

ADIKAVI NANNAYA UNIVERSITY
CBCS/SEMESTER SYSTEM
IV SEMESTER : B.Sc FOOD TECHNOLOGY
(w.e.from 2015-16 admitted batch)
PROCESSING AND PRESERVATION OF FOODS – 2

Unit-I:

Methods of slaughter – humane & religious methods. Different cuts of meat structure & composition of meat. Different methods of processing & preservation of meat & meat products. Egg & Avian Products. Structure & Composition of eggs from different sources.

Unit-II:

Grading, packaging and preservation of eggs. Processing of different products such as frozen & dried products. Chemical composition of Avian meat. Different methods of preservation.

Unit-III:

Milk & Milk products. Composition of milk from different species. Physicochemical properties. Milk & milk products. Processing & preservation of milk & milk products. Fermented milk products and indigenous milk products processing & preservation.

Unit-IV:

Fish and marine products: Types and their Classification and Nutritive value of fish, prawn and other marine products. Selection, grading, processing of different fish & fishery products.

Unit-V:

Special emphasis on salting & other novel methods of preservation of fish and fishery products, Shelf life and quality of processed products. Usage of these products in different areas and communities.

Practicals:

1. Study of different slaughtering methods.
2. Study of different dressing methods.
3. Preservation techniques of meat products.
4. Preservation techniques of egg products.
5. Preservation of various chicken products.
6. Sampling, analysis and processing of milk.
7. Processing of various milk products.
8. Selection & grading of fishery products.
9. Preservation of different fish & fishery products.

Books for Reference:

1. J.L. Multon, A.M. Riemert, D. Marsb & A.J. Eydt 1st edition, *Preservation & Storage of Grain, Seeds and their Products*, CBS Publications and Distributors, Delhi.
2. Kent, *Cereal Technology*, Oxford Perman Press, London.
3. Giridharlal, Sidappa and G.L. Tandon, *Preservation of Fruits and Vegetables*, ICAR, New Delhi.
4. Dey.S, *Outlines of Dairy Technology*, Oxford University Press, New Delhi, 1994.
5. Lawrie R.A, *Meat Science*, Paragon Press Oxford, New York.
6. Borgstorm G. *Fish as Food*, Vol-4, New York Academic Press.