



Course Contents

Ph.D. in Processing and Food Engineering

- I. Course Title** : **Advances in Food Process Engineering**
II. Course Code : **PFE 601**
III. Credit Hours : **2+1**

IV. Aim of the course

To acquaint and equip the students with the modern and latest techniques of food engineering.

V. Theory

Unit I

Preservation of foods: Physical and chemical methods, microbiological aspects, thermo bacteriology, process calculation and selection. Thermal processing of canned foods: Introduction, commercial sterilization systems, thermal inactivation, kinetics of bacterial spores, heat transfer in canned foods, process calculations, numerical computer simulation of heat transfer, aseptic processing.

Unit II

Low temperature preservation; Cooling and cold storage. Hurdle technology: Principles and applications. Food irradiation: Advantages and applications, beneficial chemical and biological effects on foods, mechanisms of food irradiation, sources of food irradiation, criteria for judging the efficacy, dosimetry, radiation tolerance of foods, upper irradiation dose for foods, safety of irradiated foods. Microwave processing: Interaction with food materials, microwave equipment. Hydrostatic pressure treatment of food: Equipment, processing and effect on microorganisms. High pressure processing: Introduction, equipment and operation principles. Chemical and thermodynamic principles. Applications of HP to foods. Commercial high pressure equipment and applications. Membrane concentration of liquid foods: Principles, thermodynamics and osmotic pressure, mechanisms of membrane transport, membrane transport models.

Unit III

Application of heat energy and ultrasound; Effects of different environmental factors on microbial ultrasonic resistance, effects of treatment parameters on lethal effect of ultrasound, mechanism of action of inactivation of microorganisms and enzymes, cavitation. Electrical resistance heating of food: Heat generation. Ohmic heating and moderate electric field: Introduction, microbial death kinetics, electrolytic effects, applications, ohmic heater, heating models. Pulsed electric field preservation: Principles and application, microbial inactivation mechanism, determinant factors in PFE technology, influence on food ingredients, pulsed electric field treatment unit, modeling PFE microbial inactivation, alternative applications of PFE technology, decontamination of microorganisms by surface treatment.

Unit IV

Extrusion cooking: Rheology of extrudates, newtonian models of single-screw extruder performance, non-newtonian models of single-screw extruder performance, single-screw extruder leakage flows, extruder die and its interaction with extruder behaviour, screw power demand, non-isothermal screw operation, feed zone, behavior of more complex single-screw designs, multiple-screw extruders, partially filled screws, analysis of complex screws, heat transfer in extruders, extruder residence-time distributions, recent developments, methods, equipment, design criteria of extruders.

VI. Practical

Thermal processing of foods, sterilization, irradiation, membrane concentration, ultrasound, ohmic heating, pulsed electric field preservation, extrusion cooking, product quality determination. Visit of related food industries.

VII. Learning outcome

Student's capability to process and preserve food products using advance techniques as per requirement of food industries.

VIII. Lecture Schedule

S.No.	Toic	No. of Lectures
1.	Preservation of foods; Physical and chemical methods, microbiological aspects, thermo bacteriology, process calculation and selection.	3
2.	Thermal processing of canned foods: Introduction, commercial sterilization systems, thermal inactivation, kinetics of bacterial spores, heat transfer in canned foods, process calculations, Numerical computer simulation of heat transfer, aseptic processing.	4
3.	Low temperature preservation: Cooling, cold storage and CA storage.	3
4.	Hurdle technology; Principles and applications.	2
5.	Food irradiation: Advantages and applications, beneficial chemical and biological effects on foods, mechanisms of food irradiation, sources of food irradiation, criteria for judging the efficacy, dosimetry, radiation tolerance of foods, upper irradiation dose for foods, safety of irradiated foods.	2
6.	Microwave processing; Interaction with food materials, microwave equipment.	2
7.	Hydrostatic pressure treatment of food; Equipment, processing and effect on microorganisms. High pressure processing: Introduction, equipment and operation principles. Chemical and thermodynamic principles. Applications of HP to foods. Commercial high pressure equipment and applications.	2
8.	Membrane concentration of liquid foods; Principles, thermodynamics and osmotic pressure, mechanisms of membrane transport, membrane transport models.	2
9.	Application of heat energy and ultrasound; Effects of different environmental factors on microbial ultrasonic resistance, effects of treatment parameters on lethal effect of ultrasound, mechanism of action of inactivation of microorganisms and enzymes, cavitation	2
10.	Electrical resistance heating of food: Heat generation. Ohmic heating and moderate electric field: Introduction, microbial death kinetics, electrolytic effects, applications, ohmic heater, heating models.	2



S.No.	Topic	No. of Lectures
11.	Pulsed electric field preservation; Principles and application, microbial inactivation mechanism, determinant factors in PFE technology, influence on food ingredients, pulsed electric field treatment unit, modeling PFE microbial inactivation, alternative applications of PEF technology, decontamination of microorganisms by surface treatment.	2
12.	Extrusion cooking; Rheology of extrudates, Newtonian and non-Newtonian models of single-screw extruder performance, extruder leakage flows, extruder die and its interaction with extruder behaviour, screw power demand, non-isothermal screw operation, single-screw designs, multiple-screw extruders, partially filled screws, analysis of complex screws, heat transfer in extruders, extruder residence-time distributions, recent developments, design criteria of extruders.	4
	Total	30

IX. List of Practicals

S.No.	Topic	No. of Practicals
1.	Study of thermal processing of foods and equipment, viz. pasteurization and sterilization and tutorials.	2
2.	Study of different irradiation processes and equipments.	1
3.	Study of different membrane separation processes and equipments.	1
4.	Study of different ultrasound processes and equipments	1
5.	Study of different ohmic heating method and equipments.	1
6.	Study of different pulsed electric field preservation processes and equipments.	1
7.	Study of different extrusion cooking method and equipments.	2
8.	Product quality determination	2
9.	Visit of various food industries.	3
10.	Development of experimental setup by students	1
	Total	15

X. Suggested Reading

- Brennan JG, Butters JR, Cowell ND and Lilly AEI. 1990. *Food Engineering Operations*. Elsevier Publications.
- Fellows P. 1988. *Food Processing Technology: Principle and Practice*. VCH Publications.
- Geankoplis J Christie. 1999. *Transport Process and Unit Operations*. Allyn & Bacon.
- Henderson S and Perry SM. 1976. *Agricultural Process Engineering*. 5th Ed. AVI Publishing Company.
- McCabe WL and Smith JC. 1999. *Unit Operations of Chemical Engineering*. McGraw Hill.
- Sahay KM and Singh KK. 1994. *Unit Operation of Agricultural Processing*. Vikas Publishing House Pvt Ltd.
- Singh RP and Heldman DR. 1993. *Introduction to Food Engineering*. Academic Press.
- Singh RP. 1991. *Fundamentals of Food Process Engineering*. AVI Publishing Company.

I. Course Title : Drying and Dehydration of Food Materials

II. Course Code : PFE 602

III. Credit Hours : 2+1

IV. Aim of the course

To acquaint and equip the students with the latest technologies of dehydration of food products and the design features of different dryers.