

ASSIGNMENT

1. List out the different types of sterilizers used in the food industries and collect the information that which products are subjected for sterilization.
2. Visit the nearest food industry and collect the information about need of sterilizer.
3. Outline the schematic diagram of working principle of an autoclave.
4. List out the care to be taken during autoclaving at food industries.
5. Make a list of food and food based products sterilized using UHT sterilizer.
6. Outline the design and work flow of UHT sterilizer.
7. Make a list of advantages and disadvantages of hot air sterilizer.
8. Draw the membrane filter apparatus assembly used in the food industries.
9. List out the food and food based products may be and may not be sterilized in hot air sterilizer.
10. List out the food and food based products may be sterilized by using membrane filter apparatus.