

FST 502: Fats and Oilseed Processing and Utilization (2 Unit)

Detailed study of oilseed processing, and utilization of their by-products. Processing of soybeans, local pear, melon, groundnuts, oil bean, Castor oil, palm oil fruit and kernel, coconut, etc. oil extraction and refining. Protein concentrates from oilseed, margarine production.