

HRD/STC/12/SIT/2007

**SENSORY AND INSTRUMENTAL METHODS FOR THE TEXTURAL ANALYSIS  
OF PROCESSED FOODS  
05.11.2007 – 07.11.2007**

The training programme would focus on texture development in processed foods, sensory analysis of texture, methods of instrumental texture measurement, texture of confectionery and bakery products, texture of muscle foods, texture of fruits and vegetables and their products, statistical analysis of sensory data and correlation between sensory and instrumental texture. The practical classes consist of different sensory evaluation test, texture profiling and different methods of instrumental measurement of texture of various category of food.

**ELIGIBILITY CRITERIA**

Knowledge of the subject under focus, preferably a basic degree. The medium of presentation and interaction is in English.

**TRAINING CHARGES PER PARTICIPANT**

**TRAINING FEE OF Rs. 4,490/- (INCLUSIVE OF FOOD, ACCOMODATION AND 12.24% SERVICE TAX)**

**TRAINING FEE IS SUBJECT TO REVISION AS GOVERNED BY THE RULES AND REGULATIONS OF THE INSTITUTE.**

Training charges may be paid in the form of **DD** favouring "**Director, CFTRI, Mysore**"

**CHEQUE WILL NOT BE ACCEPTED**

**LAST DATE FOR RECEIVING THE NOMINATION/APPLICATION ALONG WITH THE BIODATA AND DEMAND DRAFT IS 26.10.2007**

**FOR FURTHER INFORMATION**

Please Contact:

**Dr. M. C. VARADARAJ**

Head, HRD Department, C.F.T.R.I,  
Mysore – 570 020, India

☎: 0821 – 2543533,

Fax: 0821 – 2517233

E -✉: stc @ cftri . res . in

or

stcattp @ yahoo . com

M. C. Varadaraj  
Head, HRD