

▪ SEMESTER:- V

▪ COURSE NO.:- FST-3513

▪ COURSE TITLE:- FOOD INDUSTRIAL BYPRODUCT

▪ CREDITS:- 2(1+1)

AND WASTE UTILIZATION

➤ THEORY

NO. OF UNITS	TOPICS	NO. OF LECTURES
1	<i>Industrial byproducts and waste.</i>	2
2	<i>Potentials and prospects of developing by-products industry in India.</i>	2
3	<i>Agricultural waste and agro based industrial waste management.</i>	2
4	<i>By products of cereals.</i>	2
5	<i>By products of legumes.</i>	2
6	<i>By products of oil seeds</i>	2
7	<i>By products of dairy.</i>	2
8	<i>By products of fruit and vegetables processing industries.</i>	3
9	<i>By products of meat, poultry and eggs.</i>	2
10	<i>By products of fish processing units.</i>	2
11	<i>By products of plantation crops and spices.</i>	3
12	<i>Uses of by products of agro based industries in various sector.</i>	2
13	<i>Byproducts of fermentation industries.</i>	2
14	<i>By products of sugar and bakery industries.</i>	2
	TOTAL	30

➤ PRACTICALS

NO. OF UNITS	TOPICS	NO. OF EXPT.
1	<i>Extraction of banana fiber.</i>	1
2	<i>Extraction of leaf proteins.</i>	2
3	<i>Alcohol production from molasses.</i>	3
4	<i>Utilization of crop residues for the production of cellulose.</i>	2
5	<i>Use of mango kernels for starch manufacture.</i>	3
6	<i>Isolation and purification of pectin from organic waste.</i>	2
7	<i>Extraction of volatile oils from organic waste.</i>	2
	TOTAL	15

➤ *Reference Books:*

- *Food from Waste* *Warvan*
- *Food Protein Sources* *Pirie*
- *Technology of Fish Utilization* *Ed. Kreuyer*