

XL – U: Food Technology

Section 1: Food Chemistry and Nutrition

Carbohydrates: structure and functional properties of mono-, oligo-, & poly- saccharides including starch, cellulose, pectic substances and dietary fibre, gelatinization and retrogradation of starch. Proteins: classification and structure of proteins in food, biochemical changes in post mortem and tenderization of muscles. Lipids: classification and structure of lipids, rancidity, polymerization and polymorphism. Pigments: carotenoids, chlorophylls, anthocyanins, tannins and myoglobin. Food flavours: terpenes, esters, aldehydes, ketones and quinines. Enzymes: specificity, simple and inhibition kinetics, coenzymes, enzymatic and non- enzymatic browning. Nutrition: balanced diet, essential amino acids and essential fatty acids, protein efficiency ratio, water soluble and fat soluble vitamins, role of minerals in nutrition, co-factors, anti-nutrients, nutraceuticals, nutrient deficiency diseases. Chemical and biochemical changes: changes occur in foods during different processing.

Section 2: Food Microbiology

Characteristics of microorganisms: morphology of bacteria, yeast, mold and actinomycetes, spores and vegetative cells, gram-staining. Microbial growth: growth and death kinetics, serial dilution technique. Food spoilage: spoilage microorganisms in different food products including milk, fish, meat, egg, cereals and their products. Toxins from microbes: pathogens and non-pathogens including Staphylococcus, Salmonella, Shigella, Escherichia, Bacillus, Clostridium, and Aspergillus genera. Fermented foods and beverages: curd, yoghurt, cheese, pickles, soya-sauce, sauerkraut, idly, dosa, vinegar, alcoholic beverages and sausage.

Section 3: Food Products Technology

Processing principles: thermal processing, chilling, freezing, dehydration, addition of preservatives and food additives, irradiation, fermentation, hurdle technology, intermediate moisture foods. Food packaging and storage: packaging materials, aseptic packaging, controlled and modified atmosphere storage. Cereal processing and products: milling of rice, wheat, and maize, parboiling of paddy, bread, biscuits, extruded products and ready to eat breakfast cereals. Oil processing: expelling, solvent extraction, refining and hydrogenation. Fruits and vegetables processing: extraction, clarification, concentration and packaging of fruit juice, jam, jelly, marmalade, squash, candies, tomato sauce, ketchup, and puree, potato chips, pickles. Plantation crops processing and products: tea, coffee, cocoa, spice, extraction of essential oils and oleoresins from spices. Milk and milk products processing: pasteurization and sterilization, cream, butter, ghee, ice- cream, cheese and milk powder. Processing of animal products: drying, canning, and freezing of fish and meat; production of egg powder. Waste utilization: pectin from fruit wastes, uses of by-products from rice milling. Food standards and quality maintenance: FPO, PFA, A-Mark, ISI, HACCP, food plant sanitation and cleaning in place (CIP).

Section 4: Food Engineering

Mass and energy balance; Momentum transfer: Flow rate and pressure drop relationships for Newtonian fluids flowing through pipe, Reynolds number. Heat transfer: heat transfer by conduction, convection, radiation, heat exchangers. Mass transfer: molecular diffusion and Fick's law, conduction and convective mass transfer, permeability through single and multilayer films. Mechanical operations: size reduction of solids, high pressure homogenization, filtration, centrifugation, settling, sieving, mixing & agitation of liquid. Thermal operations: thermal sterilization, evaporation of liquid foods, hot air drying of solids, spray and freeze-drying, freezing and crystallization. Mass transfer operations: psychrometric, humidification and dehumidification operations.