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# Impianti dell'industria alimentare A

## Finalità

The class aims at giving the basic and specific concepts for analyzing and designing food plants. State of the art, technical, technological and economical aspects of food plants are examined, as well as future development basing in the results of applied research.

## Programma

I – General aspects

Introduction; classification of microorganisms; monitoring of microorganism and related industrial issues

II – Food processing techniques

Food preservation with low temperature; aseptic packaging; irradiation; dehydration; desiccation under pressure

III – Food Conditioning

Preparation of packaging; preparation of food products; stabilization; packaging technology; storage of food

IV – Food plants and industry

Dairy industry; vegetable preserve industry; wine industry; mineral water and beverage industry

V – Designing criteria for food plants

Location; building; areas and equipments designing; selecting equipments; lay-out definition

## Attività d'esercitazione

Project of a food processing plant

## Modalità d'esame

Oral examination with discussion of the project

## Propedeuticità

Industrial plants and chemical science