

ASSIGNMENT

- 1.Name the analyzing techniques for the food products in before, during, after productions.
- 2.write a method and procedure for the determination of caffeine
- 3.write a method and procedure for the determination of wine
- 4.write a method and procedure for the determination of protein
- 5.write a method and procedure for the determination of fat content
- 6.write a method and procedure for the determination of sugar
- 7.write a method and procedure for the determination of moisture content
- 8.write a method and procedure for the determination of brix and acidity levels
- 9.write a method and procedure for the determination of blend analysis