



HASHTAG

**Holistic Approaches for
Start-ups, Human Resource Training for
Agriculture and Food Industry Gemmation**

December 12-15, 2018

at CSIR-CFTRI, Mysore, India

Organised by

Association of Food Scientists & Technologists (India)

**8th
INTERNATIONAL
FOOD
CONVENTION
#IFCoN2018**



AFSTI
Empowering the Food Professional

In association with



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THE ORGANISERS



Association of Food Scientists and Technologists-India; AFST(I): AFST(I), established in 1957, is one of the largest professional bodies in the country with its varied membership numbering around

3500. The esteemed members include eminent personalities from Research Institutes, Academia, Industry and Government Organizations. The Association has around 35 chapters spread across the country. It publishes two journals- Journal of Food Science and Technology (with Springer) and Indian Food Industry – Mag, a bi-monthly. One of the major activities of AFST(I) is to conduct Indian Convention of Food Scientists and Technologists (ICFOST) every year and International Food Convention (IFCON) once every five years, which provides an ideal platform for the deliberation and exchange of knowledge and partnerships between global stake holders.

AFST(I) Education & Publication Trust (E&PT): AFST(I) E&PT was formed in 1988 as a sister organization of AFST(I) with its office located at AFST (I) office premises in CSIR-CFTRI Campus, Mysore. The major activities & objectives of the Trust are to stimulate research on various aspects of Food Science and Technology. The organization has made commendable progress in awarding yearly scholarships to meritorious students in the field of Food Science and Technology, from the interest accrued on its corpus fund. The Trust also supports and assists scientists with financial grants for writing books and monographs in the field.



CSIR – Central Food Technological Research Institute (CFTRI), CSIR-CFTRI: Mysore (A constituent laboratory of

Council of Scientific and Industrial Research, New Delhi) came into existence during 1950 with the great vision of its founders and a network of inspiring as well as dedicated scientists who had a fascination to pursue in-depth research and development in the areas of food science and technology. CSIR-CFTRI is a pioneering Research and Development Organization working in the area of Food science and Technology and Human Resource Development. The institute is also certified as an ISO 9001:2008 & ISO 14001:2004 Organization apart from being an ISO 17025:2005 Accredited Laboratory. The Mandate of the Institute includes ensuring food and nutritional security of the country through S&T interventions. The Institute has been in the forefront in generating quality human resource for the development of food industry. The spectrum of programs offered include post-graduation in Food Technology, Integrated M.Sc-Ph.D. in Nutrition Biology, Certificate Course in Flour Milling and Short Term Training for Entrepreneurs & Industry personnel and innovative programs for start-ups and farmers. Over 250 students are pursuing their doctoral studies in food and allied subjects. Over the years, CSIR-CFTRI has brought out many innovative products and processes into the market in tune with the state-of-the-art R&D practices of the institute and the changing lifestyles of the consumers. Some of the pioneering efforts include development of infant foods, instant ready-mixes, parboiling of paddy, cultivation of spirulina, health and wellness food products. Societal interventions have been the hallmark of CSIR-CFTRI and large numbers of farmers have been empowered on affordable and sustainable methods for value addition to agri-commodities contributing to rural economy and testing of samples. CSIR-CFTRI has also established an Incubation Centre for nurturing start-ups and innovative ideas in the area of food and nutraceuticals.



THE ORGANISERS



The Defence Food Research Laboratory (DFRL) was established on 28th December, 1961 under the aegis of Defence Research and Development Organization (DRDO), Ministry of Defence, Government of India, at

Mysore especially to cater to the strategic operational requirements of our Services and to provide logistical support in the area of food supplies and varied food challenges of Indian Army, Navy, Air force and other Paramilitary Forces. In operational situations, the soldiers are deprived of the fresh produce needed to sustain life processes. Even normal regime of cooking becomes extremely cumbersome and difficult. The R & D efforts at DFRL are aimed at designing and engineering lightweight, convenience pack rations for Army, Navy, Air Force and other Paramilitary Forces, which do not require any elaborate cooking or preparation at the consumer's end and remain shelf-stable under varying climatic conditions for periods ranging from 6 months to 1 year. This is the only Laboratory, which is exclusively engaged in Research and Development in the field of Food Science and Technology for Defence Forces. Prior to the inception of DFRL, the laboratory functioned as a Food Group within the precincts of Defence Science Laboratory, Delhi. DFRL, through the dedicated efforts of its scientists and technologists, over the last five and half decades, has been able to conserve, preserve, stabilize, design, fabricate and engineer a vast array of food products of Indian dietary which are not only shelf stable under all weather conditions but also deliver adequate nutrition and energy to keep the morale of our Service personnel high at all times. Through enormous and substantive contributions, DFRL has developed a wide variety of food products of Indian dietary matching the mainframe palate/tastes of the country. Many of the DFRL foods, born out of innovative state-of-the-art technologies, lend

themselves eminently suitable to industrial scale commercial exploitation by enterprising entrepreneurs of different genre. DFRL also has products which are export worthy. DFRL is also engaged in the development and evaluation of food products, packaging materials and field test kits to meet the requirements of Service Forces. To fulfil this mandate, the laboratory is closely working with academic institutions, R&D centres and other Govt agencies. DFRL has more than 500 ToT's to its credit thus contributing to employment generation, vendor generation for armed forces, and make in India initiative of the GOI in Food Sector. DFRL can be reckoned as the leader in convenience foods and packed ration developments in this country. Indigenous ingenuity is the hallmark of most of the technologies developed at DFRL. The laboratory is ISO 9001:2015 and ISO 22000 certified.

THE LOGO

The 'i' represents the innovations in the human resource training where it is bonded with the 'pencil' on the 'F' which shows how training and knowledge in the field bonds up. The 'spanner' on the upper part of the 'F' indicates the tools to bring up the scheme into action. The spanner and the pencil together show up the holistic approaches for the initiation of the scheme. It includes cultivation, production and marketing of safe food. The 'O' of the IFCON is replaced by a tomato in a globe model which shows the importance of food in the world. The reason to use tomato here is because it is both a fruit and a vegetable and is also used in many fields of food industry. Tomato is also eaten and grown all over the world and therefore, here it is considered as a universal food. The letter 'n' is followed by rice grains which represents the agriculture sector worldwide accompanying the food industry and production. And finally the year 2018 is shown up in the logo.

AFST(I) is organizing its 8th International Food Convention [IFCoN 2018] during December 12-15, 2018 at Mysore with the focal theme “Holistic Approaches for Start up, Food Innovation and Human Resource Training for Agriculture and Food Industry Gemmation” (HASHTAG). The 8th IFCoN is planned to have about 25 technical sessions spread over the 4 days of the conference and involve about 100 Internationally recognized speakers from research and academic institutes, industry, government and autonomous bodies, and students from food science and technology institutes across the globe. The conference is expected to fetch about 2000 registered delegates. The four day mega event is an ideal platform for the deliberation, networking, and the exchange of knowledge and partnerships between global stake holders for addressing the issues related to the societal outreach, industrial, research and academic collaborations. The platforms will be provided for the presentation of original research works in the **Oral** as well as **Poster Sessions**. The mega **Food Expo** organized during the conference provides a unique opportunity for the manufacturing industry, analytical laboratories, ingredients manufacturers, educational institutes and various other stake holders in the field of food to showcase their activities and scope for business and other mutual collaborations. Prestigious AFST(I) Annual Awards will be presented to the achievers in the field of food science and technology during the inaugural function and the highly popular best oral and the poster presentations will be awarded during the valedictory function of the conference.

#IFCON2018 THEMES

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| 1. Dairy Products and Analogues | 12. Nutraceuticals and Functional Foods |
| 2. Chocolate and Confectionery | 13. Additives/ Processing Aids |
| 3. Cereals and Bakery Products | 14. Fruit and Vegetable Technology |
| 4. Meat, Marine and Poultry Products | 15. Traditional Foods |
| 5. Beverages –Alcoholic and Non alcoholic | 16. Food Innovation |
| 6. Spices, Soups, Sauces and Salads | 17. Food Engineering and Instrumentation |
| 7. Prepared Foods :RTS/RTE | 18. Agriculture and Post Harvest Management |
| 8. Start-ups | 19. Marketing Challenges |
| 9. Analytical/ Quality Control Systems | 20. Distribution, Logistics and Cold Storage |
| 10. Fats, Oils, and Emulsions | 21. Food Business Start-up Success Stories |
| 11. Skill Development and Human Resource | |



REGISTRATION DETAILS

(Inclusive of GST 18%)

AFSTI Member	Rs. 7,080/-
Non-Member	Rs. 8,260/-
Research Scholars / Project Assistants - Members	Rs. 5,900/-
Research Scholars / Project Assistants - Non-Members	Rs. 6,490/-
Student - Members	Rs. 4,130/-
Student - Non-Members	Rs. 4,720/-
Foreign Delegate	US \$ 200
Foreign Student	US \$ 100
Accompanying Delegate	Rs. 4,130/- (without kit)
Registration after announced last date: Rs. 9,440/- across Indian categories and US\$ 300 across foreign categories.	
Spot registration (without kit): Rs. 11,800/- across Indian categories and US\$ 400 across foreign categories	

Details of the format for poster and oral abstracts will be available soon on www.afsti.org

REGISTRATION LINK available soon on www.afsti.org

SPONSORSHIP SCHEMES

(Inclusive of GST 18%)

Platinum	Rs. 11,80,000/-	5 unpaid registrations; 2 front stalls at Food Expo.; Logo on all the major displays at the conferences and in the Souvenir as Platinum sponsor; 1 page color advertisement in prominent place in the Souvenir.
Gold	Rs. 8,26,000/-	3 unpaid registrations; 1 stall at Food Expo.; Logo on all the major displays at the conferences and in the Souvenir as Gold sponsor; 1 page color advertisement in Souvenir
Silver	Rs. 5,90,000/-	2 unpaid registrations; Logo on all the major displays at the conferences and in the Souvenir as Silver sponsor; 1 page color advertisement in Souvenir
Dinner	Rs. 3,54,000/-	2 unpaid registrations; Logo on all the displays at dinner venues; 1 page color advertisement in Souvenir
Lunch	Rs. 2,95,000/-	2 unpaid registrations; Logo on all the displays at lunch venues; half page color advertisement in Souvenir
Inaugural/ Valedictory High Tea	Rs. 1,77,000/-	2 unpaid registrations; Logo on all the displays at session tea; half page B/W advertisement in the Souvenir
Session Tea	Rs. 88,500/-	2 unpaid registrations; Logo on all the displays at session tea
Cultural Program	Rs. 1,77,000/-	2 unpaid registrations; Logo on all the displays at cultural programme
Kit	Rs. 4,72,000/-	2 unpaid registrations; Logo inside the registration kits of all the delegates as Kit
Kit Insert	Rs. 59,000/-	1 unpaid registration
Food EXPO Stall	Rs. 59,000/-	1 - 10x10 feet stall; 2 unpaid registrations

SPONSORSHIP LINK available soon on www.afsti.org



SOUVENIR ADVERTISEMENT TARIFF

(Inclusive of GST 5%)

Back Cover	Rs. 1,05,000/-
Inside Cover (Front)	Rs. 78,750/-
Inside Cover (Back)	Rs. 63,000/-
Full Page (Colour)	Rs. 26,250/-
Full Page (B/W)	Rs. 15,750/-
Half Page (Colour)	Rs. 15,750/-
Half Page (B/W)	Rs. 10,500/-

IMPORTANT DATES AND TIME

Last Date of Registration	31st July 2018
Last Date of Registrations after Announced Last Date	10th November 2018
Last Date of Submission of Abstracts	10th November 2018
Souvenir Advertisement Booking	10th November 2018
Food Expo Stall Booking	31st October 2018
Inaugural Function	12th December 2018 (2.00 pm onwards)
Valedictory Function	15th December 2018 (3.30 pm onwards)
Valedictory High Tea	15th December 2018 (5.30 pm onwards)
End of the Event	15th December 2018 (6.30 pm)

Delegates / Sponsors / Exhibitors may Refer the above Indicated Dates and Time for Registrations / Bookings and Travel Plan



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About: Mysore is one of the prime tourist city of Karnataka state located at the foothills of Chamundi hills and is about 150 kilometre southwest of Bangalore city. It was previously the capital of the state and was ruled by erstwhile Wodeyar dynasty. City is famous for the palaces, Mysore Pak-a traditional sweet, and the celebrations of the Dasara, a ten days festival.

Connectivity: Mysore is about 150 kms from Bangalore, which is well connected by air, bus, and train from all major cities in India. Air-connectivity of Mysore as the airport is functional through Chennai-Mysore flights. Rail connectivity from Krantivira Sangolli Rayanna (Bangalore City) Station, Bangalore and bus service from Satellite bus stand, Bangalore is quite frequent. Apart from it, one can avail the Fly Bus service of KSRTC directly from the Bangalore Airport (Kempegowda International Airport) to Mysore bus stand.

Reaching the venue: CSIR-CFTRI, the venue of the conference is just half a kilometre from Mysore Railway Station and 4 kilometre from Mysore bus stand. Pre-paid auto/ taxi services as well as popular App based taxi services can be availed to reach CSIR-CFTRI.

The weather: The December month happens to fall in winter season in Mysore. The weather will be cool and pleasant and temperature may generally vary from 17 to 28 degree celsius through the day. Light woolen cloth may be handy for a comfortable stay.

Places of Interest: Mysore city and surroundings host many heritage, religious, nature, and cultural attractions for tourists. Mysore Palace, Chamundi Hills, Temple of Goddess Chamundeshwari, the statue on Nandi, St. Philomina's Church, Jaganmohan Palace art gallery, sand museum, wax museum, Mysore zoo, rail museum are most visited places in the city of Mysore. Ranganathittu bird sanctuary, Tipu Sultan's palace and the armoury, Brindavan gardens, wildlife sanctuary of Bandipur, Nagarhole, Hoysala temples at Halebedu, Bylakuppe Buddhist Golden temple, statue of Bahubali-Shravanabelagola, coffee plantations of Coorg, tea plantations and other attractions at Ooty and Coonoor are also approachable by road in short time.



CORRESPONDENCE AND FURTHER DETAILS

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<http://afsti.org/ifcon>