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.

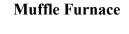
Food Analysis Lab

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 Electrophorosis, Tinto meter, 4 Pocket Refractrometer, Digital Rotational Viscometer.





Hot Air Oven









Colorimeter





Digital UV- Spectrophotometer

Refractometer





Tinto meter

Kjeldhal apparatus





Digital Rotational Viscometer

Vertical gel Electrophorosis

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 Mixture





Ph Meter Blender

Microbiology Lab

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







Laminar air Flow chamber



Incubator

Dairy Lab

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



Milk Scaner

Batch Pasteurizer





Cream Separator

Paneer Press Manual



Fruit Juicer