

PRODUCT FORMULATION

LEVEL: MASTER 1

PERIOD: SEMESTER 2

LANGUAGE: EN (FR IN SEMESTER 1)

ECTS: 6

TEACHER/COORDINATOR: CHARLES DERMONT



1-Main objectives

Propose a methodology based on the bench marking of a food product available on the market – to develop a prototype with physicochemical and sensory characteristics the closest as possible to the target.

2-Skills developed

- › Design a food product.
- › Determine the appropriate microbiological and physicochemical analyses.
- › Understand ingredients-ingredients and ingredients-process interactions.
- › Carry out the sensory evaluation of a food product by using adapted methodology.
- › Analyze the results, propose clear recommendations and communicate them.

3-General content

- › Project – group work. Use of laboratories (Microbiology, chemistry, sensory analysis).
- › Tools to help in the formulation and design of products
- › Project of bench marking of a food product
- › Rapid techniques of microbiological controls
- › Sensory evaluation: discriminative techniques

4- Evaluation

Intermediate and final assessment