

# BACHELOR OF SCIENCE IN FOOD TECHNOLOGY

## SEMESTER – III

Laboratory Course-VI

Paper Code: BFT-306

**FPT-306: Laboratory Course-VI**

**(Max. marks 80+20=100)**

### OILS AND FATS PROCESSING TECHNOLOGY (LAB)

1. Effect of certain preparative treatments (flaking, heat treatment, dehulling, moisture conditioning) on rates of oil extraction from certain oilseeds.)
2. Determination of efficiency of oil extraction techniques (mechanical expelling and solvent extraction).
3. Determination of some quality parameters in oils extracted by different techniques (eg. Colour and FFA contents).
4. Demonstration and/or evaluation of techniques for clarification degumming, dewaxing, alkalirefining, bleaching, deodorization of oils.
5. Visit to an oil extraction, refining and vanaspati unit.
6. Determination of certain analytical constants of edible fats and oils for conformation to BIS standards/detection of adulteration.
7. Determination of stability of fats & oils.
8. Determination of deep-fat frying performance of some refined oils.
9. Identity tests for various oils.

### MILK AND MILK PRODUCTS TECHNOLOGY (LAB)

1. Determination of quality of raw milk (eq. COB, MBRT, Resazurin Test, Lactometer reading, pH & acidity, fat contents, SNF content, specific gravity etc).
2. Determination of adequacy of pasteurization (Phosphatase test).
3. Determination of microbiological quality (TPC/SPC) of pasteurized and sterilized/ flavoured milk samples & some milk products like ice cream.
4. Preparation of certain dairy products (eg. Khoya, paneer, flavoured milk, yogurt, cream, ice cream, srikhand etc.) and assessment of yield and quality of the prepared products
5. Determination of solubility, dispersibility of dried milk powders (spray & drum-dried samples).
6. Determination of certain key parameters in dairy products (eg overrun in ice cream, salt content in butter, moisture content in ghee etc.)
7. Visit to a dairy/ice cream factory.

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