

# SPICES ANALYSIS TECHNIQUES

## 2 Months Online Laboratory Practices

Any Biology, Chemistry,  
Biotechnology, Microbiology, Biochemistry,  
Food Science, Home Science,  
Pharmacy student & Professionals  
can join

Job Prospects:  
Spice Industry

### TECHNIQUES TO BE COVERED

- 1.Introduction to spices and its applications
- 2.Preparation of Sample
- 3.Determination of Extraneous Matter and other Refractions
- 4.Determination of Moisture
- 5.Determination of Total Ash
- 6.Determination of Ash Insoluble in dil. HCl
- 7.Determination of Cold Water Extract
- 8.Determination of Alcohol Soluble Extract
- 9.Determination of Calcium Oxide
- 10.Determination of Non Volatile Ether Extract
- 11.Determination of Volatile Oil
- 12.Determination of Crude Fibre
- 13.Determination of Allyl isothiocyanate in Mustard
- 14.Determination of p-hydroxybenzyl
- 15.Isothiocyanate in *S. alba*
- 16.Black Pepper
- 17.Saffron
- 18.Turmeric Whole
- 19.Asfoetida
- 20.Microscopic Examination of Spices

- 21.Detection of Argemone seeds in Mustard
- 22.Detection of Mineral Oil in Black Pepper
- 23.Detection of Papaya seeds in Black Pepper
- 24.Detection of Turmeric in Chillies and Coriander
- 25.Detection of Oil Soluble Colour
- 26.Determination of Light and Heavy Filth in spices and Condiments

