

# Paper Presentation Results

## Online Poster Presentations

Theme	THEME 1 - Novel Foods and Novel Food Ingredients		
<b>1st Position</b>	Mehvish Habib, Khalid Bashir, Kulsum Jan	Jamia Hamdard University, Hamdard Nagar, Delhi, India	Physicochemical and Functional Characterization of Pumpkin seed Protein Isolate
<b>2nd Position</b>	Divita Jain, Bushra Shaيدا, Akansha	Jamia Hamdard University, Hamdard Nagar, Delhi, India	Effect of different Fruit Deodorizer on the Physio-Chemical Properties and Sensory Qualities of Algal Oil Chocolate Spread Emulsion
<b>3rd Position</b>	Sheetal D. Deshmukh, Fasaha Ahmad	Laxminarayan Innovation Technological University, Nagpur,	Studies on Production and Storage Stability of Carrot Halwa Ready-mix from Osmodehydrated Carrot Shreds

  

Theme	THEME 2 - Valorization of Food By-products		
<b>1st Position</b>	Rashid Imran Ahmad Khan, Gopinath Halder	Aligarh Muslim University, Uttar Pradesh; National Institute of Technology Durgapur	Volarisation of Nanostructured TiO <sub>2</sub> -CaO Catalysts via Sol-Gel Method for Enhanced Biodiesel Synthesis and its Optimisation using Castor Oil as feed stock

Theme	THEME 3 - Food for Health and Well Being		
<b>1st Position</b>	Muzamil Bora and Soumya Ranjan Purohit	Tezpur University, Assam, India	Simulation of Gastric Response Against Starchy Food in an Artificial Duodenum
<b>2nd Position</b>	Gupta Chhavi, Khedkar Renu, Negi Kiran and Singh Karuna	Himalaya Environmental Studies and Conservation Organization, Dehradun; School of Allied health Sciences, Sharda University	Optimization and Development of Nutrimix Porridge Flour for Lactating Mothers
<b>3rd Position</b>	Avantika Agarwal, Samrudhi Surop, Shreya Dhaimade, Chhavi Taliwal, Maheshwar Mekam	MYAS, ICMR-National Institute of Nutrition, Hyderabad	Standardization and Advancing the Development of Energy Bars for Athletes Using Pumpkin Pulp Flour

Theme	THEME 4 - Food for Health and Well Being		
<b>1st Position</b>	Aneesha, Pratibha Singh	Manav Rachna International Institute of Research Studies (Deemed to be University)	Acceptability of Ready to Eat Breakfast Cereals prepared from Common Buckwheat
<b>2nd Position</b>	Pritika Sharma, Aakriti Garg, Nidhi, Vasudha Sharma	Jamia Hamdard, New Delhi	Amelioration of Ulcerative Colitis in BALB/c Mice by fermented Aegle marmelos juice

<b>3rd Position</b>	Mr. Pankaj Gautam Pawar	MGM Hills, Aurangabad.	Studies on preperation of khajoor ( <i>phoenix dactylifera</i> ) burfi incorporated with honey
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Theme	<b>THEME 5 - Millets - Magical Sustainable Crops</b>		
<b>1st Position</b>	Heena Sudhakar Kamdi, Sivaranjani S, and P. Srinivasa Rao	Indian Institute of Technology Kharagpur, West Bengal	To study the influence of process parameters of vacuum frying on the quality attributes of millet-based snacks.
<b>2nd Position</b>	Varsha Thakur, Savita Rani	Sharda University	Physico-thermal and antioxidant properties of irradiated brown top millet flour
<b>3rd Position</b>	Er.Shahwar Siddiqui	SKUAST- JAMMU	Bioactive peptides of millets: A Review

Theme	<b>THEME 6 &amp; 7 - Food Regulation and Policies &amp; Food Safety</b>		
<b>1st Position</b>	Dr. Jaju Rameshwar	MGM College of Food Technology, Gandheli	Determinants of Food Safety

Theme	<b>THEME 8 - Sustainable Food Production</b>		
<b>1st Position</b>	Neha Bhattacharya; Dr. (Prof.) Mahua Bhattacharjee	Amity School of Economics, Noida	Food Preference and Tourism Sector in North-East India
<b>2nd Position</b>	J Shree Nidhi; Dr. Mahua Bhattacharjee	Amity School of Economics, Noida	Marketing Efficiency of a Sustainable Crop: Analytical Study on millet and millet based products in cities of Delhi NCR and Chennai
<b>3rd Position</b>	Sneha V Karadbhajne, Darshana Admane, Aditi K Bonde	Laxminarayan Inovational Technological University Nagpur	Nutritional and health benefits of Nutricereals

Theme	THEME 9, 10 & 11 - Food in Conflict Zone & Emergencies, Exploiting New Interfaces in Food Science and Nutrition & Biodiversity in Foods		
1st Position	Sameer Ahmad	Jamia Hamdard	Formulation & Development of Algal Fibre yogurt: Effect of ingredients on physicochemical, textural, rheological & microstructural properties.
2nd Position	Anusha Kulkarni, Roji Waghmare	Institute of Chemical Technology, Mumbai, Maharashtra.	Application of Artificial intelligence in fruits and vegetables industry
3rd Position	Kadam M.L.	Chh.Sambhajinagar	Encapsulation of Ginger Oil