



NTHRYS WORKSHOPS

Impedance Microbiology In Food Microbiology

8:45 AM - 10:15 AM: Session 1: Impedance Methods for Spoilage Detection

Hands-on workshop on detecting spoilage microbes using impedance.
Protocols for real-time monitoring of spoilage organisms in perishable food products.

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

Networking and refreshments.

10:30 AM - 12:00 PM: Session 2: Pathogen Detection in Food Products via Impedance

Practical session on detecting foodborne pathogens using impedance-based sensors.
Protocols for rapid identification of contaminants such as Salmonella and E. coli.

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

Catered lunch and networking opportunity.

1:00 PM - 2:30 PM: Session 3: Quality Assurance and Shelf-Life Prediction Using Impedance

Hands-on training on quality assurance and shelf-life estimation.
Protocols for using impedance to predict food spoilage and ensure product safety and quality.

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

Time for a stretch and informal discussions.

2:45 PM - 4:15 PM: Session 4: Impedance Biosensors for Food Safety Applications

Practical session on designing and deploying impedance biosensors for food safety.
Protocols for sensor development, calibration, and validation in food testing environments.

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