

**A National Conference on
'Emerging and Sustainable Technologies
in Food Processing'
(ESTFP- 2018)
March 15-16, 2018**

REGISTRATION FORM

1. Name of the Participant: _____
(In Block Letters)
2. Designation: _____
3. Field of Specialization: _____
4. Name of the Institute / Organisation: _____
5. Address for Correspondence: _____

E-mail: _____

Mobile: _____

Tel: _____

6. Academic Qualifications: _____

7. Type of Presentation:

Oral Presentation

Poster Presentation

8. Title of the Paper / Poster: _____

9. Accommodation required: Yes / No

10. Registration Fees details:

Demand Draft (DD) no. _____ dated _____

of Rs. _____ drawn on (Bank) _____

(In favour of 'ESTFP-2018, SLIET, Longowal')

Place: _____

Date: _____ (Signature of Applicant)

NOTE: Registration form through E-Mail / Fax will also be accepted. Send the online transaction details to the organizers.

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on
Emerging and Sustainable
Technologies in Food Processing'
(ESTFP- 2018)
March 15-16, 2018**



Organized by :

DEPARTMENT OF FOOD ENGINEERING AND TECHNOLOGY

Sant Longowal Institute of Engineering and Technology

(Deemed to be University; Established by Govt. of India)

Longowal-148106, Sangrur (Punjab) India

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- Mr. Rakesh Gupta, GM, Verka, Sangrur
- Prof. S. K. Jain, Director, SLIET, Longowal

ORGANIZING COMMITTEE

- Patron-in-Chief : Prof. S. K. Jain, Director, SLIET
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Chairman : Prof. P. S. Panesar, HOD, FET
Coordinators : Dr. Charanjiv Singh Saini
Prof. Pradyuman Kumar

IMPORTANT DATES:

- Last date for submission of abstract : 24.02.2018
Confirmation of acceptance of abstract: 25.02.2018
Last date for submission of full manuscript: 05.03.2018

For any query & information, please contact:
Dr. Charanjiv Singh Saini / Dr. Pradyuman Kumar

**DEPARTMENT OF FOOD ENGINEERING AND TECHNOLOGY
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INSTITUTE

Sant Longowal Institute of Engineering and Technology (SLIET) is an autonomous body (Deemed-to-be-University) which has been set up by MHRD, Government of India, with an aim to achieve technological excellence through innovation. It caters to the technical manpower requirements at various levels by adopting a new concept of modular system in imparting technical education with emphasis on practical training in industry. It offers Integrated Certificate Diploma (ICD), B.E., PG and Ph.D. in various disciplines of Engineering and Technology.

LOCATION

The institute is situated at Longowal, around 8 km from Badbar, a bus stop on Sangrur-Barnala Highway. The Institute is connected by road with Sangrur (18 km), Barnala (25 km), Patiala (75 km), Ludhiana (100 km), Chandigarh (150 km) and Delhi (360 km). The nearest railway stations are Sangrur (18 km), Sunam (16 km) and Dhuri (32 km). The nearest airport is Chandigarh. The weather is pleasant in the month of March. Warm clothes are not required.

DEPARTMENT OF FOOD ENGINEERING & TECHNOLOGY

The Department of Food Engineering and Technology (FET) offers Integrated Certificate Diploma (ICD), B. E., M. Tech. and Ph.D. courses. Besides teaching, faculty members are involved in active research work sponsored by institute, and various funding agencies (DST, DBT, AICTE, ICAR, CSIR, MHRD, MoFPI) in their respective fields of interests.

ABOUT THE CONFERENCE

In the present scenario, the main challenge for the food technologists is to ensure the availability of safe, wholesome and affordable food to the increasing population of India. Besides increased agricultural production, we need novel and sustainable technologies for food processing as large amounts of raw materials get wasted. The challenge lies in the utilization of these resources by using sustainable technologies which are more energy efficient and

green. The development of newer food products based on nutritional requirement is the real challenge since consumer has the last 'say'. The technological innovations in food processing should support novel food products by efficient utilization of resource and manufacturing processes. Each innovative technology must be developed keeping in view its adoption by food processing industry. There is pressure on food manufacturers to adopt sustainable manufacturing processes. It is the collective responsibility of food technologists and food industrialists to find out the sustainable technologies in processing. In the conference, the scientific community will share their thoughts about novel technologies which are the replacement of existing processing technologies. The researchers and persons from industry will share their findings about emerging technologies for food constituents, sustainable processes, resource efficient processes, process-structure-function relationships, minimal processing, structure of foods, and non-thermal processing techniques.

CONFERENCE THEME

The conference will have following thematic areas which will be covered through Keynote and Invited lectures by acknowledged experts in the following areas:

- Emerging Food Processing Techniques
- Innovative Food Product Development
- Emerging Techniques for Food Safety and Quality
- Novel Insights in Composition of Foods
- New Perspectives in Food Biotechnology and Fermentation
- Innovations in Food Process Engineering
- Value addition of Food Industry Byproducts

The selected papers will be published in the conference proceedings. The proceedings will be printed by reputed publisher.

CALL OF PAPERS

Faculty members, Scientists, Research scholars, Students from Universities / Institutes / Colleges in related areas / Professionals from Industry, R&D

organizations / Government Departments in this field are welcome to contribute the research papers and articles.

SUBMISSIONS

Authors should prepare the abstracts (Max 300 words) in MS-Word (Font 12 point, Times New Roman) and mail them along with the Registration Form and Fee as a DD or Bank Transfer. The authors are requested to submit abstract by E-mail (estfp2018@gmail.com) as an attachment. The Registration form can be photocopied if required.

REGISTRATION FEE

Category	Registration Fee
Faculty Members / Scientists	Rs. 1000/-
Research Scholars / Students	Rs. 500/-
Delegates from Industry	Rs. 1500/-

Registration fee along with registration form is to be sent in the form of DD drawn in favour of 'ESTFP 2018' payable at Longowal. The participants can also deposit registration fee by bank transfer and send the online transaction details to the organizers. The bank transfer details are as under:

Account Name	ESTFP 2018
Account No.	3655187130
Bank Name & Branch	Central Bank of India, SLIET, Longowal
IFSC Code	CBIN0283105

Application in the attached form /downloaded from www.sliet.ac.in (along with registration fee) duly recommended / sponsored by Head of the Department should reach the organizers on or before 24.02.2018. However, an advance copy of the application may be sent to the organizers. Without registration fee, the paper will not be published in proceedings.

ACCOMMODATION

No TA/DA will be borne by organizers. Arrangement will be made to accommodate all the participants in the Hostels, Transit Accommodation and Guest house of SLIET.