

# ANNOUNCEMENT

## *Second International Conference on*

### Fermented Foods, Health Status and Social Well-being

December 17-18, 2005

Anand Agricultural University, Anand (Gujarat) India

*Organized by*



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

Swedish South Asian Network on Fermented Foods

*In association with*



Anand Agricultural University, Anand



Institute of Rural Management, Anand



Lund University, Sweden



## INVITATION

The Advisory Board, Coordinating Committee and Members of SASNET-Fermented Foods as well as AAU, IRMA and Lund University extends a very 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 Second International Conference on 'Fermented Foods, Health Status and Social Well-being' during December 17-18, 2005 at Anand Agricultural University, Anand (Gujarat) India.

## THEME

Art and science of fermentation and fermented foods are known to mankind since very early times. Age old Ayurvedic writings of India, indicate that regular consumption of fermented dairy products was recognized by people as a measure for long and healthy life. The artefacts and treatises from several parts of the world indicate the art of fermentation and the role of fermented foods in health and nutrition. We now know that the process of fermentation has great potential. It is an environment friendly process, consumes less energy and produces less waste. It is easy to manage, both under simple house hold conditions and on an industrial scale. It could be applied to a wide variety of raw materials to produce a variety of different finished food products. It has the advantage of being generally regarded as safe (GRAS) and offers immense opportunities for production of novel products which can be classified as "organic foods", "natural foods", "health foods", "convenience foods", "ethnic foods" "neutraceuticals", "functional foods" and not to forget "foods for clinical nutrition".

As per FAO report, by 2030 around 440 million persons will be chronically undernourished. The population of the world is likely to increase from 6 billion to 9 billion in 2050 demanding 60% increase in food supply. The latest fact sheet of WHO indicates that 30% of the world's population suffers from malnutrition. More than 50% of the disease burden of the world is attributed to hidden hunger, unbalanced protein/energy intake or vitamin or mineral deficiencies. These diet related deficiencies can be corrected with proper diet, fortified foods and making available foods with enhanced nutritional and therapeutic properties. In this respect, fermented foods can be the best solution which has immense potential to take care of problem of malnutrition and reduce the incidences of diarrhea and intestinal diseases.

Cereals, pulses, root crops, vegetables, fruits, meat and fish are preserved by one or other method of fermentation in some part of the world. The knowledge of making traditional fermented foods has been recognised to be of immense value to the future generations by FAO, WHO and a number of other related agencies. In south Asian countries about 65% of the workforce depend on agro-food sector for their income but can contribute only value equal to 25% of the GNP. India's share of the global market is only 0.5%. Value addition in agro sector is only about 5-7%. This clearly indicates that without value addition it is not possible to elevate the level of income of the farmers. There fore we, who receive the raw materials from the farmers, have a duty/mission to produce value added products which can give better returns to the producers. The world market is in favour of functional foods (the total sales of functional foods in 2000 was about \$ 1.79 Billion in Europe, \$ 1.80 Billion in USA and \$ 2.3 Billion in Japan) which can be fully exploited through thorough understanding of probiotic cultures, its processing technology and establishing its nutritional and clinical effects.

Another aspect in this matter is the huge R & D costs. Research and development is considered to be an expensive item in the economy of a food company. However R & D could be less expensive and more effective when it is carried out as collaborative network projects where various universities, industries,



institutions, faculties and researchers work together towards a common goal. Development of modern food products may also require input from many different specialised areas of science and technology. Each step, starting from cultivation, harvesting, quality of the raw materials, processing, storage, nutritive value and safety before consumption, immediate effects on well-being and long term effects on health is too complex to be understood well by a single scientist. Moreover, a number of specialists can work together more efficiently and create lot of knowledge about a product or a process in a relatively short period of time.

Keeping these facts in mind, the Network was formed with a view to bring together all those who are interested in playing a role in promoting fermented foods for social well-being.

The First International Seminar and Workshop on "Fermented Foods, Health Status and Social Well-Being" was jointly organized by Swedish South Asian Studies Network (SASNET), Lund University, Sweden and SMC College of Dairy Science, Gujarat Agricultural University, Anand in November 2003. As a continued effort in this direction, we are happy to announce the organization of the Second International Conference on "Fermented Foods, Health Status and Social Well-being" during December 17-18, 2005 at Anand Agricultural University, Anand.

## SCIENTIFIC PROGRAMME

The theme of the conference is fermented foods for public health and social well-being. The program will start auspiciously with an Inaugural session and Keynote address on 17<sup>th</sup> morning in presence of dignitaries and will be followed by technical sessions and panel discussions. The last plenary session will summarize the outcome of the program. Following technical sessions have been planned.

### Technical Sessions

1. Milk and milk based products
2. Cereals, pulses and root based products.
3. Fruit and vegetable based products.
4. Fish and meat based products.
5. Blended products.
6. Production of flavours, colours, food additives and pharmaceutical products through fermentations.

All the sessions will be sub-divided in (i) Traditional, anthropological and technological aspects (ii) Microbiological and chemical aspects and (iii) Nutritional and clinical aspects. Each session will have experts lead speakers and selected oral presentations.

### Panel Discussions

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

Throughout two days, parallel poster sessions are also planned.



## CALL FOR PAPERS

Original research papers on the theme and befitting to any of the above sessions are invited for presentation at the conference. 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 (It is 2-3 page write-up with a para on introduction / objectives, methodology and salient findings and few selected references) as MS Word document on CD along with a hard copy by post to the Coordinator and as email attachment to [baboo.nair@inl.lth.se](mailto:baboo.nair@inl.lth.se) (please use Arial 12 font, single space, no bullets, tabs, text boxes, etc for easy editing)



The last date for submission of abstract is October 31, 2005. The authors will be informed about the acceptance of their papers by November 15, 2005 by e-mail. Registration is compulsory for a person presenting oral / poster paper.

## SOUVENIR

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 this conference publication are invited. This will provide best business opportunity, as wide spectrum of professionals and practitioners shall receive these copies. 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 the matter in positives or on CD.



Category	Print area (cm)	Tariff (Indian rupees)
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/-
Half page (Black & White)	18 x 12 cm	3500/-
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/-

## REGISTRATION

Category	South Asian Countries		Other than South Asian Countries	
	Before 15 Nov. 2005	After 15 Nov. 2005	Before 15 Nov. 2005	After 15 Nov. 2005
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 75

The registered participants will receive conference material, souvenir/abstracts, refreshments, lunch and dinner. Accommodation will be arranged on payment basis, on advance intimation, which will cost about Rs. 200-1200 per day per person in Anand.

## ACCOMMODATION

Anand is a small city and we have very limited choice of accommodation facilities. We will arrange it in hostels/guests houses of the host institutions or some hotels. The tariff categories are as under. Accommodation can be booked by sending atleast one day amount in advance.

Category	Tariff (Rs.) per day
A	< 500
B	500 - 1000
C	> 1000

## THE HOST INSTITUTIONS

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

Realizing the significance of fermented foods in the human diet and the need for studying the traditional fermented foods of South Asian countries, an international seminar and workshop was organized on "Fermented Foods, Health Status and Social Well-being" in November 2003 at Anand. This event received basic support from SASNET-Lund University, Gujarat Agricultural University and National Bank for Agriculture and Rural Development, India. At the concluding session, the 164 delegates who had attended the programme unanimously resolved to form a network for promoting research and development of fermented foods. This resolution was realized by the formal formation of SASNET- Fermented Foods, a network of scientists and professionals, mainly from South Asian countries and Sweden, interested in furthering research and development of fermented foods. This network has been further strengthened by the presence of Dr. V. Kurien, 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 Europe and south Asian countries and to collaborate with food industries in product development and marketing of fermented foods. The network handles the EU sponsored project on fermented foods and has started the work on developing a database of fermented foods. ([www.fermented-foods.net](http://www.fermented-foods.net))



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

SMC College of Dairy Science is a constituent college of Anand Agricultural University that was created last year from the erstwhile Gujarat Agricultural University. The University has 5 faculties, 7 research centres and 6 extension education institutes working in 6 districts of Gujarat State. 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. So far 192 IDD, 1215 Dairy Technology graduates and 142 Post graduates have been trained by the faculty. 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 faculty has brought out more than 700 publications and has received 20 awards for excellence in research publications. ([www.aau.in](http://www.aau.in), [www.smcalumni.net](http://www.smcalumni.net))

### About Institute of Rural Management, Anand.....

Institute of Rural Management, Anand (IRMA) is an autonomous institution with the mandate of contributing to professional management of rural organizations. Founded in 1979 at the initiative of the National Dairy Development Board (NDDB) and with the support of Government of India, Government of Gujarat and Swiss Development Co-operation, IRMA has been helping the under managed rural sector in getting professional inputs. IRMA works closely with co-operatives, NGOs, governments, national and international funding agencies.



IRMA's mission is to promote professional management of democratic and sustainable institutions for eco-friendly and equitable socio-economic development of rural people. It strives to achieve this mission through; creating a new breed of professional rural managers having appropriate values and ethos; helping rural

organisations and institutions in professionalising their management; empowering rural people through self-sustaining processes; building new rural management knowledge and theories through action-oriented and problem-solving research and consultancy; and influencing public policies.

The core of IRMA's operating philosophy however continues to be the partnership between rural people and committed professional managers. Through this, IRMA strives to contribute to the processes of sustainable development and social justice in India's rural society. The activities at IRMA include, a 2-year post-graduate programme and a 3-year Fellow Programme in Rural management research and consultancy, Management Development Programs and conducting seminars and workshops. ([www.irma.ac.in](http://www.irma.ac.in))

### About 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. An important aim is to minimize the gap between basic research and applied research. Long-standing collaboration with the food industry ensures that new research findings can rapidly be implemented in new processes, techniques or products. This collaboration is also of great importance for the specialized food courses given by the Department. Research is also being carried out in pharmaceuticals, which utilizes many of the scientific principles for drugs and foods. ([www.lu.se](http://www.lu.se))

### OTHER ATTRACTIONS

Anand is located 60 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 institutions 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.

Organizers are likely to arrange trips to Amul Dairy ( a multi-product cooperative dairy plant, handling about one million litres of milk per day), Vidya Dairy (commercial multi-product training dairy operated by the students) and a milk collection centre/ village cooperative milk producers' society (Anand Pattern model of rural development) in the evening of 18<sup>th</sup> December 2005. 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 encompassing traditional dance and music of Gujarat (Garba & Ras) and folk dances of other States of India will be presented on 17<sup>th</sup> evening for the delegates, which will give essence of rich cultural heritage of India.

### ADVISORY COMMITTEE (SASNET-FF)

- Dr. V Kurien, Chairman, Institute of Rural Management, Anand, India
- Dr. MS Swaminathan, Chairman, MS Swaminathan Research Foundation, Chennai, India
- Dr. M.C. Varshneya, Vice Chancellor, AAU, Anand India
- Dr. Rangne Fondèn, Livsmedelskonsult, Stockholm, Sweden
- Prof. Rickard Öste, MD, Ceba Foods AB, Lund, Sweden
- Dr. Torkel Wadstrom, Professor of Medical Microbiology, Lund University, Sweden.
- Dr Åsa Ljungh, Assoc. Prof of Medical Microbiology, Lund University, Sweden.
- Dr JM Dave, Former Dean, Faculty of Dairy Science, Anand, India.
- Dr PASHankar, Director of Instructions, Dairy Science College, UAS, Bangalore, India.
- Dr. K. C. Jagat Bahadur. Professor of Food Technology; Central Campus of Technology, Dharan, Nepal
- Dr. Zulfiqar Bhutta, Department of Pediatrics, The Aga Khan University, Karachi, Pakistan.

## COORDINATING COMMITTEE (SASNET-FF)

Dr. Baboo M Nair, Professor Emeritus, Dept of Applied Nutrition, Lund University, Sweden (Chairman)  
Dr. JB Prajapati, Prof & Head, Dept of Dairy Microbiology, SMC College of Dairy Science, AAU, (Coordinator)  
Dr. SS Sannabhadti, Principal & Dean, SMC College of Dairy Science, AAU, Anand, India  
Dr. PA Shankar, Director of Instructions, Dairy Science College, UAS, Bangalore, India.,  
Dr. SG Prapulla, Central Food Technology Research Institute, Mysore, India  
Dr. G. Vijayalakshmi, Deputy Director, CFTRI, Mysore, India  
Dr. Rekha Singhal, Professor, University Department of Chemical Technology, University of Mumbai, India.  
Dr. Madhurima Dixit, Professor, Dept of Biochemistry, Pune University, Pune, India.  
Dr. Sagarika Ekanayake, Senior Lecturer, Faculty of Medicine, Sri Jayevardenepura University, Sri Lanka.  
Shri. TB Thapa, Sr. Dairy Industry Specialist, Kathmandu, Nepal.  
Dr. MN Hassan, Professor, Bangladesh Agricultural University, Mymensingh, Bangladesh  
Dr. Vinod Huria, Senior Scientist, CFTRI, Mysore, India  
Ms. Lata Ramchandran, Assistant Professor, SMC College of Dairy Science, AAU, Anand, India  
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

## LOCAL ORGANIZING COMMITTEE

### PATRONS

Prof. M.C. Varshneya, Vice Chancellor, AAU  
Dr V Kurien, Chairman, IRMA and GCMMF Ltd.  
Prof. Baboo Nair, Emeritus Professor, Lund University

### CO-ORDINATOR

Prof. JB Prajapati, Coordinator, SASNET-FF

### MEMBERS

Dr. SS Sannabhadti, AAU  
Prof. LK Vasvani, IRMA  
Dr PN Thakar, Vidya Dairy  
Dr HK Desai, Vidya Dairy  
Dr DC Joshi, AAU  
Dr. S Singh, AAU

Dr BP Shah, AAU  
Dr MJ Solanky, AAU  
Dr AJ Pandya, AAU  
Dr RK Shah, AAU  
Dr AG Bhadania, AAU  
Dr PS Prajapati, AAU  
Dr HG Vyas, AAU  
Dr VR Boghra, AAU  
Dr KD Aparnathi, AAU  
Dr JB Upadhyay, AAU  
Prof. BN Hiremath, IRMA  
Ms Lata Ramchandran, AAU  
Dr KB Kamaliya, AAU  
Dr RF Sutar, AAU

### For Further Details & Participation

Co-ordinator

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All the payments must be made by DD/Cheque drawn in favour of "Network on Fermented Foods" payable at Anand (Gujarat). Out station cheque must add Rs. 50/- as clearance charges.

This brochure is available on  
[www.fermented-foods.net](http://www.fermented-foods.net)