

BASICS IN FOOD ANALYSIS (10 DAYS)

- ❖ Introduction of food analysis
- ❖ Lab safety & Handling of glass ware
- ❖ Basic calculation and reagents preparation
- ❖ Basic principles of instruments related to food analysis
- ❖ Organoleptic test
- ❖ Proximate analysis
 - Moisture
 - Protein
 - Fat
 - Carbohydrate
 - Crude Fiber
 - Ash
 - Calorification values
- ❖ Analysis of vitamins (2)
- ❖ Analysis of minerals (2)

