

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

Course Content

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

1. Duration :- One Month (As per the schedule on website www.ffdcindia.org)
2. Timing :- 10.00 AM to 5.00 PM
3. Venue :- (As per on website www.ffdcindia.org)
4. Intake :- 22 Participants
5. Fee :- (As per on website www.ffdcindia.org)
6. Eligibility :- Graduation with well-versed in English/Hindi

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**
 - 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: - Apply on plain paper indicating Name, Father's name, Date of birth, Qualification, Address for Correspondence, Category, Mobile no., Present area of working & its duration addressed to Principal Director, FFDC, Makrand Nagar, Kannauj- U.P.-209726 on ffdcknj@gmail.com / info@ffdcindia.org

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, Saraiameera, 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,
Makrand Nagar, Kannauj-209 726. Web-site – www.ffdcindia.org

Mobile: - 08756019406, 08299490589, 09889896011, 08400549449