

SHORT TERM TRAINING PROGRAMME
STRATEGIES FOR PROBIOTIC DAIRY PRODUCT DEVELOPMENT
16.10.2023 – 20.10.2023

The training programme would focus on:

- Introduction to Probiotics and health benefits (16.10.2023)
- Pure culture techniques and preservation methods (17.10.2023)
- Primary inoculums development and fermentation strategies (18.10.2023)
- Product development and evaluation (Sensory, proximate etc) (19.10.2023)
Viability, proximate and rheological studies (19.10.2023)
- Market Survey, Cost economics and pilot scale production studies (20.10.2023)

- Training charges may be through SBI Collect (Online Payment System)

Training fee is subject to revision as governed by the rules and regulations of the institute.

Course Organizer:

Dr. Prakash M Halami
Microbiology & Fermentation
Technology

ELIGIBILITY CRITERIA

- Knowledge of the subject under focus and preferably a basic degree.
- Knowledge of English is essential as the medium of presentation and interaction is English.

TRAINING FEE

Training Fee is Rs. **13,000/-** per participant (Inclusive of GST, registration kit, working lunch, session tea and participation certificate will be issued to the successful participants)

All communications

Raghunandan M V
Coordinator,
Short Term Courses, HRD,
C.F.T.R.I, Mysore – 570 020, India
☎: 0821 – 2514310, Fax: 0821 –
2517233
✉: stc@cftri.res.in

For further information about our Institute, training programmes and online application log on to

<http://www.cftri.res.in>