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An Objective Compendium on

FOOD SCIENCE

Specially For NET, SET, ARS, Ph.D Entrance & Other Competitive Exams

This book entitled "An Objective Compendium on Food Science" which covers fruits and vegetable processing, dairy technology, cereal processing and bakery technology, food biochemistry, packaging technology, animal products processing, food additives and regulations, food and dairy microbiology and food engineering. It contains 9 chapters and each chapter includes objective-type questions includes multiple-choice questions. The purpose of this type of book is for the students who are going to compete in exams like NET, SET, ARS, Ph.D Entrance & Other Competitive Exams and Pre-PG examination etc., The questions have been prepared based on the syllabus of ICAR-JRF/ARS/NET. Each chapter has been prepared based on standard books and contains almost all basic and in-depth knowledge-based questions. The question model in each chapter has been prepared based on the previous question paper model of ICAR-JRF/SRF and ARS/NET examinations. The book will be fulfilling the requirements of the graduate, post-graduate students, teachers and research scientists in basic food science as per the new syllabus.

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(Contents)

- Food Packaging, Nutrition and Labeling
- Fruits & Vegetables: Processing and Preservation
- Food Biochemistry
- · Egg, Meat, Fish and Poultry Technology
- Dairy Technology
- · Cereal, Pseudocereal, Coarse cereal and Bakery Technology
- Food Additives & Regulations
- · Food and Dairy Microbiology
- Food Engineering

