

Department of Organic, Biochemical and Food Engineering

LEARNING OUTCOMES

- Trains students capable of developing innovative scientific concepts in biotechnologies applied to the food industry
- Industrial processes, in particular enzymatic and microbial, but also from plant models, are developed
- It provides students with mastery of methodologies for the production, extraction, purification or modification of plant and microbial resources as well as techniques for the analysis of biomolecules and the management of massive data by bioinformatics



✓ Food biochemistry

✓ Scientific research Plant, Enzyme and Microbial Biotechnology

✓ Quality and ISO Standards

✓ Vegetable and microbial secondary metabolites

✓ Biochemical and Physiological Dogma

✓ Molecular modelling

✓ Biostatistics

✓ Management of technology transfer



✓ Project in Research/
Training R&D in Industry/Lab

✓ Industrial microbiology

INNOVATION EN BIOTECHNOLOGIES VÉGÉTALES, ENZYMATIQUES ET MICROBIENNES

Master program coordinator:
Professeur **Rénato Froidevaux**

INNOVATIONS IN BIOTECHNOLOGIES VEGETABLES, ENZYMATIC AND MICROBIAL

Master program coordinator:
Conf. dr.ing. **Alexandra Cristina BLAGA**



Université de Lille



FICPMCS



Research directions:

- Extraction and purification of biomolecules and agri-food ingredients
- Enzymatic and microbial bioprocesses for active principles production
- Determination of bioreactor performances and rheological behavior of fermentation media

