

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

NPTEL Video Course - Multi Disciplinary - NOC:Canning Technology, Value Addition of Seafood (Fish Processing)

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Co-ordinating Institute - KUFOS Panangad

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

- Lecture 1 - Course overview Canning technology and Value addition of sea food
- Lecture 2 - Introduction and the concept of canning technology
- Lecture 3 - History of canning technology - Part 1
- Lecture 4 - History of canning technology - Part 2
- Lecture 5 - Canning Technology and Value Addition Containers and their Properties - Part 1
- Lecture 6 - Canning Technology and Value Addition Containers and their Properties - Part 2
- Lecture 7 - Canning Technology and Value Addition Containers and their Properties - Part 3
- Lecture 8 - Canning Technology and Value Addition Containers and their Properties - Part 4
- Lecture 9 - Canning Technology and Value Addition - Canning process - Part 1
- Lecture 10 - Canning Technology and Value Addition - Canning process - Part 2
- Lecture 11 - Canning Technology and Value Addition - Thermal process calculations - Part 1
- Lecture 12 - Canning Technology and Value Addition - Thermal process calculations - Part 2
- Lecture 13 - Microbiology and spoilage of canned food - Part 1
- Lecture 14 - Microbiology and spoilage of canned food - Part 2
- Lecture 15 - Process of seafood canning - Part 1
- Lecture 16 - Process of seafood canning - Part 2
- Lecture 17 - Seafood pre-processing - Part 1
- Lecture 18 - Seafood pre-processing - Part 2
- Lecture 19 - Additives - Part 1
- Lecture 20 - Additives - Part 2
- Lecture 21 - SOP for seafood canning - Part 1
- Lecture 22 - SOP for seafood canning - Part 2
- Lecture 23 - SOP for seafood canning - Part 3
- Lecture 24 - Nutritional quality of seafood
- Lecture 25 - Muscle structure of seafood
- Lecture 26 - Spoilage in seafood
- Lecture 27 - Preservation methods
- Lecture 28 - Value addition in thermally processed foods
- Lecture 29 - Quality standards for seafood value added products - Part 1

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- Lecture 30 - Quality standards for seafood value added products - Part 2
- Lecture 31 - Quality standards for seafood value added products - Part 3