

# WEBINAR

## ON

### “Role of Rheology and Tribology on Characterization of Dairy- based Products”

**25<sup>th</sup> July**

**2020**

**11.00AM**



## KEYNOTE SPEAKER



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#### OBJECTIVES

- UNDERSTANDING OF RHEOLOGY AND TRIBOLOGY WITH REAL LIFE EXAMPLES
- CHARACTERIZATION OF DAIRY BASED PRODUCTS THROUGH RHEOLOGY AND TRIBOLOGY
- TEST METHODOLOGIES — ROTATIONAL, OSCILLATORY, AND STRIBECK TESTS
- APPLICATION EXAMPLES

#### REGISTRATION LINK:

[HTTPS://EVENT.WEBINARJAM.COM/  
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#### NOTE-

- THERE IS NO PARTICIPATION FEE.
- PARTICIPANTS NEED TO LOGIN WITH THEIR ACTUAL NAMES.
- LOGIN AT LEAST 10 MINUTES BEFORE THE START.
- E- CERTIFICATE WILL BE ISSUED TO THE ATTENDING PARTICIPANTS ONLY
- **WEBINAR JAM MEETING LINK FOR ATTENDING WEBINAR WILL BE COMMUNICATED TO REGISTERED PARTICIPANTS.**

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**DEPARTMENT OF FOOD ENGINEERING,  
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