General Information	
Academic subject	Packaging (I.C. Enology and Packaging)
Degree course	Food Science and Technology (L26)
ECTS credits	3 CFU
Compulsory attendance	No
Teaching language	Italian

Subject teacher	Name Surname	Mail address	SSD
	Carmine Summo	<u>carmine.summo@uniba.it</u>	AGR/15

ECTS credits details		
Basic teaching activities	2.5 ECTS Lectures	0.5 ECTS Laboratory or field classes

Class schedule	
Period	l Semester
Course year	Third
Type of class	Lecture- workshops

Time management	
Hours	75
In-class study hours	27
Out-of-class study hours	48

Academic calendar	
Class begins	September 30 <sup>th</sup> , 2019
Class ends	January 17 <sup>th</sup> , 2020

Syllabus	
Prerequisites/requirements	Prerequisites: Chemistry; Unit operations of food technology
Expected learning outcomes	<ul> <li>Knowledge and understanding         <ul> <li>Knowledge of food packaging materials and their properties</li> <li>Knowledge of food packaging technologies</li> <li>Knowledge of safety of food contact materials and regulations</li> <li>Knowledge of shelf-life evaluation approaches</li> </ul> </li> <li>Applying knowledge and understanding         <ul> <li>Knowledge of materials and packaging technologies of foods presented during the course.</li> <li>Ability to set up a shelf-life evaluation for a food product</li> </ul> </li> <li>Making informed judgements and choices         <ul> <li>Ability to correctly direct choices or packaging materials and technologies.</li> </ul> </li> <li>Communicating knowledge and understanding         <ul> <li>Ability to describe materials and packaging technologies of foods presented during the course</li> <li>Ability to update and understanding             <ul> <li>Ability to update and deepen the knowledge about food packaging materials and technologies.</li> </ul> </li> </ul></li></ul>
	The expected learning outcomes, in terms of both knowledge and skills, are provided in Annex A of the Academic Regulations of the Degree in Food Science and Technology (expressed through the European Descriptors of the qualification)
Contents	<ul> <li>Introduction</li> <li>Food contact materials properties and applications         <ul> <li>Plastic materials, biopolimers, cellulosic material, metals, glass</li> </ul> </li> <li>Shelf-life         <ul> <li>Food deterioration, shelf-life, shelf-life evaluation</li> </ul> </li> </ul>

Reference books <ul> <li>Lecture notes and educational supplies provided during the course.</li> <li>Gordon L. Robertson, Food Packaging: Principles and Practice, Third Edition. CRC Press, 2013.</li> <li>Joongmin Shin and Susan E.M. Selke, Food Packaging. In: Yood Packaging. In: Yood Packaging. In: Yood Packaging.</li> <li>Yoongmin Shin and Susan E.M. Selke, Food Packaging. In: Yood Packaging.</li> <li>Yoongmin Shin and Susan E.M. Selke, Food Packaging.</li> <li>Yood Yaokaging.</li> <li>Yood Yaokagina</li></ul>		. De de sins te de sis
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