

Application form for Participation in Short Course

**ICAR Short Course on
Innovations and analytical approaches in goat
milk and meat processing for quality and
safety
February 16-25, 2026**

1. Name (in block letters)
2. Designation
3. Present employer address
4. Address to which reply should be sent (in block letters)
5. Email address
6. Date of birth
7. Sex
8. Teaching/research/professional experience (mention post held) during last 5 years and number of publications
9. Marital status (married/unmarried)
10. Mention if you have participated in any research seminar, Summer/Winter schools, short courses, etc during last 5 years under ICAR/other organizations

11. Academic record

Degree	Discipline	Year	Class	University

12. Demand Draft for Rs. 50/- in favour of Director, ICAR-CIRG towards registration

Bank _____

Dated _____

Signature of applicant
Date
Place

13. Recommendation of forwarding institute

Certificate

It is certified that the information was furnished by the office records and was found correct

Signature
Designation
Seal

Date

Programme Director

Dr. M.K. Chatli

Director, ICAR-CIRG, Makhdoom

Course Director

Dr. Arun K. Verma

Senior Scientist

Co-Course Directors

Dr. V. Rajkumar, Principal Scientist

Dr. Tarun Pal Singh, Scientist
GPT Lab., ANMPT Division

Important Dates

Receipt of Application: January 10., 2026

Acceptance/Confirmation: January 17, 2026

Accommodation available: February 16-25, 2026

Correspondence:

Dr. Arun K. Verma

Senior Scientist

Goat Products Technology Laboratory,
ANM&PT Division

ICAR-Central Institute for Research on
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ICAR Short Course

on

**Innovations and analytical
approaches in goat milk and
meat processing for quality
and safety**



**ICAR-Central Institute for Research on
Goats Makhdoom, Mathura 281122 (UP)**

www.cirg.res.in

Background

Goat milk and meat are vital to India's livestock sector due to their rich nutrition, wide adaptability, and importance for small and marginal farmers. Goat milk contains essential fatty acids, bioactive peptides, oligosaccharides, minerals, and vitamins that support digestibility and therapeutic benefits, especially for children, the elderly, and individuals intolerant to cow milk. Chevron is valued for its leanness, low cholesterol, and favourable mineral content, making it widely acceptable across regions. Innovations in processing have enabled development of designer milk and meat enriched with omega fatty acids, CLA, and key trace minerals, along with specialty goat cheeses, probiotic beverages, low-sodium and fibre-rich meat products, and convenient ready-to-eat chevon items. Advances in analytical technologies (GC-MS/MS, UHPLC, ICP-MS, qRT-PCR) and modern microbiological systems, have improved detection of nutrients, contaminants, and bioactive compounds, enhancing product safety and authenticity.

The Goat Products Technology Laboratory is equipped with state-of-the-art instruments such as GC-MS/MS, ICP-MS, UHPLC, VIDAS, TEMPO, rheometer, and texture and colour analyzers, enabling comprehensive quality and safety evaluation of goat products. The proposed training will provide participants with hands-on exposure to advanced processing and analytical techniques, strengthening their technical skills and research capacity.

Eligibility

Master's degree and equivalent and working not below the rank of Assistant Professor/Equivalent in the concerned subject under SAU/SVU/ICAR/ICAR recognized institutes.

Accommodation

The participants will be provided free boarding and lodging in the Institute guest house on sharing basis. Participants are advised not to bring their families, as accommodation for them is not possible.

Course Content

- Recent advances in goat milk processing and profiling
- Advances in goat cheese processing and quality evaluation
- Developments in fermented goat milk products and quality characterization
- Determination of vitamin content in goat products
- Amino acid profiling of goat meat and milk products
- Application of gene editing in meat and milk production
- Preparation of fatty acid methyl ester (FAME) and fatty acid profiling of goat meat and milk
- SDS-PAGE analysis of goat milk/milk products
- Goat milk based personal care product preparation
- Advanced microbial analysis of goat milk and meat

How to apply

The participants will have to apply online at the CBP portal under at <http://iasri.res.in/cbp> and after filling the online applications, take a printout of the application and get it approved by the competent authority of the organization and send a hard copy to the Course Director through proper channel on or before 10.01.2026.

A maximum of 25 participants will be selected for the course by the screening committee as per the ICAR guidelines. The selected participants will have to pay a sum of Rs. 50/- as registration fee by postal order/demand draft in favour of Director, ICAR-CIRG, Makhdoom, payable at Farah, Mathura. The selected candidates will be informed individually. The participants are requested to keep in contact with the Course Director regarding their selection status.

How to reach ICAR-CIRG

ICAR-CIRG is located almost at equal distance from two well-known places Mathura (22 km) and Agra (32 km). Both the places are well connected to all the major cities of the country by rail as well as road. New Delhi is 175 km away from Farah.

One has to get down at Farah while taking bus journey. For the journey between Farah town to Institute Campus (2 km), transport will be made available on prior intimation.

ICAR-Central Institute for Research on Goats

Recognizing the vital role of goats in India's agrarian economy, the Indian Council of Agricultural Research established the National Research Centre on Goat at Makhdoom, Mathura, on 12 July 1976, which became the Central Institute for Research on Goats (ICAR-CIRG) in 1979. The Goat Products Technology Laboratory under the Animal Nutrition Management and Product Technology Division houses advanced meat and milk processing units, microbiology labs, and residue analysis facilities equipped with sophisticated instruments. The institute also provides a 'Farmers Single Window' system to improve farmers access to technologies and services. ICAR-CIRG hosts the Coordinating Unit of the All India Coordinated Research Project on Goat Improvement and has developed several commercially viable technologies. To date, the institute holds 12 patents, has commercialized 16 technologies, and has 43 more ready for commercialization. It has achieved major breakthroughs in embryo transfer, laparoscopy, and IVF, earning the prestigious ICAR Sardar Patel Outstanding Institute Award in 2010.

