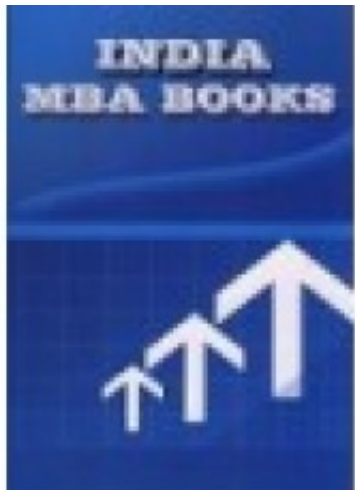


# MICROBIAL MANAGEMENT AND FOOD INDUSTRY



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# **MICROBIAL MANAGEMENT AND FOOD INDUSTRY**

**Unit-1** Introduction to microbiology. Characteristics, Types of microorganisms - Bacteria, Fungi, Virus, Algae, Moulds, Yeasts and Parasites

**Unit 2** Food degradation Introduction, Definition, Factors influencing growth of microorganism, Control of microorganisms, Symptoms of degradation (Fresh, dry and preserved food).

**Unit-3** Infective agents in food, Chemicals, Antibiotics, Metal contamination and Toxic foods. Food allergy Types and causes, Food adulteration and Food hygiene (Criteria for receiving safe food)

**Unit-4** Food Technology and its hazards (Chemical hazards) - Preserving agents, Coloring, Sweetening and Flavoring agents, Antioxidants, Antibiotics and Pesticides. Radiation hazards through irradiation of foods, Natural radiation fall out (Iodine -131, Strontium -90, and Cesium -137)

**Unit-5** Control of food quality. Indian standard (Compulsory standards, Voluntary standards, Agmark, I.S.I and F.P.O). Adulteration, Misbranding and Municipal Health Laws

