BACHELOR OF SCIENCE IN FOOD TECHNOLOGY
SEMESTER – V

Laboratory Course-X

Paper Code: BFT-506

BFT-506: Laboratory Course-X **(Max. marks 80+20=100)**

FOOD SAFETY AND QUALITY CONTROL LAB

Market sample evaluation and statistical application of:

1. Qualitative tests for detection of adulterants
2. Test for assessment of purity of water
3. Test for assessment of quality of milk and milk products
4. Test for assessment of quality of cereals/millets
5. Test for assessment of quality of pulses
6. Test for assessment of quality of fats and oils
7. Test for assessment of quality of meat/fish products
8. Test for assessment of quality of canned/bottle fruits and vegetables
9. Test for assessment of quality of baked foods

FOOD PACKAGING AND QUALITY CONTROL (LAB)

1. Determine the tin coating weight measurement.
2. Determine the continuity of tin coating (Ferricyanide paper test for porosity).
3. Test the thermal shock resistance of glass container.
4. Test for alkalinity of glass bottles.
5. Determine the bursting strength of different packaging materials.
6. Determine the tear resistance of different packaging materials
7. Evaluate various commercial samples of wheat atta for some quality parameters as specified in BIS standards.
8. Determine the grease resistance of different packaging materials.
9. Determine the WVTR of some packaging materials.
10. Evaluate commercial jam sample for some quality parameters.
11. Evaluate the given food sample using different sensory test methods.

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