



WELCOME TO



UNIMORE

UNIVERSITÀ DEGLI STUDI DI
MODENA E REGGIO EMILIA

The University of
Modena and Reggio Emilia



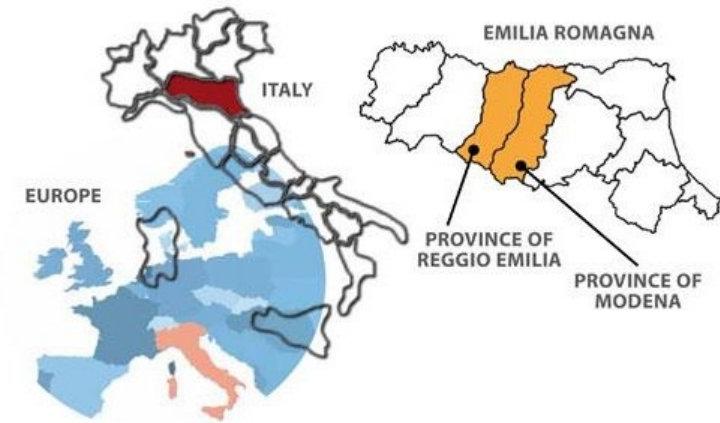
www.unimore.it

www.international.unimore.it

Italy

Emilia Romagna Region

The Italian Food Valley



Parma ham



**PARMIGIANO
REGGIANO**



Traditional Balsamic Vinegar
Modena and Reggio Emilia

SUMMER SCHOOL

- Starting date: June 13, 2023
- Registration cost: FREE! (travel and accommodation not included but students will be hosted on campus at discounted rates)
- **Duration: three weeks**, including seminars and practical activities on food sciences, factory and farm visits
- Focus: typical Italian foods
- Some topics: technology of typical foods (Parmigiano Reggiano cheese, Prosciutto di Parma, Traditional Balsamic Vinegar, ...), microbiology of food, recycled materials and other alternative food packaging, sensors applied to food

...not only food



Ferrari



Municipal theatre



International photography festival



Museum



National Choreographic Centre
« Aterballetto »

History of UNIMORE

- Founded in Modena in 1175
- Modena and Reggio Emilia in 1998



About

- 27,000 students
- 786 professors and researchers
- 13 Departments
- 90 Degree Courses
- 42 Graduate Schools
- 14 Ph.D Courses
- 7 University Libraries

Dept. Life Science,
Site of Reggio Emilia



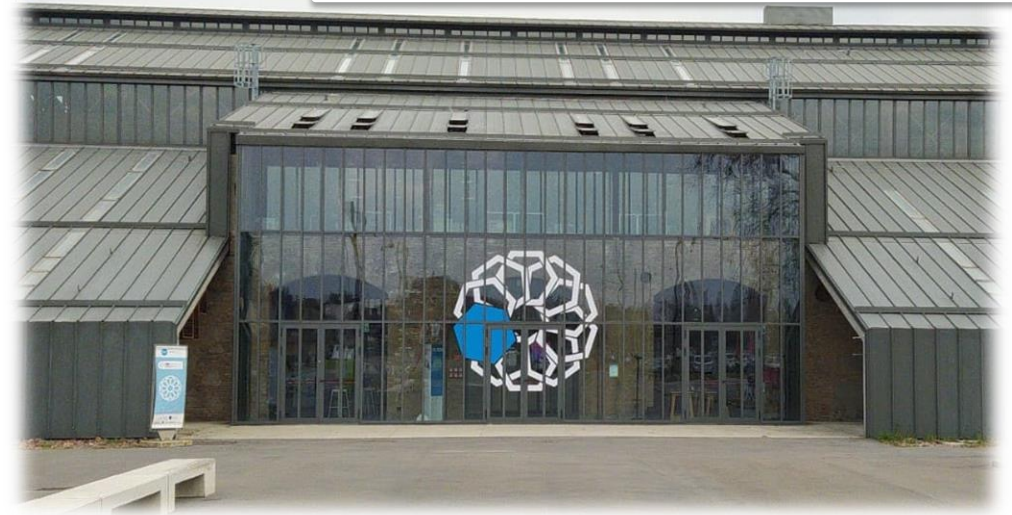
Teaching rooms



Laboratories

Degree Course
«Agricultural and Food
Science
and Technology»

Master Degree
«Food Safety and
Control»



Agricultural and Food Science and Technology: CENSIS classification

The first
one in
the
sector!!



Each year, the prestigious Italy's CENSIS – Central office for Social Investment Study – evaluates the Italian university system and its impact.

2020/2021 Edition



2021/2022 Edition



Our research activities

Applied Entomology



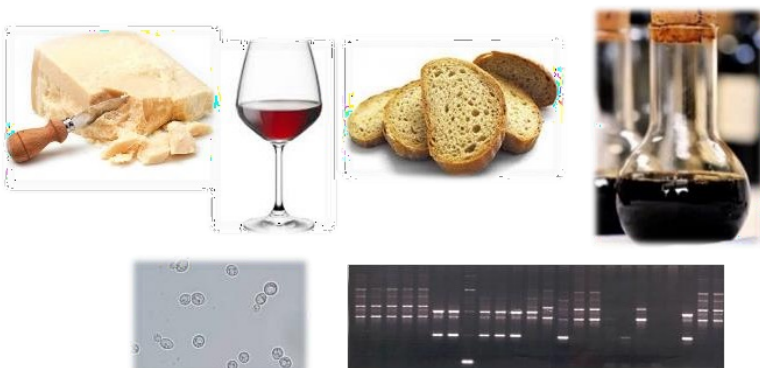
Sustainable Intensification



Crop Defense from Pathogens



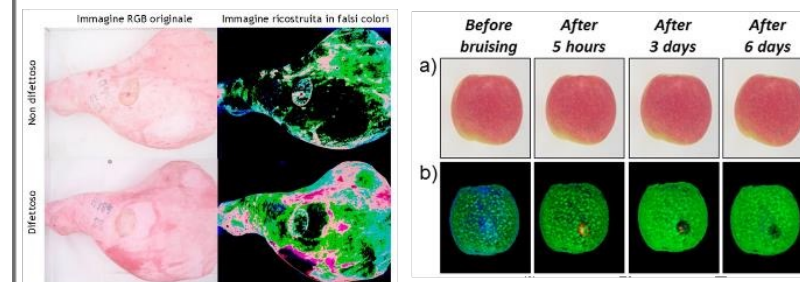
Applied Microbiology



Meat Quality



Chemical Photography



Our research activities

Packaging and shelf life



Edible films



Biodiversity in agriculture



Plant Ethology and Shirin-yoku

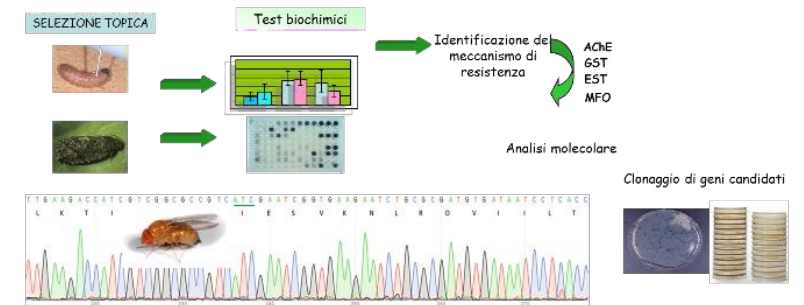
Studiamo il
comportamento
delle piante e
gli effetti sulla
salute
di un bagno
nella foresta



Rural development in Balkan area

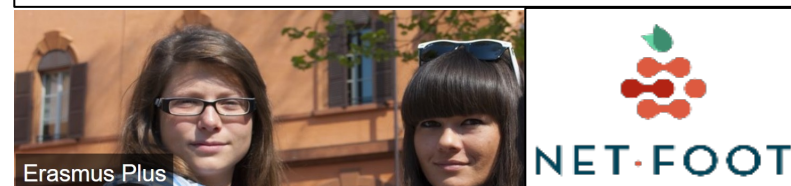


Resistance to pesticides





NetFOOT Project Erasmus+



Expert	Lessons
Enrico Maurizzi	Biopolymers enriched with antimicrobial compounds for seed: coating application
Andrea Pulvirenti, professor	Spin-off: the University becomes industry – The “Packtin” example
Estefania Nunez Carmona, Ph.D, CNR	Nano MOX chemical sensors applied to agri-food field
Veronica Sberveglieri, Ph.D, CNR	
Sandra Ranieri, EFSA	Food Contact Materials - MOCA
Maria Gullo, professor	Acetic acid bacteria and vinegar biotechnology
Luisa A. Volpelli, professor	Alternatives to antibiotics applied to animal farming
Rosalba Calvini, Ph.D	Application of RGB and hyperspectral image analysis for food monitoring
Alessandro Ulrici, professor	
Giovanna Minelli, professor	Pig farming and ham production
Luisa A. Volpelli, professor	Dairy cow and related products, a link between past and future
Patrizia Fava, professor	Food Packaging: Innovative, active, edible.
Fabio Licciardello, professor	
Carola Nicosia, Ph.D student	Secondary Shelf life
Fabio Licciardello, professor	
Luciana De Vero, expert technician	Preservation and exploitation of microorganisms within the Microbial Culture Collections

 Erasmus+ **craft of UNIMORE Summer School**
➤ Visits

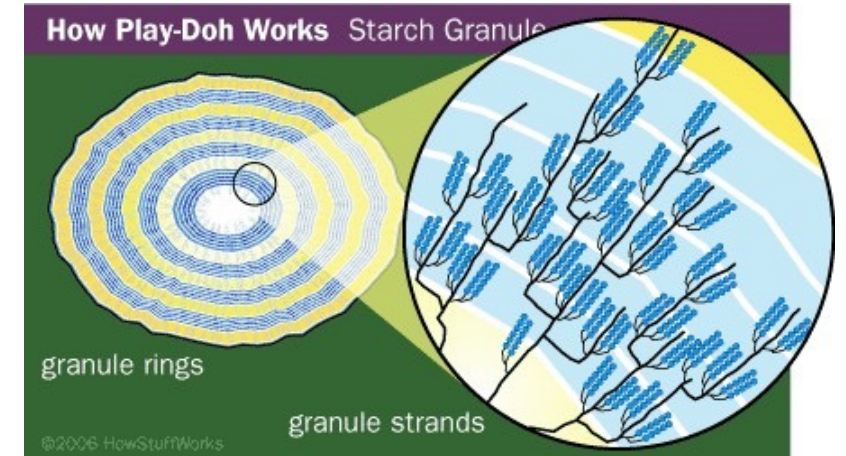
NetFOOT Project Erasmus+



Visits
Visit of Parmigiano Reggiano cheese factory
Visit to “Consorzio del Formaggio Parmigiano Reggiano”
History of the cheese and the Consortium/diffusion in Italy and around the world/food frauds
Visit to Balsamic Vinegar factories
Visit to a Reggiana Cow farm
Visits to towns in Emilia, shopping, restaurants..... 😊

Master Degree «Food Safety and Control»

Aims to train professional figures suitable for carrying out research and control activities concerning the conservation, transformation and technological enhancement of agricultural products...



Target industries: production, processing, conservation and distribution of food

..with the primary objective of guaranteeing the safety, quality and healthiness of food