

SARDAR PATEL UNIVERSITY
Programme: M.Sc (Home Science)
Subject: Food Biotechnology
Semester: III
Syllabus with Effect from: June - 2013

Paper Code: PH03EFBT02	Total Credit: 4
Title Of Paper: Advanced Food Processing Technology	

Unit	Description in detail	Weightage (%)
I	Basic issues of the food processing industry, Basic problems of the food processing industry, present status, status of food processing tech., growth trend and growth strategy, Govt.. Policies and programmes for food processing industry. Flesh foods : Meat processing, processed meat products, poultry processing dried egg powder, fish processing, fish meal.	
II	Processing of cereal grains : Milling process of rice, milling process of wheat, melting of cereals and legumes, breakfast cereals, pasta products, rice flakes, puffed rice, bakery products - processing maize, processing - starch preparation, puffed maize, fermentation of cereals, nutrient loss during processing, fortification.	
III	Processing of milk and dairy products : Pasteurization and sterilization of milk, different types of milk and it's processing, milk powder, processing steps, machinery, cheese processing steps and machinery, butter processing steps and machinery, loss during processing, fortification of processed milk for infant food.	
IV	Processing of fruit & vegetables : Dehydration of fruit & vegetables, different methods of dehydration, canning, processing steps, canning equipment, nutrient losses during processing. Oils and oilseed processing, Processing steps, equipment, soyafLOUR processing, texturized soyprotein food.	
V	Packaging : new trends in packaging, packaging for specific foods in detail.	

Basic Text & Reference Books:-

- De, Sukumar : Outlines of dairy technology, Oxford Uni. Press, 2005.
- Woodroof , Jasper Guy. Lub, Borshivn : Commercial Fruit Processing, The Avi Publishing Co., Inc.

