



Fermentation Technology Workshops

Fermentation Technology Workshops

NTHRYS BIOTECH LABS provides a diverse array of workshops in the realm of Fermentation Technology. Explore our comprehensive offerings below

[Fermentation Technology Workshops Application Process](#)

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Fermentation Technology Exploration Zone: Pick Your Workshop Passion!

1. [Workshop in Introduction to Fermentation TechnologyPDF](#)
2. [Workshop in Advanced Techniques in Fermentation TechnologyPDF](#)
3. [Workshop in Fermentation Technology in Food and Beverage IndustryPDF](#)
4. [Workshop in Innovations in Fermentation TechnologyPDF](#)
5. [Workshop in Ethical and Regulatory Perspectives in Fermentation TechnologyPDF](#)

1. Workshop in Introduction to Fermentation Technology

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Date: Pre Selected Date

Fee: Rs 6000/-

Duration: One Day

Mode: Offline and Virtual

Location for Offline: NBL Cherlapalli IDA Branch

Facilitator(s): NTHRYS TEAM

8:00 AM - 8:30 AM: Registration and Welcome Coffee

Participants arrive, register, and network over coffee.

8:30 AM - 8:45 AM: Opening Remarks

Welcome by the host.

Brief overview of today's focus.

8:45 AM - 10:15 AM: Session 1: Basics of Fermentation Technology

Overview of fermentation principles and applications.

Hands-on session on microbial fermentation processes.

Introduction to fermentation equipment and setup.

10:15 AM - 10:30 AM: Coffee / Tea / Snacks Break

Networking and refreshments.

10:30 AM - 12:00 PM: Session 2: Fermentation Microbiology

Interactive session on microorganisms used in fermentation.

Workshop on isolating and culturing fermentation microbes.

Practical demonstration of microbial growth monitoring.

12:00 PM - 1:00 PM: Lunch Break

Catered lunch and networking opportunity.

1:00 PM - 2:30 PM: Session 3: Industrial Fermentation Processes

Exploring large-scale fermentation techniques.

Hands-on training on scaling up fermentation processes.

Case studies on industrial fermentation applications.

2:30 PM - 2:45 PM: Short Break

Time for a stretch and informal discussions.

2:45 PM - 4:15 PM: Session 4: Fermentation Product Recovery

Workshop on techniques for recovering fermentation products.

Practical methods for purification and downstream processing.

Case studies on product recovery in different industries.

4:15 PM - 4:30 PM: Coffee / Tea / Snacks Break

Last networking opportunity with snacks.

4:30 PM - 5:30 PM: Closing Session: Implementing Changes and Technology Adoption

Group discussions on implementing new techniques learned today.
Dialogue on overcoming challenges in adopting new technologies in similar sectors.
Feedback session and closing remarks.

Certificate Issue

5:30 PM: Workshop Concludes

2. Workshop in Advanced Techniques in Fermentation Technology

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Date: Pre Selected Date

Fee: Rs 6000/-

Duration: One Day

Mode: Offline and Virtual

Location for Offline: NBL Cherlapalli IDA Branch

Facilitator(s): NTHRYS TEAM

8:00 AM - 8:30 AM: Registration and Welcome Coffee

Participants arrive, register, and network over coffee.

8:30 AM - 8:45 AM: Opening Remarks

Welcome by the host.
Brief overview of today's focus.

8:45 AM - 10:15 AM: Session 1: Metabolic Engineering for

Fermentation

Introduction to metabolic engineering in fermentation.
Hands-on session on genetic modification of microbes.
Practical demonstration of optimizing metabolic pathways.

10:15 AM - 10:30 AM: Coffee / Tea / Snacks Break

Networking and refreshments.

10:30 AM - 12:00 PM: Session 2: Bioprocess Optimization

Exploring techniques for optimizing fermentation processes.
Workshop on using bioreactors and control systems.
Case studies on process optimization in industrial settings.

12:00 PM - 1:00 PM: Lunch Break

Catered lunch and networking opportunity.

1:00 PM - 2:30 PM: Session 3: Fermentation Analytics

Hands-on session on analytical methods in fermentation.
Exploring techniques for monitoring and analyzing fermentation parameters.
Practical applications of analytical tools in fermentation technology.

2:30 PM - 2:45 PM: Short Break

Time for a stretch and informal discussions.

2:45 PM - 4:15 PM: Session 4: Innovative Fermentation Technologies

Workshop on emerging technologies in fermentation.
Practical techniques for using novel bioreactors and fermentation systems.
Case studies on innovative applications of fermentation technology.

4:15 PM - 4:30 PM: Coffee / Tea / Snacks Break

Last networking opportunity with snacks.

4:30 PM - 5:30 PM: Closing Session: Implementing Changes and Technology Adoption

Group discussions on implementing new techniques learned today.
Dialogue on overcoming challenges in adopting new technologies in similar sectors.

Feedback session and closing remarks.

Certificate Issue

5:30 PM: Workshop Concludes

3. Workshop in Fermentation Technology in Food and Beverage Industry

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Date: Pre Selected Date

Fee: Rs 6000/-

Duration: One Day

Mode: Offline and Virtual

Location for Offline: NBL Cherlapalli IDA Branch

Facilitator(s): NTHRYS TEAM

8:00 AM - 8:30 AM: Registration and Welcome Coffee

Participants arrive, register, and network over coffee.

8:30 AM - 8:45 AM: Opening Remarks

Welcome by the host.

Brief overview of today's focus.

8:45 AM - 10:15 AM: Session 1: Fermentation in Food Production

Overview of fermentation applications in food industry.

Hands-on session on producing fermented food products.

Case studies on the impact of fermentation on food quality and safety.

10:15 AM - 10:30 AM: Coffee / Tea / Snacks Break

Networking and refreshments.

10:30 AM - 12:00 PM: Session 2: Beverage Fermentation

Exploring the role of fermentation in beverage production.
Workshop on brewing, winemaking, and other beverage fermentations.
Case studies on innovations in beverage fermentation.

12:00 PM - 1:00 PM: Lunch Break

Catered lunch and networking opportunity.

1:00 PM - 2:30 PM: Session 3: Probiotics and Health

Hands-on session on producing probiotic foods and beverages.
Exploring the health benefits of probiotics.
Case studies on the development and marketing of probiotic products.

2:30 PM - 2:45 PM: Short Break

Time for a stretch and informal discussions.

2:45 PM - 4:15 PM: Session 4: Quality Control in Fermented Foods

Workshop on quality control techniques in fermentation.
Practical methods for ensuring safety and consistency in fermented products.
Case studies on quality control challenges and solutions.

4:15 PM - 4:30 PM: Coffee / Tea / Snacks Break

Last networking opportunity with snacks.

4:30 PM - 5:30 PM: Closing Session: Implementing Changes and Technology Adoption

Group discussions on implementing new techniques learned today.
Dialogue on overcoming challenges in adopting new technologies in similar sectors.
Feedback session and closing remarks.

Certificate Issue

5:30 PM: Workshop Concludes

4. Workshop in Innovations in Fermentation Technology

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Date: Pre Selected Date

Fee: Rs 6000/-

Duration: One Day

Mode: Offline and Virtual

Location for Offline: NBL Cherlapalli IDA Branch

Facilitator(s): NTHRYS TEAM

8:00 AM - 8:30 AM: Registration and Welcome Coffee

Participants arrive, register, and network over coffee.

8:30 AM - 8:45 AM: Opening Remarks

Welcome by the host.

Brief overview of today's focus.

8:45 AM - 10:15 AM: Session 1: Synthetic Biology in Fermentation

Introduction to synthetic biology approaches in fermentation.

Hands-on session on designing synthetic organisms for fermentation.

Case studies on applications of synthetic biology in fermentation technology.

10:15 AM - 10:30 AM: Coffee / Tea / Snacks Break

Networking and refreshments.

10:30 AM - 12:00 PM: Session 2: CRISPR and Gene Editing

Exploring the use of CRISPR and gene editing in fermentation.

Workshop on modifying microbial genomes for improved fermentation performance.

Case studies on the impact of gene editing on fermentation processes.

12:00 PM - 1:00 PM: Lunch Break

Catered lunch and networking opportunity.

1:00 PM - 2:30 PM: Session 3: Industrial Biotechnology and Fermentation

Hands-on session on using industrial biotechnology in fermentation.

Exploring techniques for large-scale production of bio-based products.
Case studies on the integration of industrial biotechnology in fermentation technology.

2:30 PM - 2:45 PM: Short Break

Time for a stretch and informal discussions.

2:45 PM - 4:15 PM: Session 4: Future Trends in Fermentation Technology

Discussion on emerging trends and future directions in fermentation technology.
Workshop on integrating new technologies in fermentation processes.
Case studies on the potential impact of future innovations in fermentation technology.

4:15 PM - 4:30 PM: Coffee / Tea / Snacks Break

Last networking opportunity with snacks.

4:30 PM - 5:30 PM: Closing Session: Implementing Changes and Technology Adoption

Group discussions on implementing new techniques learned today.
Dialogue on overcoming challenges in adopting new technologies in similar sectors.
Feedback session and closing remarks.

Certificate Issue

5:30 PM: Workshop Concludes

5. Workshop in Ethical and Regulatory Perspectives in Fermentation Technology

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Date: Pre Selected Date

Fee: Rs 6000/-

Duration: One Day

Mode: Offline and Virtual

Location for Offline: NBL Cherlapalli IDA Branch

Facilitator(s): NTHRYS TEAM

8:00 AM - 8:30 AM: Registration and Welcome Coffee

Participants arrive, register, and network over coffee.

8:30 AM - 8:45 AM: Opening Remarks

Welcome by the host.

Brief overview of today's focus.

8:45 AM - 10:15 AM: Session 1: Ethical Considerations in Fermentation Technology

Overview of ethical issues in fermentation research and applications.

Case studies on ethical dilemmas in fermentation technology.

Workshop on addressing ethical considerations in fermentation research and industry.

10:15 AM - 10:30 AM: Coffee / Tea / Snacks Break

Networking and refreshments.

10:30 AM - 12:00 PM: Session 2: Regulatory Frameworks for Fermentation Technology

Exploring regulatory guidelines and requirements for fermentation technology.

Case studies on navigating regulatory challenges.

Workshop on understanding international regulatory frameworks.

12:00 PM - 1:00 PM: Lunch Break

Catered lunch and networking opportunity.

1:00 PM - 2:30 PM: Session 3: Public Perception and Communication

Workshop on improving public understanding of fermentation technology.

Techniques for effective science communication.

Case studies on public engagement and education initiatives.

2:30 PM - 2:45 PM: Short Break

Time for a stretch and informal discussions.

2:45 PM - 4:15 PM: Session 4: Policy and Planning for Fermentation Technology

Discussion on policy and planning for sustainable fermentation research and industry.

Case studies on effective policies and planning strategies.

Workshop on integrating ethical and social considerations in fermentation technology.

4:15 PM - 4:30 PM: Coffee / Tea / Snacks Break

Last networking opportunity with snacks.

4:30 PM - 5:30 PM: Closing Session: Implementing Changes and Technology Adoption

Group discussions on implementing new techniques learned today.

Dialogue on overcoming challenges in adopting new technologies in similar sectors.

Feedback session and closing remarks.

Certificate Issue

5:30 PM: Workshop Concludes

Note: NTHRYS Management reserves the right to modify the workshop module at any time without prior notice. Registered or enrolled candidates will receive the module that is current on the day of enrollment.

NTHRYS Workshops Department

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Fermentation Technology Workshops Application Process

1. Select a workshop from the list.
2. Contact via whatsapp on the number present above to request fee details and dates suitable for joining. Alternatively, you can send an email to workshops (a t) nthrys [d 0 t] com.
3. Our Workshop department will contact you promptly to provide further assistance.