

# SKILL DEVELOPMENT PROGRAMME

APPLY ONLINE :  
<http://sdp.niist.res.in>



## "Determination of Active Principals of Spices; A Theoretical Approach and Practical Demonstration"

### Topics to be covered (both theory and practical) :

- *Introduction to spices, classification, physicochemical and functional properties.*
- *Theory classes on Oils and oleoresins, Extraction of Active principles, Functional food/nutraceutical from spices*
- *Practical demonstration of Oils and oleoresins extraction*
- *Demonstration of spices oil and oleoresin separation procedure*
- *A qualitative and quantitative analysis of active constituents of Spices using sophisticated instruments Spectroscopy: UV-visible spectrophotometer and Chromatographic techniques.*



CSIR Integrated  
Skill Initiative

**CSIR-NIIST**  
THIRUVANANTHAPURAM



**niist**  
सीएसआईआर का अंतर्विषयी आयाम  
Interdisciplinary face of CSIR

**Course fee:  
Rs. 5000/-**

### ACCOUNT DETAILS

The Director, CSIR-NIIST  
Account No: 67047723825  
IFSC Code: SBIN0070030  
Bank: State Bank of India (SBI)  
Address: Pappanamcode,  
Industrial Estate

### CONTACT

**PHONE: 0471-2515326**  
**E-mail: [sdp@niist.res.in](mailto:sdp@niist.res.in)**

### Objectives:

The objective of the current course is to familiarize the attendees with the active principles of spices their importance, extraction, separation, and purification techniques, and qualitative and quantitative evaluation of the spices' bioactives using sophisticated analytical instrumentation methods (UV-visible spectrophotometer and Chromatographic techniques) wherever possible.

The Course is designed in such a way that first, the participants will get the introductory information through theory classes about Spices active principals, and further they would be exposed to the practical demonstration.

**No. of Seats:  
5-10**

**Course coordinator:  
Dr. Tripti Mishra**

**DATE:  
14-18 October 2024  
(5 days)**

<https://www.niist.res.in/english/academics/csir-skill-initiative>