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NEWSLETTER

July – September 2019

From the Director Desk



Whilst, IIFPT Thanjavur evolving as an one-stop solution for the education, research and extension in the field of food processing in the country, I am so glad to publicize our activities during July–September 2019 through this communique. Another milestone in our continuous journey, 11th batch of B.Tech. (Food Technology) was started during 28th August 2019. As a garnet stone in the crown, 5 Mobile Processing Units developed by IIFPT was flagged off by Hon'ble Chief Minister of Tamil Nadu, which is going to be a boon for the farmers of perishables especially tomato during glut season, they can avail the service in their production catchment through Tamil Nadu State Agricultural Marketing Department. One of the scopeful technology of IIFPT, Millet Ice cream has been transferred to M/s. AP Fresh, Trichy. 6th Research Advisory Committee meeting held on 4th September 2019 chaired by Dr. S. Uma, Director, ICAR – NRCB, Tiruchirappalli, therein valuable suggestions were given by the chairman and members. IIFPT had conducted many events during this stint, notables are national seminar on advances in bulk grain storage & smart sensor and IoT applications in warehouses; one day workshop on smart warehouse management techniques for bulk storage of food grains; Open Day 2019. IIFPT published around 24 international research publications during this spell. We are grateful to the students, faculty and staff for their inputs and feedback.

We look forward to hear from you.

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About the Publication

IIFPT News is an quarterly publication of Indian Institute of Food Processing Technology aimed at brief compilation and highlighting of the activities / information of different academic, research, extension and HRD activities taken up in the institute.

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Academic and Core Activities



Director, IIFPT, Thanjavur is addressing the fresh comers and their parents during the welcoming function

The 11th batch of B.Tech (Food Technology) was started on 21.08.2019. From this year onwards, we have increased the UG intake strength from 60 to 75. Along with the existing PG courses ie. M.Tech in Food Process Engineering; Food Science & Technology and Ph.D in Food Process Engineering and Bio-Technology, two new courses viz. M.Tech in Food Safety and Quality Assurance and Ph.D in Food Science & Technology, were started toward achieving the goals of our country in the field of food processing. All the PG courses were commenced on 16.08.2019. As of now, IIFPT has the total student strength of 328.

Research achievements

TN CM Flagged Off Mobile Processing Unit

The institute has developed an On Farm Mobile Processing unit (MPU) for processing of fruits and vegetables. The unit is equipped with processing machineries and other required gadgets for making value added products such as; paste, concentrate, ketchup, sweet hot chutney, from fruits and vegetables. The State Department of Agri-marketing and Agribusiness have ordered for five MPUs from IIFPT for distribution to Farmer Producer Organizations' (FPOs) of five different districts across Tamil Nadu. The inauguration and releasing of Mobile processing Unit was organised at Tamil Nadu State Secretariat on 26th August 2019. Thiru. Edappadi K Palaniswamy, Honorable Chief Minister of Tamil Nadu flagged off the five vehicles in the presence of Honourable Ministers of various department, Mr.Gagandeep Singh Bedi, IAS., Agricultural Production Commissioner and Principal Secretary to Government, Thiru. Shunchonngam Jatak Chiru IAS., Commissioner Agricultural Marketing and Agribusiness & Dr. C. Ananadharamakrishnan, Director, IIFPT. The Honourable Chief Minister has also witnessed the complete functioning of the processing unit.



Thiru. Edappadi K Palaniswamy, Honorable Chief Minister of Tamil Nadu flagged off the five vehicles developed at IIFPT, Thanjavur in the presence of Honourable Ministers of various department.

Millet Ice Cream is going to be available in market

Lactose intolerance is a raising concern in India, which restricts the consumption of dairy products, thus opens up the need for non-dairy based nutritional products. To cater this need, IIFPT conceptualized, formulated and developed processing technology for a Non-dairy millet based ice creams. Millet ice cream was launched at the World Food India 2017 by Hon'ble Union Minister of Food Processing Industries Smt. Harshimrat Kaur Badal and immediately make waves among the visitors. It is also presented to Hon'ble Prime Minister of India, Shri Narendra Modi at the Krishi Unnati Mela organized by Ministry of Agriculture at New Delhi. It is developed from blends of millets milk which is lactose free and have goodness of millet proteins that targets both lactose intolerance and malnutrition challenges which supports the National nutritional security requirements. It also has omega 3 fatty acids which are not generally available for Non vegetarian foods. Its unique and appealing taste provides the much needed market for millets produced by farmers. The know-how of such wonderful technology i.e., preparing millet based ice cream technology has been transferred to M/s. AP Fresh, Trichy on 28th August 2019 towards commercial production and marketing.



Director, IIFPT, Thanjavur is handing over the technology transfer document to the officials of M/s. AP Fresh, Trichy.



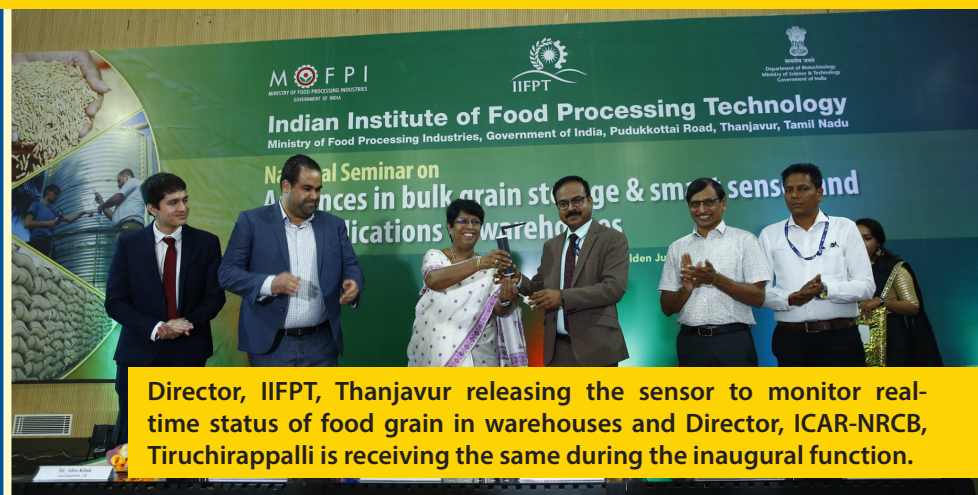
Director, IIFPT, Thanjavur and Director, ICAR-NRCB, Tiruchirappalli exchanging the MoU while the staff of both institutes are standing on the sides.

IIFPT & NRCB works together

IIFPT entered into a Memorandum of Understanding with ICAR-NRCB on 17th September 2019 to take up joint research on value addition of banana, its waste and by-products.

Events

1. IIFPT, Thanjavur has organized a National Seminar on Advances in Bulk Grain Storage & Smart Sensor and IoT Applications in Warehouses at its campus on 26.07.19. Dr. S. Uma, Director, ICAR – National Research Centre for Banana has inaugurated the conference in the presence of Mr. Ahmed Teyeb, Brunel University, London and Mr. Alois Klink, nquiringminds Limited, United Kingdom. Dr. C. Anandharamakrishnan, Director IIFPT presided over the function. Around 1000 participants include stakeholders, entrepreneurs, researchers and students in the field of food processing has participated and benefited from the program.



Director, IIFPT, Thanjavur releasing the sensor to monitor real-time status of food grain in warehouses and Director, ICAR-NRCB, Tiruchirappalli is receiving the same during the inaugural function.

- IIFPT organized an one day workshop on Smart Warehouse Management Techniques for Bulk Storage of Food Grains in collaboration with SAMEER, Mumbai, C-DAC, Kolkata, FCI at Hotel Shamrock Greens, Raipur, Chhattisgarh on 22nd August, 2019 which was funded by Ministry of Electronics and Information Technology (MeitY). The function was presided over by Mr. Arvind Kumar, Scientist G & Group Coordinator, MeitY and Mr. Sudeep Singh, Executive Director (QC), FCI was the guest of honour for this workshop. Special address was delivered by the chief guest and guest of honour. Participants of this workshop appreciated the smart warehouse management system which is needed indeed for every godowns for better grain handling, tracing and storage operation management.



- State Level Workshop on Aspects and Prospects of Coconut Production organized by Coconut Development Board, Ministry of Agriculture & Farmers Welfare was conducted at IIFPT, Thanjavur on 22nd August 2019.

- Open Day 2019 was organized during 15th and 16th September 2019. During the event, needs and potentials of food processing were explained through range of stalls, demonstrations, cultural shows, and a national level science exhibition on food processing. More than 20,000 people including 12000 students visited the two days event.



- Research Advisory Committee (RAC) meeting was conducted on 4th September 2019 IIFPT. The committee meeting was chaired by Dr. S. Uma, Director, ICAR – National Research Centre on Banana, Tiruchirappalli. As a part of the RAC, the chairman and members visited facilities and activities of IIFPT. With the thoughtful deliberations, notable key researchable issues were suggested, in the culmination of the meeting.



6. Director, IIFPT presided as Chief Guest and graced the Inauguration Ceremony of the Hardware Edition of Smart India Hackathon 2019 - Grand Finale at NIT Trichy on 8th July 2019. The event was conducted by Ministry of Human Resource Development, Government of India (MHRD) at 19 nodal centres across the country.



7. A booklet on IIFPT's Success Stories was released by Prof. M.S. Swaminathan during his 94th birthday celebration on 7th August 2019.



8. Celebrated 73rd Independence Day at IIFPT on 15th August 2019. Director-IIFPT addressed about the country's achievements in science and technology.

9. Swachhta Pakhwada awareness program on food safety and personal hygiene for street vendors was organized at IIFPT, Thanjavur on 20th August 2019. Mr. Ashok Kumar, Joint Secretary, MoFPI presided as Chief Guest for the program is to stress upon the importance at Food Safety & Hygiene to the inevitable players of this stake i.e., street vendors.



10. Director, IIFPT delivered a special address at the International Conference and Exhibition on Emerging Technologies in Food processing Sector organized as a part of the 13th Edition Food Pro 2019 at Chennai by CII on 23rd August 2019. Hon'ble MoS, MoFPI graced the event as the Chief Guest



11. Director, IIFPT delivered a technical talk on encapsulation strategies for probiotics and the potential for linking food 3D printing at the International Congress on Engineering and Food (ICEF13) at Melbourne (23rd to 26th September 2019)

3D printing of foods is an emerging technique for customized fabrication of food matrices. In one of the research at IIFPT, scientists had assessed the printability of egg yolk and egg white with rice flour blends. Finally, our scientists succeeded in 3D printing of egg yolk with the combination of 1:2; egg yolk: rice flour (w/w).

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