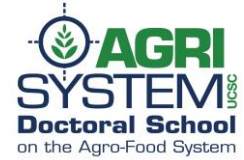




UNIVERSITÀ
CATTOLICA
del Sacro Cuore



MICROBES IN THE AGRI-FOOD CHAIN: THEIR POSITIVE ROLES

8 hours

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COURSE AIMS

Microorganisms are widely used in various applications throughout the agri-food chain as fermentation starters, probiotics, protective cultures, cell factories, bio-fertilizers and bio-pesticides, bio-degraders etc. The course provides an overview of the major beneficial roles of microorganisms in food production and sustainable agriculture, with a focus on safety assessment and regulatory issues.

METHODOLOGY

The course will be developed through lectures and discussions with students. Students' grades will be based on their class active involvement.

COURSE DESCRIPTION

Microorganisms in the food and feed chains:

1. Microbial approaches in fermentations for production and preservation of foods.
2. Microorganisms and functional foods

Microbial Bio-agents in Sustainable Agro-Ecosystems:

1. Pest control agents
2. Plant growth promoters

RECOMMENDED TEXTS

Reading materials will be provided (posted on the web) during the class.