Objectives of the Course

- Discuss the theory and science that forms the basis for the development and application of novel thermal and non-thermal food processes for manufacturing of high-quality shelf stable foods.
- Highlight the significant developments in innovative food processing technologies that can produce foods with improved nutritional value, flavour, aroma and texture.
- Emphasize the latest developments in the packaging materials instrumental in the commercialization of new food processing technologies.
- Review food safety and regulatory compliance issues associated with thermal and non-thermal processing of foods.
Innovative Food Processing and Packaging Technologies

Course Faculty

Dr. Shyam S. Sablani
Department of Biological Systems Engineering, Washington State University
WA, USA

Shyam S. Sablani obtained his MS in mechanical engineering from the Indian Institute of Technology, Madras, India, and a PhD in food and process engineering from McGill University, Montreal. During the last twenty years in the field of food process engineering and food materials science, Dr. Sablani has published more than 135 refereed journal articles, 25 book chapters, and co-edited the Handbook of Food and Bioprocessing Modelling Techniques. His research background and interests are in the area of advanced food processing and packaging technologies.

Till date he has received more than US$ 4 millions funding for his research. He has guided several masters and PhD students in Food Process Engineering. Dr. Sablani is a Professional member of the Institute of Food Technologists (IFT), member of International Association of Food Protection (IAFP), International Society of Food Engineers (ISFE), Technical Association of Pulp, and Paper Institute, Flexible Packaging Association. He received numerous honours and awards: Walter Hitschfeld Award from McGill University, George F. Steward Research Paper Award from the IFT, and Student Manuscript Award from the IFTPS. He serves as the Scientific Editor of the Food Engineering and Materials Science, and Nanoscale Food Science Engineering and Technology sections of the Journal of Food Science (Official Journal of American Association of Food Technologists). He has conducted workshops, short courses and training programs for the participants from India, Pakistan, Nigeria, and Latin America.

Dr. Parag P. Sutar
Department of Food Process Engineering
National Institute of Technology Rourkela

He has been working in the area of food engineering with specialization in industrial scale sterilization and drying of agricultural, food and marine products. He has done his MTech from G. B. Pant University of Agriculture and Technology, Pantnagar in 2003, PhD from Indian Institute of Technology Kharagpur in 2008 and Post Doc from Institute of Chemical Technology (formerly UDCT), Mumbai. He had taken advanced training from McGill University, Canada during his PhD program. He has developed food processing techniques and equipment for industry in Gujarat. Dr. Sutar has more than 30 publications which includes peer reviewed journal articles, book chapters, conference proceedings and e-courses. Currently, he is editor of Journal of Food Research and Technology. In the past he has given training to more than 60 industry personnel of Indian, Srilankan and multinational companies. Currently, he is working on industry oriented R&D projects and supervising PhD Students.

Dr. Preetam Sarkar
Department of Food Process Engineering
National Institute of Technology Rourkela

He has been working in the area of food nanotechnology with specialization in food delivery systems. He has done MS from California State University and Doctorate from Purdue University. He has extensive research exposure of 7 years in USA and 3 years in India. Dr. Sarkar was recipient of Graduate student research and creative activities merit award at California and award from Institute of Food Technologists, USA for paper presentation. He has published several articles and book chapters of international repute. He holds R&D projects in food nanotechnology and currently supervising PhD and masters students.

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# INNOVATIVE FOOD PROCESSING AND PACKAGING TECHNOLOGIES

<table>
<thead>
<tr>
<th>Day</th>
<th>Lecture 1: 9:30 to 10:30 AM</th>
<th>Lecture 2: 10:45 to 11:45 AM</th>
<th>Tutorial 1: 2:00 to 4:00 PM</th>
</tr>
</thead>
<tbody>
<tr>
<td>Day-2</td>
<td>Lecture 3: 9:30 to 10:30 AM</td>
<td>Lecture 4: 10:45 to 11:45 AM</td>
<td>Tutorial 2: 2:00 to 4:00 PM</td>
</tr>
<tr>
<td></td>
<td>Microwave-Assisted Thermal Sterilization and Pasteurization</td>
<td>High Hydrostatic Pressure Processing of Foods</td>
<td>Process design criteria: Dielectric properties, microwave heating rates, hot and cold spots, microbial and chemical degradation kinetics, pressure control.</td>
</tr>
<tr>
<td>Day-3</td>
<td>Lecture 5: 9:30 to 10:30 AM</td>
<td>Lecture 6: 10:45 to 11:45 AM</td>
<td>Tutorial 3: 2:00 to 4:00 PM</td>
</tr>
<tr>
<td></td>
<td>Polymeric Packaging: Permeation of Gas and Water vapours</td>
<td>Shelf-life Modelling of Packaged foods</td>
<td>Problem solving session with examples: Package design based on oxygen and water vapour transmission.</td>
</tr>
<tr>
<td>Day-4</td>
<td>Lecture 7: 9:30 to 10:30 AM</td>
<td>Lecture 8: 10:45 to 11:45 AM</td>
<td>Tutorial 4: 2:00 to 4:00 PM</td>
</tr>
<tr>
<td></td>
<td>Advanced Packaging material for foods</td>
<td>Physical Properties of Packaging Materials</td>
<td>Measurement Methods: Physical properties measurement methods and applications in package design.</td>
</tr>
<tr>
<td>Day-5</td>
<td>Lecture 9: 9:30 to 10:30 AM</td>
<td>Lecture 10: 10:45 to 11:45 AM</td>
<td>Tutorial 5: 2:00 to 4:00 PM</td>
</tr>
<tr>
<td></td>
<td>Ultra Violet: Surface Sanitation of Foods</td>
<td>Migration and Food-Packaging Interactions</td>
<td>Process design criteria: Residence time, process validation, microbial and chemical degradation kinetics and sensory quality changes.</td>
</tr>
<tr>
<td>Day-6</td>
<td>Lecture 11: 9:30 to 10:30 AM</td>
<td>Lecture 12: 10:45 to 11:45 AM</td>
<td>Tutorial 6: 2:00 to 4:00 PM</td>
</tr>
<tr>
<td></td>
<td>Active and Intelligent Packaging</td>
<td>Pulsed Electric Field Processing of Foods</td>
<td>Problem solving session with examples: Estimation of shelf life of packaged foods.</td>
</tr>
</tbody>
</table>

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Registration Form

A short course on
Innovative Food Processing and Packaging Technologies
Dec. 04 - 09, 2017
Department of Food Process Engineering
National Institute of Technology Rourkela, India

Name(s) of Participant: ____________________________________________

______________________________________________________________

Company/Institution Name: ________________________________

Address: ________________________________

Pin: __________________________Tel/Cell: ________________

Fax: __________________________________________

Email(s): ____________________________________________

Payment Details:

Amount Rs __________________________

DD/Cheque/ Online Transaction No.: __________________________

Date: ____________

Date of Online preregistration at http://www.gian.iitkgp.ac.in/GREGN/index : _______________________

Signature(s)

Participation
Executives, engineers and researchers from food industry, manufacturing, service and government organizations including R&D laboratories. Student at all levels (BSc/BTech/MSc/MTech/PhD), faculty from academic institutions and technical institutions.

Registration
Industry/ Research Organization from India: Rs. 4000/-
Academic Institutions from India: Rs. 2500/-
Participants from abroad: US $ 200

Sponsorship
Platinum: Thirty minutes two slots for presentation, four complementary passes, one backdrop branding and one page ad in course notes.
Gold: Three complementary passes, backdrop branding and one page ad in course notes.
Silver: Two complementary passes and half page ad in the course material.

Payment
Full payment must be received prior to the event. All payment should be in favour of “Continuing Education, NIT Rourkela” payable at State Bank of India, REC Campus Branch, and Rourkela - 769 008. Payment is done in full advance or at the time of registration. Contact us for online payment. In addition to above payment, participants are requested to first register the course through online GIAN portal at http://www.gian.iitkgp.ac.in/GREGN/index.It is mandatory step of pre-registration of Rs. 500/-

Travel and Accommodation
Air: Ranchi Airport (179 km by train from Rourkela), Kolkata Airport (419 km by train from Rourkela), Bhubaneshwar Airport (423 km by train from Rourkela), Raipur Airport (425 km by train from Rourkela)

Rail: Nearest station is Rourkela (5 km from NIT campus). Rourkela is on Mumbai-Howrah rail route.

For accommodation and travel details please contact: Ms. Gitanjali Behera (+91-7381290206) or mail to 514fp1003@nitrkl.ac.in

Contact Coordinator: Dr. P.P. Sutar +91-9662080068 sutarp@nitrkl.ac.in or Co-Coordinator: Dr. Preetam Sarkar +91-7064031514 sarkarpreetam@nitrkl.ac.in, Department of Food Process Engineering, NIT Rourkela (Odisha), INDIA 769 008