



MANGALORE UNIVERSITY

DEPARTMENT OF BIOSCIENCES

MSc Food Science & Nutrition

FNP 407 PRINCIPLES OF NUTRITION

Course outcome:

- Utilize the laboratory techniques common to basic food chemistry.
- Analyze the principles behind the analytical technique of food products
- Evaluate the chemical properties and estimating carbohydrates and proteins quantitatively and qualitatively.
- Estimate the quantity of lipids in various food samples by using various methods

- 1) Determination of energy value of food using Parr oxygen bomb calorimeter
- 2) Glucose estimation (reducing sugar method or Will states method)
- 3) Test for protein (qualitative analysis)
- 4) Nitrogen analysis by Kjeldhal method
- 5) Estimation of amino acid by Sorenson's formaldehyde titration method
- 6) Protein estimation by Lowry's method
- 7). Crude lipid estimation- groundnut, egg yolk, soya product
- 8). Estimation of total lipid in egg yolk