**Dept. of Food Technology**

**Infrastructure:**

**Departmental Laboratory:**

* Food Processing Lab,
* Food Analysis and Quality Control Lab,
* Food Microbiology and Microbial Technology Lab,
* Food Chemistry Lab,
* Unit Operation of Chemical Engineering Lab,
* Sophisticated R&D Lab.

**Laboratory equipment:**

* Freeze Drier
* Cold Centrifuge
* Deep Freezer (-23OC)
* UV-Vis Spectrophotometer
* Spectroflurimeter (Perkin Elmer), Gerber Centrifuge
* Brookfield Viscometer
* Laminar Air Flow Table
* BOD Shaker Incubator
* Autoclave, Tray Drier,
* Plate Freezer
* Ice cream Churner
* Pulper
* Fluidized Bed Drier
* Spray Drier
* Baking Oven
* Canning Unit
* Homogenizer
* Rotary Vacuum Evaporator
* Single Screw Extruder
* Jaw Crusher and Ball Mill
* Heat Exchanger
* Packed Bed Distillation Column
* Steam Jacketed Kettle
* Reynold’s Apparatus
* Digital Microscope