Introducing University of Modena and Reggio Emilia to FSTA

The University of Modena and Reggio Emilia (UNIMORE) offers several courses and programs related to food science, food manufacturing, and nutrition:

Undergraduate Programs

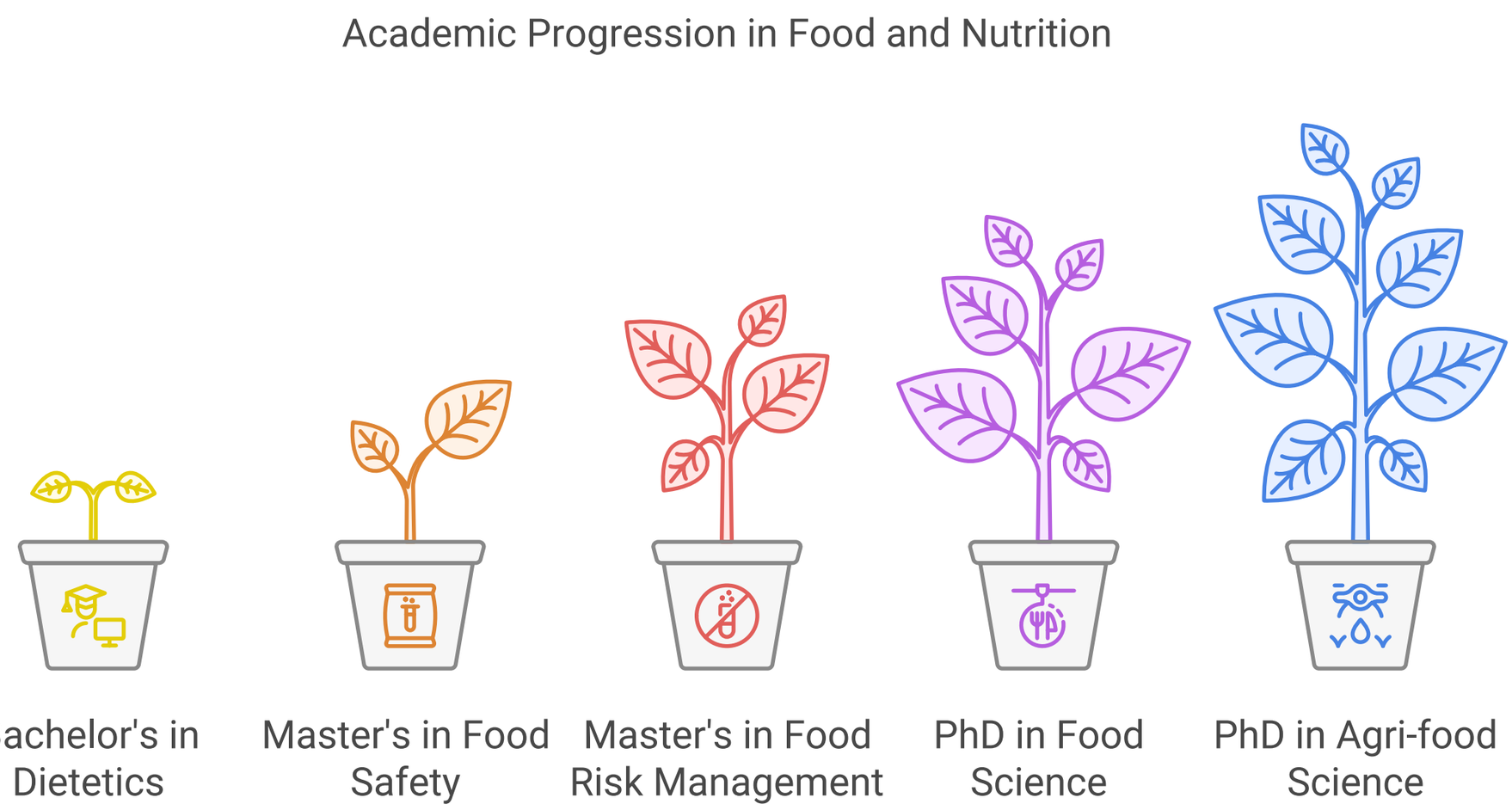
1. **Bachelor's Degree in Dietetics**This three-year program focuses on training health professionals in dietetics and nutrition.

Master's Degree Programs

1. **Master's Degree in Food Safety and Control**This program aims to provide students with specialist skills in food technology, focusing on food production processes, quality, and safety.
2. **Master's Degree in Food Safety and Food Risk Management**This is an inter-university program delivered in English, focusing on food safety assessment and risk management in the agri-food sector.

Doctoral Programs

1. **PhD in Food and Agricultural Science, Technology and Biotechnology**This program provides advanced training in production, processing, quality control, and safety of raw materials and foods.
2. **PhD in Agri-food Science, Technology and Biotechnology**Part of the UNIgreen Joint PhD Programme, this course focuses on sustainable aspects supporting the Green Transition in the agri-food sector.



Research Areas

UNIMORE conducts research in several food-related areas:

1. Agri-food science, technology, and biotechnology
2. Food safety and control

3. Food risk management
4. Agricultural production and animal farming
5. Food processing and innovation
6. Food packaging and shelf life
7. Microbiology of food
8. Biochemistry and chemistry of food
9. Sustainable strategies in agriculture and food production

Research Initiatives and Collaborations

1. **Fooder Initiative:** UNIMORE is part of the Emilia Romagna Alliance for Education and Innovation in Food Systems.
2. **Regional and European Projects:** The university participates in projects related to circular economy, food waste recovery, and bioplastic technologies for food packaging.
3. **Bio-based Industries Joint Undertaking (BBI JU):** UNIMORE is involved in this European initiative.
4. **EFSA Accreditation:** The university is accredited by the European Food Safety Authority.
5. **Agri-food Clust-ER:** UNIMORE participates in this regional cluster focused on agri-food innovation and research.

Based on the University of Modena and Reggio Emilia (UNIMORE) and its food science programs, FSTA (Food Science and Technology Abstracts) could be a valuable resource for both faculty and students in several ways:

Benefits for Faculty

1. **Research Support**FSTA could provide faculty with access to a comprehensive database of food science literature, supporting their research activities in areas such as agri-food science, technology, and biotechnology.

2. **Curriculum Development**Faculty could use FSTA to keep course content up-to-date, especially for programs like the Master's in Food Safety and Food Risk Management and the PhD in Agri-food Science, Technology and Biotechnology.

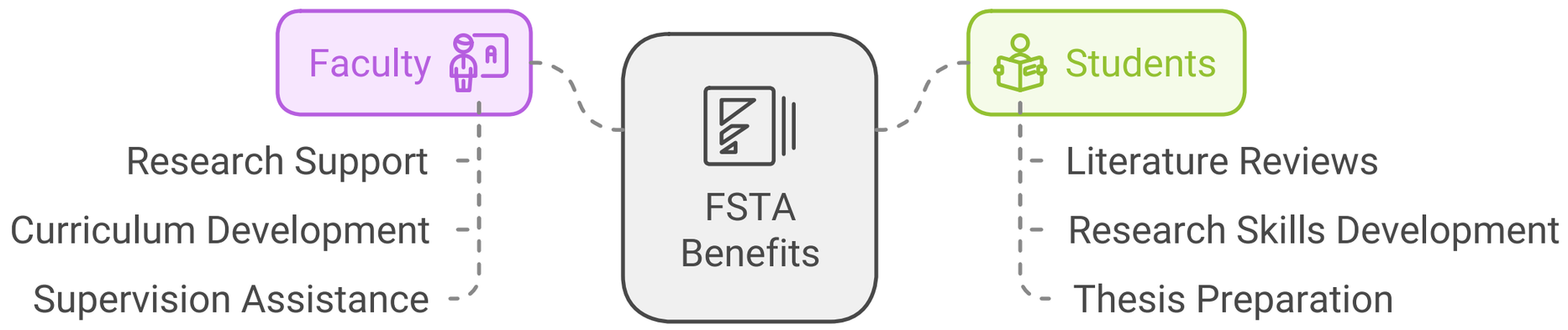
3. **Supervision Assistance**FSTA could aid faculty in guiding PhD students' research by providing access to the latest literature in specific research areas.

Benefits for Students

1. **Literature Reviews**Students in programs like the PhD in Agri-food Science, Technology and Biotechnology could use FSTA to conduct thorough literature reviews for their research projects and dissertations.

2. **Research Skills Development**FSTA could help students develop critical research skills, including information literacy and evaluation of scientific literature, which are essential for their academic and professional development.

3. **Thesis Preparation**For Master's and PhD students, FSTA could be invaluable in preparing their theses, providing access to a wide range of relevant studies and helping them identify research gaps.



Program-Specific Benefits

1. **PhD in Agri-food Science, Technology and Biotechnology**FSTA could support research in the program's focus areas, such as sustainable agriculture, food safety, and biotechnology applications in the agri-food sector.
2. **Master's in Food Safety and Food Risk Management**Students could use FSTA to access the latest research on food safety assessment and risk management, supporting their studies and projects.

By providing access to FSTA, UNIMORE could enhance its research capabilities and educational offerings in food science and related fields, supporting its participation in initiatives like the UNIgreen Alliance and its commitment to advancing sustainable agri-food research and education.

FSTA (Food Science and Technology Abstracts) differs from other databases used for food research in several key ways:

1. **Specialized Focus**FSTA is specifically designed for food science, food technology, and nutrition research. This specialized focus allows for more comprehensive and relevant coverage of food-related topics compared to broader scientific databases.

2. **Comprehensive Coverage**FSTA covers all aspects of the food chain, including major food commodities, biotechnology, microbiology, food safety, additives, nutrition, packaging, and pet foods. It includes material from over 5000 serial publications in up to 40 languages.
3. **Quality Control**Unlike many search tools, FSTA is carefully managed by experts who check sources for quality and relevance. This curation process ensures that the database does not contain fake science or predatory journals.

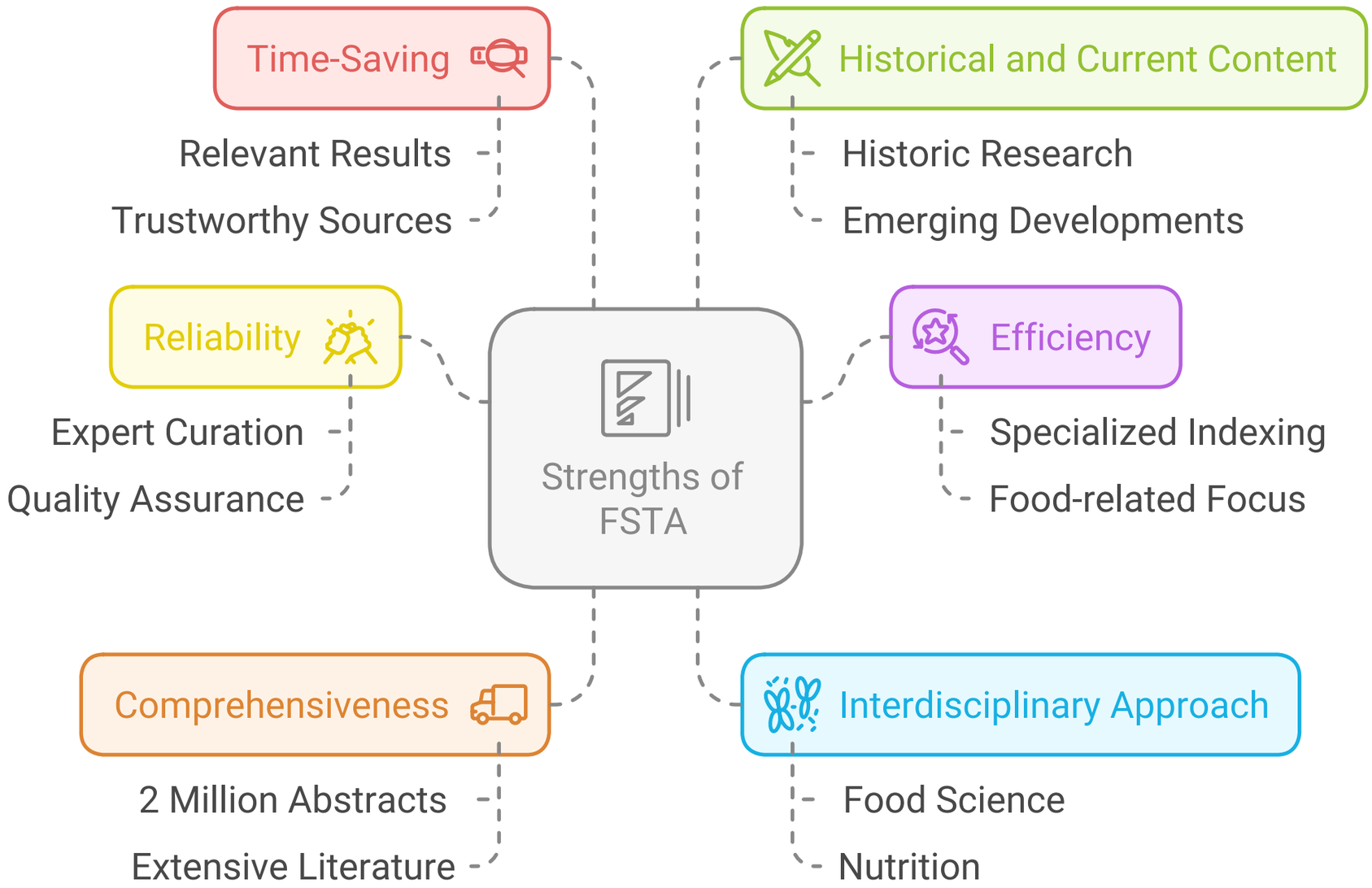
4. **Unique Indexing**FSTA uses a proprietary thesaurus containing over 16,000 keyword terms, which is the most comprehensive food thesaurus in the world. This allows for more precise and efficient searching of food-related topics.

5. **Global Scope**The database includes research from 89 countries in 41 languages, providing a truly international perspective on food science.

6. **Regular Updates**FSTA is updated weekly, ensuring that users have access to the most current research.
7. **Diverse Content Types**In addition to journal articles, FSTA includes trade publications, conference proceedings, patents, and other types of content relevant to food research.

Strengths of FSTA:

1. **Reliability:** Users can trust the quality and relevance of the content due to expert curation.
2. **Efficiency:** The specialized indexing and focus on food-related topics allow for more efficient searching compared to broader databases.
3. **Comprehensiveness:** With over 2 million high-quality abstracts, FSTA provides extensive coverage of food science literature.
4. **Interdisciplinary Approach:** FSTA covers a wide range of disciplines related to food science, allowing for comprehensive research across various aspects of food and nutrition.
5. **Time-Saving:** The database's design helps researchers avoid wading through irrelevant content or untrustworthy sources.
6. **Historical and Current Content:** FSTA covers over fifty years of historic and emerging research, providing both historical context and current developments.



These features make FSTA a powerful and unique tool for researchers, students, and professionals in the food science and nutrition fields, offering advantages over general scientific databases for food-specific research.