

Biochemistry of nutrition

BCH 445



Aim of This Course

- Analysis of different food materials
- Understand the principles behind analytical technique



Course Outline-445 BCH

1	Determination of total acidity of food
2	Estimation of reducing sugar by DNS
3	Estimation of proteins in milk and egg using Sulphosalysalic acid method
4	Estimation of inorganic phosphate in milk and soft drink
5	Determination of honey proline
6	Determination of Caffeine Content in Tea, coffee
7	Determination of total phenolic content in food
8	Estimation of benzoate in fruit juice
9	Determination of Calcium in Milk

Mark Distribution

Total 30 marks:

Quiz: 8 marks

Report: 6 marks

Performance and activity : 1 mark

Final:15



Final

24 / 7 / 1437

1 / 5 / 2016



Enjoy

