

ADVANCES IN FAT RICH DAIRY PRODUCTS

Background

The ever increasing consumer awareness for choice of dairy foods like cream, butter and fat spreads with regard to freshness, taste, health and convenience is a determining factor in capturing the market. The demand for low cholesterol food, low saturated fat content, trans-fatty acids free and the one's rich in MUFA and PUFA in fat-containing products has changed the conventional methods of dairy business. With advent of automation for making fat rich dairy products such as table butter, ghee and Anhydrous Milk Fat, there is a need to understand the phenomena underlying such processes.

Milk fat being the costliest component, the economic considerations demands loss control and feasibility of using new technology like microwaves. Moreover, it has become far more important to have knowledge of imported dairy ingredients like AMF & butter oil used for making various dairy products.

Objectives

To provide knowledge of Fat -rich dairy and food products .

To help the participants in developing skills for their effective functioning in food industry.

To help the participants in availing the opportunity to improve their performance.

Participants -

The programme is specifically designed for personnels involved in production of butter, fat spreads, margarine and ghee. The programme is also helpful for new product development and research and development activities. The participants are awarded with a certificate on successful completion of the training programme.

Programme Schedule for Advances in Fat Rich Dairy Products

Day	Topic
1	Inauguration and registration
	Milk fat- its role in our diet and health
	Cream and Cream Products
	Lunch Break
	Butter making by Batch Method
	Butter making by Continuous Method
2	Engineering Aspects of equipments used for fat rich dairy products
	Design aspects of equipments used for fat rich dairy products
	Lunch Break
	Table butter making by Batch method (Practical)
3	Chemical defects in Fat rich dairy products
	Microbiological defects in Fat rich dairy products
	Technology of ghee making

Day	Topic
	Lunch Break
	Visit to Amul Dairy, Anand
4	Technological aspects of Fat Spread manufacture
	Technological aspects of Margarine manufacture
	Lunch Break
	Visit to Mother Dairy, Gandhinagar
5	Technological aspects of AMF and Butter Oil
	Packaging of Fat rich dairy products
	Advances in Fat rich dairy products
	Lunch Break
	Sensory Evaluation of ghee & butter
	Feedback and Valediction

Languages Supported: English , Gujarati

Fees : INR. 8000/- (Per participant including food, accommodation and applicable taxes.)

Due to unforeseen circumstances, course dates may change/ get cancelled in some cases. Prior confirmation is therefore, a must before participating in any program.

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