

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

NPTEL Video Course - Agriculture - NOC:Post Harvest Operations and Processing of Fruits, Vegetables, Spices and

Subject Co-ordinator - Prof. Hari Niwas Mishra

Co-ordinating Institute - IIT - Kharagpur

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

Lecture 1 - Course Introduction

Lecture 2 - Fruits and Vegetables

Lecture 3 - Fruits and Vegetable (Part II : Respiration, Ripening and Senescence)

Lecture 4 - Indian Spices

Lecture 5 - Plantation Crops

Lecture 6 - Post Harvest Losses: Causes and Preventive Measures

Lecture 7 - Post Harvest Operations

Lecture 8 - Handling and Transportation

Lecture 9 - Supply Chain Management and Storage

Lecture 10 - Quality Assurance and Control (QA/QC)

Lecture 11 - Basics of Processing and Preservation

Lecture 12 - Processing by Removal of Water

Lecture 13 - Processing by Addition of Heat

Lecture 14 - Processing by Removal of Heat

Lecture 15 - Irradiation of Fruits, Vegetables and Spices

Lecture 16 - Cleaning and Washing

Lecture 17 - Sorting and Grading

Lecture 18 - Peeling, Coring, Slicing

Lecture 19 - Containers and Packaging Materials for Fresh Produce

Lecture 20 - Packaging Methods and Equipment

Lecture 21 - Minimal Processing

Lecture 22 - Hurdle Technology Concepts

Lecture 23 - Intermediate and High Moisture Fruit Products

Lecture 24 - Cut Fruits and Vegetables - Part I

Lecture 25 - Cut Fruits and Vegetables - Part II

Lecture 26 - Juice Extraction and Clarification

Lecture 27 - Concentrates and Pastes

Lecture 28 - Aseptic processing and packaging

Lecture 29 - RTS and RTD beverages

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- Lecture 30 - Quality and Safety Aspects
- Lecture 31 - Techniques and Equipment
- Lecture 32 - Powders and Premixes - Part I
- Lecture 33 - Powders and Premixes - Part II
- Lecture 34 - RTE Fruit Products
- Lecture 35 - Dehydrated and Instant Cooking Vegetables
- Lecture 36 - Tea and Tea Products
- Lecture 37 - Coffee Processing
- Lecture 38 - Cocoa and Chocolate Technology
- Lecture 39 - Processing of Vanilla Beans and Production of Vanilla Flavour
- Lecture 40 - Coconut and Cashew Processing
- Lecture 41 - Processing of spices
- Lecture 42 - Spice powders
- Lecture 43 - Spice Pastes, Sauces and Gravies
- Lecture 44 - Essential Oil and Oleoresin
- Lecture 45 - Condiments Technology
- Lecture 46 - Fermentation Technology
- Lecture 47 - Fruit Wines and Ciders
- Lecture 48 - Probiotic / Fermented Vegetable Products
- Lecture 49 - Carbonated Fruit Juices and Premixes
- Lecture 50 - Quality Characteristics
- Lecture 51 - Packaging Technology
- Lecture 52 - Smart Packaging
- Lecture 53 - Edible Coatings and Films
- Lecture 54 - Modified Atmosphere Packaging
- Lecture 55 - Controlled Atmosphere Storage
- Lecture 56 - Green Technologies and Near Zero Waste Processing
- Lecture 57 - Extraction of Bioactive and Pigments from Processing Waste
- Lecture 58 - Valorisation of Waste into Value-added Products
- Lecture 59 - FSSAI Regulations and FSMS Guidelines for Fruits, Vegetables, Spices and Plantation Crops
- Lecture 60 - Course Summary and Summing-up