



## CIRCULAR

All the faculty members and students of concerned faculties of the University on the campus and staff members of other concerned organizations are invited to attend Post Graduate seminars scheduled as per the following details at Seminar Hall (new building).

Sr. No.	Name & Reg. No.	Topic	Date & Time
1.	Akash Patel	Technological interventions in producing cheese	29/09/2018
	(04-3227-2017)	powder	9.00 am
2.	Patel Akshaykumar D.	GDL as an alternative acidulant for use in	29/09/2018
	04-3244-2017	fermented dairy products	10.00 am
3.	Yashvantha R.	Utilization of fruits and vegetables peels as value	06/10/2018
	(04-3246-2017)	added ingredients in dairy products	9.00 am
4.	Chaudhary Mamata L.	Potential application of selected Ayurvedic herbs	06/10/2018
	(04-3231-2017)	of medicinal value in dairy products	10.00 am
5.	Parth	Honey: A functional food	06/10/2018
	(04-3243-2017)	March States Carl Research Hardel	03.00 pm
6.	Nitin S. Thakare	Jaggery: A safer substitute for sugar	06/10/2018
	(04-3239-2017)	Harve a profession and v	04.00 pm
7.	Undhad Truptiben J.	Application of probiotics on gut-brain axis	19/10/2018
	(04-3245-2017)		4.00 pm
8.	Makwana Shrushti P.	Antiobesity activities of probiotics and dairy	20/10/2018
	(04-3238-2017)	based ingredients	9.00 am
9.	Chudhary Shivani N.	Potential role of probiotic fermented milks in	20/10/2018
	(04-3229-2017)	nutritional psychiatry	10.00 am
10.	Deepti Suman	Oxalate degrading LAB and its potential	20/10/2018
	(04-3232-2017)	application in managing kidney stone	03.00 pm
11.	Jetavat Karmajitsinh J.	Aloe vera: A promising ingredient for dairy and	20/10/2018
	(04-3234-2017)	food industry	04.00 am
12.	Panchal Gauravkumar S.	3D Food Printing: An emerging technology for	26/10/2018
	(04-3240-2017)	food industry	04.00 pm
13.	Makwana Shrushti P.	Polyphenols: health benefits and application in	03/11/2018
	(04-3238-2017)	dairy products	9.00 am
14.	Baldha Kinjalben G.	Mechanization of khoa based Sweets	03/11/2018
	04-3228-2017		10.00 am
15.	Chaudhari Mihirkumar K.	Saffron: chemistry, health benefits and food	17/11/2018
	(04-3230-2017)	applications.	09.00 am
16.	Jadav Kishorbhai D.	Cardamom: A food additive in dairy and food	17/11/2018
	(04-3233-2017)	industry	10.00 am
17.		Lactoferrin: Significance and application.	01/12/2018
	(04-3235-2017)		09.00 am
18.	Panchal Manjiram D.	Chemistry of deep fat frying	01/12/2018
	(04-3241-2017)		10.00 am
19.	Khant Ketankumar B.	Applications of solar energy in dairy industry	01/12/2018
	04-3236-2017		03.00 pm
20.	Parmar Ankur P.	Recent trends in refrigeration system for dairy	15/12/2018
	(04-3242-2017)	industry	10.00 am
21.	Patani Darshana G.	Fresh acid - and heat/acid - coagulated probiotic	05/01/2019
	(04-3333-2017)	cheese	10.00 am

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No: AAU/DSC/PGT/Seminar/ 7 3 / /2018

Date: 19-09-2018