



NTHRYS WORKSHOPS

Advanced Dairy Processing Techniques

8:45 AM - 10:15 AM: Session 1: Membrane Separation Processes

Introduction to membrane separation techniques in dairy processing.
Hands-on workshop on ultrafiltration, microfiltration, and nanofiltration.

10:15 AM - 10:30 AM: Coffee / Tea / Snacks Break

Networking and refreshments.

10:30 AM - 12:00 PM: Session 2: Advanced Heat Treatment Methods

Overview of advanced heat treatment methods for dairy products.
Practical session on UHT processing, sterilization, and aseptic packaging.

12:00 PM - 1:00 PM: Lunch Break

Catered lunch and networking opportunity.

1:00 PM - 2:30 PM: Session 3: Dairy Fermentation Technologies

Discussion on fermentation technologies used in dairy product development.
Practical exercises on starter cultures, fermentation kinetics, and probiotic strains.

2:30 PM - 2:45 PM: Short Break

Time for a stretch and informal discussions.

2:45 PM - 4:15 PM: Session 4: Dairy Waste Management and Sustainability

Exploration of dairy waste management strategies and environmental sustainability.
Case studies on waste reduction, resource recovery, and circular economy principles.

4:15 PM - 4:30 PM: Coffee / Tea / Snacks Break

Last networking opportunity with snacks.

4:30 PM - 5:30 PM: Closing Session: Implementing Changes and Technology Adoption

Group discussions on implementing new techniques learned today.
Dialogue on overcoming challenges in adopting new technologies in similar sectors.
Feedback session and closing remarks.

Certificate Issue

5:30 PM: Workshop Concludes