



Ninth International Conference on Fermented Foods organized at SMC College of Dairy Science, Anand



Swedish South Asian Network on Fermented Foods (SASNET-FF) in association with SMC College of Dairy Science, 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 (India); Dr. Verghese Kurien Centre of Excellence, IRMA, India organized the 9th International Conference on “Fermented Foods, Health Status and Social Well-being” during 13-14th December, 2019. The theme of the conference was probiotic food products and gut microbiota. The conference focussed on research work related to these aspects and to help in establishing the role of probiotic and fermented foods in maintaining health status and social well-being. More than 400 delegates including academicians, scientists, researchers, students, dairy and food professionals and

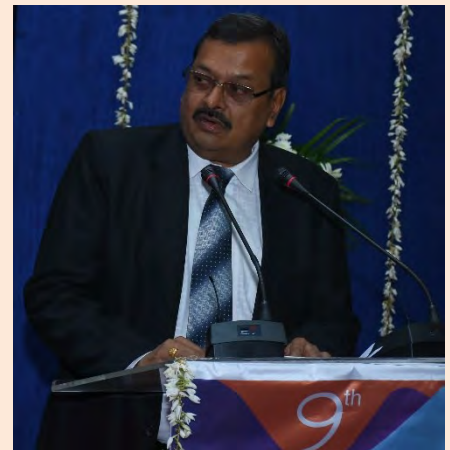
nutritionists from India and abroad attended the seminar. The seminar had speakers from Sweden, Egypt, Ireland, Hongkong, Indonesia, Japan, Denmark and Netherlands.

Prof. Baboo Nair, Chairman, SASNET-FF and Professor Emeritus, Lund University, Sweden welcomed the dignitaries, technocrats and participants from around the world to the international conference & quoted that the seminar provides platform for



networking of home-grown scientists of 9 different countries. While briefing on various activities of SASNET-FF network, he mentioned that the decade has witnessed revolutionary change in food consumption habits and the role of probiotics and functional fermented foods is inseparable for social well-being.

The Guest of Honour, Dr. K. B. Kathiria, Principal, College of FPT & BE, AAU, Anand stated that India being an agrarian country, it is recommended to improvise on food & nutrition security in years to come. He highlighted that the Dairy & Non-Dairy fermented foods are an integral part of Indian cuisine, the need of which possibly arrived on grounds of preservation and flavour development. He added biotechnological interventions can add a new phase to fermented foods and products' having clinically proven health benefit is the need of hour. On this



occasion Dr. D. C. Joshi, Vice Chancellor, Agricultural University, Kota coined the fact that India's



fermented foods have regional specificity and they offer broad range of health benefits. He stressed on the need for more scientific research and clinical studies in the area of fermented foods as the present scenario is witnessing incidence of more and more life style diseases which sometimes can be just treated by medication alone. He remarked that this international conference provides a suitable platform for technology transfer at international level.



The Guest of Honour, Prof. Dr. Rickard Oste, Member of Royal Swedish Academy of Agriculture and Forestry, Emeritus Prof. Lund University recollected the efforts of Dr. Verghese Kurien, the ‘Father of White Revolution’ as futuristic and extremely inspiring. He emphasised on the growing role of non-dairy milks in day to day life at global level and suggested non-dairy fermented foods are substrates to new technology development. Dr. Rickard commented that as a scientific community we shall act as responsible stakeholders of agro-food industry to develop a sustainable solution to population growth & climate change. He also

made references to the ‘Global Burden of Disease (GBD)’ which provides a tool to quantify health loss from hundreds of diseases, injuries, and risk factors, so that health systems can be improved and disparities can be eliminated. He endorsed the view that with respect to reported benefits of dietary fibres, synbiotic foods and thereby fermented foods have a large role to play in well-being of society.

The Chief Guest Dr. Rameshwar Singh, Vice Chancellor, Bihar Animal Science University, Patna referred the conference as ‘galaxy of food scientists’ in Anand city. He stated that the research interests in probiotics, synbiotics has grown several fold since their introduction and the spectrum of benefits like combating depression; for treatment of migraine, heart diseases, ageing, obesity and at large addressing issues of malnutrition. He also referred to emerging concept like



psychobiotics, which exert anxiolytic and antidepressant effects characterised by changes in emotional, cognitive, systemic, and neural indices through bacteria–brain communication channels. Dr. Singh urged the participants to define clarity on emerging range of products like probiotic shampoo, cleaning agents, toothpaste and its role in prevention of dental carries. He added that many questions with respect to probiotic

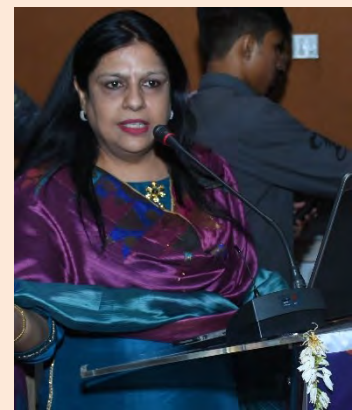
foods namely their safety in immune compromised individuals, effect of probiotic in person

undergoing antibiotic treatments, exact mechanism of action of probiotic starter, how long the product need to be consumed to have health benefit, the matrix for delivering probiotic etc., need scientific explanation. He concluded by saying that regulatory body's approval of health claims, new fermented products with improved functional and nutritional benefits for the well-being of the society is required in this area.



In his Presidential Address, Dr. R.V. Vyas, Hon'ble Vice Chancellor, AAU, Anand mentioned the mythological implications of fermented foods in India which is evident from ancient Rigveda texts. He remarked that AAU has been working on fermented foods since 1980's and was first to carryout whole genome sequencing of *Lactobacillus helveticus*. He acknowledged the facilities available at AAU as Food Business Incubator, Bakery Shala, Anubhav Dairy & Vidya Dairy have a crucial role in new product development as first hand technology development and transfer.

Dr. J. B. Prajapati, Coordinator, SASNET-FF & Dean, Faculty of Dairy Science, AAU, Anand and Mr. Keyur Shah, Hildur Functional Foods Private Ltd., were felicitated on this occasion for their outstanding contributions in the area of fermented foods. A souvenir related to research in fermented foods was released on this occasion.



The two day seminar had seven technical sessions including one industry forum. Total 24 lead papers, 7 industry presentations and 9 young scientists presentation were made on various issues related to fermented foods, probiotics and health status. The conference also provided a platform to young scientists and scholars to present their research work through poster presentations. Total 58

posters were presented in 3 sessions. A fermented food and beverage recipe development contest and exhibition was organized, wherein total 44 products were presented.



The Chief Guest of valedictory function Prof R. S. Dubey, Vice chancellor, Central University of Gujarat, indicated that fermented foods enjoyed prominent place in Indian Food since ancient times. India has a wide variety of fermented foods and beverages in its food baskets with regional diversities. He quoted WHO definition of health as ‘a state of complete physical, mental and social wellbeing and not merely the absence of disease or infirmity’, ‘Wellbeing’ refers to a positive rather than neutral state, framing health as a positive aspiration’. And in reference to this definition of health he upheld that fermented foods have a pivotal role to play. He was of the view that more strains of bacteria are required for production of fermented foods in large scale and with proven health claims. During the valedictory function the Chairmen of all the seven sessions presented the



summary report of their session. During the prize distribution ceremony, outstanding oral and poster presentations were awarded. Also students were awarded with cash prizes for best fermented product recipe development. At the end, Dr. Subrota Hati, Organizing Secretary of the conference, proposed the vote of thanks.

