

**COURSE DATA****Data Subject**

Code	34004
Name	Transformation and Conservation
Cycle	Grade
ECTS Credits	12.0
Academic year	2023 - 2024

Study (s)

Degree	Center	Acad. year	Period
1103 - Degree in Food Science and Technology	Faculty of Pharmacy and Food Sciences	2	Annual

Subject-matter

Degree	Subject-matter	Character
1103 - Degree in Food Science and Technology	16 - Processes of the food industry	Obligatory

Coordination

Name	Department
GANDIA GOMEZ, MONICA	265 - Prev. Medicine, Public Health, Food Sc., Toxic. and For. Med.

SUMMARY

Transformation and Preservation is an obligatory subject in the second year of the Degree in Food Science and Technology, at the Faculty of Pharmacy, University of Valencia. This subject has 12 ECTS credits.

Foods suffer constant changes due to endogenous and exogenous agents that lead to alterations during storage. These alterations are physical (weight loss, odor, flavor or color), biochemical (autolysis, oxidation) or biological (mold or bacterial growth). It is very important to note that alterations are not always harmful. For example, there are alterations produced by the growth of microorganisms that yield food, as in the case of yogurt, cheese or beer. There are also chemical changes that lead to organoleptic changes as the aging of wine. Except these positive cases, and focusing on the negative, there are two interesting concepts. On one hand the preservation and the need to avoid the food spoilage, on the other, the shelf life of a food as the period of time that food can be consumed without loss of organoleptic and nutritional characteristics. The food industry uses a wide range of preservation processes for extending shelf life of foods and to ensure food security in the best quality.



Nowadays, there is a large number of transformation processes for the manufacturing of food products that involve modifying operations on the size and texture as well as separation of components for further processing or disposal.

This subject addresses major processes of transformation, preservation and packaging applied in the food industry as well as the main emerging technologies.

PREVIOUS KNOWLEDGE

Relationship to other subjects of the same degree

There are no specified enrollment restrictions with other subjects of the curriculum.

Other requirements

To have completed the subjects Biology, Physics, Chemistry, Biochemistry and Microbiology.

OUTCOMES

1103 - Degree in Food Science and Technology

- Conocer los procesos industriales de transformación y conservación de los alimentos así como las tecnologías de envasado y almacenamiento.
Conocer los procesos de transformación y conservación particulares de los principales tipos de industrias alimentarias.
- Conocer los mecanismos y parámetros para el control de los procesos y los equipos de la industrial alimentaria. Conocer los sistemas de control y optimización de procesos y productos aplicados a los principales tipos de industrias alimentarias.
- Apply the knowledge of transformation and preservation processes to the development of new processes and products.
- Analizar y evaluar los riesgos alimentarios derivados de los distintos procesos de transformación, conservación y envasado. Conocer los riesgos alimentarios particulares de las principales industrias alimentarias.
- Apply emerging technologies of food processing and preservation to develop new products with improvements in quality, costs and environmental impact.

LEARNING OUTCOMES

- To know the processes used in the food industry for processing, preservation, packaging, storage and transportation of food.
- To identify the most appropriate methodologies for the preservation of foods based on food types and degree of quality desired.



- To know and understand how work the equipments used for preserving and processing of foods.
 - To have a critical attitude with current and future technologies and be able to argue and make reasoned decisions.
- To know how to apply environmental sustainability criteria to the processes applied in the food industry.

DESCRIPTION OF CONTENTS

1. Introduction

TOPIC 1. Introduction to food technology

What is Food Technology? Brief history of Food Technology. Objectives of Food Technology. Basic references. Agro-food sector. Types of food industries. Processes and unitary operations. Flow diagrams: examples.

TOPIC 2. Causes of food spoilage

What is Food spoilage? Main spoilage agents of foods. Food spoilage mechanisms. Shelf life concept. Purpose of Food Preservation.

2. Thermal methods of preservation

Topic 3. Introduction to the fundamentals of thermal processing

Scalding. Introduction to heat treatments. Description of canned foods. Thermal inactivation kinetics of micro-organisms. Mechanisms of microbial thermal resistance. Effects of heating on enzymes.

TOPIC 4. Calculation and validation of sterilization processes

Determination of the required lethality. Heat temperature-time profiles. Process lethality determination (F value). Process optimisation: effect of heating on food components. Validation of the thermal processes.

TOPIC 5. Installations for heat processing and applications

Scalding equipments. Pasteurization and sterilization equipment for in batch processing of foods. Continuous processing and aseptic packaging. New heating technologies. Applications of heat in the food industry.

3. Food preservation by low temperatures

TOPIC 6. Food refrigeration systems and applications

Fundamentals of food refrigeration. Effects of low temperatures on microorganisms. Chilling systems. Shelf life of refrigerated food and safety and quality issues. Other applications in the food industry.

TOPIC 7. Food preservation by freezing

The freezing process in biological materials. Mode of preserving action. Effects of freezing and frozen storage on the quality of foods. Thawing process.

TOPIC 8. Food freezing methods

Industrial Freezing Production. Equipment and methodology for freezing foods. Description of Storage Cameras for refrigerated and frozen foods.



4. Preservation by low water activity

TOPIC 9. Basics of water activity

Water in foods. Terminology: Water activity, Sorption Isotherms, Hysteresis Phenomenon. Influence of water activity on the safety and the quality of foods.

TOPIC 10. Food drying

Food drying basics. Psychrometric notions. Effects of moisture on solid properties. Thermal drying process.

TOPIC 11. Equipments and methods for drying

Principal characteristics of drying equipments. Classification of Drying Methods. Freeze-Drying Technique. Osmotic dehydration.

TOPIC 12. Food concentration

Fundamentals of food concentration. Vacuum system for food concentration. Principal compounds of evaporators for food concentration. Multi-effect plate evaporators. Different types of evaporators used in the food industry. Freeze concentration. Food concentration by reverse osmosis.

5. Biological preservation methods

Descripción de contenidos (English):

TOPIC 13. Microorganisms involved in food preservation processes

Yeasts, lactic and acetic acid bacteria, filamentous fungi. Types and characteristics.

TOPIC 14. Types of food fermentations

Alcoholic, lactic, acetic and other fermentations.

TOPIC 15. Biopreservation of food

Lactic acid bacteria, bacteriocins and other metabolites. Bacteriophages.

6. Emerging technologies for food preservation

TOPIC 16. Food preservation by modified-atmosphere packaging

Types of packages: Modified-Atmospheres Packaging, Controlled-Atmosphere packaging. Important parameters in package design. Recommended Modified-Atmosphere to produce. Minimally Processed Fresh Vegetables. Future outlook.

TOPIC 17. Food preservation by irradiation

Food irradiation process. Action of ionization irradiation. Effects of irradiation on microorganisms and food components. Sources and equipments of ionizing irradiation. Applications of irradiation in foods. Technological problems and limitations of irradiation.

TOPIC 18. High hydrostatic pressures

Fundamentals of high hydrostatic pressures. Microbial and enzymatic inactivation by high pressures. Effects on food constituents. Facilities and current uses of high pressures in the food industry.

TOPIC 19. Pulse electric fields processing.

Fundamentals of pulse electric fields processing. Effects on microorganisms and enzymes. Commercial applications

TOPIC 20. Other emerging food preservation technologies

Ohmic heating. Light pulses. Ultrasound. Combined processes.



7. Food packaging

TOPIC 21. Filling and packaging systems for food

The concept of packaging. Types of packaging. Essential requirements for the packaging operation. Packaging systems. Closure systems. Handling of containers. Interactions between the container and the food.

TOPIC 22. Active packaging

Active packaging and intelligent packaging: definition and types. Packaging absorbers. Moisture absorbers. Preservative releasers.

8. Processes of food transformation

TOPIC 23. Raw materials pre-treatment operations

Raw materials: reception, classification, selection, washing, blanching. transport system in food industry. packaging, storage and distribution.

TOPIC 24. Food size modification. Food mixture operation. Emulsification

Size reduction for solid and liquid foods. Flocculation and agglomeration. Homogenization. Mixture. Moulded operation. Emulsification.

TOPIC 25. Separation operations

Sedimentation and centrifugation. Sieving and pressing. Filtration. Separation in membranes. Extraction. Crystallization. Equipments and application in food industry.

TOPIC 26. Texture modification system

Introduction. Gel formation. Texturization. Extrusion. Effects of texture modification on food quality. Applications in food industry.

9. Culinary technology

TOPIC 27. Baking and roasting processes

Cooking methodologies used in food industry. Baking and roasting: concept, process, equipment and their influence on the food properties.

TOPIC 28: Frying and grilling processes

Frying: batter techniques, frying process, types of oils for frying, equipment and the effect of frying on foods. Grilling: fundamentals and applications.

TOPIC 29. Microwave cooking

Microwave cooking: principles of heat radiation, action mechanisms, industrial equipments and applications in food industry.

10. Laboratory work

Practice 1. Steam systems.

Practice 2. Cooling systems.

Practice 3. Extraction and pasteurization of juices.

Practice 4. Preservation by dehydration: Spray-drying and lyophilization.

Practice 5. The sterilization of canned food.

Practice 6. Concentration of juices.



Practice 7. Metal cans.

WORKLOAD

ACTIVITY	Hours	% To be attended
Theory classes	82,00	100
Laboratory practices	25,00	100
Seminars	4,00	100
Tutorials	4,00	100
Development of group work	20,00	0
Development of individual work	10,00	0
Study and independent work	35,00	0
Readings supplementary material	10,00	0
Preparation of evaluation activities	40,00	0
Preparing lectures	30,00	0
Preparation of practical classes and problem	20,00	0
Resolution of case studies	15,00	0
TOTAL	295,00	

TEACHING METHODOLOGY**EVALUATION**

Evidence of copying or plagiarism in any of the assessable tasks will result in failure to pass the subject and in appropriate disciplinary action being taken. Please note that, in accordance with article 13. d) of the Statute of the University Student (RD 1791/2010, of 30 December), it is the duty of students to refrain from using or participating in dishonest means in assessment tests, assignments or university official documents. In the event of fraudulent practices, the “Action Protocol for fraudulent practices at the University of Valencia” will be applied (ACGUV 123/2020):

<https://www.uv.es/sgeneral/Protocols/C83sp.pdf>

a) (10%) Producing, presentation and defense of works related to the contents explained and discussed in the classroom related to one of the subjects studied during the semester (**coordinated seminars**). Written work will be evaluated as well as the level of understanding of the content and skills to their exposure, advocacy and discussion.

b) (60%) Taking a written test to ensure knowledge and understanding of the minimum theoretical content established for the subject. Voluntary continuous evaluation will be carried out with various tests throughout the course. It is required to obtain a minimum of 4.5 points out of 10 in the average of all the tests to eliminate contents. The continuous evaluation note is maintained in the 1st and 2nd call. The



content of the official exam will refer to the subject not evaluated in the previous continuous evaluation tests or to the entire subject in the event that the student has not taken the continuous evaluation tests or has not obtained the minimum grade required to eliminate content. The minimum grade required to pass the written test and be able to mediate with the rest of the evaluable activities must be 4.5 points out of 10.

c) (20%) Evaluation of the practical contents by means of a written test based on the **practical classes** and the ability to solve the experimental problems raised, being able, optionally, to assess the ability to make well-detailed and organized reports of the experimental results. A minimum score of 4 points out of 10 is required to pass this part.

d) (10%) Evaluation of the work during the **tutorials** and the ability to solve the proposed activities. The delivery of the activities after the deadline will mean the non-grading of the same

To pass the subject it is necessary to obtain a minimum of 5 points out of 10 in the weighted average of the total evaluable activities.

The activities of practices, tutorials and seminars, are of **MANDATORY ATTENDANCE** and, therefore, **NOT RECOVERABLE**, in accordance with the provisions of Article 6.5 of the Regulation of Evaluation and Qualification of the UV for Bachelor and Master degrees. If it is not possible to attend any of these activities for justified reasons, it must be communicated in advance. In this way, the person in charge of the subject will determine the actions to be carried out.

Attendance at practices, tutorials and seminars is mandatory to pass the subject. Attendance is **NOT** mandatory for repeating students who have completed these activities in the two courses after their completion, during which the grades will be kept. Non-attendance without justified cause in the tutorials or in the coordinated seminars will imply a zero in the corresponding evaluation section, on the other hand, the non-presentation of the coordinated seminar will imply the failure of the subject, except for the repeating students who have attended and presented in previous courses

REFERENCES

Basic

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