

Department of Food Technology

S. No	Name of the Laboratory	Name of the Important Equipment
1	Food Microbiology Lab	<ul style="list-style-type: none">➤ Microscopes➤ Centrifuge➤ BOD Incubator➤ Autoclave➤ Laminar Air Flow Bench
2	Food Analysis and Quality Control Lab	<ul style="list-style-type: none">➤ Muffle Furnace➤ Tintometer➤ Baking Oven➤ Bomb Calorimeter➤ Vacuum Oven
3	Fruits & Vegetable Processing Lab	<ul style="list-style-type: none">➤ Refrigerator➤ Microwave➤ pH meter➤ Pulper➤ Refractometer
4	Cereals and Pulses Processing Lab	<ul style="list-style-type: none">➤ Moisture meter➤ Dehusker➤ Rice Polisher,➤ Tray drier➤ Sieve Analyser➤ Grain Divider
5	Dairy Technology Lab	<ul style="list-style-type: none">➤ Gerber centrifuge➤ water bath➤ steam jacketed kettle➤ hot air oven
6	Project Lab	<ul style="list-style-type: none">➤ HPLC➤ Texture Analyser➤ Spectrophotometer➤ Rotary vacuum evaporator