



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 Powder Blending Techniques For Food Production Training

Agriculture and Nature Conservation / Secondary Agriculture

Unit Standard 115968 · NQF Level 2 · 8 Credits · 5 Days

COURSE OVERVIEW

This course equips learners with the knowledge and practical skills to blend paprika powder for consistent colour, flavour, and quality in food production. It covers raw material selection, blending ratios, quality control, and adherence to food safety standards, enabling participants to produce paprika blends that meet industry specifications.

Category	Agriculture and Nature Conservation
Subfield	Secondary Agriculture
Unit Standard	115968
Accreditation	SAQA Accredited · NQF Level 2 · 8 Credits
Duration	5 days
Training Method	Online, On-Campus, In-House
Certificate	Issued via AATICD LMS – verifiable online

LEARNING OUTCOMES

- Apply blending techniques to produce paprika powder with consistent colour and flavour profiles.
- Analyze raw material characteristics and adjust blending ratios to achieve target specifications.
- Evaluate finished blends for colour, particle size, and flavour using sensory and instrumental methods.
- Implement quality control procedures to ensure compliance with food safety and regulatory standards.
- Demonstrate proper cleaning and sanitation of blending equipment to prevent cross-contamination.

WHO SHOULD ATTEND

- Food production supervisors, quality assurance technicians, and blending operators in spice processing or food manufacturing facilities who are responsible for paprika powder blending.

COURSE OUTLINE

Day 1: Introduction to Paprika and Blending Fundamentals

- Paprika types: sweet, hot, smoked, and specialty.
- Quality parameters: ASTA colour value, moisture, particle size.
- Blending theory: ratio calculations, diluents, and carriers.
- Food safety: HACCP, allergen control, and traceability.
- Sensory attributes: colour, aroma, pungency, and mouthfeel.
- Equipment overview: mixers, mills, and sieves.
- Regulatory labelling: ingredient declarations and net mass.

Day 2: Raw Material Selection and Quality Control

- Supplier auditing and certificates of analysis.
- Laboratory methods: moisture content, colour extraction.
- Colour measurement: L*a*b* values and ASTA 20.1.
- Particle size distribution and sieve analysis.
- Microbiological testing: Salmonella, E. coli, yeast/mould.
- Rejection criteria and non-conformance handling.
- Record keeping: batch cards and COA templates.

Day 3: Blending Formulation and Process Optimisation

- Formulation design: target ASTA, pungency, and cost.
- Linear blending models and spreadsheet tools.
- Mixing order: pre-blending, step-wise addition.
- Equipment settings: ribbon blender, V-blender, tumbling.
- Anti-caking agents and flow aids (silica, tricalcium phosphate).
- Process validation: homogeneity and sampling plans.
- Scale-up factors and batch size adjustments.

Day 4: Quality Assurance, Shelf Life, and Packaging

- In-process testing: colour, moisture, pH.
- Shelf-life determination: Arrhenius model, real-time trials.
- Packaging options: foil laminates, PET jars, bulk bags.
- Oxygen and light barrier properties.
- Metal detection and X-ray inspection.
- Audit readiness: documentation, calibration records.
- Recall simulation and mock traceability exercises.

Day 5: Advanced Applications, Troubleshooting, and Practical Integration

- Customer brief interpretation: target profile and constraints.
- Troubleshooting: colour shift, off-flavours, microbial spoilage.
- Blending for specialised products: spice mixes, marinades.
- Lean manufacturing: reducing waste and changeover time.
- Practical project: formulate, blend, test, and present.
- Peer review and feedback session.
- Final assessment and certification guidance.

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 **8 NQF credits** at **NQF Level 2**.

PRICING (PER DELEGATE, EX-VAT)

Delegates	Training Method	Price per Delegate	Total
1	Online	R 23,000.00	R 23,000.00
1	In-House	R 29,900.00	R 29,900.00
1	On-Campus (Pretoria)	R 34,500.00	R 34,500.00

UPCOMING SESSIONS

Start	End	Method	Venue
10 Aug 2026	14 Aug 2026	On-Campus	Durban, South Africa
10 Aug 2026	14 Aug 2026	On-Campus	Abu Dhabi, UAE
10 Aug 2026	14 Aug 2026	On-Campus	Pretoria, South Africa
10 Aug 2026	14 Aug 2026	On-Campus	Dubai, UAE
10 Aug 2026	14 Aug 2026	On-Campus	Cape Town, South Africa
10 Aug 2026	14 Aug 2026	On-Campus	Mauritius
17 Aug 2026	21 Aug 2026	On-Campus	Dubai, UAE
17 Aug 2026	21 Aug 2026	On-Campus	Pretoria, South Africa

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 115968) 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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