



COURSE CARD: E3S - IT - UNISS - 1

University: University of Sassari, Italy
Course: Physical and Sensory Analyses of Foods
Course code: -
Credits: 7
Language: Italian
Instructor: Alessandra Del Caro, researcher
When: First semester (October-December), exam opportunity once a month
Content: Sensory analysis, food color, food texture
Textbook: Lawless H, Heymann H: *Sensory evaluation of food: Principles and practices*. Springer 2010
M. Bourne. *Food texture and viscosity*. Concept and measurement. 2nd edition, 2002. Academic Press.
Meilgaard, Civille & Carr. *Sensory Evaluation Techniques*. 3rd Edition, 1999. CRC
Kemp, Hollowood, Hort. *Sensory evaluation. A practical handbook*. Wiley-Blackwell, 2009.
Ella Pagliarini. *Valutazione sensoriale*. Milano, 2002. Hoepli.
John Hutchings. *Food color and appearance*. 2nd Edition. 1999. Aspen.
Schanda Janos. *Colorimetry. Understanding the CIE System*. Wiley, 2007.
Resurreccion A. V.A. *Consumer sensory testing for product development*. Aspen Publication. 1998.
Requirements: Basic knowledge of mathematics, physics and chemistry
For whom: 1st year MSc students
Students (n): 10-12
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