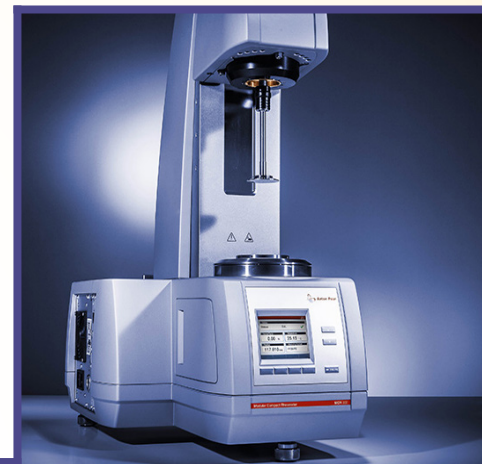


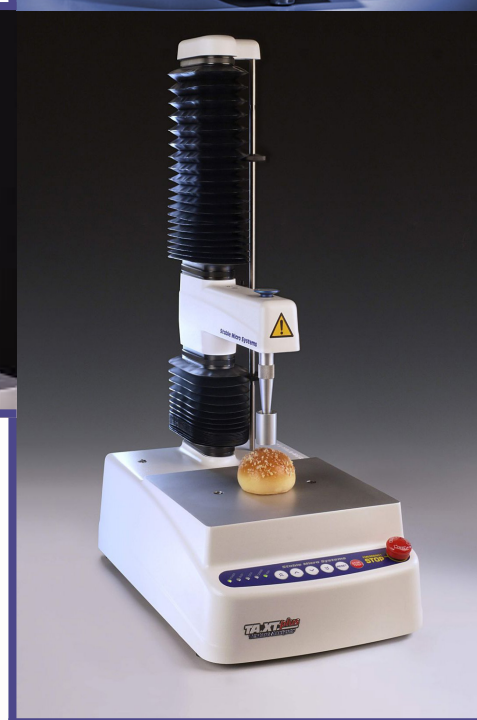
Two Day Training Course Application of Rheology, Texture & Structural Properties in Food Industries

26 & 27 September 2019



Overview

Rheological, textural and structural properties of foods and food ingredients plays an important role in food quality, sensory properties, and for activities like food storage, processing, formulation and quality control. Rheology is the study of flow and deformation of material such as consistency and flow of food. These properties are important for understanding the storage life of food, stability of food and also texture of food. And also it influences the acceptability of food products by consumers, such as consistency of sauce and dough, spreadability, creamy, viscous etc. Similarly, Texture of food products is defined as the rheological, mechanical and structural attributes of food perception by means of tactile, visual as well as auditory receptors. Texture plays an important aspect in food quality, sometimes more important than colour and flavor. Texture and Rheology measurements are done by sensory and instrumental methods. Instrumental methods generate lots of data, which is difficult to understand and interpret.



The one day, course on **“Application of Rheology, Texture and Structural Properties in Food Industries”** is designed which covers a mix of lectures, workshop (hands on training) and case study of any specialized product. The course provides all the basics, application and measurement methods of rheology and texture of food.

Who should attend:

- Students (B.Tech/B.Sc., M.Tech./M.Sc, Ph.D.)
- Food technologists in academia / industries
- Food engineers in industries
- Lab analysts / QC manager
- Product developers

What you will learn from this course:

1. Basics and importance of rheology, texture and structure of food
2. Hands on measurement of rheology and texture of food
3. Learn how to use the texture analyzer and Rapid Visco Analyzer (RVA), as well as to understand the best method of analysis of food.

Organizers

The Indian Institute of Food Processing Technology is a R&D and academic institution under the Ministry of Food Processing Industries, Government of India. Apart from identifying technologies for preservation, processing and value addition of raw agricultural commodities, it also offers B. Tech, M. Tech and Ph.D. courses in Food processing Engineering and M.Tech in Food Science and Technology and Food Safety and Quality Assurance. Consultancy and transfer of technology are being carried out for the benefit of the stakeholders all over the country. The Institute has strong tie-ups with many national and international research and academic institutions and involved in organizing various HRD programs including non-formal trainings in the field of food processing. IIFPT has state-of-the-art laboratory, incubation centre and NABL accredited laboratory.

Outline of the course

Day 1

Introduction to food quality - sensory analysis

Texture analysis of food - texture measurements - Instrumental methods of analysis - interpretation of results

Workshop - texture profile analyzer

Analysis of different parameters using a texture analyzer for specific products - parameters setting - carry out basic tests and learn how to interpret the results

Day 2

Rheology of Foods - terminologies - importance - applications - measurement instruments - interpretation of results

Structural Properties of foods - application in food manufacturing

Workshop - rapid visco analyser, spindle viscometer

Analysis of rheological properties of some specific product using a rapid visco analyzer - parameter setting - interpretation of results



Registration Fee: ₹ 4000 + GST 18%

Registration closes on: 24th Sep 2019

For online registration: www.iifpt.edu.in

For further details, please contact:

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