

TRAINING IN FOOD ANALYSIS & QUALITY CONTROL

Ist Week - Basics of Food Analysis Lab & Analytical Procedures

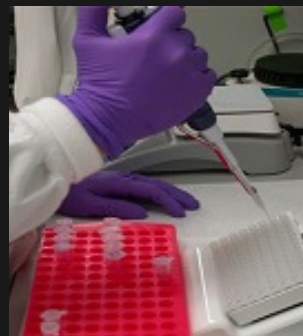
Day 1: Lab safety Procedures , Chemical & Reagent Preparation

Day 2: Moisture Content, Viscosity, Refractive Index, Titration Food Sample

Day 3: Acesulfame K Detection and Determination in Sweets

Day 4: Determination of phosphorus in food sample

Day 5: Total Titratable Acidity & Determination of peroxide value



IIInd Week - Food Product Nutritional Analysis

Day 1: Amount of crude protein in food sample

Day 2: Total carbohydrates in food sample

Day 3: Total Fat / Lipid Analysis

Day 4: Amount of crude fiber in food sample

Day 5: Detection & Determination of added glucose



IIIrd Week - Estimation of Food Additives & Preservatives

Day 1: Analysis of common preservative (benzoic acid) in Food Sample

Day 2: Estimation of Benzoic acid in the presence of saccharin

Day 3: Analysis of Hydroxy Benzoates (Parabens) in Food sample

Day 4: Analysis of Cyclamate in food sample

Day 5: Aspartame analysis in sample



IVth Week - Quantitative Analysis by HPLC & Gas Chromatography

Day 1: Vitamin Analysis in canned juice - HPLC-PDA / FLD

Day 2: Preservative analysis canned juice - HPLC-PDA

Day 3: Analysis of caffeine & sorbic acid in cold drink - HPLC-PDA

Day 4: Analysis of Diethyl Carbonate in wine with Gas Chromatography

Day 5: Data Analysis of GC & HPLC



Vth Week - Project Work

We will share our ideas and decide for small piece of research in limited time frame.

Cost of Training : Training Only -INR 10,000 / -
Training + Project - INR 12,000/-

Duration : 80 to 100 Hrs or 4 to 6 Weeks



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