



Accredited Africa Training Institute for Capacity Development

Unit FO409, Hatfield Plaza · 1122 Burnett St, Hatfield 0028 · Pretoria, Gauteng · South Africa

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COURSE BROCHURE

Paprika Oleoresin Blending Techniques And Quality Control Training

Agriculture and Nature Conservation / Secondary Agriculture

Unit Standard 115911 · NQF Level 3 · 12 Credits · 9 Days

COURSE OVERVIEW

This course equips learners with advanced techniques for blending paprika oleoresin to achieve consistent colour, flavour, and stability in food and industrial applications. It also covers quality control protocols, including spectrophotometric analysis and sensory evaluation, to ensure compliance with international standards.

Category	Agriculture and Nature Conservation
Subfield	Secondary Agriculture
Unit Standard	115911
Accreditation	SAQA Accredited · NQF Level 3 · 12 Credits
Duration	9 days
Training Method	Online, On-Campus, In-House
Certificate	Issued via AATICD LMS – verifiable online

LEARNING OUTCOMES

- Apply spectrophotometric methods to measure colour intensity (ASTA colour value) in paprika oleoresin blends.
- Analyze the impact of blending ratios on oleoresin stability, viscosity, and solubility.
- Evaluate sensory attributes (flavour, aroma, colour) using standardized panel testing techniques.
- Design blending protocols to achieve target colour and flavour profiles for specific end-use applications.
- Implement quality control procedures including sampling, testing, and documentation per ISO 9001 guidelines.
- Demonstrate corrective actions when blending deviations or quality non-conformances are identified.

WHO SHOULD ATTEND

- Quality control managers, production supervisors, and formulation technicians in the spice, food processing, and oleoresin extraction industries who are responsible for blending and quality assurance of paprika oleoresin.

COURSE OUTLINE

Day 1: Introduction to Paprika Oleoresin and Quality Parameters

- Overview of paprika oleoresin: sources, extraction methods
- Quality specifications: ASTA colour, capsanthin content, moisture, and solvent residues
- Factors affecting oleoresin quality: raw material, processing, storage
- Introduction to blending: purpose and industrial significance
- South African regulatory framework and SAQA unit standard 115911

Day 2: Raw Material Selection and Pre-Blending Assessment

- Raw material sourcing: varieties, growing conditions, harvest timing
- Sensory evaluation: colour, aroma, taste, and viscosity
- Instrumental analysis: spectrophotometry for colour measurement
- Sampling techniques and representative sample preparation
- Documentation: batch records, COAs, and traceability

Day 3: Principles of Blending and Formulation Design

- Blending mathematics: weighted averages for colour and concentration
- Formulation design: batch size, ingredient proportions, and tolerance
- Homogenisation techniques: mixing equipment and parameters
- Troubleshooting off-spec blends: adjustments and rework
- Documentation of blend recipes and batch instructions

Day 4: Blending Equipment and Process Optimisation

- Blender types: ribbon, paddle, high-shear, and static mixers
- Process parameters: speed, duration, temperature control
- Cleaning validation: CIP and manual cleaning protocols
- Changeover procedures: between different colour/ flavour batches
- In-process monitoring: sampling and rapid testing

Day 5: Quality Control Testing and Analytical Methods

- QC test methods: spectrophotometric colour, viscosity, refractive index
- Statistical process control: control charts, capability indices
- Stability testing: light, heat, and oxygen exposure
- Microbiological testing: yeast, mould, and pathogens
- Non-conformance management: root cause analysis and CAPA

Day 6: Advanced Blending for Specialised Applications

- End-use requirements: solubility, heat stability, pH sensitivity
- Flavouring and masking techniques
- Additives: natural antioxidants (tocopherols, rosemary extract)
- Custom formulation: from customer brief to production
- Scale-up considerations: lab to pilot to production

Day 7: Sensory Analysis and Consumer Acceptance Testing

- Sensory science fundamentals: taste, aroma, colour perception
- Panel selection and training for oleoresin evaluation
- Test methods: triangle test, ranking, descriptive analysis
- Correlation with instrumental colour and flavour data

- Incorporating feedback into blend optimisation

Day 8: Regulatory Compliance, Safety, and Documentation

- Food safety management systems: HACCP plan for blending
- Allergen control and cross-contact prevention
- Regulatory labelling: country-specific requirements
- Safety data sheets (SDS) and personal protective equipment (PPE)
- Documentation: batch records, SOPs, and audit readiness

Day 9: Practical Workshop, Assessment, and Continuous Improvement

- Hands-on blending exercise: design, produce, test a batch
- Data analysis and report writing
- Written assessment: theory and practical application
- Feedback session: gaps and improvement areas
- Action planning: personal and organisational continuous improvement

ASSESSMENT & CERTIFICATION

Delegates are assessed through exercises and a final test. A mark of **50% or above** earns an **AATICD Certificate of Completion**, issued digitally with a unique verification code. This course carries **12 NQF credits** at **NQF Level 3**.

PRICING (PER DELEGATE, EX-VAT)

Delegates	Training Method	Price per Delegate	Total
1	Online	R 33,300.00	R 33,300.00
1	In-House	R 43,300.00	R 43,300.00
1	On-Campus (Pretoria)	R 50,000.00	R 50,000.00

UPCOMING SESSIONS

Start	End	Method	Venue
10 Aug 2026	20 Aug 2026	On-Campus	Dubai, UAE
11 Aug 2026	21 Aug 2026	On-Campus	Pretoria, South Africa
12 Aug 2026	24 Aug 2026	On-Campus	Abu Dhabi, UAE
13 Aug 2026	25 Aug 2026	On-Campus	Durban, South Africa
13 Aug 2026	25 Aug 2026	On-Campus	Mauritius
14 Aug 2026	26 Aug 2026	On-Campus	Cape Town, South Africa
17 Aug 2026	27 Aug 2026	On-Campus	Pretoria, South Africa
18 Aug 2026	28 Aug 2026	On-Campus	Abu Dhabi, UAE

Contact us if no suitable date is listed – on-demand sessions can be arranged for groups.

HOW TO GET A QUOTE OR APPLY

1. **Get an instant quotation online:** visit www.aaticd.co.za, open the page for this course (Unit Standard 115911) and click **Get A Quote / Apply**. Select your training method and number of delegates – your quotation is generated immediately and emailed to you with the course brochure attached.
2. **Apply by email:** send the course title, your preferred training method (Online, In-House or On-Campus Pretoria), the number of delegates and your preferred dates to apply@aaticd.co.za – our team will reply with a formal quotation.
3. **Apply by phone or WhatsApp:** call **+27 12 004 8389** or WhatsApp **+27 65 077 6310** and we will prepare your quotation and reserve your seats.
4. **Confirm your booking:** accept the quotation and settle the invoice. As soon as payment is confirmed your delegates are enrolled and receive their AATICD LMS login details by email, along with joining instructions for their chosen training method.

Group discounts apply automatically – the more delegates you enrol, the lower the price per delegate. No payment is required to request a quotation.

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