



**A D PATEL INSTITUTE OF TECHNOLOGY**  
**DEPARTMENT OF FOOD PROCESSING TECHNOLOGY**

**Food Chemistry Laboratory**

<b>1. Laboratory Name</b>	: Food Chemistry Laboratory ( <b>Room No. 316</b> )
<b>2. Lab Area</b>	: 240 sq. meter
<b>3. Laboratory In-charge</b>	: Dr. Ajay Tapre
<b>4. Lab Assistant</b>	: Mr. Samir Patel
<b>5. Instruments List</b>	<ol style="list-style-type: none"><li>1. pH Meter</li><li>2. Hot Air Oven</li><li>3. Infrared Moisture Balance</li><li>4. Kjeldhal Units</li><li>5. Soxhlet Extractor</li><li>6. Muffle Furnace</li><li>7. Weighing Balance</li><li>8. Water Bath</li><li>9. Magnetic Stirrers</li><li>10. Flame Photometer</li><li>11. Kjelo Plus Automatic Distillation System (Protein)</li><li>12. Semi-automatic Fat Estimation System</li><li>13. Semi-automatic Fiber Estimation System</li><li>14. Controlled Humidity &amp; Temp. Chamber</li><li>15. Distilled Water Assembly</li><li>16. K.F. Moisture Titrator</li><li>17. Oil Expeller – Hand Operated</li><li>18. Refrigerator (Double Door)</li></ol>



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