SCOPE OF MoU

(a) THERMO FISHER will conduct research, method development, workflow development and provide scientific demonstrations and training in the field of Food Safety in the Food Safety Centre.

(b) THERMO FISHER will provide educational training in the field of Food Safety to all eligible FSSAI staff and State Food Safety Departments staff. The Food Safety Centre will provide appropriate time for training of the aforementioned staff apart from above mentions activities in (a).

(c) The Food Safety Centre will not conduct analysis of commercial samples but samples can be tested during training, regulation development or surveillance

(d) Food Safety Centre will also cater the needs of other customers of Thermo Fisher for demonstration, method development, workflow development and training

(e) Food Safety Centre will have instruments; which will be procured, installed and maintained by Thermo Fisher at its own cost.