

Dept. of Food Technology

Adequate and well equipped laboratories

In the Department of Food Technology there are five laboratory rooms where all the laboratory operations are conducted in different semester. The laboratories are also used extensively for project purpose and help the students come up with innovative solutions to practical problems. For each laboratory rooms there is one faculty as in charge along with a technical assistant. The laboratories are well equipped and organized. Labs. The department also received several research & development grants (MOFPI, UGC, AICTE MODROBS, WBFPTC) for up gradation of the labs.

Laboratory detail

Sl. No.	Name of the Laboratory	Name of the Important equipment
1	Food Microbiology Lab	<ul style="list-style-type: none">• Autoclave• Microscope• BOD Shaker Incubator• Laminar Air Flow• BOD Incubator
2	Food Processing Lab	<ul style="list-style-type: none">• Fluidized Bed Dryer• Canning Unit• Tray Dryer• Ice Cream Churner• Single Deck Baking Oven• Spray Dryer• Plate Freezer• Homogenizer• Single Screw Extruder• Pulper
3	Unit Operation of Chemical Engineering Lab	<ul style="list-style-type: none">• Reynolds Apparatus• Heat Exchanger• Packed Bed Distillation Column• Jaw Crusher• Ball Mill• Tray Dryer• Glass Distillation Apparatus
4	Project Lab	<ul style="list-style-type: none">• Brookfield Rheometer• Remi Centrifuge• Spectrophotometer (Jasco)• Freeze Dryer• Rotary Vacuum Evaporator• Refrigerator

		<ul style="list-style-type: none"> • Digital Balance(Sartorius)
5	Research & Development Lab	<ul style="list-style-type: none"> • Spectrophotometer (Perkin Elmer) • Spectro Fluorimeter • Remi Cooling Centrifuge • Fourier Transform Infrared Spectroscopy with ATR (FTIR)
6	Food Analysis and Quality Control Lab	<ul style="list-style-type: none"> • Hot Air Oven • Muffle Furnace • Kjeldahl Apparatus • Soxhlet Apparatus • Homogenizer • COD Apparatus • Digital Balance • Buckner Funnel