

## Industry Interface Meet at Anand Agricultural University

A one day Industry Interface meet was organized at Anand Agricultural University campus on 10<sup>th</sup> June 2019. The meet was jointly organized by Faculty of Dairy Science and Faculty of Food Processing Technology. Around 75 technical persons and policy makers from dairy and food industry as well as small and medium business holders and entrepreneurs mainly from Gujarat and other States participated in this event.



In the inaugural session, the Principal and Dean of Faculty of Dairy Science, Dr. J B. Prajapati, in his inaugural speech welcomed all the participants and gave a brief background and achievements of both the faculties. Dr R. F. Sutar, the In-charge Dean of Food Processing Technology spoke about the range of products, processes and equipment developed by both the faculties. Dr. K B Kathiria, Director of Research and Dean Post Graduate Studies, AAU, in his speech said that the university has completed a good number of research projects in both the faculties. The technologies and equipment releases by AAU has been published in form of the booklet. Further, he added that university have a business processing development (BPD) unit deciding the terms and conditions for technology transfer. Dr A.K. Makwana, the organizing secretary of the event, proposed vote of thanks. Dr. N. C. Patel, the Vice Chancellor of the university, highlighted the point that during the last few years the scientists of both the faculties have carried out intensive research and released several recommendations related to new product technologies, process up gradation, new equipment and tools, etc. and the main aim of this meet was to take the university's

research output to its real users. He added that the university intends to popularize all its research recommendations among maximum possible beneficiaries and indicated that the university will continue to organize such events in future also.

Inauguration was followed by presentation of technologies by the faculty of dairy science. Total 36 technologies/process/novel products were presented. After this, the faculty of food processing technology made presentations. Cryogenic grinding technology was presented for extraction of principle compounds from spices. Several new products, equipment and implements developed were also presented. All most of the products developed by the faculty were given for testing by the participants and a few were presented as exhibits. The booklets containing information regarding new developed technologies, products and processes were given to the participants. Later on the participants were taken for visit to different laboratories, pilot plants and research infrastructure of both the faculties.