

Bioengineering properties laboratory



This laboratory is equipped with modern analytical equipments such as rapid viscosity, texture, turbidity analyzer and tintometer. Bioengineering properties of food such as pasting properties of starch, gel firmness, starch reterogradation, gelatinization etc can be studied. Texture profile of bread, biscuits, pasta, chapatti, meat and fish can be estimated. Facilities for forward and backward extrusion behavior of paste, wet mixes and gels are also available.