



MANGALORE UNIVERSITY

DEPARTMENT OF BIOSCIENCES

MSc Food Science & Nutrition

FNP 462 - FOOD SAFETY AND QUALITY CONTROL

Course outcome:

- Differentiate normal and abnormal biochemical parameters by determination of moisture, ash and acidity of food sample.
 - Determination of water vapor transmission rate and air using Surface Impingement for different materials.
 - Detection of adulteration in foods.
 - Able to analyze the safety parameters of food.
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- 1) Determination of moisture in a given food sample
 - 2) Determination of ash in a given food sample.
 - 3) Estimation of acidity of given food sample/beverage
 - 4) Determination of water vapour transmission rate for different materials.
 - 5) Detection of adulteration in foods.
 - 6) Estimation of total microbial count of (a) milk products (b) fruits and vegetable products (c) meat, fish and poultry products (d) canned foods.
 - 7) Assessment of air using Surface Impingement method.