

About ICAR - NDRI

National Dairy Research Institute (NDRI) is the country's premier dairy research institution in the areas of Dairy Production, Dairy Processing, Dairy Management, and Human Resource Development. The information generated at the Institute and the services offered have significantly contributed to the growth of the dairy industry. Realizing the challenging need of global dairy trade, the Institute is continuously working to develop its R&D and HRD programs to serve the nation.

Karnal is located on NH-1, equidistant (~125 Km) from New Delhi and Chandigarh. The city is well connected by road and train. Buses for Karnal can be availed from ISBT Bus Stand, New Delhi.

How to apply

Click on the link below and fill the form to register and apply for the training:

<https://docs.google.com/forms/d/1kMfGQPWjE5M2s5drsudteIRVTHWqJhAdE3kqLiQ1G7w/edit>

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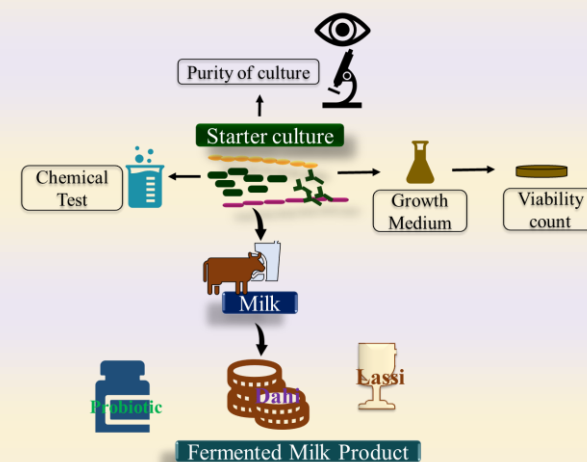
✉ ncddc.ndri@icar.gov.in

Entrepreneurial Development Program

On

**Starter Culture and Fermented
Milk**

19-24th August, 2024



Organized

By

**Agri Business Incubation (ABI)
Centre**

**Dairy Technology Division
ICAR-National Dairy Research
Institute**

Karnal-132001, Haryana

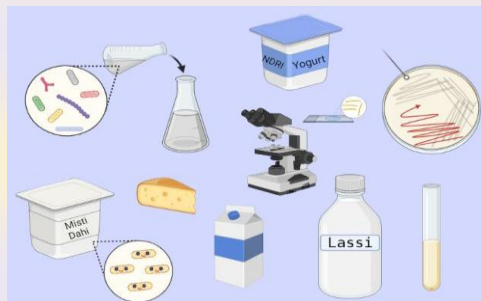
Web: <http://ndri.res.in/>

About Training

Dairy starter cultures are essential groups of microorganisms added to milk to bring beneficial fermentations, making them the heart of the process. These cultures are vital in producing fermented milk products like Dahi, Lassi, yogurt, cultured buttermilk, and cheese. Successful production depends on the careful selection, propagation, and maintenance of high-quality starter cultures. Proper handling, maintenance, and preservation are crucial. With rising demand for fermented milk products in India, small dairy industries and entrepreneurs are increasingly entering the market. Thus, training courses are designed to impart the necessary knowledge for handling starter cultures to produce high-quality fermented dairy products.

Topics to be covered:

- Information about starter culture and probiotics
- Morphological evaluation, activity and purity of Starter cultures
- Chemical quality of milk for preparation of fermented milk products
- Microbial quality of milk for preparation of fermented milk products
- Preparation of fermented milk products including *Dahi*, *Yogurt*, *Misti Dahi*, *Probiotic Dahi*, *Lassi*, *Buttermilk*, *Shrikhand* and whey beverages
- Cheese technology and manufacturing
- Packaging & Labeling of Fermented Milk Products.



Training Objective

To provide basic knowledge and hands on training about production of starter culture and manufacture of high valued fermented milk such as dahi, yoghurt, lassi, cultured buttermilk etc. in context to Indian market.

Selection

12-15 participants will be selected at a time, based on date of registration. First Come First Serve will be the selection criteria. However, remaining persons will be invited for the next batch of training depending on the number of participants.

Training Fee

Fee of ₹12000/- per participant, excluding boarding and lodging facilities. Participants may deposit fee through Demand Draft in favor of **“ICAR UNIT NDRI, Karnal”**. Accommodation may be provided at ICAR-NDRI subject to availability.

About Agribusiness Incubation (ABI)

Agribusiness Incubation Centre of ICAR-NDRI, Karnal organizes short and long-term training programmes for the entrepreneurs, students, officials from industry, government organization and other development agencies. Major aim of ABI is to mentor and nurture start-ups in the area of dairying. ABI offers services on research and development, prototype development, scaling up of the technologies, quality evaluation and conducting market research. ABI acts in establishing the linkages of entrepreneurs and start-ups in development of linkages with developmental agencies, NGOs, private organizations, dairy/food industries and funding agencies with the trainees/entrepreneurs/farmers. ABI has assisted in establishment of about 100 enterprises and start-ups since its inception throughout the country.



APPLICATION FORM FOR PARTICIPATION
“ENTREPRENEURIAL DEVELOPMENT PROGRAM”
Starter Culture and Fermented Milk
19-24th August, 2024

1. Full Name (in block letters) :
2. Designation :
3. Present address :
4. Permanent address :
5. E-mail id and Phone/ mobile number :
6. Date of Birth :
7. Sex: Male/Female :
8. Previous trainings, if any :
9. Academic record :

Sr. no.	Bachelor degree	Subject main/ subsidiary	Year of passing	Class ranks distinctions etc.	University or Institution	Other Information
1.	10 th					
2.	12 th					
3.	Bachelor degree					
4.	Master degree					
5.	Doctoral degree					
6.	Other certificates, Diploma, Degree, if any					

Signature of the applicant

Date.....

Place.....

Note: It is mandatory for applicant to provide Demand Draft (in favor of “ICAR UNIT NDRI, Karnal”) and documentary evidences such as identity, academic qualification and employment alongwith the application form. This details should be sent to In-Charge, NCDC, Lab No. 112, Dairy Microbiology Division, ICAR-NDRI, Karnal-132001, Haryana.

☎0184-2259198

Also, Submit the PDF copy of the filled application form to ncdcscsp.training@gmail.com before 31st July 2024. The confirmation of participation will be sent before 9th August 2024.