

**FRAGRANCE & FLAVOUR DEVELOPMENT CENTRE,
(Ministry of MSME, Govt. of India)
Makrand Nagar, Kannauj-209726(U.P.) Email: ffdcknj@gmail.com
Web-site :- www.ffdccindia.org**

Course Content

Training on Production of fragrant raw materials, fragrance & flavour creation

1. Duration :- 6th to 14th September 2017
2. Timing :- 10.00 AM to 5.00 PM
3. Venue :- FFDC Kannauj
4. Intake :- 22 Participants
5. Fee :- Rs. 16,500/- (Including Boarding & Lodging)
6. Eligibility :- 12th Pass out with well- versed in English

Objective: - The course is designed for the participants to know about distillation of aromatic crops, processing of essential oils, production of fragrant raw materials, manufacturing of aroma chemicals & creation of fragrance & flavour including its uses.

Course Content:

- Global Scenario of Essential oil fragrance & flavour
- Prospects of cultivation of important aromatic and medicinal crops.
- Principles, Processing & Techniques of Essential Oils.
- Pilot scale demonstration on steam distillation.
- Basics of fractional distillation as applied to essential oils like, mint, citronella.
- Practical demonstration of fractional distillation-
 - a) Lab-scale
 - b) Pilot scale
- Value addition in essential oils like Citronella, Lemongrass, Mint, Basil etc. & Practical demonstration of value addition.
- Fundamentals of processing of aroma chemicals.
 - i) Practical demonstration of processing of –
 - a) Formates /acetates
 - b) Citronellal/Nitrile.
- Basic principle of solvent extraction techniques. Practical demonstration –
 - a) Lab scale
 - b) Pilot scale.
- Quality assessment of essential oils concerning physico-chemical & instrumental analysis.
- Fundamental of fragrance & flavours creation methodology.
- Classification of odours.
- Familiarization with fragrant raw materials & Memorization of odours.
- Creation of fragrances & practical demonstration.
- Creation of flavours & its practical demonstration.
- Evaluation of fragrance / flavours so created.
- Application of fragrances & flavours.

How to apply: - Interested persons may apply with a brief resume on plain paper along draft of Rs. 16,500/- in favour of "Principal Director, FFDC, Kannauj at following address latest by 04.09.2017 on ffdcknj@gmail.com .

Fee -Rs. 16,500- (Rs. Sixteen thousand five hundred only)

Note: Fee can also be credited online on following details and copy of the bank receipt may be forwarded by E-mail for getting receipt of your credit.

Account no. : 10892289104 Name of account holder:- FFDC
Nature of account: Current Branch Name & Address: State Bank of India, Saraimera, Kannauj
Branch Code: 00664 IFSC code of Branch: SBIN0000664 MICR Code of Bank: 209002001

OR

Fee can also be transferred online by clicking

<https://www.onlinesbi.com/prelogin/icollecthome.htm?corpID=367889>

The Principal Director,
Fragrance & Flavour Development Centre, Min. of MSME, Govt. of India,
Makrandnagar, Kannauj-209 726. Web-site – www.ffdccindia.org

Mobile: - 08756019406, 08948627156, 09889896011, 08400549449

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