

# **BACHELOR OF SCIENCE IN FOOD TECHNOLOGY**

## **SEMESTER – I**

Laboratory Course-I

Paper Code: BFT-105

Practical I- BFT-105

Full Marks: 100

### **FOOD CHEMISTRY (LAB)**

1. Determination of moisture content.
2. Detection of reducing sugar by Fehling and Benedict test.
3. Quantitative determination of reducing sugar by Lane and Eynon method.
4. Determination of fiber content of different food material and compare them.
5. Detection of amino acid, containing aromatic ring, by Xanthoproteic test.
6. Detection of amino acid, protein and peptides by Ninhydrin test.
7. Determination of protein quantity by Kjeldal method.
8. Determination of acid test.
9. Extraction of fat by Soxhlet apparatus.
10. Determination of Ash content.
11. Detection of presence of starch by Iodine test.
12. Determination of water activity of different food materials.
13. To distinguish between mono-saccharides and di-saccharides of Barfoed test.

### **FOOD MICROBIOLOGY (LAB)**

1. Prepare NAM (Nutrient agar medium) and PDA (potato dextrose agar) medium and sterilization by autoclave.
2. Isolate the microorganisms (bacteria and fungi) from air by plate exposure method.
3. Isolate microorganism from soil by dilution method.
4. Prepare camera lucida diagram of given fungal slide.
5. Measure the size of sporangiophore and sporangia by using micrometry.
6. Differentiate bacteria by gram- staining technique
7. Isolate the fecal coliform from sewage water and determine the MPN (Most probable no.) of sample.
8. Test the quality of milk by using methylene blue reduction test (MBRT).
9. Enumerate the no. of spores per ml. of given spore suspension.
10. Count the no. of spores 1 ml of given spores by Breed method.

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