

FOOD ANALYSIS (MPT 1014)

Scope

This course is designed to impart knowledge on analysis of food constituents and finished food products. The course includes application of instrumental analysis in the determination of pesticides in variety of food products.

Objectives

At completion of this course student shall be able to understand various analytical techniques in the determination of

- Food constituents
- Food additives
- Finished food products
- Pesticides in food
- And also student shall have the knowledge on food regulations and legislations


THEORY

	60 Hrs
1. Carbohydrates: classification and properties of food, carbohydrates, General methods of analysis of food carbohydrates, Changes in food carbohydrates during processing, Digestion, absorption and metabolism of carbohydrates, Dietary fibre, Crude fibre and application of food carbohydrates Proteins: Chemistry and classification of amino acids and proteins, Physico-Chemical properties of protein and their structure, general methods of analysis of proteins and amino acids, Digestion, absorption and metabolism of proteins.	12 Hrs
2. Lipids: Classification, general methods of analysis, refining of fats and oils; hydrogenation of vegetable oils, Determination of adulteration in fats and oils, Various methods used for measurement of spoilage of fats and fatty foods . Vitamins: classification of vitamins, methods of analysis of vitamins, Principles of microbial assay of vitamins of B-series.	12 Hrs
3. Food additives: Introduction, analysis of Preservatives, antioxidants, artificial sweeteners, flavors, flavor enhancers, stabilizers, thickening and jelling agents. Pigments and synthetic dyes: Natural pigments, their occurrence and characteristic properties, permitted synthetic dyes, Non-permitted synthetic dyes used by industries, Method of detection of natural, permitted and non-permitted dyes.	12 Hrs
4. General Analytical methods for milk, milk constituents and milk products like ice cream, milk powder, butter, margarine, cheese including adulterants and contaminants of milk. Analysis of fermentation products like wine, spirits, beer and vinegar.	12 Hrs
5. Pesticide analysis: Effects of pest and insects on various food, use of pesticides in agriculture, pesticide cycle, organophosphorus and organochlorine pesticides analysis, determination of pesticide residues in grain, fruits, vegetables, milk and milk products. Legislation regulations of food products with special emphasis on BIS, Agmark, FDA and US-FDA.	12 Hrs

REFERENCES

1. The chemical analysis of foods - David Pearson, Seventh edition, Churchill Livingstone, Edinburgh London, 1976
2. Introduction to the Chemical analysis of foods - S. Nielsen, Jones & Bartlett publishers, Boston London, 1994.
3. Official methods of analysis of AOAC International, sixth edition, Volume I & II, 1997.
4. Analysis of Food constituents - Multon, Wiley VCH.
5. Dr. William Horwitz, Official methods of analysis of AOAC International, 18th edition, 2005.




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