

8th International Food Convention #IFCON2018

"HASH TAG-Holistic Approached for Start-ups, Human Resource Training for Agriculture and Food Industry Gemmation"

12-15 December, 2018

Venue: CSIR-CFTRI, Mysore, India



Instructions for submission of Poster Abstracts

Rules for poster presentation

- Only registered delegates will be allowed to present paper at the conference.
- A registered delegate can present **only one paper**.
- **Review papers are not accepted for presentation.**
- Abstract should be submitted along with DD/Cheque/Online transfer transaction ID towards payment of Registration fee.
- Abstracts pertaining to the subject matter of Food Science & Technology and #IFCON2018 are considered for acceptance.
- Abstracts will be evaluated and subjected to editorial corrections on acceptance.
- **Last date for receipt of abstract is 10-November-2018.**
- Abstracts received after last date **will not be printed** in the souvenir.

Poster presentation correspondence

Poster abstracts should be **submitted by online (Web link: afsti.org/ifcon) during the Delegate Registration with payment only.**

- **Email submission of poster abstract will not be considered.**
- If the poster abstract not accepted, the registration fees will be refunded after the committee approval.
- Acceptance / Status of the abstract will be communicated to your E-mail ID.

Poster Presentation Format

- Abstract should be composed using **MS word 97-2003**.
- Please use **CG Omega** font: 14 pt bold for title, 12 pt bold for presenting author and 10 pt normal for rest of the text.
- Affiliation of the authors should be given in normal font just below the names of the authors.
- The text of the abstract should not exceed 200 words.
- Abstract should include **Objectives, Methodology, and Results & Conclusion**. Biological names of organisms and colloquial names should be italicized. References need not be included in the text. A model abstract is provided below.

Poster Presentation

- **Pin board size of 3(Width) x 4 (Height) feet** will be available for display of poster.

Date and time of presentation and abstract number can be found in the printed souvenir/registration area of conference

Model Abstract

Antioxidant Activity and Utilization of Onion Skin Powder

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Objective: The present study aimed to investigate the composition and antioxidant activity of the Onion skin waste.

Methodology: Onion (*Allium cepa* L.) commercially cultivated worldwide is one of the most frequently consumed and outer scales are discarded as waste. Onion waste was collected from local vegetable processing centre in Hyderabad. The outer red peels were washed, dried and made into powder and stored at RT for further analysis and its application in biscuits.

Results and Conclusions: The onion peel was found to be a rich source of minerals such as iron (173.42mg/100g) and Phosphorus (59.33 mg/100g), pigments such as anthocyanins (76.14 mg/100 g), dietary fibre (67.25%) and polyphenols (2.84g/100g). The IC₅₀ values of antioxidant activity, based on DPPH (0.3 mg/ml) and ABTS (0.6mg/ml) indicated onion peel as a potential source of antioxidants. HPLC analysis of the extract showed the peel to be a good source of quercetin (16.08 mg/100g). Biscuits were prepared using 1%, 2.5% and 5% peel powder and evaluated for textural and sensory quality. Biscuits with 5% supplementation of peel powder were found to be acceptable. The onion peel waste from the food Industry can be utilised as a rich source of fibre, anthocyanins and antioxidants.

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