



**NABL ACCREDITED FOOD TESTING LABORATORY
IUST AWANTIPORA KASHMIR**

ONE WEEK TRAINING ON THE ANALYSIS OF SPICES AND SPICE PRODUCTS

12-17 DECEMBER 2022

Who can join:

Quality analysts

R&D industry

Food analysts

Research Scholars (PG/PhD)

HIGHLIGHTS

- Introduction to NABL
- Quality Systems and Laboratory Safety (chemical analysis)
- Handling and Calibration of Glassware
- Sample preparation for chemical analysis
- Analysis of physical contaminants (ASTA Cleanliness parameters)
- Moisture and volatile oil analysis
- Total ash and Acid insoluble ash analysis
- Determination of Water activity
- Analysis of Capsaicin in chillies by HPLC
- Starch content by gravimetric method
- Analysis of Curcumin in turmeric
- Presence of Lead Chromate in Turmeric
- Determination of Protein and Crude fibre

***Certificate from NABL food testing laboratory on
successful completion of the training***

***Limited slots
available***



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REGISTER HERE



<https://forms.gle/gAjcpDirtzg2h9ct7>

Registration Fee INR 3000 only