

BABA FARID GROUP OF INSTITUTIONS



“Food technology course attract a large number of students because of its novelty as an educational course and also because of the growing demand for food technologists in today's world of packaged and fast foods. Food technologists are mainly required in hotels, food industries, rice mills, distilleries and packaging industries. The Ministry of Food Processing Industries which started functioning since 1988 has given a tremendous boost to this sector in India. The food technology courses give adequate training and knowledge to candidates regarding the quality analyzes of raw materials, packaging standards and methodology, health and hygiene parameters, processing techniques, storage and food value. They are also educated and trained to develop methodologies for extracting useful byproducts from industrial and domestic waste. The future of the food industries, on a global scale, is in the hand of food technologists. Food technology course cover the various aspects of food technology, microbiology, food preservation techniques, genetics and food packaging.”

--Dr. Sudhir Kumar
In-Charge
Department of Agriculture



Syllabus of M.Sc. Food Technology

FIRST SEMESTER

FT 501 PRINCIPLES OF FOOD PROCESSING

Objective

To acquaint with principles of different techniques used in processing and preservation of foods.

Theory

UNIT I

Definition and scope of food processing; historical developments; national and international perspectives, causes of spoilage and general principles of food processing and preservation; preservations of foods by different methods.

Food packing-function of primary packaging, design consideration and material suitable for rigid and flexible food containers. Preparation of food for processing- cleaning, selection and grading, and size reduction

UNIT II

Processing and preservation by high temperature, Principles of thermal processing, Basic steps in thermal processing,– blanching, pasteurization, sterilization and UHT processing, canning, extrusion cooking, microwave heating.

Effect of temperature on microorganisms, effect of temperature on foods and use of different temperatures for processing food, various steps in canning, processing equipments used for canning foods, aseptic canning.

Food preservation by heating: drying, osmotic dehydration, blanching, canning, pasteurization, sterilization;

UNIT III

Method of calculation of process time; different time- temperature combination, TDT curve and TDR curve, margin of safety, 12 D value.

pH classification of foods, microorganisms associated with spoilage of canned foods of different pH groups.

concentration-its application in food industry, concentration processes, equipments for concentration of foods. Drying: concept of water activity and its effect on physic-chemical and microbial changes in food. Mechanism of drying, factors affecting drying rate, effect of drying on product quality; Intermediate moisture foods.

UNIT IV

Food preservation by low-temperature- refrigeration, freezing, CA, MA, and dehydro-freezing. Mechanism of freezing of water in foods, effect of freezing on quality of foods; methods of freezing, storage and thawing of frozen foods.

UNIT V

Non-thermal preservation: Hydrostatic pressure, dielectric heating, microwave processing, high pressure, pulsed electric field, hurdle technology, membrane technology, irradiation.

Use and application of enzymes and microorganisms in processing and preservation of foods; food fermentations, pickling, smoking etc; Food additives: definition, types and functions, permissible limits and safety aspects.

Practicals for the above

Reference Books:

Food Science Norman N.Potter
Food Processing technology P. Fellows.
Technology of Food Preservation Desosier & Desosier
Unit operations in Food Processing R. K. Singh & Sahai
Food Packaging Khetrapaul & Pania
Food Dehydration. Arsdel WB, Copley MJ & Morgan AI. 1973. 2nd Ed. Vols. I, II. AVI Publ.
Technology of Food Preservation. Desrosier NW & James N.1977. 4th Ed. AVI. Publ.
Food Processing Technology: Principle and Practice. Fellows PJ. 2005.2nd Ed. CRC.
Introduction to Food Processing. Jelen P. 1985. Prentice Hall.
Food Science. Potter NN & Hotchkiss 1997.5th Ed. CBS.
Food Processing. Potty VH & Mulky MJ. 1993. Oxford & IBH.
Food Processing: Principles and Applications. Ramaswamy H & Marcotte M. 2006. Taylor & Francis.

FT 502 FOOD MICROBIOLOGY

Objective

To acquaint with different groups of micro-organisms associated with food, their activities, destruction and detection in food.

Theory

UNIT I

History of microbiology of food. Types of micro-organism normally associated with food- mold, yeast, and bacteria; sources of contaminations: air, water, soil, sewage, Factors influencing growth and survival of microorganisms in foods. Intrinsic factors and Extrinsic factors

Microbial growth pattern, physical and chemical factors influencing destruction of micro-organisms.

UNIT II

Micro-organisms in natural food products and their control. Biochemical changes caused by micro-organisms.

Starter cultures, single and mixed strain cultures; propagation, maintenance and evaluation of cultures; factors affecting activity of cultures-bacteriophages, residual antibiotics and chemicals, mutations

UNIT III

Post-processing contamination of foods-stuffs, vegetables, cereals, pulses, oilseeds, milk and meat.

Food Spoilage: spoilage of fresh and processed products: fruits and vegetables; meat, fish, egg and poultry, bread.

Spoilage organisms of milk, fruits, vegetables, grains and oilseeds, meat and poultry.

Spoilage of canned foods.

Biochemical changes caused by microorganisms; Microbes in food fermentation, putrefaction, lipolysis; Antagonism and synergism in microorganisms.

Food hygiene and sanitation: Contamination during handling and processing and its control; indicator organisms; Rapid methods in detection of microorganisms.

UNIT IV

Food Fermentations; Traditional fermented foods of India and other Asian countries; Probiotics and prebiotics; Fermented foods based on milk, meat and vegetables; Fermented beverages.

Food poisoning (Staphylococcus, Bacillus, Listeria, Salmonella) and microbial toxins, standards for different foods. Food borne infections and intoxicants. Microbial toxins and mycotoxins.

Practical for above.

Suggested Readings

Banawart GJ. 1989. *Basic Food Microbiology*. 2nd Ed. AVI Publ.

Frazier J & Westhoff DC. 1988. *Food Microbiology*. 4th Ed. McGraw Hill.

Garbutt J. 1997. *Essentials of Food Microbiology*. Arnold Heinemann.

Jay JM, Loessner MJ & Golden DA. 2005. *Modern Food Microbiology*. 7th Ed. Springer.

Ray B. 2004. *Fundamentals of Food Microbiology*. 3rd Ed. CRC.

Robinson RK. (Ed.). 1983. *Dairy Microbiology*. Applied Science.

Steinkraus KS. 1996. *Handbook of Indigenous Fermented Foods*. Marcel Dekker.

Branen A.L. and Davidson, P.M. 1983. *Antimicrobials in Foods*. Marcel Dekker, New York.

Jay J.M. 1986. *Modern Food Microbiology*. 3rd Edn. VNR, New York.

Robinson, R.K. Ed. 1983. *Dairy Microbiology*. Applied Science, London.

FT 503 FOOD CHEMISTRY

Objective

- To acquaint with properties and role of various constituents in foods, interaction and changes during processing.
- To acquaint with importance of various foods and nutrients in human nutrition.

Theory

UNIT I

Food chemistry-definition and importance, major food constituents and their physicochemical properties. Water: Role of water in food, water activity and shelf life of food. Concept of water activity. Carbohydrate: Structure, classification, properties & nutritive aspects, sugars, starch, cellulose, hemicellulose, gums, pectic substances polysaccharides.

UNIT II

Protein and amino acids: structure, classifications, sources, denaturation and functional properties of proteins. Maillard browning. Changes in milk and muscle protein during processing Lipids and fatty acids: classification and use of lipids in foods, physical and chemical properties ; Processing aspects, of oil seeds including extraction, refining, hydrogenation and winterization of oil. auto-oxidation of lipids and rancidity, different groups of fats and oils; effects of processing on functional properties.

UNIT III

Properties of minerals, vitamins, anti-oxidants, flavor components, allergens, toxins and anti-nutritional factors in foods; Interaction of constituents in food systems; Effect of processing on

vitamins and minerals; Browning reactions in foods. Enzymatic browning in foods and industrial applications of enzymes.

UNIT IV

Natural food flavours, extraction methods and characterization. Pigments in food and their industrial applications. Fiber: Classification and importance in human diet

UNIT V

Food and energy: PEV and GEV of food constituents, Bomb calorimeter and its functioning. Essential nutrients- sources, functions, deficiency diseases; requirements and recommended dietary allowances; digestion, absorption, transport and metabolism of nutrients in human system; protein quality evaluation.

Practical for above.

Suggested Readings

- Aurand, L.W. and Woods, A.E. 1973. Food Chemistry. AVI, Westport.
- Bamji MS, Rao NA & Reddy V. 2003. *Textbook of Human Nutrition*. Oxford & IBH.
- Belity & Grosch. Food chemistry.
- Belitz HD.1999. *Food Chemistry*. Springer Verlag.
- Birch, G.G., Cameron, A.G. and Spencer, M. 1986. Food Science, 3rd Ed. Pergamon Dekker, New York.
- DeMan JM. 1976. *Principles of Food Chemistry*. AVI.
- Fenemma. Fundamentals of food chemistry .
- Fennema OR.1996. *Food Chemistry*. Marcel Dekker.
- Fennema, O.R. Ed. 1976. Principles of Food Science: Part-I Food Chemistry. Marcel Frank A Lee . Basic food chemistry
- Meyer LH. 1987. *Food Chemistry*. CBS.
- Meyer, L.H. 1973. Food Chemistry. East-West Press Pvt. Ltd., New Delhi.
- Potter, N.N. 1978. Food Science. 3rd Ed. AVI, Westport. Press, New York.
- Swaminathan M. 1974. *Essentials of Foods and Nutrition*. Vol. II. Ganesh & Co.
- W.S.Wang .Mechanism and theory in food chemistry .

FT 504 ENZYMES IN FOOD PROCESSING

Objective

To develop an understanding of enzymes useful in food product technology and food processing with respect to production and purification protocols, applications in commodity technologies, and their impact on sensory and nutritional quality.

Theory

UNIT I

Enzymes– classification, properties, characterization, kinetics and immobilization; fermentative production of enzymes (amylases, proteases, cellulases, pectinases, xylanases, lipases) used in food industry and their downstream processing.

UNIT II

Enzymes for production of protein hydrolysates and bioactive peptides, maltodextrins and corn syrup solids (liquefaction, saccharification, dextrinization, isomerization for production of high-fructose-corn-syrup), fructose and fructo-oligosaccharides.

UNIT III

Enzymes as processing aids: Role of enzymes in cheese making and whey processing; fruit juices (cell wall degrading enzymes for liquefaction, clarification, peeling, debittering, decolourization of very dark coloured juices such as anthocyanases); baking (fungal α -amylase for bread making; maltogenic α -amylases for anti-staling; xylanases and pentosanases as dough conditioners; lipases or dough conditioning; oxidases as replacers of chemical oxidants; synergistic effect of enzymes); meat and meat processing (meat tenderization); egg processing.

UNIT IV

Enzyme processing for flavours (enzyme-aided extraction of plant materials for production of flavours, production of flavour enhancers such as nucleotides; flavours from hydrolyzed vegetable/animal protein); enzymatic approach to tailor- made fats.

Practical for above.

Suggested Readings

Flickinger MC & Drew SW. 1999. *Encyclopedia of Bioprocess Technology*. A Wiley- Inter Science Publ.

Kruger JE. *et al.* 1987. *Enzymes and their Role in Cereal Technology*. American Association of Cereal Chemists Inc.

Nagodawithana T & Reed G. 1993. *Enzymes in Food Processing*. Academic Press.

Tucker GA & Woods LFJ. 1991. *Enzymes in Food Processing*.

Whitehurst R & Law B. 2002. *Enzymes in Food Technology*. Blackwell Publ.

FT 505 TECHNIQUES IN FOOD ANALYSIS

Objective

To familiarize with the conventional analysis of raw and processed food products of all commodity technologies used for routine quality control in food industry, and their role on nutritional labeling.

Theory

UNIT I

Sampling techniques; Water activity, its measurements and significance in food quality; Calibration and standardization of different instruments.

UNIT II

Spectroscopic techniques using UV/Vis, fluorescence, IR, FTIR, NIR, NMR, atomic absorption, ICP, polarimetry, refractometry, microscopic techniques in food analysis (light microscopy, SEM, TEM, XRD, particle size analysis, image analysis etc.).

UNIT III

Chromatographic techniques: Adsorption, column, partition, affinity, ion exchange, size exclusion, GC, GLC, HPLC, HPTLC, GCMS, LCMS.

UNIT IV

Separation techniques: Gel filtration, dialysis, electrophoresis, sedimentation, ultrafiltration and ultracentrifugation, solid phase extraction, supercritical fluid extraction, isoelectric focusing, isotopic techniques, manometric techniques.

UNIT V

Special techniques: Immunoassay techniques; Isotopic, non-isotopic and enzyme immunoassays; surface tension; enzymatic methods of food analysis; thermal methods in food analysis (Differential scanning calorimetry and others).

Practical for above.

Suggested Readings

AOAC International. 2003. *Official methods of analysis of AOAC*

International. 17th Ed. Gaithersburg, MD, USA, Association of Analytical Communities.

Kirk RS & Sawyer R. 1991. *Pearson's Chemical Analysis of Foods*. 9th Ed. Longman Scientific & Technical.

Leo ML. 2004. *Handbook of Food Analysis*. 2nd Ed. Vols. I-III.

Linden G. 1996. *Analytical Techniques for Foods and Agricultural Products*. VCH.

Macleod AJ. 1973. *Instrumental Methods of Food Analysis*. Elek Sci. Marcel Dekker.

Nielsen S. (Eds.). 1994. *Introduction to Chemical Analysis of Foods*. Jones & Bartlett.

Pomrenz Y & Meloan CE. 1996. *Food Analysis - Theory and Practice*. 3rd Ed. CBS.

Ranganna S. 2001. *Handbook of Analysis and Quality Control for Fruit and Vegetable Products*. 2nd Ed. Tata-McGraw-Hill.

Robinson JW. 1970. *Undergraduate Instrumental Analysis*. Marcel Dekker.

SECOND SEMESTER

FT 506 POST HARVEST MANAGEMENT OF FRUITS AND VEGETABLES

Objective

To acquaint with the proper handling technologies of fruits and vegetables to reduce post harvest losses.

Theory

UNIT I

Importance & scope of post harvest management of fruits and vegetables in Indian economy. Principles and methods of fruit and vegetable preservation. Principles of storage of fruits and vegetables. Types of storage: natural, ventilated, low temperature storage. Freezing and freeze-drying of fruits and vegetables.

UNIT II

Morphology, structure and composition of fruits and vegetables; maturity indices and standards for selected fruits and vegetables; methods of maturity determinations.

UNIT III

Harvesting and handling of important fruits and vegetables, Harvesting tools and their design aspects; Field heat of fruits and vegetables and primary processing for sorting and grading at farm and cluster level; factors affecting post harvest losses; Standards and specifications for fresh fruits and vegetable.

UNIT IV

Post-harvest physiological and biochemical changes in fruits and vegetables; ripening of climacteric and non-climacteric fruits; regulations, methods; Storage practices: CA and MA, hypobaric storage, pre-cooling and cold storage, Zero energy cool chamber; Commodity pretreatments - chemicals, wax coating, prepackaging, VHT and irradiation.

UNIT V

Physiological post harvest disorders - chilling injury and disease; prevention of post harvest diseases and infestation; Handling and packaging of fruits and vegetables; Post Harvest handling system for fruits and vegetables of regional importance such as citrus, mango, banana, pomegranate, tomato, papaya and carrot etc., packaging house operations; principles of transport and commercial transport operations.

Practical for above.

Suggested Readings

Bose, T.K. Ed. 1985. Fruits of India: Tropical and Sub-tropical. Naya Prokash, Calcutta.

Dauthy, M.E. 1997. Fruit and Vegetable Processing. International Book Distributing Co. Lucknow, India.

Hamson, L.P. 1975. Commercial Processing of Vegetables. Noyes Data Corporation, New Jersey.

Jagtiani J., Chan, H.T. and Sakal, W.S. Ed. 1988. Tropical Fruit Processing Academic Press, London.

Kadar, A. A. 1992. Postharvest Technology of Horticultural Crops. 2nd Ed. University of California.

Lai, G., Siddappa, G. and Tondon G.L. 1986. Preservation of Fruits and Vegetables, Indian Council of Agril. Research, New Delhi.

Salunkhe, D.K. and Kadam, S.S. Ed. 1995. Handbook of Fruit Science and Technology: Production, Composition and Processing. Marcel Dekker, New York.

Salunkhe, D.K. and Kadam, S.S. Ed. 1995. Handbook of Vegetable Science and

Technology. Production, Composition, Storage and processing Marcel Dekker, New York.

Seymour, G.B., Taylor, J.E. and Tucker, G.A. Ed. 1993. Biochemistry of Fruit Ripening. Chapman and Hall, London.

Srivastava, R.P. and Kumar, S. 1998. Fruit and Vegetable Preservation: Principles and Practices. 2nd Ed. International Book Distributing Co. Lucknow.

Ting, S.V. and Rousett, R.L. 1986. Citrus Fruits and Their Products. Marcel Dekker, New York.

Thurme S. Ed. 1991. Food Irradiation. Elsevier Applied Science, London.

Wills, R.B.H., McGlasson, W.B., Graham, W.B., Lee, T.H. and Hall, E.G. 1981. Postharvest: An Introduction to the Physiology and Handling of Fruits and Vegetables. Granada, U.K.

FT 507 TECHNOLOGY OF CEREALS, LEGUMES AND OILSEEDS

Objective

To acquaint with production and consumption trends, structure, composition, quality evaluation, and processing technologies for product development and value addition of various cereals, pulses and oilseeds.

Theory

UNIT I

Importance of oil seeds processing in India, Commercial edible oil sources. Processing of crude oils - oil extraction/expression and solvent extraction.

Refining of crude oil- degumming, bleaching, deodourization. Hydrogenation and interesterification, Shortening-introduction, manufacturing and uses of shortening, types of shortening. Margarine-manufacturing and uses of Margarine. Confectionery coatings.

Imitation dairy products - peanut butter and vegetable ghee. Chemical adjuncts lecithins, GMS. Packing and storage of fats and oils, Cocoa butter, fat substitutes and low-calorie foods.

UNIT II

Wheat: Types and physicochemical characteristics; wheat milling -products and byproducts; factors affecting quality parameters; physical, chemical and rheological tests on wheat flour; additives used in bakery products; flour improvers and bleaching agents; manufacture of bakery products, pasta products and various processed cereal-based foods; manufacture of whole wheat *atta*, blended flour and fortified flour.

Technology of bread, biscuits, cakes, durum wheat, extruded products (pasta and noodles).

Corn-wet milling and dry milling, corn flakes, corn starch and its hydrolyzed syrups.

UNIT III

Rice: Classification, physicochemical characteristics; cooking quality; rice milling technology; by- products of rice milling and their utilization; Parboiling of rice- technology and effect on quality characteristics; aging of rice - quality changes; processed products based on rice.

UNIT IV

Corn: Types and nutritive value; dry and wet milling, manufacture of value-added products; processing of barley, oats, sorghum and millets.

UNIT V

Legumes: composition, anti-nutritional factors, processing and storage; processing for production of edible oil, meal, flour, protein concentrates and isolates; extrusion cooking technology; snack foods; development of low cost protein foods.
Preparation of protein concentrates and isolates and their use in high protein foods.

Practical for above.

Suggested Readings

- Applied Science, London.
Baking. Royal Society of Chemistry, London.
Blanshard J.M.V., Frazier, P.J. and Galliard, T. Ed. 1986. Chemistry and Physics of
Chakrabarty MM. 2003. *Chemistry and Technology of Oils and Fats*. Prentice Hall.
Chakraverty, A. 1988. Postharvest Technology of Cereals, Pulses and oilseeds. Oxford
Chemist. St. Paul, Minnesota.
Chemistry, Technology and Utilization. VNR, New York.
CRC Press, Florida.
Dendy DAV & Dobraszczyk BJ. 2001. *Cereal and Cereal Products*. Aspen.
Durbey, S.C. 1979. Basic Baking: Science and Craft. Gujarat Agricultural University,
Hamilton RJ & Bhati A. 1980. *Fats and Oils - Chemistry and Technology*. App. Sci. Publ.
Hamilton, R.J. and Bharti, A. Ed. 1980. Fats and Oils: Chemistry and Technology.
Hoseney RS. 1994. *Principles of Cereal Science and Technology*. 2nd Ed. AACC.
Kay DE. 1979. *Food Legumes*. Tropical Products Institute.
Kent NL. 1983. *Technology of Cereals*. 4th Ed. Pergamon Press.
Kent, N.L. 1983. Technology of Cereals. 3rd Edn. Pergamon Press, Oxford, UK.
Kulp K & Ponte GJ. 2000. *Handbook of Cereal Science and Technology*. 2nd Ed. Marcel
Dekker.
Lorenz KL. 1991. *Handbook of Cereal Science and Technology*. Marcel Dekker.
Marcel Dekker, New York.
Marshall WE & Wadsworth JI. 1994. *Rice Science and Technology*. Marcel Dekker.
Mathews RH. 1989. *Legumes Chemistry, Technology and Human Nutrition*. Marcel Dekker.
Mathews, R.H. Ed. 1989. Legumes: Chemistry, Technology and Human Nutrition.
Matz SA. 1969. *Cereal Science*. AVI Publ.
Paquot C. 1979. *Standard Methods of Analysis of Oils, Fats and Derivatives*. Pergamon Press.
Pomeranz Y. 1987. *Modern Cereal Science & Technology*. VCH Publ.
Pomeranz, Y. 1987. Modern Cereal Science and Technology. VCH Pub., New York.
Pomeranz, Y. Ed. 1978. Wheat: Chemistry and Technology. Am. Assoc. of Cereal
Processing and Utilization, (3 vol. set). CRC Press, Florida.
Products. Metropolitan Book Co., New Delhi.
Salunkhe DK. 1992. *World Oilseeds: Chemistry, Technology and Utilization*. VNR.
Salunkhe, D.K., Kadam, S.S. and Austin A. Ed. 1986. Quality of Wheat and Wheat
Salunkhe, D.K., Kadam, S.S. Ed. 1989. Handbook of World Food Legumes: Chemistry,
Salunkhe, O.K. Chavan, J.K, Adsule, R.N. and Kadam, S.S. 1992. World Oilseeds:
Swern D. 1964. *Bailey's Industrial Oil and Fat Products*. InterSci. Publ.
Watson SA & Ramstad PE. 1987. *Corn; Chemistry and Technology*. AACC.
Wolf, I.A. Ed. 1983. Handbook of Processing and Utilization in Agriculture. (2 vol. set).

FT 508: Principles of Food Engineering

To acquaint with basic principle of Food Engineering and its Processes, with importance of various foods process and their evaluation.

Theory

UNIT I

Introduction to food engineering & processes: principles of thermodynamics and heat transfer applied to food engineering; fundamentals of heat and analogy to mass transfer in food processing.

UNIT II

Kinetics of biological reactions - kinetics of reactions occurring in processed foods, reaction velocity constant, order of reaction; quality changes during storage of foods; application of Arrhenius equation to biological reactions.

UNIT III

Method for thermal process evaluation - Commercial sterility, pasteurization and sterilization methods based on slowest heating region; determination of the process time based on region of greatest temperature lag; the process equivalence in terms of minutes at 121.1°C; calculation of process time for fluids on stream line flow and turbulent flow heated in heat exchangers; general introduction to aseptic canning process, hydrostatic sterilizer and aseptic packaging practices and design problems.

UNIT IV

Food chilling and freezing – Precooling and cold storage; CA and MA; Properties of frozen foods; freezing point depression; general introduction to enthalpy change during freezing; Plank's equation for predicting rates of product freezing; Cryogenic freezing and IQF; design of food freezing equipment such as air blast freezers, plate freezers and immersion freezers.

UNIT V

Mechanical separation-filtration, membrane concentration, sieving, centrifugation, sedimentation, Mechanical handling-conveying and elevation. Size reduction and classification-mixing, kneading, blending.

Practical for above.

Suggested Readings

Aeldman & Lunde Hand book of Food Engineering

Batty, J.C. and Folkman, S.L. 1983. Food Engineering Fundamentals. John Wiley and Sons, New York.

Fennema O.R. Ed. 1985, Principles of Food Science: Part-II Physical Principles of food

Harper, J.C. 1975. Elements of Food Engineering. AVI, Westport.

Heldman, D.R. and Lund, D.B. Ed. 1992. Handbood of Food Engineering Marcel Dekker, New York.

Preservation. Marcel Dekker, New York.

R.P. Singh Hand book of food Engineering

T.Toledo .Fundamentals of Food Process Engineering

FT 509 BEVERAGES TECHNOLOGY

Objective

To provide a technical view of beverages and a full discussion of manufacturing processes in the context of technology and its related chemistry as well as a more fundamental appraisal of the underlying science.

Theory

UNIT I

Types of beverages and their importance; status of beverage industry in India; Manufacturing technology for juice-based beverages; synthetic beverages; technology of still, carbonated, low-calorie and dry beverages; isotonic and sports drinks; role of various ingredients of soft drinks, carbonation of soft drinks.

UNIT II

Specialty beverages based on tea, coffee, cocoa, spices, plant extracts, herbs, nuts, dairy and imitation dairy-based beverages.

UNIT III

Alcoholic beverages- types, manufacture and quality evaluation; the role of yeast in beer and other alcoholic beverages, ale type beer, lager type beer, technology of brewing process, equipments used for brewing and distillation, wine and related beverages, distilled spirits.

UNIT IV

Packaged drinking water- definition, types, manufacturing processes, quality evaluation and raw and processed water, methods of water treatment, BIS quality standards of bottled water; mineral water, natural spring water, flavoured water, carbonated water.

Practical for above.

Suggested Readings

Hardwick WA. 1995. *Handbook of Brewing*. Marcel Dekker.

Hui YH. *et al* 2004. *Handbook of Food and Beverage Fermentation Technology*. Marcel Dekker.

Priest FG & Stewart GG. 2006. *Handbook of Brewing*. 2nd Ed. CRC.

Richard P Vine. 1981. *Commercial Wine Making - Processing and Controls*. AVI Publ.

Varnam AH & Sutherland JP. 1994. *Beverages: Technology, Chemistry and Microbiology*. Chapman & Hall.

Woodroof JG & Phillips GF. 1974. *Beverages: Carbonated and Non-Carbonated*. AVI Publ.

FT 510 FOOD QUALITY SYSTEMS AND MANAGEMENT

Objective

To acquaint with food quality parameters and control systems, food standards, regulations, specifications.

Theory

UNIT I

Concept of quality: Quality attributes- physical, chemical, nutritional, microbial, and sensory; their measurement and evaluation; Sensory *vis-à-vis* instrumental methods for testing quality. Objectives, importance and functions of quality control. Methods of quality, assessment

of food materials-fruits, vegetables, cereals, dairy products, meat, poultry, egg and processed food products.

UNIT II

Concepts of quality management: Objectives, importance and functions of quality control; Quality management systems in India; Sampling procedures and plans; Food Safety and Standards Act, 2006; Domestic regulations; Global Food safety Initiative;

UNIT III

Various organizations dealing with inspection, traceability and authentication, certification and quality assurance (PFA, FPO, MMPO, MPO, AGMARK, BIS); Labeling issues; International scenario, International food standard.

Sanitation and hygiene, GMP, GLP, Statistical quality control. Food laws and standard, PFA, AGMARK.

Unit IV

Quality assurance, Total Quality Management; GMP/GHP; GLP, GAP; Sanitary and hygienic practices; HACCP; Quality manuals, documentation and audits; Indian & International quality systems and standards like ISO and Food Codex; Export import policy; export documentation; Laboratory quality procedures and assessment of laboratory performance; Applications in different food industries; Food adulteration and food safety. IPR and Patent.

Unit V

Sampling and specification of raw materials and finished products, Concept of Codex Alimentarius/ /USFDA/ISO 9000 series , rules and regulations for waste disposals. Food adulteration and food safety. HACCP, Sensory evaluation-introduction, panel screening, Sensory and instrumental analysis in quality control, IPR and patents.

Practical for above.

Suggested Readings

- Amerine MA *et al* 1965. *Principles of Sensory Evaluation of Food*. Academic Press.
Early R.1995. *Guide to Quality Management Systems for Food Industries*. Blackie Academic.
Furia TE.1980. *Regulatory Status of Direct Food Additives*. CRC Press.
Jellinek G. 1985. *Sensory Evaluation of Food - Theory and Practice*. Ellis Horwood.
Krammer A & Twigg BA.1973. *Quality Control in Food Industry*. Vol. I, II. AVI Publ.
Macrae R. *et al*.1994. *Encyclopedia of Food Science & Technology & Nutrition*. Vol. XVI. Academic Press.
Piggot JR. 1984. *Sensory Evaluation of Foods*. Elbview Applied Science.
Ranganna S. 2001. *Handbook of Analysis and Quality Control for Fruit and Vegetable Products*. 2nd Ed. Tata-McGraw-Hill.
Export/import Policy by Govt of India.

THIRD SEMESTER

FT 511A: Technology of Milk and Milk Products

Unit-1

Sources, and composition of milk, processing of market milk, standardization, toning of milk, homogenization, pasteurization, sterilization, storage, transportation and distribution of milk.

Technology of fluid milk: collection, chilling, transportation, cream separation, standardization, pasteurization, sterilization, homogenization, packaging, storage and distribution of fluid milk, flavoured milk, enriched milk.

Unit-2

Milk product processing-cream, butter, condensed milk, evaporated milk, whole and skimmed milk powder.

Unit-3

Instantization of milk and milk products, ice cream, khoa, channa, paneer, milk sweets. Judging and grading of milk and its products.

Unit-4

Technology of fermented milk: principles and practices of manufacture, packaging, storage and marketing of dahi, cultured butter milk, acidophilus milk, yoghurt, shrikhand.

Technology of cheese: standards of manufacture of hard, semi hard, soft and processed cheeses. Storage and marketing of cheese. Cheese defects and their control.

Dairy equipments and sanitization.

Unit V

Technology of fat rich dairy products: manufacture, packaging, storage and marketing of butter & cream and butter defects and their control.

Technology of frozen milk products: classification, standards manufacture, packaging, storage and marketing. Defects of frozen products and their control.

Technology of concentrated, evaporated and dried milk: standards manufacture, packaging, Storage, defects and their control.

Technology of Indigenous dairy products – Khoa (manufacture, classification and use) Paneer, Ghee.

Technological aspects of casein manufacture; by- products utilization

Practical for above.

Suggested Readings

B.L.Herrington .Milk and Milk Processing

Considine, D.M. Ed. 1982. Foods and Food Production Encyclopaedia, VNR, NewYork.

Dey, S. 1994. Outlines of Dairy Technology. Oxford Univ. Press, New Delhi.

Edgar Spreer .Milk and Dairy Technology

Fox Cheese – chemistry , physics & microbiology vol. I & II
Gregory D.Miller. Handbook of Dairy Foods and Nutrition.
MaCrae, R., Robinson, R.K. and Sadler, M.J. Ed. 1993. Encyclopaedia of Food Science, Food Technology and Nutrition Academic Press, London.
Robinson, R.K. (2 vol. set). 1986. Modern Dairy Technology Elsevier Applied Science, UK.
Rosenthal, I. 1991. Milk and Milk Products. VCH, New York.
Su Kumar De.Outlines of dairy technology.
V.Cheke. Cheese and Butter
Walastra, Geuts, Normen .Dairy Technology.
Warner, J.M. 1976. Principles of Dairy Processing. Wiley Eastern Ltd. New Delhi.
Yarpar, WJ. and Hall, C.W. 1975. Dairy Technology and Engineering AVI, Westport.

FT 511 B TECHNOLOGY OF MEAT AND MEAT PRODUCTS

Objective

To provide an understanding of the technology for handling, processing, preservation and bi-product utilization of meat, poultry and fish products processing.

Theory

UNIT I

Meat composition from different sources; muscle structure and compositions; post-mortem muscle chemistry; meat colour and flavours; meat microbiology and safety.

UNIT II

Modern abattoirs, typical layout and features, Ante-mortem handling and design of handling facilities; Hoisting rail and traveling pulley system; stunning methods; steps in slaughtering and dressing; offal handling and inspection; inedible by-products; operational factors affecting meat quality; effects of processing on meat tenderization; abattoir equipment and utilities

UNIT III

Chilling and freezing of carcass and meat; canning, cooking, drying, pickling, curing and smoking; prepared meat products like salami, kebabs, sausages, sliced, minced, corned; intermediate moisture and dried meat products; meat plant hygiene – GMP and HACCP; Packaging of meat products.

UNIT IV

Poultry industry in India, measuring the yields and quality characteristics of poultry products, microbiology of poultry meat, spoilage factors; Lay-out and design of poultry processing plants, Plant sanitation; Poultry meat processing operations, equipment used – Defeathering, bleeding, scalding etc.; Packaging of poultry products, refrigerated storage of poultry meat, by-products – eggs, egg products, Whole egg powder, Egg yolk products, their manufacture, packaging and storage.

UNIT V

Commercially important marine products from India; product export and its sustenance; basic biochemistry and microbiology; preservation of post-harvest fish freshness; transportation in refrigerated vehicles; deodorization of transport systems; design of refrigerated and insulated trucks; grading and preservation of shell fish; pickling and preparation of fish protein concentrate, fish oil and other by products.

Practical for above.

Suggested Readings

- Forrest JC. 1975. *Principles of Meat Science*. Freeman.
- Govindan TK. 1985. *Fish Processing Technology*. Oxford & IBH.
- Hui YH. 2001. *Meat Science and Applications*. Marcel Dekker.
- Kerry J. *et al.* 2002. *Meat Processing*. Woodhead Publ. CRC Press.
- Levie A. 1984. *Meat Hand Book*. 4th Ed. AVI Publ.
- Mead M. 2004. *Poultry Meat Processing and Quality*. Woodhead Publ.
- Mead GC. 1989. *Processing of Poultry*. Elsevier.
- Pearson AM & Gillett TA. 1996. *Processed Meat*. 3rd Ed. Chapman & Hall.
- Stadelman WJ & Cotterill OJ. 2002. *Egg Science and Technology*. 4th Ed. CBS.

FT 512 FOOD ADDITIVES, CONTAMINANTS AND TOXICOLOGY

Objective

To get an insight in to the additives that are relevant to processed food industry for shelf life extension, processing aids and sensory appeal. To develop an understanding of isolation of various biopolymers from food resources and their relevant applications.

Theory

UNIT I

Food additives- definitions, classification and functions, Preservatives, antioxidants, colours and flavours (synthetic and natural), emulsifiers, sequesterants, humectants, hydrocolloids, sweeteners, acidulants, buffering salts, anticaking agents, etc. - chemistry, food uses and functions in formulations; indirect food additives; toxicological evaluation of food additives.

UNIT II

Flavour technology: Types of flavours, flavours generated during processing – reaction flavours, flavour composites, stability of flavours during food processing, analysis of flavours, extraction techniques of flavours, flavour emulsions; essential oils and oleoresins; authentication of flavours etc.

UNIT III

Proteins, starches and lipids as functional ingredient; isolation, modification, specifications, functional properties and applications in foods and as nutraceuticals. Introduction to nutraceuticals: definitions, synonymous terms, basis of claims for a compound as a nutraceutical, regulatory issues for nutraceuticals including CODEX.

UNIT IV

Definition scope and general principles of food toxicology; manifestation of toxic effects; classification of food toxicants; factors affecting toxicity of compounds; methods used in safety evaluation-risk assessments.

UNIT V

Toxicants and allergens in foods derived from plants, animals, marine, algae & mushroom; Derived Food toxicants- Processing & Packaging; Toxicants generated during food processing such as nitrosamines, acrylamide, benzene, dioxins and furans; persistent organic pollutants.

Toxicology & food additives; Toxicological aspects of nutrient supplements; Chemicals from processing such as fumigants, chlorinated solvents, autoxidation products, carcinogens in smoked foods and pyrolysis, agrochemicals; heavy metals; intentional and unintentional additives.

Practical for above

Suggested Readings

- Branen A.L. and Davidson, P.M. 1983. *Antimicrobials in Foods*. Marcel Dekker, New York.
- Branen AL, Davidson PM & Salminen S. 2001. *Food Additives*. 2nd Ed. Marcel Dekker, New York.
- Fennema, O.R. Ed. 1976. *Principles of Food Science: Part-I Food Chemistry*. Marcel Dekker, New York.
- Furia, T.E. 1980, *Handbook of food additives*, Vol I and Vol II.
- George AB. 1996. *Encyclopedia of Food and Color Additives*. Vol. III. CRC Press.
- George AB. 2004. *Fenaroli's Handbook of Flavor Ingredients*. 5th Ed. CRC Press.
- Madhavi DL, Deshpande SS & Salunkhe DK. 1996. *Food Antioxidants: Technological, Toxicological and Health Perspective*. Marcel Dekker.
- Morton ID & Macleod AJ .1990. *Food Flavours*. Part A, BC. Elsevier.
- Nakai S & Modler HW. 2000. *Food Proteins. Processing Applications*. Wiley VCH.
- Potter, N.N. 1978. *Food Science*. 3rd Ed. AVI, Westport.
- Stephen AM. (Ed.). 2006. *Food Polysaccharides and Their Applications*. Marcel Dekker, New York.

FT513 Principles of Food Analysis and Sensory Evaluation

Objective

To acquaint with sensory quality parameters, and methods of sensory evaluation of foods.

Theory

UNIT I

Scope and importance of food evaluation in food industry. Importance of proximate composition analysis. Determination of different constituents in different food sample along with the principle involved in their estimation. Fractionation of ash and their importance in food analysis. Principles and methods involved in the estimation of calcium, phosphorus and iron in food samples.

UNIT II

Principles and procedures involved in estimation of starch and sugars. Principles and procedures involved in estimation of vitamins: Vitamin A, C, Riboflavin and thiamin. Determination of enzymatic and non-enzymatic browning in food samples. Importance of rheological properties in food. Techniques and principles involved in their estimation.

UNIT III

Introduction to sensory analysis; general testing conditions, Requirements of sensory laboratory; organizing sensory evaluation programme. Selection of sensory panelists; Factors influencing sensory measurements; Sensory quality parameters -Size and shape, texture, aroma, taste, color and gloss; Detection, threshold and dilution tests.

Unit IV

Different tests for sensory evaluation– discrimination, descriptive, affective; Flavour profile and tests; Ranking tests; Methods of sensory evaluation of different food products.

Computer-aided sensory evaluation of food & beverage, statistical analysis of sensory data.

Practical for above

Suggested Readings

Amerine MA, Pangborn RM & Rossles EB. 1965. *Principles of Sensory Evaluation of Food*. Academic Press.

Early R. 1995. *Guide to Quality Management Systems for Food Industries*. Blackie Academic.

Jellinek G. 1985. *Sensory Evaluation of Food - Theory and Practice*. Ellis Horwood.

Lawless HT & Klein BP. 1991. *Sensory Science Theory and Applications in Foods*. Marcel Dekker.

Macrae R, Rolonson Roles & Sadlu MJ. 1994. *Encyclopedia of Food Science & Technology & Nutrition*. Vol. XI. Academic Press.

Maslowitz H. 2000. *Applied Sensory Analysis of Foods*. Vols. I, II. CRC Press.

Piggot JR. 1984. *Sensory Evaluation of Foods*. Elbview Applied Science Publ.

Potter NN & Hotchleiss JH. 1997. *Food Science*. 5th ed. CBS.

Rai SC & Bhatia VK. 1988. *Sensory Evaluation of Agricultural Products*. Indian Agricultural Statistics Research Institute (ICAR).

Stone H & Sidel JL. 1985. *Sensory Evaluation Practices*. Academic Press.

Watts CM, Ylimaki CL, Jaffery LE & Elias LG. 1989. *Basic Sensory Methods for Food Evaluation*. Int. Dev. Res. Centre, Canada.

FT514 FOOD PACKAGING TECHNOLOGY

Objective

To acquaint the students with packaging methods, packaging materials, packaging machineries, modern packaging techniques etc.

Theory

UNIT I

Introduction to packaging. Packaging operation, package-functions and design. Principle in the development of protective packaging. Packaging requirements and selection of packaging materials; Types of packaging materials: Paper; Glass; Metals: Tinsplate containers, tinning process, components of tinsplate, tin free steel (TFS), types of cans, aluminum containers, lacquers; Plastics: types of plastic films, laminated plastic materials, co-extrusion, edible films, biodegradable plastics.

Deteriorative changes in foodstuff and packaging methods for prevention, shelf life of packaged foodstuff, methods to extend shelf-life.

UNIT II

Properties of materials such as tensile strength, bursting strength, tearing resistance, puncture resistance, impact strength, tear strength, their methods of testing and evaluation; Barrier

properties of packaging materials: Theory of permeability, factors affecting permeability, permeability coefficient, gas transmission rate (GTR) and its measurement, water vapour transmission rate (WVTR) and its measurement, prediction of shelf life of foods, selection and design of packaging material for different foods.

UNIT III

Food packaging systems: Different forms of packaging such as rigid, semi-rigid, flexible forms and different packaging system for (a) dehydrated foods (b) frozen foods (c) dairy products (d) fresh fruits and vegetables (e) meat, poultry and sea foods.

UNIT IV

Packaging equipment and machinery: Vacuum, CA and MA packaging machine; gas packaging machine; seal and shrink packaging machine; form and fill sealing machine; Shrink packaging, aseptic packaging systems ; aseptic and retortable pouches; bottling machines; carton making machines. Flexible and laminated pouches, aluminium as packaging material. Bio-degradable packaging. Active packaging. Modified atmosphere packaging.

UNIT V

Special problems in packaging of food stuff, consideration in the packaging of perishables and processed foods. Evaluation of packaging, and package performance, packaging equipment, package standards and regulation, Bar coding material.

Practical for above

Suggested Readings

- Painy, F.A. and Painy, H.Y. 1983. *A Handbook of Food Packaging*. Leonard Hill, Glasgow, UK.
- Scicharow, S. and Griffin, R.C. 1970. *Food Packaging*. AVI, Westport.
- Crosby NT.1981. *Food Packaging: Aspects of Analysis and Migration Contaminants*. App. Sci. Publ.
- Kadoya T. (Ed). 1990. *Food Packaging*. Academic Press.
- Mahadeviah M & Gowramma RV. 1996. *Food Packaging Materials*. Tata McGraw Hill.
- Palling SJ. (Ed). 1980. *Developments in Food Packaging*. App. Sci. Publ.
- Painy FA. 1992. *A Handbook of Food Packaging*. Blackie Academic.
- Sacharow S & Griffin RC. 1980. *Principles of Food Packaging*. AVI Publ.
- Stanley S & Roger CG.1970. *Food Packaging*. AVI Publ.

FT515 NUTRACEUTICALS AND FUNCTIONAL FOODS

Objective

To cater to the newly emerging area of nutraceuticals with respect to the types, mechanisms of action, manufacture of selected nutraceuticals, product development, clinical testing and toxicity aspects.

Theory

UNIT I

Introduction to nutraceuticals: definitions, synonymous terms, basis of claims for a compound as a nutraceutical, regulatory issues for nutraceuticals including CODEX.

UNIT II

Concept of angiogenesis and the role of nutraceuticals/functional foods; Nutraceuticals for cardiovascular diseases, cancer, diabetes, cholesterol management, obesity, joint pain, immune enhancement, age-related macular degeneration, endurance performance and mood disorders – compounds and their mechanisms of action, dosage levels, contraindications if any etc.

UNIT III

Manufacturing aspects of selected nutraceuticals such as lycopene, isoflavonoids, prebiotics and probiotics, glucosamine, phytosterols etc.; formulation of functional foods containing nutraceuticals – stability and analytical issues, labelling issues.

UNIT IV

Clinical testing of nutraceuticals and health foods; interactions of prescription drugs and nutraceuticals; adverse effects and toxicity of nutraceuticals; nutrigenomics – an introduction and its relation to nutraceuticals.

Practical for above

Suggested Readings

Brigelius-Flohé, J & Joost HG. 2006. *Nutritional Genomics: Impact on Health and Disease*. Wiley VCH.

Cupp J & Tracy TS. 2003. *Dietary Supplements: Toxicology and Clinical Pharmacology*. Humana Press.

Gibson GR & William CM. 2000. *Functional Foods - Concept to Product*.

Goldberg I. 1994. *Functional Foods: Designer Foods, Pharma Foods*.

Losso JN. 2007. *Angi-angiogenic Functional and Medicinal Foods*. CRC Press.

Manson P. 2001. *Dietary Supplements*. 2nd Ed. Pharmaceutical Press.

Campbell JE & Summers JL. 2004. *Dietary Supplement Labeling Compliance*.

Neeser JR & German BJ. 2004. *Bioprocesses and Biotechnology for Nutraceuticals*. Chapman & Hall.

Robert EC. 2006. *Handbook of Nutraceuticals and Functional Foods*. 2nd Ed. Wildman.

Shi J. (Ed.). 2006. *Functional Food Ingredients and Nutraceuticals: Processing Technologies*. CRC Press.

Webb GP. 2006. *Dietary Supplements and Functional Foods*. Blackwell Publ.

FOURTH SEMESTER

FT 516 Thesis Research and Presentation