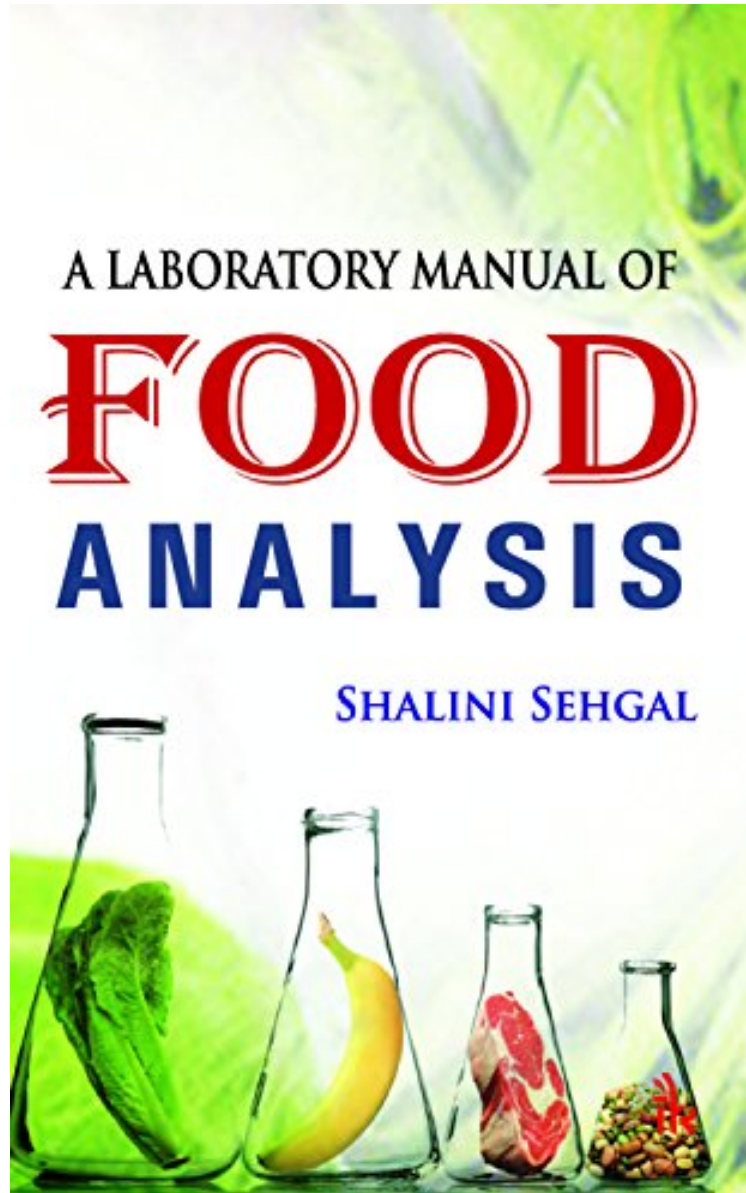


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A Laboratory Manual of Food Analysis

Shalini Sehgal

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Shalini Sehgal : A Laboratory Manual of Food Analysis before purchasing it in order to gauge whether or not it would be worth my time, and all praised A Laboratory Manual of Food Analysis:

Food products are analyzed for a variety of reasons, e.g., compliance with legal and labeling requirements, assessment

of product quality, determination of nutritional value, detection of adulteration, and research development. The aim of this book is to provide students the experience in performing food analysis experiments, analyzing data and reporting their findings. It covers the basic principles of analytical procedures and techniques commonly used to provide information about the chemical composition, structure and physical properties of food materials. The book contains 32 laboratory experiments on component analysis of food such as moisture, ash and minerals, fats and oils, proteins, carbohydrates, pigments and vitamins. Important background information like sampling techniques and preparation of primary and secondary solutions has been included. A ready reckoner on principles and working of various instruments has also been appended at the end of the book.

About the Author Dr Shalini Sehgal is currently working as an Associate Professor in the Department of Food Technology at Bhaskaracharya College of Applied Sciences, University of Delhi, India. She holds a Doctorate from National Dairy Research Institute (N.D.R.I), Karnal and is the recipient of the Best Teacher Award by the Directorate of Higher Education, Government of Delhi. She has 18 years of experience in the field of education and has been associated with various academic and research projects. Food Chemistry has been her area of work. She has also developed a number of low cost new food products utilizing the traditional grains, underutilized plant species and by products of food industry.