Course for Ph.D. students
41th cycle (Nov 2025 – Oct 2028)

Title: Bacteriology applied to the food industry (1 ECTS)

- **Biofilms: approaches to mitigate the problem in the meat industry**
- **Technologies and strategies to monitor deviations and extend shelf life of meat**
- **Technological suitability of microbial cultures for application in food**

Juliano De Dea Lindner
Visiting Professor at the University of Parma

Course language: **English**
Period: I semester (November 2025)

5/11/2025 orario 10.30-12.30 Aula E (plesso Farmacia)
10/11/2025 orario 14.30-16.30 aula B (plesso Aule delle Scienze)
17/11/2025 orario 14.30-16.30 aula G (plesso Farmacia)

To attend the course please contact:
Prof. Juliano De Dea Lindner (*juliano.lindner@unipr.it*)

Course description

Designed for Ph.D. candidates in Food Science, this 1-ECTS course bridges fundamental and applied bacteriology for food industry contexts, with emphasis on meat systems. Students will examine biofilm formation and mitigation strategies tailored to meat processing environments; analyze technologies and control approaches to detect process deviations and extend shelf life; and evaluate the technological suitability of microbial cultures for food applications, including protective and starter cultures for fermentation and biopreservation. Delivered in November 2025 at the University of Parma by Visiting Professor Juliano De Dea Lindner from Federal University of Santa Catarina (UFSC, Brazil), the course blends lectures and case-based discussions.

Evaluation: YES, oral presentation on case study.