

SERVICES

Micro4Food

Six laboratories and three pilot plants for the study and optimisation of fermentation processes

Free University of Bozen-Bolzano
Faculty of Agricultural, Environmental and Food Sciences

Head of Laboratory:
Prof. Marco Gobetti

STRUCTURE OF FOOD MATRIX BY MICROSCOPY

prices excl. VAT

Discovering food matrices structures by advanced microscopy

BASIC VERSION: starting from 5 samples - Epifluorescent microscope € 3.600

ADVANCED VERSION: Confocal Laser Scanning Microscopy € 4.000

USE OF PILOT PLANT FOR CHEESE MAKING

prices excl. VAT

Production of cheese and optimisation of the technological cheese-making processes using starter and non-starter strains

BASIC VERSION: 100 L € 4.000
Use of dairy pilot plant minimum capacity 100L

Optional: Ripening monitoring for 60 days € 450

Optional: End of ripening € 1.500

PLUS VERSION: 250L € 4.500
Use of dairy pilot plant maximum capacity 250L

Optional: Ripening monitoring for 60 days € 450

Optional: End of ripening € 2.000

SET UP OF FERMENTATION PROCESSES AND FERMENTED PRODUCTS

prices excl. VAT

Development of microbial formulations for the production of fermented food products

LAB DESK

NOI TECHPARK
SÜDTIROL / ALTO ADIGE
A.-VOLTA-STR. 13/A
VIA A. VOLTA, 13/A
I-39100 BOZEN / BOLZANO

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NOI.BZ.IT

BASIC VERSION: 5 formulations	€ 34.000
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USE OF PILOT PLANT FOR YOGURT AND FERMENTED MILK PRODUCTION

prices excl. VAT

Production of yogurt and other fermented milk products and shelf-life assessment

BASIC VERSION	€ 5.000
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PLUS VERSION	€ 6.500
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GOLD VERSION	€ 7.000
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DEVELOPMENT OF PROBIOTICS AND PREBIOTICS

prices excl. VAT

Screening and characterisation of strains with probiotic and prebiotic attributes

BASIC VERSION: for 100 strains	€ 52.000
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ADVANCED VERSION: for 100 strains	€ 67.000
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USE OF PILOT PLANT FOR MAKING BREAD

prices excl. VAT

Tests of starters performance and optimisation of fermentation processes for bread making at pilot plant scale

BASIC VERSION	€ 6.000
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ADVANCED VERSION	€ 25.000
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DEVELOPMENT OF FUNCTIONAL FOODS

prices excl. VAT

Development of foods with high biogenic value and rich in functional compounds

BASIC VERSION: 5 formulations (price starting from)	€ 30.000
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PLUS VERSION: 5 formulations (price starting from)	€ 50.000
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GOLD VERSION: 5 formulations (price starting from)	€ 55.000
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RECYCLING OF FOOD BY-PRODUCT

prices excl. VAT

Tailored biotransformation of food by-products to obtain high value bioactive compounds

BASIC VERSION: Microbiota characterisation, starter selection, kinetic acidification, total phenol assay	€ 20.000
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PLUS VERSION: Microbiota characterisation, starter selection, kinetic acidification, total phenol assay, physiochemical characterisation, antioxidant activity	€ 25.000
GOLD VERSION: Microbiota characterisation, starter selection, kinetic acidification, total phenol assay, physiochemical characterisation, antioxidant activity, carbohydrates and organic acids analyses, phenotypic microarray, fatty acid metabolism, ascorbic acid analysis, antimicrobial activity	€ 45.000
Optional: Determination of dietary fibre	€ 1.000
Optional: Vitamins' determination	€ 500

BIOMASS PRODUCTION

prices excl. VAT

Microbial growth under controlled conditions with the use of bioreactors

BASIC VERSION: Fermentation minimum capacity 4L	€ 3.500
Optional: Freeze-drying	€ 1.000
PLUS VERSION: Fermentation minimum capacity 20L	€ 10.000
Optional: Freeze-drying	€ 1.000