

YouTube Channel: Dr. PK Mandal Prof LPT

<https://youtube.com/@DrPKMandal?si=wJd5ns2ul3liXbOO>

YouTube Lectures for UG (Veterinary/ Animal Science) and PG (LPT/Food Science)

(Total Published 123 Lectures at a glance in order)

LPT Unit-1: Milk and Milk Products Technology (37)

1. Indian dairy development
<https://www.youtube.com/watch?v=zY3UqWzCtTU&t=415s>
2. Indian dairy industry
<https://www.youtube.com/watch?v=dtFBIZWVfa4&t=6s>
3. Design & layout of dairy plant
<https://www.youtube.com/watch?v=c8mxRgZmFhQ&t=1212s>
4. Dairy plant equipments
<https://www.youtube.com/watch?v=I83U08NAEN8&t=185s>
5. Cleaning & sanitation of dairy plant
<https://www.youtube.com/watch?v=0bph7h0eN6Q>
6. Composition & nutritive value of milk
https://www.youtube.com/watch?v=YpuH0f9H_1g
7. Chemical properties of milk
<https://www.youtube.com/watch?v=tHZhNpXc2UQ>
8. Physical properties of milk
<https://www.youtube.com/watch?v=VMtqwnTiM4>
9. Microbial quality of milk
<https://www.youtube.com/watch?v=FLYhAErXDdA&t=765s>
10. Spoilage of milk
<https://www.youtube.com/watch?v=prKjwmT31eE&t=19s>
11. Clean milk production
<https://www.youtube.com/watch?v=HjzmtNqXfdQ&t=207s>
12. Organic milk production
<https://www.youtube.com/watch?v=9SEJTJkGd0Q>
13. Robotic milking machine (industrial demo)
<https://www.youtube.com/watch?v=FQ5lflXcqSM&t=104s>
14. Milk reception
<https://www.youtube.com/watch?v=i-Dcy0K4-Z8&t=9s>
15. Market milk processing
<https://www.youtube.com/watch?v=3CNI7QI7HEE&t=868s>
16. Pasteurization of milk
<https://www.youtube.com/watch?v=qxxPsWOHrSM>
17. Homogenization of milk
<https://www.youtube.com/watch?v=-dCdw9qsYQw&t=1017s>

18. UHT processing of milk
<https://www.youtube.com/watch?v=oPXBkxDjU2U&t=220s>
19. Small scale milk processing
<https://www.youtube.com/watch?v=7Bpfnp2RU0Q>
20. Preparation of khoa
https://www.youtube.com/watch?v=_IquQTT5zCE&t=3s
21. Preparation of paneer
<https://www.youtube.com/watch?v=6iSBcgIppgM&t=6s>
22. Condensed milk preparation
https://www.youtube.com/watch?v=eL_TL3uokQ8&t=104s
23. Cream separation & processing
<https://www.youtube.com/watch?v=cmTO6o28Nrc&t=111s>
24. Ice cream preparation
https://www.youtube.com/watch?v=fBd_3yiZFoc
25. Processing of butter
<https://www.youtube.com/watch?v=fEG3ZtVsl88&t=35s>
26. Fermented dairy products
<https://www.youtube.com/watch?v=H5pyui5Wabc&t=107s>
27. Processing of cheese
https://www.youtube.com/watch?v=gXjv3_FCM8w&t=23s
28. Preparation of milk powder
<https://www.youtube.com/watch?v=LROx-Ht-pkU>
29. Preparation of yoghurt
<https://www.youtube.com/watch?v=NOp2gX49X0M&t=20s>
30. Preparation of ghee
<https://www.youtube.com/watch?v=eWz5vyyKD-U&t=35s>
31. Curd & Lassi preparation
<https://www.youtube.com/watch?v=F4RhXDPUuS8&t=14s>
32. Functional dairy products
https://www.youtube.com/watch?v=Z3vTQ_X6oMc&t=50s
33. Dairy byproducts utilization
<https://www.youtube.com/watch?v=NZNCOGAfILM&t=22s>
34. Defects in milk & products
<https://www.youtube.com/watch?v=IW4CaxuuvWk>
35. Dairy effluent treatment
<https://www.youtube.com/watch?v=Y1Epf3RYV5s&t=1259s>
36. Packaging of milk & products
<https://www.youtube.com/watch?v=0LUCoqc7tCs&t=169s>
37. Spoilage of milk products
<https://www.youtube.com/watch?v=0MI6npob64o&t=33s>

LPT Unit-2: Wool Science (9)

1. Wool & animal fibre-introduction
<https://www.youtube.com/watch?v=1DJxL3JY-1&t=417s>
2. Wool follicle development
<https://www.youtube.com/watch?v=8LG-Hn7lvP8&t=16s>
3. Structure & quality of wool
<https://www.youtube.com/watch?v=SohJSnjVM-8&t=363s>
4. Properties of wool
<https://www.youtube.com/watch?v=hqJeiK-8zyM&t=45s>
5. Classification & grading of wool
<https://www.youtube.com/watch?v=wQomeJbLYPU>
6. Impurities & quality factors of wool
<https://www.youtube.com/watch?v=pZFwoTbFixA&t=9s>
7. Preliminary processing of wool
<https://www.youtube.com/watch?v=NVsZV8T7TVw&t=154s>
8. Spinning & weaving of wool
https://www.youtube.com/watch?v=UY_103g3Lq0&t=65s
9. Testing of wool
<https://www.youtube.com/watch?v=BMn6A5ObixY&t=12s>

LPT Unit-3: Abattoir Practices (22)

1. Abattoir design & layout
<https://www.youtube.com/watch?v=aJk6mYsumfo&t=1479s>
2. Abattoir construction & facilities
<https://www.youtube.com/watch?v=f4xponGRtNY>
3. Abattoir operations & management
https://www.youtube.com/watch?v=o1GHSD_JkDk&t=672s
4. Abattoir practices-slaughter & dressing (from Industry)
https://www.youtube.com/watch?v=LQ_A26igxJA&t=2s
5. Poultry processing plant
<https://www.youtube.com/watch?v=Hq7S6txY9jc>
6. Broiler processing (from Industry)
<https://www.youtube.com/watch?v=v4hc6EgkA3A&t=9s>
7. Transportation of food animals
https://www.youtube.com/watch?v=Ummx_ytU-S4&t=279s
8. Welfare of food animals
<https://www.youtube.com/watch?v=hFl-Pp36teM&t=663s>
9. Antemortem inspection of food animals
<https://www.youtube.com/watch?v=-jLw3uwFkEE&t=63s>
10. Judgement in antemortem inspection
<https://www.youtube.com/watch?v=slqN6RcNt0I>

11. Slaughter of food animals
<https://www.youtube.com/watch?v=Dl1poJxgego&t=1968s>
12. Dressing of food animals
<https://www.youtube.com/watch?v=pFjRm3TGujg&t=28s>
13. Post-mortem inspection of food animals
<https://www.youtube.com/watch?v=ju4YZXN4T5w&t=2s>
14. Post-mortem inspection (demo)
<https://www.youtube.com/watch?v=iK6hH-R6TNU&t=7s>
15. Wholesale cuts of carcasses
<https://www.youtube.com/watch?v=6G2BUbExd08>
16. Carcass grading
https://www.youtube.com/watch?v=Z_ThgL_HUW4&t=872s
17. Pork processing (from industry)
https://www.youtube.com/watch?v=1DJxL3JY-_I&t=417s
18. HACCP concept in food processing
<https://www.youtube.com/watch?v=6rjbJijkCCU&t=19s>
19. HACCP in meat plant
<https://www.youtube.com/watch?v=E1xiN9E-zHM&t=363s>
20. Abattoir effluent treatment
<https://www.youtube.com/watch?v=0kE48-9sMhk&t=1317s>
21. Cleaning & sanitation of meat plant
https://www.youtube.com/watch?v=gXjv3_FCM8w&t=23s
22. Disposal of condemned carcasses
<https://www.youtube.com/watch?v=q9xravJJIU8&t=12s>

LPT Unit 3: Animal Byproducts Technology (9)

1. Animal byproducts utilization
<https://www.youtube.com/watch?v=qLsvGRyOU6I>
2. Preservation of hide/skin
<https://www.youtube.com/watch?v=Nd127r9nCEs&t=670s>
3. Leather processing
<https://www.youtube.com/watch?v=hxBiB8sI5zs&t=19s>
4. Rendering plant
<https://www.youtube.com/watch?v=fnC8LVpTqbo&t=767s>
5. Rendering process
https://www.youtube.com/watch?v=_dbrggJ9r4c&t=226s
6. Utilization of bones
<https://www.youtube.com/watch?v=Dv983eRmwS0&t=535s>
7. Utilization of blood
<https://www.youtube.com/watch?v=eDDO7YaYRTQ&t=1119s>

8. Utilization of GI tract
<https://www.youtube.com/watch?v=QdiMwwn3pr8&t=31s>
9. Glandular byproducts
<https://www.youtube.com/watch?v=JteUOsUeLa8&t=63s>

LPT Unit-4: Meat Science (22)

1. Indian meat industry
<https://www.youtube.com/watch?v=mGbm6niJlt0&t=1303s>
2. Microstructure of muscle
<https://www.youtube.com/watch?v=oEdZnoyo36s>
3. Conversion of muscle to meat
<https://www.youtube.com/watch?v=lbtu5p64Npw&t=132s>
4. Composition and nutritive value of meat
https://www.youtube.com/watch?v=ndSB9yk3F_4&t=363s
5. Physico-chemical quality of meat
<https://www.youtube.com/watch?v=CzKN4oLJ6Hg&t=650s>
6. Microbial quality & spoilage of meat
<https://www.youtube.com/watch?v=ovUfdwkZO6g&t=429s>
7. Preservation by curing & smoking
<https://www.youtube.com/watch?v=rmUX9oJF1xU&t=457s>
8. Preservation by chilling & freezing
<https://www.youtube.com/watch?v=ESkXi4vKjWw&t=170s>
9. Preservation by canning
<https://www.youtube.com/watch?v=q33xYDNkBwo&t=665s>
10. Preservation by drying, irradiation and chemicals
<https://www.youtube.com/watch?v=0tk4WZeawjU&t=218s>
11. Meat processing basics
<https://www.youtube.com/watch?v=GrJsTehemlc&t=1244s>
12. Comminuted meat products
https://www.youtube.com/watch?v=0w9Kyh_KYuQ&t=307s
13. Non-comminuted meat products
<https://www.youtube.com/watch?v=MbiFmVq60RA>
14. Packaging of meat & meat products
<https://www.youtube.com/watch?v=gXQSfcRFWQs&t=487s>
15. Sensory evaluation of meat foods
https://www.youtube.com/watch?v=yfh2_R25DJ0
16. Meat Species Identification
<https://www.youtube.com/watch?v=yh-sHEjhE2M&t=632s>
17. Organic & Transgenic Meat
<https://www.youtube.com/watch?v=PXw6Rb1nDQs&t=674s>
18. National & International Laws for Meat Trade
https://www.youtube.com/watch?v=rB_GK5T5hzY&t=24s

19. Egg quality, grading & packaging
https://www.youtube.com/watch?v=GJ_VxIedI5k
20. Preservation of Egg
<https://www.youtube.com/watch?v=OrHyQdkxvOY>
21. Egg processing
<https://www.youtube.com/watch?v=8JfYj2bMx1Q>
22. Egg processing plant (from Industry)
<https://www.youtube.com/watch?v=Hq7S6txY9jc>

Post Graduate (LPT/ Food Science) Lectures (24)

1. Science of A1 & A2 milk
<https://www.youtube.com/watch?v=mpGAXJWNnJ4&t=68s>
2. One health concept
<https://www.youtube.com/watch?v=UaUFUg8TWJY&t=35s>
3. Food & Health
https://www.youtube.com/watch?v=V_nec8IPsic&t=1516s
4. Functional foods
<https://www.youtube.com/watch?v=4wKCTxDQhr4>
5. Natural antioxidants in foods
<https://www.youtube.com/watch?v=BK8JBTI4dSA&t=582s>
6. Natural preservatives in meat
<https://www.youtube.com/watch?v=vaea5EmzFLM&t=37s>
7. Impact of COVID 19 on Meat Industry
<https://www.youtube.com/watch?v=aS24xLSuImQ>
8. Guidelines for Meat Industry in COVID 19
<https://www.youtube.com/watch?v=qudvSDVPmVs&t=2s>
9. Meat for health –Part I
<https://www.youtube.com/watch?v=R2pOjP1eMew&t=2s>
10. Meat for health-Part-II
<https://www.youtube.com/watch?v=5AywkQBgDsw&t=666s>
11. GMP in food processing
https://www.youtube.com/watch?v=GIRpgWwz_aA&t=87s
12. HACCP in food processing plant
<https://www.youtube.com/watch?v=Q-oal92kKKk&t=140s>
13. Meat quality- overall
<https://www.youtube.com/watch?v=BV7i3A2sXuM&t=1245s>
14. Fresh meat quality- Part I
<https://www.youtube.com/watch?v=8gIacquRq1E&t=818s>
15. Fresh meat quality – Part II
<https://www.youtube.com/watch?v=h4RiEz1swEg&t=130s>

16. Meat quality factors
https://www.youtube.com/watch?v=QdSh_N98vxE&t=66s
17. Effluent treatment-advance
<https://www.youtube.com/watch?v=3astxVg6NG8&t=268s>
18. Composition & nutritive value of meat
https://www.youtube.com/watch?v=WeZHh-Db_AE&t=8s
19. Prevention of cruelty in slaughter
<https://www.youtube.com/watch?v=Bi7mADfFc9g&t=7s>
20. Meat lipid chemistry & health
https://www.youtube.com/watch?v=JRRMx5q_ESM&t=9s
21. Ageing & tenderness of meat
<https://www.youtube.com/watch?v=0vmsBoi8i0E&t=148s>
22. Tenderization of meat – Part I
<https://www.youtube.com/watch?v=gojhunnPCZE&t=212s>
23. Tenderization of meat – Part II
<https://www.youtube.com/watch?v=XAm7IXDa1jQ&t=7s>
24. Meat processing machineries
<https://www.youtube.com/watch?v=0uw8sp0Os4c&t=133s>