MANTEGNA ACADEMY

CAMPUS

The Mantegna Campus offers master's students and young researchers a six-month training internship, helping to bridge the academic world with the food industry.

1 MASTER'S THESIS
FOCUS: NEW FUNCTIONAL INGREDIENTS FROM FERMENTATION

Project aimed at developing a master's thesis. The aim of this project is to develop **new functional fermentation ingredients for use in the feed or food sector**. The project will include a bibliographic study phase and a subsequent experimental phase in the chemical-biological laboratory.

Activities will include:

- **Study of existing bibliography and benchmark products** on the market
- **Laboratory analysis**
- Development of **fermentation and laboratory protocols**

The thesis may include the study of the process in the **pilot phase** and the study of the **shelf-life** of the ingredient.

Profile: Master's degree (*in progress*) in biotechnology (food, industrial, etc.), biology, food science and technology, pharmaceutical chemistry and technology and related degrees. Proactivity, the ability to analyse complex situations and find solutions, a propensity for laboratory work and an interest in industry will also be assessed.
Planned start: March-April 2025
Duration: 6 months.
Time: full-time, Monday to Friday
Operating location: Camisano Vicentino (VI)
Other benefits: board* and lodging on request

Preferably self-driving

* *at midday, on weekdays*

These announcements are addressed to both sexes, pursuant to laws 903/77 and 125/91 all nationalities, pursuant to legislative decrees 215/03 and 216/03.

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2 MASTER'S THESIS

FOCUS: STUDY AND DEVELOPMENT OF SUNFLOWER PROTEIN FLOUR-BASED FINISHED PRODUCTS AND THEIR SHELF-LIFE

Project with the aim of developing a Master's thesis. In this project, the student will support the Research & Innovation team in studying the basic properties of a **new sunflower-based ingredient** and its application in **recipes such as meat products, breadcrumbs, pasta**.

Activities will include:

- **Laboratory analysis** of food technology
- **Study of the bibliography and characterisation of existing benchmark** products on the market for the different categories
- **Identification of the needs of the different target industries and formulation of solutions** based on the innovative ingredient
- **Development of recipes** on the basis of previously collected data and testing of hypotheses in the laboratory
- **In-depth shelf-life study** of products containing the innovative ingredient

Based on the progress of the project, the student will also be able to interact with other industrial and non-research organisations, even on a pilot scale.

Profile: Master's degree (*in progress*) food science and technology, food biotechnology, chemical engineering, chemistry, industrial biotechnology and related degrees. Proactivity, the ability to analyse complex situations and find solutions, a propensity for formulation laboratory activities and an interest in industrial reality will also be assessed.
Planned start: March-April 2025
Duration: 6 months.
Time: full-time, Monday to Friday
Operating location: Camisano Vicentino (VI)
Other benefits: board* and lodging on request

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3 MASTER'S THESIS

FOCUS: ENGINEERING STUDY FOR SOY-BASED 'SPECIALITY' PRODUCT PLANTS FOR FEED AND FOOD

Project aimed at developing a master's thesis. The aim of this project is to **evaluate from an engineering and scale-up perspective the process of obtaining new functional ingredients from fermentation** for use in the feed or food sector.

Activities will include:

- **Bibliography study**
- Frequent interaction with the Research & Innovation laboratory
- **Mass balance study**
- **Process and plant design**
- Preliminary evaluation of **machinery and possible suppliers**
- **OPEX and CAPEX study** and process optimisation

Profile: Master's degree (*in progress*) chemical engineering, industrial engineering, biomedical engineering and related. Proactivity, the ability to analyse complex situations and find solutions, and an interest in industrial reality will also be assessed.
Planned start: March-April 2025
Duration: 6 months.
Time: full-time, Monday to Friday
Operating location: Camisano Vicentino (VI)
Other benefits: board* and lodging on request

Preferably self-driving

4 MASTER'S THESIS

FOCUS: STUDY OF RESEARCH AND DEVELOPMENT PROCESSES IN THE BIOTECH SECTOR

Project with the aim of developing a Master's thesis. In this project, the student will analyse **processes and workflows for the production of new biotechnological ingredients within the Research, Development and Production departments,** in order to create a state of the art and propose optimisations.

Profile: Master's degree (*in progress*) in management engineering, biomedical engineering, industrial biotechnology and related degrees. Proactivity and the ability to analyse complex situations and find solutions, interest in industry and knowledge of the biotech sector will also be assessed.
Planned start: March-April 2025
Duration: 6 months.
Time: full-time, Monday to Friday
Operating location: Camisano Vicentino (VI)
Other benefits: board* and lodging on request

Preferably self-driving

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