

FOOD BIOTECHNOLOGY • FUNCTIONAL FERMENTATION SKILL DEVELOPMENT



NTHRYS
OPC PVT LTD



Fermented Functional Foods Industrial Manufacturing Training Programs

A complete industrial catalogue of hands-on fermented-food training modules — from kombucha & kefir to tempeh, kimchi & probiotic foods.

55

PROGRAMS

10

CATEGORIES

2026

EDITION

Program Categories at a Glance

This catalogue lists every fermented functional food 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
NFF-DF	Fermented Dairy Foods	Yogurt, dahi, kefir & cultured-dairy products	6
NFF-BV	Fermented Functional Beverages	Kombucha, water kefir & probiotic drinks	6
NFF-SY	Fermented Soy & Legume Foods	Tempeh, natto, miso & soy-sauce production	6
NFF-VG	Fermented Vegetables & Condiments	Sauerkraut, kimchi & fermented-condiment production	6
NFF-CR	Fermented Cereal & Batter Foods	Idli/dosa batter, sourdough & millet ferments	5
NFF-PB	Plant-Based & Non-Dairy Probiotic Foods	Plant yogurt, nut cheese & vegan ferments	5
NFF-FI	Functional Ingredients & Postbiotics	Fortification, postbiotic & synbiotic ingredients	5
NFF-PR	Production & Fermentation Process Technology	Inoculation, process control & scale-up	6
NFF-PK	Preservation, Packaging & Shelf-Life	Cold-chain, MAP & viability-extension packaging	5
NFF-QC	Quality, Safety & Compliance	Viability, HACCP, sensory & regulatory QC	5
Total training programs			55

HOW TO READ A CODE

NFF – DF – 01

NFF Nthrys Fermented-Food Program DF Category stream 01 Program number

01

CATEGORY • NFF-DF

Fermented Dairy Foods

Yogurt, dahi, kefir & cultured-dairy products

6

PROGRAMS

CODE	TRAINING PROGRAM	DESCRIPTION
NFF-DF-01	Probiotic Yogurt	Live-culture set / stirred yogurt.
NFF-DF-02	Greek / Strained Yogurt	High-protein strained yogurt.
NFF-DF-03	Probiotic Dahi / Curd	Indian probiotic curd.
NFF-DF-04	Milk Kefir	Multi-microbe fermented milk.
NFF-DF-05	Probiotic Lassi / Drink	Functional buttermilk drink.
NFF-DF-06	Cultured / Probiotic Cheese	Live-culture cheese.

CODE	TRAINING PROGRAM	DESCRIPTION
NFF-BV-01	Kombucha	Fermented tea beverage.
NFF-BV-02	Water Kefir	Dairy-free kefir beverage.
NFF-BV-03	Probiotic Fruit Drink	Fermented-juice beverage.
NFF-BV-04	Fermented Coconut Water	Probiotic coconut drink.
NFF-BV-05	Kvass / Fermented Grain Drink	Cereal-based ferment.
NFF-BV-06	Shrub / Drinking Vinegar	Fermented-vinegar tonic.

03

CATEGORY • NFF-SY

Fermented Soy & Legume Foods

Tempeh, natto, miso & soy-sauce production

6

PROGRAMS

CODE	TRAINING PROGRAM	DESCRIPTION
NFF-SY-01	Tempeh	Rhizopus-fermented soy cake.
NFF-SY-02	Natto	Bacillus-fermented soybeans.
NFF-SY-03	Miso	Koji-fermented soybean paste.
NFF-SY-04	Soy Sauce	Fermented soy-wheat sauce.
NFF-SY-05	Fermented Tofu / Sufu	Mould-ripened bean curd.
NFF-SY-06	Fermented Legume Paste	Dal / bean fermented product.

CODE	TRAINING PROGRAM	DESCRIPTION
NFF-VG-01	Sauerkraut	Lacto-fermented cabbage.
NFF-VG-02	Kimchi	Korean fermented vegetables.
NFF-VG-03	Fermented Pickles	Brined-vegetable pickles.
NFF-VG-04	Fermented Chilli / Hot Sauce	Lacto-fermented chilli sauce.
NFF-VG-05	Fermented Chutney / Relish	Probiotic condiment.
NFF-VG-06	Fermented Olives	Table-olive ferment.

05

CATEGORY • NFF-CR

Fermented Cereal & Batter Foods

Idli/dosa batter, sourdough & millet ferments

5

PROGRAMS

CODE	TRAINING PROGRAM	DESCRIPTION
NFF-CR-01	Idli / Dosa Batter	Fermented rice-lentil batter.
NFF-CR-02	Sourdough Bread	Naturally-leavened bread.
NFF-CR-03	Fermented Millet Food	Probiotic millet product.
NFF-CR-04	Dhokla / Khaman Batter	Fermented gram batter.
NFF-CR-05	Fermented Porridge / Ogi	Cereal-gruel ferment.

06

CATEGORY • NFF-PB

Plant-Based & Non-Dairy Probiotic Foods

Plant yogurt, nut cheese & vegan ferments

5

PROGRAMS

CODE	TRAINING PROGRAM	DESCRIPTION
NFF-PB-01	Plant-Based Yogurt	Soy / oat / coconut yogurt.
NFF-PB-02	Cashew / Nut Cheese	Cultured nut cheese.
NFF-PB-03	Fermented Plant Protein	Probiotic plant-protein food.
NFF-PB-04	Vegan Probiotic Drink	Dairy-free probiotic beverage.
NFF-PB-05	Fermented Coconut Yogurt	Coconut-base probiotic yogurt.

07

CATEGORY • NFF-FI

Functional Ingredients & Postbiotics

Fortification, postbiotic & synbiotic ingredients

5

PROGRAMS

CODE	TRAINING PROGRAM	DESCRIPTION
NFF-FI-01	Added-Probiotic Fortification	Probiotic-enriched food.
NFF-FI-02	Postbiotic Ingredient	Inactivated-cell functional ingredient.
NFF-FI-03	Prebiotic-Fortified Food	Fibre-enriched functional food.
NFF-FI-04	Synbiotic Food Product	Pro + prebiotic food.
NFF-FI-05	Fermentate / Bioactive Extract	Fermentation-derived bioactive.

CODE	TRAINING PROGRAM	DESCRIPTION
NFF-PR-01	Batch Fermentation Process	Controlled batch fermentation.
NFF-PR-02	Starter-Culture Inoculation	Defined-culture inoculation.
NFF-PR-03	Back-Slopping / Spontaneous Process	Traditional fermentation control.
NFF-PR-04	Temperature & pH Control	Process parameter management.
NFF-PR-05	Scale-Up & Standardisation	Lab-to-plant scale-up.
NFF-PR-06	Hygienic Process Design	Food-safe facility design.

09

CATEGORY • NFF-PK

Preservation, Packaging & Shelf-Life

Cold-chain, MAP & viability-extension packaging

5

PROGRAMS

CODE	TRAINING PROGRAM	DESCRIPTION
NFF-PK-01	Cold-Chain Preservation	Refrigerated live-product handling.
NFF-PK-02	Pasteurisation / Tyndallisation	Heat-stabilised products.
NFF-PK-03	Modified-Atmosphere Packaging	MAP for live foods.
NFF-PK-04	Vacuum / Pouch Packaging	Anaerobic packaging.
NFF-PK-05	Shelf-Life & Viability Extension	Stability optimisation.

10

CATEGORY • NFF-QC

Quality, Safety & Compliance

Viability, HACCP, sensory & regulatory QC

5

PROGRAMS

CODE	TRAINING PROGRAM	DESCRIPTION
NFF-QC-01	Probiotic Viability Testing	Live-count enumeration.
NFF-QC-02	Food-Safety & HACCP	Hazard-control system.
NFF-QC-03	Pathogen & Spoilage Control	Microbial-safety testing.
NFF-QC-04	Sensory & Quality Evaluation	Taste & texture QC.
NFF-QC-05	Labelling & Regulatory Compliance	FSSAI / health-claim compliance.

ENROL • FERMENT • NOURISH

Build a Career in Fermented Functional Foods

Every program in this catalogue is delivered as hands-on training on working food-fermentation equipment — covering raw-material preparation, starter-culture inoculation, controlled fermentation, preservation & packaging, probiotic-viability & HACCP QC, labelling compliance and product development. 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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