Course No.	Course Name	L-T-P - Credits	Year of Introduction
FT232	Engineering Properties Lab	0-0-3-1	2016

Prerequisite : FT204 Engineering properties of biological materials

Course Objectives

To study experimental determination of various properties of food.

List of Exercises/Experiments : (Minimum 12 are mandatory)

1. Determination of firmness of fruits and vegetables
2. Determination of physical properties of foods -Size, shape,
3. Determination of physical properties of foods- true density, bulk density,
4. Determination of physical properties of foods- specific gravity, refractive index)
5. Determination of thermal conductivity of foods
6. Estimation of surface area of fruits and vegetables
7. Experiment on size reduction of solid foods using milling equipments.
8. Determination of specific heat of solid foods
9. Determination of viscosity of foods by rotational viscometer
10. Determination of porosity of foods using air pycnometer
11. Experiment on drum dryer
12. Experiment on bucket elevator
13. Experiments on ohmic heating
14. Experiment on bursting strength tester.
15. Experiment on terminal velocity
16. Experiment on inclined belt separator
17. Experiment on spiral separator
18. Experiments on mixing index of grains

Expected outcome .

The students will be able to determine properties of food experimentally.

Text Book:

1. Rao M.A. and Rizvi, S.S.H. *"Engineering Properties of Foods", Marcel Dekker, New York, 1986.*