

ICAR NICHE AREA OF EXCELLENCE
“FUNCTIONAL FERMENTED DAIRY PRODUCTS WITH SYNBIOTICS”



SMC COLLEGE OF DAIRY SCIENCE
ANAND AGRICULTURAL UNIVERSITY
ANAND- 388110 (GUJARAT)



SHORT TERM TRAINING PROGRAMME FOR INDUSTRY

Technology of Novel Functional Probiotic and Synbiotic Dairy Products
March 3-7, 2010, AAU, Anand

Background:

The modern lifestyle alongwith enhanced consumer awareness about foods has changed the market dynamics in recent times. In pursuit to find better foods, the concepts of probiotics (live microbial food supplement that enhances host health), prebiotics (non digestible components of food) and synbiotics (combination of pre- and pro-biotics) have emerged. These foods also called as functional foods, nutraceuticals, medi-foods, health foods, etc but are supposed to provide some therapeutic benefit to consumer in addition to the basic nutrition. Dairy foods and ingredients in general and fermented dairy products in particular are well recognized for their nutritional and therapeutic attributes.

Recognizing the expertise and experience of SMC College of Dairy Science, Indian Council of Agricultural Research has established a “Niche Area of Excellence on Functional Fermented Dairy Products with Synbiotics” at Anand. The mandate of the centre is to carry out advanced research and human resource development programs in this area.

Objectives:

- Introduction to probiotics, prebiotics and synbiotic foods
- Technological aspects for development of probiotic and synbiotic foods.
- Microbiological, biochemical and sensory aspects of functional foods
- Commercialization of synbiotic functional foods in Indian scenario
- Marketing, regulatory, ethical and legal aspects of probiotics.

Who can participate?

Technical manpower from dairy, food and pharma industries.

Methodology:

The training program will be conducted by classroom teaching by expert faculty, hands-on practice in the laboratory, interactive sessions and industry visit. The medium of instructions will be English.

Manual for all lectures and practicals will be provided. A certificate of participation will also be given at the end of the training.

Training fee:

Rs. 6,000/- per participant with boarding and lodging facilities
(Boarding and lodging will be done in our Extension Educations Institute's Hostel in rooms with twin sharing basis, spouse not allowed).

Rs. 4,000/- per participant without boarding and lodging.

Time:

9.30 am to 6.00 pm (3-7 March 2010). Program will conclude on 7th at Lunch.

How to pay?

The fee can be paid in form of Cash/local cheque/DD favoring "Chairman, Seminar/Workshop Committee, SMC College of Dairy Science" payable at Anand.

Last date for registration :

February 25, 2010.

Contact details:

Dr Vijendra Mishra, Associate Professor, Department of Dairy Microbiology, SMC College of Dairy Science, Anand Agricultural University, Anand- 388 110 (Gujarat), India.
Phone: (O) +91 2692 225849, (M) 09727776639, Fax: +91 2692 261314
Email: vijpaarth@gmail.com

REGISTRATION FORM
TRAINING PROGRAMME
on
Technology of Novel Functional Probiotic and Synbiotic Dairy Products
March 3-7, 2010

Name:			
Designation:			
Affiliation/ organization			
Your present job profile			
Address:			
Phone:	Fax:	Email:	
Payment Details: Registration Fees Rs. _____, paid by By Cash /Cheque/DD No. _____, Dated _____ drawn on B Bank _____			
Boarding & Lodging	Yes/No. ; if yes, required for _____ days.		
Arrival:	Mode:	Date:	Time:
Departure:	Mode:	Date:	Time:
Date:	Signature:		

The DD should be drawn in the name of “Chairman, Seminar/Workshop Committee, SMC College of Dairy Science” payable at Anand (Gujarat) India.

Send the completed form to:

Dr Vijendra Mishra, Associate Professor, Department of Dairy Microbiology, SMC College of Dairy Science, Anand Agricultural University, Anand- 388 110 (Gujarat), India.

Phone: (O) +91 2692 225849, (M) 09727776639, Fax: +91 2692 261314

Email: vijpaarth@gmail.com