

CERTIFICATE COURSE IN BEVERAGES TECHNOLOGY

Purpose of Program

Today Beverages technology is one of the most attractive choices available for young biology professionals. Our Beverages industry needs to be able to guarantee the quality of the product it is supplying to increasingly discriminating consumers. In order to maintain and improve market position, food and beverages companies require skilled professionals. So Rapture Biotech is designed a one month Beverages technology program to prepare trained experts under expert supervisors, to perform different techniques in Beverages industry.

Overview of Courses

Module 1: Introduction to beverages technology

General Introduction to beverages technology, a brief overview about major companies in Beverages Industry (National & International), Importance of personal Hygiene, Cleaning & Sanitary standards of Beverage industry and GMP in Food beverages industry, Utilization of Food beverages industry wastes, Introduction to fermentation techniques, General description about the preservation process, beverage preservation principles, Types of preservatives commonly used in food industry. Limits of usage of preservatives. Industrial importance of immobilization in fermentation, Preparation of immobilized yeast cells.

Module 2: Quality control of Alcoholic food Beverages

Types of alcoholic beverages. Role of ingredients used in production of various alcoholic beverages, Nutritional and energy values of these products. Packaging of the alcoholic beverages. Determination of ethyl alcohol content, Determination of Residue on evaporation, Determination of Total acidity, Determination of Volatile acids, Preparation of Wine and its analysis, Estimation of pH, Estimation of titrable Acidity (tartaric acid), Estimation of Alcoholic Content, (Dichromate Oxidation method). Estimation of Tannins by Radial diffusion assay or Folin Denis assay. Estimation of Phenolics by Follin ciocalteu method, Estimation of Reducing sugar.

Module 3: Quality control of Non-Alcoholic food Beverages

Types of non-alcoholic soft drinks and study the role of ingredients used in production of soft drinks. Food additives used in soft drinks and its quality control in a soft drink manufacturing industry. Overview about integral quality control of non-alcoholic beverages, Measurement of chemical parameters: pH, Acidity, soluble acids. Preparation of various flavoured milk beverages, Packaging, labelling and storage of flavoured milk, Raw materials used in flavoured milk beverages, and their properties, nutritional and energy values and general purification techniques. Quality of packaged water. Principle and method for production of mineral water, soda water and other miscellaneous beverages like malt syrup, badam, pista, herbal, concentrates, rose syrup. Quality standard (BIS) of these beverages.

Contact Information: Rapture Biotech D-201, Sector - 10, Noida Uttar Pradesh.

Phone - +91- 09910181655, 09027326396, 0120- 4108608

E-mail- info@rapturebio.com, rapturebio@gmail.com