

### ABSTRACT

The following food items were analysed during my training period, at the Food Science and Chemical Laboratory of the SLSI.

- (1) Dried Milk
- (2) Vegetable Cooking Oil
- (3) Canned Fish
- (4) Sugar
- (5) Food Drinks (Cordials)
- (6) Artificial Vinegar
- (7) Jujubes
- (8) Jam
- (9) Curry Powder
- (10) Chilli Sauces
- (11) Margarine

The dried milk was tested for Solubility, and for Acidity. Oils were tested for Refractive Index, Colour, Acidity, peroxide value, saponification value, Iodine value, unsaponifiable matters, and Melting Point. Canned fish was analysed for Drained weight, Sodium chloride in Brine solution, and Acidity. Sugar was tested for polarization value.

Food Drinks (cordials) were tested for Acidity Total sugar, Sulphur dioxide, Total Soluble Solid, Permitted colours, and Benzoic Acid. Artificial Vinegar was tested for total Acidity, Formic Acid and Iron Content. Jujubes were tested for Moisture content (vacuum oven method), Sulphated Ash, Acid insoluble Ash, Sulphur dioxide, Gelatine Content, and reducing Sugar.

Jam was tested for Brix Value, and Permitted colours using paper chromatographic method. Curry powder was analysed for Moisture Content (Dean and Stark method), Volatile oil, Non-volatile ether extract, crude fiber, and Starch. Chilli Sauces were analysed for total solids, Total soluble solids, and total Sugar. Margarine was tested for Acidity and Fat.