COURSE

PROCESSING TECHNOLOGIES FOR NOVEL FOODS: FROM THEORY TO PRACTICE

SSD: AGR/15

PHD COURSE: Food Science
ACADEMIC YEAR: 2024/2025

COURSE DESCRIPTION

TEACHER: Chiara NITRIDE
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GENERAL INFORMATION

SUGGESTED YEAR: I, II

PERIOD: I semester, starting in November

(indicate at least the month)

CFU: 4

EXPECTED OUTCOMES:

The course aims to provide students with the theoretical and practical means for the preparation and evaluation of alternative food ingredients. In particular, the key aspects relating to the composition, structure of food and the study of new products and processes based on innovative technologies will be studied to make people understand the meaning of the analytical parameters that relate the quality of food products and related processes.

CONTENTS/SYLLABUS

1- Novel food regulation and approval process in the different states of the world. Key parameters for the approval of novel foods in Europe. Classification of novel foods based on origin: plants, insects, algae, fungi, yeasts, synthetic meat.
2- Analytical approaches for the chemical, nutritional and food safety evaluation of novel foods.
3- Approaches for the transformation of raw materials using methodologies with low environmental impact and functional and technological evaluation for their incorporation into model food products.
4- Approaches for preparing concentrates and hydrolysates and evaluation of the technological properties.

READINGS/BIBLIOGRAFY

Material provided by the teacher and scientific literature.

TEACHING METHODS

Lectures	**hours: 10**
Laboratory	**hours: 6**
Seminars	**hours: 2**
Other activities	**hours: 6**

EVALUATION CRITERIA

a) Methods for acquiring eligibility

- ☐ Written exam
- ☐ Oral exam
- ☒ Project discussion
- ☐ Other

b) Evaluation pattern

For the eligibility, a percentage of the attendance at the course of at least __85__% is requested.