



MANNAR THIRUMALAI NAICKER COLLEGE (Autonomous)

Pasumalai, Madurai – 625 004



Department of Food Science & Nutrition

S.No	Faculty Name	Title	E Content link
1.	Ms.G. BHARATHI	Hydrocolloids and Gums	http://www.slideshare.net/BharathiGanesh8/hydrocolloids-ppt?from_m_app=android
		Water soluble interaction	http://www.slideshare.net/BharathiGanesh8/water-soluble-interactionpptx?from_m_app=android
		Dispersed system	https://www.slideshare.net/BharathiGanesh8/dispersed-systempptx
		Principles of Food storage	https://www.slideshare.net/BharathiGanesh8/principles-of-fresh-food-storagepptx
		Chilling of fresh fish	https://www.slideshare.net/BharathiGanesh8/chilling-of-fishpptx
		Water and ice physical properties and its structure	https://www.slideshare.net/BharathiGanesh8/water-and-ice-physical-properties-and-its-structure1pptx
		Processing of Marine Products	https://www.slideshare.net/BharathiGanesh8/open-process-of-fishpptx
		Baking and Pastry Equipment	https://www.slideshare.net/BharathiGanesh8/bakery-equipmentspptx
2.	Ms. M. RAGADEEPA	Icings	https://www.slideshare.net/ragadeepa1996/icings-251677797
		Cancer prevention and Foods	https://www.slideshare.net/ragadeepa1996/prevention-and-foods-for-cancer

	WHO and FAO Organisation	<u>https://www.slideshare.net/ragadeepa1996/world-health-organization-food-and-agricultural-organization</u>
	Thermal Death time	<u>https://www.slideshare.net/ragadeepa1996/thermal-death-time</u>
	Food Irraditaion	<u>https://www.slideshare.net/ragadeepa1996/food-irradiation-251783048</u>