



Short Seminar on Process Sustainability and New Developments in Plant Based Meat & Other Extruded Foods

Date: January 4, 2024
(9.30 am to 5.00 pm)

Venue: JW Marriott New Delhi Aerocity
Asset Area 4, Hospitality District,
Near Indira Gandhi International

Speakers -

Dr. Sajid Alavi

Professor, Grain Science &
Industry, Kansas State
University, USA

Dr. Suresh Itapu

CEO and Director
NutriTech Foods Pvt. Ltd.

**Fee: Rs. 9,440 Including GST
(Group discount of 10% for
more than 3 registration
from same company)**

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AGENDA

09.30 am	Registration and Tea/Coffee
10:00 am	Introduction to extrusion processing
10:45 am	Latest development in Indian market for soy-based foods
11:30 am	Ingredients for Extrusion Processing
12:15 am	Networking Lunch
01.00 pm	Evolution of plant-based meat in India - Itapu
01.45 pm	Innovations and developments in extrusion processing of plant-based meat and other foods
02.30 pm	New Ingredients for extruded products – pulses, millets and perennial grasses
03.15 pm	Process sustainability in extrusion and other food processes – impact on environment, carbon footprint and water usage
04.00 pm	Troubleshooting in extrusion
04.45 pm	Question & Answers
05:00 pm	Presentation of Certificate followed by Networking Tea/Coffee

SPEAKERS



Sajid Alavi received his B.S. in "Agricultural Engineering" from "Indian Institute of Technology", India in 1995, M.S. in "Agricultural and Biological Engineering" from Pennsylvania State University, PA in 1997 and Ph.D. in "Food Science/Food Engineering" from "Cornell University", Ithaca, NY in 2001. He joined the Department of Grain Science and Industry at Kansas State University in 2002.

Dr. Alavi's research interests lie in food engineering and more specifically in the areas of extrusion processing of food and feed materials, rheology, food microstructure imaging, and structure - texture relationships. Dr. Alavi's teaching interests include graduate and undergraduate level courses in Extrusion Processing. These include a senior level course in 'Extrusion processing in food & feed industries in the Fall and a graduate level course 'Advanced extrusion processing' every other Fall. He is also the instructor for an undergraduate level course in food engineering, 'Introduction to food engineering' in the Spring.

His current research projects include -"non-invasive imaging of food microstructure"; "phase transition analysis and structure formation in bio-polymeric foams produced by extrusion processing", "starch-based bio-degradable packaging foams" and "floating & sinking aquatic feed using extrusion processing". He received the 2010 Young Research Scientist Award from AACC International (formerly American Association of Cereal Chemists). Dr. Alavi designs technology and R&D solutions for food, feed and pet food processors, and is involved in projects in USA, Africa, Brazil, India and other countries/ regions around the world. He has provided training and networking opportunities to more than 1000 industry leaders from 30 countries spanning all 6 continents through the internationally reputed short course 'Extrusion Processing: Technology and Commercialization' at K-State and similar offerings and workshops in other countries. The Extrusion Center, which is under his supervision, provides services to the industry for pilot scale trial runs for various products and caters to the needs of research and course-related runs.



Dr. Suresh Itapu has a Ph.D. in Food Science and Technology from G.B. Pant University of Agriculture and Technology, Pantnagar, India. He worked for five years at Department of Food Science, Purdue University (USA). From 2000 until 2009, Dr. Suresh Itapu worked as Technical Director and Global Technical Director – Human Nutrition with ASA – International Marketing /USSEC. In 2010, Dr. Itapu started NutriTech Consulting Services Pvt. Ltd. and started working on health foods, processed fruits and vegetables, value added soy foods, food fortification, development of convenience foods, dry blended nutritional and health supplement, disease specific health foods, bakery products, nutrition products using different food processing technologies.