Food Analysis

Week	Lesson	Subject	Lecturer
1. Week*	1. lesson	Introduction to Food Analysis, National and International Regulations, Standards Related to Food Analysis	Prof. Dr. Sena Çağlar Andaç
	2. lesson	Introduction to Food Analysis, National and International Regulations, Standards Related to Food Analysis	Prof. Dr. Sena Çağlar Andaç
2. Week*	1. lesson	Nutrition Labeling, Evaluatıon of Analytical Data, Sampling and Sample Preparation	Prof. Dr. Sena Çağlar Andaç
	2. lesson	Nutrition Labeling, Evaluatıon of Analytical Data, Sampling and Sample Preparation	Prof. Dr. Sena Çağlar Andaç
3. Week*	1. lesson	Moisture and Total Solid Analysis, Ph and Titratable Acidity	Doç. Dr. Pelin Köseoğlu Yılmaz
	2. lesson	Moisture and Total Solid Analysis, Ph and Titratable Acidity	Doç. Dr. Pelin Köseoğlu Yılmaz
4. Week *	1. lesson	Fat Analysis	Prof. Dr. Sena Çağlar Andaç
	2. lesson	Fat Analysis	Prof. Dr. Sena Çağlar Andaç
5. Week *	1. lesson	Protein Analysis	Prof. Dr. Sena Çağlar Andaç
	2. lesson	Protein Analysis	Prof. Dr. Sena Çağlar Andaç
6. Week *	1. lesson	Carbohydrate Analysis	Doç. Dr. Pelin Köseoğlu Yılmaz
	2. lesson	Carbohydrate Analysis	Doç. Dr. Pelin Köseoğlu Yılmaz
7. Week *	1. lesson	Vitamin Analysis	Doç. Dr. Pelin Köseoğlu Yılmaz
	2. lesson	Vitamin Analysis	Doç. Dr. Pelin Köseoğlu Yılmaz
Midterms			
8. Week *	1. lesson	Mineral Analysis	Doç. Dr. Pelin Köseoğlu Yılmaz
	2. lesson	Mineral Analysis	Doç. Dr. Pelin Köseoğlu Yılmaz
9. Week *	1. lesson	Total Phenolic Content and Antioxidant Activity Analysis	Doç. Dr. Pelin Köseoğlu Yılmaz
	2. lesson	Total Phenolic Content and Antioxidant Activity Analysis	Doç. Dr. Pelin Köseoğlu Yılmaz
10. Week *	1. lesson	Analysis of Physical Properties of Foods (Rheological, Thermal, Color Analysis, Principles and Applicatıons)	Prof. Dr. Sena Çağlar Andaç
	2. lesson	Analysis of Physical Properties of Foods (Rheological, Thermal, Color Analysis, Principles and Applicatıons)	Prof. Dr. Sena Çağlar Andaç

11. Week *	1. lesson	Analysis of Physical Properties of Foods (Rheological, Thermal, Color Analysis, Principles and Applicatıons)	Prof. Dr. Sena Çağlar Andaç
	2. lesson	Analysis of Physical Properties of Foods (Rheological, Thermal, Color Analysis, Principles and Applicatıons)	Prof. Dr. Sena Çağlar Andaç
12. Week *	1. lesson	Food Microstructure Analysis, Electronic Noses and Tongues	Prof. Dr. Sena Çağlar Andaç
	2. lesson	Food Microstructure Analysis, Electronic Noses and Tongues	Prof. Dr. Sena Çağlar Andaç
13. Week *	1. lesson	Food Authenticity and Fraud	Prof. Dr. Sena Çağlar Andaç
	2. lesson	Food Authenticity and Fraud	Prof. Dr. Sena Çağlar Andaç
14. Week *	1. lesson	Food Authenticity and Fraud	Prof. Dr. Sena Çağlar Andaç
	2. lesson	Food Authenticity and Fraud	Prof. Dr. Sena Çağlar Andaç

***Duration of lecture: 40 minutes**