

ANNOUNCEMENT

**International Seminar & Workshop
on
“Fermented Foods, Health Status and Social Well-being”**



**Swedish South Asian Studies Network
Lund University, Sweden**

November 13-14, 2003

At Institute of Rural Management, Anand (Gujarat) India

Organized by



**SMC College of Dairy Science,
Gujarat Agricultural University, Anand**

&



Lund University, Sweden

Coordinators

Professor J. B. Prajapati

Department of Dairy Microbiology,
SMC College of Dairy Science,
Gujarat Agricultural University,
Anand- 388 110, India.
Phone: +91 2692 261030, 261352, Fax: 261314
Email: jbprajapati@gauanand.com
jbprajapati@lycos.com

Professor Baboo M. Nair

Department of Applied Nutrition,
Lund University, Box 124,
SE - 221 00, Lund, Sweden.
Phone: +46 46 222 9634,
Fax: +46 46 222 4532
Email: baboo.nair@inl.lth.se

THEME

Since time immemorial, fermentation has been used for processing foods not only to prevent spoilage but also for improving the nutritional quality, for developing suitable physicochemical characteristics and for producing favourable sensory properties. It brings variety of tastes, flavours and texture to the foods and makes food easily digestible. Fermentation processes are less energy consuming, easy to manage and do not require costly equipment. The fermented foods have been found to possess therapeutic properties. The WHO food safety unit has given high priority for the research in food fermentation, as it will improve the food safety by controlling the growth and activity of pathogens in foods. The medicinal and nutritional properties of several fermented foods originating from various countries have been “experienced” by several generations. However, the scientific community gave impetus to these beliefs after the publication of book “Prolongation of life” by Metchnikoff in 1908, in which he ascribed the long life of Bulgarian people to the consumption of high amounts of fermented milk, which have been described to check the intestinal putrefaction. Most of the lactic acid bacteria bringing out fermentation have GRAS status and hence are safe for human consumption. The lactobacilli and bifidobacteria are considered as the most suitable candidate organisms as probiotics as they are indigenous to the intestinal tract of man and animals.

There is great potential in identifying the beneficial microflora associated with fermented foods. Subsequently, controlled fermentation can be brought out by selected probiotic strains. These products may have tremendous application in the treatment of diarrhoea in children, malnutrition and in HIV infections, which are common in South Asian and African countries. Recent WHO report indicates that India has the largest number of diarrhoeal deaths. Of 118 million children of less than 5 years, child mortality is estimated at 3 million. At least 60,000 (2%) of this die owing to diarrhoea. Similar situations prevail in Pakistan, Bangladesh, Sri Lanka and other south Asian and African countries. Several children also die due to malnutrition. The fact sheet of UNAIDS/WHO states that the adult prevalence rate of HIV infection was 0.7% in India, 0.1% in Pakistan, 0.29% in Nepal, 0.02% in Bangladesh, 0.07% in Sri Lanka and 0.05% in Maldives at the end of 1999. The majority of the victims of all the above referred ailments who may also suffer from a number of other secondary infections belong to low income group of the society, who do not have access to costly drugs. An increasing number of recent scientific articles report positive effects of fermented foods on various aspects of health and disease through different mechanisms. All the above facts, clearly motivates development of novel fermented foods, with clinically documented health promoting properties, which could be marketed at a lower price. Such an endeavour is highly relevant as it could reasonably be expected to have positive impact on the health and welfare of the people, especially the low income group of the South Asian countries.

SCIENTIFIC PROGRAMME

Padma Vibhushan Dr. V. Kurien, Father of White Revolution in India, will inaugurate the seminar on 13th morning, which will be followed by lectures reviewing state of the art in fermented foods as well as technical and research papers will be presented by invited speakers. The theme topic will be deliberated in the following four technical sessions during the seminar.

Technical Session –I : Fermented Foods of South Asia

- (i) Fermented Foods of India
- (ii) Fermented Foods of Sri Lanka & Maldives
- (iii) Fermented Foods of Nepal and Bhutan
- (iv) Fermented foods of Bangladesh and Pakistan

Technical Session –II : Technology of Fermented Foods

- (i) Milk based products
- (ii) Cereal and legume based products
- (iii) fermented Fruits and Vegetables
- (iv) Fish and Meat based products

Technical Session –III: Microbiological Aspects of Fermented Foods

- (i) Microflora of fermented foods
- (ii) Spoilage and shelf-life of fermented foods
- (iii) Methods of characterization and typing of microorganisms associated with fermented foods
- (iv) Production of starter cultures for fermented foods

Technical Session –IV : Nutritional and Therapeutic Aspects of Fermented Foods

- (i) Nutritional implications of fermented foods
- (ii) Prebiotics and Probiotics
- (iii) Requirements for a food to be tested clinically for health benefits and the methods for evaluation
- (iv) Safety aspects of fermented foods

Selected research papers (oral/poster) related to the theme of the seminar will also be presented in the above sessions.

On 14th November, the participants will be divided in different groups for group discussion. Two sessions of group discussion are planned, wherein the scientists will have brainstorming and exchange of ideas to generate collaborative research proposals. The outcome of the group discussion will be presented in the concluding session in the evening.

PUBLICATIONS

There will be two publications of the event. The first will be a souvenir, which will include the abstracts of the papers, few articles of general interest, the programme and some advertisements. The second publication will be the proceedings, wherein full papers, after thorough review, will be published.

CALL FOR PAPERS

A limited number of original research papers on the theme will be accepted for presentation (oral/poster) at the seminar. The authors may submit the manuscript (preferably as MS Word document on floppy disc or as email attachment along with a hard copy by post) to Dr. J.B. Prajapati by September 25, 2003. The authors will be informed about the acceptance of their papers by October 15, 2003.

REGISTRATION

Registration fees

	Indians	Foreigners
Before October 15, 2003	INR 1000	USD 60
After October 15, 2003	INR 1500	USD 90

The registered participants will receive workshop material, souvenir/abstracts, refreshments, lunch and dinner. Accommodation will be arranged on payment basis, which will cost about Rs. 200-900 per day per person.

OTHER ATTRACTIONS

Anand is located 60 km south of Ahmedabad and 35 km north of Baroda on the main Ahmedabad-Mumbai western railway line. It is well connected by road from Vadodara/ Ahmedabad airport. Anand is known as "Milk City of India" due to location of hosts of dairy institutes such as AMUL, National Dairy Development Board (NDDB), Gujarat Cooperative Milk Marketing Federation (GCMMF), National Cooperative Dairy Federation of India (NCDFI), Institute of Rural Management (IRMA), Vidya Dairy and Gujarat Agricultural University.

Organizers are likely to arrange trips to Amul Dairy (a multi-product cooperative dairy plant, handling about one million litres of milk per day), Vidya Dairy (commercial multi-product training dairy operated by the students) and a milk collection centre/ village cooperative milk producers' society (Anand Pattern model of rural development) in the evening of 14th November 2003. Holy pilgrimage places viz., Dakor, Vadtal, Nadiad, Pawagarh, etc. are located in near vicinity, while beautiful water park near Kheda (50 km) and Mehsana (100 km) and Ajwa Gardens at Baroda (45km) are the places to relax and enjoy.

A variety entertainment programme encompassing traditional dance and music of Gujarat (*Garba & Ras*) and folk dances of other States of India will be presented on 13th evening for the delegates, which will give essence of rich cultural heritage of India.



Jet Airways is the official airline for the conference and will give special discount on domestic travel to the delegates. The form for the same is enclosed with this, which may be used at the booking place. Foreign delegates may use through check-in facility of Jet airways with Swiss Air, Gulf Air, KLM/North West, British Airways, Cathay Pacific, Emirates and Kenya Airways. Foreign delegates can also avail the benefit of Visit India Pass offered by Jet Airways for visiting the important places in India. For details visit www.jetairways.com

ORGANIZING COMMITTEE

- Dr RPS Ahlawat, I/C Vice Chancellor and Director of Research, Gujarat Agricultural University, Ahmedabad, India
- Dr SS Sannabhadri, Principal & Dean, SMC College of Dairy Science, Gujarat Agricultural University, Anand, India
- Dr PA Shankar, Director of Instructions, University of Agricultural Sciences, Bangalore, India
- Dr SG Prapulla, Central Food Technology Research Institute, Mysore, India
- Dr Sunil Trivedi, Pramukh Swami Medical College, Karamsad, India
- Dr Rekha Singhal, University Department of Chemical Technology, University of Mumbai, India
- Dr Madhurima Dixit, Pune University, Pune, India
- Dr Sagarika Ekanayake, Sri Jayewardenepura University, Sri Lanka
- Shri TB Thapa, Sr. Dairy Industry Specialist, Kathmandu, Nepal
- Dr MN Hassan, Bangladesh Agricultural University, Mymensingh, Bangladesh
- Prof. Baboo M Nair, Lund University, Sweden (Coordinator)
- Prof. JB Prajapati, Gujarat Agricultural University, Anand, India
(Coordinator & Organizing Secretary)

SCIENTIFIC COMMITTEE

- Prof. Torkel Wadstrom, Department of Medical Microbiology, Lund University, Sweden
- Prof. Rickard Öste, Ceba Foods AB, Lund, Sweden
- Associate Prof. Åsa Ljungh, Department of Medical Microbiology, Lund University, Sweden
- Dr JM Dave, Visiting Professor, Christ College, Rajkot, India
- Dr PA Shankar, Director of Instructions, Dairy Science College, UAS, Bangalore, India
- Prof. Zulfiqar Bhutta, Department of Pediatrics, The Aga Khan University, Karachi, Pakistan
- Dr Sagarika Ekanayake, Sri Jayawardenapura University, Sri Lanka
- Dr Sanjeeb Sapkota, WHO Consultant, Nepal
- Prof. Baboo M. Nair, Department of Applied Nutrition, Lund University, Sweden
- Prof. JB Prajapati, Department of Dairy Microbiology, SMC College of Dairy Science, Gujarat Agricultural University, Anand, India

REGISTRATION FORM

Name			
Designation			
Address			
Phone:	Fax:	Email:	
Payment Details:	Registration Fees INR/USD _____ By Cash/DD No. _____ Dated _____ drawn on Bank _____		
Paper Presentation	Yes/No, If yes, Oral/poster		
Arrival:	Mode:	Date:	Time:
Departure:	Mode:	Date:	Time:
Accommodation :	Required for _____ days.		
Food preference	Vegetarian/Non-Vegetarian		
Date:	Signature:		

The DD should be drawn in the name of "Network on Fermented Foods" payable at Anand (Gujarat) India. Send the completed form to:

Professor J. B. Prajapati

Department of Dairy Microbiology, SMC College of Dairy Science,
Gujarat Agricultural University, Anand- 388 110, India.

Phone: +91 2692 261030, 261352, Fax: +91 2692 261314 Email:
jbprajapati@gauanand.com or jbprajapati@lycos.com