

# *High-End Workshop (KARYASHALA)*

Non-Thermal Processing of Plant-Based Foods for Extending the Shelf Life

DECEMBER 26-30, 2022

*Organized by*

***Amity Institute of Food Technology, AUUP, Noida***



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## **Details of the workshop:**

The high-end workshop (KARYASHALA) on the theme “**Non-Thermal Processing of Plant Based Foods for Extending the Shelf-life**”. The workshop aimed to provide a fundamental understanding of the non-thermal processing of plant-based foods for enhancing their shelf life. A total of six lectures and practical sessions were held in the workshop.

Looking at the research implications of using non-thermal techniques to preserve the overall quality attributes of plant-based foods, this workshop imparted recent knowledge about the mechanism of action, efficiency, and advantages of non-thermal technologies. This workshop established the importance of different emerging and disruptive non-thermal technologies that are sustainable, have a lower ecological impact, and are helpful in the processing of plant-based foods without compromising food safety, quality, and nutritional profile.

A total of 12 speakers were invited from the top institutes of India *viz*; National Institute of Food Technology Entrepreneurship & Management (NIFTEM), Sant Longowal Institute of Engineering and Technology (SLIET), Central Food

Technology Research Institute (CFTRI), Govind Ballabh Pant University of Agriculture & Technology, National Institute of Technology (NIT), Indian Institute of Technology (IIT), ICAR-IARI, Jamia Hamdard, and Shriram Institute for Industrial Research.

Besides, the workshop participants were Ph.D. and M.Sc. scholars from different universities and educational institutions of India like NDRI, Karnal, ICAR-IARI, New Delhi, Postharvest management, College of Horticulture, University of Horticultural Sciences, Bagalkot, NIFTEM, Sonipat, Sharda University, Greater Noida and Amity University, Noida. A total of 25 participants attended the workshop.

