

IDENTIFICATION

Course code : E3AG6QH6
ECTS : 1

DURATION

Lectures : 2
Tutorial classes : 8
Labs : 8
Total : 18

Project :
Personnal work :

ASSESSMENT

Individual knowledge assessment, group
oral presentation

TEACHING MATERIALS

Course material

LANGUAGE

English

CONTACT

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UE : UE6-QHSE

COURSE : Shelf life of food products

SCOPE OF THE COURSE

OBJECTIVES

Determine the shelf life of a food product

COMPETENCE AND SKILLS

Know how to determine the shelf life of a food product using appropriate tools
- Understand the principles of predictive microbiology

PROGRAM

Definitions of microbiological shelf life, Use-by date (DLC) and Best-before date (DDM) - Use of tools for determining the shelf life of perishable foods : literature analysis, microbiological aging tests, challenge tests, predictive microbiology (Symprevius)

BIBLIOGRAPHY

Standard FD V01-014 Traceability and food safety - Management and hygiene - Recommendations for determining the microbiological shelf life of foods; Standard NF V01-003 September 2017 Traceability and food safety - Management and hygiene - Guidelines for conducting microbiological aging tests - Refrigerated perishable foods; Standard NF V01-009 May 2014 Traceability and food safety - Management and hygiene - Guidelines for conducting microbiological growth tests; ANSES opinion

REQUIREMENTS

Food safety, unit operations, processes and preservation, formulation and culinary engineering, food evolution and modification