

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

NPTEL Video Course - Agriculture - NOC:Novel Technologies for Food Processing and Shelf Life Extension

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Co-ordinating Institute - IIT - Kharagpur

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

Lecture 1 - Course Introduction; Food Constituents and Functions
Lecture 2 - Quality and Safety Aspects of Food
Lecture 3 - Factors Affecting Quality During Processing and Storage
Lecture 4 - Role of Water in Food and its Shelf Life
Lecture 5 - Gelatinization and Retrogradation of Starch
Lecture 6 - Browning Reactions
Lecture 7 - Food Proteins
Lecture 8 - Principles of Food Preservation
Lecture 9 - Traditional Food Preservation Technologies - Part 1
Lecture 10 - Traditional Food Preservation Technologies - Part 2
Lecture 11 - High Pressure Processing of Food - Part 1
Lecture 12 - High Pressure Processing of Food - Part 2
Lecture 13 - Membrane Technology - Part 1
Lecture 14 - Membrane Technology - Part 2
Lecture 15 - Food Irradiation - Part 1
Lecture 16 - Food Irradiation - Part 2
Lecture 17 - Microwave Heating
Lecture 18 - Radio Frequency Drying
Lecture 19 - Super Critical Fluid Extraction - Part 1
Lecture 20 - Super Critical Fluid Extraction - Part 2
Lecture 21 - Freeze Drying - Part 1
Lecture 22 - Freeze Drying - Part 2
Lecture 23 - Food Extrusion Technology - Part 1
Lecture 24 - Food Extrusion Technology - Part 2
Lecture 25 - Textured Vegetable Protein (TVP)
Lecture 26 - Aseptic Processing and Packaging
Lecture 27 - Hurdle Technology
Lecture 28 - Natural Antimicrobials
Lecture 29 - Food Lipids

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- Lecture 30 - Extraction of Oil - Part 1
- Lecture 31 - Extraction of Oil - Part 2
- Lecture 32 - Refining of Oil - Part 1
- Lecture 33 - Refining of Oil - Part 2
- Lecture 34 - Modified Fats
- Lecture 35 - Rancidity
- Lecture 36 - Natural Antioxidants
- Lecture 37 - Microencapsulation - Part 1
- Lecture 38 - Microencapsulation - Part 2
- Lecture 39 - Food nanotechnology
- Lecture 40 - Respiration and Ripening
- Lecture 41 - Modified Atmospheric Storage (MAP)
- Lecture 42 - Active Packaging Technology
- Lecture 43 - Edible coating technology
- Lecture 44 - Multiproduct CA/MA Storage Unit
- Lecture 45 - Grain Storage
- Lecture 46 - Ozonation of Food Grains
- Lecture 47 - Hyper Spectral Imaging for Quality Analysis of Food Grains
- Lecture 48 - Non-Destructive Methods for Analysis of Grain Quality
- Lecture 49 - Detection of Spoilage in Grains using Biosensors
- Lecture 50 - Food Fortification
- Lecture 51 - Iron Fortified Rice (IFR)
- Lecture 52 - Nutri Dal and Fortified Noodles
- Lecture 53 - High Energy RTE Food Paste - Part 1
- Lecture 54 - High Energy RTE Food Paste - Part 2
- Lecture 55 - Functional Foods and Nutraceuticals
- Lecture 56 - Algae Based Health Foods
- Lecture 57 - Gluten Free Bread and Pasta
- Lecture 58 - Food Powder and Premixes
- Lecture 59 - GMP/GHP in Food Industry
- Lecture 60 - FCTL R&D and Course Summary