BACHELOR OF SCIENCE IN FOOD TECHNOLOGY
SEMESTER – III

Laboratory Course-V

Paper Code: BFT-305

Laboratory Course-V BFT-305 Full Marks: 100

CEREALS & LEGUMES PROCESSING TECHNOLOGY (LAB)

1. Determination of physical properties of different cereal grains

2. Determination of sedimentation value of the Maida.

3. Determination of alcoholic acidity of the sample of the wheat flour / Maida.

4. To determine the water absorption capacity of the wheat flour / Maida.

5. Determination of adulterant ($NaHCO_3$) in wheat flour/ Maida.

6. Estimation of Protein content of different Cereals and Legumes.

7. Assessment of market samples of wheat, rice, and pulses for conforming to some PFA specifications.

8. Storage studies of cereal and legume grains having different moisture levels.

9. Determination of Gluten content in wheat flour samples.

10. Determination Polenske value of wheat flours.

11. Visit to a working modern roller flour mill and FCI godowns.

12. Visit to working rice mill, collection of samples at various steps of milling and analysis for efficiency of cleaning, shelling, paddy separation, and degree of polish.

13. Preparation of expanded & puffed rice from raw and parboiled materials and assessment of quality of products including expansion in volume. 14. Traditional and improved.

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