

Food Microbiology Winter Training Program

This program offers participants a unique opportunity to explore advanced food microbiology concepts, emphasizing hands-on applications in microbial analysis, risk assessment, and industrial techniques during the winter.

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

Advanced Food Microbiology Techniques

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

- High-throughput microbial detection technologies
- Studying microbial dynamics during food storage in winter conditions
- Analyzing microbial interactions in fermented food systems
- Advanced biofilm studies in food production environments

Hands-On Winter Training Activities

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

- Rapid microbial enumeration techniques for food quality control
- Microbial activity analysis in low-temperature conditions
- Evaluating shelf life and spoilage prevention strategies
- Fermentation process optimization for industrial food products

Practical Applications in Food Safety and Quality

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

- Studying probiotic viability in winter storage conditions
- Microbial risk assessments for cold-chain logistics
- Exploring biopreservation techniques for extended shelf life

- Case studies on microbial challenges in winter food systems

Individual Protocols Under Food Microbiology Winter Training Program

1. Molecular methods for detecting foodborne pathogens | **Fee: Contact for fee**
2. High-throughput microbial detection technologies | **Fee: Contact for fee**
3. Studying microbial dynamics during food storage in winter conditions | **Fee: Contact for fee**
4. Analyzing microbial interactions in fermented food systems | **Fee: Contact for fee**
5. Advanced biofilm studies in food production environments | **Fee: Contact for fee**
6. Testing microbial contamination in ready-to-eat food products | **Fee: Contact for fee**
7. Rapid microbial enumeration techniques for food quality control | **Fee: Contact for fee**
8. Microbial activity analysis in low-temperature conditions | **Fee: Contact for fee**
9. Evaluating shelf life and spoilage prevention strategies | **Fee: Contact for fee**
10. Fermentation process optimization for industrial food products | **Fee: Contact for fee**
11. Designing HACCP plans tailored for winter food production | **Fee: Contact for fee**
12. Studying probiotic viability in winter storage conditions | **Fee: Contact for fee**
13. Microbial risk assessments for cold-chain logistics | **Fee: Contact for fee**
14. Exploring biopreservation techniques for extended shelf life | **Fee: Contact for fee**
15. Case studies on microbial challenges in winter 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