



Fundusze Europejskie
dla Rozwoju Społecznego



Rzeczpospolita
Polska

Dofinansowane przez
Unię Europejską



Projekt „Efektywne kształcenie specjalistów dla branż kluczowych” nr FERS.01.05-IP.08-0043/23

Lp.	Tytuł
1.	Advances in Food Process Engineering
2.	Anthocyanins in Subtropical Fruits
3.	Bacterial Diseases of Rice and Their Management
4.	Biotechnology for Toxicity Remediation and Environmental Sustainability
5.	Drying Technology in Food Processing
6.	Emerging Technologies in Food Preservation
7.	Essential Oils as Antimicrobial Agents in Food Preservation
8.	Evaporative Coolers for the Postharvest Management of Fruits and Vegetables
9.	Food Microbiology Laboratory for the Food Science Student
10.	Fruit and Vegetable Waste Utilization and Sustainability
11.	Fruits and Their Roles in Nutraceuticals and Functional Foods
12.	Green Chemistry in Agriculture and Food Production
13.	Green Products in Food Safety
14.	Microbes in the Food Industry
15.	Microbial Bioprocessing of Agri-food Wastes
16.	Microbial Bioprocessing of Agri-food Wastes: Bioactive Molecules
17.	Microbial Bioprocessing of Agri-food Wastes: Industrial Applications



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Lp.	Tytuł
18.	Microbial Bioprocessing of Agri-food Wastes: Industrial Enzymes
19.	Mushrooms
20.	Nanosensing and Bioanalytical Technologies in Food Quality Control
21.	Nanotechnology Horizons in Food Process Engineering: Volume 1: Food Preservation, Food Packaging, and Sustainable Agriculture
22.	Nanotechnology Horizons in Food Process Engineering: Volume 2: Scope, Biomaterials, and Human Health
23.	Nanotechnology Horizons in Food Process Engineering: Volume 3: Trends, Nanomaterials, and Food Delivery
24.	Novel and Alternative Methods in Food Processing
25.	Novel Processing Methods for Plant-Based Health Foods
26.	Nutraceuticals
27.	Phyto-Oxylipins
28.	Plant-Based Foods: Ingredients, Technology and Health Aspects
29.	Processing Technologies and Food Protein Digestion
30.	Recovery of Bioactives from Food Wastes
31.	Sustainable Food Innovation
32.	Food, National Identity and Nationalism
33.	Tsukemono Decoding the Art and Science of Japanese Pickling



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Lp.	Tytuł
34.	European Gastronomy into the 21st Century
35.	Cultural Flows in High-End Cuisine
36.	Postbiotics
37.	Proteomics Applied to Foods
38.	Animal Cell Culture: Principles and Practice
39.	Encapsulation technologies and delivery systems for food ingredients and nutraceuticals
40.	Fruit and Vegetable Waste Utilization and Sustainability
41.	Fruits and Their Roles in Nutraceuticals and Functional Foods
42.	Emerging Technologies for the Food Industry, Volume 3: ICT Applications and Future Trends in Food Processing
43.	Emerging Technologies for the Food Industry, Volume 2: Advances in Nonthermal Processing Technologies
44.	Emerging Technologies for the Food Industry, Volume 1: Fundamentals of Food Processing Technology
45.	Nielsen's Food Analysis
46.	ICC Handbook of 21st Century Cereal Science and Technology
47.	Bakery products: science and technology
48.	Introduction to Food Process Engineering