



| Code | Course name | CFU | Year |
|---------------|--|----------|------|
| GGG008 | Food and Nutrition Biochemistry | 5 | |

Teacher

STEFANIA IAMETTI

Basic aims

To understand how the molecular properties of individual food components relate to the quality and safety of foods, also with reference to the peculiar needs of specific consumers.

Acquired skills

A general understanding of the molecular issues and of the molecular interactions that are relevant to quality and safety issues in foods.

Course contents

Info not available



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Teacher

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Program

Info not available



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Teacher
STEFANIA IAMETTI

CFU subdivision

| Lectures | Practise in class | Practise in lab. | Laboratory | Seminar | Other |
|----------|-------------------|------------------|------------|---------|-------|
| | | | | | |

Prerequisites
Info not available

Preparatory instructions
Info not available

Learning materials
Info not available

Other info
Info not available