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*English **Moisture***

Content | Wet

Basis \u0026 Dry

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~~essentials for~~

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By Loss on*

*Drying Method
(English, Hindi
is Also*

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*ic Determination
of Iron Food
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Laboratory*

~~Determine the
Concentration of
an Acid in a
Beverage When is
Laboratory
Analysis needed
for food~~

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(2020-2021) Lab
No. 1-

Gravimetric
Techniques:
Lipid/Dietary
Fiber/ Moisture/
Ash Content
Determination
(Face-to-Face)
Experiment 1:
Lipid content
determination
(Soxhlet

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extraction)

Experiment 2:
Dietary fiber
content

determination

Experiment 3:
Moisture content
determination

Experiment 4:
Ash content
determination

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Techniques:

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...

Chapter 6 •
Moisture and
Total Solids
Analysis 89 loss
at both air and
oven drying
steps. Particle

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Manual File
Type
size, particle
size
distribution,
sample sizes,
and surface area
during drying
influence the
rate and
efficiency of
moisture
removal. 6.2.1.2
Decomposition of
Other Food
Constituents

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Moisture loss
from a sample
during analysis
is a

Food Analysis

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laboratory
exercises have
multiple
sections to
cover several
methods of
analysis for a
particular food
component of
characteristic.
Most of the
laboratory
exercises
include the

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introduction,
reading
assignment,
objective,
principle of
method,
chemicals,
reagents,
precautions and
waste disposal,
supplies,
equipment,
procedure, data

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calculations,
questions, and
references.

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The 24
laboratory
exercises in the
manual cover 21
of the 35
chapters in the
textbook. Many
of the
laboratory
exercises have
multiple
sections to

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cover several
methods of
analysis for a
particular food
component or
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following:
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principle of
method,
chemicals,
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equipment,
procedure, data
and
calculations,
questions, and
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and Food
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Second Edition

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(PDF) The Food
Chemistry

Laboratory: A
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Preparation of
sample test
solution. (1)
Clear liquid
products (
lemonades, cola,
beverages)

Dilute 20 ml of
the liquid in a

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100 mL Manual File

volumetric flask
with water.

Filter the
solution through
a membrane
filter of pore
size 0.2 μm
before

injection. (2)

Cloudy liquid
samples (juices
, flavoured milk
drinks) Dilute

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20 ml sample
with 50 ml water
in a 100 ml
volumetric
flask.

Food Analysis and Quality Control A Practical Manual

Mark 10 test
tubes and add
water/beverage
as described in

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the tube 1

2 3 4 5 6 7 8 9

10 Beverage /mL

0 1 2 3 4 5 6 7

8 9 Water /mL 9

8 7 6 5 4 3 2 1

0. ii. Measure

the absorbance

of the 10

beverage

solutions

[Yellow -- 400

nm, Red - 500

nm, Orange - 480

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nm, Green — 380
nm] iii.

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edition
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manual was
written to
accompany Food
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chapters that
complement both
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chapters and the
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24 laboratory
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Manual cover 21
of the 35
chapters in the
textbook.

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food analysis
for moisture
determination,
fat content,
protein,
carbohydrate
content, enzyme
analysis, fat
characterization
and other
different

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... (Ref :-

I.S.I. Hand book
of Food Analysis
(Part XIII) -
1984, page 62)

4.0

Determination of

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Specific Gravity

4.1 Preparation
of Sample Melt
sample if
necessary.

Filter through a
filter paper to
remove any

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Food analysis is
a prerequisite
for ascertaining
product quality,
implementing
regulatory
enforcements,
checking
compliance with
national and
international
food standards,
contracting
specifications

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and nutrient

labeling

requirements.

Food additives

which include

preservatives,

antioxidants,

sweeteners,

colors etc are

primarily used

to enhance the

safety and

quality

characteristics.

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establish
whether it could
meet the
requirements for
analysing a
number of
important food
quality
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methods with

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coefficients
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