



MANGALORE UNIVERSITY

DEPARTMENT OF BIOSCIENCES

MSc Food Science & Nutrition

FNP 510: PRINCIPLES OF FOOD PROCESSING

Course outcome:

- Describe several techniques in food processing and also the physical chemical and nutritional changes during freezing.
- List out the study process like freezing and thawing and also the changes occurring in these processes.
- Write down the effects of physical and chemical changes during processing and also the nutritional loss occurred.
- Identify the loss during processing and also the techniques to minimize the loss

- 1) Determination of physical and chemical changes during freezing
- 2) Nutritional changes of food during food processing
- 3) Determination of changes occurring at the time of thawing
- 4) Estimation of freezing point of different solids/ liquid and semi solid foods
- 5) Physical changes during the evaporation and drying