

# **BACHELOR OF SCIENCE IN FOOD TECHNOLOGY**

## **SEMESTER – II**

Laboratory Course-III

Paper Code: BFT-205

Practical I- BFT-205

Full Marks: 100

### **Biochemistry**

1. Estimation of ascorbic acid in lemon juice.
2. Preparation of sample for mineral estimation by ashing method.
3. Qualitative estimation of a Calcium in given sample.
4. Estimation of cholesterol in a given sample by zaks method.
5. Determine the iso-electric point of peas.
6. Study the effect of enzyme concentration on enzyme kinetics.
7. Determination of reducing sugar from unknown solution by using 3, 5- di-nitro salicylic Acid (DNS).
8. Determine the Protein content of a given sample by Lowry's method.
9. Detect the presence of protein in urine by sulfosalicylic acid test.
10. Check the presence of Glucose (Carbohydrate) in urine sample by conducting benedict test.
11. Detect the presence of protein by heat coagulation test.
12. Estimation of preservatives, sweeteners, fibres, colours, antioxidants, flavour enhancers;
13. Isolation, modification, and functional properties of native and modified proteins, starches and lipids;
14. Extraction of essential oil and oleoresins;
15. Applications of additives and ingredients in foods

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