



MANGALORE UNIVERSITY

DEPARTMENT OF BIOSCIENCES

MSc BIOTECHNOLOGY

BTE 464

FOOD BIOTECHNOLOGY (OPEN ELECTIVE)

Hours 40

Course outcome

This course will enable the students to:

- Understand the composition of food and its applications in the body
- Learn about food spoilage and application of biotechnology in food processing.
- Learn about food preservation by various methods
- Understand food processing for preparation of various products, food safety standards, laws and regulations

UNIT I (13hrs)

Food chemistry – Carbohydrates, amino acids, proteins, lipids, vitamins - water soluble and fat soluble, macro-and micro-nutrients. Digestion, absorption and metabolism. Nutraceuticals, probiotics, antioxidants, vitamins, organic acids, single cell proteins. rDNA technology: cell culture, recombinant proteins, large scale production and applications. Genetically modified foods, transgenic plants, genetic engineering of animals for trait improvement. Food microbiology - Food spoilage – Source of contamination – microorganisms – bacteria, yeast, mould affecting various food items (milk, bread, canned food, vegetables and fruits, meats, egg, fish, poultry). Enzymes used in food industry – microbial production of enzymes (proteases, amylases, invertases, pectinase, xylanase), immobilization, applications, production of organic acids using microbial production of novel sweeteners.

UNIT II (13hrs)

Food preservation – Functional and fermented foods - Bakery and cereal products, preservation of fruits and vegetables – dehydration, pickling. Low temperature processing and storage – chilling, cold storage. High temperature processing – drying, heat sterilization. Irradiation – types and source of irradiation, impact of radiation on foods, irradiation of packing material, health consequences of irradiated food. Chemical preservation – organic, inorganic preservatives, Sulphur dioxide, Benzoic acid, Sorbic acid, antioxidants, cleaning, sanitizing, fungicidal agents. High concentration – sugar and salt concentrates. Biopreservatives, ohmic heating, microwave, hurdle technology

UNIT III (14hrs)

Food processing - Definition of shelf life, perishable foods, semi perishable foods, shelf stable foods. Fermentation of beer and wine – bottom, top fermentation systems, continuous fermentation, treatment. cheese production. Milk – pasteurization, fermented and non-fermented milk products. Canning and bottling of fruits and vegetables – process, containers, lacquering, spoilage. Layout of food processing unit and components – grinders, mixers, sterilizers, dryers, cold storage. Packaging materials – origin, types, characteristics. Packaging techniques. Quality standards – Food Safety Act, FSSAI, ISO series, national laws and regulations: PFA, FPO, BIS and Agmark and international laws and regulations. FAO and CODEX Alimentarius

References

1. Basic Food Microbiology- Banawart GJ. AVI Publ., 1979
2. Food chemistry - Fennema (Owen R) ed. Marcel DekkerInc., 1996
3. Food microbiology - Frazier WC and Westhoff DC. Tata Mcgraw Hill., 1978
4. Food Biotechnology - Knorr D. Marcel Dekker Inc., 1993
5. Modern Food Microbiology - Jay J. M, Loessner MJ & Golden DA., Springer Publ., 2005
6. Handbook of food analysis- Mollet (Leo M.L.) ed. 3rd Ed., CRC press, 2015