

Code: 1662 Biopolymers and Packaging**Degree:** 1st cycle – Food Science and Engineering**Curricular Year:** 3rd**Semester Course:** 2nd**Credits:** 6 ECTS**Compulsory****Language:** Portuguese/English**Responsible:** Margarida Gomes Moldão Martins**Other lecturer(s):** Isabel Maria Nunes de Sousa**Web Site:** <http://www.isa.utl.pt/home/node/4025>**1. Contact hours:****Lecture/Practicals 70 Others 14 Total 84****2. Objectives:**

Know how to design a food package according to specifications.

3. Programme:**Food packaging.** Packaging materials. Interactions between packaging and foods. Types and roles of active and intelligent packaging. Legislative issues relating to active and intelligent packaging. Biopolymers to produce edible coatings and films. Labelling requirements.**4. Bibliography:****Main Bibliography**Gomes De Castro, A. e Sérgio Pouzada, A. (1991). *As embalagens para a Indústria Alimentar*, UTAD.
Mathlouthi, M. (1995) Food packaging and preservation. Elsevier
Ben Hargreaves (2006) Successful Food Packaging Design. RotoVision, Switzerland**5. Assessment:****Compulsory:** to attend 75% of Lecture/Practical and to perform 2 works;**Continuous evaluation:** 2 tests (80% of final mark; average mark of the 2 tests must be equal or higher than 9.5; each test mark must not be lower than 8.0); lab reports (20% of final mark; minimum mark 9.5).**Exam Evaluation:** Exam (minimum mark 9.5; 80% of final mark) and lab reports (minimum= 9.5; 20% of final mark).**6. Estimated Workload:**

168	Hours
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7. Last Update:

12/7/2010
