



# Eleventh International CONFERENCE

ON

Fermented Foods, Health Status  
and Social Well-being

NOVEMBER 21-22, 2023

## ORGANISED BY

North-Eastern Hill University, Shillong,  
Meghalaya, India &  
Swedish South Asian Network on  
Fermented Foods (SASNET-FF)

IN ASSOCIATION WITH



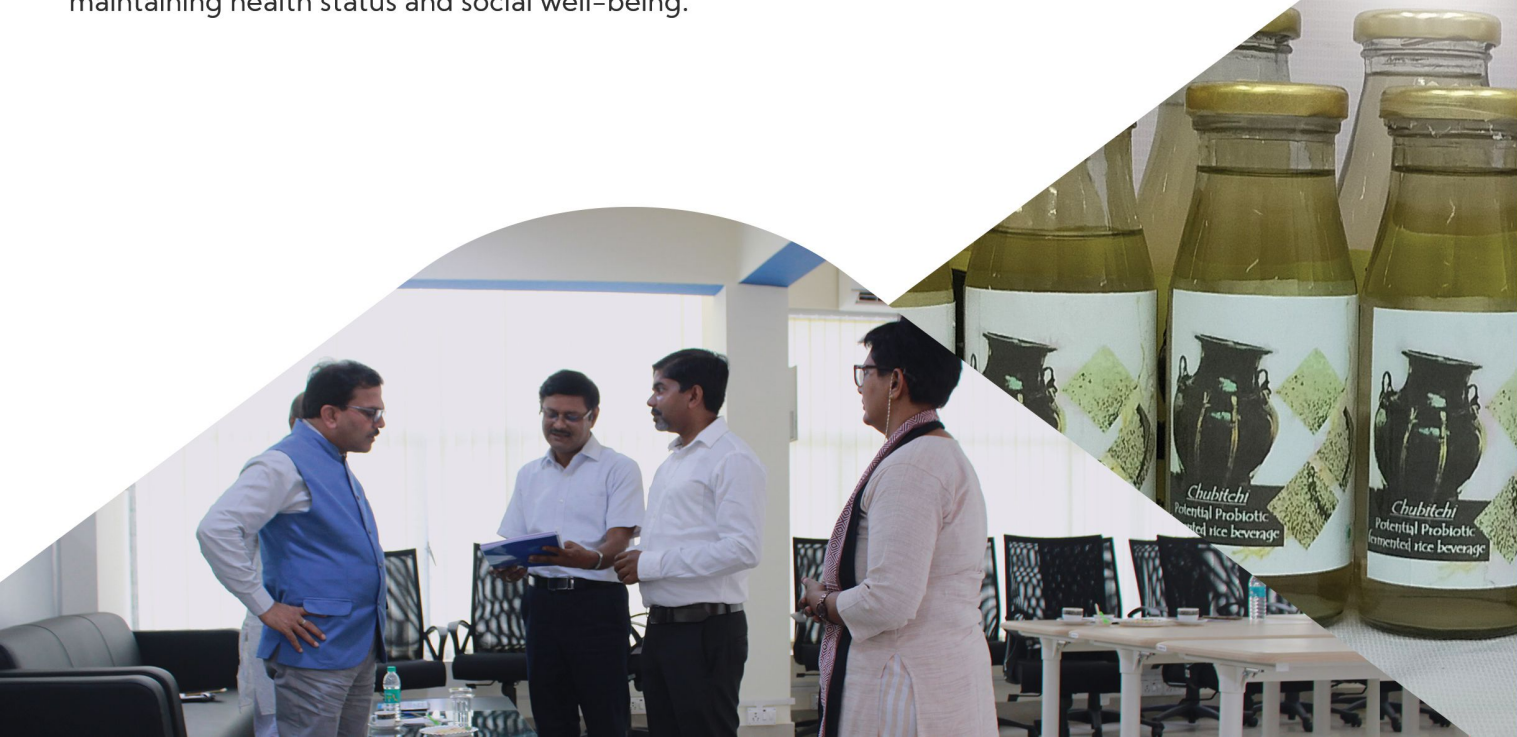
# WELCOME TO THE CONFERENCE

Swedish South Asian Network on Fermented Foods (SASNET-FF) is pleased to announce its 11th Biannual conference "Fermented Foods, Health Status and Social Well-being" during 21-22 November, 2023 at North-Eastern Hill University, Shillong, Meghalaya State, India as the host. Other collaborators are Kamdhenu University, Gandhinagar, Gujarat; Lund University, Sweden; Probiotic Association of India; Gut Microbiota and Probiotic Science Foundation (India); Rajiv Gandhi University, and other sponsoring organizations. It is our pleasure to invite scientists, researchers, Teachers, students, professionals, food industry personnel, clinicians, nutritionists, social workers and all those who are interested in discussing research and development of novel value added functional fermented food products for the global market. We hope to work towards raising the productivity of Indian agro-food sector causing increase of income for the rural farmers as well as improvement of the health status and social well-being of the consumer at the same time.

## THEME-2023

### PROBIOTICS FOOD PRODUCTS AND HUMAN HEALTH

Recent scientific literature has clearly brought out the significance of human gut microbiota. Gut microbiota is the key player in health and disease condition of the host. Hence, manipulation of gut flora has become a topic of research world over. Probiotic can be delivered through food as well as pharma products, but its ineffectiveness depends on several factors. It is known that most of the probiotic health benefits are strain dependent and the effectiveness also depends on the food matrices and presence of prebiotics and other biomolecules. Fermented food a carrier of probiotic micro-organisms is well known since ancient times. The retention and survival of probiotic in the human intestinal tract and their activity in competitive ecosystem of gut is an important aspect to be studied to prove their beneficial role. The present conference will focus work related to these aspects and help in understanding the role of probiotic and fermented foods for maintaining health status and social well-being.



# SUBTHEMES

- ✓ Probiotics and Fermented Foods
- ✓ Traditional Fermented foods
- ✓ Clinical Validation of Health Aspects of Fermented Foods
- ✓ Scope of Fermented Foods in National and International Market
- ✓ Value Chain in Fermented Foods
- ✓ Startups and Entrepreneurship in Fermented Foods

## THEME SESSIONS AT GLANCE...

The program will start with an inaugural session and keynote address on morning of 21st November in presence of dignitaries and will be followed by technical sessions, panel discussions, Oral/Young Scientist and poster presentations. Following is the list of scientific events.



### TECHNICAL SESSIONS

There will be 3-4 technical sessions related to microbiology, biochemistry, technology, nutrition, genetics, management and other related aspects of probiotics and fermented foods each having a lead speaker and 2-3 selected paper presentations by eminent personalities and will have enough scope for discussion.



### PANEL DISCUSSION

A panel of experts from different areas like regulatory, ethical, safety, production and marketing aspects for fermented foods will discuss key issues.



### INDUSTRY FORUM

Prominent industries in probiotics and functional fermented foods business will give their presentations and have scientific discussions among the researchers, academicians, professionals and post graduate students



### YOUNG SCIENTIST AWARD

SASNET-FF Young Scientist Award will be presented to the outstanding young scientist (Age limit: 40 years at the time of application) on the basis of Total Citation, H-index, National /International Awards, Cumulative impact factor, patents/product/technology developed, research papers published in reputed Journals (IF: more than 2 or NAAS rating: more than 8.0). Application must reach on or before October 30, 2023 through email: [iconsasnetnehu2023@gmail.com](mailto:iconsasnetnehu2023@gmail.com).

### Industry-Academia Interaction

Prominent probiotic industries and functional food business persons will have a one-to-one interaction with researchers, scientists and academicians to improve their products and business. At the same time researchers will have an insight about the market value of their research from the eminent business persons.



### EXHIBITION

Probiotic industries and fermented food business persons, researchers, and scientists will showcase their product and will have detailed discussions about the products.

# CALL FOR PAPERS (POSTER / ORAL PRESENTATION)

Original research papers on the theme and befitting to any aspect of fermented foods are invited for oral/poster presentation at the seminar. Each paper will be reviewed on the basis of an extended abstract describing objective, methodology, results and silent findings in 300 words. Few papers will be selected by the scientific committee for oral presentation, while rest will be presented as poster papers. The authors may submit the extended abstract (MS Word document as email attachment only) to **Dr. D Bhagat**, Associate Professor, Department of Management, NEHU Tura Campus, Email: [iconsasnetnehu2023@gmail.com](mailto:iconsasnetnehu2023@gmail.com)

The last date for submission of abstract is **October 30, 2023**. The authors will be informed about the acceptance of their papers within 10 days after submission by email only. Only a registered delegate shall be allowed to present poster/oral paper and it shall not be more than one per registered delegate.

## SPONSORSHIP

To support the conference, sponsors for various activities are invited. Inquiries for sponsored ship may be addressed to [jbprajapati@gmail.com](mailto:jbprajapati@gmail.com). A souvenir, containing the invited papers as well as extended abstracts of the papers accepted for the conference will be published on the occasion. The tariff for the advertisements in the souvenir is as under. Souvenir size will be 22cmX28cm (1/4Demy). Advertisers are requested to supply positives and matter by email to **Dr. D Bhagat**, Associate Professor, Department of Management, NEHU Tura Campus, Email: [iconsasnetnehu2023@gmail.com](mailto:iconsasnetnehu2023@gmail.com), Mobile No. **+91-9436733357**

Category	Print area (cm)	Tariff (Indian rupees- ₹)
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Inner coverpage (multi-color)	18x25cm	25000/-
Fullpage (multi-color)	18x25cm	15000/-
Fullpage (Black & White)	18x25cm	8000/-
Halfpage (multi-color)	18x12cm	6000/-
Halfpage (Black & White)	18x12cm	5000/-

## ONLINE REGISTRATION / LINK

<https://forms.gle/orRauWcYyx193qey9>

Category	South Asian Countries		Other than South Asian Countries	
	Before November 14, 2023	After November 14, 2023	Before November 14, 2023	After November 14, 2023
Non-members	INR 4000	INR 4500	EUR 50	EUR 60
Life Members of SASNET-FF	INR 3000	INR 3500	EUR 30	EUR 40
Students/Scholars	INR 2000	INR 2500	EUR 20	EUR 25

**All the payments (Sponsorship and Registration Fees) must be made online transfer only in the State bank of India A/c No. - 42063844360 (SASNET-FF'S NEHU TURA CAMPUS, IFSC: SBIN0007332)**

The registered participants will receive conference kit, souvenir/abstracts, refreshments, lunch and dinner.

# ACCOMMODATION

Shillong is a capital city of Meghalaya, and we have below choices of accommodation facilities. The organizers will arrange it in hostels/guest houses of host institutions or hotels on advance intimation on payment basis. Please indicate in registration form if you need accommodation. Few prominent hotels in Shillong are Taj Vivanta, J.W. Marriot, Pinewood, Polo Tower, Centre Point, Majestic, Poinisuk and Heiga, which are in the range of 5–7 km from NEHU, Shillong. For enquiries and prior intimation for accommodation please contact Prof. S R Joshi, Mobile no: **+91- 9436102171**, Email: [srjoshi@nehu.ac.in](mailto:srjoshi@nehu.ac.in)

## SASNET-FF: SWEDISH SOUTH ASIAN NET WORK ON FERMENTED FOODS

SASNET-FF: Swedish South Asian Network on Fermented Foods was established in November 2003 and is registered as a 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 the present the network has more than 400 members.

Initially support, advice and encouragement from Late Dr. V. Kurien and Dr. M. S. Swaminathan were of greater importance for the development of the network. At present our network is blessed with many stalwarts in our advisory and governing councils. The 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 and also to collaborate with food industries in product development and marketing of fermented foods. The network co-ordinator two EU sponsored projects on fermented foods and conducted four strategic meetings and workshops for policy makers of R&D institutions, heads of dairy and foods industries as well as press, media and social workers to spread the scientific information about the goodness of fermented foods. The network have organized ten international conferences, five regional conference and several other strategic meetings. It has actively facilitated joint educational and research programs between Lund University and AAU through exchange of students and collaborative research projects. The network has also handled projects sponsored by European Commission for research as well higher education. SASNET Fermented Foods is also active in the field of knowledge management and the seventh volume of the International Journal of Fermented Foods was published by the network with NAAS Score 3.92.

### FOR INFORMATION ABOUT OUR COLLABORATORS, PLEASE VISIT THEIR WEBSITES

North-Eastern Hill University, Meghalaya, India: <https://nehu.ac.in>

Kamdhenu University, Gujarat, India: <https://www.kamdhenuuni.edu.in/>

Lund University, Sweden: <https://lunduniversity.lu.se/> / <https://www.ku.dk/english>

Probiotic Association of India: [www.probioticindia.com](http://www.probioticindia.com)

Gut Microbiota and Probiotic Science Foundation (India): [www.gutfoundation.org.in](http://www.gutfoundation.org.in)

Rajiv Gandhi University, Arunachal Pradesh, India: <https://rgu.ac.in>

Anand Agricultural University, Gujarat, India: <http://www.aau.in/>



# OTHER ATTRACTIONS

Shillong is the capital of the state "Meghalaya". It derives its name from Lei Shillong, an idol worshipped at the Shillong Peak. This hill station is standing as tall as 1496 meters, as a beautiful city encircled by the pine trees. Shillong is well known for its weather, picturesque locations and traditions. This place is also known as the "Scotland of the East" for its beautiful natural resources.

This beautiful city is home to numerous waterfalls, exciting mountain peaks, crystal clear lakes, breathtakingly beautiful golf courses, cafes, and museums. Apart from the natural beauty, Shillong also acts as the gateway to Meghalaya, the state famous for heavy rainfalls, caving, tallest waterfalls, beautiful landscapes and amazing people and culture. Shillong, in particular, has been in the limelight for its jovial people and their culture. Interestingly, Shillong has a very westernized culture, and it has a very young feel to it. Some must visit Places in Shillong are Elephant falls, named after an Elephant like stone at its foot. Elephant Falls are amongst the most popular falls in the North-East. These falls consist of three mesmerizing falls in succession. It is a great stopover destination before one head for further journeys into Meghalaya. Second one is Shillong Peak, at the height of 6449 ft above sea level, Shillong Peak is the highest point of Shillong. It offers a breathtaking panoramic view of the entire city, the Himalayas, its waterfalls as well as of the Bangladesh plains. A telescope is available for tourists to get a bird's eye view. Trekking up to this semi-circular Shillong Peak is highly recommended for the best views but it is often bounded by heavy fog. Third one is Umiam Lake with a mesmerizing man-made reservoir surrounded by East Khasi Hills. It is famous for boating and water sports along with a stunning sunset view. The lake was formed after a dam was constructed to generate hydroelectric power. Fourth one is one of the best adventurous places called Mawsynram, known for the pretty Umkhakoi lake and as a hub for water activities like kayaking and swimming. Nestled amidst the lush green forests of the Khasi Hills, Mawsynram has been crowned the rainiest place in the world. Fifth one is the cleanest village of India, Mawlynnong Village which is also known as God's Own Garden. In 2003, Mawlynnong was awarded the title of the cleanest Village in Asia by Discover India. Alongside cleanliness, the village have achieved a lot- be it 100 percent literacy rate, or a women empowerment scenario that the rest of the world can only dream of. Interestingly, Shillong is also famous as the music capital of India, as many prominent musicians have hailed from this place. Many music events keep happening throughout the year, making it a very lively place.

## So, Welcome to the abode of Clouds!

**Welcome to Shillong where your mind will be relaxed and your body will be nourished with love and joy.**



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