

Functional Food Analysis



Be equipped with knowledge on functional food analysis and skills on how to perform chemical and data analysis to quantify phytonutrients present in vegetable via a laboratory informatics system.



Functional foods, such as fruits, contain a variety of phytonutrients that are known to enhance immune function and provide protection against various diseases. Through this course, you will gain hands-on experience in performing phytonutrients extraction, standard preparation and analysis of samples using sophisticated analytical instruments such as liquid chromatography. In addition, you will learn how to remotely monitor and analyse data generated by analytical instruments using a cloud-based system.

Course Fee



Singapore Citizens/Permanent Resident (SME-sponsored): S\$114 and above

Singapore Citizen aged 40 and above: S\$114.95

Singapore Citizen aged 39 and below: S\$304.95

Permanent Resident: S\$307.80

Full Course Fee (with GST): S\$1026.00

Course Dates



(2 days)

14-15 March 24



<https://for.edu.sg/functionalfoodanalysis>

Register Now!

Brought to you by
Republic Polytechnic, 9 Woodlands Avenue 9, Singapore 738964

Website: <https://www.rp.edu.sg/ace>