

# Paper Presentation Results

## Online Oral Presentations (Non-AIFT)

Theme	THEME 1 - Novel Foods and Novel Food Ingredients		
<b>1st Position</b>	Bhupendra Kumar, Dr. Anurag Singh	Harcourt Butler Technical university, Kanpur (208002)	Assessing the Effect of Oleogels on Fried Snack Quality
<b>2nd Position (Tied)</b>	Ankur Aggarwal, Tarun Verma	Banaras Hindu University, Varanasi, Uttar Pradesh, India - 221005	Process Optimization and Characterization of Black Wheat based Rawa Idli Mix
<b>2nd Position (Tied)</b>	Pimpalkhare C.H.1, Athawale G.H., Wattamwar S. A., Dagadkhair R.A.	IMT School of Food Technology; ICAR, Directorate of Onion and Garlic Research, Khed, Pune	Study on Standardisation the Drying Process, Chemical Composition and Shelf life of Dried Tambul
<b>3rd Position (Tied)</b>	Ms.Viniga Jemrin.V, Ms.Keerthana S Nambiar and Ms.Abhirami. P. P	Dr. N.G.P Arts and Science College, Coimbatore, Tamil Nadu	Development of almond milk ice cream bars enriched with medicinal plants
<b>3rd Position (Tied)</b>	Mr. Tharunvijay SV, Ms. Veerasandhiya B , Ms. P.Kanneswari, and Mrs. S.Madumitha,	Dr. N.G.P Arts and Science College, Coimbatore, Tamil Nadu,	Development and formulation of proberry shake incorporated with goat milk and berrie

Theme	THEME 2 - Valorization of Food By-products		
<b>1st Position</b>	S.Thilakavathy and C.Rathina	Avinashilingam Institute for Home Science and Higher Education for Women, Coimbatore	Development of Innovative Food Products from Coconut Inflorescence
<b>2nd Position</b>	Anila Zahid and Dr. Renu Khedkar	Amity University, Noida	Utilization of Onion Peel: Transforming Food Waste into a Valuable Resource
<b>3rd Position (Tied)</b>	Sumi Regmi, Srinivas Janaswamy	South Dakota State University, Brookings, USA	Cellulosic Residue of Soybean Hulls for Developing Eco-friendly Packaging Films and Raspberries Preservation
<b>3rd Position (Tied)</b>	Divya Singh Chauhan	Raja Balwant Singh Engineering Technical Campus, Bichpuri, Agra	A Sustainable Solution for Food Packaging: Development of Biodegradable Utensils from Sweet Lime Peel Powder and Coconut Coir

Theme	THEME 3 - Food for Health and Well Being		
<b>1st Position</b>	Ringshangphi Khapudang and Saleem Siddiqui	Sharda University, Greater Noida	Effect of ultrasound assisted extraction method on the functional properties of proteins from oyster mushroom ( <i>Pleurotus ostreatus</i> )
<b>2nd Position (Tied)</b>	Michi Kanya, Peddapati Pavani1, Maddree Rakshit, Chhavi Taliwal, Maheshwar Mekam	MYAS, ICMR- National Institute of Nutrition, Hyderabad, Telangana	Development and evaluation of energy bar using makhana powder and dates
<b>2nd Position (Tied)</b>	M. Anuhya, Dr. Neetu Dobhal, Jyoti Singh	Govind Ballabh Pant University of Agriculture and Technology, Pantnagar, Uttarakhand	Impact of Germination on Nutritional Composition of Quinoa ( <i>Chenopodium quinoa</i> ) Flour
<b>3rd Position (Tied)</b>	Jyoti Goyat	SGT University Gurugram, Haryana	Health benefits & potential use of Post biotics in Food Industry Colon & Overview.
<b>3rd Position (Tied)</b>	Pooja Tripathi	BHU, Varanasi	The Crucial Role of Dairy in the Transformation of Food Systems for Child Health and Well-Being

Theme	THEME 4 - Food for Health and Well Being		
<b>1st Position</b>	Maryam Wahab, Srinivas Janaswamy	South Dakota State University, Brookings, USA	Porous Corn Starch Granules as Effective Host Matrices for Encapsulation and Sustained Release of Curcumin and Resveratrol
<b>2nd Position</b>	M Bhalerao, Dr. V Y Karadbhaje, Dr. S V Karadbhaje	LITU, Nagpur, India	Modification & isolation of non-traditional oils
<b>3rd Position</b>	Bachu Dhanalaxmi, Dasari Rohitha, Chhavi Taliwal, Maheshwar Mekam	MYAS, ICMR-National Institute of Nutrition, Hyderabad, Telangana	Development and Characterization of Plant-Based Protein Bar as a nutritional supplement for athletes: A Focus on Green gram (Vigna radiata)

Theme	THEME 5 - Millets - Magical Sustainable Crops		
<b>1st Position (Tied)</b>	Jayasree Joshi T and P. Srinivasa Rao	Indian Institute of Technology Kharagpur	Evaluation of Quality Changes and Predictive Modelling of Safe Storage Time for Pearl Millet Grains
<b>1st Position (Tied)</b>	Prashanth P, Jayasree Joshi T, Shagolshem Mukta Singh, and P. Srinivasa Rao	Indian Institute of Technology Kharagpur	Effect of UV-C Treatment on the Quality Attributes of Pearl Millet Flour
<b>2nd Position</b>	Sheetal D. Deshmukh, Shantanu S Wankhede	Laxminarayan Innovation Technological University, Nagpur, MS	Development and Evaluation of Novel Edible Cutlery from Gluten-Free Millet and Starch Blends: A Sustainable Alternative to Plastics
<b>3rd Position</b>	Sneha Karadbhajne, Sakshi Ukhalkar, Prashant Lungade	Laxminarayan Innovation Technological University, Nagpur,	Gluten Free Traditional Indian Finger Millet Snack (Papad): Impact of Formulation and Processing

Theme	THEME 6 & 7 - : Food Regulation and Policies & Food Safety		
<b>1st Position</b>	Wattamwar S. A., Kulthe A. A., Athawale G.H., Dagadkhair R.A., Shaikh K.A.	ICAR, Directorate of Onion and Garlic Research, Khed, Pune	Lactobacillus strains: Screening, characterization and in vitro assessment of their bacterial characteristics for product commercialization
<b>2nd Position</b>	Sadaf Ahmad, Rashid Imran Ahmad Khan, Nazia Tabassum, Asfa Alam	AMU, Aligarh	Quality and shelf-life improvement by using Alginate-based edible coating on fresh-cut melons
<b>3rd Position (Tied)</b>	Dr. Jaju Rameshwar	MGM College of Food Technology, Gandheli	Analytical Review on Compliance to Food Regulations
<b>3rd Position (Tied)</b>	Dr. Vijayata Sengar and Ms. Arushi Loiwal	The Maharaja Sayajirao University of Baroda	Assessing consumers' understanding and perceptions regarding food labels

<b>Theme</b>	<b>THEME 8 - Sustainable Food Production</b>		
<b>1st Position</b>	Bernice Efua Buabeng-Odoom, Dr. Karuna Singh, Dr. MonikaThakur	Trauma and Specialist Hospital Winneba, Ghana, Shradha University, Amity University,	Process Standardization, Consumer Acceptability and Nutritional Evaluation of Value Added Bread with Mushroom Powder
<b>2nd Position</b>	Anushka Gupta, Dr. Vivek Kumar	Harcourt Butler Technical University, Kanpur	Preservation of post harvest quality of amla fruit with Beeswax coating
<b>3rd Position</b>	Jashandeep Kaur, Shilpa Gupta and Hira Singh	Punjab Agricultural University, Ludhiana	Indian Spinach: Green leafy vegetable crop for strengthening the human immunity

Theme	THEME 9, 10 & 11 - Food in Conflict Zone & Emergencies, Exploiting New Interfaces in Food Science and Nutrition & Biodiversity in Foods		
<b>1st Position</b>	Kavana G.H., Rakshitha R.G., Sundus Nida	Department of Food Technology, Faculty of Engineering and Technology, JAIN (Deemed-to-be University), Jakkasandra Post, Kan akapura Taluk, Ramanagara District – 562112, Karnataka; India.	Insect Protein as A Sustainable Food Source in Conflict Areas and Emergency Situations: A Technical Perspective
<b>2nd Position (Tied)</b>	Vaishali Chaurasia	International Institute for Population Sciences, Mumbai, India	Food habit of infertile couples taking treatment from Government hospitals in Mumbai
<b>2nd Position (Tied)</b>	Pallawi Joshi, Anil Kumar Chauhan, Shubhendra Singh	Laxminarayan Innovation Technological University, Nagpur, Maharashtra, India	Dietary fiber and phytochemicals present in cookies incorporated with Terminalia Chebula powder and Jackfruit Seed Flour
<b>3rd Position (Tied)</b>	Gaurav Bansal and Deepshikha Thakur	Kerala Technological University; Saint Gits College Of Engineering	Incorporation of raw banana pulp powder for manufacturing gluten free noodles to overcome gluten intolerance and enhance functional properties



<b>3rd Position (Tied)</b>	Prashant Lungade, Sneha Karadbhaje	Laxminarayan Institute of Technology University, Nagpur, India	Today's Advancement, Future Prospects and economic upliftment of Tribes through the commercial approach of Mahua Flowers in the Food Industry
----------------------------	------------------------------------	--	--