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Sciences & Food Technology, RGU

## KEYNOTE SPEAKERS



Prof. Kevin M Keener  
Barrett Chair in Sustainable  
Food Engineering,  
University of Guelph,  
Canada



Prof. Ashutosh Upadhyay,  
National Institute of Food  
Technology Entrepreneurship  
and Management (NIFTEM),  
Sonapat, India

# One Day International Webinar

On

## “Technologies for Processing Safe Foods, Entrepreneurial Prospects and Ministry Support: Sufficing the Demands of the Food Industry ”

Organized by



Rajiv Gandhi University,  
Rono Hills, Doimukh – 791112  
Arunachal Pradesh, India

In collaboration with

National Institute of Food Technology  
Entrepreneurship and Management,  
Sonapat- 131028, Haryana, India



July 19, 2021



06:00 PM - 08:00 PM  
(IST)

Registration link: <https://forms.gle/rzXZhU7ksGUNYepm7>

Link for Webinar: <https://meet.google.com/ddr-cnkd-qow>

E-Certificates for registered participants only



## Background Note

In current era, consumers demand healthy and safe foods which are processed in such a way so as to retain most of the natural properties. Food safety is a major concern in food processing in current era. The World Health Organization has stressed that the key to a healthy life relies upon access to sufficient amount of nutritionally rich and safe foods. Globally, food borne illnesses are on the rise, and there are huge associated economic losses. The food sector employs diverse technologies to convert agriculture produce into finished products which are safe to consume. Thermal processing is the most widely trusted technology, for mitigating microbial risks and confer considerable shelf-life to products. But negatively impacts, nutritive and the sensory value. In the past two decades, the food industry is trending towards foods that are processed by non-thermal processing strategies to retain fresh-like characteristics. Non-thermal technologies include the use of cold plasma, ultrasound, high pressure processing, pulsed electric field, pulsed UV-technology, irradiation, ozone processing etc. to name a few to confer microbial safety and product stability. The way in which a food is processed is of importance now-a-days due to rising environment safety, sustainability concerns alongside consumer safety. Thus, processing foods safely is seemingly important.

Furthermore, the global population is projected to reach approx. 10 billion by 2050. This would require raising overall food production by some 70%. Production along with processing of foods would need to almost double. Thus, there will be a huge requirement for professionals for the food industry sector. In India, the Ministry of Food Processing Industries (MoFPI) has come up with various schemes to cater the needs of the current developments in the food sector. Thus, the one day international webinar envisions to explore the current developments in field of food processing and make aware the stakeholders about the varied support extended by the Government of India.

## Objectives of the webinar

- To disseminate the concept and technological developments in non-thermal processing technologies for food safety and potential for industrial applications;
- To deliberate and sensitize entrepreneurs and key stakeholders about the relevant schemes and support provided by Ministry of Food Processing Industries (MoFPI), Government of India; and
- To enter into an Memorandum of Understanding (MoU) with National Institute for Food Technology Entrepreneurship and Management, Sonapat, Haryana for conducting various collaborative activities in future.

## Expected Learning Outcomes

- ❑ Motivating the younger generations and researchers to explore the field of non-thermal food processing and applications;
- ❑ Creating awareness about the various schemes and support given by Ministry of Food Processing Industries (MoFPI) for entrepreneurial opportunities in the food sector; and
- ❑ Establishing a Memorandum of agreement for overall academic development among institutes by knowledge and experience sharing.

## ORGANIZING TEAM



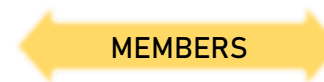
**Dr. Nikhil Kumar Mahnot**  
Assistant Professor  
Department of Food Technology, RGU



**Mr. Deependra Rajoriya**  
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**Dr. Rejaul Haque Bepary**  
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**Dr. Duyi Samyor**  
Guest Faculty  
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