MANGALORE UNIVERSITY

Department of Biosciences
MSc Food Science and Nutrition

FNP 462 FOOD SAFETY AND QUALITY CONTROL

Course outcome:

- Differentiate normal and abnormal biochemical parameters by determination of moisture, ash and acidity of food sample.
- Determination of water vapor transmission rate and air using Surface Impingement for different materials.
- Detection of adulteration in foods.
- Able to analyze the safety parameters of food.

1) Determination of moisture in a given food sample
2) Determination of ash in a given food sample.
3) Estimation of acidity of given food sample/beverage
4) Determination of water vapour transmission rate for different materials.
5) Detection of adulteration in foods.
6) Assessment of air using Surface Impingement method.