

Facilities and Selected Equipment



Food Safety and Processing Center

A State-of-the-art Center capable of processing food products with teaching and research units are available. See details

Food Sensory Evaluation Lab



Sample Preparation Area – Rear side of Booths



Consumer Testing Booths (8)



Analyst Control Switches
for each Booth



Participant Control
Light/Switch



White and Red lights in Booths

General (Research/Teaching) Lab



Inside the Food General Lab



Instron Machine



MINOLTA Chroma Meter CR 310



AQUA Lab Water Activity



*Centrifuge – Temperature
Controlled*



Microplate Reader – Multi-Mode

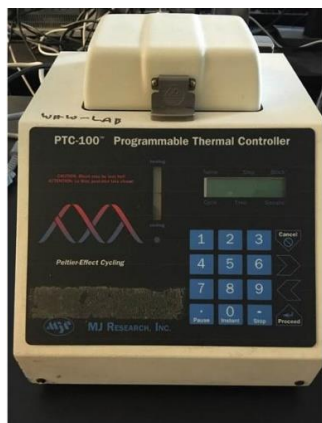


UV-Spectrophotometer

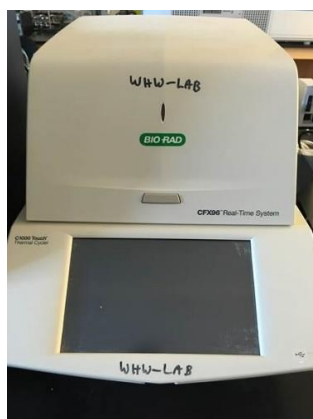
Food Microbiology/Safety Lab



Food Microbiology/Safety Teaching Lab



Thermal Controller



Thermal Cycle



Safety Cabinet



Biofuge 22R Centrifuge



Gel Doc Imager Meter



400 Circulator Stomacher

Food Analysis/Chemistry Lab



Inside Food Analysis/Chemistry Lab



*Smart CEM Rapid
Fat/Moisture Analyzer*



*Gas Chromatography-Mass
Spectrometer (GC-MS)*



Rotatory Evaporator



Texture Analyzer



Turbo N 4040 Nitrogen Protein Analyzer



Murfle Furnace

Food Processing and Product Development Lab



Inside the Food Processing and Product Development Lab



Extruder – Single Screw



Freeze Dryer



Quadrumat Junior Mill

Food Processing/Engineering



Piston Filler Machine



Commercial Range



Mixer

Multi Media Lab



Multi Media Lab