



31st ICFoST 2025



31st INDIAN CONVENTION OF FOOD SCIENTISTS & TECHNOLOGISTS

INDULGE – Innovation in Nutrition, Dietetics, Upcycling & Local foods on Gastronomic Engineering



Organised by



Knowledge Partner



18, 19, 20 December 2025
@ NIFTEM-Thanjavur

**ASSOCIATION OF
FOOD SCIENTISTS
& TECHNOLOGISTS (INDIA)**

CSIR-CFTRI Campus
Mysuru - 570 020, Karnataka, India
www.afsti.org | www.icfost.org



31st ICFoST 2025

Association of Food Scientists and Technologists (India)

The Association of Food Scientists and Technologist of India AFSTI(I), established in 1957, is India's largest and only professional body for Food Scientists and Food Technologists. Head quartered within CSIR-CFTRI Mysore, AFSTI has 48 chapters and 5500+ members across India. AFSTI is dedicated to promoting the advancement of food science and technology in India. Our association brings together experts, researchers, academicians, and industry professionals who are committed to enhancing the quality, safety, and sustainability of the food processing sector. The major objective of AFSTI(I) is to stimulate and advance knowledgebase on various aspects of Food Science and Technology by organizing National and International Conferences and bringing out technical publications including prestigious journals-Journal of Food Science and Technology (JFST) and Indian Food Industry Mag (IFI Mag). The association recognizes talent and excellence in the profession of Food Science and Technology by conferring various Awards and Fellowship. AFSTI(I) membership is open to all food professionals engaged in academic, industrial & other related activities. It has a well written constitution, which forms the backbone of guidelines by which the Head Quarters and Chapters are functioning through their elected Central Executive Committee (CEC) and Local Executive Committees (LECs) respectively. The election of Office Bearers to these committees, their powers and functions are part of the constitution. One of the fundamental duties of the Association is to bring together members on a platform along with the experts in the field not only from India but also from across the globe, along with the captains of the industries to share the commonalities of the cutting edge technology in today's changing scenario. It is in this context that the Association organizes the annual conferences ICFOST, which is attended by a large number of scientists, technologists, entrepreneurs, and it hosts an international conference IFCoN once in every five years. The two journals, the Journal of Food Science and Technology (JFST) and the Indian Food Industry Mag (IFI Mag) are the flagships of AFSTI(I) activities. Receiving the Indian Food Industry Mag (Print copy) and online access code to Journal of Food Science & Technology (JFST) are being the privilege of an AFSTI(I) member.

CSIR-Central Food Technological Research Institute (CFTRI), Mysuru

CSIR-Central Food Technological Research Institute (CFTRI), CSIR-CFTRI: Mysore (A constituent laboratory of Council of Scientific and Industrial Research, New Delhi) came into existence during 1950 with the great vision of its founders and a network of dedicated scientists and technologists who had pursued in-depth research and development. The mandate of the institute is to achieve food and nutritional security of the country through S&T interventions. The Institute has been in the forefront in generating quality human resource for the development of food industry. The spectrum of programs offered include post-graduation in Food Technology, Integrated M.Sc-Ph.D. in Nutrition Biology, Certificate Course in Flour Milling and Short-Term Training for Entrepreneurs & Industry personnel and innovative programs for start-ups and farmers. Over 250 students are pursuing their doctoral studies in food and allied subjects. Over the years, CSIR-CFTRI has brought out many innovative products and processes into the market in tune with the state-of-the-art R&D practices of the institute and the changing lifestyles of the consumers. Some of the pioneering efforts include development of infant foods, instant ready-mixes, parboiling of paddy, cultivation of spirulina, health and wellness food products. Societal interventions have been the hallmark of CSIR-CFTRI and large numbers of farmers have been empowered on affordable and sustainable methods for value addition to agri-commodities contributing to rural economy and testing of samples CSIR-CFTRI has also established an Incubation Centre for nurturing start-ups and innovative ideas in the area of food and nutraceuticals.

DRDO- Defence Institute of Biodefence Technologies (DIBT), Mysuru

Defence Institute of Biodefence Technologies (DIBT), formerly known as Defence Food Research Laboratory (DFRL), Mysuru, was established in 1961 under the aegis of the Defence Research and Development Organization (DRDO), Ministry of Defence, Government of India. The institute was set up to meet the strategic operational requirements of the Defence Forces and provide logistical support in areas related to food supplies and diverse food challenges faced by the Army, Navy, Air Force, and other paramilitary forces. The R&D efforts at DIBT focus on designing and engineering lightweight, ready-to-eat rations that require no elaborate cooking or preparation in the field and remain shelf-stable for 6-12 months under varying climatic conditions. Through the dedicated efforts of its scientists, DIBT has successfully developed technologies to conserve, preserve, stabilize, design, and fabricate a wide range of Indian dietary food products that not only withstand extreme environmental conditions but also provide balanced nutrition and energy to maintain troop morale at all times. Over the years, DIBT has introduced a variety of food products tailored to the Indian palate, many of which have been developed using innovative, state-of-the-art technologies. These products are also suitable for large-scale commercial production by entrepreneurs and hold export potential. The institute has also pioneered the development

of biodegradable packaging and cutlery as sustainable alternatives to conventional plastics. Notably, DIBT has developed specialized food products with suitable packaging and delivery systems for ISRO's Gaganyaan Programme and has supplied indigenously developed space foods for the NASA-Axiom Mission 4 to the International Space Station (ISS). Following the transition from DFRL to DIBT, the institute's mandate has been realigned to focus specifically on bio-defence and military nutrition to support troops in critical environmental conditions. To meet these objectives, the institute has enhanced its processing and analytical infrastructure and conducts specialized training programs for the armed forces in military nutrition, supply chain management, food science and technology, and food microbiology.

National Institute of Food Technology, Entrepreneurship and Management, Thanjavur (NIFTEM-T)

National Institute of Food Technology, Entrepreneurship and Management, Thanjavur is an Institute of National Importance functioning under the aegis of the Ministry of Food Processing Industries, Government of India. NIFTEM-T has premier research and academic capabilities in the field of food technology and has been consistently ranked among the top agri and allied-discipline institutions in the country. NIFTEM-T provides services to different segments of the food processing sector, spanning innovation, consultancy, incubation, quality testing, outreach, and awareness. The Institute offers BTech, MTech and PhD in Food Technology. With excellent national and international networking, the institute is open for collaborations and partnerships.

CSIR-Indian Institute of Toxicology Research (CSIR-IITR), Lucknow

CSIR-Indian Institute of Toxicology Research (CSIR-IITR), Lucknow, a premier constituent laboratory of the Council of Scientific and Industrial Research (CSIR), was established on November 4, 1965. As Asia's only dedicated research institute for toxicology, CSIR-IITR has emerged as a global leader in translational toxicology, with the guiding motto: "Safety to Environment and Health, Service to Industry." Over six decades of impactful research have positioned the Institute among the top five globally in Food, Industrial, and Nanomaterial Toxicology. With more than 3,800 peer-reviewed publications and 25 national & international patents, CSIR-IITR has significantly contributed to the nation's scientific advancement, regulatory frameworks, and industrial innovation. Its GLP-compliant and NABL-accredited laboratories provide critical analytical services to industries, government bodies, and public health agencies, ensuring safety, compliance, and technological excellence across sectors.

CSIR-IITR operates through three synergistic research divisions: FEST (Food, Drug & Chemical, Environmental and Systems Toxicology), which focuses on mechanistic and applied toxicology across diverse matrices; ASSIST (Analytical Sciences & Services, Industrial Support through Technological Solutions), which delivers industrial support, technology translation, and stakeholder engagement; and REACT (Regulatory and Computational Toxicology, Epidemiology & Bio-statistics), which specializes in predictive toxicology & regulatory compliance. These divisions collectively drive the Institute's mission to deliver implementable, evidence-based solutions for human, animal, and environmental health. CSIR-IITR actively contributes to national missions such as the National Mission for Clean Ganga, the National Clean Air Programme (NCAP), Aroma Mission, Castor oil Mission, Phenome India, Millet Mission, Deep Ocean Mission and the One Health Mission, offering scientific inputs, risk assessments, and mitigation strategies that align with national priorities.

The Institute employs a diverse range of model systems, including in vitro human and animal cell lines, in vivo models for toxicity assessments, & alternative organisms like zebrafish, Drosophila & C. elegans for high-throughput screening. It also utilizes computational platforms for QSAR modeling and molecular docking. To foster innovation, CSIR-IITR offers two incubation platforms: BIRAC-BioNEST and CRDTH. BioNEST provides a multidisciplinary ecosystem for start-ups in health, environment and agro-biotech, offering access to advanced instrumentation. CRDTH supports early-stage ventures with research and product development services

CSIR-IITR is a national hub for toxicology education, offering PhD and postdoctoral training through AcSIR, along with short-term courses for regulators and industry professionals. It supports workforce development in line with the Government of India's Skill India Mission through the CSIR Integrated Skill Initiative Programme, thus enhancing employability in science and technology. Additionally, CSIR-IITR promotes scientific literacy and inspires future generations through Jigyasa. CSIR-IITR's flagship Program, TATIVA (Translational Approaches To Toxicology Via Awareness), aims to simplify toxicology for the public, students, and stakeholders by making complex scientific concepts more accessible.

CSIR-IITR serves as a GLOBAL Centre of Excellence, integrating global standards with local needs to address toxicological challenges. The Institute promotes Research for Development (R4D), which includes Research, Development (with stakeholder input), Demonstration, Delivery, and Digitization, ensuring that scientific work leads to real-world impact. Through collaboration, partnerships, & a commitment to excellence, CSIR-IITR remains a key player in advancing toxicology, public health, and environmental safety.

About 31st ICFoST 2025

Focal Theme: 'INDULGE' - Innovation in Nutrition, Dietetics, Upcycling and Local foods on Gastronomic Engineering

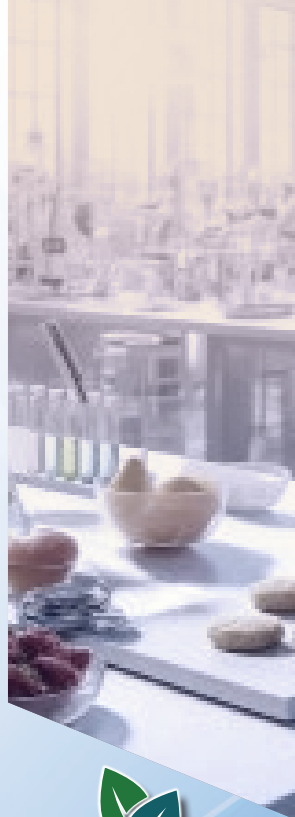
31st Indian Convention of Food Scientists & Technologists (ICFoST), is the flagship annual event of AFSTI.

The 31st ICFoST is scheduled from 18th to 20th December 2025, at NIFTEM- Thanjavur. The focal theme of the conference is "Innovation in Nutrition, Dietetics, Upcycling and Local foods on Gastronomic Engineering". The event is organized in association with AFST(I) HQ and AFST(I) Thanjavur Chapter in association with NIFTEM- Thanjavur, CSIR-CFTRI, Mysore & DRDO -DIBT,Mysore. This three-day event will bring together over 2000 delegates, 500 industry professionals, and experts from various fields related to food science and technology.

Your presence at the 31st ICFoST would not only honour our event but also provide an excellent platform for meaningful interactions, discussions, and collaborations between the government, industry, academia and research institutions. We believe that your insights and vision will greatly benefit the participants and contribute to the advancement of the food processing industry in India.

We look forward to the opportunity to work closely with you for the betterment of the food processing and food businesses in India. Your support and guidance are invaluable, and we are eager to explore ways to collaborate and drive positive change together.

Looking forward to your kind participation in the event.



31st ICFoST 2025

Sub-Themes

- Innovations in food science, nutrition and gastronomy
- Smart tech, smarter food: AI and IoT innovations in the food value chain
- Launching your food business: pathways, policy, and impact
- Reimagining protein: sustainable alternatives for a growing world
- Food authentication, traceability, and the role of emerging technologies
- Ingredient and formulation intelligence: driving innovations in new product development
- Regulatory science and risk assessment in emerging food technologies
- Biotech & nanotech innovations: shaping smarter, safer, and sustainable foods
- Chemical and biological hazards in foods
- Nutrition by design: advances in food fortification strategies
- Trends in food quality evaluation and sensing systems
- Future of Indian traditional foods: science, innovation, and globalization
- Next-gen food processing: minimal, clean, and smart technologies
- Circular economy in the food sector: waste valorization and by-product utilization
- Functional foods and nutraceuticals: evidence-based formulations
- Food packaging and storage: smart, active solutions and eco-friendly solutions



Abstract Submission

Focal Theme: 'INDULGE' - Innovation in Nutrition, Dietetics, Upcycling and Local foods on Gastronomic Engineering

Poster Abstract Submission Online

Poster abstracts should be submitted through online @ www.icfost.org On any field of Food science/technology and allied areas with special emphasis in the themes provided. Presenting authors must register for the conference. Poster abstracts should be limited to maximum 150 words. Kindly refer the guidelines/format for the Poster preparation on www.icfost.org

Poster Abstract Online Submission web Link: <https://icfost.nevendo.in/3/login>

Oral Presentations

Researchers are requested to submit their abstracts based on their abstracts based on original research work related to food science and technology along with short biodata to the Organizing secretary by Email: 31sticfost@gmail.com oral presentations will be selected after scrutiny. Presenting authors must register for the conference. Abstracts not selected for oral presentations may be considered for poster presentation and the same will be intimated to the authors in advance.

Food Expo (Industrial Exhibition)

Food Expo is arranged during the ICFoST to show-case the food processing machineries instruments, ingredients, processed foods, Institutions, publishers interested may contact Organizing Secretary to book their stalls. The tariff per stall of 3x3 mtr. dimension is Rs. 70,000/-

Award Ceremony

Recognition of the awardees of various awards of AFST(I), winners of best poster, best oral presentation and achievements of students, young scientists, professionals, industrialists will be held during the convention.

Accommodation

Delegates have to make their own arrangements for accommodation. However, few accommodation provisions and tariff will be uploaded in AFST(I) website (www.afsti.org) and Conference website (www.icfost.org).The same can be self booked directly on first cum first serve basis.

Registration Details

Registration Link available on:

www.afsti.org/www.icfost.org

Tariff(Rs.)

Inclusive of Taxes

* Early Bird Registration

	AFSTI(I) Member	Non- Member	AFSTI(I) Member	Non- Member
Student (UG/PG) Member	Rs.2750	Rs.4000	Rs.2350	Rs.3400
Student Member (Bulk Registration - 50 or more)			Rs.2250	Rs.3250
AFSTI life Member (including PhD Scholars/ Research Fellows)	Rs.4000	Rs.6000	Rs.3400	Rs.5100
Corporate / Industry	Rs.8000	Rs.9500	Rs.6800	Rs.8075
Foreign Delegate	USD 250	USD 350	USD 213	USD 298
Foreign Student	USD 150	USD 200	USD 128	USD 170
Accompany Indian Delegate (without Kit)	Rs.2500		Rs.1625	
Accompany Foreign Delegate (without Kit)	USD 100		USD 85	
Spot Registration (Kit based on the availability)	Rs.10000			

* Early Bird Registration Extended Until 31st October 2025



31st ICFoST 2025

SCAN for Registration



For payment, Bank Account Number and Details:

Payment may be paid through DD / Cheque drawn in favor of AFSTI CON, Payable at Mysuru

Account Name : AFSTI CON
 Account Number : 64118977443
 Branch : State Bank of India,
 CFTRI Branch,
 CSIR-CFTRI Campus, Mysuru
 Karnataka, India
 IFSC Code : SBIN0040055
 Swift Code : SBININBBM08
 GSTIN : 29AAAAA4525B1ZA

Note: Those who transfer through NEFT/RTGS, or by QR Code Scan via Google Pay / Phonepe, Please send the following Mandatory details by Your Email Id to 31sticfost@gmail.com for generating receipts

Purpose of Payment :
 Transaction Details :
 Name :
 Mobile :
 Postal Address :
 Place :
 Organization Name & :
 Address (if applicable)

SCAN for UPI PAYMENTS



Sponsor Details

For Sponsorship Details www.afsti.org/icfost	Tariff(Rs.) +18%GST
Platinum	12,50,000
Gold	8,50,000
Silver	6,50,000
Dinner	4,00,000
Lunch	3,50,000
Inaugural / Valedictory High Tea	2,50,000
Session Tea	1,25,000
Cultural Program	2,50,000
Kit	5,50,000
Kit Insert	1,00,000
Food Expo Stall	70,000

Sponsor Advertisement Tariff

For Sponsorship Details www.afsti.org/icfost	Tariff(Rs.) +18%GST
Back Cover	1,00,000
Inside Cover (Front)	75,000
Inside Cover (Back)	60,000
Full Page (Color)	25,000
Full Page (B/W)	20,000
Half Page (Color)	15,000
Half Page (B/W)	10,000

Important Dates

	Dates
Early bird Registration Starts	15.08.2025
Early bird Registration Ends	31.10.2025
Last date of Delegate Registration	05.12.2025
Last date of Submission of Poster Abstracts	14.11.2025
Souvenir Advertisement Booking	21.11.2025
Food Expo Stalls Booking	28.11.2025



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31st ICFOST - Sponsorship Scheme

Sponsorship Type	Tariff (Rs.)	Sponsorship Benefits
Platinum	12,50,000	2 Speaker slots in different Technical Session, 5 free registrations, 2 stalls near entrance of Food Expo, Logo on major displays of Conference, Logo on AFSTI - Website and Souvenir, Full page color advertisement in Souvenir.
Gold	8,50,000	1 Speaker slot in Technical Session, 3 free registrations, 1 stall at Food Expo, Logo on major displays of Conference, Logo in Souvenir, Full page colour advertisement in Souvenir.
Silver	6,50,000	1 Speaker slot in Technical Session, 2 free registrations, 1 stall at Food Expo, Logo on major displays of Conference, Logo on AFSTI - Website and Full page color advertisement in Souvenir.
Kit	5,50,000	Emblem & company address inside the flap, Colour - Full Page advertisement in Souvenir, one banner (25 sq.feet or less) provided by sponsor in the allotted place and 2 free registrations
Dinner	4,00,000	2 free registrations, Logo on major displays of Conference, Full page color advertisement in Souvenir.
Lunch	3,50,000	2 free registrations, Logo on major displays of Conference, Half page color advertisement in Souvenir.
Inaugural / Valedictory High Tea	2,50,000	2 free registrations, Logo on major displays of Conference, Half page B/W advertisement in Souvenir.
Session Tea	1,25,000	2 free registrations, Logo on all the display at Tea Session.
Cultural Program	2,50,000	2 free registration, Logo on all the displays of Cultural Program.
Kit Insert	1,00,000	1 free registration
Food Expo stall	70,000	1 stall (10'X 10') 2 Free registration.

About Thanjavur

Thanjavur, also known as Tanjore, is a culturally rich and historically significant city in Tamil Nadu. Renowned as the "Rice Bowl of Tamil Nadu," it was the capital of the mighty Chola dynasty and is home to the world-famous Brihadeeswara Temple, a UNESCO World Heritage Site. The city is a vibrant hub of South Indian art, music & architecture, and is famous for its classical Tanjore paintings, handloom silk & temple architecture. Thanjavur offers a perfect blend of tradition, culture, and modern academic vibrance, making it an ideal venue for the 31st ICFoST.

How to Reach Thanjavur

By Air: The nearest airport is Tiruchirapalli International Airport (TRZ), located about 60 km from Thanjavur. It is well-connected with major Indian cities including Chennai, Bangalore, Hyderabad, and New Delhi. Regular taxis, buses, and car rentals are available from the airport to Thanjavur.

By Train: The Thanjavur Railway Station is just 6 km from NIFTEM-Thanjavur and well-connected with key destinations such as: Chennai, Bangalore, Mysuru, Ernakulam, Rameshwaram, Velankanni, Varanasi, Bhubaneswar, Coimbatore, Madurai etc. Auto-rickshaws and cabs are available from the railway station for easy local commuting.

By Road: Thanjavur is well-connected by national and state highways. The nearest bus stand is Thanjavur New Bus Stand, which is about 3 km from NIFTEM-Thanjavur.

Weather in December

December is one of the most pleasant months to visit Thanjavur. The weather remains mild and comfortable, ideal for conferences and travel. Temperature: Ranges between 25°C to 30°C.

Climate: Cool mornings and evenings with moderate daytime warmth.

Clothing Suggestion: Light cotton or linen clothing during the day and a light jacket or shawl for the evenings.



Places of Attraction

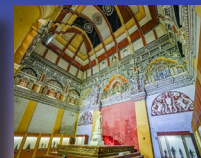
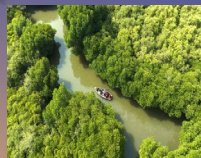
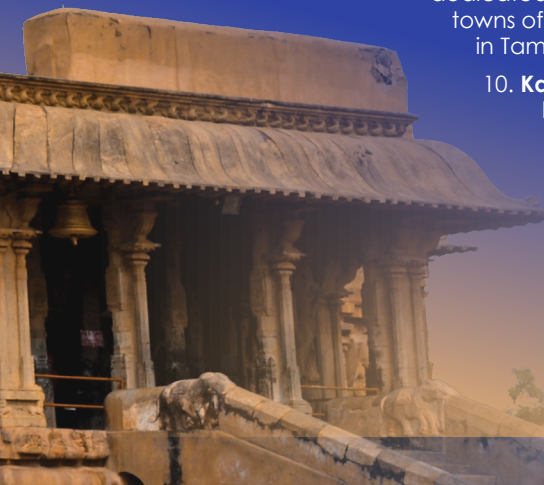
Thanjavur and its surrounding regions are dotted with architectural marvels, spiritual landmarks, and cultural treasures, offering a unique experience for delegates attending the 31st ICFoST. Here are some must-visit places:

In Thanjavur

1. **Brihadeeswarar Temple (Big Temple)** – UNESCO World Heritage Site: A 1000-year-old Chola-era marvel dedicated to Lord Shiva. Known for its massive tower (Vimana), granite construction, and intricate frescoes.
2. **Thanjavur Maratha Palace Complex:** A historic palace with museums showcasing royal artifacts, rare manuscripts, and art galleries.
3. **Saraswathi Mahal Library:** One of Asia's oldest libraries, home to over 49,000 palm-leaf and paper manuscripts in various Indian and European languages.
4. **Thanjavur Art Gallery & Tanjore Painting:** Explore unique bronze statues, stone carvings, and famous Tanjore paintings, celebrated for their rich colors and gold leaf embellishments.

Nearby Thanjavur Excursions (within 100 km)

1. **Kumbakonam (40 km):** Known as the "Temple Town," with over 100 temples including Adi Kumbeswarar, Sarangapani, and Airavatesvara Temple (UNESCO site at Darasuram).
2. **Swamimalai (36 km):** One of the six abodes of Lord Muruga and famous for traditional bronze icon-making.
3. **Gangaikonda Cholapuram (70 km):** Another UNESCO World Heritage Site built by Rajendra Chola I, showcasing grand Chola architecture.
4. **Velankanni (90 km):** Home to the Basilica of Our Lady of Good Health, a prominent Christian pilgrimage site near the Bay of Bengal.
5. **Trichy (Tiruchirapalli) (60 km):** Srirangam Temple – the largest functioning Hindu temple in the world and Rockfort Temple – a historic hilltop temple with panoramic city views.
6. **Chidambaram (110 km):** Famous for Nataraja Temple, a major Shaivite pilgrimage center dedicated to the cosmic dance of Lord Shiva.
7. **Nagore, Nagapattinam (89 km):** The prime attraction of the town is the Nagore Dargah Shareef. A sixteenth-century Islamic shrine, Nagore Dargah attracts millions of pilgrims irrespective of caste, creed or religion.
8. **Pichavaram Mangrove Forest (123 km):** Pichavaram is the world's second-biggest mangrove forest. The mangrove forest trees are permanently rooted in a few feet of water. There are more than 400 water routes available for boating.
9. **Navagraha Temple :** The Navagraha temples are a set of nine Hindu temples, each dedicated to the nine planetary deities, the Navagraham, in various places around the towns of Kumbakonam and Mayiladuthurai. These temples are the most prominent ones in Tamil Nadu and in overall India.
10. **Kallanai Dam (45 km):** Kallanai built by Chola king more than thousand years back. It is the fourth oldest water-regulator structure in the world and the oldest in India that is still in use. Because of its spectacular architecture, it is one of the prime tourist spots in Tamil Nadu.





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AFSTI

Empowering the Food Professional

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If any help / clarification /query may contact below respective email address

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For Poster Abstract & Submission : icfostposter@gmail.com