

collaborative research programmes among scientists of Europe and South Asian countries and to collaborate with food industries in product development and marketing of fermented foods. The network handled an EU sponsored project 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 has organized six international conferences, six regional conferences and several strategic meetings. The latest program was the International Conference organized at Cairo, Egypt during 13-15 November 2017 in association with the Society for Women in Science in Developing Countries (OWSD – Egypt). It has facilitated joint educational and research programs between Lund University and AAU through exchange of students and collaborative research projects. It also publishes International Journal of Fermented Foods. (www.fermented-foods.net)

National Academy of Dairy Science (India)

National Academy of Dairy Science (India) was established on 26th May 2010 with its headquarter at NDRI, Karnal. The mission of the academy is to achieve recognition as a credible think tank providing views on policy issues relating to promotion of scientific and technological talents who inter-alia would be powerful instrument in fostering a knowledge based vibrant Dairy Industry vis-a-vis the growth of national economy. Some of the main objectives of the academy are to encourage and promote the pursuit of excellence in the field of Dairy Science; to promote scientific and technological knowledge in Dairying including its practical application to problems of Dairy Industry and also to act as a body to promote the work of the eminent scientists and technologist of the country. The Academy, since its inception, has been regularly organizing Seminars, Symposia, Conferences and Brain storming sessions on different topical issues.

ICAR-National Dairy Research Institute (NDRI)

The ICAR-National Dairy Research Institute, Karnal, Haryana, India, as country's premier Dairy Research institution with its existence of more than nine decades has developed considerable expertise in different areas of Dairy Production, Processing, Management and Human Resource Development. The Institute was originally started as Imperial Institute of Animal Husbandry and Dairying in 1923 at Bangalore. It was expanded and renamed as Imperial Dairy Institute in 1936 and was known as National Dairy Research Institute after independence in 1947. Subsequently, in 1955, NDRI Headquarter was shifted to Karnal. Facilities at Bangalore were retained to function as a Regional Station to serve the Southern States. Information generated at the Institute and the services offered have contributed to the growth of Dairy Industry as a whole and well-being of millions of milk producers and consumers of milk and milk products. The dairy processing group is extensively working in the area of development of novel functional fermented dairy foods. Realizing the challenging need of global Dairy Trade, the Institute is continuously working to develop its R&D and HRD programmes to better serve the nation in terms of nutritional and food security, employment generation, poverty alleviation and economic prosperity.

ORGANIZING COMMITTEE

PATRONS

Prof (Dr) A K Srivastava, President, NADS(I) and Chairman, ASRB
Dr R R B Singh, Director, ICAR-NDRI, Karnal
Dr Baboo M Nair, Chairman, SASNET-FF & Emeritus Professor,
Lund University, Sweden

CHAIRMAN

Dr J B Prajapati, Coordinator, SASNET-FF, Vice-President, NADS(I) and
Dean, Faculty of Dairy Science, AAU, Anand

CONVENER

Dr R K Malik, Secretary, NADS(I) and Emeritus Professor, NDRI, Karnal

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Payments may be made by RTGS/NEFT/DD/cheque drawn in favour of
"National Seminar SASNET-NDRI" payable at Karnal.
Account No. 37656694964 IFSC SBIN0050326
Name of Bank: State Bank of India, ICAR-NDRI Branch, KARNAL - 132001

INVITATION

National Seminar

on

*Fermented Dairy Foods and
Their Health Benefits*

May 26-27, 2018

Organized By



www.fermented-foods.net

***Swedish South Asian Network on
Fermented Foods
(SASNET-FF)***

in Association with



NADSI

National Academy of Dairy Science (India)

&

ICAR-National Dairy Research Institute, Karnal

at



**ICAR-NATIONAL DAIRY RESEARCH INSTITUTE
KARNAL- 132001 (HARYANA)**



WELCOME.....

Scientists, researchers, academicians, 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 human health and social well-being as well as for catering the global market are invited for participation in the National Seminar on “**Fermented dairy foods and their health benefits**” on May 26-27, 2018 (Saturday-Sunday) at ICAR-National Dairy Research Institute, Karnal (Haryana) India.

The Theme...

Development of a scientifically sound, commercially viable and socially beneficial food product needs extensive R & D starting from raw material cultivation, harvesting, processing, storage, nutritional analysis, safety testing, clinical studies to marketing. Hence, a consortium of all concerned can better deliver practically useful product in a short duration. Further, R & D is a costly affair for a food company, but when carried out as a collaborative network project involving universities, industries and research institutions, it can become less expensive and more effective. Keeping these things in view, the network on fermented foods was formed in 2001 which has helped to strengthen relation among academicians, researchers and food industry professionals. Now we are happy to announce the National Seminar on “**Fermented dairy foods and their health benefits**” to be held on May 26-27, 2018 at ICAR-National Dairy Research Institute, Karnal (Haryana), India. The conference will provide a platform to present and share scientific and technical knowledge on fermented foods and also give chance to the young scientists to present their research work. Apart from this, industries will highlight on their latest developments, especially, experience gained from a collaborative project between Indian and Swedish food scientists will be highlighted and presented for open discussion. As the theme of the conference is focused on current developments in dairy based fermented and functional foods, we aim to bring different stakeholders on a common platform so as to bring awareness about the health benefits of these foods for the well-being of masses.

Program Highlights

- » Fermented Foods – Technological and Engineering aspects
- » Fermented Foods – Microbiological, Bio-chemical and allied aspects
- » Fermented Foods – Nutritional and Health aspects.
- » Industry/Sponsor presentations
- » Young Scientists/Students presentations
- » Poster Sessions

The program will start with Inaugural session and Keynote address on 26th May 2018 forenoon in the presence of dignitaries, followed by Technical Sessions and Panel Discussions. The last plenary session will summarize the outcome of the seminar.

A. Technical Sessions

There will be 3-4 technical sessions each having a lead speaker and 2-3 selected paper presentations by eminent personalities and will have enough scope for discussion of all related aspects. Each technical session will be followed by young investigator (3-4 no) presentation related to the session followed by discussion. One young investigator from each session shall be awarded.

B. Industry Forum

Prominent industries in functional foods business will give respective presentations and have scientific discussions with the researchers, academicians, professionals and post graduate students.

C. Poster Session

The original research work on various aspects of probiotics, prebiotics, synbiotics, fermented foods, functional foods, and ingredients, clinical and nutritional aspects will be presented by young scientists and scholars in 3-4 Poster Sessions. Outstanding posters shall be rewarded.

CALL FOR PAPERS

Original research papers, on the theme and befitting to any aspect of fermented foods, 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 1000 words using Arial 12 font, single space, on A4 size paper with 1 inch margin on all sides. The abstract should contain introduction, materials & methods, results & discussion and conclusions. The authors may submit the extended abstract as MS Word document by Email to the Chairman of Scientific Committee, **Dr. Rajeev Kapila, Email: rkapila69@gmail.com**

A few papers will be selected by the Scientific Committee for oral presentation, while rest will be presented as poster papers.

The last date for submission of abstract: May 10, 2018. The authors will be informed about the acceptance of their papers within 10 days after submission by email only. Only the registered delegate shall be allowed to present poster/oral paper.

SPONSORSHIP

To support the conference, sponsors for various activities are invited. A souvenir, containing the invited papers as well as extended abstracts of the papers accepted for the seminar will be published on the occasion. Advertisements will be published in the souvenir for supporting the conference. The tariff for the same is as under. Souvenir size will be 22 cm X 28 cm (1/4 Demy). Advertisers are requested to supply the matter by CD or email to **Dr Yogesh Khetra Email: yogeshndri@gmail.com Phone No. 0184-2259598 (Mob. No. 9813902989).**

Category	Print area (cm)	Tariff (INR)
Full page (multi colour)	18 x 25 cm	10000/-
Full page (Black & White)	18 x 25 cm	6000/-
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Quarter page (Black & White)	12 x 8.5 or 18 x 6	2000/-
Back cover page (multi colour)	18 x 25 cm	15000/-
Inner cover page (multi colour)	18 x 25 cm	12000/-

Registration Fee	Tariff (INR)
Members of SASNET-FF / NADS(I) / NDRI Staff	2000/-
Scientists, Professional, Industry sponsors	2500/-
Post-graduate Students (member)	1200/-
Post-graduate Students (non-member)	1500/-

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

ACCOMMODATION

Karnal, though a district headquarter, is relatively a small city and we have limited choice of accommodation facilities. The organizers will arrange to accommodate guests in hostels/guest houses of institute or hotels on advance intimation and on payment basis. For enquiries and prior intimation for accommodation please contact Dr. Rakesh Kumar (Contact numbers: 0184-2259157; Mob.8901365282, Email: drdudi_rk@rediffmail.com)

THE HOST INSTITUTIONS

Swedish South Asian Network on Fermented Foods

Swedish South Asian Network on Fermented Foods briefly called as SASNET-Fermented Foods was established in November 2003 and now officially 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 350 members and growing further.

The network has been strengthened by the support and advice of late Dr. V Kurien. Dr M S Swaminathan, Dr A.K. Srivastava, former Director, ICAR-NDRI and Chairman, ASRB, Prof. M C Varshneya, Ex-Vice Chancellor, Anand Agricultural University, Anand are in its Advisory Board. The major objectives of the network are to develop a forum for scientists for exchanging information in the field of food fermentation; to promote