


Due to the COVID-19 crisis, the information below is subject to change, in particular that concerning the teaching mode (presential, distance or in a comodal or hybrid format).

5 credits	30.0 h + 30.0 h	Q1
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Teacher(s)	Collin Sonia ;
Language :	French
Place of the course	Louvain-la-Neuve
Main themes	<p>A- Major food constituents: physico-chemical properties, reactivity, functional properties, modifications during processing. Mainly 4 families of constituents are investigated : carbohydrates and Maillard reactions, lipids and chemical/enzymatic oxidation pathways (antioxidants, especially polyphenols), proteins, and water. The experimental courses associated to this part are organized around the production of a wine and the analyses of its raw materials.</p> <p>B- Minor food constituents: chemical structures, reactivity and functional properties of the aromas, sweeteners, imitators of fats, colouring agents, and contaminants (dioxins, PCB, mycotoxins, nitrosamines, acrylamide..).</p>
Aims	<p>The course contributes to the following learning outcomes : 1.1, 1.3, 1.4, 1.5 + 2.2, 2.5 + 3.1, 3.4, 3.7, 3.8 + 6.1, 6.2, 6.4, 6.5 + 7.1, 7.4, 7.5 + 8.1, 8.2, 8.4, 8.5 of the BIRC21 Master</p> <p>At the end of this course, the student will be able to</p> <p>1</p> <ul style="list-style-type: none"> <li>- compare the chemical compositions of various foods,</li> <li>- assess the impact of technological processes on this composition,</li> <li>- develop new products presenting defined functional properties,</li> <li>- reproduce a protocol of analysis and to discuss the obtained results.</li> </ul> <p>-----</p> <p><i>The contribution of this Teaching Unit to the development and command of the skills and learning outcomes of the programme(s) can be accessed at the end of this sheet, in the section entitled "Programmes/courses offering this Teaching Unit".</i></p>
Evaluation methods	<p><b>Due to the COVID-19 crisis, the information in this section is particularly likely to change.</b></p> <p>Written examination for the theoretical aspects. The experimental know-how and the attitude are assessed throughout practical classes, as well as by a relatively concise report.</p>
Teaching methods	<p><b>Due to the COVID-19 crisis, the information in this section is particularly likely to change.</b></p> <p>Magistral lectures for the theoretical part of the course. The chocolate is used as the typical example in all chapters. The student is also brought to produce a wine, and to implement a series of protocols aiming at the analysis of grapes and wine. According to the number of students, certain aspects can be approached through the analysis of published papers.</p>
Content	<ul style="list-style-type: none"> <li>- Chemistry of sugars and Maillard reactions</li> <li>- Compounds issued from lipid oxidation</li> <li>- Chemistry of polyphenols and actions against lipid oxidation</li> <li>- Other major constituents: proteins and water</li> <li>- Chemical structures and synthesis pathways of the main aromas</li> <li>- Other minor constituents: colorants, sweeteners, contaminants ..</li> </ul>
Inline resources	Moodle
Bibliography	Polyphe�nols et proc�d�s. Collin et Crouzet. 2011. Ed Tec et Doc. Lavoisier. ISBN : 978-2-7430-1338-7
Other infos	This course can be given in English.
Faculty or entity in charge	AGRO

<b>Programmes containing this learning unit (UE)</b>				
Program title	Acronym	Credits	Prerequisite	Aims
Master [120] in Biochemistry and Molecular and Cell Biology	BBMC2M	5		
Master [120] in Chemistry and Bioindustries	BIRC2M	5		