

Course guide

390445 - DFNP - New Product Design and Formulation

Last modified: 09/01/2025

Unit in charge: Barcelona School of Agri-Food and Biosystems Engineering
Teaching unit: 745 - DEAB - Department of Agri-Food Engineering and Biotechnology.

Degree: BACHELOR'S DEGREE IN BIOSYSTEMS ENGINEERING (Syllabus 2009). (Optional subject).
BACHELOR'S DEGREE IN FOOD ENGINEERING (Syllabus 2009). (Optional subject).

Academic year: 2024 **ECTS Credits:** 6.0 **Languages:** Catalan, Spanish, English

LECTURER

Coordinating lecturer: IDOIA CODINA TORRELLA

Others: EVA DURAN

DEGREE COMPETENCES TO WHICH THE SUBJECT CONTRIBUTES

Specific:

1. Food engineering and technology: Engineering and basic operations in food industry. Food technology. Processes in food industry. Management and exploitation of waste. Modeling and optimization. Quality and safety management. Food analysis. Traceability.

TEACHING METHODOLOGY

The teaching methods used in this course are lectures in which the teacher makes a speech to introduce the basic concepts of the subject and encourages students to participate doing or answering questions, cooperative learning exercises etc. There are also practical sessions so that students acquire lab skills. In order to acquire the lab skills and the knowledge of the foodstuff process, the innovative scientific-technical information must be searched by the students; besides this, they will must do the synthesis and analysis of experimental results.

LEARNING OBJECTIVES OF THE SUBJECT

At the end of the course, the student must be able to:

1. Know the bases of Innovation in the Food Industry and the related methodology
2. Identify and evaluate the implementation of new trends and ingredients used in the food industry.
2. Apply the current regulations related to food formulation
3. Have knowledge of the new food product formulation
4. Design evaluation tests of the new food product

STUDY LOAD

Type	Hours	Percentage
Hours small group	20,0	13.33
Self study	90,0	60.00
Hours medium group	40,0	26.67

Total learning time: 150 h

CONTENTS

(ENG) PHASE I: DEVELOPMENT OF THE DESIGN OF NEW FOOD PRODUCTS

Description:

- 1.1. Innovative food concepts, trends and legislation
- 1.2. Basis on the food industry innovation strategies
- 1.3. Marketing bases
- 1.4. The Innovation Funnel
- 1.5. Experimental design in innovation food

Related activities:

- Activity 1. Participatory exposition sessions
- Activity 2. Individual assessment tests
- Activity 3 Innovation study of a new food product

Full-or-part-time: 75h

Theory classes: 20h

Practical classes: 10h

Self study : 45h

(ENG) PHASE II: NEW INGREDIENTS: FORMULATION AND LABELING

Description:

Food products for specific groups: functional foods, transgenic foods, etc.

- 2.1. Novel Foods, Vitamins and Minerals, Probiotics and Prebiotics, dietary fiber, etc.
- 2.2. Phases of Food Design
- 2.3. Composition and Nutricional Composition of Foods
- 2.4. Product Labeling. Legislative framework.

Related activities:

- Activity 1. Participatory exposition sessions
- Activity 3. Innovation study of a new food product
- Activity 4. Laboratory practices and solving innovations excercices of a new product
- Activity 5. Visits to Industries and Technical Seminars.

Full-or-part-time: 75h

Theory classes: 20h

Practical classes: 10h

Self study : 45h

ACTIVITIES

(ENG) ACTIVITAT 1: CLASSES D'EXPLICACIÓ TEÒRICA

Description:

In theoretical classes content of the subject will be presented, and mechanisms for active discussion for students will be established. There will also be seminars with the participation of the productive sector (producers of ingredients, responsible for R&D department)

Material:

Virtual campus, databases, bibliographic material

Delivery:

Abstracts, problems and bibliographic works

Full-or-part-time: 92h

Self study: 54h

Theory classes: 38h

ACTIVITY 2: WRITTEN TESTS ASSESSMENT

Full-or-part-time: 2h

Theory classes: 2h

ACTIVITY 3: INNOVATION STUDY OF A NEW FOODSTUFF

Description:

The innovation of a new food product will be studied by students. A study of developing a new food or modification of some existing food (modified ingredients, formulation) will be proposed. The students will work different stages of development of the food product.

Material:

Virtual campus, databases, bibliographic material, laboratories (microbiology, food, sensory)

Delivery:

Delivery of a written report, presentation in class and oral discussion

Full-or-part-time: 35h

Self study: 29h

Laboratory classes: 6h

ACTIVITY 4: LABORATORY PRACTICES AND SOLVING INNOVATION EXERCICES OF A NEW PRODUCT

Description:

Aspects of food innovation product related to physicochemical and sensory characteristics will be worked on

Full-or-part-time: 13h

Self study: 7h

Laboratory classes: 6h

ACTIVITY 5: VISITS AND TECHNICAL SEMINARS

Description:

Visits to industries and/or attendance at Technical Seminars

Specific objectives:

Complement the knowledge of the subject

Full-or-part-time: 8h

Laboratory classes: 8h

GRADING SYSTEM

The course grade (NFinal) will be calculated as:

N1: Individual test

N2: Seminars

N3: Lab sessions

N4: Group report (manuscript + oral presentation)

$N_{Final} = 0.35N1 + 0.15N2 + 0.15N3 + 0.35N4$

EXAMINATION RULES.

The student will receive a calendar with the schedule of activities and delivery of exercises of various activities

BIBLIOGRAPHY

Basic:

- Espinosa Manfugás, Julia. Evaluación sensorial de los alimentos [on line]. Ciudad de La Habana: Editorial Universitaria, 2007 [Consultation: 16/07/2022]. Available on:

<https://ebookcentral-proquest-com.recursos.biblioteca.upc.edu/lib/upcatalunya-ebooks/detail.action?pq-origsite=primo&docID=3174839>. ISBN 9789591605399.

- Cortés, Claudia. Modificando la textura de los alimentos : manual de uso de los hidrocoloides. [Madrid]: Vivelibro, 2016. ISBN 9788416875498.

Complementary:

- Burdock, George A.; Fenaroli, Giovanni. Fenaroli's handbook of flavor ingredients. 6th ed. Boca Raton: CRC Press, 2010. ISBN 9781420090772.

- Chadwick, Ruth F. Functional foods. Berlin [etc.]: Springer, 2003. ISBN 3540201203.

- Meulenbergh, M. T. G.; Jongen, W. M. F. Innovation of food production systems : product quality and consumer acceptance. Wageningen: Wageningen Pers, 1998. ISBN 9074134513.

- Ingredient interactions : effects on food quality. 2nd ed. New York [etc.]: CRC, 2006. ISBN 0824757483.

- Watson, Ronald R. Complementary and alternative therapies in the aging population [Recurso electrónico] [on line]. Amsterdam ; Boston: Academic Press/Elsevier, 2009 [Consultation: 16/07/2022]. Available on: <https://www.sciencedirect-com.recursos.biblioteca.upc.edu/book/9780123742285/complementary-and-alternative-therapies-and-the-aging-population>. ISBN 9780080921242.

- Smith, Jim; Charter, Edward. Functional food product development. Chichester, West Sussex ; Ames, Iowa: Blackwell, 2010. ISBN 9781405178761.