

Dept. of Food Technology

Infrastructure:

Departmental Laboratory:

- Food Processing Lab,
- Food Analysis and Quality Control Lab,
- Food Microbiology and Microbial Technology Lab,
- Food Chemistry Lab,
- Unit Operation of Chemical Engineering Lab,
- Sophisticated R&D Lab.

Laboratory equipment:

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| • Freeze Drier | • Spray Drier |
| • Cold Centrifuge | • Baking Oven |
| • Deep Freezer (-23°C) | • Canning Unit |
| • UV-Vis Spectrophotometer | • Homogenizer |
| • Spectrofluorimeter (Perkin Elmer), Gerber Centrifuge | • Rotary Vacuum Evaporator |
| • Brookfield Viscometer | • Single Screw Extruder |
| • Laminar Air Flow Table | • Jaw Crusher and Ball Mill |
| • BOD Shaker Incubator | • Heat Exchanger |
| • Autoclave, Tray Drier, | • Packed Bed Distillation Column |
| • Plate Freezer | • Steam Jacketed Kettle |
| • Ice cream Churner | • Reynold's Apparatus |
| • Pulper | • Digital Microscope |
| • Fluidized Bed Drier | |

