



# Announcement & Invitation

## Sixth International Conference

on

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

December 6-7, 2013

Anand Agricultural University, Anand (Gujarat) India

*Organized By*



[www.fermented-foods.net](http://www.fermented-foods.net)

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



*in Association with*  
Anand Agricultural University  
Lund University, Sweden  
Hildur Functional Foods, India



LUND  
UNIVERSITY

## ■ WELCOME TO THE CONFERENCE

The Advisory Board, Coordinating Committee and Members of the network SASNET-Fermented Foods; Anand Agricultural University, India; Lund University; Sweden; Hildur Functional Foods Pvt Ltd; India and other sponsoring organizations extend a very warm invitation to the scientists, researchers, academicians, 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 as a means of raising the productivity of Indian agro food sector thus causing increase of income for the farmers and also improvement of the health status of the consumers; for participating in the deliberations of Sixth International Conference on "Fermented Foods, Health Status and Social Well-being" during December 6-7, 2013 at Anand Agricultural University, Anand (Gujarat) India.

## ■ THEME - 2013

### **Novel Fermented Functional Foods for Prevention of Major Non Communicable Diseases.**

SASNET-Fermented Foods is a network for connecting fermented foods to health status and social well-being. This ideology of the network has emerged looking in to present day need of time tested foods that can take care of health, nutrition, economics and welfare of the society. Hence, the theme of the conference is to connect fermented foods to health status and social well-being. Fermented foods have been playing a key role in the diet of human beings for centuries. The discovery of probiosis by Metchnikoff created a scientific platform to the health claims of fermented products. Now several probiotic, prebiotic, synbiotic foods are available and sold as functional foods, nutraceuticals, health foods, dietary foods, etc. The exchange of the rich resources of fermented foods know how can present a golden opportunity for the expansion of the functional food market. However, the key to this opportunity lies in effective research, education and sharing by communication. The role of SASNET-FF as a Network of researchers, academicians and professionals play a significant role here.

Development of a scientifically sound, commercially viable and socially beneficial food product needs extensive R & D starting from raw material cultivation, harvesting, processing, storage, nutritional analysis, safety testing, clinical studies and marketing. Hence, a consortium of all concerned can better deliver practically useful product in a short duration. Further, R & D is a costly affair for a food company, but when carried out as a collaborative network project involving Universities, Industries and Research Institutions, it can become less expensive and more effective. Keeping these things in view, the network on fermented foods was formed in 2001 which has helped to strengthen relation among academicians, researchers and food industry professionals. Now we are happy to announce this Sixth International Conference on "Fermented Foods, Health Status and Social Well-being" to be held during December 6-7, 2013 at Anand Agricultural University, Anand. The conference will provide a platform to present and share scientific and technical knowledge on fermented foods and also give chance to the young scientists to present their research work. Apart from this, industries will highlight on their latest developments, especially, experience gained from a collaborative project between Indian and Swedish food scientists of the two institutions Lund University; Sweden and Anand Agricultural University, India will be highlighted and presented for open discussion. The project has been supported by SIDA, the Swedish International Development Cooperation Agency. As the theme of the conference is focused on prevention of major non communicable diseases, we expect physicians, nutritionists, dieticians and health workers to participate in particular.

## ■ THEME SESSIONS AT A GLANCE.....

The program will start with an inaugural session and keynote address on 6<sup>th</sup> morning in presence of dignitaries which will be followed by technical sessions, industry forum and panel discussion. The last plenary session will summarize the outcome of the program. Following is the list of scientific events.

## A. Technical sessions

There will be 3-4 technical sessions each having a lead speaker and 2-3 selected paper presentations by eminent personalities and will have enough scope for discussion of all related aspects.

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

## D. 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 in 3-4 poster sessions. Outstanding posters shall be rewarded.

## ■ CALL FOR PAPERS

Original research papers on the theme and befitting to any aspect of fermented foods are invited for presentation at the seminar. Each paper will be reviewed on the basis of an extended abstract describing the original research work. The extended abstract should be prepared in not exceeding 1500 words using Arial, 12 font, single space, on A4 size paper with 1 inch margin on all sides. The abstract must be divided in introduction, materials & methods, results & discussion, conclusion and few selected references. Review type, technical, unorganized or less than 500 words abstracts will not be 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 the Chairman of Scientific Committee, Dr. Baboo Nair, Baboo\_M.Nair@appliednutrition.lth.se.

The last date for submission of abstract is **October 30<sup>th</sup>, 2013**. 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 delegate.

## ■ SPONSORSHIP

To support the conference, sponsors for various activities are invited. A souvenir, containing the invited papers as well as extended abstracts of the papers accepted for the conference will be published on the occasion. Advertisements for supporting the conference are invited, which will be published in the souvenir. The tariff for the same 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, subrota\_dt@yahoo.com

Category	Print area (cm)	Tariff (Indian rupees)
Full page (multi colour)	18 x 25 cm	10000/-
Full page (Black & White)	18 x 25 cm	6000/-
Half page (multi colour)	18 x 12 cm	5500/-
Half page (Black & White)	18 x 12 cm	3500/-
Quarter page (Black & White)	12 x 8.5 or 18 x 6	2000/-
Back cover page (multi colour)	18 x 25 cm	15000/-
Inner cover page (multi colour)	18 x 25 cm	12000/-

## ■ REGISTRATION

Category	South Asian Countries		Other than South Asian Countries	
	Before November 14, 2013	After November 14, 2013	Before November 14, 2013	After November 14, 2013
Non-members	INR 2000	INR 2500	EURO 100	EURO 150
Members of SASNET-FF	INR 1500	INR 2000	EURO 75	EURO 100
Post-graduate Students	INR 800	INR 1200	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 and on payment basis. Please indicate the category of accommodation you need in your registration form. For enquiries and prior intimation for accommodation please contact Mr. C.S. Baladhiya, csbaladhiya@gmail.com

Category	Tariff per day
A	INR Upto 500
B	INR 500-1500
C	INR 1500-4000

## ■ THE HOST INSTITUTIONS

### 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 is registered as a scientific society in India. It is 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 together like minded people.

The network has been strengthened by the support and advice of late Dr. V. Kurien. Dr M S Swaminathan, Chairman of MS Swaminathan Foundation, Chennai; and Prof. M C Varshneya, Ex-Vice Chancellor, Anand Agricultural University, Anand are in its Advisory Board. 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 programmes among scientists of Europe and South 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 food 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 Anand Agricultural University through exchange of students and collaborative research projects. The first number of the *International Journal of Fermented Foods* was published by the network early this year. ([www.fermented-foods.net](http://www.fermented-foods.net))

### SMC College of Dairy Science, AAU, Anand...

SMC College of Dairy Science was established in 1960. A pioneer national centre for education in dairy technology, is recognized as "Centre of Excellence" for Dairy Education. The college started by offering Indian Dairy Diploma and subsequently, recognizing the need of the dairy industry, it offered B. Sc. (DT) degree programme which was later upgraded to B. Tech. (DT). The post graduate programme started in 1977. Hands on training for the students of the



college is provided at Vidya Dairy (a multi-product, ISO 9001-9002:HACCP Dairy Plant) handling 1.0 lakh liters of milk per day. The alumni of this college have proved themselves as successful professionals/academicians not only in Indian Dairy and Food industry, but also other countries like USA, UK, Australia, New Zealand, Canada, Europe and Gulf countries. The college conducts refresher/short term courses and technical sessions from time to time in addition to seminars on current topics. The college also conducts alumni conventions and provides analytical services, supply of dairy culture and consultancy to dairy/food plants. The work on beneficial lactic acid bacteria is going on at this college since 1980 and is first in India to have deposited two probiotic cultures of Indian origin and fully sequenced them. Research on microbiological, technological, analytical, nutritional and clinical aspects of probiotics, prebiotics and synbiotics is a major activity of the Dairy Science faculty. ([www.aau.in](http://www.aau.in)).

### Department of Applied Nutrition, Lund University...



Lund University was founded in 1666. With eight faculties and a multitude of research centres and specialized institutes, it is today the largest unit for research and higher education in Sweden which has 42,500 students and 6000 employees at present. Lund University receives 1600 exchange students and sends 800 abroad annually. The University has exchange agreements with more than 600 universities in more than 50 countries world-wide and has more than 400 contracts in the EU-program. More than 3000 post-graduates work at the University of Lund and 45% of them are women.

The Department of Applied Nutrition carries out research and provides education in most of the areas starting from raw material to the effects on the health of the consumers. Research is characterized by an interdisciplinary focus on processing technologies with a broad aim of optimizing development of food products for both, convenience and quality as perceived by the consumer. The most important aim is to minimize the gap between basic research and applied research. Long-standing collaboration with the food industry ensures that new research findings can rapidly be implemented in new processes, techniques and products. This collaboration is also of great importance for the specialized food courses being organized every year by the Department of Biotechnology. Research is also focused on pharmaceutical applications, which utilizes many of the scientific principles for design of drugs and foods. The department is also active in coordinating the inter-disciplinary functional food science centre and the anti diabetic centre. ([www.lu.se](http://www.lu.se))

## ■ 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/ Ahmedabad airport. Anand is known as "Milk City of India" due to location of hosts of dairy institutes such as AMUL, National Dairy Development Board (NDDB), Gujarat Cooperative Milk Marketing Federation (GCMMF), 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 Amul Dairy (a multi-product cooperative dairy plant, handling about two 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. Holy pilgrimage places viz., Dakor, Vadtal, Nadiad, Pawagarh, etc. are located in near vicinity, while beautiful water park near Kheda (50 km) and Mehsana (100 km) and Ajwa Gardens at Baroda (45km) are the places to relax and enjoy.

A variety entertainment programme for the delegates will be presented on the evening of 6<sup>th</sup> that will showcase the traditional dance and music of Gujarat (*Garba & Ras*) and folk dances of other States of India.

## ■ SASNET-FERMENTED FOODS

### Advisory Council

1. Dr. M S Swaminathan, Chairman, MS Swaminathan Research Foundation, Chennai, India
2. Dr. M.C. Varshneya, Ex-vice-Chancellor, AAU, Anand, India
3. Dr. Rangne Fondén, Livsmedelskonsult, Stockholm, Sweden
4. Prof. Rickard Öste, Chairman, Aventure AB, Lund, Sweden
5. Dr. Torkel Wadstrom, Prof. of Medical Microbiology, Lund University, Sweden.
6. Dr. Åsa Ljungh, Assos. Prof of Medical Microbiology, Lund University, Sweden.
7. Prof. Nagendra P. Shah, Prof of Food Science, Hong Kong University, Hong Kong
8. Dr. V.M. Abdulla, Professor, Trace Element Institute of UNESCO, Lyon, France
9. Dr. A.R. Pathak, Vice Chancellor, Navsari Agricultural University, Navsari, India
10. Prof. Olle Holst, Department of Biotechnology, Lund University, Sweden
11. Dr. Ingrid Waspodo, Research scientist, University of Indonesia, Jakarta, Indonesia
12. Dr. Damitha Rajapaksa, Senior Research Officer, Industrial Technol. Inst., Colombo, Srilanka.
13. Dr. V. H. Potty, Cashew Export Promotion Council of India (CEPC), Trivendrum

### Governing Council

1. Dr. Baboo M. Nair (Chairman), Professor Emeritus, Department of Applied Nutrition, Lund University, Lund, Sweden.
2. Dr. J. B. Prajapati (Coordinator), Professor, SMC College of Dairy Science, Anand Agricultural University, Anand, India
3. Dr. P. S. Prajapati (Treasurer), Professor, SMC College of Dairy Science, Anand Agricultural University, Anand, India
4. Dr. J.M. Dave, Retired Dean, Dairy Science College, Anand, India
5. Dr. S. S. Sannabhadti, Retired Dean, Dairy Science College, Anand, India
6. Dr G. Vijayalaxmi, Dy Director, Food Microbiology Division, CFTRI, Mysore, India
7. Dr. Rekha S. Singhal, Professor, Dept. of Food & Fermentation Technology, Institute of Chemical Technology, Mumbai, India
8. Dr. C. D. Khedkar, Head, Dairy Microbiology, Motinagar Professor Colony, Pusad, Maharashtra, India
9. Dr Jyoti P. Tamang, Department of Botany, Sikkim University, Gangtok, India
10. Dr. P. A. Shankar, Retired Director of P. G. studies, KVAFSU, Bangalore, India
11. Mrs. Suja Senan, Asst. Professor, SMC College of Dairy Science, Anand Agricultural University, Anand, India

## CONFERENCE SECRETARIAT

### PATRONS

Dr. A.M. Shekh, Vice Chancellor, AAU  
Prof. Baboo Nair, Emeritus Professor, Lund University; Sweden.

### CHAIRMAN

Dr. B.P. Shah, Dean, Faculty of Dairy Science, AAU

### COORDINATOR/ ORGANIZING SECRETARY

Prof. JB Prajapati, Coordinator, SASNET-FF

### For Further Details & Participation Contact

#### Coordinator

**Dr. J.B. Prajapati**

Professor & Head, Department of Dairy Microbiology  
SMC College of Dairy Science, Anand Agricultural University, Anand- 388 110 (Gujarat), India  
Phone: +91 2692 264170, 225851, 261352 Fax: 02692 261314, 261520 • Email: jbp@prajapati@gmail.com

All the payments must be made 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) in any branch of Central Bank of India. However, the counter foil as a proof of deposit of money has to be sent to us alongwith registration form/adv. matter.

**SIXTH INTERNATIONAL CONFERENCE  
FERMENTED FOODS, HEALTH STATUS AND SOCIAL WELL-BEING**

Anand Agricultural University, Anand (Gujarat) India

December 6-7, 2013

**REGISTRATION FORM**

Name:			
Designation:			
Address:			
Phone:		Fax:	
		Email:	
Payment Details:		Registration Fees Rs. _____	
		By Net banking/Cash/MT/DD No. _____	
		Dated -----	
		drawn on Bank _____	
Year of Graduation:		Post Graduation:	
Arrival:		Mode:	Date:                      Time:
Departure:		Mode:	Date:                      Time:
Accommodation:		Required for _____ days.	
		Category :    A    B    C            (Tick any one)	
Food preference:		Vegetarian / Non-Vegetarian	
Date:		Signature:	

*Send the completed form to:*

**Dr. J. B. Prajapati**, Organizing Secretary,  
Department of Dairy Microbiology,  
SMC College of Dairy Science,  
Anand Agricultural University, Anand- 388 110, India.  
Phone: +91 2692 264170, 225851 • Fax: +91 2692  
261314 Email: [jbprajapati@gmail.com](mailto:jbprajapati@gmail.com)

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