

102-2 Preliminary Syllabus, Da-Yeh Univ

Information			
Title	食品分析實驗	Serial No. / ID	0513 / BTI2046
Dept.	生物產業科技學系	School System / Class	大學日間部2年1班
Lecturer	許文光	Full or Part-time	兼任
Required / Credit	Optinal / 1	Graduate Class	No
Time / Place	(五)89A / H626	Language	Chinese

Introduction

The purpose of class is to teach studentes to know the principles, methods and operation of food analysis.

Outline

1. Knowing the equipments use in food analysis
2. Operation of wet and dry sterilization.
3. Measurement of the size of bacteria.
4. Observation of the yeast.
5. Total microbial count in food
6. Preparation of base.
7. Preparation of acid.
8. Measurenebt of acidity in food.
9. Extraction of crude lipid.
10. Measuremet of lipid peroxidation.
11. Measuremet of pH in food.
12. Test of can food.
13. Measuremet of pH in juice.
14. Examination of water quality.
15. Crude protein in food.
16. Measuremet of Vit. C in food.

Prerequisite

Food and chemistry background.