

COURSE CODE	XE872	SEMESTER	8rd
COURSE TITLE	FOOD CHEMISTRY AND TECHNOLOGY-OENOLOGY II		

<p>SUGGESTED TEXTBOOK IN ENGLISH (will be provided to the Erasmus students on loan by the library for the whole period of studies at Upatras)</p>	<p><i>Notes by the teaching staff (A.A. Koutinas, M. Kanellaki, "Food Chemistry and Technology", Publication of University of Patras, 2010.)</i></p> <p>And/or:</p> <p><i>R.S. Jackson "Wine Science: Principles and Applications", 3rd Edition, Elsevier, 2008</i></p> <p>CHAPTERS covering the syllabus:</p> <p>Ch. 6- Chemical Constituents of Grapes and Wine Ch. 7- Fermentation Ch. 8- Postfermentation Treatments and Related Topics Ch. 9- Specific and Distinctive Wine Styles</p>
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