

## **SHORT TERM TRAINING PROGRAMME**

### **SPICES AND FLAVOURS CURRENT TRENDS IN PROCESSING, FORMULATIONS AND QUALITY EVALUATION 09.10.2023 – 13.10.2023**

The training programme would focus on:

- Technologies on Spices and Flavours an overview
- Novel processing methods
- Analysis including instrumental methods
- Basic aspects on quality analysis and regulatory standards
- Product formulation and optimization
- Sensory qualities and evaluation

#### **Course Organizer:**

Dr. S Nagarajan  
Spices & Flavours Science

#### **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. **13,000/-** 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>