

FOOD FERMENTATION TECHNOLOGY • STARTER CULTURE SKILL DEVELOPMENT



NTHRYS
OPC PVT LTD



Dairy & Food Starter Cultures Industrial Manufacturing Training Programs

A complete industrial catalogue of hands-on starter-culture training modules — from cheese & yogurt cultures to meat, vegetable & soy fermentation.

55

PROGRAMS

10

CATEGORIES

2026

EDITION

CATALOGUE OVERVIEW

Program Categories at a Glance

This catalogue lists every dairy and food starter culture our training programs are equipped to manufacture and teach, organised into 10 technology streams. Each program carries a unique product code for easy reference, enrolment and certification.

STREAM	CATEGORY FOCUS	DESCRIPTION	COUNT
NSC-MD	Mesophilic Dairy Cultures	Cheese, buttermilk & cultured-butter cultures	6
NSC-TY	Thermophilic & Yogurt Cultures	Yogurt & thermophilic cheese cultures	6
NSC-CR	Cheese-Ripening & Mould Cultures	Blue, white-mould & smear-ripening cultures	6
NSC-PA	Probiotic & Adjunct Dairy Cultures	Acidophilus, bifido & probiotic-blend cultures	5
NSC-FM	Fermented-Milk & Kefir Cultures	Kefir, dahi, lassi & ropy-milk cultures	5
NSC-MS	Meat & Sausage Starter Cultures	Salami, pepperoni & bioprotective meat cultures	5
NSC-VG	Vegetable & Pickle Fermentation Cultures	Sauerkraut, kimchi & brined-vegetable cultures	5
NSC-SK	Soy, Koji & Cereal Fermentation Cultures	Tempeh, natto, koji & sourdough cultures	6
NSC-PR	Production, Propagation & Preservation Technology	Mother culture, DVI/DVS, freeze- & spray-drying	6
NSC-FT	Formulation, Blending & Application	Multi-strain blends, standardisation & packaging	5
Total training programs			55

HOW TO READ A CODE

NSC – MD – 01

NSC Nthrys Starter-Culture Program MD Category stream 01 Program number

01

CATEGORY • NSC-MD

Mesophilic Dairy Cultures

Cheese, buttermilk & cultured-butter cultures

6

PROGRAMS

CODE	TRAINING PROGRAM	DESCRIPTION
NSC-MD-01	Lactococcus lactis subsp. lactis	Acidifying cheese culture.
NSC-MD-02	Lactococcus lactis subsp. cremoris	Flavour cheese culture.
NSC-MD-03	Lactococcus diacetylactis	Diacetyl-flavour culture.
NSC-MD-04	Leuconostoc (Aroma) Culture	Buttery-aroma culture.
NSC-MD-05	Cultured Buttermilk Culture	Mesophilic buttermilk blend.
NSC-MD-06	Cultured Butter / Sour Cream Culture	Cultured-cream blend.

02

CATEGORY • NSC-TY

Thermophilic & Yogurt Cultures

Yogurt & thermophilic cheese cultures

6

PROGRAMS

CODE	TRAINING PROGRAM	DESCRIPTION
NSC-TY-01	Streptococcus thermophilus	Yogurt thermophilic culture.
NSC-TY-02	Lactobacillus bulgaricus	Yogurt acidifying culture.
NSC-TY-03	Classic Yogurt Blend (ST+LB)	Set / stirred yogurt culture.
NSC-TY-04	Mild / Ropy Yogurt Culture	Low-acid texturising culture.
NSC-TY-05	Greek-Yogurt Culture	High-protein yogurt blend.
NSC-TY-06	Thermophilic Cheese Culture	Mozzarella / Swiss culture.

03

CATEGORY • NSC-CR

Cheese-Ripening & Mould Cultures

Blue, white-mould & smear-ripening cultures

6

PROGRAMS

CODE	TRAINING PROGRAM	DESCRIPTION
NSC-CR-01	Penicillium roqueforti	Blue-cheese mould culture.
NSC-CR-02	Penicillium camemberti	White-mould surface culture.
NSC-CR-03	Propionibacterium freudenreichii	Swiss-eye culture.
NSC-CR-04	Brevibacterium linens	Smear-ripening culture.
NSC-CR-05	Geotrichum candidum	Rind-yeast ripening culture.
NSC-CR-06	Adjunct Flavour Culture	Cheese-flavour adjunct.

CODE	TRAINING PROGRAM	DESCRIPTION
NSC-PA-01	Lactobacillus acidophilus	Probiotic dairy culture.
NSC-PA-02	Bifidobacterium	Probiotic adjunct culture.
NSC-PA-03	Lactobacillus casei / paracasei	Probiotic drink culture.
NSC-PA-04	Lactobacillus rhamnosus	Probiotic adjunct culture.
NSC-PA-05	ABT Probiotic Blend	Acidophilus-Bifido-Thermophilus blend.

05

CATEGORY • NSC-FM

Fermented-Milk & Kefir Cultures

Kefir, dahi, lassi & ropy-milk cultures

5

PROGRAMS

CODE	TRAINING PROGRAM	DESCRIPTION
NSC-FM-01	Kefir Grain Culture	Multi-microbe kefir culture.
NSC-FM-02	Dahi / Curd Culture	Indian-curd starter.
NSC-FM-03	Lassi / Chaas Culture	Buttermilk-drink culture.
NSC-FM-04	Kumis / Acidophilus-Milk Culture	Fermented-milk culture.
NSC-FM-05	Viili / Ropy-Milk Culture	Nordic fermented-milk culture.

06

CATEGORY • NSC-MS

Meat & Sausage Starter Cultures

Salami, pepperoni & bioprotective meat cultures

5

PROGRAMS

CODE	TRAINING PROGRAM	DESCRIPTION
NSC-MS-01	Lactobacillus sakei / curvatus	Meat-acidifying culture.
NSC-MS-02	Pediococcus (Sausage) Culture	Fast-acidifying meat culture.
NSC-MS-03	Staphylococcus carnosus	Colour & flavour culture.
NSC-MS-04	Fermented-Sausage Blend	Salami / pepperoni culture.
NSC-MS-05	Bioprotective Meat Culture	Listeria-control culture.

07

CATEGORY • NSC-VG

Vegetable & Pickle Fermentation Cultures

Sauerkraut, kimchi & brined-vegetable cultures

5

PROGRAMS

CODE	TRAINING PROGRAM	DESCRIPTION
NSC-VG-01	Sauerkraut Culture	Cabbage-fermentation culture.
NSC-VG-02	Kimchi Culture	Leuconostoc kimchi culture.
NSC-VG-03	Pickle / Cucumber Culture	Brined-vegetable culture.
NSC-VG-04	Olive Fermentation Culture	Table-olive culture.
NSC-VG-05	Bioprotective Vegetable Culture	Spoilage-control culture.

08

CATEGORY • NSC-SK

Soy, Koji & Cereal Fermentation Cultures

Tempeh, natto, koji & sourdough cultures

6

PROGRAMS

CODE	TRAINING PROGRAM	DESCRIPTION
NSC-SK-01	Tempeh Culture (<i>Rhizopus</i>)	Soy-tempeh mould culture.
NSC-SK-02	Natto Culture (<i>Bacillus subtilis</i>)	Natto fermentation culture.
NSC-SK-03	Koji (<i>Aspergillus oryzae</i>)	Miso / soy-sauce koji culture.
NSC-SK-04	Soy-Sauce / Miso Culture	Soy-fermentation blend.
NSC-SK-05	Sourdough Culture	Bread sourdough starter.
NSC-SK-06	Cocoa / Coffee Fermentation Culture	Bean-fermentation culture.

09

CATEGORY • NSC-PR

Production, Propagation & Preservation Technology

Mother culture, DVI/DVS, freeze- & spray-drying

6

PROGRAMS

CODE	TRAINING PROGRAM	DESCRIPTION
NSC-PR-01	Mother & Bulk Starter Propagation	Scale-up culture process.
NSC-PR-02	DVI / DVS Culture Production	Direct-vat-set production.
NSC-PR-03	Freeze-Drying (Lyophilisation)	High-viability drying.
NSC-PR-04	Frozen Concentrated Culture	Frozen-pellet production.
NSC-PR-05	Spray-Drying Process	Dried-culture production.
NSC-PR-06	Strain Selection & Phage Control	Strain rotation & phage resistance.

10

CATEGORY • NSC-FT

Formulation, Blending & Application

Multi-strain blends, standardisation & packaging

5

PROGRAMS

CODE	TRAINING PROGRAM	DESCRIPTION
NSC-FT-01	Multi-Strain Culture Blend	Defined-blend formulation.
NSC-FT-02	Standardised Activity Unit	Activity (DCU / U) standardisation.
NSC-FT-03	Carrier & Cryoprotectant Formulation	Stabiliser formulation.
NSC-FT-04	Application Dosing & Sachet Pack	End-use packaging.
NSC-FT-05	Custom / Private-Label Culture	Tailored culture development.

ENROL • CULTURE • FERMENT

Build a Career in Starter-Culture Manufacturing

Every program in this catalogue is delivered as hands-on training on working fermentation and culture-processing equipment — covering strain handling, mother & bulk propagation, freeze- & spray-drying, DVI / DVS production, phage control, activity standardisation, blending, assay & QC and quality compliance. Mix and match programs to design a track that fits your goals.

55 training programs

10 technology streams

Unique **product code** for every module

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