

**Centre of Relevance and Excellence in Food Processing Technology and Quality Control,  
(TIFAC-CORE), Department of Food Technology, TMSL, Kolkata**

Sponsored by

**TIFAC, DST, Govt. Of India,**

**Department of Food Technology** Envisions to be a reliable support for stakeholders of quality and safety of food in India through its services of global standards in testing, quality assurance, analytical research and consultancy

**Our Services:**

- We conduct **nutrition fact research, process authority review and technical counseling** to take a **moderate or stage-two company** and **mitigate their cost by giving them R&D and semi batch production space.**
- For the small companies accessing of cohesive resources about all the business facets would be invaluable for them in terms of pointing the way toward a more holistic approach to **scaling of production, staffing, branding, product diversity, and food safety and security assurances.**
- We also work out all the regulatory angles before they arrive **so that they walk out of the door with salable product.**
- For small entrepreneurs and sick units struggling to survive, we offer technical, consultancy and testing services to aid them establish themselves at reasonable prices.
- In addition to our testing services, we also offer comprehensive consultancy services to guide businesses through the entire product development process, from ideation to commercialization. Our experts provide valuable insights and guidance on regulatory compliance, labeling requirements, and product formulation.
- By collaborating with us, you can focus on your core business while we handle your food testing and consultancy needs. Our services are affordable and efficient, making it easy for small businesses, budding entrepreneurs to access high-quality testing, and consultancy services that are usually available only to large-scale industries.
- Our lab is fully equipped with state-of-the-art technology, facilities, designed to provide high-quality testing, and consultancy services to businesses in the food industry. Our lab is equipped with the latest equipment and technology, including advanced analytical instruments, microbiology facilities, and sensory evaluation booths. We also have a range of specialized equipment for food product development and testing, including baking ovens, extruders, and packaging machines.
- At the Food Technology Departmental Lab, we pride ourselves on our attention to detail and our commitment to quality. Our lab infrastructure is designed to support our highly trained and experienced staff, who are dedicated to ensuring that our clients receive the best possible service.

If you are interested in learning more about our lab infrastructure or in availing of our food testing and consultancy services, please do not hesitate to contact us at:

Dr.Lakshmishri Roy : (9123051474),

Email: [upadrastalakshmishri@gmail.com](mailto:upadrastalakshmishri@gmail.com), [rubysaha30@yahoo.com](mailto:rubysaha30@yahoo.com)

## Our labs:

Our lab is fully equipped with state-of-the-art technology, facilities, designed to provide high-quality testing, and consultancy services to businesses in the food industry. We are committed to ensuring that our clients receive the best possible service, and our lab infrastructure reflects this commitment.

**(In the PPT provided)**

## Our Charges:

### Proximate Analysis

[For Cereals, Cereal Products, Bakery and Confectionary (Biscuits, Bread, Cookies etc) Pulses and Pulse Products, ]

Sl.No	Parameters	Charges (For Industry)	Charges (For other Academic/Research institution)	Sample requirement
1	Moisture	200.00	150.00	50g
2	Crude fat	700.00	500.00	50g
3	Crude fiber	700.00	500.00	50g
4	Crude protein	800.00	600.00	50g
5	Total Ash	300.00	200.00	50g
6.	Acid insoluble ash	500.00	400.00	50g
7	Total carbohydrate	700.00	500.00	200g
8	Proximate analysis (Sl.No..1-7)	3000.00	2000.00	200g

### Microbial analysis

Sl.No	Parameters	Charges (For Industry)	Charges (For other Academic/Research institution)	Sample requirement
1	Yeast and Mold Count	1000	750	100ml/g
2	E-coli	1000	750	100ml/g
3	Total Plate Count	1000	750	100ml/g

**For Fruits & vegetables (raw and processed)**

Sl.No	Parameters	Charges (For Industry)	Charges (For other Academic/Research institution)	Sample requirement
1	Moisture	200.00	150.00	50g
2	Crude fat	700.00	500.00	50g
3	Crude fiber	900.00	600.00	50g
4	Crude protein	800.00	600.00	50g
5	Total Ash	300.00	200.00	50g
6.	Acid insoluble ash	500.00	400.00	50g
7	Total carbohydrate	700.00	500.00	200g
8	Proximate analysis (Sl.No..1-7)	3000.00	2000.00	200g
<b>Fruits and vegetables products</b>				
8	Acidity	300.00	200.00	3L
9	Alkalinity	300.00	200.00	3L
10	pH	200.00	100.00	200ml
11	Total solids	300.00	200.00	3L
12	Hardness	300.00	200.00	3L
13	Residual chlorine	300.00	200.00	5L

**Water Analysis**

1	Acidity	300.00	200.00	3L
2	Alkalinity	300.00	200.00	3L
3	pH	200.00	100.00	200ml
4	Total solids	300.00	200.00	3L
5	Hardness	300.00	200.00	3L
6	Residual chlorine	300.00	200.00	5L

**Meat and Meat products, Fish and Fish Products, Sweets and Confectionary,**

<b>Product category</b>	<b>Meat and Meat products</b>		<b>Fish and Fish Products</b>		<b>Sweets and confectionary</b>
<b>Sub category</b>	<b>Fresh and frozen meat and eggs</b>	<b>Processed and preserved meat</b>	<b>fresh</b>	<b>Processed and preserved</b>	
<b>Parameter groups</b>					
<b>Proximate analysis/general parameters</b>	2000	2000	2000	2000	2500
<b>Microbiology</b>	2500	2500	3000	3000	-
<b>Final Cost</b>	4500	4500	5000	5000	2500

**Dairy Products and analogues, Fats, Oils and fat emulsions**

<b>Product category</b>	<b>Dairy Products and Analogues</b>			<b>Fats, Oils and Fat emulsions</b>				
<b>Sub category</b>	<b>Milk</b>	<b>Milk products</b>	<b>Foods for infant nutrition</b>	<b>oils</b>	<b>Edible fats</b>	<b>Edible fats with animal origin</b>	<b>Margarine and fat spread</b>	<b>Other (hydrogenated, intersterified)</b>
<b>Parameter groups</b>								
<b>Proximate analysis/general parameters</b>	2000	2000	3000	4500	4500	4500	4500	4500
<b>Microbiology</b>	2500	2500	2500	-	-	-	-	-
<b>Final Cost</b>	4500	4500	5500	4500	4500	4500	4500	4500

**Note:**

- Testing charges need to be deposited in the account as specified below
- Sample should be prepared as per standard protocol and filtered through 0.2 micromembrane filter paper before submitting for analysis
- Adulteration tests for oil and milk may also be conducted on request

Payment to be made in favour of:

**Account Holder name:** TECHNO INDIA

**Account No. :** 4548002100000017

**Bank Name:** PUNJAB NATIONAL BANK

**Branch Name:** Sector-V, Salt Lake, Kolkata -91

**IFSC Code:** PUNB0454800

**MICR Code:** 700024076