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| **Date** | **Hands on Training**  **(9:30 to 18:00)** | **Presentation**  **(14:30 to 15:45)** |
| 28th Jan 2018 | Analysis of Fat in milk / skimmed  milk powder / paneer | Overview of ISO 17025 requirement for laboratory |
| 29th Jan 2018 | Analysis of total and true protein in milk | Analytical requirements for milk and milk products as per FSS Act 2006 |
| 30th Jan 2018 | Analysis of added sucrose in condensed milk / Reichert Meissl value in ghee / Analysis of Curd in Butter | Good Food Laboratory Practices (GFLP) and Quality Control check in food laboratory. |
| 31st Jan 2018 | Analysis of adulterants in milk samples / Quantitative detection of maltodextrin in Skimmed milk Powder. | Parikrama visit. |
| 01st Feb 2018 | Analysis of Insolubility index and Scorched particle in Skimmed milk powder. | Feedback and certificate distribution  (16:00 to 16:30) |