



Food and Beverage Innovation and Management

Dipartimento di Scienze Agrarie, Alimentari ed Ambientali - D3A

Short Course

Plant-based proteins in food formulation

Ph.D.. Joanna Miedzianka

Department of Food Storage and Technology, Faculty of Biotechnology and Food Sciences Wrocław University of Environmental and Life Science (Poland)

Monday 13th May from 14:30-17:30 (Aula E, D₃A) Presentation of the Master Degree in Food and Beverage innovation and Management

Prof. Deborah Pacetti, UNIVPM

Characteristics of plant proteins. Extraction and functional properties

Ph. D. Joanna Miedzianka, How protein fractions are obtained? What determines the use of protein fraction in food products?

Wednesday 15th May from 14:30-17:30 (Aula D, D₃A) Unconventional protein sources.

Ph. D. Joanna Miedzianka Unusual plant and animal sources of protein.

Thursday 16th May from 14:30-17:30 (Aula D, D3A) Applying of vegetable protein preparations in food products.

Ph. D. Joanna Miedzianka and Prof. Deborah Pacetti

Various food products using protein formulations on the Italian and Polish markets.

The course will be held in hybrid mode (virtual and phisical) at the Department of Agricultural, Food and Environmental Science (D₃A). At the end of the course a certificate of attendance will be released.



Link for connection https://www.dza.univpm.it/it/eventilive

