

## 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