

BASICS IN FERMENTATION TECHNIQUES (10 DAYS)

- ❖ Basics in microbiology lab and techniques
- ❖ Introduction about fermentation techniques
- ❖ Process of Sterilization & decontamination
- ❖ Media preparation
- ❖ Shake flask fermentation
- ❖ Screening of microbes for fermentation
- ❖ Preparative scale production of fermented products
- ❖ Down stream processing
- ❖ Analysis of fermented product

