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

Course Content

Summer training for under graduate students on Essential oil, fragrance & flavour

- 1. Duration :- One Month (As per the schedule on website <u>www.ffdcindia.org</u>)
- 2. Timing :- 10.00 AM to 5.00 PM
- 3. Venue :- (As per on website <u>www.ffdcindia.org</u>)
- 4. Intake :- 25 Participants
- 5. Fee :- (As per on website <u>www.ffdcindia.org</u>)
- 6. Eligibility : 12th Pass out / appearing

Objective: The course is designed for the participants to know about essential oil, fragrance & flavour raw materials. Also learn about method of cultivation of aromatic crops, extraction & value addition of essential oils & compounding of fragrance & flavour.

Course Content:

Cultivation & Prospects of Aromatic crops

- ≻ The aroma bearing crops & their importance
- Cultivation of Aromatic & medicinal crops
- ➢Rose, Matricaria, Geranium, Lavender, Patchouli, Japanese mint, Pepper mint, Spearmint, Basil, Citronella, Vetiver, Palmarosa & Lemongrass.
- ▶ Practical demonstration on field distillation unit

Extraction & Value addition of Essential oil

- ≻Theories of distillation
- ► Distillation techniques at a glance
- ≻Value addition in essential oil & manufacturing of aroma
- >Practical demonstration of fraction distillation on pilot scale

Quality Assessment

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- ≻Distillation of essential oil by Clevenger apparatus
- ≻Gas Liquid Chromatography
- ≻Bureau of Indian Standards
- >Practical demonstration on quality control in fragrance raw material

✤ Fragrance Creation

- ➤Classification of odours
- Modes of creation of fragrance
- Safety & regulatory aspects
- ▶ Practical demonstration of fragrance & perfumery
- Fundamental of Flavors Development
 - ➤Basics of Flavour
 - Some important essential oil for Flavours
 - > Application of Flavors in industries

How to apply: - Send your filled registration form along with one passport size photograph & identify certificate via e-mail (<u>info@ffdcindia.org</u> / <u>ffdcknj@gmail.com</u>)

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, Saraimeera, Kannauj Branch Code: 00664 IFSC code of Branch: SBIN0000664 MICR Code of Bank: 209002001 OR

Fee can also be transferred online by clicking <u>https://www.onlinesbi.sbi/sbicollect/icollecthome.htm</u>

The Principal Director,

Fragrance & Flavour Development Centre, Min. of MSME, Govt. of India, Makrand Nagar, Kannauj-209 726. Web-site – <u>www.ffdcindia.org</u>