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
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’th 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 jbprajapati@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

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**REGISTRATION**

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<td>Members of SASNET-FF</td>
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*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, pramarsatish79@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
- Lund University; Sweden: https://lunduniversity.lu.se/
- Copenhagen University, Denmark: https://www.ku.dk/english
- Probiotic Association of India: www.probioticindia.com
- Gut Microbiota and Probiotic Science Foundation (India): www.gutfoundation.org.in
- Indian Dairy Association, Gujarat State Chapter (India): www.indairyasso.org
- Dr. Verghese Kurien Centre of Excellence, IRMA, India: www.irma.ac.in
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, Junagadh 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. Jyoti P. Tamang, Dean, Sikkim Central University, Gangtok, India
14. Dr. G. Vijayalaxmi, Former Dy. Director, Food Microbiology, CFTRI, Mysore, India
15. Dr. Rekha S. Singhal, Professor, Institute of Chemical Technology, Mumbai, India
16. Dr. P.A. Shankar, Retd. Director of PG Studies, KVAFSU, Bangalore, India
17. Dr. Olle Holst, Department of Biotechnology, Lund University, Sweden
18. Dr. Ingrid Waspodo, SEAMEO-TROPMED University of Indonesia, Jakarta, Indonesia
19. Dr. Damitha Rajapaksa, Industrial Technology Institute, Colombo, Sri Lanka
20. Dr. Sagarika Ekanayake, Faculty of Medicine, Jayawardenepura University, Sri Lanka
21. Dr. Jigar Trivedi, R&D Lead, McKenzie’s Foods, Altona, Australia
22. Dr. C.D. Khedkar, Prof., Dairy Microbiology, College of Dairy Technology, Pusad, India
23. Dr. Lata Ramachandran, Laboratory Co-ordinator, Lactalis Australia, Perth, Australia.
24. Dr. Suja Senan, Associate Principal Scientist, Pepsico-North American Nutrition, USA
25. Dr. Harsh Sharma, Asst. Prof., 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
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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), Indian Cooperative Milk Marketing Federation (ICMMF), 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 Anad 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 Asiatic Lions and a bird sanctuary. Nal Samovar (100 km) is a place with a large herd of deer. 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 13th that will showcase the traditional dance and music of Gujarat (Garba & Raas).
Organizing Committee

1. 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 D.R. 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. Prakash Halami, Sr. Principal Scientist, CFTRI, Mysore, India
13. Dr. Vijendra Mishra, Associate Professor, NIFTEM, India
14. Dr. Surajit Mandal, Professor, WBUAIFS, 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
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Assistant Professor, Department of Dairy Microbiology
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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.
# Ninth International Conference

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

**Anand Agricultural University, Anand (Gujarat) India**

**December 13-14, 2019**

## REGISTRATION FORM

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Send the completed form to:

**Dr. Subrota Hati**

Assistant Professor, Department of Dairy Microbiology

SMC College of Dairy Science, Anand Agricultural University, Anand- 388 110 (Gujarat) India

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