

IMS ENGINEERING COLLEGE	IMSEC/QF/45
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NBT - 031: Food Biotechnology

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Unit-I

(6)

History of Microorganisms in food: Historical Developments. Role and significance of microorganisms in foods. Intrinsic and Extrinsic parameters of foods that affect microbial growth. Basic principles of the equipment involved in the commercially important food processing methods and unit operations.

Unit-II

(10)

Microorganisms in food: spoilage of fresh meats and poultry, processed meats, seafood's, fruits and vegetables. Fermented food products, Medical foods, Probiotics and health benefits of fermented milk and foods products. Dehydrated Foods, Enteral Nutrient Solutions (Medical Foods), Single-Cell Protein. Starter cultures, Production process of cheeses, beer, wine and distilled spirits. Process of Brewing, malting, mashing, primary & secondary fermentation. Problems in food industry: catabolic repression, High gravity brewing, Bglucan problem, getting rid of diacetyl.

Unit-III

(6)

Determining Microorganisms and/or their Products in Foods: Microbiological Examination of surfaces, Air Sampling, Metabolically Injured Organisms. Enumeration and Detection of Food-borne Organisms. Bioassay and related Methods. Common Food borne diseases.

Unit-IV

(10)

Food Preservation: Food preservation by various methods especially Irradiation, Characteristics of radiations in food preservation, principles underlying the destruction of microorganisms by Irradiation. Application of radiations in food (processing for irradiation). Radappertization, Radicidation, and Radurization of Foods. Effect of Irradiation on Food quality and storage ability. Miscellaneous Food Preservation Methods: High Pressure Processing, Pulsed Electric Fields, Aseptic Packaging, Manothermosonication (Thermo-ultrasonication).

Unit-V

(8)

Indicators of Food Safety and Quality: Indicators of Food microbial quality, product quality and food safety. Fecal Indicator Organisms, Predictive Microbiology/Microbial Modeling. The Hazard Analysis Critical Control Point System (HACCP System), Microbiological Criteria. Food borne intoxicants and mycotoxins.