

SERVICES AVAILABLE WITH US

- Sensory panel testing
- Analytical tests to evaluate active ingredients as per FSSAI regulations
- Product stability tests for ascertaining the shelf life of a food product
- Calculation of nutrition facts of food products
- Recruitment assistance to match your job requirement to recruit dieticians and nutritionists for your company




Managed by Qualified Nutritionists
Assisted by a panel of highly skilled
and experienced advisory board.

*RUSA CFPD
CONVERTS YOUR IDEAS INTO
REALITY*

REACH US AT

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**SNDT WOMEN'S
UNIVERSITY**

**RUSA
CENTRE FOR
FOOD
PRODUCT
DEVELOPMENT**

WHO SHOULD VISIT US?

- Students of Food science, Nutrition & allied subjects
- Food Scientists & Researchers
- Dieticians & Nutritionists
- Food & Beverage Companies (MSMEs and SHGs)
- Catering Corporates & Hotel Industry
- Food Business Owners
- Budding Food Entrepreneurs

WHAT WE CAN ACHIEVE TOGETHER?

- Research and Development of new food products
- Product quality testing with allied sister institutions
- RUSA CFPD provides qualified & experienced mentors for aspiring & ambitious students, entrepreneurs and SHGs to guide them in product development and packaging consultancy
- Hands on training and internships for students and aspiring individuals

WHAT DO WE DO?



Consultancy for developing new food products



Seminars & Workshops for ever evolving field of food and nutrition



Hands on training on specialised equipments to students & industry sponsored candidates



RUSA CFPD as an ancillary R & D Centre: Trained staff support for a fixed period and assigned task for completion and monitoring of the project



Equipment on rent: Availability of equipments for a limited period at a pre-decided rental and independently carry out your project/assignment with your own/our staff

WHICH FACILITIES WE HAVE?

- **Microwave Vacuum Dehydrator** – Designed for drying at low temperatures under Vacuum (SS304L)
- **Spray Dryer** – Designed to dry solutions and emulsions. Used extensively to preserve foods (LU222 Advanced)
- **Vacuum Packaging Machine** – Vacuum Packaging limits bacterial contamination and retains freshness (Model Number – TTMG363708)
- **Extruder** – Designed for making variety of products (Breadsticks, pasta, baby foods, etc.)
- **Tray Dryer** – Designed to dry food products under controlled temperatures.
- **Coating Machine** – Designed for mixing and surface coating of chips, crackers, nuts, mukhwaas, etc.
- **Walk –In – Chiller** – Designed for cold storage of products for longer shelf life.
- **Freeze Dryer** – Designed for production of instant meals and soups, drying of fruits for breakfast cereals.
- **Emulsifiers** - for the mixing and production of batters, sauces, creams and mayonnaise.
- **Ultra-sonicator** – used for homogenisation and to improve microbial stability.
- **Industrial Oven** – For baking of cookies, cakes, confectionery, nachos etc