

Food and process innovation and optimization

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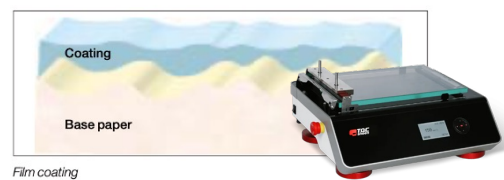
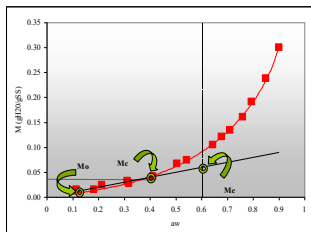
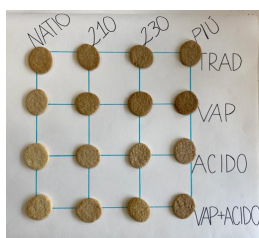
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Competences Catalogue and [Projects and Contracts Portfolio](#)

RESEARCH ACTIVITIES

- Development of mitigation strategies to reduce acrylamide in food matrices
- Development of new bakery food products and processing
- Physico-chemical shelf life forecasting (modelling, simulation, ASLT)
- Functionalization of paper for food contact



SERVICES

- Consulting and collaborations with companies for the development of new products
- Organization of simulated or accelerated shelf life testing
- Characterization of functionalized paper for food contact (oleophobicity, hydrophobicity, oil and water contact angle, mechanical properties)
- Determination of acrylamide content in food matrices