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| Course Title | Nutritional analysis | |
| Course Code | BC5113 | |
| Course type | Obligatory | |
| Academic Year | 2016/2017 | |
| Coordinator | Prof. Tarek M. Mohamed | |
| Other staff | | |
| Semester | Semester 1 | |
| Level | Level one | |
| Pre-Requisite | | |
| Course Delivery | Lecture | 14 x 2h lectures |
| | credit | 1h |
| Parent Department | Chemistry Department | |

Contents

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| | Nutritional analysis (Two/week) |
| Lecture 1 | Introduction in Food biochemistry |
| Lecture 2 | Analytical Techniques in Food Biochemistry |
| Lecture 3 | Enzymes in Food Analysis |
| Lecture 4 | Browning Reactions |
| Lecture 5 | Biochemistry of Raw Meat and Poultry |
| Lecture 6 | Chemical and Biochemical Aspects of Color in Muscle-Based Foods |
| Lecture 7 | Dairy Products |
| Lecture 8 | Equid Milk: Chemistry, Biochemistry and Processing |
| Lecture 9 | Biochemistry of Fruits |
| Lecture 10 | Biochemistry of food and Vegetable Processing |
| Lecture 11 | Natural Food Pigments |
| Lecture 12 | Microbial Safety of Food and Food Products |
| Lecture 13, 14 | Biosensors for Sensitive Detection of Agricultural Contaminants, Pathogens and Food-Borne Toxins |