

COURSE DETAIL

MICROORGANISMS AND FERMENTATION

Country

France

Host Institution

University of Bordeaux

Program(s)

University of Bordeaux

UCEAP Course Level

Upper Division

UCEAP Subject Area(s)

Agricultural Sciences

UCEAP Course Number

104

UCEAP Course Suffix

Y

UCEAP Official Title

MICROORGANISMS AND FERMENTATION

UCEAP Transcript Title

MICROORGNSM&FERMENT

UCEAP Quarter Units

6.00

UCEAP Semester Units

4.00

Course Description

This course covers how to select and control the implantation of a yeast strain; control fermentation kinetics by controlling temperature, oxygen, activators, and nutritional factors; follow the progress of alcoholic fermentation and malolactic fermentation using appropriate techniques and analyses to determine the time of runoff and the method of racking; remedy fermentation stops, select and control the implantation of a strain of lactic acid bacteria, control fermentation kinetics by controlling temperature and nutritional factors, and remedy fermentation stops; carry out microbiological control of the product adapted to market demand; and carry out microbiological analyses adapted to monitoring populations of yeasts, fermentative bacteria, and spoilage microorganisms at all stages of production.

Language(s) of Instruction

French

Host Institution Course Number

DNO UE4

Host Institution Course Title

MICROORGANISMS AND FERMENTATION

Host Institution Campus

Universite de Bordeaux

Host Institution Faculty

Host Institution Degree

Host Institution Department

ISVV oenologie

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