

INDIA-SRI LANKA JOINT WORKSHOP PROGRAMME

Department of Food Process Engineering, National Institute of Technology Rourkela
Food Science and Technology, Faculty of Applied Sciences, University of Sri Jayewardenepura.

on

Advanced Thermal and Non-thermal Sustainable Technologies for Food Industry Waste Reduction and Waste Valorization

Sponsored by

Department of Science & Technology, Government of India
Ministry of Science and Technology, Sri Lanka



Dates

: 21-27 September 2026



Venue

: NIT Rourkela



Convenors:

Prof. Winny Routray
Prof. Rachna Sehrawat
Dr. M.A.Dulani Somendrika
Prof. Indira Wickramasinghe

FOCUS HIGHLIGHTS



Sustainable and green
thermal & non-thermal
technologies



Food industry waste reduction
strategies



Waste valorization and
resource recovery



Process intensification
and energy efficiency



India-Sri Lanka collaboration
for a sustainable future



Target audience

Scientists Research
Research Scholars
PG & UG Students
Entrepreneurs
Food Technologist/Food allied
technocrat

- Limited candidates will be allowed to attend the workshop
- Applications will be shortlisted on a first-come, first-served basis
- No Registration fees
- Accommodation and food will be provided
- Travel Allowance will not be provided

Register here



<https://forms.gle/ekMP5R2rGHnB7okj9>

Students Coordinators:

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SCIENCE FOR SUSTAINABLE FUTURE

