

About Us

Edward Food Research & Analysis Centre Limited (EFRAC) is a state-of-the-art laboratory having the most advanced and high precision instrumentation setup. EFRAC provides worldclass research, analytical and training services to food manufacturer/food processor/food importer/exporter/food safety professionals, students, scholars and faculty members.

With the advent of globalisation and rapid expansion in the food & agricultural sector, industries across the globe are investing hugely in India. This has resulted in huge job opportunities for trained and skilled professionals for analytical and R&D services.

Every year huge job opportunities are created in research organisations, commercial laboratories, pharmaceutical companies, agrochemical industries, biotech companies and other allied industries.

All these industries seek candidates having sufficient practical exposure to handle and operate high cost sophisticated instruments. Since it is not viable and justified for colleges, institutes, research centres and other allied organisations to house this entire high-end instrumentation infrastructure, students therefore remain deprived of attaining the practical skill while undergoing their academic courses.

Due to lack of adequate skills the students passing out from different scientific disciplines and seeking job opportunities in R&D and analytical sector find it difficult to get a berth in these industries.

EFRAC has designed the course modules to enable students in such a way to gather practical experience in handling, operating and maintaining the ultramodern, highly sophisticated and automated instruments which are used for the high-end analysis in the field of chemical and biological science.

Apart from students this training module will also be very beneficial for quality and food safety professionals, scholars and faculty members in the above mentioned fields to upgrade and hone their analytical and R&D skills at par with current advancement in science and technology.

Services we offer

Training and Academic Services: For UG, PG & research students, faculty members and professionals from food industry.

Analytical Services: Pesticide residue analysis, food and water analysis, microbiology analysis of food and agriculture products.

R&D Services: For food industry, academic institutes, universities, colleges and other concerned government and non-government organisations.

Training on Food and Water Analysis



The training programme is designed to provide the most comprehensive range of on the job training especially in handling sophisticated instruments for trace and ultra trace analysis. The training program will also provide both technical knowledge and practical skills essential to professionals in residue analysis in line with ISO 17025:2005.

BROAD ANALYTICAL SPECTRUM

- Proximate analysis
- Nutritional labeling and value analysis
- Vitamins/Sugar profile/ Amino acid profile/ Fatty acid profile/ Organic acid profile
- Toxins/Antioxidants/Alcohols
- Adulterants/Antitoxins/Antibiotics etc

TEST METHODS

- AOAC, APHA, EU, EPA, BIS

*Workshop contents/dates may be changed at the discretion of EFRAC

Course Content

NAME OF THE TOPIC

Instrumentation Techniques

High performance liquid chromatography-(HPLC)
Gas chromatography-(GC)
Inductively coupled mass spectroscopy-(ICP/MS)
Atomic absorption spectroscopy-(AAS)
Ion chromatography-(IC)
Total organic carbon-(TOC)

Food Product Analysis Course 1

Proximate
Mineral analysis (AAS/ICP-MS)
Vitamins (HPLC)

Food Product Analysis Course 2

Fatty acid profile by GC
Amino acid profile analysis by HPLC
Vitamin analysis by HPLC

Analysis of Food Additives and Contaminants in soft drinks

Food additives (Caffeine, Aspartame, Benzoic acid, Sorbic acid, Acesulphame-K) by HPLC
NOTs (Natural Occurring Toxins) in beverage products by HPLC
Determination of food colors in beverage products by HPLC

Project on Water Analysis

Physical
Chemical

Project on Food Nutritional Labeling Analysis Proximate

Mineral analysis (AAS/ICP-MS)
Vitamins (HPLC)

Assessment/Certification

Who should attend?

B.Tech, M.Tech, B.Sc and M.Sc students from Microbiology, Biotechnology, Genetic Engineering, Food Science & Nutrition, Cell Biology, Molecular Biology, Analytical Chemistry, Biochemistry, Biophysics, Instrumentation, Agriculture & Soil Science and Environmental Science.

JRFs, SRFs, Associates, Project Guides associated with research organisations.

Professionals from all fields of food manufacturing, food processing, food safety, agriculture industries and at all levels viz analysts, food inspectors, auditors, scientists, QA executives, managers etc.

ACCOMMODATION

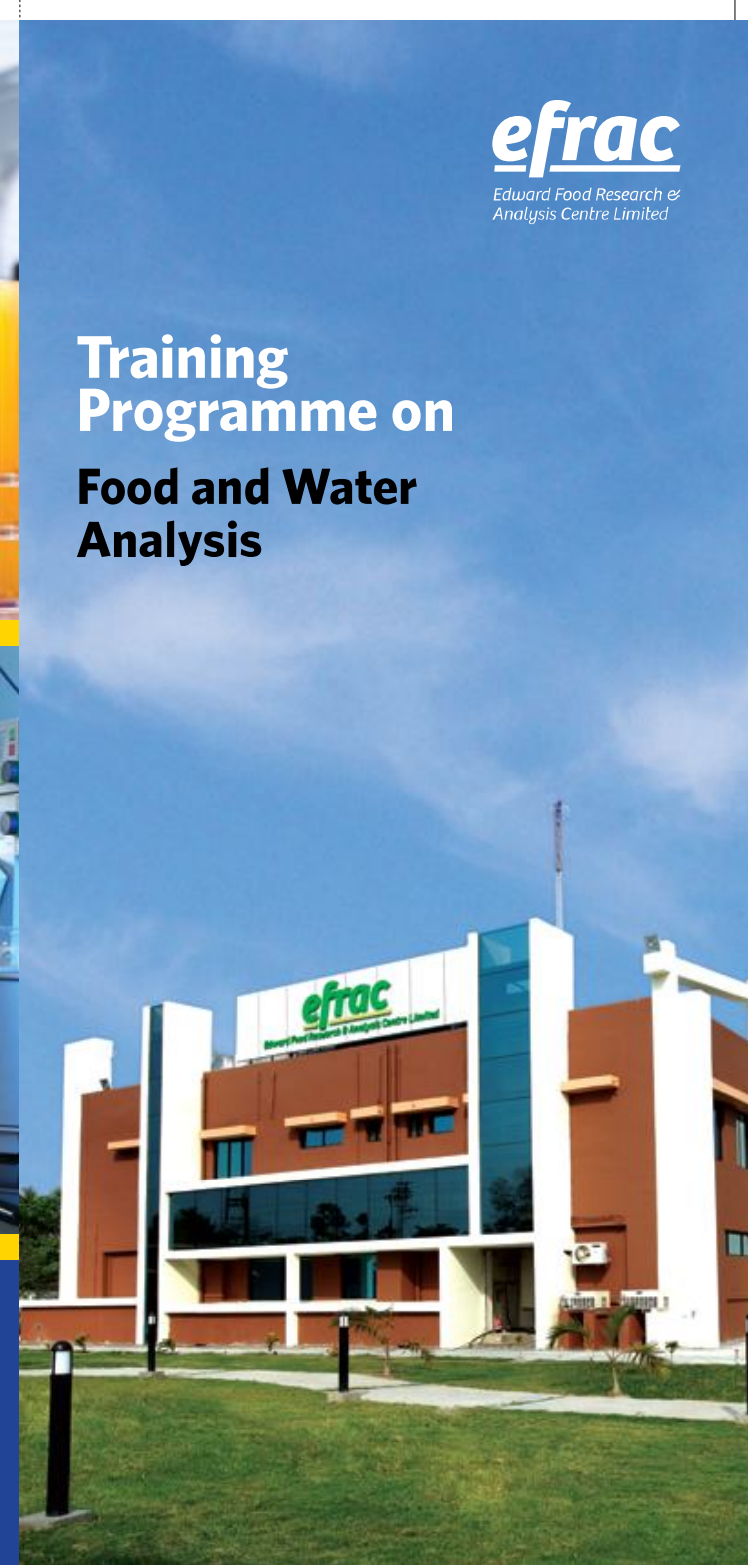
Accommodation can be provided to the students/professionals in nearby hotels at applicable charges.



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Training Programme on Food and Water Analysis



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For Course Fee & Registration Guidelines Please Contact

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RESEARCH & ANALYSIS CENTRE

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