



A Laboratory Manual of Food Analysis

Shalini Sehgal

2016	16" X 24"	174 pp	Paperback	ISBN: 9789384588847	Price: 395.00
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About the Book

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.

Salient Features

- ▶ Information about the proximate analysis of food in a single volume.
- ▶ Proper format for recording experiments.
- ▶ Principles and working of all essential equipment included.
- ▶ Review questions to help in the preparation of viva voce.

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About the Author

Shalini Sehgal :- **Dr Shalini Sehgal** is 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 Dr. Shalini Sehgal is Associate Professor in the Department of Food Technology 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 food products utilizing the traditional grains, underutilized plant species and byproducts of food industry.

