

The major facility in Food Science and Technology department was its four fully equipped labs namely Food Analysis Lab, Food Production Lab, Microbiology Lab and Dairy Lab.

Food Analysis Lab

Food Analysis Lab is equipped with Hot Air Oven, Muffle Furnace, Bomb Colorimeter, Colorimeter, Refractometer, Kjeldhal apparatus, 4 Digital Analytical Balance, Distillation Unit, Digital UV- Spectrophotometer, Vertical gel Electrophoresis, Tinto meter, 4 Pocket Refractometer, Digital Rotational Viscometer.



Hot Air Oven



Muffle Furnace



Bomb Colorimeter



Colorimeter



Digital UV- Spectrophotometer



Refractometer



Tinto meter



Kjeldhal apparatus



Digital Rotational Viscometer



Vertical gel Electrophoresis

Food Production Lab

Food Production Lab is equipped with Meat Mincer, Meat Slicer, 2 Single Deck Baking Oven, Planetary Mixture, 2 Ph. Meter, 3 Blender



Meat Mincer



Meat Slicer



Single Deck Baking Oven



Planetary Mixer



Ph Meter



Blender

Microbiology Lab

Microbiology Lab is equipped with Autoclave, Laminar air Flow chamber, Incubator, 5 Microscopes



Autoclave



Laminar air Flow chamber



Incubator

Dairy Lab

Dairy Lab is equipped with Milk Scanner Alfa (sr-1301207, Batch Pasteurizer, Cream Separator, Paneer Press Manual, Fruit Juicer



Milk Scanner



Batch Pasteurizer



Cream Separator



Paneer Press Manual



Fruit Juicer