

***ABSTRACT***

As partial fulfillment of the degree in Food science and Technology, 6 months period of in plant training was conducted at the Quality Control Department of Prima Ceylon Limited to gather the practical knowledge in physical and chemical analysis of wheat and wheat products.

During this entire period, various experiments and analytical tests were performed on raw wheat, wheat flour and by products to check the quality parameters such as moisture, ash, protein, wet gluten, granulation, various graphs, maltose dockage, hectoliter weight, total defects, starch, fat, falling number, crude fibre, maturing agent, colour grades, and bran content.

Further, test baking was carried out to check the baking quality of flour. Infact, this training gave me vast practical knowledge on technique of food analysis and quality control of raw wheat and wheat products.