

ABSTRACT

During the In Plant Training, A project of “Moisture Sorption Studies of Noodles/Bread” was conducted with the objectives of determining the BET monolayer values and Sorption Energy of Noodles and Bread for make recommendations on most desirable moisture content for storage of Noodles and Bread and to find the Best packing materials for packaging of Noodles and Bread.

During the rest three months, Industrial training in Poultry processing plant was carried out with objectives of studying all processing operations and quality control procedure inside the plant.