

## ADVANCED TECHNIQUES OF FOOD ANALYSIS

### PRACTICAL

Sem	Subject Code	Category	Lecture		Theory	Practical		Credits
IV		Core practical VI	Hrs/sem	Hrs/Per week	-----	Hrs/sem	Hrs/Per week	3
			-	-		45	3	

### EXPERIMENTAL FOODS PRACTICAL

1. Determination of emulsion stability index of emulsifier
2. To study gel formation and gel properties
3. To examine foam formation and determination of foam stability Cereals Microscopic study of different starches
4. Development of blended food flavor based products
5. Extraction of essential oil/ flavouring compound of basil leave by hydrodistillation
6. Extraction of essential oil/ flavouring compound of ginger by SCFE
7. To carry out crude extraction of papain from papaya
8. To study the enzyme added extraction of fruit juices
9. To visit food industries utilizing advance food processing techniques.
10. Development of labels for health foods

**Distribution of Marks:** Practical – 40 (IA) + 60 (univ. exam) = 100 Marks

### TEACHING METHODOLOGY

- Chalk and Board teaching
- Assignments
- Group Discussions
- PPT
- Seminars
- Other Group Activity

### SYLLABUS DESIGNER:

- Ms. R.TAMILSELVI, Head and Assistant Professor, Department of Foods and Nutrition.