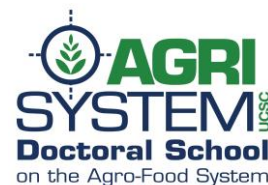




UNIVERSITÀ
CATTOLICA
del Sacro Cuore



MICROBIAL APPLICATIONS IN MODERN FOOD BIOTECHNOLOGY

Prof. Vania PATRONE

Faculty of Agriculture, Food and Environmental Sciences

Course Aims

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

Methodology

The course will be developed through lectures, analyses of case-studies and discussions with students. Students will be required to attend the course and to work autonomously in small groups. Students' grades will be based on their class work and participation.

Course description

Microbial starters for the production of food. Relevant regulation in the EU: the Qualified Presumption of Safety, Novel Food Regulation EC 2015/2283. Microbes as food: biomass production. Microbial factories for the production of food ingredients/additives. Beyond nutrition: microorganisms with health-promoting effects.

Recommended texts

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