

# INGREDIENTS

**LEVEL:** MASTER 1

**PERIOD:** SEMESTER 2

**LANGUAGE:** EN

**ECTS:** 3

**TEACHER/COORDINATOR:** EMMANUELLE MARTIN



2020-2021

## 1-Main objectives

- › To have basis knowledge of ingredients to formulate food products.
- › Acquire knowledge to understand food formulation
- › Know functionalities and implementation of main ingredients and additives used in food industry
- › Food regulation

## 2-Skills developed

Know how to propose a list of ingredients in adequation with desired formula

## 3-General content

Lectures by professionals and practicals on:

- › food formulation
- › study of main ingredients, additives and processing aid (functionality, implementation, storage and preservation)
- › aromas
- › food regulation
- › practical with gelling agents and thickeners

## 4- Evaluation

70% individual written final exam

30% Report or oral defense in a group