



International Conference

“on Ethnic Fermented Foods and Beverages: Microbiology and Health Benefits”

NOVEMBER 20-21, 2015,
Sikkim University, Gangtok, Sikkim, India

ANNOUNCEMENT

International Conference on

“Ethnic Fermented Foods and Beverages: Microbiology and Health Benefits”

November 20-21, 2015

Organised by



Department of Microbiology, School of Life Sciences, Sikkim University
(*central university*), Gangtok, India

In Association with



www.fermented-foods.net

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

CONFERENCE SECRETARIAT

Professor Dr. Jyoti Prakash Tamang
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Background:

SIKKIM UNIVERSITY, a central University, located in beautiful natural surroundings of Sikkim in the Eastern Himalayan region of India, is being designed in such a way so as to make it known for academic excellence and research. The University is trying to bring in the best practices of academic and research programmes, and build modern environment friendly infrastructure. At present there are 29 departments including 9 science departments (Departments of Microbiology, Botany, Zoology, Horticulture, Chemistry, Physics, Earth Sciences, Computer Sciences and Mathematics with post-graduate, M.Phil. and Ph.D. programmes, and also Post-doc in some departments).

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 200 members and growing to gather like-minded people. 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 programs among scientists of Europe and 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 five international conferences, four regional conferences and several strategic meetings. It has facilitated joint educational and research programs between Lund University and AAU through exchange of students and collaborative research projects. The network published the first number of the International Journal of Fermented Foods early this year (www.fermented-foods.net)

Theme:

Ethnic food fermentations represent an extremely valuable cultural heritage in most regions, and houses a huge genetic potential of valuable but hitherto undiscovered strains. More than 5000 varieties of common and uncommon fermented foods and alcoholic beverages are consumed in the world. About 80 % of global fermented foods are naturally fermented by both cultivable and uncultivable microorganisms. The application of molecular and modern identification tools through culture-dependent and culture-independent techniques including next generation sequence techniques has thrown new light on the diversity of a number of hitherto unknown and uncultivable microorganisms in naturally fermented foods. The diversity of functional microorganisms in fermented foods and beverages consists of bacteria, yeasts and fungi. Ethnic fermented foods of the world are considered to be a means to preserve microbial diversity *ex situ* and they are custodians of microbial diversity and play a key role in the storage and supply of authentic reference material for research and development.

The most remarkable aspect of fermented foods has biological functions enhancing several health benefits to the consumers due to functional microorganisms associated with them. Health-promoting benefits of fermented foods and beverages are prevention of cardiovascular disease, prevention of cancer, hepatic disease, gastrointestinal disorders and inflammatory bowel disease, protection from hypertension, thrombosis, osteoporosis, allergic reactions, diabetes, protection from spoilage and toxic pathogens, synthesis of nutrient and bioavailability, reduction of obesity, increase immunity, alleviation of lactose intolerance, anti-aging effects and

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therapeutic values/medicinal values. Today, some ethnic fermented foods and alcoholic beverages are commercialized and marketed globally as health foods or functional foods. Increased understanding of the viability of probiotic bacteria, interactions between gut microbiota, diet and the host will open up new possibilities of producing new ingredients for nutritionally optimized foods, which promote consumer health through microbial activities in the gut. However 90 % of health-benefitted naturally fermented foods and alcoholic beverages in the world are still at home production under traditional conditions. The proposed International Conference may update and collate information and researches carried out on various aspects of microbiology and health-promoting benefits of ethnic fermented foods and beverages of the world.

During 2 days of the Conference, students, researchers, entrepreneurs and teachers will get exposure to a variety of talks to be delivered by well known experts in the field of fermented foods of the world.

Dates: November 20-21, 2015 (2 days).

Venue:

Gangtok, Sikkim University, Sikkim, India. Nearest domestic airport is Bagdogra (near Siliguri in West Bengal) which is about 145 km from Gangtok and it takes 4 hours by road. There is only one National Highway 10 linking Sikkim with rest of the country. Nearest Railway Station is New Jalpaiguri (NJP) near Siliguri in West Bengal, which is about 130 km from Gangtok and it takes 4 hours by road. There is no rail service or airport in Sikkim.

Organising Committee:

Prof. T.B. Subba, Vice-Chancellor, Sikkim University	Patron
Prof. Jyoti Prakash Tamang, Dean, Department of Microbiology	Chairperson
Dr. Buddhiman Tamang, Department of Microbiology	Member
Dr. Namrata Thapa, Department of Zoology	Member
Dr. Rajen Chettri, Department of Microbiology	Member
Mr. Shankar Prasad Sha, Department of Microbiology	Member
Ms. Ranjita Rai, Department of Microbiology	Member
Mr. H Nakibapher Shangpliang, Department of Microbiology	Member
Ms. Pooja Pradhan, Department of Microbiology	Member
Ms. Meera Bhutia, Department of Microbiology	Member
Ms. Anu Anupama, Department of Microbiology	Member

International Advisory Committee:

Prof. Baboo Nair, Sweden
Prof. Wilhelm H. Holzapfel, South Korea
Prof. Kalidas Shetty, USA
Prof. Dong-Hwa Shin, South Korea
Dr. Chigen Tsukamoto, Japan
Prof. Koichi Watanabe, Taiwan
Prof. Nagendra P. Shah, Hong Kong
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Prof. Tika Bahadur Karki, Nepal
Prof. J.B. Prajapati, India
Prof. Jyoti Prakash Tamang, India

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Contact:

Professor Dr. Jyoti Prakash Tamang

Chairperson, Organising Committee

Dean, School of Sciences and Professor, Department of Microbiology

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Invited Foreign Speakers:

Name	Address
Prof. Wilhelm H. Holzapfel (Key-note Speaker)	Professor Emeritus Advanced Green Energy and Environment Institute (AGEE), Handong Global University, Pohang-si, Gyeongbuk, 791-708, South Korea (e-mail: wilhelm@woodapple.net)
Prof. Dong-Hwa Shin	Director, Shindonghwa Food Research Institute 749-57 Wooah-Dong 371 dukjin-Ku, Jeonju, Korea 82-10-5280-2570 (e-mail : dhshin@jbnu.ac.kr)
Prof. Cherl-Ho Lee	Professor Department of Food Science, Korea University, Seoul, South Korea (e-mail: chlee@korea.ac.kr)
Prof. Soo-Wan Chae	Director and Professor Clinical Trial Center & Clinical Trial Center for Functional Foods Chonbuk National University Hospital & Medical School, 634-18, Geumam-dong, Deokjin-gu, Jeonju, Jeonbuk, 561-712, South Korea (e-mail: swchae@jbctc.org)
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Prof. Baboo Nair	Professor Emeritus Lund University, Sweden (e-mail: baboo_m.nair@food-health-science.lu.se)
Prof. Kalidas Shetty	Professor of Plant Science & Associate Vice President of International Partnerships & Collaborations, 214 Quentin Burdick Building, North Dakota State University, Fargo, ND 58108 USA (Email: Kalidas.Shetty@ndsu.edu; Email2: kalidasshetty@yahoo.com)
Dr. Chigen Tsukamoto	Associate Professor Food Chemistry Laboratory Department of Biological Chemistry and Food Sciences Faculty of Agriculture, Iwate University, Morioka, Iwate 020-8550, Japan (e-mail: chigen@iwate-u.ac.jp)
Dr. Chise Suzuki	Senior Scientist, NARO Institute of Livestock and Grassland Scienc2 Ikenodai, Tsukuba, Ibaraki 305-0901, Japan (e-mail: csuzuki@affrc.go.jp)
Prof. Koichi Watanabe	Visiting Professor Department of Animal Science and Technology, National Taiwan University No. 50, Lane 155, Sec 3, Keelung Rd., Taipei 10673, Taiwan, R.O.C. (e-mail: koichi_wtnb@yahoo.co.jp)
Prof. Endang S. Rahayu	Professor and Head Faculty of Agricultural Technology

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	Gadjah Mada University, Bulaksumur, Yogyakarta, 55281, Indonesia (e-mail: endangsrhayu@yahoo.com; endangsrhayu@ugm.ac.id)
Prof. Francisco Elegado	Professor and Head National Institute of Molecular Biology and Biotechnology (BIOTECH), University of the Philippines Los Banos, College, Laguna 4031 Philippines (e-mail: fbelegado@hotmail.com)
Prof. Sagarika Ekanayake	Professor Department of Biochemistry; Sri Jayawardenapura University, Nugegida, Sri Lanka (e-mail: sagarika@hotmail.com)
Prof. Nagendra P. Shah	Professor Department of Food Science and Technology Food and Nutritional Science, School of Biological Sciences University of Hong Kong, Pokfulam Road, Hong Kong (e-mail: npshah@hku.hk)
Prof. Tika Bahadur Karki	Head Department of Biotechnology School of Science Kathmandu University, Dhulikhel, Kavre, Nepal (e-mail: ktika@ku.edu.np)
Prof. Charles Abbas	President International Yeast Commission (ICY) Director Yeast and Renewables Research Archer Daniels Midland (ADM) JRRRC1001 Brush College Road, Decatur, IL 62526, USA (e-mail: Charles.Abbas@adm.com)
Prof. Roostita L. Balia	Professor Department of Food Quality Control, Padjadjaran University, Jl. Raya Bandung Sumedang KM.21 Jatinangor - West Java, Indonesia (e-mail: roostita@gmail.com)
Dr. Werasit Sanpamongkolchai	Associate Professor Department of Microbiology, Kasetsart University, Bangkok, Thailand (e-mail: fagiwrk@ku.ac.th)

Invited Indian Speakers:

Name	Address
Prof. J.B. Prajapati	Coordinator, SASNET Fermented Foods Professor & Head, Dairy Microbiology Department, SMC College of Dairy Science, Anand Agricultural University, Anand 388110 (e-mail: jbprijapati@gmail.com; jbprijapati@aau.in)
Dr. K. Jeyaram	Scientist-C Microbial Resources Division, Institute of Bioresources and Sustainable Development (IBSD), Takyelpat, Imphal 795001 (e-mail: jeyaram.ibsd@nic.in, saccharomyces@rediffmail.com)
Dr. S.R. Joshi	Associate Professor Microbiology Laboratory, Department of Biotechnology & Bioinformatics North-Eastern Hill University, Shillong 793022 (e-mail: srjoshi2006@yahoo.co.in)
Dr. G.C. Prasad	Senior Principal Scientist CSIR Institute of Microbial Technology Sector - 39A, Chandigarh 160 036 (e-mail: prasad@imtech.res.in)
Dr. Prakash Halami	Sr. Principal Scientist CSIR -Central Food Technological Research Institute, Mysore 570020 (e-mail: kash13@yahoo.com)
Dr. Anu Appaiah	Principal Scientist

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	Food Microbiology Central Food Technological Research Institute, Mysore 570020 (e-mail: anuapps@yahoo.com)
Dr. Prathap Shetty	Associate Professor, Department of Food Science and Technology Pondicherry University, RV Nagar, Kalapet, Pondicherry 605014 (e-mail: pkshalady@yahoo.co.uk)
Prof. Rekha Singhal	Professor and Head Food Engineering and Technology Department Institute of Chemical Technology N. P. Marg, Matunga, Mumbai 400 019 (e-mail: rsinghal7@rediffmail.com)
Prof. T.C. Bhalla	Professor & Coordinator Department of Biotechnology & Bioinformatics Centre Himachal Pradesh University Summer hill, Shimla-171 005 (e-mail: bhallatc@rediffmail.com)
Prof. S.S. Kanwar	Professor and Head Department of Microbiology, College of Basic Sciences, CSK Himachal Pradesh Agricultural University Palampur 176062 (email: sskanwar1956@gmail.com)
Dr. R.K. Malik	Joint Director Dairy Microbiology Division, National Dairy Research Institute, Karnal 132001 (e-mail: rkm.micro@gmail.com)
Dr. Yogesh Souche	Head Microbial Culture Collection (MCC), National Center for Cell Science (NCCS), NCCS Complex, Pune University Campus, Ganeshkhind, Pune 411007 (e-mail: yogesh@nccs.res.in; yogesh.shouche@gmail.com)
Dr. Keshab Mondal	Associate Professor & Head Department of Microbiology Vidyasagar University, Midnapore 721102 (e-mail : mondalkc@gmail.com)
Prof. G.B. Nair	Executive Director Translational Health Science and Technology Institute, NCR Biotech Science Cluster, 3rd Milestone, Faridabad-Gurgaon Expressway, PO Box #4, Faridabad – 121001, Haryana (e-mail: nairgb@thsti.res.in)
Dr. Neerja Hajela	Head - Science Yakult Danone India Private Ltd., Delhi (e-mail: neerja.hajela@yakult.co.in)

Technical Sessions

SESSION 1: Advance Molecular Taxonomy and Next Generation Sequencing in Fermented Foods

SESSION 2: Fermented Soybean Foods

SESSION 3: Fermented Vegetables

SESSION 4: Fermented Milks and Probiotics

SESSION 5: Fermented Meat, Fish and Other Products

SESSION 6: Fermented Beverages and Amylolytic starters

SESSION 7: Fermented Foods of Region/County-wise

SESSION 8: Health Benefits and Functionality

SESSION 9: Presentations by Young Researchers

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REGISTRATION

Category	Fees in Indian Rupees	Fees in US \$
Participants	Rs. 3000/-	US\$ 300/-
Students	Rs. 1500/-	US\$ 200/-

Any delegate can register by sending the requisite amount in Indian Rupees/US \$ directly through bank transfer to the following Bank A/C in favour of “International Conference on Fermented Foods”:

Name of Bank: Axis Bank Limited
Branch: Gangtok Branch
A/C No: 112010100231541
IFSC: UTBI0000112
MICR: 737211002
Swift Code: AXISINBB112

The registered participants will receive conference kit, abstract proceeding, refreshments and lunch during 2 days conference.

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