

# Biochemistry of nutrition

BCH 445



# Aim of This Course

- Analysis of different food materials
- Understand the principles behind analytical technique



# Course Outline-BCH 445

<b>1</b>	Determination of total acidity of food
<b>2</b>	Estimation of reducing sugar by DNS
<b>3</b>	Estimation of proteins in milk and egg using Sulphosalysalic acid method
<b>4</b>	Estimation of inorganic phosphate in milk and soft drink
<b>5</b>	Determination of honey proline
<b>6</b>	Determination of Caffeine Content in Tea, coffee
<b>7</b>	Determination of total phenolic content in food
<b>8</b>	Estimation of benzoate in fruit juice
<b>9</b>	Determination of Calcium in Milk

# Mark Distribution

**Total 30 marks:**

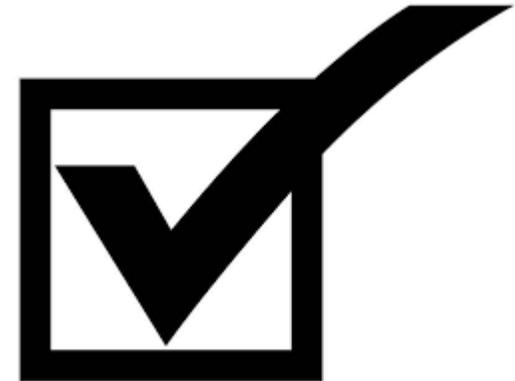
Quiz: 7 marks

Report: 5 marks

Performance and activity : 1 mark

Research/ Homework: 2 marks

Final exam: 15 marks



# Final

Tuesday 17/11/2020



# Enjoy

