



DEGREE CURRICULUM
FOOD FERMENTATIONS

Coordination: MARIN SILLUE, SONIA

Academic year 2019-20

Subject's general information

Subject name	FOOD FERMENTATIONS			
Code	101623			
Semester	2nd Q(SEMESTER) CONTINUED EVALUATION			
Typology	Degree	Course	Character	Modality
	Bachelor's Degree in Biotechnology	3	COMPULSORY	Attendance-based
Course number of credits (ECTS)	6			
Type of activity, credits, and groups	Activity type	PRALAB		TEORIA
	Number of credits	0.7	1.4	3.9
	Number of groups	4	2	1
Coordination	MARIN SILLUE, SONIA			
Department	FOOD TECHNOLOGY			
Teaching load distribution between lectures and independent student work	on-site: 60 h off-site: 90 h			
Important information on data processing	Consult this link for more information.			
Language	Catalan 50% Spanish 50%			
Office and hour of attention	Centre: ETSEA Department: Food Technology Office: 3.17 Time query: On request Phone number: 973702542			

Teaching staff	E-mail addresses	Credits taught by teacher	Office and hour of attention
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Subject's extra information

Food Fermentation is a compulsory subject in the degree that deals with the basics of microbiology and processes for major fermented foods such as wine, beer, bread, yogurt, cheese, cured meat products and fermented vegetable products. These processes are based on basic subjects such as chemical engineering, microbiology, biochemistry and bioreactors.

Learning objectives

Students who pass the course must:

Know the technological and microbiological aspects of the development of major fermented foods such as wine, beer, bread and the like yogurt and fermented milk, cheese, cured meat products and fermented vegetables, with special emphasis on microbial starter cultures used.

Students who pass the course should be able to:

- Correctly apply the theoretical knowledge in solving any problems that may arise in the food industry.
- Correctly apply the theoretical knowledge in the design and process development of fermented food products.

Competences

General skills

The graduate in Biotechnology must:

- Be able to selectively seek and use information sources needed to achieve the objectives.
- Critically interpret the scientific and technical information, and be able to make presentations based on this information.
- Be able to understand written and oral reporting on the work done with a justification based on the theoretical and practical knowledge obtained.
- Work together with a multidisciplinary approach and ability to make rational and efficient distribution of tasks between team members.
- Know and use appropriate vocabulary typical of several scientific and technical fields of Biotechnology.
- Work in the laboratory using criteria of quality and good practice.
- Acquire criteria for choosing the most appropriate analytical techniques for each specific case study.

Specific skills

- Understand technological processes based on the use of living organisms and optimization strategies thereof.

- Understand the use of microbial cells in biotechnological processes.
- Know the applications of biotechnology in industry.
- Be able to design a protocol for a specific biotechnological process including the practical requirements needed to carry it out and its evaluation parameters.

Subject contents

Unit 1 .- Production methods in Industrial Microbiology. Use of microorganisms for industrial purposes. Stages of industrial fermentation. Biological stage. Non biological stages- downstream. Application of biotechnology in industrial fermentations.

Unit 2 .- Starter cultures. Objectives. Microorganisms used as starter cultures. Taxonomy. Technology of starter cultures: Liquid cultures, dried cultures (lyophilized and dried), frozen ccultures. Concentrated and non-concentrated starters. Preservation methods. Inhibiting agents.

Unit 3 .- Wine. Technology of wine. Alcoholic fermentation. Stages of fermentation of wine. Succession of yeast species. Use of selected yeasts. Criteria. Terms development of yeasts. Maloalcoholic fermentation. Malolactic fermentation. Malolactic bacteria. Factors influencing the process. Special wines: microbiology.

Unit 4 .- Beer. Technology of beer. Characterization of a brewing yeast. Quality criteria for the selection of yeast. Microbiological aspects of brewing. Manufacturing technology. Fermentation techniques: ale and lager. Recovery and reuse of yeast.

Unit 5 .- Bread. Microbiota of sourdough. Yeasts and bacteria. Metabolism of yeast in bread dough. Manufacturing technology. Fermentation in making bread.

Unit 6 .- Yogurt. Microbiology. Microbiology of fermentation. Theory of symbiosis and stimulating factors. Biochemical aspects: Metabolism of carbohydrates, proteins, lipids and vitamins. Manufacturing technology. Influence on microorganisms. Production and maintenance of starter cultures. Fermented milk.

Unit 7 .- Cheese. The lactic ferments in cheese. Characteristics and classification of lactic ferments. Factors affecting the optimal activity of lactic starters. Metabolism of carbohydrates, proteins, lipids and citrate. Manufacturing technology.

Unit 8 .- Cured meat products. Manufacturing technology. The curing process and its microbiology. Nitrosation and salting of meat. Biochemical changes. Microbiota involved. Molecules present in the sausage likely to contribute to the flavor and aroma.

Unit 9 .- Fermented vegetable products. Common features of these processes. Manufacturing technology. Microorganisms involved. Physicochemical factors that control the rate and extent of microbial growth. Microbiological aspects of fermented products.

Practical activities

Practice 1 .- Technological and microbiological aspects of yogurt. Influence of fermentation temperature, concentration of starter culture and quality of the raw material in the production of yogurt. Knowledge of other fermented milk products.

Practice 2 .- Wine Microbiology. Evolution of the microbiota during fermentation. Identification of wine yeasts.

Practice 3 .- Production of a starter culture. Optimization of parameters of bioreactors.

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Other activities	Team report Classroom activ	1 several	15 5
Total			100

A mark over 4 in both written tests is required prior average is calculated with all activities.

Bibliography

Bibliography

Bamforth, Charles W. 2007. Alimentos, fermentación y microorganismos. Zaragoza. Acribia. Fermentation microbiology and biotechnology. 2006. El-Mansi [et al.] 2nd ed. London. Taylor & Francis cop.

Bamforth, Charles W. 2005. Food, fermentation and micro-organisms. Oxford Blackwell cop. Food fermentation. 2005. Rob M.J. Nout, Willem M. De Vos, Marcel H. Zwietering. Wageningen Academic Publishers.

Handbook of food and beverage fermentation technology. 2004. Y.H. Hui [et al.]. New York Basel Marcel Dekker cop.

Microbiology of fermented foods. 1998. Brian J.B. Wood. 2nd ed. London. Blackie Academic & Professional cop.

Suárez Lepe, José Antonio. 1997. Levaduras vínicas funcionalidad y uso en bodega. Bilbao. Mundi-Prensa cop.

Boulton, Chris. 2001. Brewing yeast and fermentation. Blackwell Science.

Digital bibliography

La biblioteca de l' ETSEA té subscripta la versió digital de nombroses revistes de l'àmbit de la Biotecnologia. Es recomana la consulta, en particular, de las següents revistes en relació amb l'assignatura:

- Food Biotechnology
- International Journal of Food Microbiology
- International Journal of Food Science and Technology
- Journal of Industrial Microbiology and Biotechnology
- Trends in Food Science and Technology