

REGISTRATION FORM

(Please type or print in BLOCK Letters)

National Conference on "Innovative Techniques in Food Product and Processing Technologies" October 09-10, 2015

Family Name First Name Middle Name
Organization: _____

Postal Address: _____

Telephone No. (with city code): _____

Phone (Landline) _____

Mobile _____

E-mail: _____

Registration Fee Details

Demand Draft No.....Dated.....

Bank

Journal no.(In case bank transfer).....

I plan to present an Oral/ a Poster

Paper entitled _____

Accommodation Preference:

___/___/2015 _____

Date _____ Signature

Note: You may send the Registration form by e-mail.

Patron: Prof. V. K. Jain, Director
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Co-Chairman: Prof. Vikas Nanda

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For any query and information, Please Contact:

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TEQIP-II

Sponsored

National Conference on "Innovative Techniques in Food Product and Processing Technologies"

October 09-10, 2015



In Association With



Longowal Chapter

Organized by



Department of Food Engg. & Technology
Sant Longowal Institute of Engg. & Technology
(Established by Govt. of India, Deemed University)
Longowal- 148106 (Punjab)

CONFERENCE PURPOSE

Food processing in its earliest form may have already started about 1.9 million years ago when our ancestors got control of the use of fire in the preparation of their food. Science-based food production only started in the 18th and 19th century, when the scientific progress in the fields of chemistry and physics found their application in the different stages of food production, storage and distribution. Traditional production methods were slowly substituted by more modern and reproducible techniques that helped to increase the availability and safety of food. The growth of the world population, the abundant availability of agro raw materials and energy and the integration of knowledge from other scientific disciplines (e.g., engineering, physics, nutrition, toxicology and biotechnology) further boosted the growth of the food and drink industry to a robust industrial sector. The main challenge for the Agro-Food industry in the coming decades is to guarantee the availability of safe and healthy food for a growing global population, against the background of increasing consumer demands, sustainability concerns as well as resource demands for biobased (non-food) applications. Climate change, the intensified competition for energy, fresh water raw materials and land, as well as the shift in dietary patterns across the world are expected to have a major impact on the current food supply chains. In the constantly changing global marketplace, keeping up with new developments is important and keeping ahead of them is essential. Consumer-driven products have kept the food industry at the forefront of technological innovations. Novel food processing technologies have significant potential to improve product quality and process efficiency. Commercialization of new products and processes brings exciting opportunities and interesting challenges. Therefore, this conference will provide a platform to the participants from industry, research and educational institutions to present their work on the advances in the field of innovative food processing and preservation techniques and cover a wide range of topics both from biological and engineering sciences fields, which will help the participants to expand and update their knowledge.

CONFERENCE OBJECTIVES

The conference will provide a comprehensive overview of innovative processing technologies and their use to develop new or improved food products and ingredients that meet consumers increased demands for quality and safety. It will also focus on new products, materials, and additives that have emerged as a response to current and emerging issues faced by the food industry.

CONFERENCE TOPICS

The core program will be divided between lecture sessions on the major issues relating to the conference objectives and poster sessions that will be given prominence as discussion forums for new findings. The topics covered shall be:

- i. Applications of non thermal technologies for food processing and preservation
- ii. Novel food packaging techniques
- iii. Advances in food structure and functionality
- iv. Applied biotechnology for food processing
- v. Waste and energy management techniques in food processing
- vi. Mechanization and automation in food processing sector
- vii. Health, functional and nutraceutical foods
- viii. Novel processes and ingredients for conventional foods

All papers will be published in the Conference Proceedings. All authors will be encouraged to address the conference theme.

PARTICIPANTS & PRESENTERS

Participants and presenters at this National Conference will include the leading scientists, engineers, and professionals from academia like CFTRI, GPPUAT, PAU, GNDU, GJUST, IMTECH, NIPER, NIFTEM, Government agencies like ICAR, Ministry of Food Processing Industries, and the Food & related industry involved in the research, manufacturing and R&D of food processing industries, bioactive foods, food ingredients or dietary supplements from many parts of the country. The expected number of participants is about 150.

CALL FOR PAPERS

Three types of presentations are proposed: **invited talks (30 min), oral contributions (15 min) and posters**. Only one paper for oral presentation will be allowed for a participant. Authors should prepare their abstracts (max. 300 words) in MS-WORD (Font - 12 point, Times New Roman) and mail them along with the REGISTRATION FORM and FEE of Rs. 1000/- (for students, Rs.500/-) as a DD/bank transfer

Account Name	Food Conference 2015
Bank name & Branch	Central Bank of India, Longowal
Account Number	3477693738
IFSC Code	CBIN0283105

Abstract can be submitted by e-mail (foodconference15@gmail.com) as an attachment. The Registration Form can be photocopied if required. Upon acceptance of the abstracts through e-mail, the authors should submit the full paper

ABOUT THE INSTITUTE & LOCATION

Sant Longowal Institute of Engineering & Technology, Longowal (SLIET) is an autonomous body (Deemed-University). It was setup in 1989 by the Ministry of Human Resources Development, GOI with an aim to provide technical education and to cater the technical manpower requirement of the industry. SLIET is located in a sprawling 451 acres of lush green land of Punjab, about 7 km from the Chandigarh-Bathinda highway in District Sangrur. It is connected by road with Sangrur (18 Km), Patiala (78 Km), Ludhiana (110 Km), Chandigarh (150 Km) and Delhi (360 Km). The nearest railway stations are Sangrur (18Km), Barnala (30 Km) and Dhuri (38 Km). The nearest airport is Chandigarh.

WEATHER & ACCOMODATION

October month is primarily post-monsoon season & has pleasant weather. Participants will be suitably provided accommodation in the Hostels, Transit Accommodation & Institute Guest House. The tariff per day is as follows:
Guest House/Transit Accom.: Rs. 150/- to 300/-
Hostel (Only for students) : Rs. 050/-

IMPORTANT DATE

Submission of abstract	20th Sept, 2015
Intimation of acceptance of paper	25th Sept, 2015
Submission of full-length paper	30th Sept, 2015