

MANGALORE UNIVERSITY
DEPARTMENT OF BIOSCIENCES
MSc Food Science & Nutrition

FNP 512 FUNCTIONAL FOODS

Course outcome:

- Describe functional food and its role in treating diseases.
 - Estimate the secondary metabolites produced by the plant sources using laboratory techniques.
 - Identify the process of development of probiotic and prebiotic food product.
 - List out the naturally occurring phytochemicals and also their quantification in food.
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- 1) Anti-oxidant content in kokum
 - 2) Estimation of polyphenols in different tea infusions
 - 3) Development of a probiotic yoghurt
 - 4) Development of a prebiotic food product
 - 5) Survey of intake of functional foods by patients suffering from non-communicable disorders



