



Universitat de Lleida

DEGREE CURRICULUM  
**AGRI-FOOD BIOTECHNOLOGY**

Coordination: RAMOS GIRONA, ANTONIO JAVIER

Academic year 2023-24

## Subject's general information

<b>Subject name</b>	AGRI-FOOD BIOTECHNOLOGY			
<b>Code</b>	102251			
<b>Semester</b>	1st Q(SEMESTER) CONTINUED EVALUATION			
<b>Typology</b>	<b>Degree</b>	<b>Course</b>	<b>Character</b>	<b>Modality</b>
	Bachelor's Degree in Food Science and Technology	4	OPTIONAL	Attendance-based
<b>Course number of credits (ECTS)</b>	6			
<b>Type of activity, credits, and groups</b>	<b>Activity type</b>	PRALAB	PRAULA	TEORIA
	<b>Number of credits</b>	0.9	0.8	4.3
	<b>Number of groups</b>	1	1	1
<b>Coordination</b>	RAMOS GIRONA, ANTONIO JAVIER			
<b>Department</b>	FOOD TECHNOLOGY, ENGINEERING AND SCIENCE			
<b>Teaching load distribution between lectures and independent student work</b>	Attendance hours: 60h Independent student work: 90h			
<b>Important information on data processing</b>	Consult <a href="#">this link</a> for more information.			
<b>Language</b>	I. Lara: Catalan A. Pelacho: Spanish E. Molinero: Catalan A.J. Ramos: Spanish Catalan: 50% Spanish: 50%			
	English: Part of the teaching material is given in English			
<b>Distribution of credits</b>	25% Isabel Lara 25% Ana Pelacho 25% Eduard Molinero: 25% Antonio J. Ramos (coordinator)			

Teaching staff	E-mail addresses	Credits taught by teacher	Office and hour of attention
LARA AYALA, ISABEL	isabel.lara@udl.cat	1,5	By appointment
MOLINERO GARCIA, EDUARD	eduard.molinero@udl.cat	1,5	
PELACHO AJA, ANA MARIA	anamaria.pelacho@udl.cat	1,5	By appointment
RAMOS GIRONA, ANTONIO JAVIER	antonio.ramos@udl.cat	1,5	By appointment

## Subject's extra information

The course aims to provide students with the knowledge and skills necessary to understand the basics of the techniques of genetic manipulation of plants and animals, the application of biotechnology in foods, and to form an opinion on the ethical, legal and socio-economic development of biotechnology.

## Learning objectives

The students that pass this course must:

- Learn the basic tools for manipulating proteins and nucleic acids.
- Know the applications of biotechnology in plants.
- Understand the fundamentals and the methodology used in the production of plants and genetically modified plants and their products.
- Know the applications of biotechnology in animal production.
- Understand the bases and methodology used in the genetic modification of livestock species.
- Understand the applications of biotechnology in the food industry and in quality control.
- Achieve a critical position on the ethical, legal and social research in biotechnology.

## Competences

### Basic skills:

CB2. That students know how to apply their knowledge to their work or vocation in a professional way and possess the competencies that are usually demonstrated through the elaboration and defense of arguments and the resolution of problems within their area of study.

CB3. That students have the ability to gather and interpret relevant data (usually within their area of study) to make judgments that include reflection on relevant issues of a social, scientific or ethical nature.

## General competences

CB1. Analyze specific situations, define problems, make decisions and implement action plans in search of solutions.

CB2. To be able to develop studies, reports, data and analyze them numerically.

CB3. Select and manage the available written and computerized sources of information related to the professional activity.

CB4. Work alone and in a multidisciplinary team.

CB5. Understand and express themselves with the appropriate terminology.

CG1. Discuss and argue in various forums.

CG2. Recycle in new technological advances through continuous learning.

CG3. Value comprehensive training, personal motivation and mobility.

CT3. Analyze and assess the social and ethical implications of professional activity.

CG4. Have a critical and innovative spirit.

CG5. Analyze and assess the environmental implications in professional activity.

## Transversal competences

CT1. Correctly present information orally and in writing.

CT4. Respect the fundamental rights of equality between men and women, the promotion of Human Rights and the values of a culture of peace and democratic values.

## Subject contents

### SECTION A. BASIC TECHNIQUES OF BIOTECHNOLOGY

Unit 1. General methods and techniques in molecular biology. Cell lysis and extraction solutions. Preparative separation techniques. Separation techniques: chromatography, electrophoresis, blotting. (2 hours)

Unit2. Extraction, purification and characterization of proteins. Fractionation and purification of extracts. Quantification. Enzyme assays. Immunological methods. (3 h)

Unit 3. Extraction and purification of nucleic acids. Extraction of genomic DNA, plasmid and organelles. RNA extraction. Quantification. Southern and Northern blot. DNA sequencing. Obtaining cDNA. (3 h)

Unit 4. Fundamentals of recombinant DNA technology. Digestion and linkage of nucleic acids. Amplification of DNA in vivo: cloning vectors, transformation of competent cells and selection of recombinants. Amplification of DNA in vitro: the polymerase chain reaction (PCR). Gene libraries of genomic and cDNA gene libraries: building and tracking. Production of recombinant protein. (3 h)

### SECTION B. PLANT BIOTECHNOLOGY PRODUCTS

**Unit 5. Basic methods for the production of genetically modified plants and plant products.** Introduction to plant biotechnology. In vitro cultivation of plant tissues. Regeneration. Genetic transformation techniques: *Agrobacterium tumefaciens* and biolistics. Transformation vectors, promoters and markers. Plant tissue culture. Regeneration (4 h)

**Unit 6. Plant productivity and first generation transgenic plants.** Transgenic plants relevant as food crops. Herbicide resistance. Resistance to pests and diseases. Plant mineral absorption improving. Resistance to the physical environment. Current status and global impact of first generation of GM crops. (2 h)

**Unit 7. Second generation transgenic plants.** Plant transformation to control ripening and senescence: softening, ethylene synthesis, color. Improving organoleptic properties of food products. Modification of plant secondary metabolism pathways of food interest. (2 h)

**Unit 8. Third-generation transgenic plants.** General strategies in manipulating metabolic pathways. Improving the nutritional quality of food: "golden rice". Increased lycopene in tomatoes. Nutritional improvements in processed foods. Production of other industrial and medicinal compounds in plants and in plant cell cultures. (3h)

## SECTION C. ANIMAL BIOTECHNOLOGY PRODUCTS

Unit 9. Biotechnology applications in milk improvement. What is animal genetic improvement? The composition of milk and improvement objectives in dairy cattle. Genotyping chips. Genomic Association Studies (GWAS). Genomic selection. Major genes and genetic markers. (3h)

Unit 10. Applications of biotechnology in improving the quality of meat and eggs. The concept of meat quality and selection objectives. Major genes related to the quality of the meat. Major genes related to growth and meat production. Sexing genes in laying hens. (3h)

Unit 11. Transgenesis, cloning and genomic editing in animal production. Basic concepts and general strategies. The transgene. Transgene transfer methods. The CRISPR/CAS9 system. (3h)

Unit 12. Applications of transgenesis and genomic editing in animal production. Approved and experimental applications. Added value of the product and new characteristics of livestock interest. Pharming: transgenic animals as bioreactors. Obtaining recombinant proteins in milk, eggs and other products. Livestock species in biomedical research. (2h)

## SECTION D. BIOTECHNOLOGY IN THE FOOD INDUSTRY

Unit 13. Biotechnological production of enzymes. Potential enzymes in biotechnology. Stages in the production of enzymes, and regulatory enzymes. Key enzymes: amylase, protease, renin, pectinase, lipase and lactase. (2h)

Unit 14. Production of raw materials for food processing. Biotechnological production of amino acids, organic acids, biopolymers, vitamins, colorants, flavorings, sweeteners and flavor enhancers. Mycoprotein. (4h)

Unit 15. Application of Biotechnology in Food Quality Control. Detection of pathogens in food. Food fraud detection. Detection of GMOs. (2h)

Unit 16. Socio-economic, ethical and legal GM foods. Patents. Genetic contamination. Labelling and substantial equivalence. Bioethics. Biotechnology and religion. (3h)

### Practical activities

Attendance at all practices is mandatory, except duly justified absence.

It is MANDATORY that students have the following individual protection teams (EPI) in the course of teaching practices.

- White lab coat
- Safety glasses
- Gloves for chemical / biological protection

The EPI can be purchased at UdL's ÚDELS store

Center for Cultures and Cross-Border Cooperation - Cappont Campus

Carrer de Jaume II, 67 low. 25001 Lleida

Block A

1. Extraction of total soluble protein (2h)

2. Polyacrylamide gel electrophoresis and SDS (SDS-PAGE) of proteins (2h)

Block B

3. Plant tissue culture laboratory. Instruments, equipment and handling for plant tissue culture and genetic transformation. (2h)

4. Production of a transgenic plant: Gathering information. Selection of the plasmid. Selection of the promoter. Transformation markers. Plant species and transformation procedures. Regeneration. Preparation and presentation of results (2h)

Block C

5. Identification of genetic polymorphisms associated with food quality. (2h)

6. Application of molecular markers in product certification and food fraud detection. (2h)

Block D

7. Debate on OGM foods. (2h)

8. Cineforum on ethical issues in biotechnology research. (2h).

## Methodology

Methodology

Activity	Classroom activity		Off-side activity		Evaluation	Total time/ECTS
	Objectives	Hours	Student work	Hours	Hours	Hours
<b>Lectures</b>	Explanation of the main concepts	<b>43</b>	Study: know, understand and synthesize knowledge	<b>70</b>	4	<b>117</b>
<b>Problems and cases</b>	Problem solving and cases	<b>4</b>	Learning to solve problems and cases	<b>6</b>		<b>10</b>
<b>Laboratory activities and other practices</b>	Implementation of the practice: understanding phenomena, measuring ..	<b>13</b>	Study and exam	<b>10</b>		<b>23</b>
<b>Total</b>		<b>60</b>		<b>86</b>	4	<b>150/6</b>

## Development plan

### ACADEMIC COURSE PLANNING

### AGRI-FOOD BIOTECHNOLOGY

### COURSE 2023-2024

Week day	Day	Hour	Sum of hours	Classroom	Teacher
<b>SEPTEMBER</b>					
Tuesday	12	08.00-09.50h	2	2.1.03	I. Lara
Friday	15	08.00-09.50h	4	2.1.03	I. Lara
Monday	18	12.10-14.00h	6	2.1.03	I. Lara
Tuesday	19	08.00-09.50h	Lab. B.0.03	2.1.03	I. Lara
Friday	22	08.00-09.50h	Lab. B.0.03	2.1.03	I. Lara
Monday	25	12.10-14.00h	12	2.1.03	I. Lara
Tuesday	26	08.00-09.50h	14	2.1.03	I. Lara
<b>OCTOBER</b>					
Monday	2	12.10-14.00h	16	2.1.03	I. Lara+A. Pelacho
Tuesday	3	08.00-09.50h	18	2.1.03	A. Pelacho
Friday	6	08.00-09.50h	20	2.1.03	A. Pelacho

Monday	9	12.10-14.00h	22	2.1.03	A. Pelacho
Tuesday	10	08.00-09.50h	24	2.1.03	A. Pelacho
Friday	13	08.00-09.50h	26	2.1.03	A. Pelacho
Monday	16	12.10-14.00h	28	2.1.03	A. Pelacho
Tuesday	17	08.00-09.50h	30	2.1.03	A. Pelacho
Monday	23	12.10-14.00h	32	2.1.03	E. Molinero
Tuesday	24	08.00-09.50h	34	2.1.03	E. Molinero
Monday	30	12.10-14.00h	36	2.1.03	E. Molinero
Tuesday	31	08.00-09.50h	38	2.1.03	E. Molinero
<b>NOVEMBER</b>					
Friday	3	08.00-11.00h	Examen	2.1.03	Part I.Lara+A.Pelacho
Monday	13	12.10-14.00h	40	2.1.03	E. Molinero
Tuesday	14	08.00-09.50h	42	2.1.03	E. Molinero+A.J. Ramos
Monday	20	12.10-14.00h	44	2.1.03	E. Molinero
Tuesday	21	08.00-09.50h	46	2.1.03	E. Molinero
Tuesday	28	08.00-09.50h	48	2.1.03	A.J. Ramos
Wednesday	29	10.10-12.00h	50	2.1.03	A.J. Ramos
<b>DECEMBER</b>					
Tuesday	5	08.00-09.50h	52	2.1.03	A.J. Ramos
Tuesday	12	08.00-09.50h	54	2.1.03	A.J. Ramos
Wednesday	13	10.10-12.00h	56	2.1.03	A.J. Ramos
Monday	18	12.10-14.00h	58	2.1.03	A.J. Ramos Cineforum
Tuesday	19	08.00-09.50h	60	2.1.03	A.J. Ramos Debate
<b>JANUARY</b>					
Monday	8	12.10-14.00h	--	--	--
Tuesday	9	08.00-09.50h	--	--	--
Monday	22	08.00-11.00h	Exam	2.1.03	Part E.Molinero+A.J.Ramos
Wednesday	31	08.00-11.00h	Final exam	2.1.03	<b>Tots</b>

**Classroom: 2.1.03**

## Evaluation

This topic consists of the following evaluation blocks:

**THEMATIC BLOCK 1: General Biotechnology Theory (block value 20%) => Minimum mark = 4.0. RECOVERABLE**

Evaluative activity 1: General Biotechnology theory exam (20%)

**THEMATIC BLOCK 2: Plant Biotechnology Theory (block value 20%) => Minimum mark = 4.0.**



## RECOVERABLE

Evaluative activity 2: Plant Biotechnology theory exam (20%)

**THEMATIC BLOCK 3: Animal Biotechnology Theory (block value 15%) => Minimum mark = 4.0.**

## RECOVERABLE

Evaluative activity 3: Animal Biotechnology theory exam (15%)

**THEMATIC BLOCK 4: Food Biotechnology Theory (block value 15%) => Minimum mark = 4.0.**

## RECOVERABLE

Evaluative activity 4: Food Biotechnology theory exam (15%)

**THEMATIC BLOCK 5: Practical sessions (20% block value). No minimum mark. UNRECOVERABLE**

Evaluative activity 5: General and Plant Biotechnology practical exam (10%)

Evaluative activity 6: Animal Biotechnology practices report (10%)

**THEMATIC BLOCK 6: Debate (block value 10%). No minimum mark. UNRECOVERABLE**

Evaluative activity 7: Food Biotechnology debate activity (10%)

**Note:** blocks 1-2 and 3-4 will have their exam on the same day.

Unjustified absence from one of the practical sessions, or the debate, means a zero in the corresponding thematic block.

## COPY AND PLAGIARISM:

In case of detecting copy and/or plagiarism during the evaluation activities, the activity will be withdrawn and it will be suspended. It may also lead to the opening of a disciplinary file.

## JUSTIFICATION OF ABSENCES

In relation to the justification of the absences, the reasons for which the absence is considered justified, will be the same as those stated in the *NORMATIVA DE L' AVALUACIÓ I LA QUALIFICACIÓ DELS APRENENTATGES EN ELS GRAUS I MÀSTERS* for not attending the Assessment tests scheduled in the teaching guide or on the degree website.

## ALTERNATIVE ASSESSMENT

- 1 exam with the content of blocks 1 to 4. Value 100%. Minimum mark to pass: 5.0. Exam date: January 22, from 8 a.m. to 11 a.m. Classroom 2.1.03

This exam can be recovered on January 31, from 8 a.m. to 11 a.m. in classroom 2.1.03.

## Bibliography

### BASIC BIBLIOGRAPHY

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