

FOOD ANALYSIS

*Two Months Online
Laboratory Practices*

**Any Biology, Chemistry,
Biotechnology, Microbiology,
Biochemistry, Agriculture, Home
Science student & Professionals
can join**



Job Prospects:

Chemist, Quality Control Manager

TECHNIQUES TO BE COVERED

1. Laboratory Standard Operating Procedures
2. Preparation of Reagents and Buffers
3. Dilutions and Concentrations
4. Statistics for Food Analysis
5. Nutrition Labeling Using a Computer Program
6. Accuracy and Precision Assessment
7. High-Performance Liquid Chromatography
8. Gas Chromatography
9. Mass Spectrometry with High-Performance Liquid Chromatography
10. Moisture Content Determination
11. Ash Content Determination
12. Fat Content Determination
13. Protein Nitrogen Determination
14. Total Carbohydrate by Phenol-Sulfuric
15. Vitamin C Determination by Indophenol Method
16. Water Hardness Testing by Complexometric Determination of Calcium
17. Phosphorus Determination by Murphy-Riley Method
18. Iron Determination by Ferrozine Method
19. Sodium Determination Using Ion-Selective Electrodes, Mohr Titration, and Test Strips
20. Sodium and Potassium Determinations by Atomic Absorption Spectroscopy
21. Standard Solutions and Titratable Acidity
22. Fat Characterization
23. Proteins: Extraction, Quantitation and Electrophoresis
24. Glucose Determination by Enzyme Analysis
25. Gliadin Detection by Immunoassay
26. Viscosity Measurements of Fluid Food Products
27. CIE Color Specifications Calculated from Reflectance or Transmittance Spectra
28. Extraneous Matter Examination



Helpline : 7080 833 450 | www.itlsacademy.com

**Register
Now**