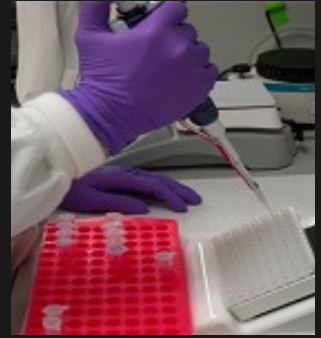


# TRAINING IN FOOD ANALYSIS & QUALITY CONTROL

## Ist Week - Basics of Food Analysis Lab & Analytical Procedures

- Day 1: Lab safety and Forensic Procedures , Chemical & Reagent Preparation
- Day 2: Amount of crude protein in food sample
- Day 3: Total carbohydrates in food sample
- Day 4: Amount of crude fiber in food sample
- Day 5: Cut out test for Canned Products



## IIInd Week - Sensory Evaluation & Other Analysis

- Day 1: Moisture Content analysis in Food Sample
- Day 2: Total ash analysis in food sample
- Day 3: Acesulfame saccharin and cyclamate Detection and Determination in Sweets
- Day 4: Sensory Evaluation - Taste Identification Tests
- Day 5: Sensory Evaluation - Taste Intensity Test



## IIIrd Week - Estimation of Food Additives & Preservatives

- Day 1: Analysis of Benzoic & Sorbic 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 - Food Sample Analysis by HPLC & Gas Chromatography

- Day 1: Data Analysis of Real Time PCR for SNP Analysis
- Day 2: SNP analysis by HPLC ( PCR Product )
- Day 3: BHT analysis by High Performance Liquid Chromatography
- Day 4: Organochlorine Pesticides analysis by Gas Chromatographic (GC) Method
- 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



Email : [info@allelelifesciences.com](mailto:info@allelelifesciences.com) || [allelelifesciences@gmail.com](mailto:allelelifesciences@gmail.com)

WhatsApp : 9891179928 || 8377082003

Web : [www.allelelifesciences.com](http://www.allelelifesciences.com)