

TECHNOLOGY OF FERMENTED AND PROBIOTIC DAIRY PRODUCTS

Background

Fermented Milks are important group of Probiotic and functional foods, whose market is increasing at an astonishing pace. India has a strong historical and cultural background of fermented milks, but had lacked in refining and defining their technologies to the need of present day global market. Also due to an increase in health awareness, there is increased demand for Probiotic Dairy products. However Probiotic dairy product market is still in the stage of infancy in India, which needs to be propelled. This course is therefore, intended to develop insight in the area of Fermented Milks as well as Probiotic dairy products and to learn basic skills that will help Indian dairy industry to effectively venture in developing and marketing of Fermented and Probiotic dairy products.

Objectives

- To provide in depth knowledge on the production aspects of Dahi, Yogurt and other fermented as well as Probiotic Dairy Products.
- To showcase the advantages of using DVS cultures in fermented and Probiotic dairy Products manufacture.
- To understand the commercial aspects of setting up a Fermented and Probiotic Dairy Products Plant.

Contents

- Comparison of DVS cultures vs. Conventional Starter Cultures.
- Dahi, other Fermented milks as well as Probiotic Dairy Products manufacture
- Commercial aspects of setting up a Fermented and Probiotic dairy products manufacturing plant.

Participants

The programme is perfectly designed both for dairy personnels working in the dairy plants and for those with non-dairy background who intend to start the business of fermented and Probiotic Dairy products. The participants are awarded with a certificate on successful completion of the training programme.

Programme Schedule Technology of Fermented and Probiotic Dairy Products

Day	TOPICS
1	TQM & Present Scenario for fermented milks in India and abroad
	Starter cultures their characteristics classifications, propagation and maintenance

	Lunch Break
	Probiotic cultures and their use in manufacture of functional dairy products
	1. Testing suitability of raw milk for fermented milk manufacture - TTC test for presence of antibiotics (Practical)
	2. Testing activity and purity of starter cultures (Practical)
2	Technology of fermented milks - processing, steps, types of fermented milk and product characteristics.
	Hands on Experience for the manufacture of Dahi using various types of DVS Cultures
	Various quality control checks on the milk intended for Dahi manufacture
	Heat treatment and Homogenization of milk
	Inoculation with DVS cultures and Incubation at different temperatures
	Checking the pH and acidity of the fermented milk samples at regular intervals
	Lunch Break
	Shifting of the Dahi cups into cold room after setting
	Defects in Dahi and Technical Discussion
3	Visit of Dairy Plant
	Lunch Break
	Evaluation of Different Varieties of Dahi prepared on Day - 2 and Group Discussion
	Programme Feedback and Final Review

Languages Supported: English

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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