

**I-Year, II-Semester**

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**Credits: 4**

## **CH572 BEVERAGES TECHNOLOGY**

### **UNIT-I**

Types of beverages and their importance; status of beverage industry in India; Manufacturing technology for juice-based beverages; synthetic beverages.

### **UNIT-II**

Technology of still, carbonated, low-calorie and dry beverages; isotonic and sports drinks; role of various ingredients of soft drinks, carbonation of soft drinks.

### **UNIT-III**

Specialty beverages based on tea, coffee, cocoa, spices, plant extracts, herbs, nuts, dairy and imitation dairy-based beverages.

### **UNIT-IV**

Alcoholic beverages- types, manufacture and quality evaluation; the role of yeast in beer and other alcoholic beverages, ale type beer, lager type beer, technology of brewing process, equipments used for brewing and distillation, wine and related beverages, distilled spirits.

### **UNIT-V**

Packaged drinking water- definition, types, manufacturing processes, quality evaluation and raw and processed water, methods of water treatment, BIS quality standards of bottled water; mineral water, natural spring water, flavoured water, carbonated water.

### **Text Books:**

1. Hardwick WA. 1995. Handbook of Brewing. Marcel Dekker.
2. Hui YH. et al 2004. Handbook of Food and Beverage Fermentation Technology. Marcel Dekker.
3. Priest FG & Stewart GG. 2006. Handbook of Brewing. 2nd Ed. CRC.
4. Richard P Vine. 1981. Commercial Wine Making - Processing and Controls. AVI Publ.
5. Varnam AH & Sutherland JP. 1994. Beverages: Technology, Chemistry and Microbiology. Chapman & Hall.
6. Woodroof JG & Phillips GF.1974. Beverages: Carbonated and Non Carbonated. AVI Publ.