

Conservation, Stabilization, Degradation, Hygiene, Food Safety



SCHOOL

Polytech Graduate School of
Engineering



CAMPUS

Santé - Campus Santé



LEVEL

3rd year Bachelor's degree



OPEN TO EXCHANGE STUDENTS

Yes



SEMESTER

Spring (S2)

> **Degree course:** Biology and Health System at Bachelor's degree level

> **Teaching unit:** Conservation Processes

> **Course language:** English

> **Duration (hours):** 26

> **ECTS:** 3

> **Teacher(s):** Must be requested

> **Assessment:**

Continuous assessment

Final exam

> **Teaching methods:**

Lecture course hours

Tutorial course hours

Practical work hours

Case study

Project

COURSE DESCRIPTION

This course will examine strategies and techniques of conservation of bioproducts.

OBJECTIVES

By the end of this course, students will:

- Understand the thermal treatment processes for conservation and stabilization of bioproducts,
- Be able to apply the chemical and food engineering knowledge,
- Master the techniques allowing to evaluate the antioxidative properties,
- Understand the quantification techniques of preservatives in a bioproducts.

PREREQUISITES

Chemistry, Physics and Biology