

**ANNOUNCEMENT
&
INVITATION**

Fourth International Conference On
**Fermented Foods, Health Status
and Social Well-being**

December 11-12, 2009

Anand Agricultural University, Anand (Gujarat) India

Organized By



www.fermented-foods.net

Swedish South Asian Network on Fermented Foods

In Association With



Anand
Agricultural
University



National Dairy
Development Board
Anand



LUND
UNIVERSITY
Lund University
Sweden

Industry Partners



Mother Dairy Fruit &
Vegetable Private Limited



Aventure AB,
Sweden



Improving food & health

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Pvt. Ltd.



GC Hahn & Co.

Welcome to the conference

The Advisory Board, Coordinating Committee and Members of Swedish South Asian Network on Fermented Foods (SASNET-FF) as well as Anand Agricultural University (AAU), National Dairy Development Board (NDDB), Lund University and other sponsoring organizations extend a very warm invitation to the scientists, researchers, academicians, students, professionals, food industry personnel, clinicians, nutritionists, social workers and all those who are concerned with promotion and application of fermented foods for participating in the deliberations of Fourth International Conference on "Fermented Foods, Health Status and Social Well-being" during December 11-12, 2009 at Anand Agricultural University, Anand (Gujarat) India.

THEME' 2009

SASNET-Fermented Foods is a network for connecting fermented foods to health status and social well-being. This ideology of the network has emerged looking to present day need of time tested foods that can take care of health, nutrition, economics and welfare of the society. Hence, the theme of the conference is to connect fermented foods to health status and social well-being.

Fermented foods have played a key role in the diet of human beings since centuries. The discovery of probiosis by Metchnikoff created a scientific platform to the health claims of fermented products. Developments in various areas of food science have strengthened the belief of centuries and many fermented foods are now being marketed as functional foods or nutraceuticals. India has the specific advantage of diverse cultures and therefore has a wide array of fermented foods that can be exploited for the benefit of the masses. This diversity is again magnified by the unique cultures of the neighboring countries like Maldives, Srilanka, Nepal and Bhutan. The exchange of the rich resources of fermented foods know-how can present a golden opportunity for the expansion of the functional food market. However, the key to this opportunity lies in effective research, education and communication. The role of SASNET-FF as a network of researchers, academicians and professionals comes here.

Development of a scientifically sound, commercially viable and socially useful food product needs extensive R & D starting from raw material cultivation, harvesting, processing, storage, nutritional analysis, safety testing, clinical studies and marketing. Hence, a consortium of all concerned can 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. Through its three international conferences, one regional conference and four strategic meetings and workshops under European Union's Project Facility (EU-SPF) project, the network has been successful in sensitizing various stake holders for promoting fermented foods for health benefits and social well-being. It also promoted the concept of scientific networking and helped to strengthen relations among academicians, researchers and food industry professionals. We are happy to announce this Fourth International Conference on "Fermented Foods, Health Status and Social Well-being" to be held during December 11-12, 2009 at Anand Agricultural University, Anand.

THEME SESSIONS AT A GLANCE.....

The program will start auspiciously with an inaugural session and a keynote address on 11th morning in presence of dignitaries and will be followed by technical sessions and panel discussions. The last plenary session will summarize the outcome of the program. Following is the list of scientific events.

A. Technical sessions

1. Probiotic microorganisms - characterization with biochemical and molecular tools
2. Prebiotic ingredients and their role in making synbiotics
3. Technological and microbiological aspects of probiotic fermented foods
4. Clinical and nutritional aspects of probiotic fermented foods

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

B. Panel discussion

Regulatory, ethical, safety and marketing aspects of probiotics

A panel of experts in the above areas will discuss various aspects of the topic and interact with the audience.

C. Industry forum

Speakers from prominent industries in functional foods business will give their presentations which will be followed by scientific discussions among the researchers, academicians, professionals and post graduate students.

D. Poster session

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

CALL FOR PAPERS

Original research papers on the theme and befitting 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 in not exceeding 1500 words using Arial 12 font, single space, on A4 size paper with 1 inch margin on all sides. The abstract may be divided in introduction, materials & methods, results & discussion, conclusion and few selected references.

A 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 or on CD to the Chairman of Scientific Committee, Dr S.S. Sannabhadri ssannabhadri@rediffmail.com with a copy to anandconf2009@gmail.com

The last date for submission of abstract is **November 11, 2009**. The authors will be informed about the acceptance of their papers within 10 days after submission by email only. Only a registered delegate will be allowed to present poster/oral paper and it shall not be more than one per delegate.

SPONSORS AND EXHIBITS

A souvenir, containing the invited papers as well as extended abstracts of the papers accepted for the conference, will be published on the occasion. Advertisements for supporting the conference are invited, which will be published in the souvenir. Souvenir size will be 22 cm × 28 cm (1/4 Demy). Advertisers are requested to supply positives and matter by CD or email to Mrs Suja Senan, Sujasenan@gmail.com

The tariff for the advertisement is as under

Category	Print area (cm)	Tariff (Indian rupees)
Full page (multi colour)	18 x 25 cm	10000/-
Full page (Black & White)	18 x 25 cm	6000/-
Half page (multi colour)	18 x 12 cm	5500/-
Half page (Black & White)	18 x 12 cm	3500/-
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/-

(Enquiries for stall/table at conference venue are solicited)

REGISTRATION

Category	South Asian Countries		Other than South Asian Countries	
	Before November 15, 2009	After November 15, 2009	Before November 15, 2009	After November 15, 2009
Non-members	INR 2000	INR 2500	EURO 150	EURO 200
Members of SASNET-FF	INR 1500	INR 2000	EURO 100	EURO 150
Post-graduate Students	INR 800	INR 1200	EURO 50	EURO 100

The registered participants will receive workshop material, souvenir/abstracts, refreshments, lunch and dinner.

ACCOMMODATION

Anand is a small city and we have limited choice of accommodation facilities. The organizers will arrange it in hostels/guest houses of host institutions or hotels on advance intimation and on payment basis. Please indicate the category of accommodation you need in your registration form and send at least one day payment in advance along with the registration fees. For enquiries and prior intimation for accommodation please contact Mr. Satish Parmar at parmarsatya@yahoo.com

Category	Tariff (INR) per day
A	Upto 500
B	500-1500
C	1500-3000

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 present the network has more than 200 members and growing to gather like minded people.



The network has been further strengthened by the presence of Dr. V. Kurien, Founder Chairman,

Institute of Rural Management, Anand, Dr M S Swaminathan, Chairman of MS Swaminathan Foundation, Chennai and Prof. M C Varshneya, 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

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 had organized three international conferences, two regional conferences and several other meetings. It has facilitated joint educational and research programs between Lund university and AAU through exchange of students and collaborative research projects. It has also completed one product development project with The Malabar Regional Coop. 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. It is publishing a news letter and aims to publish journal of fermented foods in near future. (www.fermented-foods.net)

SMC College of Dairy Science, AAU, Anand...



SMC College of Dairy Science was established in 1960. A pioneer national centre 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) degree programme which was later upgraded to B. Tech. (DT). The post graduate programme started in 1977. So far 192 IDD, 1215 Dairy Technology graduates and 142 Post graduates have been trained by the faculty. 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 the prestigious 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 sessions from time to time in addition to seminars on current topics. The college also conducts alumni conventions and provides analytical services, supply of dairy culture and consultancy to dairy/food plants. The faculty has brought out more than 700 publications and has received 20 awards for excellence in research publications. 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 Fermented Dairy Products with Synbiotics. (www.aau.in).

Department of Applied Nutrition, Lund University....



Lund University was founded in 1666. 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 abroad annually. The University has exchange agreements with more than 600 universities in more than 50 countries world-wide and has more than 400 contracts in the EU-program Erasmus. More than 3000 post-graduates work at Lund University, 45% of them women. Most doctorates are awarded in the medical sciences, followed closely by technology and the natural sciences. The Department of Applied Nutrition carries out research and provides education

within most 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 collaboration with the food industry ensures that new research findings can rapidly be implemented in new processes, techniques or products. This collaboration is also 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)



National Dairy Development Board (NDDB)

The National Dairy Development Board (NDDB) with headquarters at Anand in Gujarat (India), is a multi-sector and multi-location body corporate engaged in planning, implementing, financing and supporting farmer-owned, professionally managed agricultural enterprises. NDDB was set up at the instance of Lal Bahadur Shastri, the then Prime Minister of India, in 1965. NDDB was initially registered as a society. In 1987, NDDB was declared an institution of national importance and a statutory body by an Act of Parliament.

NDDB has established a Centre for Analysis and Learning in Livestock and Food (CALF) at Anand which offers a range of reliable and accurate analytical services for the food, feed and dairy sectors and diagnostic services for animal health and genetics. CALF also conducts training programmes in food and feed analysis.

NDDB's research in product and process development is directed at standardising process parameters, developing energy-saving mechanical production lines and packaging systems that extend the shelf life of milk products. Using technologies developed by NDDB, many cooperative dairies have added value to surplus milk and manufacture quality indigenous milk products, leading to diversification of their product portfolio and through that, increased incomes.

NDDB also supports dairy cooperatives in strengthening their business, improving productivity of cattle and buffaloes through scientific breeding, feeding and health care services and in implementing programmes in quality assurance. NDDB also supports human resource development in dairy cooperatives.

NDDB, through its research, training and management services, has been the catalyst of change in India's dairy sector - transforming the lives of millions of milk producers and securing a livelihood for them through smallholder dairying.

OTHER ATTRACTIONS

Anand is located 60 km south of Ahmedabad and 35 km north of Vadodara (Baroda) on the main Ahmedabad-Mumbai western railway line. It is well connected by road from Vadodara and Ahmedabad airports. Anand is known as "Milk City of India" due to location of hosts of dairy institutions such as AMUL, National Dairy Development Board (NDDB), Gujarat Cooperative Milk Marketing Federation (GCMMF), National Cooperative Dairy Federation of India (NCDFI), Institute of Rural Management (IRMA), Vidya Dairy and Anand Agricultural University.

The organizers propose to arrange a trip to Amul Dairy (a multi-product cooperative dairy plant, handling about one million litres of milk per day), Vidya Dairy (commercial multi-product training dairy operated by the students) and a milk collection centre/ village cooperative milk producers' society (Anand Pattern model of rural development) on the evening of 12th December, 2009. Twin town Vallabh Vidya Nagar is Head Quarter of Sardar Patel University. A memorial of Iron Man of India - Sardar Patel at Karamsad is a place worth visiting nearby. Holy pilgrimage places viz., Dakor, Vadtal, Nadiad, Pawagarh, etc. are located in near vicinity, while

beautiful water park near Kheda (50 km) and Mehsana (100 km) and Ajwa Gardens at Baroda (45km) are the places to relax and enjoy.

A variety entertainment programme for the delegates will be presented on the evening of 11th that will showcase the traditional dance and music of Gujarat (*Garba & Ras*) and folk dances of other States of India.

SASNET-FERMENTED FOODS

ADVISORY COMMITTEE

- Dr. M.C. Varshneya, Vice Chancellor, AAU, Anand India
- Dr. V Kurien, Founder Chairman, Institute of Rural Management, Anand, India
- Dr. MS Swaminathan, Chairman, MS Swaminathan Research Foundation, Chennai, India
- Dr. Rangne Fondén, Livsmedelskonsult, Stockholm, Sweden
- Prof. Rickard Öste, CEO, Oatly, Lund, Sweden
- Dr. Torkel Wadstrom, Professor of Medical Microbiology, Lund University, Sweden.
- Prof. Nagendra P. Shah, Professor of Food Science & Technology, Victoria University, Australia
- Dr V.M. Abdulla, Professor, Trace Element Institute of UNESCO, Lyon, France
- Dr. Zulfiqar Bhutta, Department of Pediatrics, The Aga Khan University, Karachi, Pakistan.
- Dr Åsa Ljungh, Assos. Prof of Medical Microbiology, Lund University, Sweden.
- Dr PA Shankar, Former Director of Research, KVAFSU, Bangalore, India.

COORDINATING COMMITTEE

- Dr. Baboo M Nair, Professor Emeritus, Dept of Applied Nutrition, Lund University, Sweden (Chairman)
- Dr. JB Prajapati, Head, Dept of Dairy Microbiology, SMC College of Dairy Science, AAU, Anand, India (Coordinator)
- Dr. PS Prajapati, Dept of Dairy Technology, SMC College of Dairy Science, AAU, Anand, India (Treasurer)
- Dr. JM Dave, Former Dean, Dairy Science College, Rajkot – 360 005, India
- Dr. SS Sannabhadti, Former Dean, SMC College of Dairy Science, AAU, Anand, India
- Dr. PA Shankar, Former Director of Research, KVAFSU, Bangalore, India.
- Dr. G. Vijayalakshmi, Deputy Director, CFTRI, Mysore, India
- Dr. Rekha Singhal, Professor, UDCT, University of Mumbai, India.
- Dr. C. D. Khedkar, Associate Professor, Dairy technology College, Warud (Pusad), Maharashtra, India
- Dr. Jyoti Prakash Tamang, Sr. Fellow, Sikkim University, Gangtok, India
- Prof. L.K. Vaswani, Director, Kalinga School of Rural Management, Bhubanshwar, India
- Mrs Suja Senan, Dairy Microbiology Department, SMC College of Dairy Science, AAU, Anand, India

SCIENTIFIC COMMITTEE

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CONFERENCE SECRETARIAT

PATRONS

Prof. M.C. Varshneya, Vice Chancellor, AAU
Dr Amrita Patel, Chairman, NDDB
Prof. Baboo Nair, Emeritus Professor, Lund Univ.

CHAIRMAN

Dr. B.P.Shah, Dean, Faculty of Dairy Science, AAU

COORDINATOR/ ORGANIZING SECRETARY

Prof. JB Prajapati, Coordinator, SASNET-FF

JOINT SECRETARY

Mrs Suja Senan, Asst. Professor, Dairy Microbiology, AAU, Anand
For Further Details & Participation Contact

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All the payments must be made by DD/local cheque drawn in favour of "Network on Fermented Foods" payable at Anand (Gujarat). Money can also be deposited in our A/c, Name: Network on Fermented Foods, A/c No. 1215799400 (Inst. of Agriculture Branch, Anand, Code No. 01262) in any branch of Central Bank of India. However, the counter foil as a proof of deposit of money has to be sent to us alongwith registration form/advt. matter.