



Food Microbiology Industrial Training Program

This program is designed for individuals aiming to work in food industries, offering hands-on training in microbial quality assurance, process optimization, and compliance with regulatory standards.

Note: Below modules are designed keeping high end industrial professionals into consideration. Please refer individual protocols below for affordable prices.

Microbial Quality Control in Food Industries

Kindly review the fees outlined for the individual protocols listed in this module.

- Sampling and monitoring microbial contamination in food processing units
- Developing SOPs for microbial quality assurance in factories
- Validating rapid microbial detection methods for industrial applications
- Case studies on microbial outbreaks and solutions in food industries

Food Safety in Industrial Environments

Kindly review the fees outlined for the individual protocols listed in this module.

- Monitoring and controlling biofilms in food production systems
- Microbial risk assessments for ready-to-eat food products
- Using antimicrobial agents for controlling spoilage organisms
- Evaluating microbial safety during storage and transportation

Industrial Applications of Food Microbiology

Kindly review the fees outlined for the individual protocols listed in this module.

- Probiotic product development for the functional food market
- Applications of microbial enzymes in food texture enhancement
- Biopreservation techniques for extending product shelf life

- Real-time microbial monitoring tools in industrial food systems

Individual Protocols Under Food Microbiology Industrial Training Program

1. Implementing microbial testing workflows in food production lines | **Fee: Contact for fee**
2. Sampling and monitoring microbial contamination in food processing units | **Fee: Contact for fee**
3. Developing SOPs for microbial quality assurance in factories | **Fee: Contact for fee**
4. Validating rapid microbial detection methods for industrial applications | **Fee: Contact for fee**
5. Case studies on microbial outbreaks and solutions in food industries | **Fee: Contact for fee**
6. Designing HACCP and ISO plans for microbial safety compliance | **Fee: Contact for fee**
7. Monitoring and controlling biofilms in food production systems | **Fee: Contact for fee**
8. Microbial risk assessments for ready-to-eat food products | **Fee: Contact for fee**
9. Using antimicrobial agents for controlling spoilage organisms | **Fee: Contact for fee**
10. Evaluating microbial safety during storage and transportation | **Fee: Contact for fee**
11. Optimizing fermentation processes for large-scale production | **Fee: Contact for fee**
12. Probiotic product development for the functional food market | **Fee: Contact for fee**
13. Applications of microbial enzymes in food texture enhancement | **Fee: Contact for fee**
14. Biopreservation techniques for extending product shelf life | **Fee: Contact for fee**
15. Real-time microbial monitoring tools in industrial food systems | **Fee: Contact for fee**

Please contact on +91-8977624748 for more details

Cant Come to Hyderabad? No Problem, You can do it in Virtual / Online Mode