

National conference on
“Indian Traditional and Functional Foods”
February 14th and 15th, 2019
Nutrizione’19

Organized by
Department of Food Process Engineering
School of Bioengineering
SRM Institute of Science and Technology



ABOUT THE UNIVERSITY

SRM Institute of Science and Technology (Formerly known as SRM University) is one of the top ranking Institution and most premier engineering destinations in India. It is established in 1985 by the Founder Chancellor Dr. T. R. Paarivendhar. SRM Institute of Science and Technology (SRMIST) has over 50,000 students and 3,020 faculty members, offering wide range of undergraduate, postgraduate and doctoral programs in Engineering, Management, Medicine, Health Sciences, Law and Science and Humanities. The Institution embarked upon ambitious strategic initiative to ensures quality education for upcoming generations through its International Advisory Board with eminent scholars from 40 top Universities/Organizations across the world, Corporate Advisory Board with eminent executives from 215 leading companies, Faculty Abroad Program, Student Semester Abroad Program, SRM Research Institute, Innovation in Teaching and Learning Pedagogy and Diversity of students from 48 countries and across India. SRM Institute of Science and Technology has been categorized as grade 'A' Institution by Ministry of Human Resource Development (MHRD); Government of India. SRMIST has been recently accredited with the highest grade 'A++' (A double plus) by NAAC (National Assessment and Accreditation Council) during 2018.

ABOUT THE DEPARTMENT

The Department was started in the year 2003 and offers M. Tech in Food and Nutritional Biotechnology, Food Safety and Quality Management and Ph.D in Food Process Engineering. The Department houses well furnished Laboratories supported with DST FIST for Food Microbiology, Food Biochemistry, Food Analysis, Food Engineering, Food toxicology and Product Development Laboratories. The department is led by an experienced professor who has developed many food processing processes, gadgets/equipment and new value added food products. As food processing is an interdisciplinary subject in nature, the department shares the staff of chemical engineering, biotechnology and mechanical engineering. The Faculty members and students have published their Research in peer-refereed high impact factor Journals as well as presented the Research work in the International/ National conferences and own many patents. The Department conducts International/National level conferences, seminars and workshops in every academic year. The Department of Science and Technology (DST), Government of India and National Research Foundation (NRF), South Africa (Bilateral) awarded a Research project with a budget of 30 lakhs. The Department produced greatest entrepreneurs like Abhishek Abraham, President of Aachi Masala

Company. The department prepares students to pursue leadership, technical and management positions in a variety of food based industries. Students have obtained prestigious placements in ITC Foods, Mother dairy, Nestle, Britannia, Hindustan Unilever, PepsiCo, Coca cola, Aachi Masala, Lotte India, Perfetti Van Melle, Hatsun Agro, Kwaliti Walls, Tirumala Milks, Parle-G and Tasty Foods etc.

ABOUT THE EVENT

Nutrizione'19 is a National level conference which furnishes abundant opportunity for engendering the learning community and future entrepreneurs to enrich their knowledge on India tradition and functional food as well as to highlight the importance of food safety and health aspects. Nutrizione'19 will bring together leading academics, industry personnel, research scientists and food professionals and address the National concerns in the specific topics in Oral and Poster sessions. It implants attention towards rising progression among Food Scientists and Technologists. Nutrizione'19 is focusing the nutraceuticals in traditional foods and safety aspects of food to render an opportunity to ameliorate the human health and reduce the health care costs and endorse economic growth in rural communities. "Let Food be the medicine and medicine be the Food," as coined by Hippocrates.

EVENT SUB THEMES

- Novel Food Developments
- Nutraceutical and functional foods
- Nutritional well-being
- Food Biotechnology
- Food Microbiology
- Application of Bioscience in food
- Food safety, assurance of quality as well as risk assessment
- Innovative food processing technologies
- Food quality assessment with non- destructive technologies

Nutrizione'19 will offer a great opportunity for leading experts and scientists from India to share their Research work and highlight current developments in the field.

PROGRAM HIGHLIGHTS

Two days Conference focusing on importance of food nutrition and function of Indian traditional food.

- Guest Lectures delivery by Eminent Scientists and Industrial Personalities.
- Oral/Poster Presentation by Emerging Scientists (Research Scholars and Students).

- Competition on Tradition food and Innovative Nutraceutical and Functional Food Product Development and Short Documentary film/Skit on the importance of traditional food for the health aspects.

Competition

Traditional, nutraceutical and functional food product development will be determined by innovation talent of participants. The participants must display their product to expert committee as well as conference participants on 14/02/2019. Short Documentary film/Skit on the importance of traditional food for the health aspects will be held on 15/02/2019. The abstract describing the product/film should be sent on or before 08/01/2019.

* Attractive cash prizes will be awarded to Winning participants in the both events.

ELIGIBILITY

All Streams related to Food and Agricultural Processing, Bioscience, Home Sciences, Hotel and Food Quality Management.

IMPORTANT DATES TO REMEMBER

- ❖ Last date for abstract submission (Oral/Poster) and event registration: 08.01.2019
- ❖ Confirmation of abstract and events: 12.01.2019

Last date for submission of full paper and event documents: 15.01.2019

EARLY BIRD REGISTRATION FEES BEFORE 8.01.2019

- ❖ Students: 750/-
- ❖ Academician and Research Scholars: 1000/-
- ❖ Industrialist: 1500/-

Registration fee after 8.01.2019: Extra 100 Rs for all categories

GUIDELINES FOR ORAL/POSTER PRESENTATION

Nutrizione'19, call for the submission of original Research work contribution as an abstract with maximum of 250 words. The selected abstracts and full paper should be in MS-word format, Times New Roman, font size 12 with single line spacing. The duration for the oral presentation is maximum 20 minutes (presentation 15 minutes and discussion 5 minutes). The text of full length paper should contain a brief introduction, materials and methods, results and discussion, conclusion and relevant references. All accepted papers, posters and abstracts will be published in the conference proceedings. At least one author must be registered for the inclusion of their paper in proceedings. Poster size of 3'x4' space will be provided. Selected papers will be conveyed for oral and poster presentations. The expert panel members will evaluate the scientific merit of the oral/poster

presentations. Selected/Best Papers will be published in the International Journal. Award will be given to best paper presentation in the Conference.

POINTS TO BE NOTED

- Candidates can participate in events only after registration.
- All registered candidates are qualified to receive the participation certificate only if they attend the conference.
- Each registered participant will receive a conference kit, lunch and refreshments.

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<http://www.srmuniv.ac.in/events/national-conference-indian-traditional-and-functional-foods-2019>

REGISTRATION DETAILS

Mode of Payment: Demand draft in favour of "NWFSQM", payable at Chennai.

The fee amount should be transferred to the following account:

IFSC Code: CIUB0000117

Account No: 117001001658880

Account Name: NWFSQM

Account Type: Saving A/C

IFSC Code: CIUB0000117

Bank Name: City Union Bank

Branch: Tambaram

Last Date for Registration: The filled registration form along with DD should be sent to the Organizing Secretary (Nutrizione'19) latest by 20th January, 2019.

* Accommodation will be arranged on request at earliest and subject to availability of Vacancies and the charges have to be borne by the participants. Such request may be sent along with registration form.