

**Department of Food Engineering and Technology, Tezpur University**

**Programme Schedule for National Seminar on Trends and Innovation  
in Food Processing Technology (TIFPT-2017), Feb. 9-10, 2017**

<b>Day 1 February 9, 2017</b>	
<b>Registration, 08:30 AM onwards</b> Venue: Department of Food Engineering and Technology	
<b>Breakfast, 08:30 AM – 09:30 AM</b> Venue: SoE Dhaba	
<b>Inaugural Session, 09:30 AM – 11:00 AM</b> Inaugural Address by Dr. P. S. Raju, Director, DRL, Tezpur Topic: Trends and Innovation in Food Processing Technology Venue: Dean's Gallery, School of Engineering	
<b>High Tea, 11:00 AM – 11:15 AM</b>	
<b>Keynote Address</b> by Prof. H. N. Mishra, IIT, Kharagpur 11:15 AM – 11:45 PM Topic: Food Technology Innovations for Ensuring Nutrition and Health Security Venue: Dean's Gallery, School of Engineering	
<b>Industry-Academia Interaction, 11:45 PM – 12:30 PM</b> Mr. T. V. B. Reddy, Head of Food Business, Emami Beverage Limited, Kolkata Mr. Subhas K. Rana, Vice President, Patanjali Ayurved Ltd, Ghoraimari, Tezpur Mr. J S Pathak, Head of project - Tezpur, Dabur India Limited, Tezpur Local Entrepreneurs from Tezpur Venue: Dean's Gallery, School of Engineering	
<b>Technical Session I, 12:30 PM – 02:00 PM</b> Venue: Seminar Hall, Department of Food Engineering and Technology	
<b>Advances in Food Engineering</b>	
<b>Chairman</b>	<b>Dr Suvendu Bhattacharya</b> Chief Scientist (Superannuated), Food Engineering Department, CSIR-Central Food Technological Research Institute, Mysore, India
<b>Co-Chairman</b>	<b>Dr. M. K. Hazarika</b> Associate Professor, Department of Food Engineering and Technology, Tezpur University, Assam
<b>Invited Lectures</b>	
<b>IL-01</b>	Modeling the rheological behaviour and imaging of foods <b>Dr Suvendu Bhattacharya</b>
<b>IL-02</b>	Considerations in Defining Educational Needs of Future Food Engineering Professionals <b>Dr. M. K. Hazarika</b>
<b>IL-03</b>	Innovative approaches in Management of Food Processing Industry Wastes

	<b>Dr. Lakshmeshri Roy</b>
<b>Oral Presentations</b>	
<b>OP-01</b>	Influence of blanching methods on the levels of chlorophylls in drying of coriander leaves ( <i>Coriandrum sativum</i> ) and kinetic study <b>Radha krishnan Kesavan</b>
<b>OP-02</b>	Modelling of infrared drying kinetics of cherry pepper <b>Sujata Jena, R.Lalmuanpuia and S.Tholemhuang</b>
<b>OP-03</b>	Effect of stabilizers on Rheological Properties of Probiotic Vegetable Beverage <b>Vasudha Sharma, H N Mishra</b>
<b>OP-04</b>	Post-Harvest Handling and Solar Drying of banana for Rural Area of Assam <b>Gope. S, Das.B.A, Hazarika.K.M, Baruah.C.Dd, and Lahkar.K.He</b>
<b>OP-05</b>	Mass Transfer Kinetics of Osmotic Dehydration of Bamboo Shoots <b>Monisha Choudhury, Kshirod Kumar Dash, Laxmikant Badwaik</b>
<b>OP-06</b>	Intra-particle diffusion characteristics of anthocyanin from purple rice bran on various adsorbents <b>Mr. Amit Baran Das</b>
<b>OP-07</b>	Plasma Technology in Food Processing <b>Dr. Nishant R. Swami Hulle</b>
<b>Lunch, 02:00 PM – 02:30 PM</b> <b>Venue: SoE Dhaba</b>	
<b>Poster Session, 02:30 PM – 04:00 PM</b> <b>Venue: 1<sup>st</sup> Floor, Department of Food Engineering and Technology</b>	
<b>Tea Break, 04:00 PM – 04:15 PM</b>	
<b>Technical Session II, 04:15 PM – 05:45 PM</b> <b>Venue: Seminar Hall, Department of Food Engineering and Technology</b>	
<b>Developments in Food quality and Safety</b>	
<b>Chairperson</b>	<b>Prof. Charu Lata Mahanta</b> Dean, School of Engineering, Tezpur University, Assam
<b>Co-Chairman</b>	<b>Prof. Sankar Chandra Deka</b> Department of Food Engineering and Technology, Tezpur University, Assam
<b>Invited Lectures</b>	
<b>IL-04</b>	Modification of rapeseed meal protein for enhanced technofunctional and biofunctional properties <b>Prof. Charu Lata Mahanta</b>
<b>IL-05</b>	Antioxidative and antimicrobial properties of some selected plants used in rice beer starter culture <b>Prof. Sankar Chandra Deka</b>
<b>Oral Presentations</b>	
<b>OP-08</b>	Utilities Consumption during Manufacturing of Milk and Milk Products in a Dairy Plant <b>P. K. Prabhakar, Praveen Kumar, P. P. Srivastav</b>
<b>OP-09</b>	Characterization of North-East Indian Sea Buckthorn ( <i>Hippophae salicifolia</i> D. Don) pulp and seed oils for nutraceutical, pharmaceutical and cosmeceutical applications <b>Chitta Ranjan Barik, Sukumar Purohit, Emiko Yanase, Satoshi Nagaoka, Lingaraj Sahoo, Vaibhav V. Goud</b>
<b>OP-10</b>	Application of high pressure processing for improved retention of functional bioactive compounds in fruit and vegetable based beverages: An overview <b>Gourab Chatterjee, Tithiparna Sen, Soumyadip Ghosal and Sumita Das</b>

<b>OP-11</b>	Casein and Casein-Ag Conjugated Nanoparticles: Synthesis, Characterization and Application as an Active Ingredients in Edible Bilayer Film <b>Dr. Poonam Mishra</b>
<b>OP-12</b>	Bioactive Peptides from milk: Functionality and Health Benefit in Disease Management <b>Dr. Raj Kumar Duary</b>
<b>OP-13</b>	Formulation of Soup Mix Using Okara and Resistant Starch <b>Beauty Brahma, Nandan Sit</b>
<b>OP-14</b>	Effect of Postharvest Quality Parameters on Ultra-sonication Treatment of Khoonphal (Haematocarpus validus) of Meghalaya, North-East India <b>Sasikumar,R and Sankar Chandra Deka</b>
<b>Cultural Programme, 06:00 PM – 07:00 PM</b>	
<b>Venue: Seminar Hall, Department of Food Engineering and Technology</b>	
<b>Dinner, 07:30 PM – 09:00 PM</b>	
<b>Venue: SoE Dhaba</b>	

## Day 2 February 10, 2017

**Breakfast, 08:30 AM – 09:30 AM**  
**Venue: SoE Dhaba**

**Technical Session III, 09:30 AM – 11:15 AM**  
**Venue: Seminar Hall, Department of Food Engineering and Technology**  
**Novel Food Processing and Product Development**

<b>Chairman</b>	<b>Prof.D.C. Saxena</b> Department of Food Engineering and Technology, Sant Longowal Institute of Engineering & Technology, Longowal –148106, Punjab (INDIA)
<b>Co-Chairman</b>	<b>Dr. Brijesh Srivastava</b> Head, Department of Food Engineering and Technology, Tezpur University, Napaam, Assam-784028

### Invited Lectures

<b>IL-06</b>	Oxo-biodegradable plastics: an eco-friendly alternative <b>Prof.D.C. Saxena</b>
<b>IL-07</b>	An Overview of Effects of Ohmic Heating on Different Liquid Food Materials <b>Dr. Brijesh Srivastava</b>
<b>IL-08</b>	Multigrain probiotic beverages: technology, health benefits, challenges, opportunities <b>Dr. Shalini S. Arya</b>

### Oral Presentations

<b>OP-15</b>	Production Technology of Jackfruit Flour as a Functional Ingredient <b>G.Mohan Naik, P. Vasantha Kumari, R. Jagannathan, Sandeep Janghu, Asish Rawson</b>
<b>OP-16</b>	Extraction, Identification and Utilization of Pigments Extracted from Citrus Wastes <b>Priyanka Shukla</b>
<b>OP-17</b>	Preparation of shrikhand blended with (soy milk and buffalo milk curd) and its quality evaluation <b>Priyadarshini, Prachi shukla and Priyanka shukla</b>
<b>OP-18</b>	Exploitation of Sunderbans Algae: An Alternative Resource and Untouched Potential in food products <b>Debabrata Bera, Lakshmishri Roy, Prasenjit Pramanick</b>
<b>OP-19</b>	Development of Value Added Dried Kiwi Fruit Product Using a Novel Freeze-Drying Technique <b>Niladri Chakraborty, Dr. Rajat Chakraborty, Dr. Asit K. Saha</b>
<b>OP-20</b>	Food Processing Waste as a Source of Valuable Compounds for Package Development: A Review <b>Dr. Laxmikant S. Badwaik</b>
<b>OP-21</b>	Modelling ascorbic acid degradation for shelf life prediction of tender coconut water with added chemicals preservatives and mild heating <b>Nikhil Kumar Mahnot, Charu Lata Mahanta</b>

**Tea Break, 11:15 AM – 11:30 AM**

**Technical Session IV, 11:30 AM – 01:30 PM**  
**Venue: Seminar Hall, Department of Food Engineering and Technology**  
**Developments in Food Analysis and Property Evaluation**

<b>Chairman</b>	<b>Prof. Manabendra Bhuyan</b> Pro-Vice Chancellor, Tezpur University, Assam
<b>Co-chairperson</b>	<b>Dr. Aparna Kuna</b> Quality Control Laboratory, PJTS Agricultural University, Rajendranagar, Hyderabad

<b>Invited Lectures</b>	
<b>IL-09</b>	Electronic Nose for Biological Sensing <b>Prof. Manabendra Bhuyan</b>
<b>IL-10</b>	Evaluation of nutrient and antioxidant properties of value added King chilli (Capsicum chinense) products <b>Dr. Aparna Kuna</b>
<b>Oral Presentations</b>	
<b>OP-22</b>	Antioxidant, phytochemical and conservation status of Garcinia spp. <b>Rajlakshmi Devi and Rahul Sarma</b>
<b>OP-23</b>	Qualitative phytochemical characterization of Sea Buckthorn (Hippophae salicifolia D. Don) plant parts from North-East India <b>Chitta Ranjan Barik, Sukumar Purohit, Lingaraj Sahoo, Vaibhav V. Goud</b>
<b>OP-24</b>	Dynamic Headspace Analysis of Volatile Compounds in Indian Honey Varieties <b>Sandeep Janghu, Manab B. Bera, R. Jagan Mohan &amp; K. Srinivasan</b>
<b>OP-25</b>	Structural characterization of malted paddy by using vibrational spectroscopy <b>Dipsikha Kalita, Brijesh Srivastava</b>
<b>OP-26</b>	Electrochemical biosensing of pesticide residue in produce using Glutathione-S-transferase catalyzed detoxification reaction <b>Himadri Boraha, Rekha Rani Duttaa, Sudarshan Gogoia, Panchanan Puzari</b>
<b>OP-27</b>	Improving the rheological properties of reconstituted misti dahi powder by addition of different hydrocolloids <b>Mr. Dibyakanta Seth</b>
<b>OP-28</b>	Effect of passion fruit powder on rheological properties of gluten free dough <b>Duyi Samyor, Sankar Chandra Deka, Amit Baran Das</b>
<b>Lunch, 01:30 PM – 02:30 PM</b> <b>Venue: SoE Dhaba</b>	
<b>Plenary Session, 02:30 PM – 04:00 PM</b> <b>Venue: Seminar Hall, Department of Food Engineering and Technology</b>	
<b>Valedictory Function, 04:00 PM – 05:00 PM</b> <b>Venue: Dean's Gallery, School of Engineering</b>	