



9th INTERNATIONAL FOOD CONVENTION IFCoN 2023

7th – 10th December 2023 @ Mysuru

THEME

TRIMSAFE – Technology Re-engineering for
Innovation and Mitigating the
risk for a **Safe**, sustainable, **Affordable** &
secure **Food Eco-system**

Organised by



AFSTI

Empowering the Food Professional

Co-Organisers



cftri

Giving Food a Future



Supporting Partners



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**ASSOCIATION OF
FOOD SCIENTISTS
& TECHNOLOGISTS (INDIA)**

CSIR-CFTRI Campus
Mysuru - 570 020, Karnataka, India

www.ifcon.org





Our **ORGANISERS**

ASSOCIATION OF FOOD SCIENTISTS & TECHNOLOGISTS (INDIA) [AFST(I)], MYSURU



AFST (I), established in 1957, is one of the largest professional bodies in the country with its varied membership numbering more than 5000 spread over in 46 Chapters across the country. The major objectives of the AFST (I) include application of advanced technology during production, processing, storage and distribution of food with an ultimate aim of strengthening the socio-economic status of farmers, entrepreneurs, and the rural artisan community. AFST(I), as the largest body of food professionals, is continuously working for the economic development through food technology and engineering in the country to serve the best interest of the community at large. The Association brings out many technical publications and books including prestigious Journals: Journal of Food Science and Technology (JFST) and Indian Food Industry IFI Magazine.



One of the fundamental objectives of the Association is to bring together members on a platform along with the experts in the field of food science and technology not only from India but also from abroad, along with the captains of the industries to share the commonalities of the cutting - edge technology in today's changing scenario. It is in this context that the Association organizes the annual conferences ICFoST and it hosts a mega international conference IFCoN once in every five years, which is attended by a large number of scientists, technologists, engineers, entrepreneurs and students across the globe.

CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE, MYSURU [(CSIR-CFTRI)]



CSIR-Central Food Technological Research Institute (CFTRI), CSIR-CFTRI: Mysuru (A constituent laboratory of Council of Scientific and Industrial Research, New Delhi) came into existence during 1950 with the great vision of its founders and a network of dedicated scientists who had pursued in-depth research and development.

The mandate of the institute is to achieve food and nutritional security of the country through S&T interventions. The Institute has been in the forefront in generating quality human resource for the development of food industry. The spectrum of programs offered include post-graduation in Food Technology, Integrated M.Sc-Ph.D. in Nutrition Biology, Certificate Course in Flour Milling and Short Term Training for Entrepreneurs & Industry personnel and innovative programs for start-ups and farmers.

Over 250 students are pursuing their doctoral studies in food and allied subject. Over the years, CSIR-CFTRI has brought out many innovative products and processes into the market in tune with the state-of-the-art R&D practices of the institute and the changing lifestyles of the consumers. Some of the pioneering efforts include development of infant foods, instant ready-mixes, parboiling of paddy, cultivation of spirulina, health and wellness food products. Societal interventions have been the hallmark of CSIR-CFTRI and large numbers of farmers have been empowered on affordable and sustainable methods for value addition to agri- commodities contributing to rural economy and testing of samples CSIR-CFTRI has also established an Incubation Centre for nurturing start-ups and innovative ideas in the area of food and nutraceuticals.



DEFENCE FOOD RESEARCH LABORATORY [DRDO - DFRL], MYSURU.



Defence Food Research Laboratory, Mysuru was established in 1961 under the aegis of Defence Research and Development organization (DRDO), Ministry of Defence, Govt of India at Mysuru , Karnataka . The laboratory has been mandated to cater to the strategic operational requirements of Defence Forces and to provide logistical support in the areas of food supplies and varied food challenges of Army, Navy, Air Force and other Para-military forces. The R&D efforts are aimed at designing and engineering light weight and convenience pack rations for Services which do not require any elaborate cooking or preparation in field level and remain

Shelf stable under varying climatic conditions for periods ranging from 6 months to 12 months. DFRL, through the dedicated efforts of its scientists,

has been able to conserve, preserve, stabilize, design, fabricate

and engineer a vast array of food products of Indian

dietary which are not only shelf stable under different

extreme environmental conditions but also

deliver adequate balanced nutrition and

energy to keep the morale of troops at all

times . Through substantive

contributions, DFRL, has developed a

wide variety of food products of Indian

dietary matching the mainframe

palate/ taste of the country. Many

of the DFRL foods, born out of

innovative state -of - the - art

technologies, lend themselves

eminently suitable to industrial

scale commercial exploitation by

enterpr-ising entrepr-eneurs of

different genre and export as well.

DFRL, a pioneer National institute

also developed specialized food

products with suitable packaging and

delivery systems for the proposed

Gaganyaan programme. DFRL has

developed biodegradable packaging as

well as biodegradable cutlery items as an

alternate to conventional plastics.



INDIAN INSTITUTE OF TOXICOLOGY RESEARCH [IITR], LUCKNOW



CSIR-Indian Institute of Toxicology Research (CSIR-IITR), Lucknow, a constituent laboratory of the Council of Scientific and Industrial Research (CSIR), was established on November 4, 1965. It is the only institute of toxicology in the country contributing towards cutting-edge research and innovation in toxicology with the motto: "Safety to Environment and Health and Service to Industry". CSIR-IITR has strong hold in the R&D domains of FEST (Food, Drug & Chemical, Environment and Systems Toxicology), ASSIST (Analytical Sciences & Services, Industrial Support through Technological Solutions) and REACT (Regulatory and Computational Toxicology, Epidemiology and Bio-statistics). While FEST comprises of all basic R&D laboratories, ASSIST has the industry support laboratories including the translation centres and knowledge marketing services. The labs associated with GLP and NABL testing services come under the umbrella of REACT. CSIR-IITR has world class infrastructure and human resources in toxicology and providing one stop solution to address environment and health issues. Around six decades of contributions in the field of toxicology have globally positioned CSIR-IITR in various aspects of toxicology. CSIR-IITR has been at the forefront towards contributing to the research for policy and has provided inputs towards many policy documents, guidelines, and BIS/ISO standards. CSIR-IITR provides a healthy innovation ecosystem through its "Technology Development and Innovation Centre" supported by BIRAC-BioNEST and DSIR-CRTDH. Scientists constantly interact with the industry to solve their problems through innovative technological solutions.



9th International Food Convention (IFCoN) & its Scope and Objectives:

We are pleased to inform that the Association of Food Scientists & Technologists (India), is organizing its “9th International Food Convention (IFCoN) on 7th-10th December 2023” at Mysuru in association with CSIR-CFTRI, DRDO-DFRL & CSIR-IITR as a co-organizer. The Theme of the conference is “**TRIMSAFE – Technology Re-engineering for Innovation and Mitigating the risk for a Safe, sustainable Affordable & secure Food Eco-system**”. The IFCON is planned to have about 30 technical sessions spread over four days and involve about 150 Internationally recognized speakers from research and academic institutes, industry, government, and autonomous bodies; and students from food science and technology institutes across the globe. The conference is expected to fetch about 3000 registered delegates. The 4-day mega event is an ideal platform for the deliberation, networking, and the exchange of knowledge and partnerships between global stakeholders for addressing the issues related to societal outreach, industrial, research and academic collaborations. The mega Food Expo organized during the conference provides a unique opportunity for the manufacturing industry, analytical laboratories, ingredients manufacturers, educational institutes, and various other stakeholders in the field of food to showcase their activities and scope for business and other mutual collaborations.

Organizing an event of this magnitude involves considerable financial support. The conference would provide an opportunity for all stakeholders to exhibit their products and present their experiences and also provide for the travel and accommodation of invited speakers/ delegates who would be the peers in their field.

9th IFCoN Logo Brief description

The logo has been carefully designed to capture the essence of the TRIMSAFE theme. The elements and colours used in the logo are aimed at visually representing the importance of technology re-engineering, innovation, and the need for a safe, sustainable, affordable, and secure food eco-system.

Letter combinations: The logo prominently features the letters "IFCON 2023" in a unique and creative way. The letters are designed to convey a sense of innovative and proud India, also representing the dynamic nature of sustainable, technology, re-engineering and innovation in the food ecosystem across the globe. Whereas, the QR code in the logo symbolizing the integration of technology into the TRIMSAFE initiative. The QR code can be scanned to provide quick access to the 'AFST(I)' website for relevant information, resources, and updates related to the competition and its objectives. The font style used for "IFCON 2023" is reflects forward-thinking and cutting-edge nature of the competition.

Colours and styling: The logo utilize vibrant and contrasting colours to grab attention and evoke a sense of excitement. The colour palette represents the diverse elements of a safe, sustainable, affordable, and secure food eco-system.



About IFCoN 2023

AFSTI is organizing its 9th International Food Convention [IFCON 2023] during December 7-10, 2023 at Mysuru with the focal theme “TRIMSAFE – Technology Re-engineering for Innovation and Mitigating the risk for a Safe, sustainable, Affordable & secure Food Eco-system”. The 9th IFCON planned to have about 30 technical sessions spread over the 4 days of the conference and involve about 150 Internationally recognized speakers from research and academic institutes, industry government and autonomous bodies, and students from food science and technology inst across the globe. The conference is expected to fetch about 3000 registered delegates. The four-day mega event is an ideal platform for the deliberation, networking, and the exchange of knowledge partnerships between global stake holders for addressing the issues related to the societal outreach, industrial, research and academic collaborations. The platforms will be provided for the presentation of original research works in the Oral as well as Poster Sessions. The mega Food expo during the conference provides a unique opportunity for the manufacturing industry, an laboratories, ingredients manufacturers, educational institutions and various other takeholders in the field of food processing to showcase their activities and scope for business and other mutual collaborations. Prestigious AFST(I) Annual Awards will be presented to the achievers in the field of food science and technology during the inaugural function and the highly popular best oral and the poster presentations will be awarded during the valedictory function of the conference.

SUB THEMES OF 9th IFCON 2023

- | | | | |
|---|---|----|--|
| 1 | Chemistry of Foods | 10 | Food Grains and Baking Technology |
| 2 | Food for Health & Wellness | 11 | Food Supply Chain Logistics |
| 3 | Millets as Nutri-Cereals | 12 | Food Microbiology |
| 4 | Innovative & Intelligent Engineering & Technological Advances in Food Chain | 13 | Food Biotechnology and Fermentation Processes |
| 5 | Food Ingredients, Enzymes and Additives | 14 | Food Safety and Analytics |
| 6 | Green Food Processing, Preservation and Sustainable Packaging Solutions | 15 | Circular Economy in Food Chain |
| 7 | Future Foods | 16 | Sustainable Food Waste Management |
| 8 | Traditional and Ethnic Foods | 17 | Processing Preservation and Shelf Life of Food Products |
| 9 | Dairy and Animal Food products | 18 | Leveraging the Science of Sweeteners to address the NCD challenge in India |

Oral Presentations

Researchers are requested to submit their abstracts based on original research work related to food science and technology along with short biodata to the Organising Secretary by **e-mail: ifconmys2023@gmail.com**. Papers for oral presentations will be selected after scrutiny. Presenting authors must register for the conference. Abstracts not selected for oral presentations may be considered for poster presentation and the same will be intimated to the authors in advance.

Poster Presentations:

Poster abstract should be submitted through online medium to the **web link <https://ifcon.nevendo.in>** on any field of food science/technology and allied areas with special emphasis in the themes provided. Presenting authors must register for the conference. Poster abstracts should be limited to maximum 150 words. The posters should be prepared with dimensions of 3 ft height x 4 ft width and the font should be bold and visible from a distance of 3 meters. For submission of posters, kindly refer the guidelines/format on <http://afsti.org/ifcon>. If any queries related to poster abstract please contact **email : postersifcon@gmail.com**

Food Expo (Industrial Exhibition):

Food Expo is arranged during the IFCoN to show-case the food processing machineries instruments, ingredients, processed foods. Institutions, Publishers interested may contact Organizing Secretaries to book their stalls. The tariff per stall of 3 m x 3 m Dimension is Rs 70,000/-

Award Ceremony:

Recognition of the awardees of various awards of AFST(I), winners of best poster, best oral presentation and achievements of students, young scientists, professionals, industrialists will be held during the convention.

Accommodation:

Delegates have to make their own arrangements for accommodation. However, few accommodation provisions and tariff will be uploaded in AFST(I) website (www.afsti.org) and Conference website (www.ifcon.org). The same can be booked directly on first cum first serve basis. The delegates are requested to contact the Organising Secretary in case of any help through **e-mail : accommodationifcon2023@gmail.com**



Registration Details

Registration Link available on :
www.afsti.org/ifcon

Tariff (Rs.)
(Inclusive of GST 18%)

AFST(I) Member	8500
Non-Member	10000
Research Scholars/Project assistant-Members	7000
Research Scholars/Project assistants- Non-Members	7500
Student - Members	5000
Student - Non - Members	6000
Foreign Delegate	USD 350.00
Foreign Student	USD 200.00
Accompanying Delegate (without Kit)	4,000
Registration after announced last date (Common to all)	11,000
Spot Registration	12,000

Scan here Registration



For payment, Bank Account number and Details:

Payment may be paid through DD / Cheque drawn in favour of AFSTI CON, payable at Mysuru.

Account Name : AFSTI CON
Account number : 64118977443
Branch : State Bank of India, CFTRI Branch,
CSIR-CFTRI campus, Mysuru,
Karnataka, India,
IFSC Code : SBIN0040055.
Swift Code : SBININBBM08
GSTIN : 29AAAAA4525B1ZA

NOTE: Those who transfer through NEFT / RTGS, or by QR Code scan via Google pay/PhonePe, Please send the following mandatory details by Your Email id to ifcon.reg@gmail.com or ifconmys2023@gmail.com for generating receipts.

Purpose of Payment : **Scan for UPI Payments**

Transactions Details :

Name :

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Postal Address :

Place :

Organization Name & Address (if applicable):



Sponsorship Details

For Sponsorship Details
www.afsti.org/ifcon

Tariff (Rs.)
(Additional 18% GST
if no GST number)

Platinum	12,50,000
Gold	8,50,000
Silver	6,50,000
Dinner	4,00,000
Lunch	3,50,000
Inaugural/Valedictory High Tea	2,50,000
Session Tea	1,25,000
Cultural Program	2,50,000
Kit	5,50,000
Kit Insert	1,00,000
Food EXPO Stall	70,000

Souvenir Advertisement Tariff

For Further details
www.afsti.org/ifcon

Tariff (Rs.)
(Inclusive of GST 5%)

Back Cover	1,00,000
Inside Cover (Front)	75,000
Inside Cover (Back)	60,000
Full Page (Colour)	25,000
Full Page (B/W)	20,000
Half Page (Colour)	15,000
Half Page (B/W)	10,000

Important DATES

DATES

Early bird Registration starts	2nd June 2023
Last date of Delegate Registration	10th November 2023
Last date of Submission of Poster Abstracts	10th November 2023
Souvenir Advertisement Booking	10th November 2023
Food expo stalls booking	15th November 2023





SPONSORSHIP SCHEME

Sponsorship Type	Tariff in Rs.	Sponsorship Benefits
Platinum	Rs. 12,50,000/-	2 speaker slots in different technical session, 5 free registrations, 2 stalls at front level at Food Expo, Logo on major displays at conference, Logo on AFST- Website and Souvenir, Full page color advertisement in Souvenir.
Gold	Rs. 8,50,000/-	1 speaker slot in technical session, 3 free registrations, 1 stall at Food Expo, Logo on major displays at conference, Logo in Souvenir, Full page colour advertisement in Souvenir.
Silver	Rs. 6,50,000/-	1 speaker slot in technical session, 2 free registrations, 1 stall at Food Expo, Logo on major displays at conference, Logo on AFST- Website and Full page color advertisement in Souvenir.
Kit	Rs. 5,50,000/-	Emblem & company address inside the flap, Colour – Full Page advertisement in souvenir, one banner (25 sq. Feet or less) provided by sponsor in the allotted place and 2 free registrations.
Dinner	Rs.4,00,000/-	2 free registrations, Logo on major displays at conference, Full page color advertisement in Souvenir.
Lunch	Rs. 3,50,000/-	2 free registrations, Logo on major displays at conference, Half page color advertisement in Souvenir.
Inaugural/Valedictory high tea	Rs. 2,50,000/-	2 free registrations, Logo on major displays at conference, Half page B/W advertisement in Souvenir.
Session Tea	Rs. 1,25,000/-	2 free registrations, Logo on all the display at Tea Session.
Cultural Program	Rs. 2,50,000/-	2 free registration, Logo on all the display at Cultural Program.
Kit Insert	Rs. 1,00,000/-	1 free registration.
Food Expo Stall	Rs. 70,000/-	1-10*10 feet Stall; 2 free Registration.

CHIEF PATRONS

Dr. N Kalaiselvi

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Dr Upendra Kumar Singh

DG, Life Sciences DRDO. Ministry of Defence, New Delhi

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Mysuru

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(CEC+Chair of all sub Committee)

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Organizing Secretary, 9th IFCoN

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About Mysuru

Mysuru is one of the prime tourist city of Karnataka state located at the foothills of Chamundi hills and is about 150 kilometre southwest of Bangalore city. It was previously the capital of the state and was ruled by erstwhile Wodeyar dynasty. City is famous for the palaces. Mysore Pak - a traditional sweet, and the celebrations of the Dasara, a ten days festival.

Connectivity: Mysuru is about 150 kms from Bengaluru, which is well connected by air, bus, and train from all major cities in India. Air-connectivity of Mysuru as the airport is functional through Chennai-Mysuru flights. Rail connectivity from Krantivira Sangolli Rayanna Bengaluru City) Station, Bangalore and bus service from Satellite bus stand, Bangalore is quite frequent. Apart from it, one can avail the Fly Bus service of KSRTC directly from the Bengaluru Airport (Kempegowda International Airport) to Mysuru bus stand.

Reaching the venue: CSIR-CFTRI, the venue of the conference is just half a kilometer from Mysuru Railway Station and 4 kilometer from Mysore bus stand. Pre-paid auto/ taxi services as well as popular App based taxi services can be availed to reach CSIR-CFTRI

The weather: The December month happens to fall in winter season in Mysuru The weather will be cool and pleasant and temperature may generally vary from 17 to 28 degree celsius through the day. Light woolen cloth may be handy for a comfortable stay.

Places of Interest: Mysuru city and surroundings host many heritage, religious, nature, and cultural attractions for tourists. Mysuru Palace, Chamundi Hills, Temple of Goddess Chamundeshwari, the statue on Nandi, St. Philomina's Church, Jaganmohan Palace art gallery, and museum, wax museum, Sand Museum Mysuru zoo, rail museum are most visited places in the city of Mysuru, Ranganathittu bird sanctuary, Tipu Sultan's palace and the armoury, Brindavan gardens, wildlife scanctuary of Bandipur. Nagarhole. Hoysala temples at Halebedu, Bylakuppe Buddhist Golden temple, statue of Bahubali - Shravanabelagola, coffee plantations of Coorg tea plantations and other attractions at Ooty and Coonoor are also approachable by road in short time.



Correspondence and Further Details

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