

▪ SEMESTER:- IV

▪ COURSE NO.:- FCN-246

▪ COURSE TITLE:- FOOD ADDITIVES

▪ CREDITS:- 3(2+1)

➤ THEORY

NO. OF UNITS	TOPICS	NO. OF LECTURES
1	<i>Intentional and unintentional food additives their toxicology and safety evaluation</i>	3
2	<i>Naturally occurring food additives</i>	3
3	<i>Food colour (natural and artificial)</i>	3
4	<i>Pigments their importance and utilization as food colour</i>	3
5	<i>Taste and flavour inducer, potentiater</i>	3
6	<i>Food preservatives and their chemical action</i>	3
7	<i>Role mode of action salt, chelating agents stabilizers and thickeners, polyhydric alcohol, anticaking agent, firming and colouring agent, flour bleaching agent, antioxidants, non-nutritional sweetness and antimicrobial agents</i>	12
	TOTAL	30

➤ PRACTICALS

NO. OF UNITS	TOPICS	NO. OF EXPT.
1	<i>Evaluation of GRAS aspect of food additives</i>	2
2	<i>Identification of food colour by TLC</i>	2
3	<i>Isolation and identification of naturally occurring food pigments by paper and TLC</i>	2
4	<i>Spectrophotometric method of total chlorophyll (A&B)</i>	2
5	<i>Determination of diacetyl content of Butter</i>	2
6	<i>Role mode of action of chelating agent in fruit juice</i>	2
7	<i>Role and mode of action of stabilizer and thickener in frozen dairy products. (Ice-cream)</i>	2

8	<i>Role and mode of clarifying agent in fruit juices</i>	1
9	<i>Role and mode of antioxidant in frozen fish</i>	1
10	<i>Role of leaving agent in baked food product.</i>	1
	TOTAL	17

➤ *Reference Books:*

- *Food Chemistry Vol - I* *Fennama O. R.*
- *Food Chemistry* *Mayer L. H.*