

PhD programme in FOOD ENGINEERING AND BIOTECHNOLOGY

| Research projects and supervisors (M.D. 117/2023) | |
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| Title | Supervisor/s |
| 1. Low-cost and novel sensors for fruit maturity assessment along the whole quality chain | Prof. Paolo Lugli |
| 2. Elucidating the potential roles of natural products against hereditary transthyretin-mediated amyloidosis | Prof. Emanuele Boselli |
| 3. Optimization of sourdough biotechnology to improve the stability of the sourdough microbiota | Prof. Raffaella Di Cagno |