

TRANSFORMING
LEARNING INTO
EXPERTISE





ABOUT US

Kulkarni Laboratory (NABL Accredited) Laboratory under Quality Council of India in both Chemical and Biological discipline for Food & water testing. We provide hands-on training for various laboratory courses since 2022.

Laboratory training is provided in online, offline as well as in Hybrid mode.

BASIC MICROBIAL TECHNIQUES:



Course contents:

- Different types of medias and media preparation
- Sterilization process, Aseptic techniques, Sample preparation, Serial/decimal dilutions
- Plating methods: Pour plate tech, Spread plate tech and streak plate tech.
- Inoculation, Incubation, Isolation, Gram's Staining, Colony characterization, Pipetting
- Regular hands-on practical training

Duration: 1 week

**Course fees:
5000/-**

MICROBIAL CULTURE MAINTENANCE AND VERIFICATION:



Course contents:

- Handling and revival of microbial cultures
- Isolation on selective media, Biochemical characterization
- Preparation of stock culture of known concentration
- Preparation of working culture of known concentration from stock
- Serological confirmation as applicable
- Hands-on practical training

Duration: 1 week

**Course fees:
5000/-**

MICROBIAL TESTING OF FOOD:



Course contents:

- Total viable count, yeast and mould count, E.coli and coliform, pathogen testing including Salmonella spp.
- Introduction to FSSAI regulation for food products standards
- Introduction of various national and international test methods.

Duration: 1 week

**Course fees:
5000/-**

MICROBIAL TESTING OF WATER:



Course contents:

- Ground water, drinking water, filtered water, R.O. water, distilled water, domestic use water, packaged drinking water, Process water for food industries
- IS 14543, IS 10500, IS 3328, IS 4251
- MPN , Membrane filtration method, serial dilution

Duration: 1 week

**Course fees:
5000/-**

SHELF LIFE OF FOOD PRODUCTS



- Real time and accelerated shelf life study
- Organoleptic and sensory parameters
- Chemical testing
- Microbiological testing

Duration: 1 day theory

Course fees: 2000/-

SHELF LIFE TESTING PRACTICAL



- 1. Organoleptic and sensory parameters
- 2. Chemical testing
- 3. Microbiological testing
- 4. Training on standard equipment.

Duration: 5 days

Course fees: 5000/-

ENVIRONMENT MONITORING AND BIO BURDEN TESTING



- Sterility test
- Air monitoring
- Surface swab testing
- Fumigation and efficiency check

Duration: 5 days

Course fees: 5000/-

MICROBIAL MEDIA VALIDATION



Course contents:

- Introduction to ISO 11133
- Critical consumable testing
- Media productivity test
- Media specificity test
- Media selectivity test
- Growth promotion test
- Growth inhibition test

**Duration: 1 week
(3 days)**

**Course fees:
5000/-**

INTRODUCTION TO NABL AND ISO/IEC 17025:2017 (PRESENTATION)



Course contents:

- What is accreditation and its necessity
- Global approach of accreditation
- Process of getting accreditation
- Brief introduction to requirements of ISO 17025
- Facility and documentations per ISO /IEC 17025:2017 standard

**Duration: 4 days
Theory**

**Course fees:
3000/-**



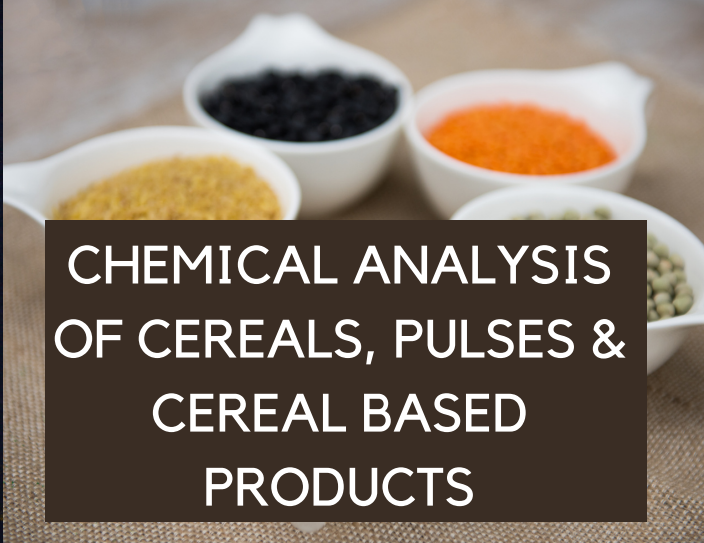
CHEMICAL ANALYSIS OF SPICES

Course contents:

- Moisture, Total Ash & Acid Insoluble Ash.
- Foreign Matter, Weevil Seeds, Damaged broken Seeds & Extraneous Matter
- Non-Volatile Ether Extract, Volatile Oil Content & Crude Fibres

Course fees: 3000/-

Duration:- 4 days




CHEMICAL ANALYSIS OF CEREALS, PULSES & CEREAL BASED PRODUCTS

Course contents:

- Moisture, Total Ash & Acid Insoluble Ash
- Alcoholic Acidity, Gluten Content & Crude Fibres.
- Foreign Matter, Weevil Seeds, Damaged broken Seeds & Extraneous Matter

Course fees: 3000/-

Duration:- 4 Days



CHEMICAL ANALYSIS OF TEA POWDER

Course contents:

- Total Ash & Acid Insoluble Ash, Water Soluble Ash
- Water Extract, Alkalinity of water soluble ash
- Crude Fibres

Course fees: 3000/-

Duration:- 4 Days

CHEMICAL ANALYSIS OF MILK & MILK PRODUCTS



- Milk Fat, Fat Content & Solid Not-Fat
- Total Solids, Milk Solids & Moisture Content
- Sucrose Content, Titrable Acidity
- Total Nitrogen content
- Qualitative Test
Parameters: Anionic Detergents, Formaldehydes, hydrogen Peroxide, Boric Acid & Borates, Salicylic Acid & maltodextrin
- Sucrose, Starch, Urea, Ammonium Salts, Sulphates & Glucose
- Sodium Chloride, Foreign Fats, Nitrate, Neutralizers, Hypochlorites & Chloramines, Quaternary Ammonium Compounds

Course fees: 3000/-

Duration:- 1week




Chemical Analysis of NAMKEEN PRODUCTS

Course contents:

- Moisture, Total Fat & Acid Insoluble Ash
- Acid Value of Extracted fat, Free Fatty Acids as Oleic Acid & Peroxide Value
- Training on standard equipment

Course fees: 3000/-

Duration:- 4 days



Chemical Analysis of Edible Fat- Oil/ Ghee

Course contents:

- Saponification value & Unsaponifiable Matter
- Acid Value, Iodine value, Peroxide value, Acetyl Value, Hydroxyl Value, Polenske Value & RM Value
- Melting Point & Refractive Index
- Free Fatty Acid, Baudine test, Bellier turbidity temperature
- Butyro Refractometer Reading BR

Course fees: 3000/-

Duration:- 5 days

CHEMICAL ANALYSIS OF WATER (DRINKING WATER & WASTE WATER)

- Importance of Water Quality testing
- . pH, Conductivity, Turbidity
- Total Dissolved Solids (TDS), Total Suspended Solids (TSS), Oil & Grease, Organic & Inorganic Residue
- Alkalinity, Chloride, Hardness, Calcium & Magnesium, Residual Chlorine
- Sulphate, Nitrate, Chemical Oxygen Demand (COD), Biochemical Oxygen Demand (BOD)

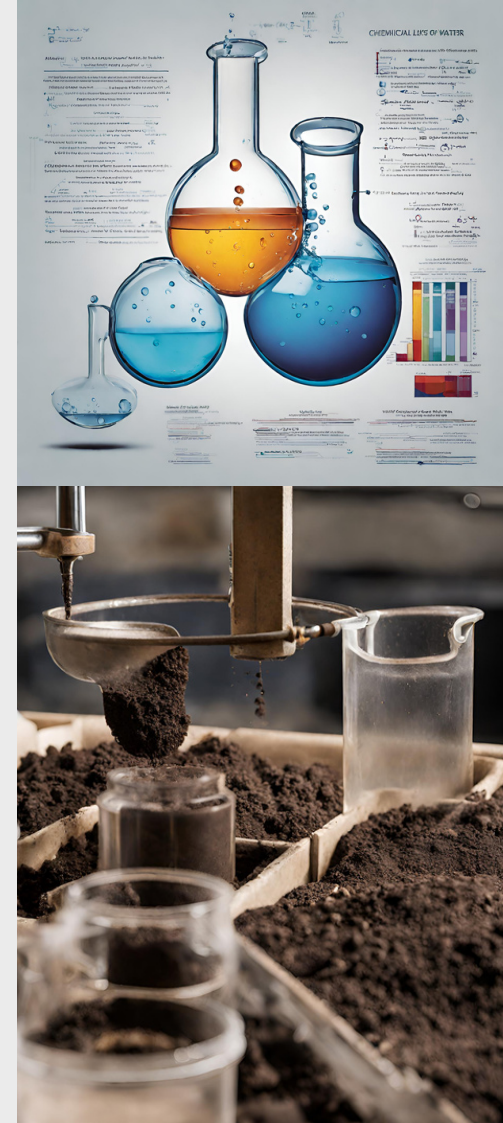


Course fees: 3000/-

Duration:- 1 Week

CHEMICAL ANALYSIS OF SOIL & IRRIGATION WATER & FERTILIZERS (AS PER FCO (FERTILIZER CONTROL STANDARD))

- Importance of Soil & Fertilizers testing
- pH, Conductivity, Organic Carbon, Available Nitrogen
- Elemental Analysis incl: Available Phosphorus, Potassium, Sulphur, Boron, Calcium, Magnesium, Calcium Carbonate (CaCO_3), Copper, Iron, Manganese, Zinc, Sodium, Chloride, Bicarbonates
- pH, Conductivity, Colour, Odour, Moisture, Bulk Density
- Organic Matter & Carbon
- Total Nitrogen, Ammonical Nitrogen, Nitrate Nitrogen
- Elemental Analysis incl: Total Phosphorus, Potassium, Sulphur, Boron, Calcium, Magnesium, Calcium Carbonate (CaCO_3), Copper, Iron, Manganese, Zinc, Sodium, Chloride, Bicarbonate



Course fees: 5000/-

Duration:- 2 Weeks



सावित्रीबाई फुले पुणे विद्यापीठ
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संदर्भ क्र : सीबी/ १२०३

दिनांक : ०७/१२/२०२३.

प्रति,

मा. अध्यक्ष,
सर्व अभ्यासमंडळे,

महोदय/ महोदया,

शैक्षणिक वर्ष २०२३-२४ पासून नवीन शैक्षणिक धोरणाची अंमलबजावणी विविध अभ्यासक्रमांच्या माध्यमातून होणार असून, आपल्या अभ्यासमंडळाने यासाठी अभ्यासक्रमाचा सविस्तर आराखडा तयार केलेला आहे. याबद्दल आपणा सर्वांचे मनःपूर्वक अभिनंदन.

नवीन शैक्षणिक धोरणामधील **Internship** आणि **On the Job Training** यांसारख्या विषयांसाठी सावित्रीबाई फुले पुणे विद्यापीठाने कोणकोणत्या आस्थापनांबरोबर शैक्षणिक करार करणे आवश्यक आहे यासंदर्भात आपल्या अभ्यासमंडळांच्या पुढील बैठकीमध्ये चर्चेसाठी विषय घेण्यात यावा. आपल्या अभ्यासमंडळाला त्या-त्या विषयांसाठी **Internship** आणि **On the Job Training** कसे उपलब्ध होऊ शकेल यासंदर्भात माहिती संकलित केल्यास, विद्यापीठाच्या प्रशासनाला अशा सर्व आस्थापना/संस्था/उद्योग/प्रशासकीय अधिकारी यांचेसोबत संपर्क साधून त्या-त्या विषयांकरिता शैक्षणिक करार पुढील काळामध्ये करता येईल. जेणेकरून विद्यार्थ्यांसाठी **Internship** आणि **On the Job Training** ची संधी पुरेशा प्रमाणात आपल्याला उपलब्ध करून देता येतील. अशा सर्व आस्थापना/संस्था/उद्योग/प्रशासकीय अधिकारी यांची माहिती एक महिन्यांच्या आत विद्यापीठाच्या शैक्षणिक (मान्यता कक्ष) विभागाकडे पाठविल्यास, त्यावर योग्य ती कार्यवाही विद्यापीठस्तरावर करणे सोयीचे होईल. तसेच या संदर्भात आपल्या अभ्यासमंडळामधील काही तज्ज्ञ व्यक्ती मदत करण्यास तयार असल्यास, तसेही स्वतंत्रपणे कळवावे.

(मनोहर कुंजीर)
सहायक कुलसचिव

As stipulated by Savitribai Phule Pune University [Ref.No. CB/1303 Dated 07/12/2023], every institute is supposed to provide On Job Training and Internship programme to students. And institutions are appealed to make agreements with various companies for the same.



Student testimonials



Training program was very helpful for us. We learnt about various analytical instruments as well as methods. Lectures were brilliantly taught to us. We have developed more interest in the program. I really enjoyed the course. Thank you so much for suggesting such a great course!

- Kranti Gaikwad

The faculties are knowledgeable and approachable. The hands-on sessions were good. I highly recommend this laboratory for its professionalism and commitment of providing an excellent training.

- Mr. Wagh

The staff is knowledgeable and friendly. You have successfully created the environment conducive to learning. I feel confident in the skills I have acquired.

I have completed one month training programme recently and I have learnt a lot of things in this period. The lab infrastructure is very advanced and faculty members are very supportive. The syllabus is very well designed and its execution is phenomenal. The laboratory environment is supportive for learning. I would strongly recommend this course to all fellow students.

- Devraj Kulkarni

Our Clients





Team



Alumni embarking on the Analytical journey



From the Classroom





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Laboratory Training