

Invitation



# Ninth International Conference

on

**Fermented Foods, Health Status and Social Well-being**

December 13-14, 2019

Anand Agricultural University, Anand (Gujarat) India

*Organized By*



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

*in Association with*



LUNDS  
UNIVERSITET



UNIVERSITY OF  
COPENHAGEN



## **WELCOME TO THE CONFERENCE**

**SASNET-Fermented Foods**; in association with Anand Agricultural University, India; Lund University; Sweden; Copenhagen University, Denmark, Probiotic Association of India; Gut Microbiota and Probiotic Science Foundation (India); Indian Dairy Association, Gujarat State Chapter; Dr. Verghese Kurien Centre of Excellence, IRMA, India and other sponsoring organizations, wish 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 urban consumers at the same time. *You are warmly welcome to the*

**Ninth International Conference on  
“Fermented Foods, Health Status and Social Well-being”  
during December 13-14, 2019 at Anand Agricultural University, Anand (Gujarat), India.**

## **THEME - 2019**

### **Probiotics food products and gut microbiota**

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 microflora have exhibited sufficient potential as an agent to modulate gut flora to a positive balance. Probiotics can be delivered through food as well as pharma products, but their effectiveness 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 or prebiotics. Fermented foods as carrier of probiotic microorganisms 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.

## **THEME SESSIONS AT A GLANCE.....**

The program will start with an inaugural session and keynote address on morning of 13<sup>th</sup> December in presence of dignitaries and will be followed by technical sessions, panel discussions and poster presentations. Following is the list of scientific events.

### **A. Technical sessions**

There will be 3-4 technical sessions related to microbiology, biochemistry, technology, nutrition, genetics 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.

### **B. Panel discussion**

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

### **C. Industry forum**

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

## D. Young Scientist presentation and Poster session

The original research work on various aspects of probiotics, prebiotics, synbiotics, fermented foods, functional foods, ingredients, clinical and nutritional aspects will be presented by young scientists and scholars. Outstanding research presentation (oral) and posters will be rewarded.

## CALL FOR PAPERS

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 1500 words. Review type, technical, unorganized or less than 500 words abstracts are not accepted. 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. Pratima Khandelwal, Prof. and Head, Global Academy of Technology, Bangalore, India <pratimak2k1@gmail.com>.

The last date for submission of abstract is **October 30, 2019**. 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. Inquires for sponsoredship may be addressed to jbp rajapati@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 22 cm X 28 cm (1/4 Demy). Advertisers are requested to supply positives and matter by CD or email to Dr. Subrota Hati, max037.ndri@gmail.com

Category	Print area (cm)	Tariff (Indian rupees)
Back cover page (multi colour)	18 x 25 cm	20000/-
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Half page (Black & White)	18 x 12 cm	3500/-
Quarter page (Black & White)	12 x 8.5 or 18 x 6	2000/-

## REGISTRATION

Category	South Asian Countries		Other than South Asian Countries	
	Before November 14, 2019	After November 14, 2019	Before November 14, 2019	After November 14, 2019
Non-members	INR 3000	INR 3500	EURO 100	EURO 150
Members of SASNET-FF	INR 2500	INR 3000	EURO 75	EURO 100
Post-graduate Students	INR 1000	INR 1500	EURO 30	EURO 50

*The registered participants will receive conference kit, 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 on payment basis. Please indicate in registration form if you need accommodation. For enquiries and prior intimation for accommodation please contact Dr. S.C. Parmar, [parmarsatish79@gmail.com](mailto:parmarsatish79@gmail.com)

### SASNET-FF – Swedish South Asian Network 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 350 members.

Initially support, advice and encouragement from late Dr. V. Kurien and Dr. M. S. Swaminathan were of great importance for the development of the network. At present Dr. A.K. Srivastava, Ex-Vice Chancellor and Director, National Dairy Research Institute, Karnal and Prof. M.C. Varshneya, Ex-Vice Chancellor, Anand Agricultural University, Anand are in the advisory committee. 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 eight international conferences, five regional conferences 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. SASNET Fermented Foods is also active in the filed of knowledge management and the seventh volume of the **International Journal of Fermented Foods** was published by the network this year.

### For information about our collaborators, please visit their websites

Anand Agricultural University, India: [www.aau.in](http://www.aau.in)

Lund University; Sweden: <https://lunduniversity.lu.se/>

Copenhagen University, Denmark: <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)

Indian Dairy Association, Gujarat State Chapter (India): [www.indairyasso.org](http://www.indairyasso.org)

Dr. Verghese Kurien Centre of Excellence, IRMA, India: [www.irma.ac.in](http://www.irma.ac.in)



## OTHER ATTRACTIONS

Anand is located 70 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 or 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 (NCFDI), Institute of Rural Management (IRMA), Vidya Dairy and Anand Agricultural University.

The organizers propose to arrange a trip to Annu 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). Twin town Vallabh Vidya Nagar is HQ of Sardar Patel University. A memorial of Iron Man of India – Sardar Patel at Karamsad is a place worth visiting nearby. Gir forests (350 km) is a place famous for Asiatics Lions and a bird sanctuary. Nal Samovar (100 km) is a feast for bird watchers. Lothal (85 km) is a Harropan period archaeological site for history lovers. Statue of Unity is located on a river island facing the Sardar Sarovar Dam on river Narmada is 100 km southeast of Vadodara.

A variety entertainment programme for the delegates will be presented on the evening of 13<sup>th</sup> that will showcase the traditional dance and music of Gujarat (*Garba & Ras*).

## Advisory Committee

1. Dr. M.S. Swaminathan, Chairman, MS Swaminathan Research Foundation, India
2. Dr. N.C. Patel, Vice Chancellor, Anand Agricultural University, Anand, India
3. Dr. A.K. Srivastava, Former Director, NDRI and Member, Agricultural Scientist Recruitment Board, India
4. Dr. N.K. Ganguly, Former DG, ICMR & Chairman, Gut Microbiota and Probiotic Science Foundation, India
5. Dr. A.R. Pathak, Vice Chancellor, Junagardh Agricultural University, India
6. Dr. M.C. Varshneya, Former Vice Chancellor, Anand Agricultural University, India
7. Dr. Rickard Öste, Chairman, Aventure AB, Lund, Sweden
8. Dr. V.M. Abdulla, Professor, Trace Element Institute of UNESCO, Lyon, France
9. Dr. K.B. Kathiria, Director of Research, Anand Agricultural University, Anand, India
10. Dr. J.M. Dave, Retd. Dean, Dairy Science College, Anand, India
11. Dr. Richard Ipsen, Professor of Food Science, Copenhagen University, Denmark
12. Dr. Hare Krishna Misra, Professor, IRMA, Anand, India
13. Dr. Jorgen Holm, CEO, Glucanova, Lund, Sweden
14. Dr. S. S. Sannabhadri, Retd. Dean, Dairy Science College, AAU, Anand, India
15. Dr. D.C. Joshi, Retd Dean, College of Food Processing Technology, AAU, Anand, India

## Scientific committee

1. Dr. Nagendra P. Shah, Prof. of Food Science, Hong Kong University, Hong Kong
2. Dr. Mervat Foda, Professor, National Research Centre, Cairo, Egypt
3. Dr. Jyoti P. Tamang, Dean, Sikkim Central University, Gangtok, India
4. Dr. G. Vijayalaxmi, Former Dy. Director, Food Microbiology, CFTRI, Mysore, India
5. Dr. Rekha S. Singhal, Professor, Institute of Chemical Technology, Mumbai, India
6. Dr. P. A. Shankar, Retd. Director of PG Studies, KVAFSU, Bangalore, India
7. Dr. Olle Holst, Department of Biotechnology, Lund University, Sweden
8. Dr. Ingrid Waspodo, SEAMEO-TROPMED University of Indonesia, Jakarta, Indonesia
9. Dr. Damitha Rajapaksa, Industrial Technology Institute, Colombo, Sri Lanka.
10. Dr. Sagarika Ekanayake, Faculty of Medicine, Jayawardenapura University, Sri Lanka
11. Dr. Jigar Trivedi, R&D Lead, McKenzie's Foods, Altona, Australia
12. Dr. C.D. Khedkar, Prof., Dairy Microbiology, College of Dairy Technology, Pusad, India
13. Dr. Lata Ramchandran, Laboratory Co-ordinator, Lactalis Australia, Perth, Australia.
14. Dr. Suja Senan, Associate Principal Scientist, Pepsico-North American Nutrition, USA
15. Dr. Harsh Sharma, Asst. Prof., College of Food Processing Technology, AAU, Anand, India



## Organizing Committee

1. Dr. Dr. Baboo M. Nair (Chairman), Professor Emeritus, Lund University, Sweden.
2. Dr. J. B. Prajapati (Coordinator), Principal and Dean, Dairy Science College, Anand Agricultural University, Anand
3. Dr. P. S. Prajapati (Treasurer), Former Professor & Head, Dept of Dairy Technology, Anand Agricultural University, India
4. Dr. Subrota Hati, Asst. Professor, Dept. of Dairy Microbiology, SMC College of Dairy Science, AAU, India (Asst. Secretary)
5. Mr. Kunal Gawai, Asst. Professor, Dept. of Dairy Microbiology, SMC College of Dairy Science, AAU, India (Asst. Treasurer)
6. Shri Sameer Saxena, Sr. Manager, GCMMF Ltd. (Amul), Anand
7. Shri DR. Shah, Managing Director, Vidya Dairy, Anand
8. Dr. Sreeja V. Asst. Professor, Dept. Dairy Microbiology, Anand Agricultural University, India
9. Dr. Pradip Behare, Sr. Scientist, NDRI, Karnal, India
10. Dr. Pratima Khandelwal, Prof. and Head, Global Academy of Technology, Bangalore, India
11. Dr. Neerja Hajela, Sr. General Manager (Science and Regulatory Affairs), Yakult Danone India Pvt. Ltd.
12. Dr. Praksh Halami, Sr. Principal Scientist, CFTRI, Mysore, India
13. Dr. Vijendra Mishra, Associate Professor, NIFTEM, India
14. Dr. Surajit Mandal, Professor, WBUAFS, India
15. Dr. Anil Chauhan, Professor, Banaras Hindu University, Varanasi, India



## CONFERENCE SECRETARIAT

### PATRONS

Dr. NC Patel, Vice Chancellor, AAU  
Prof. Baboo Nair, Emeritus Professor, Lund University, Sweden  
Dr. NK Ganguly, Chairman, Gut Microbiota and Probiotic Science Foundation  
Dr. AK Srivastava, President, Probiotic Association of India

### CHAIRMAN

Dr. JB Prajapati, Dean, Faculty of Dairy Science, AAU

### ORGANIZING SECRETARY

Dr. Subrota Hati, Asst. Professor, Dairy Microbiology Department

### For Further Details & Participation Contact

Dr. Subrota Hati

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Email: subrota\_dt@yahoo.com

All the payments must be made online transfer or 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 No. 1215799400 (Inst. of Agriculture Branch, Anand, Code No. 01262, IFSC: CBIN 0281262) in any branch of Central Bank of India.