- SEMETSER:- V
- COURSE TITLE:- CARBONATED BEVERAGE

## • COURSE NO.:- FST-3514

• CREDITS:- 2(1+1)

## TECHNOLOGY

## ≻ THEORY

NO. OF UNITS	TOPICS	NO. OF LECTURES	
1	History and types of soft drinks	1	
2	Water treatment and quality		
3	Specification for beverage water		
4	Alkalinity reduction ,filteration of water,water softening.		
5	Sweeteners used in soft drink and their properties ,non nutritive sweetners		
6	Natural colorants used in soft drinks		
7	Synthetic colorants used in soft drink		
8	Acidulants used in soft drink		
9	Clouding agents for soft drink		
10	Flavouring agents used in soft drink		
11	Carbon dioxide and carbonation for sift drink		
12	Equipments and machineries used in soft drink		
13	Packaging aspects in soft drink		
14	Quality control in soft drink –Chemical snd sensory		
15	Quality control in soft drink –Microbiological quality	1	
	TOTAL	15	

## ➢ PRACTICALS

NO. OF UNITS	TOPICS	NO. OF EXPT.	
1	Physical properties of water	1	
2	Determination of Hardness of water		
3	Determination of density of caramel		
4	Determination of viscosity of caramel		
5	Determination of colours in soft drinks by wool technique		
6	Determination of saccharine in beverages		
7	Determination of benzoic acid in beverages		
8	Determination of sulphurdioxide in beverages		
9	Determination of caffeine in cola type of beverages		
10	Determination of brix value, gas content, PH and acidity of beverages		
11	Microbial total plate count of water and beverages		
12	Microbial analysis of water for E coli		
13	Visit to carbonation Unit		
14	Visit to water treatment plant		
15	Visit to the drinking water/mineral water plant	1	
	TOTAL	15	

*Reference Books:* 

•	Preservation of Fruit and Vegetable Products	Giridharilal, Siddappa G.S. and
		Tondon G. D.
•	Fruit and Vegetable Juices	Tressler D. K., Joslyn M. A. and
		Marsh G. C. AVI publishing
		company, New York.
•	Food Engineering Operations	Brennan, Buttler, Crowell and Lilly