

SHORT TERM TRAINING PROGRAMME
PROTEIN CONCENTRATES, ISOLATES AND HYDROLYSATES FOR TODAY'S COMMERCIAL WORLD
21.08.2017 – 23.08.2017

The training programme would focus on:

- Sources for protein rich products and its processing
- Basics of protein rich products and their applications in food industry
- Proficiencies for the formulation of protein concentrate, isolate and hydrolysates
- Usable attributes of protein rich products and their application in the diligence
- Overview about the technologies built up on protein concentrate, isolate and hydrolysate available in the department

Course Organizer:

Dr. Radha C/
Mr. Govindaraju K
Protein Chemistry and Technology
Department

ELIGIBILITY CRITERIA

- Knowledge of the subject under focus and preferably a basic degree.
- Knowledge of English is essential as the medium of presentation and interaction is English.

TRAINING FEE

Training Fee is Rs. **7,500/-** per participant
(Inclusive of Registration kit, Course material, Certificate, Working lunch & Session tea)

Participants have to make their own arrangements for accommodation.

Training charges may be paid in the form of **NEFT.**

Training fee is subject to revision as governed by the rules and regulations of the institute.

**DEMAND DRAFT/ CHEQUE / AT PAR CHEQUE
WILL NOT BE ACCEPTED**

All communications/:

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For further information about our Institute, training programmes and online application log on to <http://www.cftri.com>.