MFT307 Beverage Technology	
Teaching Scheme	ExaminationScheme
Lectures:3hrs./weekT	InternalAssessment Marks[IAM]:30
utorials:1 hr./week	[Class Test: 12, Teachers assessment:6,Attendance: 12]
Credits:4	EndSemesterMarks[ESM]:70

## **CourseObjective:**

1.To acquaint students with the particulars of manufacturing industrial beverages and to familiarize students with the quality requirements of bottled beverages.

# **DetailedSyllabus**

## Module1

Water as an Industrial beverage, Status of Beverage Industry in India and globally, Types of Bottled Water – Mineral Water, Spring Water, Flavoured Water, Carbonated Water Packaged Drinking Water – Manufacturing Process, Raw and Processed Water, Water Treatment, Quality Standards of Bottled and Packaged Water

## Module2

Beverage Ingredients and their Functions – sweeteners, bulking agents, acidulants, flavourings, preservatives, Concentrated Beverages – ingredients, processing techniques, and ,standards

Carbonated Beverages - ingredients, processing techniques, and standards.

Fruit- and Vegetable-based Beverages – ingredients, processing techniques, and standards

Tea, "Coffeeand Cocoa: Production and manufacturing'

## Module3

Synthetic Beverages - ingredients, processing techniques, and standards ,Beverages used in the Sports Industry – types, ingredients, processing techniques, and standards,Indigenous Beverages for Domestic and Commercial Use – sugarcane juice, cashew apple extract, coconut palm sap.

Carbonated Alcohols – beer, champagne.

## Module4

Distillation and Distilled Liquors – whisky, rum, gin, vodka, brandy Fermentation and Fermented Alcohols – wine, ciders, sake

#### Module5

Indigenous Alcohol Production – urak, feni, toddy

Liqueurs and Aperitifs

#### **Suggested Readings**

- **1.** Hui YH et al 2004. Handbook of Food and Beverage FermentationTechnology. Marcel Dekker.
- 2. Priest FG & Stewart GG. 2006. Handbook of Brewing. Second Edition.CRC.
- 3. Richard P Vine. 1981. Commercial Wine Making Processing and Controls.AVI Publ.
- 4. Varnam AH and Sutherland JP. 1994. Beverages: Technology, Chemistryand Microbiology. Chapman & Hall.
- 5. Woodroof JG and Phillips GF.1974. Beverages: Carbonated and NonCarbonated.AVIPubl.

#### CourseOutcomes

1. The student will gain an understanding of processing techniques used for water as an industrial beverage and its various standards .

2. The student will gain an understanding of processing ingredients and its functions used in the beverage industry.

3. The student will comprehend synthetic beverages and its types used for specific target groups.

4. Understandbothdisilled and undistilled beverage production.

5.Gain knowledge related to indigenous alcohol production and have concept of Liqueurs and Aperitifs.