

SHORT TERM TRAINING PROGRAMME

ANALYTICAL APPROACHES TO CURRENT FOOD SAFETY ISSUES IN FOOD INDUSTRY 17.05.2023 – 19.05.2023

The training programme would focus on:

- Current national and international food safety issues
- Regulatory requirements under FSS Act for food industry
- Food safety Management System, ISO 22000, GMP, HACCP
- Requirements under of ISO 17025 for a food testing lab
- Quality Evaluation of oils, milk, spice, fruits, vegetables and cereal products
- Principles and applications of LC-Ms, GC-MS, ICP-AES, AAS, HPLC, IRMS, NMR
- Nutrient, micronutrient and nutraceutical analysis
- Analysis of heavy metals, pesticides, Aflatoxins
- Microbial analysis food safety

Course Organizer:

Head FS&AQCL
Food Safety & Analytical Control
Laboratory

ELIGIBILITY CRITERIA

- Knowledge of the subject under focus and preferably a basic degree.
- Knowledge of English is essential as the medium of presentation and interaction is English.

TRAINING FEE

Training Fee is Rs. **09,000/-** per participant

(Inclusive of GST, registration kit, working lunch, session tea and participation certificate will be issued to the successful participants)

Training charges may be through SBI Collect (Online Payment System)

Training fee is subject to revision as governed by the rules and regulations of the institute.

All communications

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For further information about our Institute, training programmes and online application log on to

<http://www.cftri.res.in>