# Food Microbiology Research Training Program

This program is designed for researchers and professionals aiming to develop in-depth expertise in food microbiology, including microbial genomics, fermentation studies, and antimicrobial research.

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

## Advanced Research Techniques in Food Microbiology

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

- CRISPR-based pathogen identification and analysis
- Quantitative PCR (qPCR) for foodborne pathogen detection
- Microbial genomics for tracking contamination sources
- Proteomics for studying microbial enzyme activities in food systems

## Food Safety Research and Applications

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

- Antimicrobial resistance profiling in foodborne pathogens
- Innovative techniques for biofilm disruption in food systems
- Risk assessment models for microbial contamination
- Evaluating novel biopreservation techniques in food safety

## Industrial Research Applications

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

- Studying the impact of probiotics on human gut microbiota
- Exploring microbial enzymes for food texture and flavor improvement
- Developing microbial indicators for real-time food safety monitoring

- Case studies on microbial innovation in the food industry

## Individual Protocols Under Food Microbiology Research Training Program

1. Metagenomics for studying food microbiota | **Fee: Contact for fee**
2. CRISPR-based pathogen identification and analysis | **Fee: Contact for fee**
3. Quantitative PCR (qPCR) for foodborne pathogen detection | **Fee: Contact for fee**
4. Microbial genomics for tracking contamination sources | **Fee: Contact for fee**
5. Proteomics for studying microbial enzyme activities in food systems | **Fee: Contact for fee**
6. Studying the role of microbiota in food spoilage and preservation | **Fee: Contact for fee**
7. Antimicrobial resistance profiling in foodborne pathogens | **Fee: Contact for fee**
8. Innovative techniques for biofilm disruption in food systems | **Fee: Contact for fee**
9. Risk assessment models for microbial contamination | **Fee: Contact for fee**
10. Evaluating novel biopreservation techniques in food safety | **Fee: Contact for fee**
11. Optimizing fermentation processes using microbial consortia | **Fee: Contact for fee**
12. Studying the impact of probiotics on human gut microbiota | **Fee: Contact for fee**
13. Exploring microbial enzymes for food texture and flavor improvement | **Fee: Contact for fee**
14. Developing microbial indicators for real-time food safety monitoring | **Fee: Contact for fee**
15. Case studies on microbial innovation in the food industry | **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