2-DAY WEBINAR

Feb 03rd -04th, 2023





Organised by:

Department of Rural Development and Agricultural Production (RDAP) North-Eastern Hill University (NEHU) Tura Campus, Tura, Meghalaya-794002

Fermentation: Interplay of Microbes, Online Registration Open

Immunity & Nutrition

Day 1: Advances in Probiotics, Postbiotic, Prebiotics, and Nutraceuticals

. Webinar Timings: 10 am - 2 pm

Registration link: https://forms.gle/fqL4kpn5Thd231jZ9

Last Date of Registration: January 30, 2023

There will be no registration fee for the webinar but to participate in the webinar Registration will be mandatory

Day 2: Innovations & Regulatory
Compliances in Fermented Foods

. Webinar Timings: 10 am - 01 pm

SPEAKERS



PROBIOTIC FUNCTIONAL FERMENTED FOODS-PRESENT & FUTURE DR. J. B. PRAJAPATI Chairman VKCoE, IRM, Anand, Gujarat



EVALUATING SAFETY AND EFFICACY OF BIOACTIVE INGREDIENTS IN FOOD DR. SESIKERAN BOINDALA, M.D. FAMS Former Director, ICMR -NIN, Hyderabad



LATEST ADVANCES IN NISIN MANUFACTURING & CURRENT TRENDS IN OTHER BIOLOGICAL PRESERVATIVES

DR. GOPAL RAMAKRISHNAN GOPI COO, FGSV Bio Processing Plant, Tamil Nadu



CURRENT REGULATORY LANDSCAPE
OF FERMENTED FOODS
DR. RUBINA MANDLIK
Research Officer, Hirabai Cowasji Jehangir
Medical Research Institute, Pune



PROBIOTICS AND POST-BIOTICS - RECENT ADVANCES & FUTURE CHALLENGES DR. PRAKASH HALAMI Chief Scientist CSIR CFTRI, Mysore, Karnataka.



INNOVATION IN FERMENTED FOODS

DR. NAVNEET SINGH DEORA

Chief Technical Officer,

Blue Tribe, Maharashtra



PROBIOTICS – CRITERIA, MECHANISM &CLINICAL EVIDENCE

DR. NEERJA HAJELA
Secretary- Gut Microbiota and Probiotic Science
Foundation, New Delhi.



MARKETING OF FERMENTED FOODS &
BEVERAGES
SHRI JAYEN MEHTA
COO, Amul, Amul Dairy Rd, Anand, Gujarat

Supported by:

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