

Background & The Need

Emphasizing to create awareness on issues such as obesity and hunger based malnutrition; the World Food Day is being celebrated on 16th October of every calendar year. The central theme of the World Food Day is to foster sustainable, affordable, globally applicable healthy diets. Rapid advances in science and technology fostered towards effective integration of food chemistry, bio-engineering, miniature products and technologies and inexpensive nutritionally rich functional foods. Translational FST research primary targets the evolution of fundamentals into relevant applications and customized and affordable nutritionally rich food products. A holistic and synergistic outlook is the need of the hour. Considering all these, to mark the grand occasion of the World Food Day 2020 (16th October, 2020, the Silver Jubilee Year of IIT G), the Department of Chemical Engineering of IIT Guwahati and Gifu University, Japan are delighted to organize an International Joint Webinar on the theme of "Recent Advances in Translational Food Science and Technology". Incidentally, IIT Guwahati and Gifu University have been offering an International Joint M.Tech. degree in Food Science and Technology (IMDFST).

Objectives of the webinar

- ✓ To disseminate knowledge frameworks associated to advanced food processing technologies.
- ✓ To understand the philosophy of Food Product Development and Formulation.
- ✓ Visualize the global scenario of food processing and value added product development in process industries.
- ✓ To gain useful insights into global food safety and quality standards.
- ✓ To conceptualize upon the holistic integration of advanced processing, packaging methods, marketing strategies and export systems.
- ✓ Encourage fruitful and scintillating interactive sessions in the fields of advanced food process technologies, quality control in food products etc.,

International Joint Webinar

On

“Recent Advances in Translational Research in Food Science and Technology”

16th October, 2020
(World Food Day)
[2:30 – 6:15 pm IST]



Who can Register?

- ✓ Graduate and Post Graduate Students
- ✓ Faculty members
- ✓ Professionals
- ✓ Scientists

...in the fields of Food Science and Technology and allied disciplines.


Registration & Webinar Details

Registration Link: <https://forms.gle/3qNyTgfJPwb6ACHv7>

All registered delegates to be sent Electronic Participation Certificates

Last Date: 15th Oct, 2020 (5 pm IST)

Webinar Platform: Google Meet (Link to be shared to all registered participants through email)

Master of Webinar	Organizing Team (IMDFST Students)
 Dr. Dipsikha Kalita Institute Post Doctoral Fellow Dept. of Chem. Engg. IIT Guwahati	<ul style="list-style-type: none">• Mr. Nikunj Naliyadhara• Mr. Raju Prajapati• Mr. Jayant Chauhan• Mr. Mayank Sharma• Mr. Sanjay Raghuvanshi• Ms. Priyanka Vilas Korgaonkar• Mr. Rupesh Kumar

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PATRONS		
	Prof. T. G. Sitharam Director IIT Guwahati, India	
	Prof. Yoshihiko Uematsu Executive Director Gifu University-GLOCAL Gifu, Japan	
HONORARY CHAIRS		
	Prof. Chitralekha Mahanta Dean of Academic Affairs IIT Guwahati, India	
	Prof. Rakhi Chaturvedi Dean of Alumni Affairs and External Relations IIT Guwahati, India	
HONORARY CO-CHAIR		
	Prof. Anugrah Singh Head, Department of Chemical Engineering IIT Guwahati, India	
CO-ORDINATORS		
		
Prof. V. V. Goud Academic Coordinator IMDFST, IIT Guwahati India	Prof. R. Uppaluri Dept of Chem Engg IIT Guwahati India	Prof. A. Ebihara Academic Coordinator IMDFST, Gifu University Japan

SCHEDULE (ALL TIMINGS ARE IN INDIAN STANDARD TIME)		
Keynote Speakers		
2:30 – 3:00 pm	Inaugural Session	
3:05 – 3:40 pm		Physical properties affected by food structure – porous food materials Prof. Takahisa Nishizu Department of Applied Life Science, Faculty of Applied Biological Sciences Gifu University, Japan
3:45 – 4:20 pm		Bio-accessibility of functional food ingredients Prof. Charu Lata Mahanta Department of Food Processing Tezpur University, Tezpur, India
4:25 – 4:55 pm		Use of membrane filtration technology for fruit juice processing Dr. Ram Chandra Pradhan Associate Professor & Head Department of Food Process Engineering NIT Rourkela, Rourkela, India
4:55 – 5:30 pm		Development of leafy vegetable soup formulation based on endemic abundant produces of North-east India Prof. Ramagopal Uppaluri Department of Chemical Engineering IIT Guwahati, Guwahati, India
5:30 – 6:00 pm		Quality and safety aspects in food processing industries: an auditor prospects Ms. Himakshi Das Lead Owner Process QA Hindustan Coca-Cola Beverages Pvt. Ltd., New Jalpaiguri, India
6:00 – 6:15 pm	Valedictory Session	