

IDENTIFICATION

Course code : ESI-SPI-CI-AG4-S7-UE2-EC5
ECTS : 1

DURATION

Lectures : 0
Tutorial classes : 14
Labs : 0
Total : 14

Project :
Personnal work :

ASSESSMENT

Continuous assessment

TEACHING MATERIALS

Course materials provided

LANGUAGE

English

CONTACT

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UE : UE7-R

COURSE : Prospective foods and regulations

SCOPE OF THE COURSE

OBJECTIVES

Be able to balance food innovation and regulatory compliance to address the challenges of the food transition

COMPETENCE AND SKILLS

Generate an innovative product idea, analyze its environment, and identify a market opportunity Research resources, synthesize, and present the work carried out in English, using appropriate statistical tools

PROGRAM

Perspective on applicable regulations in relation to key areas of food innovation. This includes general/collective food and foods intended for specific diets, based on nutrition and human physiology foundations

BIBLIOGRAPHY

REQUIREMENTS

Nutrient needs and intakes ; Functional properties of foods ;