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Chapter 6 • Moisture and Total Solids

Analysis 89 loss at both air and oven drying steps. Particle size, particle size distribution, sample sizes, and surface area

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during drying influence the rate and efficiency of moisture removal.

6.2.1.2 Decomposition of Other Food

Constituents Moisture loss from a sample during analysis is a

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2. SCOPE This document describes specific requirements that a laboratory should meet before recognition by FSSAI.

2.1 To harmonize the

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laboratories standards

in India through

inspection and

recognition. 2.2

Analysis of samples

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relevant sections of a food chemistry textbook. You should arrive at each lab knowing what you plan to do, why, and what results you can expect. To help with your reading, you will be provided with a question sheet to complete and hand in at the start of each lab where we start a new exercise. Project Work.

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18 LABORATORY QUALITY CONTROL

This laboratory manual is ideal for the laboratory portion of undergraduate courses in food analysis. About the Author S. Suzanne Nielsen, a Professor in the Food Science Department at Purdue University, has taught Food Analysis lecture classes for 32 years,

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and Food Analysis
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methods on commonly used tests in food analysis. It has an introductory chapter on Nutritional labeling using a computer program. Experimental protocols start with background, objective and principle of the method.

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