



The Mantegna Campus offers master's students and young researchers a six-month training internship, helping to bridge the academic world with the food industry



MASTER'S THESIS DEGREE

Focus: Development of new functional flours and blends for pasta

The intern will analyze new flours of plant origin to develop functional flours and blends for use in different types of pasta (gluten-free, protein-rich, etc.). The project will include bibliographic analysis and testing of flours and blends in the kitchen-lab. Based on the results, the thesis may include studying the industrial scale-up and product shelf-life.

Profile: Master's degree (in progress) in Food Science and Technology, Agro-Food Biotechnology and related degrees.

Duration: 6 months

Starting period: December 2023 - January 2024

Location: Camisano Vicentino (VI)

Other benefits: board* and lodging if needed

MASTER'S THESIS DEGREE

Focus: Study of possible alternatives to conventional saturated fats in the food sector

The intern will analyze and develop new alternatives to conventional saturated fats on a pilot scale. The project will include bibliographic analysis and an experimental phase in the chemical laboratory. The project can extend to testing different applications in food formulations. Based on the results, the thesis may also include studying the industrial scale-up.

Profile: Master's degree (in progress) in Chemical engineering, Chemistry, Chemistry and Pharmaceutical Technologies, Food Science and Technology and related degrees.

Duration: 6 months

Starting period: December 2023 - January 2024

Location: Camisano Vicentino (VI)

Other benefits: board* and lodging if needed

**at midday, on weekdays*

Send your cv to campus@cerealdocks.it



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MASTER'S THESIS DEGREE

Focus: Market analysis, technology and application study of new vegetable emulsifiers

The intern will, in a first phase, establish the state of the art of the vegetable emulsifier landscape from a market, application and also technological point of view, based on the application sector (food, cosmetics, etc.), with particular reference to emerging technologies. Particular attention will be paid to identifying any start-ups operating in the sector. In a second phase, once the most interesting technologies have been identified, it will be possible to test their main properties in the chemical laboratory and evaluate their application in relevant formulations, also from a comparative perspective. Depending on the progress of the project and the results obtained, the industrial engineering part could be deepened, up to the possible design and establishment of pilot production trials.



The project will be carried out in collaboration with Nateo Srl, a company of the Cereal Docks Group, active in the field of standardized vegetable lecithins, oils, functional blends and high added value ingredients for food, cosmetic, pharmaceutical, zootechnical and industrial applications, at the laboratories of the Group's Research & Innovation Department (Cereal Docks S.p.A.).

Profile: Master's degree (in progress) in food science and technology, industrial chemistry, agri-food biotechnology and related degrees.

Duration: 4-6 months

Starting period: December 2023 - January 2024

Location: Camisano Vicentino (VI)

Other benefits: board* and lodging if needed

**at midday, on weekdays*

These announcements are addressed to both sexes, pursuant to laws 903/77 and 125/91 ... all nationalities, pursuant to legislative decrees 215/03 and 216/03.



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