

**SARDAR PATEL UNIVERSITY**  
**Programme: M.Sc (Home Science)**  
**Subject: Foods & Nutrition**  
**Semester: III**  
**Syllabus with Effect from: June - 2013**

<b>Paper Code: PH03EFDN02</b>	<b>Total Credit: 4</b>
<b>Title Of Paper: Advanced Food Processing Technology</b>	

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 technology, 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 product 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 its processing, milk powder, processing steps and machinery, cheese processing steps and machinery, butter processing steps and machinery, nutrient loss during processing, fortification of processed milk for infant food.	
IV	Processing of fruits and vegetables : Dehydration of fruits and vegetables, different methods of dehydration, canning, processing steps equipments, nutrient losses eluring processing. Oil and oil seed processing : Processing steps, equipments, soya flour processing texturized soya protein foods.	
V	Packaging : New trends of 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.

