

**Third International Conference**  
**FERMENTED FOODS, HEALTH STATUS**  
**AND SOCIAL WELL-BEING**

**Anand Agricultural University**

**December 14-15, 2007, Anand**

ORGANISED BY



[www.fermented-foods.net](http://www.fermented-foods.net)

**Swedish South Asian Network on Fermented Foods**

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## WELCOME TO THE CONFERENCE

The Advisory Board, Coordinating Committee and Members of SASNET-FF as well as AAU, NDDB, Lund University and other sponsoring organizations extend a warm invitation to the scientists, researchers, academicians, students, professionals, food industry personnel, clinicians and all those who are concerned with promotion and application of fermented foods for participating in the deliberations of Third International Conference on "Fermented Foods, Health Status and Social Well-being" during December 14-15, 2007 at Anand Agricultural University, Anand (Gujarat) India.

## THEME' 2007

WHO recently declared that the growing epidemic of chronic diseases, affecting both the developed and the developing countries alike, are closely related to dietary and lifestyle changes. This changing health and demographic pattern has generated a new market of health foods/ functional foods. The role of functional foods in the maintenance of health, well-being and prevention of diseases has received increased scientific and commercial interest. Food industry today is faced, with three major challenges - to provide "busy" consumers, a choice of healthy processed or ready-to-eat foods to offer people a real opportunity to live, longer and better - to blur the lines of food and medicine with innovative nutraceuticals. The market for functional foods with specific health claims is understood to be to the tune of 5.3 billion dollars and is expected to grow rapidly. Fermented dairy products are significant players in this market and are estimated to contribute to nearly 60% of the total functional food market in Europe. The burgeoning Asian market is predicted to show a shift towards value added products. Added to this equation is the increased consumer health consciousness and awareness of the role of nutrition in their diets. All this creates a tremendous potential for functional foods.

Fermented foods have played a key role in the diet of human beings since centuries. Developments in various areas of food science have strengthened the belief of centuries and many fermented foods are now being marketed as functional foods. India has the specific advantage of diverse cultures and therefore has a wide array of fermented foods that can be exploited for the benefit of the masses. This diversity is again magnified by the unique cultures of the neighbouring countries like Maldives, Srilanka, Nepal and Bhutan. The exchange of the rich resources of fermented foods know how can present a golden opportunity for the expansion of the functional food market. However, the key to this opportunity lies in effective research, education and communication. The role of SASNET-FF as a Network of researchers, academicians and professionals comes here.

Development of a scientifically sound, commercially viable and socially useful food product needs extensive R & D starting from raw material cultivation, harvesting, processing, storage, nutritional analysis, safety testing, clinical studies and marketing. Hence, a consortium of all concerned can deliver practically useful product in short duration. Further, R & D is a costly affair for a food company, but when carried out as a collaborative network project involving universities, industries and research institutions, it can become less expensive and more effective. Keeping these things in view, the network on fermented foods was formed in 2001. Through its two international conferences, one regional conference and four strategic meetings and workshops under EU-SPF project, the network have been successful in sensitizing various stake holders for promoting fermented foods for health benefits and social well-being. It also promoted the concept of scientific networking and helped to strengthen relation among academicians, researchers and food industry professionals. We are happy to announce this Third International Conference on "Fermented Foods, Health Status and Social Well-being" now

## SCIENTIFIC PROGRAM

<b>A. Technical sessions</b>	
1	Probiotics in Dairy Foods
2	Blended functional foods
3	Trace elements in foods: Factors that influence bioavailability
4	Fermented Foods of North East India, Nepal and Bhutan
5	Fermented foods of Srilanka and Maldives.
6	Fermented foods: Clinical and nutritional aspects

Each session will have a lead speaker and 2-3 selected papers by eminent personalities followed by a session of scientific deliberations.

### **B. Panel discussion**

1. Safety and sociological aspects of fermented foods
2. Regulatory and marketing aspects of fermented foods

### **C. Industry forum**

Prominent industries in functional foods business will give their presentations and have scientific discussions among the researchers, academicians, professionals and post graduate students.

### **D. Poster session**

The original research work on various aspects of fermented foods, functional foods and ingredients will be presented by young scientists and scholars in 3-4 poster sessions. Outstanding posters shall be rewarded.

## CALL FOR PAPERS

Original research papers on the theme and befitting to any of the above sessions are invited for presentation at the seminar. Each paper will be reviewed on the basis of an extended abstract describing the original research work. The extended abstract should be prepared in not exceeding 1500 words using Arial 12 font, single space, on A4 size paper with 1 inch margin on all sides. The abstract may be divided in introduction, materials & methods, results & discussion, conclusion and few selected references.

Few papers will be selected by the scientific committee for oral presentation, while rest will be presented as poster papers. The authors may submit the extended abstract (MS Word document as email attachment or on CD to the Chairman of Scientific Committee, Dr PA Shankar on [shankarpa@hotmail.com](mailto:shankarpa@hotmail.com) with a copy to Ms Suja Senan, [sooja28@rediffmail.com](mailto:sooja28@rediffmail.com) .

The last date for submission of abstract is **November 15, 2007**. The authors will be informed about the acceptance of their papers within 15 days after submission by email. Only a registered delegate shall be allowed to present poster/oral paper and it shall not be more than one per delegate.

## SPONSORS AND EXHIBITS

A souvenir, containing the invited papers as well as extended abstracts of the papers accepted for the conference will be published on the occasion. Advertisements for supporting the conference are invited, which will be published in the souvenir. The tariff for the same is as under. Souvenir size will be 22 cm X 28 cm (1/4 Demy). Advertisers are requested to supply positives and matter by CD or email to Ms Suja Senan, [sooja28@rediffmail.com](mailto:sooja28@rediffmail.com)

Category	Print area (cm)	Tariff (INR)
Full page (multi colour)	18 x 25 cm	10000/-
Full page (Black & White)	18 x 25 cm	6000/-
Half page (multi colour)	18 x 12 cm	5500/-
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Quarter page (Black & White)	12 x 8.5 or 18 x 6	2000/-
Back cover page (multi colour)	18 x 25 cm	15000/-
Inner cover page (multi colour)	18 x 25 cm	12000/-

(Enquiries for stall/table at conference venue are solicited)

## REGISTRATION

Category	South Asian Countries		Other than South Asian Countries	
	Before November 15, 2007	After November 15, 2007	Before November 15, 2007	After November 15, 2007
Non-members	INR 2000	INR 2500	EURO 150	EURO 200
Members of SASNET-FF	INR 1500	INR 2000	EURO 100	EURO 150
Post-graduate Students	INR 800	INR 1200	EURO 50	EURO 100

The registered participants will receive conference kits, souvenir/abstracts, refreshments, lunch and dinner.

All the alumni of SMC College of Dairy Science participating in the conference shall be given complimentary registration for the **Alumni Convention on December 16, 2007**.

## ACCOMMODATION

The organizers will arrange accommodation in hostels/guest houses of host institutions or hotels on advance intimation and on payment basis. Please indicate the category of accommodation you need in your registration form and send at least one day payment in advance along with the registration fees. For enquiries and prior intimation for accommodation please contact Dr. A. Rajarathinam at [arrathinam@yahoo.com](mailto:arrathinam@yahoo.com)

Category	Tariff (RS.) per day
A	200-500
B	500-1000
C	1000-1500

## THE HOST INSTITUTIONS

### Swedish South Asian Network on Fermented Foods...

Swedish South Asian Network on Fermented Foods (SASNET-Fermented Foods) is an association of researchers, professionals, academicians, food industry personnel and all those who are interested in research, development and promotion of fermented foods especially for public health and social well-being. This Network was formally constituted at the concluding session of the first international conference on "Fermented Foods, Health Status and Social Well-being" organized in November 2003 at Anand (Gujarat) India with the basic support from SASNET-Lund University, Gujarat Agricultural University and National Bank for Agriculture and Rural Development, India. This network has been further strengthened by the presence of Dr. V. Kurien, Founder Chairman, Institute of Rural Management, Anand, Dr. M. S. Swaminathan, Chairman of MS Swaminathan Foundation, Chennai and Prof. M. C. Varshneya, Vice Chancellor, Anand Agricultural

University, Anand in its Advisory Board. The main objectives of the network are to develop a forum for scientists for exchanging information in the field of food fermentation; to promote collaborative research programmes among scientists of Sweden and South Asian countries and to collaborate with food industries in product development and marketing of fermented foods. The network handled the EU sponsored project on fermented foods during 2005-06 and organized four workshops and strategic meetings, including one in Denmark to sensitize various stakeholders towards the importance of fermented foods. The network also organized a national symposium on synbiotic dairy & food products in human health & nutrition at Madras Veterinary College in association with Tamilnadu Veterinary & Animal Sciences University. The network has also promoted several network or link projects among Indian and Swedish Scientists and has become popular in very short time. At present the network has more than 200 members and organizes the international conference biannually. ([www.fermented-foods.net](http://www.fermented-foods.net))



### **SMC College of Dairy Science, AAU, Anand...**

SMC College of Dairy Science was established in 1960. A pioneer national centre for education in dairy technology, it is today recognized as "Centre of Excellence" for Dairy Education. The college started by offering Indian Dairy Diploma and subsequently, recognizing the need of the dairy industry, it offered B. Sc. (DT) degree programme which was later upgraded to B. Tech. (DT). The post graduate programme started in 1977. In-plant training for the students of the college is provided at



Vidya Dairy (a multi product, completely automatic, ISO 9001-9002:HACCP Dairy Plant) handling 1.0 lakh liters of milk per day. The dairy has received the prestigious commendation certificate for quality called "Rajiv Gandhi National Quality Award" from Bureau of Indian Standards. The alumni of this college have proved themselves as successful professionals/academicians not only in Indian Dairy and Food industry, but also other countries like USA, UK, Australia, New Zealand, Sweden and Arabian countries. The college conducts refresher/short term courses and technical sessions from time to time in addition to seminars on current topics. The college also conducts alumni conventions and provides analytical services, supply of dairy culture and consultancy to dairy/food plants. The work on beneficial lactic acid bacteria is going on at this college since 1980. In last 25 years, work on several aspects of microbiological, technological, analytical, nutritional and clinical aspects of probiotics, prebiotics and synbiotics has been completed. Indian Council of Agricultural Research, New Delhi has recognized the college by conferring a Niche Area of Excellence in Functional Fermented Dairy Products with Synbiotics. ([www.aau.in](http://www.aau.in)).

### **Department of Applied Nutrition, Lund University....**

Lund University was founded in 1666. With eight faculties and a multitude of research centres and specialized institutes, it is today the largest unit for research and higher education in Sweden which has 42,500 students and 6000 employees at present. Lund University receives 1600 exchange students and sends 800 abroad annually. The University has exchange agreements with more than 600 universities in more than 50 countries world-wide and has more than 400 contracts in the EU-program Erasmus. More than 3000 post-graduates work at Lund University, 45% of them women. Most doctorates are awarded in the medical sciences, followed closely by technology and the natural



sciences. The Department of Applied Nutrition carries out research and provides education within most areas from raw material to the effects on the health of the consumers. Research is characterized by an interdisciplinary focus on processing with broad aim of optimizing food products regarding both convenience and quality as perceived by the consumer. Long-standing collaboration with the food industry ensures that new research findings can rapidly be implemented in new processes, techniques or products. ([www.lu.se](http://www.lu.se))

### **National Dairy Development Board (NDDB)...**



The National Dairy Development Board (NDDB) with headquarters at Anand in Gujarat (India), is a multi-sector and multi-location body corporate engaged in planning, implementing, financing and supporting farmer-owned, professionally managed agricultural enterprises. Set up in 1965 as a registered society at the instance of the then Prime Minister of India Lal Bahadur Shastri, it was declared an institution of national importance and a statutory body by an Act of Parliament in 1987. NDDB's key activities include (a) Cooperative institution building, (b) Improving dairy

animal productivity, (c) Instituting quality standards of processed milk and products (d) Coordinating and monitoring aspects of dairy development and (e) Developing the human resource in the national dairy development movement. NDDB, through its research, training and professional and management services has been the catalyst of change in India's dairy sector – transforming the lives of millions of milk producers and securing a livelihood for them through smallholder dairying. NDDB's research in product and process development is directed at standardising process parameters, developing energy-saving mechanical production lines and packaging systems that extend the shelf life of milk products. Using NDDB technology many cooperative dairies have added value to surplus milk and are manufacturing quality indigenous milk products. ([www.nddb.org](http://www.nddb.org))

### **Trace Element Institute of UNESCO...**

In the early 70's where international research on trace elements was carried out in an individualistic, uncoordinated fashion, the need to create an institute dedicated to trace elements was raised in 1973, at a joint WHO/FAO/IAEA meeting which reiterated the importance of creating an international centre for the study of trace elements in man. Hence, The Trace Element Institute in Lyon, France was created in 1992 under the auspices of (UNESCO). The main



objective of the institute is to co-ordinate UNESCO's scientific projects in basic and applied research on trace elements from an interdisciplinary point of view. This encompasses chemistry, biochemistry, pharmacology, genetics, epidemiology, therapeutics, nutrition, agronomy, environmental and veterinary sciences. One of the aims of this institute is to enhance the exchange and transfer of knowledge in the field of trace elements through: library services and information centers, conferences, training courses and providing scientific resources like sophisticated instruments for trace element analysis. Dedicated to UNESCO's objectives, Trace Element Institute has established a network of satellite centers throughout the world to encourage sustainable development and enhance international scientific collaborations. ([www.trace-element.org](http://www.trace-element.org))

## ATTRACTIONS AT ANAND

Anand is located 90 km south of Ahmedabad and 35 km north of Vadodara (Baroda) on the main Ahmedabad-Mumbai western railway line. It is well connected by road from Vadodara/ Ahmedabad airport. Anand is known as "Milk City of India" due to location of hosts of dairy institutes such as AMUL, National Dairy Development Board (NDDB), Gujarat Cooperative Milk Marketing Federation (GCMMF), National Cooperative Dairy Federation of India (NCDFI), Institute of Rural Management (IRMA), Vidya Dairy and Anand Agricultural University.



Twin town Vallabh Vidya Nagar is HQ of Sardar Patel University. A memorial of Iron Man of India – Sardar Patel at Karamsad is a place worth visiting nearby. Holy pilgrimage places viz., Dakor, Vadtal, Nadiad, Pawagarh, etc. are located in near vicinity, while beautiful water park near Kheda (50 km) and Mehsana (100 km) and Ajwa Gardens at Baroda (45km) are the places to relax and enjoy.

A variety entertainment programme for the delegates will be presented on the evening of 14<sup>th</sup> that will showcase the traditional dance and music of Gujarat (*Garba & Ras*) and folk dances of other States of India.

## TRAVEL DESK WEEKEND TRAVELS

Contact Mrs Jayshree Sashidharan, Weekend Travels, 309, Virani Chambers, Gamdivad, Anand, Phone: +91 2692 251249, (M) 09824073818, [weekend\\_travels2005@yahoo.com](mailto:weekend_travels2005@yahoo.com) for assistance and bookings for flight and railway as well as arrangements for sight seeing of near by places.

### ADVISORY COUNCIL (SASNET-FF)

- Dr. MC Varshneya, Vice Chancellor, AAU, Anand INDIA
- Dr. V Kurien, Founder Chairman, Institute of Rural Management, Anand, INDIA
- Dr. MS Swaminathan, Chairman, MS Swaminathan Research Foundation, Chennai, India
- Dr. JM Dave, Visiting Professor, Christ College, Rajkot, India.
- Dr. Rangne Fondén, Livsmedelskonsult, Stockholm, Sweden
- Prof. Rickard Öste, CEO, Oatly, Lund, SWEDEN
- Dr. Torkel Wadstrom, Professor of Medical Microbiology, Lund University, Sweden.
- Prof. Nagendra P. Shah, Professor of Food Sci., Victoria University, Australia
- Dr. VM Abdulla, Professor, Trace Element Institute of UNESCO, Lyon, France
- Dr. Zulfiqar Bhutta, Department of Pediatrics, The Aga Khan University, Karachi, Pakistan.
- Dr. Åsa Ljungh, Assoc. Prof of Medical Microbiology, Lund University, Sweden.
- Dr. PA Shankar, Former Director of Research, KVAFSU, Bangalore, India.
- Dr. KC Jagat Bahadur, Central Campus of Technology, Dharan, Nepal

### SCIENTIFIC COMMITTEE

- Dr. PA Shankar, Former Director of Res. KVAFSU, Bangalore,
  - Dr. Baboo Nair, Lund University, Sweden
- Dr. JM Dave, Former Dean, Faculty of Dairy Science, Anand,
  - Prof. Torkel Wadström, Lund University, Sweden,
- Dr. Åsa Ljungh, Lund University, Sweden, ■ Prof. Rickard Oste, Oatly, Sweden,
  - Dr. NS Shah, Victoria University, Australia,
  - Dr. VM Abdulla, Trace elements Institute of UNESCO, France,
  - Dr. SS Sannabhadi, Former Dean, Faculty of Dairy Science, Anand

## GOVERNING COUNCIL (SASNET-FF)

- Dr. Baboo M Nair, Professor Emeritus, Dept of Applied Nutrition, Lund University, Sweden (Chairman)
- Dr. JB Prajapati, Head, Dept of Dairy Microbiology, SMC College of Dairy Science, AAU, Anand, India (Coordinator)
- Dr. P.S. Prajapati, Professor, Dept of Dairy Technology, SMC College of Dairy Science, AAU, Anand, India (Treasurer)
- Dr. SS Sannabhadti, Former Dean, SMC College of Dairy Science, AAU, Anand, India
- Dr. PA Shankar, Former Director of Research, KVAFSU, Bangalore, India.
- Dr. G. Vijayalakshmi, Deputy Director, CFTRI, Mysore, India
- Dr. Rekha Singhal, Professor, UDCT, University of Mumbai, India.
- Dr. Madhurima Dixit, Professor, Dept of Biochemistry, Pune University, Pune, India.
- Dr. Sagarika Ekanayake, Senior Lecturer, Faculty of Medicine, Sri Jayewardeneapura University, Sri Lanka.
- Shri. TB Thapa, Sr. Dairy Industry Specialist, Kathmandu, Nepal.
- Dr. MN Hassan, Professor, Bangladesh Agricultural University, Mymensingh, Bangladesh
- Ms. Lata Ramachandran, Victoria University, Australia
- Mr. G. Sreekumaran Nair, Consultant, Swiss Agency for Development and Cooperation, SDC-CapDeck, Trivandrum, India
- Dr. Joy Elamon, Chief Programme Coordinator, SDC-CapDeck, Trivandrum, India
- Dr. C. D. Khedkar, Associate Professor, Dairy technology College, Warud (Pusad), Maharashtra, India
- Dr. Jyoti P. Tamang, Sr. Reader, Sikkim Government College, Gangtok, India
- Prof. L.K. Vaswani, Director, Kalinga School of Rural Management, Bhubanshwar, India

## CONFERENCE SECRETARIAT

### PATRONS

Prof. M.C. Varshneya, Vice Chancellor, AAU

Dr. Amrita Patel, Chairman, NDDB

Prof. Baboo M.Nair, Emeritus Professor, Lund Univ.

### CHAIRMAN

Dr. B.P. Shah, Dean, Faculty of Dairy Science, AAU

### COORDINATOR/ ORGANIZING SECRETARY

Prof. J.B. Prajapati, Coordinator, SASNET-FF

### JOINT SECRETARY

Mrs Suja Senan, Asst. Professor, Dairy Microbiology, AAU, Anand

### For Further Details & Participation Contact



### Coordinator

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Email: [prajapatijashbhai@yahoo.com](mailto:prajapatijashbhai@yahoo.com)

All the payments must be made by DD/local cheque drawn in favour of  
"Network on Fermented Foods" payable at Anand(Gujarat).