

E Content for B. Sc. (MFT) IIIrd Semester
Processing of Food of Plant Origin – Practicals

-  BAUDOUIN TEST to check the purity of ghee sample
-  Determination of Ascorbic acid content by volumetric method
-  Determination of BRIX ACID RATIO in given food sample
-  Determination of FREE FATTY ACID in given fat sample
-  Determination of Iodine Value of Fats and Oils
-  Determination of Physical Characteristics of Cereals
-  Determination of Sulphurdioxide content in different food samples.
-  Determination of TSS of given food samples.
-  ESTIMATION OF ASCORBIC ACID SPECTROPHOTOMETRICALLY
-  Estimation of WAP and Gluten Content of The Wheat Flour, Purna
-  Experiment on Refractive index of fats and oils
-  Kreis test to check the rancidity in Fat samples
-  Preparation of Desi Ghee from Butter
-  QUALITY ESTIMATION OF WHEAT FLOUR
-  Starch Gelatinization at different temperatures.

1. <https://drive.google.com/drive/folders/1SBzlf556Qbe-fYube3vwUr5h3k47Tgcg?usp=sharing>
2. <https://youtu.be/UUfFaTEDZZw> COVID-19 & Food Safety
3. Food Adulterants Detection Kits:
<https://drive.google.com/open?id=1FuBFmnG5ZnpfuCTW7MLubU0E1nWkTSYn>
4. Basics of Nutrition: National e-Seminar on Nourish to Flourish <https://youtu.be/ooO9YtZ7ZqQ>
5. Food Safety:
<https://drive.google.com/file/d/1YHUizdSQ4rYmjgVMIs0Digwh9TJnaRh/view?usp=sharing>
6. Model Question Papers
https://drive.google.com/file/d/1pH1oQ1TqPwj0bmQ0L_hM8dImaNBf_iR4/view?usp=sharing
7. Question Bank:
<https://docs.google.com/document/d/14HTZZjGj3c84QJijVVerqGKaVEPNwXng/edit?usp=sharing&ouid=112561561790582576606&rtpof=true&sd=true>
8. Reference Books (PDF of 5 books):
https://drive.google.com/drive/folders/1BldvFkSjTVcjp-znOJTg7KbUN_fc0ebO?usp=sharing

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