

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

NPTEL Video Course - Agriculture - NOC:Food Oils and Fats : Chemistry and Technology

Subject Co-ordinator - Prof. Hari. Niwas Mishra

Co-ordinating Institute - IIT - Kharagpur

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

Lecture 1 - Oil and Fats Processing Industry - Current Status, Issues and Challenges

Lecture 2 - Plant Sources of Edible Oils and Fats

Lecture 3 - Composition, Nutrition and Health Values of Plant Oils

Lecture 4 - Animal Sources of Edible Oils and Fats

Lecture 5 - Composition, Nutrition and Health Values of Animal Fats and Oils

Lecture 6 - Lipids and Their Classification

Lecture 7 - Fatty acids and their types

Lecture 8 - Glycerides - Type, Structure and Function

Lecture 9 - Triglycerides - Function in Nutrition and Food Processing

Lecture 10 - Phospholipids and Sterols

Lecture 11 - Engineering Properties of Edible Oils

Lecture 12 - Chemical Properties of Edible Oils

Lecture 13 - Rancidity and Reversion

Lecture 14 - Oxidative Rancidity

Lecture 15 - Antioxidants in Edible Oil

Lecture 16 - Pre-Treatment Techniques

Lecture 17 - Physical Methods for Oil Extraction - Concept and Mechanism

Lecture 18 - Expression - Pressing

Lecture 19 - Screw Expelling

Lecture 20 - Recent Developments in Oil Expression Technology

Lecture 21 - Extraction principles and mechanisms

Lecture 22 - Factors affecting extraction process

Lecture 23 - Solvent Extraction Technology and Equipment

Lecture 24 - Miscella Distillation and Meal Desolventization

Lecture 25 - Novel techniques of oil extraction

Lecture 26 - Crude Oil Characteristics and Processing

Lecture 27 - Clarification and Degumming

Lecture 28 - Chemical Refining and Neutralization

Lecture 29 - Bleaching

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- Lecture 30 - Physical Refining and Deodorization
- Lecture 31 - Hydrogenation
- Lecture 32 - Interesterification and Winterization
- Lecture 33 - Fractionation and Plasticization
- Lecture 34 - Margarine and Shortenings
- Lecture 35 - Trans-free modifications
- Lecture 36 - Animal fats
- Lecture 37 - Fish oil and Algal oil
- Lecture 38 - Dairy Cream
- Lecture 39 - Butter
- Lecture 40 - Ghee (Butter Oil)
- Lecture 41 - Characteristics and specifications
- Lecture 42 - Frying Technology
- Lecture 43 - Seed Oils
- Lecture 44 - Fruit and Nut Oils
- Lecture 45 - Rice Bran Oil
- Lecture 46 - Tree Nut Oils
- Lecture 47 - Tropical Exotic Oils and Butter
- Lecture 48 - Essential Oil
- Lecture 49 - Cocoa/Shea Butter and Structured Triacylglycerols
- Lecture 50 - Oil powder and liposomes
- Lecture 51 - Major by-Products, Their Composition and Uses
- Lecture 52 - By-Products Utilization - I
- Lecture 53 - By-Products Utilization - II
- Lecture 54 - Lecithin Production
- Lecture 55 - Biodiesel Production from Waste Cooking Oil
- Lecture 56 - Edible Oil Blending and Fortification
- Lecture 57 - Packaging materials and methods
- Lecture 58 - Handling and Storage
- Lecture 59 - Quality Analysis and Control
- Lecture 60 - Regulatory Requirements and Course summary