



UNIVERSITÀ
di VERONA

Scuola di Dottorato
di SCIENZE NATURALI ED INGEGNERISTICHE

Corso di Dottorato in Biotecnologie

"Chemistry and biochemistry of sensorially active metabolites"

June 14th, 2019 - h. 14.30

Prof. Maurizio Ugliano
Dr. Christopher Davies

The course will be focused on the main aspects of aroma and taste perception, with particular emphasis on the chemical and biochemical pathways leading to the formation of certain key aroma compounds. Wine will be discussed as a reference food system in which to highlight the opportunities for biotechnological developments associated with sensorially active metabolites.

The course will also feature the presentation entitled: "*Effects of manipulating ripening on berry composition and wine volatiles and flavor*", by Dr. Christopher Davies of CSIRO (Australia)

During the session, practical activities involving tasting of samples representative of different chemical and biochemical pathways will be carried out, and the relevant technological aspects will be discussed.

The lecture will take place at **14.30 – Sala Verde – Cà Vignal – Strada Le Grazie, 15**

Local organization and contact:

Prof. Maurizio Ugliano

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For each hour of seminar, 1 CFU (provided for the specific activities of PhD Program in Biotechnology) will be recognized to students attending the event.
