

BACHELOR OF SCIENCE IN FOOD TECHNOLOGY

SEMESTER – I

Laboratory Course-II

Paper Code: BFT-106

Practical I- BFT-106

Full Marks: 100

Analytical instrumentation (LAB)

1. Demonstration of principle and working of analytical instrument i) Hot air oven
ii) Balances iii) Water Bath iv) Colorimeter v) Deionizer vii) Flame Photometer 8
viii) Distillation Plant
2. Estimation of Lactose in milk by Fehling Method
3. Estimation of Vitamin C in tablets / Lemon / Tomato
4. Estimation of Cholesterol from food sample
5. Detection and Separation of amino-acids, steroids, terpenoid, alkaloid, flavanoid
by Chromatographic techniques.
6. Isolation of Starch from Potatoes
7. Determination of pH of various food samples by using pH meter
8. Detection of adulteration of milk products

Computer Fundamental (LAB)

1. Operating system commands and exercises pertaining to the above mention
theory packages.
