



### **COURSE CARD: E3S - IT - UNIBO - 3**

University: ALMA MATER STUDIORUM - University of Bologna - Italy

Course: Relationship between sensory and chemical/physical analyses in wine and beverages

Course code: 65808

Credits: 4 (40 hours)

Language: Italian, English tutoring

Instructor: Giuseppina P. Parpinello, Researcher (<http://www.unibo.it/docenti/giusi.parpinello>)

When: Every autumn term (September - December), next course starting September 2013

Content: The course includes laboratory practices and lectures. The basic chemical as well as instrumental analyses such as Electronic Nose (e-nose), Near Infrared Spectroscopy (NIR), Fourier Transform Infrared Spectroscopy (FT-IR), Gas Chromatography (GC), will be related to sensory perception by means of multivariate statistics (PCA, GPA, PREFMAP, OLR, ANN) in descriptive and consumer tests. Case studies.

Textbook: Lawless H., Heymann H. (2010). Sensory Evaluation of Food: Principles and Practices, Springer ed.  
O'Mahony M., Sensory Evaluation of Food: Statistical Methods and Procedure (1986), Dekker ed.

For whom: 2<sup>nd</sup> year "Bachelor of Science" students enrolled at food technology, viticulture and enology, enogastronomy courses

Student (n): -

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