



Raidighi College

One-Day National Level Webinar

On

Probiotic Foods: Industrial manufacture and health benefits

Organized by the Department of Microbiology

In Collaboration with IQAC

19th September, 2020 : 4.00pm - 6.30pm

Food Fermentation is integral to the semester syllabi of Microbiology and Food and Nutrition disciplines. Fermented foods and beverages gained their popularity since prehistoric times owing to their quality taste, flavour and nutritional value. Current global fermented food market includes North America, Latin America, Western Europe, Eastern Europe, Asia Pacific, Middle East and Africa. It is predicted to grow by USD 340 billion during 2018-2022 due to increasing awareness of health-conscious consumers. This webinar aims to widen the theoretical knowledge of the students in food fermentation and help them in gaining ideas regarding processes and techniques that are practiced in industry.

Registration Link

<https://tinyurl.com/y37swoxz>

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