FNP 460 ANALYTICAL TECHNIQUES IN FOOD SCIENCE

Course outcome:

- Understand chromatographic and immunological techniques used to identify different compounds.
- Identify the activity of enzymes considering various factors
- Handel spectrophotometer and its application
- Estimate and isolation of organic acids and nucleic acids respectively.

1) Factors affecting enzyme activity
2) Chromatographic techniques - paper, TLC, Column
3) Estimation of organic acids
4) Verification of Beer Lambert's Law
5) Isolation of DNA / RNA
6) Immunological techniques

FNP 461 FOOD PACKAGING

Course outcome:

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