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 <u>Food Safety Centre</u>.
- (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 <u>Food Safety Centre</u> 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) <u>Food Safety Centre</u> will also cater the needs of other customers of Thermo Fisher for demonstration, method development, workflow development and training
- (e) <u>Food Safety Centre</u> will have instruments; which will be procured, installed and maintained by Thermo Fisher at its own cost.