

## **FOOD QUALITY CONTROL LABORATORY**

Department of Post Harvest Technology, College of Horticulture, Vellanikkara

The Food Quality Control Laboratory, under the Department of Post Harvest Technology at the College of Horticulture caters to the determination of nutritional and biochemical quality attributes of fresh and processed food samples. The facility is being used by researchers, entrepreneurs, students and food business operators from all districts of Kerala. Nutrient labeling is an inevitable aspect of value added and processed products as emphasized by the Food Safety and Standards Authority of India (FSSAI). A few of the Firms/institutions that have utilized the services of the laboratory are:

Suma Food Supplement, Pengatri, Palakkad

Government Ayurveda College, Thiruvananthapuram

Dr.N.G.P Arts and Science College, Coimbatore

Vimala College, Thrissur

Saraswathy Soft Drinks, Nattika

Cadbury-Cocoa Research Project, KAU

Anna Food Products, Wayanad

Kerala Agro Industries Corporation, Mala

Mahatma Gandhi University, Kottayam

St. James College, Chalakkudy

SKS, Parathode, Kottayam

Veg Village, Adithiruthy, Chavakkad

N Qube Natural Drinks, Thanjeri, Malappuram

Royal Foods, Kozhikode

Gayathri Sweets, Punkunnam, Thrissur

St. Thomas College, Thrissur

Govt. Model Girls HSS, Irinjalakuda

Green Valley passion fruit, Akkampadam, Eranhimangad, Malappuram

Food Mania, Walayar, Palakkad

**RATES FOR QUALITY DETERMINATION**

<b>SI No.</b>	<b>Quality parameter</b>	<b>Quantity required for analysis (g)</b>	<b>Charges for analysis (Rs.)</b>
<b>I</b>	<b>Carbohydrates</b>		
1.	Reducing/ Non-Reducing/ Total Sugars	250	300
1.	Starch	250	300
1.	Total carbohydrate	250	250
1.	Amylose	250	400
1.	Cellulose	250	350
1.	Fructose/ Inulin	250	600
1.	Pectin	250	700
<b>II</b>	<b>Lipids</b>		
1.	Soxhlet extraction (Oleoresin/fat)	100	350
1.	Acid value/ Acid number/ Free fatty acids	100	300
1.	Saponification value	100	500
1.	Iodine value	100	500
1.	Peroxide value/ rancidity	100	300
<b>III</b>	<b>Vitamins</b>		
1.	Ascorbic acid	250	350
<b>IV</b>	<b>Pigments</b>		
1.	Lycopene	250	500
1.	Total carotenoids	250	500
1.	Chlorophyll	250	350
1.	Curcumin	250	500
<b>V</b>	<b>Phenolics</b>		
1.	Total phenols	100	500
1.	Chlorogenic acid	250	1650
1.	Tannin	250	500
1.	Capsaicin	100	500
1.	Flavanoids	100	500
<b>VI</b>	<b>Fibres</b>		
1.	Crude Fibre	250	400
1.	Acid Detergent Fibre (ADF)	250	350

1.	Neutral Detergent Fibre (NDF)	250	350
1.	Dietary Fibre	250	600
<b>VII</b>	<b>Amino acids/Protein</b>		
1.	Total free amino acids	100	500
1.	Proline	100	500
1.	Methionine	100	500
1.	Tryptophan	100	800
1.	Protein	100	500
<b>VIII</b>	<b>Miscellaneous</b>		
1.	Acidity	100	200
1.	Sulphur dioxide	100	200
1.	Mucilage	200	300
1.	Benzoic acid	200	350
1.	TSS	100	100
1.	pH	100	100
1.	Extraneous matter	100	200
1.	Total mineral content/ Total ash	200	400
1.	Acid Insoluble Ash	200	400
1.	Water insoluble ash	200	400
1.	Individual Element analysis	200	400+(100/element)
1.	Moisture content	100	300
1.	Water activity	100	300
1.	Alcohol Content	300	200

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