

LABORATORY OF FOOD SCIENCE AND TECHNOLOGY

The group carries out research and teaching activities in the field of Food Science and Technology.

Research activities are focused on:

- Study of chemical, physical, and technological features of cereals and pseudocereals
- Study of chemical, physical, and technological features of milk and dairy products
- Study of chemical, physical, and technological features of olive oil and other oils/fats
- Study of chemical, physical and technological aspects of grape and wine
- Quali-quantitative characterization of bioactive compounds (i.e. dietary fiber, arabinoxylans, beta-glucans, vitaminic compounds, carotenoids, phytosterols, bio-phenols, etc.)
- Development of innovative functional foods based on *i*) cereals and pseudo-cereals (pasta, bread, biscuits, breakfast cereals, cous-cous), and *ii*) milk and dairy products (ice-cream, fermented milk, ricotta etc.)
- Standardization of innovative methodologies for the analysis of product and process markers (furosine, lactulose, hydroxyproline, FOS etc.)
- Study and development of mild technologies (lyophilization, spray-drying, microwave, PEF, pin milling and air classification, SFC, etc.)
- Isolation and characterization of plant antioxidants and enzymes potentially useful in the food sector
- Alternative uses of olive oil mill by-products.

Research group:

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