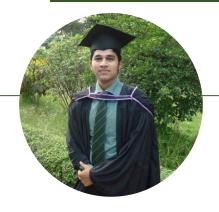
Codice borsa: DOT13A8421-2

CUP: C46C18000510006





Mohammad Khairul Alam

Born in Tangail - Bangladesh

Master's degree in Nutrition and Food Science, University of Dhaka, Bangladesh and Master's degree in Molecular Nutrition and Food Technology, Aarhus University, Denmark



Prof.ssa. Paola Pittia

AGR/15: Food Science and Technology Research field: Functional characterization and technological quality of food components

Prof. Aldo Corsetti

A G R / 16: A gricultural
Microbiology
Research Field: Food
microbiology and fermented
foods



Prof. Michael Ganzle

University of Alberta, Canada

Scientific discipline: Food microbiology and probiotics



Dr. Carlo Perla

R & D

DALTON Biotecnologie srl Spoltore (PE)

Company mission: to select and manage with the greatest accuracy useful biological processes while avoiding harm ful ones, thus optimizing the consistency of the production process and obtaining unprecedented results in product quality and marketing efficiency.







PON RI project



Probiotic and technological characterization of lactic acid bacteria to produce fermented milk

General objectives of the project

This PhD thesis research project is aimed at evaluating the technological and functional characteristics of selected strains of *Lactobacillus bulgaricus* and Streptococcus therm ophilus, with a particular focus on the exopolysaccharide production in fermented milk.

> Industrial impact of the project

- 1. Form ulation of functional milk products containing health improving bioactive compounds
- 2. Communication of research results through scientific publications, participating in conferences and workshops, and writing, editing and submission of the PhD thesis
- 3. Transfer of knowledge between industry and academic through participating in training activities at industry









Company role in PON RI project





- Co-projecting: DALTON Biotecnologie has participated in this PhD research by collaborating in the design of the project and providing the necessary strains to be studied. DALTON Biotecnologie will also contribute in this project with its equipment and structure and their long-term experiences in the field of fermented food production.
- Training: For the planned training at DALTON Biotecnologie, the safety course and fire protection training will be provided at the company. During this period, the training on scaling-up of industrial parameters of food production will be provided by the DALTON Biotecnologie through its equipment and specialized personnel.
- Research: For this PhD project, DALTON Biotecnologie R&D department have pilot plants for development, concentration and stabilization of biomass (bioreactor, microfiltrator; freezing plant with pelletization in Nitrogen liquid, industrial lyophilizer for the dehydration of microbial cultures) with control and monitor the main physio-chemical process parameters.
- Technological transfer: The company aims to develop a probiotic fermented milk product, formulated in co-operation with UniTe and University of Alberta, Canada. The company also intends to safeguard the intellectual property of research results through patents generated in the study.







Research products



Pubblications



Perpetuini, G.; Prete, R.; Garcia-Gonzalez, N.; Khairul Alam, M.; Corsetti, A. Table Olives More than a Fermented Food. Foods 2020, 9, 178.



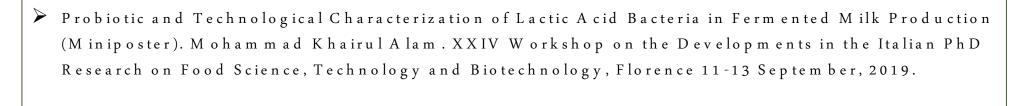




Research products



Scientific meeting











Research Awards



1. PON Ricerca e Innovazione 2014-20," azione I.1 "Dottorati innovativi con caratterizzazione industriale," A.Y. 2018-19, XXXIV Cycle.







