

INVITATION & FINAL ANNOUNCEMENT

# Fifth International Conference on

## Fermented Foods, Health Status and Social Well-being: Challenges & Opportunities

DECEMBER 15-16, 2011

CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE, MYSORE 570 020, INDIA

Organized by



Swedish South Asian Network on Fermented Foods

In association with



Central Food Technological  
Research Institute  
Mysore



Association of Food Scientists &  
Technologists (India)  
Mysore



LUND  
UNIVERSITY  
Dept. of Applied Nutrition  
Sweden



Defence Food Research Laboratory  
Mysore



Anand Agricultural University  
Anand



Association of Microbiologists  
of India, Mysore Chapter

# WELCOME TO THE CONFERENCE

The Governing Council, Organizing Committee and the Members of Swedish South Asian Network on Fermented Foods (SASNET-FF), Central Food Technological Research Institute (CFTRI), Defence Food Research Laboratory (DFRL), Association of Food Scientists & Technologists (India) [AFST(I)], Lund University, Sweden, Anand Agricultural University (AAU), Anand and Association of Microbiologists of India (AMI), Mysore Chapter extend a very warm invitation to the scientists, researchers, academicians, students, professionals, food industry personnel, nutritionists, social workers to participate in the deliberations of Fifth International Conference on Fermented Foods, Health Status and Social Well-being: Challenges and Opportunities to be held during December 15-16, 2011 at CFTRI, Mysore.

## THEME' 2011

An intricate part of the diet of every population includes fermented foods of plant or animal origin. The varied raw materials used and methods of preparation employed to define the sensory qualities of the finished fermented products are so astounding that the cultural and ethnic diversity of human population can be grouped by their eating habits. Fermentation processes can be relatively simple, with minimal microbial involvement or more complex, involving defined ingredients and starter cultures with controlled environmental conditions. Though the preparation of many indigenous or 'traditional' fermented foods and beverages still remains a household art, some of them have evolved to a state that they are produced on a large commercial scale.

The network of researchers, academicians and professionals under SASNET-FF from the year 2001, has played a significant role in the production and quality assessment of fermented foods. In order to promote the use of fermented foods for health benefits to the consumers, SASNET has been conducting international and national conferences. The two-day, 5th International Conference on "Fermented Foods, Health status and Social Well-being : Challenges & Opportunities" scheduled during 15-16 December 2011 at Central Food Technological Research Institute, Mysore, India, will review and introduce many hundreds of indigenous, fermented foods eaten daily and also deliberate on the very little known biochemistry, microbiology, packaging and quality of these foods. Focus will also be on food laws and regulations, so also marketing.

## SESSIONS AT GLANCE...

The programme will start auspiciously with an inaugural session and a keynote address on 15th December 2011 followed by Technical Sessions and Poster Sessions. At the end, plenary session will summarize the outcome of the programme. Following is the list of scientific events.

### **A. Technical Sessions**

1. Microbiology and Technology of Fermented Foods
2. Keeping Quality and Shelf-life
3. Packaging and Distribution
4. Food Laws and Regulations
5. Marketing : Domestic / Global

Each session will have a lead speaker and 2-3 selected paper presentations by eminent personalities and will have enough scope for discussions on all related aspects.

### **B. Panel Discussion**

Regulatory, Ethical, Safety and Marketing aspects of Fermented Foods.

### **C. Industry Forum**

Speakers from prominent industries in fermented foods will give their presentations which will be followed by scientific discussions.

### **D. Poster Sessions**

The original research work on various aspects of different fermented foods, will be presented by young scientists and scholars. Outstanding posters will be rewarded. **Original research**

**contributions** from research scholars / post graduate students are invited for oral presentation in the same format as given below.

## CALL FOR PAPERS

Original research papers on the theme and benefiting to any of the above sessions are invited for presentation at the seminar. Each paper will be reviewed on the basis of an extended abstract describing the original research work. The extended abstract should be prepared not exceeding 1500 words using Arial 12 font, single space, on A4 size paper with 1 inch margin on all sides. The abstracts may be divided into introduction, materials & methods, results & discussion and conclusion.

The authors may submit the extended abstract (MS Word document) as e-mail attachment to vsasnetff2011@gmail.com. and on CD to the organising secretary.

The last date for submission of abstract is 31st October 2011. The authors will be informed about the acceptance of their papers within 10 days after submission by e-mail. Only registered delegate will be allowed to present poster/oral paper and it shall not be more than one per delegate.

## SOUVENIR

Souvenir containing the invited papers as well as extended abstracts of the papers accepted for the conference, will be published. Advertisements for supporting the conference are invited, which will be published in the Souvenir. Souvenir size will be 22 cm x 28 cm (¼ Demy). Advertisers are requested to supply positives and matter in CD or email to vsasnetff2011@gmail.com.

The tariff for the advertisement is as under:

### TARIFF FOR THE ADVERTISEMENT

Category	Print area (cm)	S A Countries (₹)	Other Countries (€)
Back Cover (Multi Colour)	18 x 25 cm	40,000=00	500
Inside Front & Back Cover			
Page (Multi Colour)	18 x 25 cm	30,000=00	500
Inside Full Page (Multi Colour)	18 x 25 cm	20,000=00	400
Full Page (Black & White)	18 x 25 cm	15,000=00	200
Half Page (multi Colour)	18 x 12 cm	10,000=00	150
Half Page (Black & White)	18 x 12 cm	7,500=00	100

## REGISTRATION

Category	South Asian Countries (₹)		Other than South Asian Countries (€)	
	Before 31 <sup>st</sup> Oct, 2011	After 31 <sup>st</sup> Oct, 2011	Before 31 <sup>st</sup> Oct, 2011	After 31 <sup>st</sup> Oct, 2011
SASNET-FF Members	2,500	2,900	150	200
Non-Members	2,900	3,300	200	250
SASNET-FF Students Member	1,400	1,700	100	150
Students Non-Member	1,600	1,900	150	200
Corporate/Institutional Member (with 2 Free Regn.)	15,000	20,000	1,200	1,500

*The registered participants will receive workshop material, souvenir/abstracts, refreshments, lunch & dinner*

**Registration Fee will not be refunded under any circumstances**

## PAYMENT OPTION

DD / at par cheque favouring SASNETFF IC (SASNET Fermented Foods International Conference)  
payable at Mysore or  
by Electronic Transfer :

**State Bank of Mysore, CFTRI Branch, Mysore, India**

**SB A/c No. 640 816 62464**

**IFSC Code SBMY0040055**

**SWIFT Code SBMYINBB055**

**MICR Code 570006003**

## HOW TO REACH MYSORE

Mysore is accessible from New Delhi, Kolkatta, Mumbai and Chennai via Bengaluru by Road, Rail and Air. Mysore is 140 kms away from Bengaluru and can be reached by rail and road in about three hours and by Air in about 45 min.

## OTHER ATTRACTIONS

This historical kingdom of erstwhile Wodeyar dynasty boasts of many places of tourist attractions such as Brindavan gardens, Chamundi hill, Mysore palace, Jaganmohan palace art gallery, Cauvery emporium, nearby Ranganathittu bird sanctuary and Tippu palace in Srirangapatna. The wildlife sanctuary at Bandipur, Nagarahole and Madumalai, historical architectural wonders of Hoysala temple at Belur and Halebeedu, famous historical wonders of Hampi, magnificent monolithic structure of Bahubali at the Jain pilgrimage centre of Shravanabelagola, Coffee plantation of Coorg and Tea plantation of Nilgiris, historical temples, river valley, falls etc., can also be reached easily by road from Mysore.

## THE WEATHER

The weather will be pleasant and cool during December. Light woollen clothes would suffice in making the stay of the delegates comfortable.

## ACCOMMODATION

With prior notice, suitable accommodation can be arranged in and around Mysore. The tariff for various budget travellers ranges from Rs. 1,500 to Rs. 8,000/- per day. Limited students accommodation can be arranged on first-cum-first-serve basis at concessional rates of Rs. 400 to 800, either in hostel or in dormitory. The delegates are requested to book their accommodation on or before 31st October 2011 against 100% advance payment by Electronic Transfer / DD/ at par cheque payable at Mysore.

## LANGUAGE

The official language of the convention will be English.



## SWEDISH SOUTH ASIAN NETWORK ON FERMENTED FOODS

Swedish South Asian Network on Fermented Foods, briefly called as SASNET-Fermented Foods was established in November 2001 and is now an officially registered scientific society in India. It is basically an association of researchers, professionals, academicians, food industry personnel and all those who are interested in research, development and promotion of fermented foods especially for public health and social well-being. At present the network has more than 200 members.



The network has been further strengthened by the presence of Dr V Kurien, Founder Chairman, Institute of Rural Management, Anand, Dr MS Swaminathan, Chairman of MS Swaminathan Foundation, Chennai and Prof MC Varshneya, Former Vice Chancellor, Anand Agricultural University, Anand in its Advisory Board. The main objectives of the network are to develop a forum for scientists for exchanging information in the field of food fermentation to promote

collaborative research programmes among scientists of Europe and South Asian countries on product development and marketing of fermented foods. The network conducted four strategic meetings and workshops for policy makers of R&D institutions, heads of dairy and food industries as well as press, electronic media and social workers to spread the scientific information about the goodness of fermented foods. The network had organized four international conferences, two regional conferences and several other meetings. It has facilitated joint educational and research programmes between Lund University, Sweden and Anand Agricultural University (AAU) through exchange of students and collaborative research projects. It has also completed a product development project with the Malabar regional cooperative dairy federation (MILMA) in Kerala, India. The network aims to have more such collaborative projects with academia and industry to effectively spread and share the knowledge on fermented foods for health and wealth. The network is publishing a news letter and aims to publish journal of fermented foods in the near future ([www.fermented.foods.net](http://www.fermented.foods.net)).

## CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE, MYSORE, INDIA

Central Food Technological Research Institute (CFTRI), a constituent laboratory of the Council of Scientific and Industrial Research, New Delhi, was established in Mysore in 1950 with the great vision of its founders, and a network of inspiring as well as dedicated scientists who had a penchant to pursue in depth research and development in the areas of food science and technology. The focus of the institute has been towards cost effective technology, utilization of indigenous agri-food sources, eco-friendly technologies with



food safety, health and nutrition to all sections of the population. CFTRI is an ISO 9001:2008 & ISO 14001:2004 organization with NABL, ISO 17025:2005 accreditation for chemical and biological testing. There are 17 R&D departments involved in the ongoing programmes in the current area of food science and technology and with expert groups for instrumentation, informatics and resource centers focusing on region oriented entrepreneurial development programme. 'Amul' was CFTRI's recognized brand-equity in terms of major scientific

breakthrough achieved in the 1960s helping the infant milk industry in a great way followed by high protein biscuits; automated dosa / chapati making machines; mini dhal mill; dry maize mill; spice oleoresin; natural colorants; steviosides; health foods, health peptides etc in the subsequent decades ([www.cftri.com](http://www.cftri.com)).

## **ASSOCIATION OF FOOD SCIENTISTS AND TECHNOLOGISTS (INDIA), MYSORE, INDIA**

The Association of Food Scientists and Technologists (India) established in 1957, is one of the largest professional bodies with its strong membership numbering around 3000. The Association has 23 chapters all over the country. The major objective of the Association is to stimulate and advance knowledge base on various aspects of Food Science and Technology by organizing national and international conferences and bringing out many technical publications including prestigious journals: Journal of Food Science and Technology (JFST) and Indian Food Industry (IFI). The association aims at providing a forum for knowledge and technology exchange between food scientists and technologists and captains of food industry. The association also recognizes talent and excellence in food science and technology by conferring various fellowships and awards. The association is an affiliate of the Institute of Food Technologists (IFT), USA. AFST (I) has initiated the process of establishing expert groups in various areas of Food Science and Technology to pool scientific, technological and commercial information, to transform itself as a resource center for policy makers, R&D as well as commercial activities. The association is getting revitalized to get into a system of networking with its members, enabling the growth of food researchers, professionals and industry in the fast changing global scenario. During the last 5 decades 44 national events and 7 international events were organized in different parts of the country benefiting the food professionals in India as well as in many developing countries. Over 200 technical seminars and workshops have been conducted on a variety of subjects of interest to the community of Food Scientists and Technologist ([www.afsti.in](http://www.afsti.in)).



## **DEPARTMENT OF APPLIED NUTRITION, LUND UNIVERSITY, SWEDEN**

Lund University was founded in 1666 in Sweden with eight faculties and a multitude of research centres and specialized institutes. It is today the largest unit for research and higher education in Sweden which has 42,500 students and 6000 employees. At present Lund University receives 1600 exchange students and sends 800 students abroad annually. The University has exchange agreements with 600 universities in 50 countries world-wide and has around 400 contracts in the EU-programme Erasmus. More than 3000 post-graduates work at Lund University, 45% of them women. Most doctorates are awarded in medical sciences, technology and the natural sciences. The Department of Applied Nutrition carries out research and provides education within areas from raw material to the effects on the health of the consumers. Research is characterized by an interdisciplinary focus on processing with broad aim of optimizing food products regarding both convenience and quality as perceived by the consumer. An important aim is to minimize the gap between basic research and applied research. Long-standing collaborations with the food industry ensures that new research findings can rapidly be implemented in new process, techniques or products. This collaboration is of great importance for the specialized food courses given by the department. Research is also being carried out in pharmaceuticals, which utilizes many of the scientific principles for drugs and foods ([www.lu.se](http://www.lu.se)).



## **DEFENCE FOOD RESEARCH LABORATORY, MYSORE, INDIA**

The Defence Food Research Laboratory [DFRL], was established in December 1961 under the aegis of Defence Research & Development Organization (DRDO), Ministry of Defence to cater to the strategic operational requirements of our services and to provide logistical support to the Armed Forces in the area



of food supplies. The R&D efforts at DFRL are aimed at designing engineering light weight, convenient, packed rations for Army, Navy, Air Force and other paramilitary forces, which do not require any elaborate cooking or preparation at the consumer's end and remain shelf-stable for periods ranging from 6 months to one year under varying climatic conditions. Through enormous and substantive contributions, DFRL has developed a wide variety of food products of Indian diet, matching the mainframe palate tastes of the country. Many of the DFRL foods, born out of innovative state-of-the-art technologies lend themselves eminently suitable to industrial scale commercial exploitation by enterprising entrepreneurs of different genre. DFRL also has products for export and working women.

## **SMC COLLEGE OF DAIRY SCIENCE, AAU, ANAND**

SMC College of Dairy Science was established in 1960. A pioneer national center for dairy education it is today recognized as "Centre of Excellence" for Dairy Education. The college started by offering Indian Dairy Diploma and subsequently, recognizing the need of the dairy industry, it offered B.Sc., (Dairy Technology) and B.Tech (DT). In-plant training for the students of the college is provided at Vidya Dairy, (a multi product, automatic, ISO 9001-9002-HACCP dairy plant) handling 1.0 lakh liters of milk per day. The dairy has received many prestigious awards including commendation certificate for quality called "Rajiv Gandhi National Quality Award" from Bureau of Indian Standards. The alumni of this college have proved themselves as successful professionals/academicians not only in Indian dairy and food industry, but also in other countries like USA, UK, Australia, New Zealand, Sweden Africa, Nepal, Bhutan and Arabian countries. The college conducts refresher/short term courses and technical session from time to time in addition to seminars on current topics. It also provides analytical services, supply of dairy culture and consultancy to dairy/food plants. The work on beneficial lactic acid bacteria is going on at this college since 1980. In last 25 years, work on several aspects of microbiological, technological, analytical, nutritional and clinical aspects of probiotics, prebiotics and synbiotics has been completed. Indian Council of Agricultural Research, New Delhi has recognized the college by conferring a Niche Area of Excellence in Functional Dairy Products with Synbiotics. The college also operates several national network research projects and offers M.Tech and Ph.D. degree programs in the subjects of Dairy Technology, Dairy Engineering, Dairy Microbiology and Dairy Chemistry ([www.aau.in](http://www.aau.in)).



## **ASSOCIATION OF MICROBIOLOGISTS OF INDIA (AMI)**

The Association of Microbiologists of India, (AMI) was founded in 1938 to promote the discipline of microbiology and to provide a platform for academicians, students and researchers in different areas of microbiology including medical, veterinary, agricultural, environmental, industrial, food, molecular biology and other related fields. Mysore chapter of AMI started 40 years ago at CFTRI is one of the largest and the most active chapters of the country comprising of about 250 Life members, 130 annual members from Institutes like DFRL, CFTRI, CSRTI, Mysore University and other colleges. We also have over 400 student members from different colleges in Mysore. AMI, Mysore chapter has identified itself in the scientific community through its broad based scientific activities such as organizing seminars, special lecturers by eminent personalities and other scientific activities related to Microbiology and Biotechnology areas. This unit has been awarded twice as the best chapter of AMI.



# COMMITTEES

## Advisory Council

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Dr Abdulla VM, Professor, Trace Elements Institute of UNESCO, France.  
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Dr. Damitha Rajapaksa, Senior research Officer, Food Technology Division, Industrial Technology Institute, Colombo, Sri Lanka  
Dr.A.R.Pathak, Vice Chancellor, Navsari Agricultural University, Navsari, India

## Local Advisory Committee

Dr Parpia HAB, Former Director, CFTRI, Mysore, India  
Dr Amla BL, Former Director, CFTRI, Mysore, India  
Dr Potty VH, Former Head, TTBD, CFTRI, Mysore, India

## Organizing Committee

Dr Baboo M Nair, Professor Emeritus, Dept. of Applied Nutrition, Lund University, Sweden (Chairman)  
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## CONFERENCE SECRETARIAT

### PATRONS

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Dr Bawa AS, Director, Defence Food Research Laboratory (DFRL), Mysore, India  
Dr. Shekh A. M., Vice Chancellor, Anand Agricultural University, Anand, India

### CO-ORDINATOR / ORGANIZING SECRETARY

Dr Vijayalakshmi G, Senior Principal Scientist, Dept, of Food Microbiology, CFTRI, Mysore, India & President Designate, AFST(I)

### JOINT SECRETARY

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