

### About student mobility in Italy:

Within the framework of Erasmus+ institutional partnership (CBHE/ex-Tempus) CIU students were given opportunity to become engaged in student mobility in the University of Teramo, Italy within the project – “Improving skills in laboratory practice for agro-food specialists in Eastern Europe (Ag-Lab)”.

Faculty of Bioscience and Agro-Food and Environmental Technology

Working language: English

### About Training courses:

Within the framework of the mobility program there we as students were able to select from various courses we were offered by the host University, namely: **Selection of tailored yeast starter strains for sparkling wine production**, **Evaluation of markers of oxidative stress by mean UHPLC-MS/MS**, **Development and characterization of plant extracts intended for the production of new natural food ingredients**, **Quali-quantitative food components determination through classical separative techniques**, **Classical and innovative colorimetric assay for food polyphenols determination and their reactivity study**. Coming from my personal interest and professional development needs, I choose two courses. The first was **Selection of tailored yeast starter strains for sparkling wine production**. I attended this course during the first two weeks of my mobility (27 August - 6 September). After, I choose the second course on **Evaluation of markers of oxidative stress by means of UHPLC-MS/MS** (9 September - 20 September).

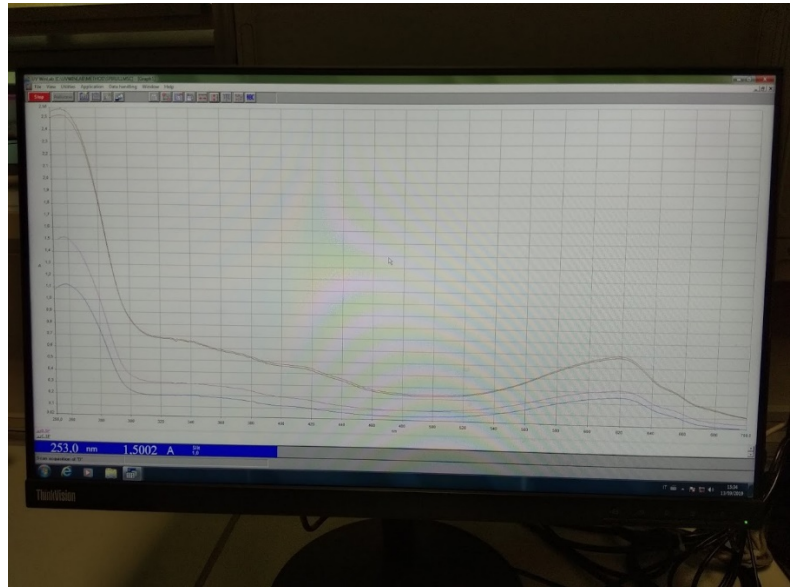
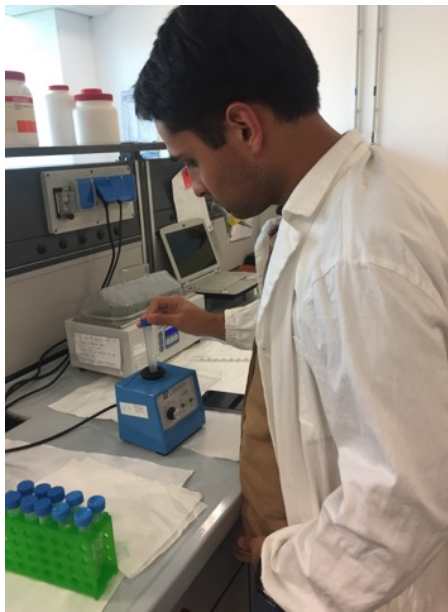
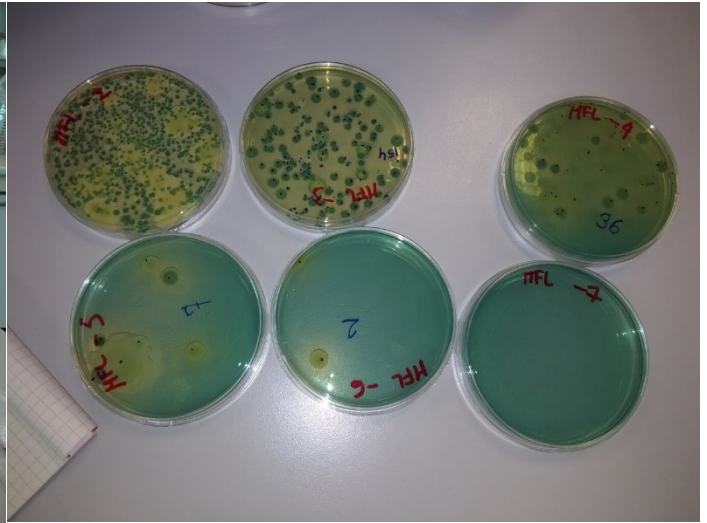
### Results:

I have completed both of the courses with success. I should also mention, that I had valuable opportunity of using and working at the Laboratories of the University of Teramo, which was a very rich and worthy experience for my professional development. The first course that I took was extremely effective and useful for me, because it is directly connected with my profession and being familiar with this topic and having an experience of working on it in such a high class laboratory is an added value for my laboratory expertise competences. In microbiology laboratory I was working on wine yeasts. Under the supervision of the experienced supervisor and on my own as well, I had an opportunity to cultivate and next isolate different strains. After that we did real time PCR experiment. During the second course I was working on and practicing detection of oxysterol.

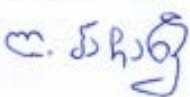
During these four weeks I got practice of working with different laboratory equipment, such as spectrophotometer, centrifuge, chromatograph and so on. I should mention, that this experience was very important for me in terms of acquiring laboratory expertise skills and settling my network of contacts with the peer students and the professors of the host University.

Upon the completion of the mobility we were awarded with certificates.

See pictures:



Tbilisi, Georgia, 09.10.2019

Signature 

Levan Bachanadze



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## Certificate of Participation

It is hereby certified that **Levan Bachanadze** representing the *Caucasus International University*, has participated to the training activities within the 'Erasmus+ programme Capacity Building Ag-LAB project' held at the University of Teramo, Faculty of Food Technology, from 26<sup>th</sup> August to 20<sup>th</sup> September 2019 attending to the following training activities:

- 1) Selection of tailored yeast starter strains for sparkling wine production
- 2) Evaluation of markers of oxidative stress by mean UHPLC-MS/MS

Host Institution



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Food Technology

Name of the Signatory:

Dario Compagnone

Stamp

