



The Mantegna Campus offers master's students and young researchers a six-month training internship, helping to bridge the academic world with the food industry



MASTER'S THESIS DEGREE

Focus: Development of new functional flours and blends for pasta

The intern will analyze new flours of plant origin to develop functional flours and blends for use in different types of pasta (gluten-free, protein-rich, etc.). The project will include bibliographic analysis and testing of flours and blends in the kitchen-lab. Based on the results, the thesis may include studying the industrial scale-up and product shelf-life.

Profile: Master's degree (in progress) in Food Science and Technology, Agro-Food Biotechnology and related degrees.

Duration: 6 months

Starting period: April 2024

Time: full-time, from monday to friday

Location: Camisano Vicentino (VI)

Other benefits: board* and lodging if needed

MASTER'S THESIS DEGREE

Focus: Production of new functional ingredients based on fermentation

The objective of this project is to investigate and characterize bacterial strains for fermentation processes. The project involves an initial phase of literature review followed by experimental work in the biological laboratory. Depending on the outcomes, the thesis may include an exploration of the scale-up process during the pilot phase. Based upon the student's background, there may be an opportunity for involvement in formulating tests for new fermentation ingredients in food applications, along with their subsequent evaluation

Profile: Master's degree (in progress) in Biotechnologies (food, industrial, etc....), Biology, Food Science and Technology, Chemistry and Pharmaceutical Technologies and related degrees.

Duration: 6 months

Starting period: April 2024

Time: full-time, from monday to friday

Location: Camisano Vicentino (VI)

Other benefits: board* and lodging if needed

**at midday, on weekdays*

These announcements are addressed to both sexes, pursuant to laws 903/77 and 125/91 ... all nationalities, pursuant to legislative decrees 215/03 and 216/03.

Send your cv to campus@cerealdocks.it



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TO SUSTAIN THE FUTURE

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