

ADVANCED FOOD ANALYSIS (20 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 (3)
- ❖ Analysis of minerals (3)
- ❖ **Microbiological testing procedure**
 - Total microbial content in Given food sample
 - Milk analysis
 - Water analysis
 - Food analysis

