

**28TH INDIAN CONVENTION OF FOOD SCIENTISTS & TECHNOLOGISTS (28thICFoST)
On Virtual Platform**

<i>Day One: 20 January 2022</i>	
09.00 – 14.00	
Inauguration Function and Convention and Memorial Talks	
Time	Venue : Aurangabad, Mysuru and Mumbai
09.00 – 09.10 hrs	Invocation
09.10 – 09.20 hrs	Welcome address by President AFST(I)
09.20 – 09.40hrs	About 28 th ICFoST and Introduction of the Guests by Secretary AFST(I)
09.40 – 10.30 hrs	Remarks by the Chief Guest and Guests of Honour
10.30– 11.00 hrs	AFST(I) Awards announcement by Chairperson of Award Committee
11.00 – 11.10 hrs	Vote of Thanks by Treasurer, AFST(I)
11.10 – 11.30 hrs	Break
11.30 -13.30 hrs	Convention Talks and Amla Memorial Lecture Chair : Prof Uday S. Annapure, ICT, Jalna Co-Chair : Dr Alok K. Srivastava, CSIR-CFTRI, Mysuru
	Convention Talk 1 - Speaker: Prof Aniruddha Pandit, Vice Chancellor, ICT. Mumbai Topic: Cooking and Energy Optimization
	Convention Talk 2 - Speaker : Dr (Mrs) Sridevi Annapurna Singh, Director, CSIR-CFTRI, Mysuru Topic : Food processing 2030: Is climatarian diet the way forward?
	Convention Talk 3 - Speaker : Dr Anil Dutt Semwal, Director, DRDO-DFRL, Mysuru Topic : Farmer Centric Technologies from Defence Food Research Laboratory
	Amla Memorial Lecture - Speaker: Dr Prema Ramachandran, Director, Nutrition Foundation of India, New Delhi Topic : Food Security and Optimum nutrition for Indians : Role of Technology
13.30-14.00	Lunch break

Schedule of Technical Sessions (28thICFoST)-14.00 – 17.30 hrs

Time : 14.00 – 17.30 hrs

	Track 1	Track 2	Track 3
Timings	TECHNICAL SESSION 1 Eat Right and Eat Safe Sponsor :Ms Namdhari Fresh	TECHNICAL SESSION 2 Food Additives, Dietary Supplements and Nutraceuticals-1 Platinum Sponsor: M/s Ricela Health Foods Ltd	TECHNICAL SESSION 3 AFST(I) Start-up Conclave Sponsor: M/s BG Chitale
14.00 – 15.00 hrs	Chair : Dr Abdul Rasheed, Kerala University Co-Chair : Prof Ganesh Bagler,	Chair : Dr RBN Prasad, CSIR-IICT Co-Chair : DrIshaVashisht, Ricela Health Foods	Chair : Shri M MChitale, Food Industries Consultant Co-Chair : Dr Ashutosh Upadhyay, NIFTEM
	Speaker 1 – Dr Abdul Rasheed, Kerala University Topic: Eat Safe, Eat Healthy, Eat Right - A Gateway to a Healthy Future	Speaker 1- Dr RBN Prasad, CSIR-IICT Topic: Importance of Omega-6 and Omega-3 Fatty Acids for Health and Immunity	Introduction & Context setting: Chair Financial Assistance Schemes available to Start-ups : Mr NileshLele Brand Building: Mr Aditya Save, Agilio Labs
	Speaker 2 – Mr Sanjay Indani, Safe Foodz solutions Topic: Insights of Eat Right -Eat Safe requirements		Making Investment Pitch-Fund Raising: Harman Sachdeva, Full Time Investor
	Speaker 3 – Prof Ganesh Bagler, IIT-Delhi Topic: Computational Gastronomy: A Data Science Approach to Food	Speaker 2 – Dr IshaVashisht, A.P. Organics Ltd, Ricela Health Foods Ltd, Dhuri Topic: Gamma Oryzanol – A Wonder Nutrient	Success Stories: Introduction to Speakers by Co-Chair Speaker 1- Pratik Ghai, B Veg Speaker 2 – Karishma Bhalla, Food Strong Speaker 3 – Shri AakashZaveri, PlixOlena Speaker 4 – Shri KaushalDongre, Paawak Foods Q & A and Conclusion – Chair and Co-Chair
15.00 – 15.30 hrs	TEA BREAK		

	Track 1	Track 2	Track 3
Timings	TECHNICAL SESSION4 Bio-processing of agro food resources and byproducts Sponsor: M/s Agilent	TECHNICAL SESSION5 Food Additives, Dietary Supplements and Nutraceuticals-2 Platinum Sponsor: M/s Ricela Health Foods Lt and Session sponsor:M/s Taiyo Kagaku India Pvt.Ltd	TECHNICAL SESSION 6 AFST(I) Start-up Conclave Sponsor: M/s BG Chitale
15.30 – 17.10 hrs	Chair : Prof Narpinder Singh Co-Chair : Dr. D.D. Wadikar	Chair : Dr K R Anilakumar Co-Chair : Dr Theertham Rao	AFST(I) Start-up Conclave Continues
	Speaker 1 – Prof Narpinder Singh, GNDU Topic: Effect of heat stress on composition and processing quality of wheat and rice	Speaker 1- Dr K R Anilakumar, DRDO-DFRL Topic: Food and herbal supplements to meet the nutraceutical requirement of troops in field conditions	
	Speaker 2 – Dr Sangita M Kasture, DBT Topic: Clean Energy and Environment Biotechnology	Speaker 2– Dr Theertham Rao, Taiyo Kagaku India Pvt.Ltd. Topic: Inner Ambiance with Partially Hydrolyzed Guar Gum	
	Speaker 3- Dr D D Wadikar, DRDO-DFRL Topic: Application of microwave and IR radiations in processing of food grains	Speaker 3- Dr M Madhava Naidu, CSIR-CFTRI Topic: Indian paprika- A Potential source of carotenoids	
	Speaker 4 – Dr Khetan Shevkani, Central University of Punjab Topic: Effect of defatting on digestibility, pasting, techno-functional and microstructural-properties of <i>Cicer arietinum</i> (desi chickpea) flour	Speaker 4 –Er Sasikanth Sarangam, NIFTEM Topic: Blending omega-3 rich microalgae oil using RSM to enhance DHA in foods	
	Speaker 5 –Mr. Prasanth Joseph, Agilent	Speaker 5 –Dr CD Nandini, CSIR-CFTRI Topic: Mechanism of action of some of the dietary bioactives in mitigating complications of diabetes.	
17.10 – 17.30 hrs	BREAK		

	Track 1	Track 2	Track 3
Timings	TECHNICAL SESSION 7 Oral Presentation -1 Sponsor: M/s Suhana-PravinMasalewale	TECHNICAL SESSION 8 Oral Presentation-2 Sponsor: M/s Suhana-PravinMasalewale	TECHNICAL SESSION 9 Oral Presentation-3 Sponsor: M/s Suhana-PravinMasalewale
17.30 – 18.30 hrs	Chair : Dr Shivshanker Shukla, JNKVV, Jabalpur Co-Chair : Dr Laxmikant Badwaik, Tezpur University	Chair : Dr. Nilesh Amritkar, Envirocare Co-Chair : Dr Naveen S, DRDO-DFRL	Chair : Dr.S.V.N. Vijayendra, CSIR-CFTRI Co-Chair : Dr P. Giridhar, CSIR-CFTRI
	<ol style="list-style-type: none"> Dr Pal Murugan M, DRDO-DFRL Development of Instant Fermented Kidney Beans curry using combination processing Ms. Gayathry K S, Kerala University of Fisheries and Ocean Studies Banana pseudostem and inflorescence as potential storehouses of bioactives: extraction optimization Dr. Devinder Kaur, University of Allahabad Nutritional, functional and antioxidant properties of bran from six selected wheat cultivars Mrs. Chaya H.C, Davangere University A Sustainable Approach To Tackle Hidden Hunger Using In-House Ingredients 	<ol style="list-style-type: none"> Mrs SeemaMudhol, CSIR – CFTRI Characterization and formulation of phytochemicals for efficient transdermal delivery in the management of obesity Dr Neera, DRDO-DFRL Antifungal and antimycotoxigenic potential of <i>L. plantarum</i> against T-2 and zearalenone producing <i>Fusarium spp.</i> Ms Ashwini M, CSIR – CFTRI Structural, physico-chemical, rheological characteristics and food application of non- enzymatically hydrolysed fenugreek gum Ms Farin Sayyad, ICAR-NDRI, Karnal Development and validation of paper-based strip method for the detection of formalin in milk 	<ol style="list-style-type: none"> Mr. Shafat Khan, Islamic University of Science and Technology, Awantipora, J&K Performance evaluation of Infra-red assisted hybrid greenhouse Solar dryer Ms. Manasa Vallamkondu, CSIR-CFTRI Spice fixed oils: A good source of anti-dyslipidemic activity as confirmed using in vitro and in vivo models Ms. Konala Akhila, IIT Roorkee Development of novel gallic acid coated paper as oxygen indicator label for food safety Mr. Dakuri Ramakanth, IIT Roorkee Novel plant-based UV-activated oxygen scavenging system based on natural rubber latex for food safety and quality

28TH INDIAN CONVENTION OF FOOD SCIENTISTS & TECHNOLOGISTS(28THICFoST)

Day Two: 21 January 2022

Time : 09.00 – 13.30 hrs			
Plenary Talk 09.00 – 10.00	Chair :Dr Vikas Singh Chauhan, CSIR-CFTRI Co-Chair :Dr PK Nema, NIFTEM Speaker 1: Dr C Anandharamakrishnan, Director, IIFT, Thanjavur Topic: Food Architecture Speaker 2:Prof. Jyoti Prakash Tamang Topic: Ethno-microbiology to genomic mining of traditional Indian fermented foods		
	Track 1	Track 2	Track 3
Timings	TECHNICAL SESSION10 Food Additives, Dietary Supplements and Nutraceuticals-3 Platinum Sponsor: M/s Ricela Health Foods Ltd	TECHNICAL SESSION11 Novel, Emerging and Adoptable Food Processing Technologies-1 Sliver Sponsor: M/s Aromax Creation	TECHNICAL SESSION12 Oral Presentation-4 Sponsor: M/s Informa Technologies
10.00–11.00 hrs	Chair :Dr Anand T, DRDO-DFRL Co-Chair :Dr Jayadeep A, CSIR-CFTRI	Chair :Prof RR Deshmukh Co-Chair :Dr Brijesh Shrivastava	Chair: Dr Satyanarayana A, CSIR – CFTRI Resource Centre, Hyderabad Co-Chair :DrAjitKhojare, VCS, Aurangabad
	Speaker 1- Prof Shyam Sablani, Washington State Univ. Topic:Designing microcapsules for enhanced oxidative stability of micronutrients	Speaker 1- Prof RR Deshmukh, ICT, Mumbai Topic: Plasma the fourth state of matter and its applications in food processing	<ol style="list-style-type: none"> Mr. Gopinath Mummaleti, IIFPT, Thanjavur Production of Levan from low cost substrates and its characterization Dr.Pinki Saini, University of Allahabad, Prayagraj Enhancing micronutrient content and antioxidant activity of barnyard millet through lactic fermentation Mr. Eknath Shinde, VNMKV,Parbhani Development and quality evaluation of protein and energy rich oil seed nutri bar Ms. Tanushri Bramhe, Pune Refractance Window Dryer - Novel Drying Technology Er. Anant Dhotre, ICAR-National Dairy Research Institute, Bengaluru Thermo-mechanical Cutting Machine for Frozen Blocks of Butter
	Speaker 2 – Dr Anand T, DRDO-DFRL Topic: Nutraceuticals: Commercial Perspective	Speaker 2 – Dr R Mahendran, IIFPT Topic: Cold plasma applications in Food and Agriculture	
	Speaker 3 –Dr Jayadeep A, CSIR-CFTRI Topic: Bran from rice diversity: A potential source of nutraceuticals having cholesterol lowering, anti-oxidant and anti-inflammatory properties	Speaker 3 – Dr Brijesh Shrivastava, Tezpur University Topic: Pulsed Light and Cold Plasma: a novel approach for fruits and vegetables preservation	
11.00 – 11.30 hrs	TEA BREAK		

	Track 1	Track 2	Track 3
Timings	TECHNICAL SESSION13 Novel, Emerging and Adoptable Food Processing Technologies-2 Silver Sponsor: M/s Aromax Creation	TECHNICAL SESSION14 Novel, Emerging and Adoptable Food Processing Technologies-3 Silver Sponsor: M/s Aromax Creation	TECHNICAL SESSION15 Students activity Sponsor : M/s 3F Industries
11.30 – 12.30 hrs	Chair :Dr. Manoj Kumar Chourasia, Co-Chair :Dr Anupama Singh, NIFTEM	Chair : Dr Navin Kumar Rastogi Co-Chair :Dr Uday G Naik	Students Committee Dr RavendraPratap Singh Chairman Dr R Jagan Mohan Co-Chairman Dr. Shiv Shanker Shukla Convener
	Speaker 1 - Dr. Manoj Kumar Chourasia, Bidhan Chandra KrishiViswaVidyalaya, WB Topic: Applications of Computational Fluid Dynamics (CFD) Technique in Design, Operation and Management of Cold Chain Facilities	Speaker 1- Dr Navin Kumar Rastogi, CSIR-CFTRI Topic: Emerging Food Processing Technologies for Better Retention of Nutrients	1. Presentation by Under Graduate Panel Members: Dr P S Negi Dr Uma Manjappara Dr Shalini Arya Dr Praveena Bhat Dr R P Singh
	Speaker 2- Dr Anupama Singh, NIFTEM Topic: Green Techniques for Retaining Stability of Natural Pigments	Speaker 2 – Mr H S Sathish, Topic: Refrigerated Foods with Extended Durability Technology for RTE foods - New opportunities	2. Presentation by Post Graduate Panel Members: Dr M C Varadaraj Dr Mukesh Kapoor Dr Uma Manjappara Dr Suresh Sakhare Dr SavithaPrashanth Dr R P Singh.
	Speaker 3 – Dr Amit Baran Das, Tezpur University Topic: Natural Deep Eutectic Solvents a Tailoring Tool for Modification and Extraction of Biomolecules	Speaker 3 – Dr Uday G Naik, Aromax Creation Topic: Recent Advances in Flavour Science and Technology	3. Presentation by Research Panel Members: Dr M C Varadaraj Dr Mukesh Kapoor Dr Uma Manjappara Dr Suresh Sakhare Dr SavithaPrashanth Dr R P Singh.

	Track 1	Track 2	Track 3
	TECHNICAL SESSION16 Oral Presentation-5 Sponsor: M/s Informa Technologies	TECHNICAL SESSION17 Oral Presentation-6 Sponsor: M/s Informa Technologies	TECHNICAL SESSION 18 Students activity Sponsor : M/s 3F Industries
12.30 – 13.30 hrs	Chair : Dr Harish Prashanth K V Co-Chair : Dr Shalini Arya	Chair : Dr Suresh P V Co-Chair : Dr Nandini P. Shetty	
	<p>1. Mr Raman Kumar, CSIR-IHBT, Palampur Microalgae fortified functional foods: a potential approach to combat protein and micronutrient malnutrition</p> <p>2. Ms. Swasti Mudgal, Delhi Development and quality evaluation of brown rice noodles prepared from basmati and non-basmati rice varieties.</p> <p>3. Ms Shilpa H N, CSIR-CFTRI Concentration of anthocyanin by forward osmosis membrane process</p> <p>4. Er. Ranjitha Gracy T K, ICT, Mumbai Atmospheric pin-to-plate cold plasma for rheological modification of Guar gum</p> <p>5. Mr Pramod Kumar P, CSIR-CFTRI Chitosan derivatives ameliorate neuronal and behavioral defects in rotenone induced Drosophila melanogaster model of parkinson's disease</p>	<p>1. Ms. Amrita Ray, CSIR-CFTRI Quinoa Germ, a Nutrition Powerhouse: Novel extraction process, characterization and stabilization</p> <p>2. Dr. Nitya Sharma, IIT Delhi Characterization of ultrasound-assisted modification in millet pigments</p> <p>3. Ms. Sonal Tiwari, CSIR-CFTRI Effect of sodium azide on cell viability, photosystem-II and astaxanthin accumulation in <i>Haematococcuspluvialis</i></p> <p>4. Ms Subhasri D, NIFTEM-Thanjavur 3D printing of plant-based meat alternative from indigenous sources</p> <p>5. Ms. Kakoli Pegu, ICT, Mumbai Application of hydrodynamic cavitation effect with different orifices for milk preservation</p>	Student Activities continues (to be managed by Student Committee)

13.30 – 14.00 hrs –LUNCH BREAK

Schedule of Technical Sessions (28th ICFoST) – 14.00 – 17.00 hrs

Time : 14.00 – 18.30 hrs

<p>Plenary Talk 14.00 – 16.00</p>	<p>Chair :Dr N Bhaskar, FSSAI Co-Chair :Dr Suresh D Sakhare, CSIR-CFTRI Speaker 1 :Dr K V Kale, Vice Chancellor, Dr. Babasaheb Ambedkar Technological University, Lonere, Raigad, Maharashtra Topic: Hyperspectral Technology for food Analytic</p> <p>Speaker 2 : Dr Chindi Vasudevappa, Vice Chancellor, NIFTEM Topic: (TBA)</p> <p>Speaker 3: Prof. Rekha Singhal, ICT, Mumbai Topic: Challenges in food analysis for ensuring food quality and authenticity</p> <p>Speaker 4: Dr Shashank Joshi, Endocrinologist and Nutrition Expert Topic: Reversing Chronic Disease – using precision nutrition and artificial Intelligence</p>
--	--

	Track 1	Track 2	Track 3
Timings	TECHNICAL SESSION19 Functional/Designer/Ayur foods for health and wellness– 1 Silver Sponsor: M/s Hexagon Nutrition Session Sponsor :M/sMarico	TECHNICAL SESSION20 Smart Protein: A new paradigm of sustainable food innovation Sponsor :M/sSamyog Health foods	TECHNICAL SESSION21 Student Activities Sponsor : M/s 3F Industries
16.00 – 17.00 hrs	Chair : Dr Sudhakar Mhaskar Co-Chair : Dr P Prabhasankar, CSIR-CFTRI	Chair : Dr Prabodh Shrish Halde, Marico Co-Chair : Dr (Mrs) Subhaprada Nishtala, ITSFSAN	Student Activities continues (to be managed by Student Committee)
	Speaker 1- Dr P Prabhasankar, CSIR-CFTRI Topic: Current Trends and Future Prospects in Baking and Extrusion Based Designer Foods	Introduction: Overview of smart protein – 1. Mr Dheeraj Talreja, AAK India 2. Mr Varun Deshpande, GFI India 3. Mr. Devendra Chawla, Samyog Health foods	
	Speaker 2 – Dr Sudhakar Mhaskar, Marico Topic: Nutraceuticals properties of oats	Message to the audience - Riteish Deshmukh, Imagine Meats	
	Speaker 3 – Prof S. T. Mhaske, ICT, Mumbai Topic: Kafirin-Bio Packaging Application	Panel discussion: 1. Mr Nicole Rocque, Moderator, GFI India 2. Mr Kartik Dixit, Evo Foods 3. Mr Anand Nagarajan, Shaka Harry 4. Ms Smitha Devigere, Devigere Biosolutions 5. Dr Mukunda Goswami, Central Institute of Fisheries Education	
17.00 – 17.30 hrs	TEA BREAK		

	Track 1	Track 2	Track 3
Timings	TECHNICAL SESSION22 Food Authentication, Safety, Quality and Regulation-1 Silver Sponsor :M/s Perkin Elmer	TECHNICAL SESSION 23 Food biotechnology, Food Microbiology & Fermentation	TECHNICAL SESSION24 Student Activities Sponsor : M/s 3F Industries
17.30 – 19.00 hrs	Chair : Dr Asna Urooj, Mysore University Co-Chair : Dr Priti Amritkar, Envirocare Labs	Chair : Dr S.S. Thorat Co-Chair : Dr Prakash Halami	Student Activities continue (to be managed by Student Committee)
	Speaker 1 – Dr GD Khedkar, Dr BabasahebAmbedkar Marathwada University Topic: Food Forensics	Speaker 1- Dr Nagendra P Shah, HKU Topic: Role of cysteine on survival of probiotics and in improving gama aminobutyric acid production by nonproteolytic <i>Levilactobacillus brevis</i> in co culture with <i>Str. thermophilus</i>	
	M/s Perkin Elmer	Speaker 2 – Dr Prakash Halami, CSIR-CFTRI Topic: Bacteriocins as an emerging and Adoptable Biopreservation Technologies for Sustainable Agro-Food products during health emergencies	
	Speaker 3– Dr Girish Mahajan, HiMedia Laboratories Pvt Ltd Topic: Current trends in Food Microbiology testing	Speaker 3 – Dr S S Thorat, MPKV, Rahuri Topic: Fermented Food as Medicine	
	Speaker 4– Dr Meenakshi Singh, CSIR-SeMI Topic: Resent Advances in Food Safety in reference to Global and Indian prospective	Speaker 4 – Prof F A Masoodi, University of Kashmir Topic: Himalayan Fermented Vegetables-Problems & Prospects	

28TH INDIAN CONVENTION OF FOOD SCIENTISTS & TECHNOLOGISTS (28TH ICFoST)

Day Three: 22 January 2022

Time : Time : 09.00 – 13.00 hrs

**Plenary Talk
09.00 – 10.30**

Chair : Dr Alok K Srivastav, CSIR-CFTRI

Co-Chair : Dr P S Negi, CSIR-CFTRI

Speaker 1: Dr KSMS Raghavarao, Professor, IIT, Tirupati

Topic: Adoptable Technologies for Food Processing Industries

Speaker 2: Prof Christiani Jeyakumar Henry, Director, Institute of Food and Biotechnology Innovation, Singapore

Topic: Role of Food Technology in Improving Global Nutrition

Speaker 3: Dr J S Pai, Executive Director, PFNDAL, Mumbai

Topic: Millets – The Nutri-cereals

10.30 – 11.00

TEA BREAK

	Track 1	Track 2	Track 3
Timings	TECHNICAL SESSION25 Food Authentication, Safety, Quality and Regulation– 2 Silver Sponsor :M/s Perkin Elmer	TECHNICAL SESSION26 Farmer centric food technologies-1 Gold Sponsor: M/s Hexagon Nutrition	TECHNICAL SESSION27 Food and Nutritional security and Sustainable Development Goals-1 Sponsor : MIT ADT University,Pune
11.00-12.00 hrs	Chair :Dr Rajeshwar Matche Co-Chair :Dr V A Sajeev Kumar	Chair :Dr P Neville R J Amunugoda Co-Chair :Dr R Raja, BIHER, TN	Chair : Dr R Kumar, DRDO-DFRL Co-Chair :Dr. Sanu Jacob, FSSAI
	Speaker 1- Dr V A Sajeev Kumar, DRDO-DFRL Topic: Food Safety Testing and Analysis using spectroscopic Techniques	Speaker 1- Dr R Raja, Bharath Institute of Higher Education and Research (BIHER), TN Topic: The Science Behind The Superfood: Guarantees From Algae	Speaker 1- Dr Kalidas Shetty, North Dakota State University Topic: Healthy Food Systems for Climate Resilience and Public Health Solutions
	Speaker 2- Dr Rajeshwar Matche Topic: Use of smart Packaging system for food safety	Speaker 2 – Dr P Neville R J Amunugoda, ITI, Srilanka Topic: Technologies Promoting Exports: Special reference to Safe Post harvest handling of fresh and frozen fruits and vegetable	Speaker 2 – Dr R Kumar, DRDO-DFRL Topic: Sustainable Food Processing Technologies
	Speaker 3: Dr Poonam Mishra, Tezpur University Topic: Rapid Innovative Sensing Techniques for Food Analysis- Advantages and Challenges	Speaker 3 – Dr Ganga Sahay Meena, ICAR-NDRI Topic: Valorization of Sour (domestic) buttermilk to fetch extra income for rural farmers	Speaker 3- Dr Sanu Jacob, FSSAI Topic: ‘Safe And Nutritionally Underlined’ (SANU) foods for meeting the UN -SDGs # 2 and 3

28TH INDIAN CONVENTION OF FOOD SCIENTISTS & TECHNOLOGISTS(28thICFoST)

Day Three: 22 January 2022

	Track 1	Track 2	Track 3
Timings	TECHNICAL SESSION28 Food Authentication, Safety, Quality and Regulation-3 Silver Sponsor :M/s Perkin Elmer	TECHNICAL SESSION29 Farmer centric food technologies-29 Gold Sponsor: M/s Hexagon Nutrition Session Sponsor: M/sHiMedia Laboratories	TECHNICAL SESSION30 Food and Nutritional security and Sustainable Development Goals-2 Sponsor :MIT ADT University,Pune
12.00-13.40 hrs	Chair :Dr Anil Chauhan, BHU Co-Chair :Dr Subhprada Nishtala	Chair : Dr DN Kulkarni Co-Chair : Dr Aashitosh A Inamdar, CSIR-CFTRI	Chair :Dr D C Saxena Co-Chair : Dr P S Wakte
	Speaker 1 – Dr Anup Krishnan, EIA, Kochi Topic: (TBA)	Speaker 1 -Dr RT Patil, Ex Director, CIPET, Ludhiana Topic: Food processing Technologies for increasing farmer’s income and rural livelihood	Speaker 1 –Dr Nagendran Balasundram, Malaysian Palm Oil Board Topic: Palm Oil: Meeting India’s Requirements for Edible Oils
	Speaker 2 – Dr (Mrs) Subhprada Nishtala, ITCFSAN Topic: Future of Quality and Organizational excellence	Speaker 2 – Dr DN Kulkarni, Jain Foods Topic: Some Insights into Agriculture and Food Processing Linkages	Speaker 2 - Dr D C Saxena, SantLongowalInstt. of Engg. and Technology, Longowal Topic: Fractionation and Characterization of Banana Peel Proteins: A Potential Source of Protein
	Speaker 3 –Dr Anil Chauhan, BHU Topic: Food Quality and Safety	Speaker 3 -Dr. Paramjeet Panesar, Professor, Sant Longowal Institute of Engineering and Technology, Longowal, Punjab Topic:Biotechnological Strategies for The Valorization of Agro-Industrial By-Products For The Production Of Food Additives	Speaker 3 – Dr P S Wakte, UDCT, Dr Babasaheb Ambedkar Marathwada University Topic: Food Security and zero hunger
	Speaker 4 - Dr S Ramachandra Rao, National Institute of Health and Family Welfare, Delhi Topic: Biosensors and Biodevices for Food Safety and Quality monitoring	Speaker 4 -Mr Manish Raut, HiMedia Laboratories Pvt Ltd Topic: Hydroponics: Unrealised Potential of quality Crop Production in India	Speaker 4 – Mr Ran Bahadur Singh, GSK, Gurgaon Topic: Millennials perspective on organic food in COVID-19 pandemic : an Indian focus group study
		Ms Hexagon	

13.40– 14.00 hrs LUNCH BREAK

28th ICFoST

Day Three: 22 January 2022

Schedule of Technical Sessions (28th ICFoST) – 14.00 – 16.00 hrs

Time : 14.00 – 16.00 hrs

	Track 1	Track 2	Track 3
Timings	TECHNICAL SESSION31 Functional/Designer/Ayur foods for health and wellness – 2 Gold Sponsor: M/s Hexagon Nutrition	TECHNICAL SESSION32 Processing and value addition to Millets Sponsor: M/s Yash Foods	TECHNICAL SESSION33 Food and Nutritional security and Sustainable Development Goals -3 Sponsor :MIT ADT University,Pune
14.00 - 15.30 hrs	Chair : Prof Bhagwan K Sakhale Co-Chair :Dr P Nisha	Chair : Dr Dayakar Rao Co-Chair : Dr N G Malleshi	Chair :Dr Anjali A Bhoite, MIT Co-Chair :Dr Jyothilakshmi, CSIR-CFTRI
	Speaker 1 –Dr P Nisha, CSIR-NIIST Topic: Oleogel as healthy substitute	Speaker 1- Dr N G Malleshi, CSIR-CFTRI (Rtd) Topic: Value added processing technologies for enhancing nutritional value of millets	Speaker 1 – Dr Santanu Dasgupta, Reliance Industries Limited Topic: Algal Proteins towards a sustainable solution for net zero driven global conscience
	Speaker 2 –Dr. Rakesh Sharma, PAU Ludhiana Optimization of Aloe Vera Fortified Low-calorie Functional Apple Spread	Speaker 2 – Dr Dayakar Rao, ICAR – Indian Institute of Millets Research Topic: Value chain on millets: Food processing as a vehicle for demand creation	Speaker 2 – Dr Anjali A Bhoite, MIT ADT University,Pune Topic: Innovative approaches and capacity Building in combating viral food borne
	Speaker 3 – Dr (Ms) Maman Pal, Guru Nanak Dev University Topic: Role of Protein Hydrolysates in Sports	Speaker 3 – Dr Raj Bhandari, National Nutrition Board Topic: Nutritional and Health benefits of Millets	Speaker 3- Prof Ajit S Khojare, Vivekanand College (BAMU), Samarthnagar Topic: Novel Approaches in Traditional Foods
	M/s Toshvin Topic: ETO analysis	Speaker 4 – Dr Vinutha T, ICAR-IARI Topic: Hydrothermal and near infrared rays treatments modulates structural and digestive properties of starch and reduces rancidity in pearl millet flour	Speaker 4- Dr Jyothilakshmi, CSIR-CFTRI Topic: Dietary strategies for overcoming micronutrient deficiencies with special reference to iron deficiency anemia diseases
15.30 – 16.00	TEA BREAK		

16.00 – 17.00 hrs Valedictory function

ValedictoryFunction	
Time	Venue : Aurangabad, Maharashtra
16.00 – 16.10 hrs	Invocation
16.10 – 16.20 hrs	Welcome address by President AFST(I)
17.20 – 17.40 hrs	Summary of the 28 th ICFoST by Secretary AFST(I)
17.40 – 17.50 hrs	Remarks by the Chief Guest
17.50 – 18.00 hrs	Students activity Prize announcement by Chairperson of Students Committee
18.00 – 18.10 hrs	Oral &Poster Awards announcement by Chairperson of Poster Committee
18.10 – 18.15 hrs	Vote of Thanks by Treasurer, AFST(I)
18.15 hrs	National Anthem

Track 4 : Poster session from 14.00 hrs to 17.00 hrs on Day 1
Track 4 : Poster session from 10.00 hrs to 17.00 hrs on Day 2
Track 4 : Poster session from 10.00 hrs to 16.00 hrs on Day 3