

### **FST 510: Processing of Beverages and Miscellaneous Food Commodities (3 Units)**

Industrial processing of cocoa, tea, coffee, granulated and molded sugar, sugar confectionery, soft drinks, condiments, etc. Cocoa processing butter, liquor quality costs. Tea/coffee processing. Enzymes browning and uses. Instant coffee/tea. Sugar processing brown sugar, white sugar. Beverages non alcoholic content non beverages.

**Practical:** Laboratory scale processing of cocoa, tea and coffee into beverages, confectionery, fruit drinks and caramel production. Production of sweet, chocolate and the likes. Analysis of relevant parameters during the processing of the commodities e.g. Theobromine in cocoa, tannin in coffee, reducing sugar, FFA in cocoa butter, moisture content of foods, etc.