

Department of Biosciences M.Sc. Food Science and Nutrition

FNP 461 FOOD PACKAGING

Course outcome:

- Understand the water vapour transmission rate for different materials.
- Identify the toxins, pesticides and adulteration 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.