## 97-2 Preliminary Syllabus, Da-Yeh Univ

Information			
Title	生技工業應用技術	Serial No. / ID	0380 / BDR5036
Dept.	生物產業科技學系博士班	School System / Class	研究所博士班1年1班
Lecturer	柯文慶	Full or Part-time	專任
Required / Credit	Optinal / 3	Graduate Class	NO
Time / Place	(—)ABC / H543	Language	Chinese

## Introduction

1. Describe the definition and scope of bio-products to give basic concept.

2. Introduction to various technologies used in bioindustry to understand the connotation of traditional and modern biotechnology.

3. Provide a chance for communication with presentation of personal study experience.

4. Foster qualified personnel with basic specialty and application ability on bioprocess.

## Outline

1. Traditional processing technology: canning, low temperature storage, dehydration, fermentation, brining, smoking

- 2. Culture preservation technology: general methods, freeze drying, liquid nitrogen
- 3. Freshness keeping technology: controlled freezing point storage, partial freezing, high-voltage electrostatic field
- 4. High pressure technology: generation, gel formation, inhibition of

microorganism and enzymes

- 5. Membrane technology: ultrafiltration and reverse osmosis
- 6. vacuum technology: frying, cooling
- 7. Supercritical fluid extraction: principle, processes, extraction of food components
- 8. Atomizing: spray drying, grinding, nano technology
- 9. Fermentation: kojic acid, organic soy sauce
- 10. Biotechnology: enzyme immobilization, bioreactor, genetic engineering
- 11. Others: plant factory, compost fermentation

## Prerequisite

not required