SEMESTER-II (Pool-A)

COURSE NAME : ANALYSIS OF FOOD AND FOOD PRODUCTS (CHOI-A17)

Number of Credit: - 02 **Maximum marks: 50**

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Contact Hours/Week : 04 Hours/Week **Total Hours/Semester:** 60 Hours
Duration of Examination: 04 Hours

Nature of Examination : No Semester Examination at University level.

Only Internal Examination at Department/College level.

Distribution of Marks:

S. No.	Name of Exercise	Marks
1.	Exercise No. 1.	15
2.	Exercise No. 2.	15
3.	Practical Record	05
4.	Good Laboratory Skills and Regularity in Practicals	05
5.	Comprehensive Viva-voce	10
	Total Marks	**50**

Theory:

Food additives, preservatives, non-nutritive sweeteners, food colours, antioxidants, emulsifiers, stabilizers and thickeners, flavours and flavour enhancers, floor starches, pesticide residue analysis.

Practical:

1. Estimation of amino acids, proteins, sugars, vitamins, crude fibre, crude fat, metals, minerals, and water in foods.
2. Estimation of vitamins like A, B, C, D, K, *etc.* in food products.
3. Estimation of glucose and fructose in honey.
4. Estimation of sodium benzoate/sodium metabisulphite, boric and salicylic acid in food.
5. Determination of saponification value, iodine value, peroxide value, acid value in food products.
6. Determination of moisture content, ash, fibre, nutrients, anti-nutrients, toxicants, microorganism-spoilage, preservatives.
7. Determination of fat content and rancidity in food products.
8. Determination of strength of acetic acid from the commercial vinegar sample and its confirmation by conductometric/pH metric titration.
9. Determination of hydroxymethyl furfural in honey and biomass.
10. Determination of commercial washing soda by potentiometric titration method.
11. Determination of calcium in egg shell by flame photometry method.

12. Determination of fluoride in tooth paste colorimetrically with alizarins.
13. Determination of saccharin in beverages.
14. Determination of sialic acid.
15. Determination of carbohydrates in coffee.
16. Determination of Na/K/Li/Ca in given sample.
17. Determination of pesticide residue in food products.
18. Analysis of food preservatives, food additives and food adulterants.
19. Analysis of iodized table salt.
20. Analysis of chilli-powder.
21. Isolation of Casein from milk.
22. Isolation of caffeine from tea.
23. Isolation of tannin from tea.

Reference:

FSSAI Manual of Methods of Analysis of Foods.