

# University of Pretoria Yearbook 2016

## Advanced plant food science and technology 402 (FST 402)

<b>Qualification</b>	Undergraduate
<b>Faculty</b>	<a href="#">Faculty of Natural and Agricultural Sciences</a>
<b>Module credits</b>	20.00
<b>Programmes</b>	<a href="#">BScAgric Food Science and Technology</a>
<b>Prerequisites</b>	FST 360 or TDH
<b>Contact time</b>	8 discussion classes in semester 1, 5 practicals S1, 3 practicals S2, 5 discussion classes in semester 2
<b>Language of tuition</b>	English
<b>Academic organisation</b>	Food Science
<b>Period of presentation</b>	Year

### Module content

Plant food functionality: Starch, non-starch polysaccharides, protein. Advanced rheology and texture. Malting and brewing. Ready-to-eat (RTE) technologies and their impact on functional and nutritional quality. Plant oil processing. Minimal processing of fruits and vegetables. Practical work: Pasting properties of starch; Dough rheology; Isolation of legume and cereal proteins; SDS-PAGE electrophoreses of legume and cereal proteins; Malting and mashing of sorghum and barley malt; Extraction of essential oils; Extraction and identification of phenolic compounds; Minimal processing of fruits and vegetables.

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