

## University of Pretoria Yearbook 2020

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

**Qualification** Undergraduate

Faculty Faculty of Natural and Agricultural Sciences

Module credits 20.00

**Prerequisites** FST 360 or permission from the HOD.

Contact time

3 practicals S2, 5 discussion classes in semester 2, 5 practicals S1, 8 discussion

classes in semester 1

**Language of tuition** Module is presented in English

**Department** Consumer and Food Sciences

Period of presentation 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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