

# 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**

MICRO-ORGANISMES ET FERMENTATION

### **Host Institution Course Details**

### **Host Institution Campus**

Universite de Bordeaux

### **Host Institution Faculty**

### **Host Institution Degree**

### **Host Institution Department**

ISVV oenologie

## Course Last Reviewed

2023-2024

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