FOOD TECHNOLOGY

Unit 1: Introductory Food Technology, Food processing industries/institutions/food scientists of importance in India, sensory attributes, Sensory and instrumental analysis quality control. Causes of food spoilage, water activity and its relation to spoilage of foods, Spoilage of processed products and their detection, Principles and methods of food preservation. Food fortification, Composition and related quality factors for processing. Different (New and old) Methods of food preservation


Unit 5: Food Engineering/Packaging and Labeling Unit operations of food processing viz. grading, sorting, peeling and size reduction machineries for various unit operations, energy balance in food processing. Packaging materials viz. properties and testing procedures, packaging of fresh and processed foods. Shelf life studies. Recent trends in packaging, aseptic, modified atmosphere, vacuum and gas packaging, active and smart packaging, antimicrobial packaging, edible films and coatings, Nitrogen flushing. Nutritional labeling requirements of foods.

Unit 6: Food Microbiology and Fermentation technology fermented food products (animal and plant based), microbial spoilage of foods. Single cell proteins, Probiotics and prebiotics. Food contaminants viz. aflatoxins. Food intoxication and infection