

# PhD Course in Animal and Food Science

https://www.phdanimalfoodscience.org/















#### Overview



Coordinator: Angela Trocino



Vice-coordinator: Giuseppe Concheri

PhD Council
33 Italian researchers and professors
5 Foreign researchers and professors

PhD students: 42 (15 for Cycle 37 + 15 for Cycle 38 + 12 for Cycle 39)

PhD representatives: 6 students







## Overview

The Ph.D. course in Animal and Food Science trains students to solve complex problems in animal and food production, manipulating processes and using advanced technologies.

Students choose their field and project under the supervision of one or more professors and within a wide range of research opportunities, whose objectives are consistent with the European Green Deal and the Farm2Fork strategy.









#### Research area: ANIMAL SCIENCE

...aimed at discovering and disseminating new knowledge to improve production processes, quality of food and sustainability of animal farming.

Research topics: Biostatistics and modelling for selection and crossbreeding of domestic animal populations; Biotechnologies applied to genetic improvement; Biodiversity protection, traceability of products; Animal feeding and nutrition, economic and environmental sustainability of animal production systems; Ethology and welfare of livestock; Sustainable animal production systems; Milk quality, cheese-making, and cheese quality; Meat quality and nutritional value, high quality and high price processed meat and sausage; Quality of products of animal origin.











### Research area: FOOD SCIENCE

...consistent with the national and European priorities in Food Technology and Biotechnology and with great attention to the global impacts on environmental protection, production sustainability, increased value of by-products, and consumer perception.

Research topics: Food quality and technology;
Optimization of food manufacturing; Novel and
functional food; Food industry by-products; Food
enzymology; Biochemistry of food processing; Food
sensory quality; Meal preparation and distribution;
Food safety and food service; Wine, alcoholic
beverages, and distillates technology and quality.











#### Research area: AGRICULTURAL CHEMISTRY

...aimed at enhancing and protecting agrobiodiversity as well as guaranteeing the quality and the safety of agrofood production and promoting sustainable rural environments.

Research topics: Conservation, improvement, and restoration of soil fertility; Use and recycling of biomass; Accumulation, mobilization, and absorption of endogenous and exogenous chemical species; Structure, function, expression, and regulation of genes and genomes; Plant adaptation to abiotic stress at molecular level; Heredity in prokaryotic and eukaryotic organisms of agricultural interest; Genetic improvement of species of agricultural and forestry interest; Soil systems; Biostimulants for agriculture.









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## PhD in Animal and Food Science (three I)

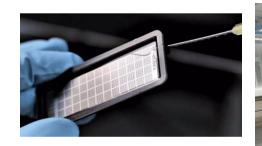
**International**: international students, co-tutelage, MSCA COFUND doctoral program, EU H2020 and international research projects, international teaching and research activities (incoming, outcoming), wide net of international collaborations for PhD secondments

**Intersectorial**: topics addressed to digitalization and stakeholders (Industria 4.0), wide net of national international collaborations with private companies and research centres within shared and cofunded PhD projects, patents

**Interdisciplinary**: Big data, methods and applications















## SP

### **Accreditation confirmed**





Consistent with PNRR

Gender balance of the PhD Faculty







## Welcome!

You are the key of the success of our PhD Courses



Aula Magna, Bo Palace, March 2023 Diploma ceremony - Cycle 34