

NATIONAL WORKSHOP ON

"TECHNOLOGICAL INTERVENTIONS IN THE PRODUCTION OF GHEE WITH DESIRED FLAVOUR AND TEXTURE"



ORGANIZED BY

DAIRY SCIENCE COLLEGE, KVAFSU, HEBBAL, BENGALURU – 560024

IN COLLABORATION WITH

ALUMNI ASSOCIATION OF DAIRY SCIENCE COLLEGE, HEBBAL, BENGALURU – 560024

AND

IFF (DANISCO), INDIA, PRIVATE LIMITED

GURGAON, HARYANA – 122008



DATE AND VENUE

14.07.2023 at 10.00 AM

Dr. VARGHESE KURIEN HALL, DAIRY SCIENCE COLLEGE, HEBBAL, BENGALURU – 24

SPEAKERS



Dr. Surendra Nath Battula
Former Principal Scientist,
ICAR-NDRI (SRS), Adugodi.



Mr. Dnyaneshwar Chavan,
Application Specialist-South Asia,
Cultures and Enzymes.
IFF (Danisco), India, Private, Ltd.

BACKGROUND

Ghee is an important and the most popular dairy product in India. The ghee market in India reached a value of INR 2,624 billion in 2021. In recent years, there is more demand for the consumption of ghee. Ghee has a unique flavour, texture and characteristic colour (golden yellow for cow ghee and whitish to slightly brownish for buffalo ghee). These sensory attributes are valued by the consumer in deciding the quality of ghee and hence, play an important role in the commercial marketing of the product. Further, there exist regional preferences for flavour and texture of ghee. Flavour and texture of ghee are affected by many factors such as type of raw materials used, processes employed and storage conditions. This leads to batch-to-batch variation in these sensory criteria affecting consumer acceptance of the product. Therefore, there is a need to understand the factors affecting flavour and texture of ghee so that a uniform and acceptable ghee could be manufactured to win the confidence of the consumers. The workshop will deal in detail about the role of various factors affecting the flavour and texture of ghee and also suggest the way of production of ghee with a high sensory acceptance.

ELIGIBILITY:

THE TRAINING IS OPEN FOR DAIRY ENTREPRENEURS, SMALL SCALE MILK PROCESSORS, PERSONNEL FROM FOOD & DAIRY INDUSTRY, AND INDIVIDUALS WHO WISH TO START THEIR OWN BUSINESS.

FEE DETAILS:

FEE OF RS. 7080 (6000 + 18% GST) PER PARTICIPANT WILL BE CHARGED FOR THIS WORKSHOP WHICH EXCLUDES BOARDING AND LODGING CHARGES. THE AMOUNT SHALL BE TRANSFERRED ELECTRONICALLY TO THE BANK DETAILS MENTIONED BELOW. PARTICIPANTS ARE REQUESTED TO SAVE UTR NUMBER AND SAME SHOULD BE MAILED TO ORGANIZER WITH THE REGISTRATION NAME AND DATE.

SCAN USING ANY BHIM UPI ENABLED APP

ALUMNIASSOCIATION DAIRYSCIENCECOLLEGE BE



310161018169156@cnr

BANK DETAILS:

A/c Name: ALUMNI ASSOCIATION DAIRY SCIENCE COLLEGE BENGALURU

A/c No.: 110049169156
Bank Name: CANARA BANK
Branch: HEBBAL
IFSC Code: CNRB000425

IMPORTANT DATES

LAST DATE FOR THE REGISTRATION: 30.06.2023

INTIMATION TO THE SELECTED CANDIDATES: 03.07.2023

IMPORTANT NOTES:

- 1. MAXIMUM NUMBER OF PARTICIPANTS: 30**
- 2. NO ACCOMODATION WILL BE PROVIDED**

CONTACT FOR MORE DETAILS

PROGRAMME CO-ORDINATOR:

Dr. SHILPASHREE B. G., ASSISTANT PROFESSOR, DEPARTMENT OF DAIRY CHEMISTRY, DAIRY SCIENCE COLLEGE, HEBBAL, BENGALURU-560024, EMAIL ID & No.: Shilpashreebg14@kvafsu.org, 9886599900

ASSOCIATE PROGRAMME CO-ORDINATORS:

1. Dr. RAMACHANDRA B., ASSOCIATE PROFESSOR & HEAD, DEPARTMENT OF DAIRY MICROBIOLOGY, DAIRY SCIENCE COLLEGE, HEBBAL, BENGALURU, EMAIL ID & No.: ramu@kvafsu.org, 9964136615.
2. Dr. PRAVEEN A.R., ASSISTANT PROFESSOR, DEPARTMENT OF DAIRY TECHNOLOGY, DAIRY SCIENCE COLLEGE, HEBBAL, BENGALURU, EMAIL ID & No.: pavi.durga@kvafsu.org, 9538138108
3. Mr. SHIVANAND SAVADATTI, TECHNICAL SALES MANAGER, IFF (DANISCO), INDIA, PRIVATE LIMITED. EMAIL ID & No.: shivanand.savadatti@iff.com, 9900602246.

REGISTRATION DETAILS:

<https://docs.google.com/forms/d/1I3gLIMTRyl6rt6FxYwDKywRFDQBujoiUAS-9sSo-DQ0/edit>