

**SARDAR PATEL UNIVERSITY**  
**Programme: B.Sc (Home Science)**  
**Semester: VI**  
**(Foods Science & Quality Control – Vocational)**  
**Syllabus with effect from: November/December-2013**

**Theory**

**Objectives:**

- To get acquainted with various methods of Food analysis.
- To make students aware regarding Analytical techniques used in Food industries.

<b>Paper Code:UH06CVFN01</b>	<b>Total Credit: 2</b>
<b>Title Of Paper: Food Analysis</b>	

Unit	Description in detail	Weighting (%)
I	<b>General physical methods of Analysis of foods.</b> Photo electromagnetic determination Refractrometry Food rheology Viscosity Surface tension Specific gravity	25%
II	Food composition and factors affecting Food composition Sampling techniques Preparation of sample	25%
III	<b>General chemical methods of analysis in food.</b> Proximate principles Moistured spices Ash and types <b>Total nitrogen and Non protein nitrogen and amino acids</b> Total fats and fatty acids Total carbohydrates Crude fibre and dietary fibres	25%
IV	Determination of Vitamins and Minerals: Chemical, biological, microbiological and titrimetric methods.	25%

**Basic Text & Reference Books**

- Joslyn.M.A.(1970)“Methods of Food analysis”.
- Physical, Chemical & Instrumental methods of Analysis.IInd editionAcademic press, New York.
- Pearson David,(1976)“The chemical analysis of food”.7<sup>th</sup> edition. ChurchillLivingstone: New York
- Pomeranz Y cliffton.E.M. (1996)Food Analysis.’ Theory and Practical’ IIIrd edition CBS .Publishers & Distributors

