

**National Institute of
Technology Rourkela, India**



**Karyashala
High-End International Workshop
on
Technologies for Increasing the Shelf-
Life of Perishable Foods**

13th - 17th December 2021

**Organized by
Department of Food Process Engineering
National Institute of Technology
Rourkela, Sundargarh, Odisha,
India – 769008**

SPONSORED BY



About the Institute

NIT Rourkela is one of the premier national level institutions for technical education in the country and is funded by the Government of India. Government of India has elevated the Regional Engineering College, Rourkela to a deemed university under the name of National Institute of Technology, Rourkela.

The main objective of the institute is to produce quality Engineers and Scientists in Graduate and Post-Graduate levels in various branches of Engineering and Science. The Institute is managed by the Board of Governors of National Institute of Technology (Rourkela) Society and vested with significant degree of administrative and financial autonomy. Government of India have recognized the Institute as a premier institution of repute and have developed it as a centre of excellence under plan funding.

Department of Food Process Engineering

The Food process engineering department at National Institute of Technology Rourkela blends engineering disciplines with a strong understanding of food and food science.

The academic and research activities in the department focus on the frontier areas of food process engineering such as food properties and prediction, post-harvest operations, food quality and safety, transport process and kinetics, product development and ingredients innovation, food packaging and storage engineering, computer aided food engineering, energy efficiency, process control and efficiency, automation and manufacturing systems. Food process engineers can specialise in design, development, research, maintenance and operations such as processing, packaging, storage and transportation.

Course Content

1. Emerging technologies to extend the shelf life of perishable commodities
2. Significance of novel shelf-life extending technology in post-pandemic time
3. Role of active packaging in increasing the shelf life of perishables
4. Edible coating of fresh fruits and vegetables
5. Modified Atmospheric Packaging (MAP) and Controlled Atmospheric Storage (CAS)
6. Food quality changes during cold storage
7. Microbial inhibition in fresh-cut fruits and vegetables
8. Ozone technology for shelf life extension of Perishable foods
9. Cold plasma processing of fresh fruits and vegetables
10. Cold chain management
11. Non thermal technologies for extending the shelf-life of fruits and vegetables.

Targeted Audience

This five days karyashala high-end international workshop on technologies for increasing shelf-life of perishable foods will be beneficial for the post-graduate food engineering students along with researchers and food industrial people.



Speakers

Distinguished national and international experts in the field of food process engineering.



ELIGIBILITY

The course is open to faculty members, research scholars post-graduate students and industry professionals from various universities, educational institutions and industries.

Registration Link : <https://forms.gle/E1jqbkqhzZFrueP18>

IMPORTANT POINTS



01

The dates of this workshop is from Dec 13-17th, 2021



02

Last date to Register Dec 08th, 2021



03

There is NO Registration Fees



04

E-Certificate will be Issued to the Participants

NOTE: Certificates will be issued to only those participants who will have a minimum of 90% attendance.



PATRON

**Prof. Simanchalo Panigrahi,
Director, NIT Rourkela**

COURSE COORDINATOR

Dr. V. Arun Prasath

Assistant Professor

Department of Food Process Engineering

Phone: +91-95977 75712

Mail ID: varun@nitrkl.ac.in

COURSE CO-COORDINATOR

Dr. Rama Chandra Pradhan

Associate Professor

Department of Food Process Engineering

Phone: +91-70086 26180

Mail ID: pradhanrc@nitrkl.ac.in

STUDENT COORDINATORS

Mr. Abdullah S

Ph.D. Research Scholar,

Department of Food Process Engineering

MS. Abhipriya Patra

Ph.D. Research Scholar,

Department of Food Process Engineering

For Queries

Mail us at : webinar.fpe@gmail.com

