

NPTEL Video Lecture Topic List - Created by LinuXpert Systems, Chennai

NPTEL Video Course - Agriculture - NOC:Dairy and Food Process and Products Technology

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Co-ordinating Institute - IIT - Kharagpur

Sub-Titles - Available / Unavailable | MP3 Audio Lectures - Available / Unavailable

- Lecture 1 - Preamble of the Subject
- Lecture 2 - What is Food and Nutrients
- Lecture 3 - Nutritional Value of the Nutrients
- Lecture 4 - Best Way of Storage of Food Materials
- Lecture 5 - Preservation Techniques
- Lecture 6 - Temperature Quotient and Its Impact
- Lecture 7 - Food Additives
- Lecture 8 - Quality of Food
- Lecture 9 - Quality of Food (Continued...)
- Lecture 10 - Emerging Technology
- Lecture 11 - Emerging Technology (Continued...)
- Lecture 12 - Food Laws - Why?
- Lecture 13 - Food Laws of India
- Lecture 14 - Standards in India
- Lecture 15 - Hygiene and Other Controls in India
- Lecture 16 - Physico-Chemical Properties of Milk
- Lecture 17 - Milk - What is it
- Lecture 18 - Milk - How it looks?
- Lecture 19 - Milk - Constituents
- Lecture 20 - Constituents of Milk
- Lecture 21 - Milk Fat
- Lecture 22 - Milk Fat (Continued...)
- Lecture 23 - Milk Fat (Continued...)
- Lecture 24 - Milk Fat (Continued...)
- Lecture 25 - Protein
- Lecture 26 - Protein (Continued...)
- Lecture 27 - Amino Acids
- Lecture 28 - Amino Acids (Continued...)
- Lecture 29 - Milk Protein

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- Lecture 30 - Casein Micelle
- Lecture 31 - Whey Protein
- Lecture 32 - Whey Protein (Continued...)
- Lecture 33 - Lactoferrin
- Lecture 34 - Carbohydrates in Milk
- Lecture 35 - Small Constituents of Milk
- Lecture 36 - Enzymes in Milk
- Lecture 37 - Chemical and Microbial Spoilage of Milk and Milk Products
- Lecture 38 - Extrinsic Factors for Microbial Growth
- Lecture 39 - Natural or Other Type of Spoilage
- Lecture 40 - Packaging
- Lecture 41 - Milk Pasteurization
- Lecture 42 - Thermal Death Time
- Lecture 43 - Pasteurization Effectiveness
- Lecture 44 - Milk Pasteurization and Homogenization
- Lecture 45 - Milk Pasteurization and Homogenization (Continued...)
- Lecture 46 - Milk Homogenization
- Lecture 47 - Milk Centrifugation
- Lecture 48 - Types of Available Milk
- Lecture 49 - Types of Available Milk in the Market
- Lecture 50 - New Technologies in Dairy Industries
- Lecture 51 - Cheese
- Lecture 52 - Cheddar Cheese
- Lecture 53 - Ice Cream
- Lecture 54 - Process of Ice Cream Preparation
- Lecture 55 - Ice Cream Lollies
- Lecture 56 - Over Run and Calculation for Preparing Ice Cream Mix
- Lecture 57 - Transportation of Ice Cream vis a vis Frozen Foods
- Lecture 58 - Packaging of Food Materials
- Lecture 59 - Modified Atmosphere Packaging
- Lecture 60 - Flow Chart for Manufacturing Some Dairy and Food Products