

## Who Can Participate

- Startup personnel
- Research scholars
- Young entrepreneurs
- Academia personnel
- Industry personnel

## How to Apply

Interested participants are requested to fill out the prescribed Google Form and upload all required documents in PDF/JPEG format. The mandatory documents include a recommendation letter from the employer, duly signed by the competent authority, and a valid industry identity card. After providing all necessary details and attachments, applicants may proceed to submit the form.

## Selection Criteria

Limited seats (25) are available. Selection will be made strictly on a **first-come, first-served** basis. Once all seats are filled, the application link will be deactivated. Preference will be given to startup personnel, young entrepreneurs, and industrial professionals, followed by academicians and research scholars.

## Address of Correspondence

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## Organizing Committee

### Patron

**Prof. K. Umamaheshwar Rao**

Director, NIT Rourkela

### Chairman

**Prof. Sabyasachi Mishra**

Professor & Head

Department of Food Process Engineering  
NIT Rourkela

### Course Coordinators

**Dr. Chandrakant Genu Dalbhagat**

Assistant Professor

**Dr. Madhuresh Dwivedi**

Associate Professor

**Prof. Rama Chandra Pradhan**

Professor & Associate Dean (Academic), NIT Rourkela

## A 3-Day Workshop

on

## Plant Protein Extraction, Modification, and Manufacture of High Moisture Meat Analogue

**09 - 11 February 2026**



*Sponsored by*

**बाइरेक**

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जैव प्रौद्योगिकी उद्योग अनुसंधान सहायता परिषद  
(भारत सरकार का उपक्रम)  
Biotechnology Industry Research Assistance Council  
(A Govt. of India Enterprise)

**Biotechnology Industry Research Assistance  
Council (BIRAC), New Delhi, India**

*Organized by*



**Department of Food Process Engineering  
National Institute of Technology (NIT) Rourkela  
Odisha - 769008, India**



## About the Institute

NIT Rourkela is an institute of national importance with a strong reputation for excellence in education, research, and consultancy. It offers a diversified academic program through 17 departments that provide specialized courses at the undergraduate, postgraduate, and doctoral levels of study. It is passionately committed to making our country a world leader in science and technology and strives to instill this vision in all its students. While the academic programs offered by NIT Rourkela align with the National Education Policy, the quality of education is continually enhanced through periodic revisions of syllabi based on the evolving needs of industry and academia.

## About the Department

The Department of Food Process Engineering at NIT Rourkela integrates core engineering principles with a scientific understanding of food materials, processing systems, instrumentation and automation to drive innovation in the food sector. The academic and research activities of the department focus on frontier areas of food processing such as food engineering, post-harvest operations, food quality and safety, transport processes and kinetics, product development and ingredient innovation, food packaging and storage engineering, as well as process control and automation in food manufacturing systems.

## About the BIRAC

BIRAC is an industry-academia interface and implements its mandate through a wide range of impactful initiatives, including providing access to risk capital through targeted funding, supporting technology transfer, facilitating IP management and offering handholding schemes that promote innovation excellence to the biotech firms and make them globally competitive. BIRAC has initiated several schemes, networks and platforms that help to bridge the existing gaps in the industry-academia innovation research and facilitate novel, high-quality and affordable product development through cutting-edge technologies.

## Workshop Details

This workshop offers a blend of theoretical learning and hands-on training, providing a comprehensive understanding of plant-based high-moisture meat analogue (HMMA). Participants will engage with advanced concepts in protein extraction, modification, and functional-rheological characterization, complemented by ingredient formulation and HMMA manufacturing through twin screw extrusion technology. The program integrates analytical evaluation, packaging, and sustainability principles, supported by hands-on sessions on protein extraction, modification, processing, quality assessment, storage, and sensory evaluation of HMMA.

## Topics to be Covered

The theoretical and hands-on sessions will cover the following topics:

- Fundamentals of plant-based meat analogue
- Plant protein extraction and characterization
- Protein modification
- Ingredients and formulation for HMMA
- Equipment and manufacturing processes of HMMA
- Hands-on practicals with equipment and instruments
- Quality & safety evaluation for HMMA
- Packaging and storage of HMMA

## Important Dates

- Last date of registration : **07 February 2026**
- Last date of fee payment : **07 February 2026**
- Commencement of workshop : **09 February 2026**

**Register here**

**Registration link :** <https://forms.gle/fx9Eegd3wbvGpL3a9>



## Registration Fee

**Startup/Young Entrepreneurs: Rs. 1770.00**

**Industry/Academia Personnel: Rs. 2360.00**

**Research Scholar: Rs. 1180.00**

- The registration fee includes 18% GST and is non-refundable.
- A certificate will be awarded to participants upon successful completion of the workshop.
- The application form can be submitted via the registration link/QR code, along with the required documents.
- No registration fee for research scholars, faculty, and staff of NIT Rourkela only.

## Payment

Selected participants will receive the bank details, UPI ID, or QR code for payment of the registration fee via email.

## Travel/Accommodation

- Travel and accommodation expenses shall be borne by the participants.
- Guest house accommodation may be provided on a payment basis, subject to availability, and allotted on a first-come, first-served basis.

## Student Representative

**Mr. Sandip Sanjay Gite (Research Scholar)**

**Ms. Moumita Karmakar (Research Scholar)**

**Mr. Bharath N (Research Scholar)**



**Contact Details (For any queries)**

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