

FACILITIES AT CFST

In a short span of time, the Centre of Food Science & Technology has acquired facilities for practical aspects related to food science, quality evaluation and product development. The Centre has five well-equipped laboratories *i.e.*, Fruits & Vegetables Processing, Cereals Technology, Chemical Analysis, Food Microbiology, Post-harvest Technology and Pilot plants for processing of fruits, vegetable & milk products. These laboratories are well equipped with a large no. of processing and analytical equipments to meet out practical requirements and for conducting research. Major equipments available in different laboratories include - High speed cooling centrifuge, Micro processor based UV-Visible spectrophotometer, Gas liquid chromatography, Farinograph, Visco-amylograph (Rapid Visco Analyzer Super), Extensiograph, Maturograph (Rheofermentometer F3), texture analyzers, Modular compact Rheometer, Water activity meter, Automatic fibre, fat and protein analyzer, Spray dryer, Universal mill-Brabender Quardamat Junior, Lyophilizer, Form fill and seal machine, Sheeting roll machine, Food extruder with accessories, BTPL Model twin screw extruder, Planetary mixer, Baking oven, Electric fryer, Packing machine with N flux, Instant noodle making machine, Papad making machine, Noodle making machine, Sevian making machine, Cone and Wafer making machine, Grit making machine and Flaking machine.