

IDENTIFICATION

Course code : E5AG9A11
ECTS : 3

DURATION

Lectures : 14
Tutorial classes : 12
Labs : 10
Total : 36

Project :
Personnal work :

ASSESSMENT

- Individual assessment - Oral presentation and group deliverable

TEACHING MATERIALS

See tutor guide and student guide, IDEONIS and HILL developed tools

LANGUAGE

English

CONTACT

Cyrielle GARCIA
cyrielle.garcia@univ-reunion.fr

Modifié le : 14 juillet 2026

UE : UE

COURSE : Juice of the future

SCOPE OF THE COURSE

OBJECTIVES

Project 2 is dedicated to new product development in the non-alcoholic beverage industry. The context relates to innovation in the fruit juice category within an intertropical setting, considering local raw materials for product formulation and aiming for a low environmental impact for the manufactured product. This project will be carried out in student groups.

COMPETENCE AND SKILLS

- Be able to design a new product or improve an existing one, particularly in the intertropical context;
- Take into account the environmental aspect of a project;
- Evaluate and implement the appropriate technologies with regard to the available food matrices;
- Know how to perform a functional analysis of a food product and be able to select the appropriate combination of ingredients/additives/processes to meet the requirements.

PROGRAM

Over the courses, students will have to : - Analyze the state of the art and the market; - Pursue an innovative process; - Design a new product or improve an existing one using a local resource; - Assess and optimize the environmental impact of product formulation; - Evaluate and implement the appropriate technologies with regard to the available food matrices; - Perform a functional analysis of a food product and be able to select the appropriate combination of ingredients/additives/processes to meet the requirements; - Design sensory analysis.

Throughout the project, students will benefit from tutoring and courses on : - Juice processing; - Innovation process and creativity; - Marketing studies; - Sensory analysis. The students will also benefit from practical work in agro-food technology and sensory analysis labs.

BIBLIOGRAPHY

REQUIREMENTS

Knowledge of food formulation; Food processing operations / Food processing engineering; Sensory analysis; Notions of marketing.