

FNP 460 ANALYTICAL TECHNIQUES IN FOOD SCIENCE

Course outcome:

- Understand chromatographic and immunological techniques used to identify different compounds.
- Identify the activity of enzymes considering various factors
- Handel spectrophotometer and its application
- Estimate and isolation of organic acids and nucleic acids respectively.

- 1) Factors affecting enzyme activity
- 2) Chromatographic techniques - paper, TLC, Column
- 3) Estimation of organic acids
- 4) Verification of Beer Lambert's Law
- 5) Isolation of DNA / RNA
- 6) Immunological techniques

FNP 461 FOOD PACKAGING

Course outcome:

- Understand the water vapour transmission rate for different materials.
- Identify the toxins, pesticides and adulteraton in food.
- Handel surface sterilization and its application in food handling
- Assessment of food packaging effectiveness by using various methods.

- 1) **Assessment of air using Surface Impingement method.**
- 2) **Detection of efficacy of surface sterilization using swab and Rinse method.**
- 3) **Determination of water vapour transmission rate for different materials.**
- 4) **Estimation of toxins and pesticides in food.**
- 5) **Detection of adulteration in foods.**