

SHORT TERM TRAINING PROGRAMME
NON-ALCHOLIC BEVERVAGES INGERDIENTS, PROCESSING AND FORMULATIONS
28.08.2017 – 01.09.2017

The training programme would focus on:

- Ingredients such as sweetnevs, acidulants, flavourings, emulsibiers, preservatives etc will be discussed
- Processing of flavourings/colouring materials such as spice and citrus oils, spice oleovesins
- Regulatory aspects regarding beverages will be highlighter
- Practical demonstrations will be arranged wherever applicable

Course Organizer:

Dr. B B Borse
Spice and Flavour Science

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. **11,000/-** 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>.