

INVITATION

TRAINING PROGRAMME

on

Synbiotic Functional Dairy Products – Novel Business Prospects for Dairy Industry

(January 29 – February 3, 2007)

Organized under the aegis of



ICAR NICHE AREA OF EXCELLENCE

on

FUNCTIONAL FERMENTED DAIRY PRODUCTS WITH SYNBIOTICS

by



**SMC College of Dairy Science,
Anand Agricultural University, Anand – 388110, Gujarat.**



In Association with



www.fermented-foods.net

**Alumni Association, SMC College of Dairy Science
Swedish South Asian Network on Fermented Foods**

Scope of the training programme

Prebiotics (non digestible components of food) and probiotics (live microbial feed supplement that enhance the host health by modulating the intestinal microbial balance) or synbiotics (combination of pre- and pro-biotics) alter physical, microbial and chemical composition of intestinal microenvironment and have the potential to improve the health status of the consumers. Functional foods are foods that give therapeutic benefits to hosts in addition to nutrition. Dairy foods and ingredients in general and fermented dairy products in particular are well recognized for their nutritional and therapeutic attributes and as functional foods.

The public interest is greater than ever towards consuming something natural with health benefits that can enhance the well being and at the same time reduce the use of antibiotics. This has changed the market dynamics and the functional food market, which is expected to triple in next five year world over. Under these circumstances, it is high time that Indian dairy/food industries get equipped themselves to developments in the field of functional fermented dairy products with synbiotics to cater the need of the nation first and subsequently for international trade.

The course is designed to study the basic and applied aspects of synbiotics.

Objective:

The training program is meant to sensitize and educate the technical and managerial personnel from dairy/food industry to developments in probiotics, prebiotics and synbiotics and potential of their commercial exploitation.

Technical Programme

The training will be organized by classroom lectures, laboratory practicals and interactive discussions with the faculty and among the participants.

- Fermentation basics, nutritional and therapeutic value addition, processing and technical up-gradation to industrial scale and shelf life and quality enhancement of fermented dairy products.
- Biochemical, bio-functional and molecular approach of isolation and selection of a competent strain of probiotics and their bio-diversity.
- Prebiotics, concept of synbiotics, probiotic and synbiotic food products, evaluation of an effective synbiotic combination.
- Present status and future trends in probiotics, prebiotics and synbiotics, synbiotic entrepreneurship development.
- On hand exercises / demonstration on probiotic strain characterization, manufacturing of synbiotic fermented dairy products, microbiological, chemical and sensory quality evaluation of synbiotic products.

About SMC College of Dairy Science, AAU, Anand

SMC College of Dairy Science was established in 1960. A pioneer national centre for education in dairy technology, it is today recognized as “Centre of Excellence” for Dairy Education in India. The college started by offering Indian Dairy Diploma and subsequently, recognizing the need of the dairy industry, it offered B. Sc. (DT) degree programme, which was later, upgraded to B. Tech. (DT). The post-graduate programme started in 1977. In-plant training for the students of the college is provided at Vidya Dairy (a multi product, completely automatic, ISO - HACCP Dairy Plant handling 1.0 lakh liters of milk per day). The dairy has received the prestigious commendation certificate for quality called “Rajiv Gandhi National Quality Award” from Bureau of Indian Standards and several other awards. The alumni of this college have proved themselves as successful professionals/academicians not only in Indian Dairy and Food industry, but also other countries like USA, UK, Australia, New Zealand, Sweden and Arabian countries. The college conducts refresher/short term courses and technical sessions from time to time in addition to seminars on current topics. The institution also conducts alumni conventions and provides analytical services, supply of dairy culture and consultancy to dairy/food plants. The faculty has brought out more than 700 publications and has received 20 awards for excellence in research publications. (www.aau.in). The work on beneficial lactic acid bacteria is going on at this college since 1980. In last 25 years, work on microbiological, technological, analytical, nutritional and clinical aspects of probiotics, probiotics and synbiotics has been completed. Indian Council of Agricultural research, New Delhi has recognized the college by conferring a Niche Area of Excellence in Functional Fermented Dairy Products with Synbiotics. The college also operates a Swedish south Asian Network on Fermented Foods, a consortium of scientist and industry professional interested in promoting fermented foods.

About Anand

Anand is located 60 km south of Ahmedabad and 35 km north of Vadodara (Baroda) on the main Ahmedabad-Mumbai western railway line. It is well connected by road from Vadodara/Ahmedabad airport. Anand is known as “Milk City of India” due to location of hosts of dairy institutes such as AMUL, National Dairy Development Board (NDDB), Gujarat Cooperative Milk Marketing Federation (GCMMF), National Cooperative Dairy Federation of India (NCDFI), Institute of Rural Management (IRMA), Vidya Dairy and Anand Agricultural University. Twin town Vallabh Vidya Nagar is HQ of Sardar Patel University. A memorial of Iron Man of India - Sardar Patel at Karamsad is a place worth visiting nearby.

Registration

Any technical person with a basic degree in science/technology and working in dairy/food plant can register for the course. The total seats are 20 and admission will be granted based on merit. Please send your application in the enclosed registration form along with the **Registration fees of Rs. 7500/- per participant. Fees include teaching material, food and accommodation.** The fees should be paid by **DD in favour of "Chairman, Seminar/Workshop Committee, SMC College of Dairy Science"** payable at Anand (Gujarat). The last date for registration is **January 15, 2007.**

Send your registration to:

Dr. Rajiv K. Shah,

Project In-charge and Professor
Dairy Microbiology Department, SMC College of Dairy Science,
Anand Agricultural University, Anand – 388 110 (Gujarat)
Phone: 02692 224852, 264170, Fax: 02692 261314
E-mail: synbiotics.niche@gmail.com ; synbiotics_niche@yahoo.co.in

ORGANIZING COMMITTEE

PATRON

Prof. M.C. Varshneya, Vice Chancellor, AAU, Anand

VICE-PATRONS

Dr.. A.R. Pathak, Director of Research & Dean, PG Studies, AAU, Anand
Dr.. B.P. Shah, Principal & Dean, SMC College of Dairy Science, AAU,
Anand

CO-ORDINATOR

Dr.. J.B. Prajapati, Professor & Head,
Dairy Microbiology Department, SMC College of Dairy Science, AAU, Anand

COURSE DIRECTOR

Dr. Rajiv K. Shah,
Project In-charge and Professor
Dairy Microbiology Department, SMC College of Dairy Science

COMMITTEE MEMBERS

Dr. S. Singh	Dr. S.M. Patel
Dr. M.J. Solanky	Dr. S. V. Pinto
Dr. A.G. Bhadania	Mr. A. J. Gokhle
Dr. A.J. Pandya	Dr. S. Mandal
Dr. R.H. Patel	Mr. A. K. Makwana
Dr. P.S. Prajapati	Ms. Sreeja V.
Dr. V.R. Boghra	Ms. Suja Senan
Dr. K.D. Apamathi	Mr. A. M. Patel
Dr. J.B. Upadhyay	Mr. B. M. Mehta
Dr. A. H. Jana	Mr. A. K. Jain
Dr. H.G. Patel	Mr. S. C. Parmar
Dr. J.P. Prajapati	Mr. H. M. Modha

