National Symposium on1Biotechnological Interventions for
Upgradation of Food Products of
India (BIUFPI)
9-10 September, 20151





DEPARTMENT OF FOOD SCIENCE & TECHNOLOGY UNIVERSITY OF KASHMIR

Background of BIUFPI

Biotechnology has indeed played a revolutionary role in production, preservation, nutritional enhancement and value addition of foods. Use of food fermentations has facilitated not only production of highly palatable foods since times immemorial but has increased their nutritive value as well. With better understanding of the role of microbes in our foods, new species of many microbes have been identified that enhance the quality of our foods in a number of ways. Production of functional foods, flavour enhancement of foods, biopreservation, probiotics and enzyme modification of foods are some of the examples where traditional biotechnology has been used in processing of foods. Modern biotechnology like genetic engineering offers more advantages and benefits compared to traditional biotechnology. Research and academic institutions all over India are engaged in upgrading the conventional technology of processing foods by making use of both traditional as well as modern biotechnology. However, need is felt to coordinate the activities of all the institutions with an objective of drawing a road map for future biotechnological interventions to solve the existing problems of food processing industry in India. Food industry in the country still relies on the age old technologies for preservation & processing of foods but alternative technologies can be developed which can be not only the substitute of existing technologies but provide a better option. Many of the traditional Indian food products are yet to find a place in international market because of an array of problems in their production, storage, packaging or marketing. Consequently there are some research gaps that can be bridged through biotechnological approach. Therefore, an overview is required to underline such gaps in Indian food industry where biotechnological interventions are possible. A two day workshop/symposium is therefore, proposed on "Biotechnological Interventions for upgradation of Food Products of India".

Objectives

To bring together researchers, young faculties & industry professionals engaged in multi-disciplinary areas of food technology from research and academic institutions all over India to discuss and deliberate on:

- Identifying researchable issues in Indian food industry for biotechnological interventions.
- Drawing a road map for solving existing problems of local food industry through biotechnological approach.
- Preparing an inventory of traditional processes & food products involving microbial cultures and enzymes.
- Establishing networking of institutions working in biotechnological approaches of processing & preservation of foods.

Who can participate

Professionals engaged in aforesaid aspects of food processing, scientists from R & D institutions, research scholars, students and industry professionals.

Research tracks

Broad themes for paper presentations:

- Current status of various fermented foods in India especially. Fermented vegetables
 Fermented milk products
 Fermented cereal products
- Problems faced in commercialization of fermented foods of India.
- Preservation of foods by protective cultures-problems and prospectus.
- Stability of probiotic microbes in foods during their processing.
- Status of industrial use of microbes with special reference to food industry in India.
- Prospects of biotransformation of unfermented foods in India.
- Production of biocolours and bioflavours.

Call for abstracts

Abstracts of the papers from participants are invited to reach the organizers before 5th May, 2015. The acceptance of the abstracts for oral/poster presentation will be communicated to the concerned participants within 20 days of the receipt of abstracts. Full length papers should be submitted only after receipt of acceptance of abstract. However, the same can be prepared after submission of abstracts. The abstracts should be typed in MS word, Times New Roman and must not exceed 300 words. The title should be 12 fonts and bold, name of authors and institutions also in 12 fonts, small capitals and placed as centered. Text should be 12 fonts as normal and single spaced. Abstracts and full length papers can be submitted by email at:biufpi.2015@gmail.com

University Campus

The university was founded as the University of Jammu and Kashmir in 1948 and named as University of Kashmir in 1969. The University is teaching and an affiliating institution. Main campus of the University is situated on a sprawling 247 acres of land in a picturesque setting, with the majestic world famous Dal Lake on one side and other side interspersed with hillocks, plain spaces and other water bodies. The campus is also very near to the world famous Mughal gardens and this unique topological feature is in sync with nature. The University is committed to provide an intellectually stimulating environment for productive learning to enhance the educational, economic, scientific, business and cultural environment of the region. The University offers programmes in all the major faculties; Arts, Business & Management Studies, Education, Law, Applied Sciences & Technology, Biological Sciences, Physical & Material Sciences, Social Sciences, Medicine, Dentistry, Engineering, Oriental Learning and Music & Fine Arts. It has been constantly introducing innovative/ new programmes to cater to the needs and demands of the students and the society. Over the years, the University has marched towards excellence in its programmes and activities. It has been re-accredited as Grade-A University by the National Assessment & Accreditation Council (NAAC) of India in the year 2011. This is

Department of Food Science & Technology

The Department of Food Science & Technology was established in the year 2008 with financial assistance from Department of Biotechnology, Govt. of India. Annually 20 students are admitted for masters programmed. The department started Ph. D. programme in the year 2012 and presently 11 scholars are pursuing their Ph. D. programme. There are 5 extramurally funded projects being run by the department and problems pertaining to the local food industry are being investigated through these projects. Nutraceutical enhancements of foods, biopreservation, stability of phytochemicals, health promoting polysaccharides of cereals are some of the thrust areas in research. The department has a well established Pilot Plant for processing of foods to test the technology developed in the labs and to train students, scholars and entrepreneurs.

Registration process

Interested persons are required to send their duly filled registration form in prescribed format at email: <u>biufpi.2015@gmail.com</u> on or before 5th May, 2015. Registration forms without transaction details of fee will not be accepted.

Registration Fee

The registration fee should reach the organizing committee before 5th May, 2015. Abstracts of only registered participants will be considered for their presentation in the symposium. Registration fee can be paid in the form of bank draft in favour of Prof. F. A. Masoodi, Convener of symposium payable at Hazratbal, Srinagar or directly transferred to the symposium account. The details of fee are as under:

A. Registration Fee Details:		B. Accommodation Charges	
Category	Amount (Rs)	Category	Amount (Rs)
Academicians,	1000	Guest House	500/day
Scientists, Researchers		(Single room)	
Students/Scholars	500	Guest House	400/day
Industry & Corporate	1200	(Shared room)	

Bank Details:

Bank	J & K Bank
Branch	Hazratbal branch
Account No	0007040500000308
IFSC code	JAKA 0 NASEEM
MICR code	190051042

No registration form without transaction details of fee will be accepted. **Transaction Details Required:**

UTR No. (If transferred from banks other than J & K Bank) Scroll & transaction No. (If transferred from J & K Bank) Transaction No. (If transferred online) 3

Sponsor logo, contact details and description (<150 words) will be published on symposium proceedings in the form of coloured, black & white, half and full advertising page. Sponsor poster sized $3' \times 5'$ (maximum) will be displayed in the conference room. Applications are accepted on a first-come first-served basis upto 1^{st} July. 2015.

July, 2015.	
Advertising Type	Charges (Rs)
Half page	
Coloured	5000
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Full page	
Coloured	10000
Black & White	5000
Poster display	5000

Location of University

The University campus is located near the most venerated Hazratbal shrine, overlooking the Western side of the famous Dal Lake. The University is accessible by air and also by a picturesque, road connectivity via Jammu-Srinagar National Highway. The University is at a distance of 10 Kms from Tourist Reception Centre (TRC/City Centre), 25 Kms from the Srinagar Airport and about 305 Kilometres from Jammu Tawi railhead.



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