

An International Interactive seminar

Food Processing Industry: New Entrepreneurial Opportunity with Sustainable Business Patterns

Special Focus on

Basics to Bakery Modernization

July 8-9, 2014, Institute of Food Technology, Bundelkhand University Jhansi

ORGANISERS



Organized by

Institute of Food Technology, Bundelkhand University
Assocom Institute of Bakery Technology and Management (AIBTM)



Facts & Focus

Food processing industry in India can be a potential hub for the sustainable growth of new entrepreneurial opportunities. Business economists and practicing entrepreneurs are of the opinion that it is going to be a hub of new entrepreneurial activities in the near future.

1. A strong and effective food processing sector plays a significant role in diversification of agricultural activities improving value addition opportunities and creating surplus for export of agro food products.
2. The most important point in the food processing industry is that a substantial portion being rural based it has a very high employment potential with significantly lower investment.
3. The Indian processed food industry has shown a tremendous potential for exports.

4. The fruits and vegetable farming for processing is not only employment intensive, but also enhances the gross as well as net return of the farmers.
5. Cereal Processing one of highest grow sector to ensure nutritious foods.
6. Emerging modern bakeries ensure best employment opportunities.
7. Food processing industry generates new demand as the farm sector for more and different agricultural outputs. The development of these industries would relax wage goods constraints to economic growth by enhancing the supply of their products.
8. Effective storage is the best food security for the poor people.

Who can attend the Seminar : Any person from Industry, academics, research etc who is working in the field of food science, food processing, agriculture, nutrition and allied fields.

Submission of Abstract and Full Paper

Participants may send the abstract of their paper for the conference. The abstract should be of 300 words. The abstracts will be selected for oral presentation by the expert committee. Kindly send the abstract and full paper by June 15, 2014. Full papers received by the due date will be published in the proceedings of the seminar which may be released at the time of inauguration of seminar.

Those who are interested in participating in the seminar may submit their abstract /full paper on the following topics and should be submitted to the conference secretariat before June 15, 2014.

1. Food Processing and preservation
2. Scope of food industries
3. Nutraceutical foods
4. Bakery and confectionary
5. Food and Nutrition
6. Processing of fruits and vegetables
7. New food processing technologies
8. New developments and food packaging and storage
9. Food product development
10. Food and Health (health-promoting bioactive compounds in foods)
11. Processes/technologies for the design of foods with added value
12. Resource efficient technologies and production systems (water, energy, byproducts)
13. Safety throughout the food chain (hygienic design and contamination control)
14. Efficient manufacturing processes (robotics, automation & food control)
15. Other food and nutrition related topics

Agenda of the Conference

July 7, 2014 - Day 1

14.00–14.30 Registration

14.30–15.00 Welcome & Orientation

15.00–18.00 Visit : National Research Center Agroforestry

20.00 Dinner

July 8, 2014 - Day 2

09.00–10.00 Inaugural Session

10.00–10.15 Tea Break

10.15–12.00 **Session I:** A strong and effective food processing sector for diversification of agricultural activities

12.00–13.30 **Session II:** Cereal Processing to ensure nutritious foods for development of the country.

13.30–14.30 Lunch Break

14.30–16.00 **Session III: Basic Science**

- Composition of Wheat flour (carbohydrates, starch, proteins).

- Sugars used their roll in bakery Products.
- Different Kind of Fats.
- Bakers Math and nutritional calculations

Session IV: Role of different Ingredients

- Role and composition of yeast
- Role of different kinds of fat in bakery
- Different kind of wheat flour

16.00–17.30 **Session V: Hands on Workshop on Healthy Bakery Products**

17.30–18.00 **Session VI: Hygiene, sanitation and Packaging Requirement**

- How to maintain hygiene and sanitation in bakery
- Proper cleaning of trays, moulds.
- Sanitization of all equipments and Bakery.
- New packaging trends in bakery.

Venue

Institute of Food Technology
Bundelkhand University
Jhansi - 284 128, Uttar Pradesh

Registration Details

Rs. 1000/- per delegate (inclusive service tax 12.36% & one night accommodation in University Guest House) payable in favour Assocom-India Pvt. Ltd.

Group Discount 10% for 4 & more person from same organization.
Special Discount 50% for academicians and students.

Sponsorship Details

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