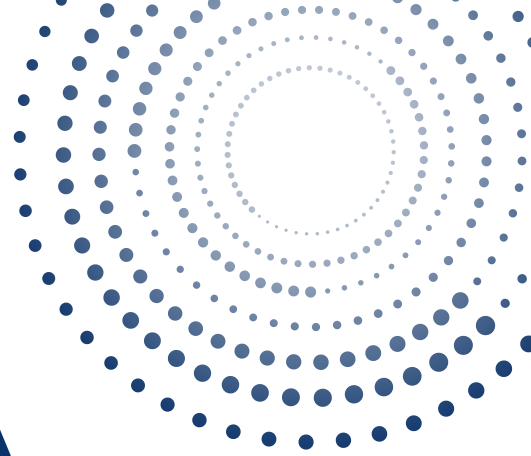


BE THE EXPERT
FOR

**FOOD & NEUTRACEUTICAL
INDUSTRY**



HANDS ON LEARNING

- ✓ Real Time PCR
- ✓ Flow Cytometry
- ✓ Immunoassay
- ✓ Biochemistry
- ✓ PCR
- ✓ ELISA
- ✓ Immunofluorescence
- ✓ Microbiology

Join Us Now

Send Your Resume

info@allelelifesciences.com

Our Website

www.allelelifesciences.com

Contact Us

09891179928



Training For Food Science & Industry

Module 1: Food Microbial Analysis

Unit 1: Direct Microscopic Examination of Food Products

Unit2: Aerobic Mesophilic Plate count- Streaking & Plate Count

Unit3: Enumeration of Food Microbes & Colony Counting

Unit4: Detection and confirmation of Salmonella species in Food Sample

Module 2: PCR Multiplexing in Food Samples

Unit 1: Extraction, Purification and optimisation of both Food Microbial DNA

Unit 2: Qualitative and Quantitative Analysis of DNA

Unit 3: Primer Design and Optimisation of Annealing Temperature

Unit 4: PCR Multiplexing analysis for Meat Adulteration

Module 3: Food Allergen Screening by Real Time PCR

Unit 1: Sample Preparation & DNA Extraction

Unit 2: Basics of Real Time PCR, Primer Design and Software

Unit 3: Real Time PCR Reaction Setup

Unit 4: Data Analysis and Reporting

Module 4: Food Preservative Analysis by HPLC

Unit 1: Sample Preparation Example (Benzoic/Sorbic Acid in Juice)

Unit 2: Mobile Phase & Standard Preparation

Unit 3: Basics of HPLC, Software & Sample Run

Unit 4: Data Analysis & Reporting

Module 5: Toxins Analysis & Gas Chromatography

Unit 1: Analysis of Hydroxy Benzoates (Parabens) in Food sample

Unit2: Analysis of Cyclamate in Food Sample

Unit3: Basics of Gas Chromatography & Sample Preparation

Unit4: Data Analysis & Reporting

Module 6: Nutrient Analysis of Food Products

Unit 1: Amount of crude protein

Unit 2: Total carbohydrates Analysis

Unit 3: Amount of crude Fibre

Unit 4: Total Fat / Lipid Analysis

Module 6: Amino Acid Analysis in Food Sample

Unit 1: Amount of crude protein

Unit 2: Total carbohydrates Analysis

Unit 3: Amount of crude Fibre

Unit 4: Total Fat / Lipid Analysis





Important Information

TRAINING FEE (Food Industry)

INR 20,000 /-

DURATION

30 to 45 Days or 100 Hrs

EMPLOYMENT OPPURTUNITY IN FOOD INDUSTRY

Market Value (2024): ~\$20–25 billion globally

Expected CAGR: >12% annually (2024–2030)

Projected Value (2030): ~\$50–60 billion

OUR OBJECTIVES

Human Resource Generation refers to the systematic development of skilled professionals to meet the growing demands of the food and nutraceutical industry. With the rapid expansion of technologies.


Hiring Sectors:

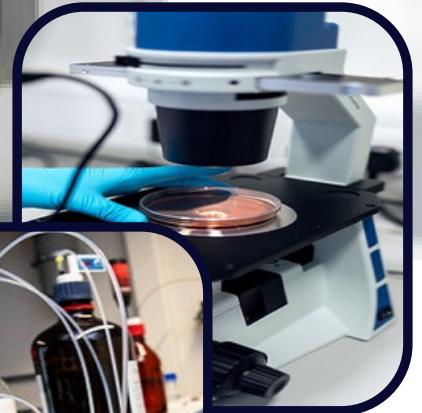
- Food Research Labs
- Food Industry
- Nutraceutical Industry
- Testing Lab

ASK FOR CUTOMISED TRAINING FOR WORKING PROFESSIONALS

Customized training programs for working professionals in food industry can cover a range of topics, including Food Genetics, Immunoassay, HPLC, ELISA and Gas Chromatography. We will decide training fee for customised program after mutual discussion.

GENERAL INFORMATION

- We have not included the basic experiment like; chemical preparation, normality, molarity, buffers, electrophoresis, media preparation, pH, sterilisation etc. You will learn during hands on learning.
 - You will **use bioinformatics tool during your experiments.**
 - **All basic test are automatically incorporated** in our training.
 - You will **get certificate** after completion of training program.
- 



About Us

We aim to provide the highest quality services to our clients, considering our performance, consistency, safety, and value. To achieve this, we are continually improving processes, products, and services, meeting and exceeding customer satisfaction at all times.



Lab Services



Research



Testing



Products

Why Choose Us?

We have a dedicated team of chemists, biotechnologists, analysts, engineers, and specialists to assist in our technological solutions and product development.