

Offline Oral

Theme 1: Sustainable Food Systems

Position	Name	Topic	Affiliation	Email Id
1st	Anamika Thakur a* , Abhijit Kar b, Alka Joshi a, Dinesh Kumar a Renu Singhc	Chlorine free nanocellulose based rice husk edible coating on Kale leaves: Approach towards circular economy	Division of Food Science & Postharvest Technology, ICAR-Indian Agricultural Research Institute, New Delhi-110012 b ICAR- National Institute of Secondary Agriculture, Ranchi- 834010 cCentre for Environment Science and Climate Resilient Agriculture , ICAR- Indian Agricultural Research Institute, New Delhi-110012	anamikathakur63@gmail.com anamika.thakur@icar.gov.in
2nd	Tannu Goswami	SUSTAINABLE INNOVATION IN FUNCTIONAL FOODS: DEVELOPMENT OF IRON-RICH JAM USING PALMYRA JAGGERY (Borassus flabellifer)	Manav rachna international institute of research and studies	goswamitannu06@gmail.com

Theme 2: Impact of Climate Change on Food Production and Food Security

Position	Name	Topic	Affiliation	Email Id
1st	Muskan Kataria & Dr. Pooja Mehra	Sustainable Agriculture and Economic Growth: Addressing CO2 Emissions in Global Leading Economies	Amity School of Economics, AUUP	muskankataria310802@gmail.com muskan.kataria5@s.amity.edu pmehra@amity.edu

Theme 3: Nutrition, Health & Functional Foods

Position	Name	Topic	Affiliation	Email Id
1st	Alka Joshi ¹ , Shruti Sethi ¹ , Anamika Thakur ¹ , Dinesh Kumar ¹ and BS Tomar ²	Beetroot Pomace: A functional additive for muffins	Division of FS & PHT, ICAR-IARI, New Delhi; Division of Vegetable Sciences, ICAR-IARI, New Delhi	alka.foodtech@gmail.com
2nd	Geetanjali Tahiraman ¹ , Karuna Singh ^{2*} , Dr Saroj Kumar Kar ³ & Dr Alka Mathur ⁴	Maternal Knowledge and Practices on Infant & Young Child Feeding in a Delhi Tertiary Hospital: A Cross-Sectional Study	Department of Nutrition and Dietetics, School of Allied Health Science, Sharda University, Knowledge Park III, Greater Noida, Uttar Pradesh- 201310, India	karuna.singh@sharda.ac.in
3rd	Amandeep Singh* , Devaraja H.C., and Monika Sharma	Development of Active Vitamin B12 Rich Ready to Drink Composite Fruit Beverage	Department of Dairy Technology ICAR-NDRI, SRS, Bengaluru	amandeepsingh2363@gmail.com
Consolation	Ms. Yukta Mittal ¹ , Dr. Lakhvinder Kaur ²	"Development and Impact of Ragi-Based Functional Mayonnaise Enriched with Ashwagandha and Moringa: A Sustainable Plant-Based Alternative"	Nutrition and Dietetics, School of Allied Health Sciences, Manav Rachna International Institute of Research and Studies, Faridabad, Haryana.	mittalyukta04@gmail.com, lakhvinder.sahs@mriu.edu.in

Theme 4: Current Trends in Food Science & Technology

Position	Name	Topic	Affiliation	Email Id
1st	Aparnna V.P1 , Dr. Kaushik Khamrui ^{1*} , Dr. Writdhama G Prasad ¹	Redefining Traditional Indian Dairy Products Through Innovation: 3D Printing for Digitizing Burfi Production	1 Dairy Technology Division, ICAR- National Dairy Research Institute, Karnal, Haryana	vpaparnna33@gmail.com kkhamrui@gmail.com
2nd	Muskan Chadha ¹ , Karuna Singh ^{1*} , Dantuluri Harshita ¹ , Shalini Choudhary ¹ , Ratnakar Shukla ²	Development and optimization of a novel synbiotic maize based spread: response surface methodology approach	Department of Nutrition and Dietetics, Sharda School of Allied Health Sciences, Sharda University	muskanchadha3008@gmail.com karuna.singh@sharda.ac.in
2nd	Bindvi Arora	Texture Modified Protein Extrudates Prepared by Reactive Supercritical Fluid Extrusion	Division of Food Science and Postharvest Technology, ICAR-Indian Agricultural Research Institute, New Delhi	bindvi@gmail.com

3rd	Shefali Sirame* ^{ab} , Pranav K. Singh ^b , Santosh Kumar Mishra ^b , Nitika Goel ^b , Gajanan P. Deshmukh ^b , Neelkanth Nirmalkar ^c	EFFECT OF MICRO-NANOBUBBLES ON THE FERMENTATION PATTERN AND PHYSICOCHEMICAL ATTRIBUTES OF STIRRED YOGHURT	aDivision of Dairy Technology, ICAR-National Dairy Research Institute, Karnal; bCollege of Dairy and Food Science Technology, Guru Angad Dev Veterinary and Animal Sciences University, Ludhiana; c Department of Chemical Engineering, Indian Institute of Technology, Ropar.	shefalisirame09@gmail.com
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Theme 5: Food Safety & Quality

Position	Name	Topic	Affiliation	Email Id
1st	Abhinav Kalra, Poonam Khanna* , Kamalpreet Kaur Chahal, Rachna Shrivastava Tanvi Kiran ⁴ , Sonu Goel, Nitin Kaushal	Evaluating the Impact of Training Programs on Empowering Street Vendors in Punjab: Insights from Government of India Initiatives	1 Department of Community Medicine and School of Public Health, Post Graduate Institute of Medical Education and Research, Chandigarh, India	poonamKhanna05@gmail.com
2nd	Deepak Kumar , Sangita Ganguly, Yogesh Khetra, P.N. Raju, Rashmi HM, Himanshu Kumar Singh	Development and Evaluation of Functional attributes and Shelf life of Probiotic Processed Cheese	Dairy Technology Division, ICAR-NDRI, Karnal, Haryana	deepakgujar488@gmail.com
3rd	Deepali Sharma	Assessment of Cadmium Contamination in Packaged and Raw Bovine Milk from Budhera, Gurgaon: A Comparative Analysis	Department of Nutrition & Dietetics, Faculty of Allied Health Sciences, Shree Guru Gobind Tricentenary (SGT) University Gurugram, Haryana India	deepali_fahs@sgtuniversity.org
3rd	Janis Sinate and Sunayan	Organoleptic, Microbial and Physico-chemical Evaluation of Gut- Boosting Marmalade	Amity Institute of Food Technology	sinatejanis@gmail.com
Consolation	Charu Agarwal ¹ , Loveleen Sharma ²	Advancing Plant Proteins: The Role of Non-Thermal Modification Techniques in Structural and Functional Enhancement	Amity Institute of Food Technology	charu.agarwal1@s.amity.edu

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Theme 1: Sustainable Food Systems

Position	Name	Topic	Affiliation	Email Id
1st	Jayasree Joshi T* and P. Srinivasa Rao	Effectiveness of hermetic bag for long-term storage of pearl millet grains	Agricultural and Food Engineering Department, Indian Institute of Technology Kharagpur,	jayasreejoshi48@gmail.com
2nd	Chitra Sudalaimani1, Senthil Subramanian1,2, and Srinivas Janaswamy1,3	Utilizing Agro-Waste for Sustainable Methylcellulose Production	Department of Agronomy, Horticulture and Plant Science, Department of Biology and Microbiology, Department of Dairy and Food Science, South Dakota State University, Brookings	Srinivas.Janaswamy@sdstate.edu; Chitra.Sudalaimani@jacks.sdstate.edu
3rd	*Shweta A. Patil and Iranna S. Udachan	Malting Millets: Unlocking Enhanced Bioavailability of Nutrient	Food Technology Department, Department of Technology, Shivaji University, Kolhapur, Maharashtra, India	shweta310388@gmail.com; isu_tech@unishivaji.ac.in

Theme 2: Impact of Climate Change on Food Production and Food Security

Position	Name	Topic	Affiliation	Email Id
1st	Dr. Chaitali Bose	Salinization of Soil – A Consequent of Climate Change Threatens Food Security: A Review	Department of Food and Nutrition, Government General Degree College, Narayangarh, West Bengal	chaitali.bose85@gmail.com
2nd	Kriti Kohli and Kshitij Parmar	A Study of Role of Artificial Intelligence in Precision Farming	Amity Institute of Organic Agriculture, Noida	kritikohli21@gmail.com
2nd	Rajni Sharma* and Hari Ram	BIOFORTIFICATION OF FOOD CROPS THROUGH AGRONOMICAL INTERVENTIONS TO ALLEVIATE HIDDEN HUNGER IN HUMAN BEINGS	Department of Agronomy, Punjab Agricultural University, Ludhiana India - 141004	rajni-sharma@pau.edu
3rd	Sarah Mark and Guneshori Maisnam	Ethanol Blended Petrol and Its Impact on Indian Agriculture	Amity Institute of Organic Agriculture, Noida,	sarah.mark@s.amity.edu

Theme 3: Nutrition, Health & Functional Foods

Position	Name	Topic	Affiliation	Email Id
	Madalageri Deepa, Nagesh Raksha2, Krishnamurthy Ramyashree2 and Takkalaki Saniyaanjum2	Development of Innovative Gluten-Free Cookies: Enhancing Flavour and Nutrition	Department of Food Technology, Ramaiah University of Applied Sciences, Bangalore, India.	deepamadalageri.ft.is@msruas.ac.in
2nd	K. Sai Lavanya , A. Sumana	Development and Sensory Evaluation of Multi-Grain Crackers for the Management of metabolic dysfunction-associated steatotic liver disease (MASLD)	Department of Food and Nutritional Sciences Vidyagiri, Prasanti Nilayam, Andhra Pradesh	asumana@sssihl.edu.in; sailavanya4102@gmail.com
2nd	Mrs. Revathi V *1, Keisha Dharani2, Pitta Deepika3, Samaja Taniyala4, Bolugu Sagarika5 and Dr. Kamala Golla6	Natural Nutritional Enrichment of soya and groundnut paneer with micro millet extract	Department of Biochemistry & Nutrition, Bhavan's Vivekananda College of Science, Humanities and Commerce, Sainikpuri, Secunderabad, Telangana, India.	revathinutrition3yr@gmail.com
3rd	M. Carpena(1), P. Barciela(1), A. Perez-Vazquez(1), F. Chamorro(1), A. Silva(2),(1), M.A. Prieto(1)*	Evaluation of red macroalgae as biomass feedstock for biofuel production	Universidade de Vigo, Nutrition and Bromatology Group, Department of Analytical Chemistry and Food Science, Instituto de Agroecología e Alimentación (IAA) – CITEXVI, 36310 Vigo, Spain. REQUIMTE/LAQV, Instituto Superior de Engenharia do Porto, Instituto Politécnico do Porto, Rua Dr. António Bernardino de Almeida 431, 4249-015 Porto, Portugal.	(mprieto@uvigo.es),paula.barciela@uvigo.gal
3rd	Indira Dutta1 , Priyanka Chatterjee1, Samridhi Bhattacharjee1, Sanjukta Kar,1 Joyeta Ghosh1*	Exploring the Link Between Sleep Disorders and Nutritional Status: Implications for Health and Well-Being	Dietetics and Applied Nutrition, Amity University Kolkata, Kolkata, India	indiradutta305@gmail.com; joyetaghosh01@gmail.com

Theme 4: Current Trends in Food Science & Technology				
Position	Name	Topic	Affiliation	Email Id
1st	Anushree R K 1, Dr. B.S. Agarkar ² and Swaroopa G2	"Development and Nutritional Evaluation of Biscuits Incorporating White Finger Millet (KMR-340) and Parbhani Shakti Sorghum".	1 Department of Food Science and Nutrition, 2Department of Food Engineering CCS, VNMKV, Parbhani, India.	rkanushree25@gmail.com
2nd	Sandeep Paudel and Srinivas Janaswamy	Novel Biodegradable and Sustainable Packaging Films from Binary mixtures of Alfalfa Cellulosic residue and Carrageenan	Department of Dairy and Food Science, South Dakota State University, Brookings, SD 57007, USA	Sandeep.Paudel@jacks.sdstate.edu; Srinivas.Janaswamy@sdstate.edu
3rd	Namita Patil , 1*, Gurunath Mote, 2, J. A. Khot ³ , K. Prathapan	A Comprehensive Study on the Development and Optimization of Functional Cookies Based on Finger Millet and Jaggery Using Simplex Lattice Mixture Design Approach and Correlation Between Quality Parameters	Department of Food Technology, D. Y. Patil Agriculture and Technical University, Talsande, Kolhapur, Maharashtra	namita.patil16@gmail.com

Theme 5: Food Safety & Quality				
Position	Name	Topic	Affiliation	Email Id
1st	Anupreet Singh Writdhama Prasad , Kaushik Khamrui and Shaik Abdul Hussain	Effect of incorporation of nutrients on physico-chemical and sensory attributes of gulab jamun	Dairy Technology Division, ICAR-National Dairy Research Institute, Karnal, Haryana	wgprasad.ndri@gmail.com
2nd	Nitin Sonkar ¹ , Sheikh Mobin ² , Payal Bhati ³ , Chitra Sonkar ¹	Studies on Effects of Drying Methods on Quality Characteristics of Tomato Pulp Leather	Department of Food Processing and Technology, Gautam Buddha University, Greater Noida, Department of Processing and Food Engineering, Sam Higginbottom University of Agriculture, Technology and Sciences, Prayagraj	chitra.sonkar@shiats.edu.in
3rd	Patil Aishwarya ¹ and Pushpa Bharati ²	NUTRITIONAL EVALUATION OF KODO MILLET HEALTH MIXES FROM PARTITIONED LOW AND HIGH FIBER KODO MILLET FLOUR	Department of Food Technology, Faculty of Life and Applied Health Sciences, Ramaiah University of Applied Sciences, Bangalore, Karnataka; Department of Food Science and Nutrition, College of Community science, University of Agricultural Sciences, Dharwad, Karnataka	aishwaryavpatil550@gmail.com

Theme 6: Harnessing Nanobiology for Agri Food Technology				
Position	Name	Topic	Affiliation	Email Id
1st	Aakriti Srivastava ^{1,2} , Monika Thakur ^{2*} , Durgesh Kumar Tripathi ¹	Zinc Nanoparticles Modulate Arsenic Absorption And ROS Scavenging, Which Are Key Components Of Arsenic And NaCl-Mediated Cross Tolerance Processes In Rice	¹ Crop Nanobiology and Molecular Stress Physiology Lab, Amity University Uttar Pradesh, Noida, Uttar Pradesh	aakriti.srivastava@s.amity.edu
2nd	Shivani Mahraa, Sneha Tripathia, Kavita Tiwaria, Sobhitha Mathewa, Kritika Singha *Shivesh Sharma a	Biopolymer based Strategy for Enhanced Survival and Controlled Release of Plant Growth-Promoting Bacteria (PGPR) under Environmental Stress: A way towards sustainable agriculture	a Department of Biotechnology, Motilal Nehru National Institute of Technology, Allahabad, 211004, Uttar Pradesh, India	shivani.2022rbt10@mnnit.ac.in
3rd	Pratyusha	Impact of copper and iron nanoparticles on photosynthetic pigments and stomatal frequency of rice plant	1Crop Nanobiology and Molecular Stress Physiology Lab, Amity University Uttar Pradesh, Noida, Uttar Pradesh	pratyushadhal4215sp@gmail.com

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Theme 1: Sustainable Food Systems

Position	Name	Topic	Affiliation	Email Id
1st	Shubham Yadava* and Raj Kumar Duaryb	Exploring the properties of traditional Indian non-basmati aromatic rice variants 'Kalanamak' and 'Adamchini' through Metabolomic approach	a Dairy Technology Division, National Dairy Research Institute, Karnal, Haryana, India; b Department of Dairy Science and Food Technology, Institute of Agricultural Sciences, Banaras Hindu University, Varanasi, Uttar Pradesh, India	shubhamyadav2804@gmail.com
2nd	Mohit Thorecha1 , Yogesh Kumar2 , Yachana3 and Ashutosh Upadhyay4	DRAGON FRUIT PEEL: A STEP TOWARDS SUSTAINABILITY	Department of Food Science and Technology, National Institute of Food Technology Entrepreneurship and Management, Kundli	thorechamohit@gmail.com yogesh9608708089@gmail.com yachana799@gmail.com ashutosh@niftem.ac.in
3rd	Vedika Kohli* and Meena Kumari	Evaluation of nutritional and sensory properties of gluten free crunchy bites	Amity Institute of Food Technology	vedikakohli16@gmail.com

Theme 2: Impact of Climate Change on Food Production and Food Security

Position	Name	Topic	Affiliation	Email Id
1st	Shubhi Agrawal and Neetu Singh	Impact of climate change on soil born disease	Amity institute of Organic Agriculture, Amity Center for agricultural extention services, Amity University	shubhi.agrawal2@s.amity.edu
2nd	Saketh Reddy1*, Maharaj Karthik1, Dr.Niharika Shanker1	Exploring the Impact of Bifidobacterium on Inflammation in Colorectal Cancer	Amity Institute of Food Technology	pothireddy.reddy@s.amity.edu
3rd	Anshika Jain1 , Shivanshi Tyagi1* , Surbhi Sinha1 , Anamika Singh1	Textile Dye Removal Using Adsorbent Beads: Implications for Water Safety and Agricultural Sustainability	Amity Institute of Biotechnology, Amity University, Noida,	styagi3@amity.edu

Theme 3: Nutrition, Health & Functional Foods

Position	Name	Topic	Affiliation	Email Id
1st	Vikram* , Sangita Ganguly, Himanshu Kumar Singh, P.N. Raju, A.K. Singh	Development and characterization of milk flaxseed-based fermented composite beverage for female health	Dairy Technology Division, ICAR-NDRI, Karnal, Haryana	vikrambhatti2607@gmail.com
2nd	Nilanjana Saha* , Neha Sharma*	EDIBLE INSECTS AS A SOURCE OF PROTEIN: POTENTIAL, SOURCES, METHODOLOGIES AND CHALLENGES	Amity Institute of Food Technology	nilanjana.saha@s.amity.edu.in nsharma9@amity.edu
3rd	Riddhima Singh1 , Manisha Sharma1, Pooja Singh1, Soom Nath Raina1 and Apekshita Singh1*	Black Rice: An Emerging Functional Food with High Nutraceutical Value	Amity Institute of Biotechnology, Amity University, Noida,	rsingh30@amity.edu asingh20@amity.edu

Theme 4: Current Trends in Food Science & Technology

Position	Name	Topic	Affiliation	Email Id
1st	Avni Samuel , * Ashish M. Mohit	Development of cashew milk and almond milk incorporated paneer	Amity Institute of Food Technology	avnisamuel211@gmail.com ; ammohite@amity.edu
2nd	*Atharvan Joshi 1 , Mandeep Kaur 2, Manish Kumar3	Next-Generation Nutraceuticals: A Look into Advanced Processing and Formulation.	Amity Institute of Food Technology	atharvan.joshi@s.amity.edu
3rd	Shatabdi V. Kamble1, Tanu2. Snehasis Chakraborty,3. Uday S. Annapure1 Smita S. Lele1*	Studies in antioxidant properties and cytotoxicity of dehydrated red peels of dragon fruit as food color in white dragon fruit juice	Institute of Chemical Technology, Marathwada Campus, Jalna; CSIR-Indian Institute of Toxicology Research, Lucknow, Department of Food Engineering and Technology, Institute of Chemical Technology, Mumbai	Smita Lele dr.smita.lele@gmail.com shatabdik3@gmail.com

Theme 5: Food Safety & Quality

Position	Name	Topic	Affiliation	Email Id
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1st	Shilpa S. Pande , ¹ Uday S. Annapure ^{1,2*}	Effect of atmospheric pressure pin to plate cold plasma on physicochemical and functional properties of lesser yam (<i>Dioscorea esculenta</i>) starch	Institute of Chemical Technology, Marathwada Campus, Jalna	pandeshilpa046@gmail.com; us.annapure@ictmumbai.edu.in
2nd	Payal Chauhan ^{1*} Rahul dev ¹ 2, Mahesh Gupta ¹	STUDY THE NUTRITIONAL, FUNCTIONAL AND SENSORY PROPERTIES OF MILLET-BASED EXTRUDED NOODLES	Food and Nutraceutical Laboratory, Dietetics and Nutrition Technology Division, CSIR-Institute of Himalayan Bioresource Technology, Palampur, 2. Academy of Scientific and Innovative Research (AcSIR), Ghaziabad, Uttar Pradesh 201002, India	payalchauhan998@mail.com
3rd	Divita Jain ¹ , Akansha ^{1*} , Bushra Shaida ²	Gas Chromatography-Mass Spectrometry (GC-MS) Based Fatty Acid Profiling of Algae-Enriched Chocolate Spread Emulsion: Characterization and Nutritional Implications	Department of Nutrition and dietetics, Sharda School of Allied Health Sciences, Sharda University, Department of Food Science and Technology, Jamia Hamdard University, Hamdard Nagar, Delhi	akansha@sharda.ac.in 2023200061.divita@dr.sharda.ac.in

Theme 6: Harnessing Nanobiology for Agri Food Technology

Position	Name	Topic	Affiliation	Email Id
1st	Subham Prakash ¹ , Jasmita Mawar ¹ , Dhruvika Tyagi ² , O.P. Sinha ¹ , and M. Senthil Kumar ^{2,*}	On the NO ₂ Sensing Characteristics of SnO ₂ Thin-film based Gas Sensors	¹ Amity Institute of Nanotechnology, Amity University, Noida, ² CSIR-National Physical Laboratory, Dr. K. S. Krishnan Road, New Delhi – 110060, India	senthilmk@nplindia.org

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Theme 1: Sustainable Food Systems

Position	Name	Topic	Affiliation	Email Id
1st	Parminder Kaur ¹ , Mandeep Sibian ²	EFFECTS OF DIFFERENT DRYING TECHNIQUES ON THE COMPOSITION OF GILOY LEAF POWDER AND THEIR UTILIZATION AS A NUTRITIVE FOOD COLOUR.	Student, Department of Nutrition and Dietetics, UIAHS, Chandigarh University, Punjab, India.	pammyamritsar01@gmail.com
2nd	Jessica Nongspung ¹ and Mandeep Singh Sibian ²	“POTENTIAL ROLE OF PURPLE YAM IN GUT MICROBIOTA MODULATION: A COMPREHENSIVE REVIEW”	Department of Nutrition and Dietetics, UIAHS, Chandigarh University, Punjab, India.	Jessicanongspung795@gmail.com mdeepsibian@yahoo.com
3rd	Sharad Bhattarai , Srinivas Janaswamy	Heat-sealable biodegradable films from cellulosic residue of wheat biomass	Department of Dairy and Food Science, South Dakota State University, Brookings	Sharad.Bhattarai@jacks.sdstate.edu Srinivas.Janaswamy@sdstate.edu

Theme 2: Impact of Climate Change on Food Production and Food Security

Position	Name	Topic	Affiliation	Email Id
1st	Jai Badola and Sakshi Sukhija	Plasma-Activated Water: A Novel Eco-Conscious Bio stimulant for Enhancing Seed Germination and Plant Growth	Amity Institute of Food Technology	jai.badola@s.amity.edu

Theme 3: Nutrition, Health & Functional Foods

Position	Name	Topic	Affiliation	Email Id
1st	1*Kishor K. Anerao, 2Kailash. S. Gadhe 3Snehal S. Gaikwad, 4Rushikesh. P. Mane, 1Prasad S. Gangakhedkar	Nutritional and Functional Enhancements in Colored Sorghum Cultivars Through Popping: Impact on Bioactive Compounds and Antinutritional Factors	Scholar Department of Food Microbiology and Safety, CFT, VNMKV, Parbhani	kishoranerao135101@gmail.com
2nd	Anshu Sharma 1 , Akansha ¹ *	Nutritional assessment and dietary habits of young adults with night eating syndrome	Department of Nutrition and dietetics, Sharda School of Allied Health Sciences, Sharda University,	akansha@sharda.ac.in
3rd	Asmita Roy ¹ , Joyeta Ghosh ¹ , Sanjukta Kar ¹ *	Decoding the Glycan Code: Implications for Cellular Processes and Biomedical Research	1. Dietetics and Applied Nutrition, Amity University Kolkata, Kolkata, India	sanjuktakakhat@yahoo.in

Theme 4: Current Trends in Food Science & Technology

Position	Name	Topic	Affiliation	Email Id
1st	1*Sapna Malik and 2Dr. Akanksha Yadav	FORMULATION AND NUTRITIONAL CHARACTERISTICS OF CRACKERS PREPARED FROM GERMINATED AMARANTH AND WHEAT FLOUR	Department of Nutrition & Dietetics, Faculty of Allied Health Sciences, Shree Guru Gobind Singh Tricentenary University, Gurugram, Haryana (India), 122505	maliksapna046@gmail.com
2nd	*Soma Shree ¹ , Sakshi Sukhija ²	Advancements in Plant Protein Modification through Cold Plasma Treatment	Amity Institute of Food Technology	soma.shree@s.amity.edu
3rd	Maumita Adhikary , Kaushik Khamrui and Writdhama Prasad	Formulation and Characterization of Turmeric Essential Oil Encapsulated Powder for Applications in Dairy-Based Products	Dairy Technology Division, ICAR-National Dairy Research Institute, Karnal, Haryana-132 001	kkhamrui@gmail.com; maumitaadhikary9@gmail.com
3rd	Rituja Upadhyay ¹ * and Mir Faraaz Ali ¹	Optimization and Characterization of Fermented Honey (MEAD)	*Division of Food Processing Technology, School of Agricultural Sciences, Karunya Institute of Technology and Sciences	mirfaraaz@karunya.edu.in; rituja@karunya.edu

Theme 5: Food Safety & Quality

Position	Name	Topic	Affiliation	Email Id
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1st	Siddaraju Anusha1 , Jai Badola2, Pradeep Singh Negi1	Novel Non-Thermal Method for Shelf Life Extension of Green Seedless Grapes	Department of Fruit and Vegetable Technology; CSIR-Central Food Technological Research Institute; Amity Institute of Food Technology, Amity University, Noida	anushasiddaraju96@gmail.com
2nd	Anupreet Singhm Writdhama Prasad , Kaushik Khamrui and Shaik Abdul Hussain	Effect of incorporation of nutri-cereals on physico-chemical and sensory attributes of gulab jamun	Dairy Technology Division, ICAR-National Dairy Research Institute, Karnal, Haryana	wgprasad.ndri@gmail.com
3rd	Tiya Bhattacharya1 , Monika Thakur1*, Rahul Lamba2	Impact of Packaging on the Shelf Life of Food Product: A Review	Amity Institute of Food Technology	tiabhattacharya003@gmail.com