

## Oral presentation Time Slot

<b>DAY 1 (26.02.2026)</b>	<b>(Time 3.30 PM- 5:00 PM)</b>	<b>Venue-MBA classrrom 1 (II<sup>nd</sup> floor)</b>
<b>Theme: Sustainable Food Processing, Waste Valorization and Circular economy in Food Processing</b>		

Time	Oral ID	Presentation details
3:30 - 3:40	O/SF-01	<p><b>Anisha Arun Vasawade</b>                      Dr. A.S. College of Agril. Engg &amp; Tech., MPKV, Rahuri (M.S.)-413722.                      Valorization of Dragon Fruit Peel through Pectin Extraction for Sustainable Development of Mixed Dragon Fruit-Pineapple Jam: A Post-Harvest Engineering Approach</p>
3:40 - 3:50	O/SF-02	<p><b>Divya Singh Chauhan</b>                      Lovely Professional University, Phagwara, 144411 Punjab, India.                      Standardization and Optimization of Jackfruit Mucilage Extraction:                      Comparative Evaluation of Contemporary Methodologies</p>
3:50 - 4:00	O/SF-03	<p><b>Dr. Harinder Singh</b>                      MNNIT, Allahabad, Prayagraj, 211004, India                      Functionalization of Gum Ghatti through irradiation for food industry Applications</p>
4:00 - 4:10	O/SF-04	<p><b>Dr. Sangeetha K</b>                      Vignan's Foundation for Science, Technology &amp; Research, Vadlamudi, Andhra Pradesh, India                      Engineering Edible Food-Contact Matrices from Citrus By-Products with Enhanced Functional Attributes</p>
4:10 - 4:20	O/SF-05	<p><b>Gourav Chakraborty</b>                      National Institute of Food Technology Entrepreneurship and Management, Kundli, India                      Ultrasound + octenyl succinic anhydride modified starch as a hydrogelator for the fabrication of hybrid gels and its application in compound chocolate</p>
4:20 - 4:30	O/SF-06	<p><b>Himanshu Gaur</b>                      Sant Longowal Institute of Engineering and Technology, Longowal, Punjab 148106, India                      Exploring the bioactive potential of Kodo Millet bran: Extraction, characterization, and applications</p>
4:30 - 4:40	O/SF-07	<p><b>Inderjit Singh</b>                      Punjab Agricultural University, Ludhiana-141004Punjab, India.                      Technology for development of natural sugar based jamun juice</p>
4:40 - 4:50	O/SF-08	<p><b>Ivi Chakraborty</b>                      Bidhan Chandra Krishi Viswavidyalaya, Mohanpur-741252, Nadia, West Bengal, India                      Development and Quality Evaluation of Blended Wine Using Saccharomyces Cerevisiae Isolates from Pumelo (Citrus maxima) and Dragon Fruit (Hylocereus spp.) Juice</p>

**DAY 1 (26.02.2026)****(Time 3.30 PM- 5:00 PM)****Venue-MBA classrrom 2 (II<sup>nd</sup> floor)****Theme: Nutraceuticals, Speciality Foods, Personalized Nutrition, & Specialty Food Ingredients**

<b>Time</b>	<b>Oral ID</b>	<b>Presentation details</b>
3:30 - 3:40	O/NS-01	<b>Aayushi Gupta</b> Jiwaji University, Gwalior – 474011 (M.P.) India Formulation and Evaluation of Functional Smoothie Premix with Cracked Wheat and Finger Millet
3:40 - 3:50	O/NS-02	<b>Abhimanyu Gaur</b> National Institute of Food Technology Entrepreneurship and Management, Kundli, Sonipat, Haryana – 131028, India Pulsed Electric Field–Assisted Oxalate Reduction in Salad Leaves: A Sustainable Strategy for Minimizing Dietary Hyperoxaluria and Kidney Stone Risk
3:50 - 4:00	O/NS-03	<b>Ananya Rana</b> National Institute of Food Technology Entrepreneurship and Management, Kundli, Sonipat, Haryana – 131028, India Mitigation of the inflammatory bowel disease conditions using the indigenous riboflavin producing probiotic strains of Lactiplantibacillus plantarum
4:00 - 4:10	O/NS-04	<b>Ankit Barot</b> National Institute of Food Technology Entrepreneurship and Management (NIFTEM), Kundli-Sonipat-131028, Haryana, India Structural characterization and techno-functional activities of exopolysaccharide isolated from Leuconostoc mesenteroides ABNFT-1
4:10 - 4:20	O/NS-05	<b>Bindvi Arora</b> ICAR-Indian Agricultural Research Institute, New Delhi Texture Modified Protein Extrudates Prepared by Reactive Supercritical Fluid Extrusion
4:20 - 4:30	O/NS-06	<b>Charu Agnihotri</b> NIFTEM-K, Sonapat, Haryana Enhanced Bioactivity and Emulsion Stability of Mushroom Extracts Obtained via Ultrasonic-Assisted Natural Deep Eutectic Solvent Extraction
4:30 - 4:40	O/NS-07	<b>Dr. Rajeshree Amit Shinde</b> Sir Vithaldas Thackersey College of Home Science (Empowered Autonomous Status), SNDT Women’s University, Mumbai, India Formulation and Nutritional Evaluation of Bioactive-Enriched Millet–Pulse Energy Bars for Public Health Nutrition
4:40 - 4:50	O/NS-08	<b>Dr. Rachna Sehrawat</b> National Institute of Technology Rourkela Novel strategies to ameliorate the antinutritional factors and bioactive retention

**DAY 1 (26.02.2026)****(Time 3.30 PM- 5:00 PM)****Venue-CL-205 (II<sup>nd</sup> floor)****Theme: Innovation in Postharvest Management of Perishables & Technologies for Reducing Food Waste**

Time	Oral ID	Presentation details
3:30 - 3:40	O/IP-01	<b>Dr. Amrita Das</b> ICAR-IARI; Division of Agricultural Chemicals Bioactive Metabolite-Enriched Formulations from <i>Hanseniaspora uvarum</i> LE-1: Strong Antifungal Activity Against Postharvest Pathogens
3:40 - 3:50	O/IP-02	<b>Dr. Boreddy Sreenivasula Reddy</b> Dr. NTR College of Agricultural Engineering Bapatla – 522101, Andhra Pradesh Pilot Scale Microwave Drying of Rough Rice
3:50 - 4:00	O/IP-03	<b>Eram Fatma</b> ICAR-National Institute of Abiotic Stress Management, Baramati-413115 Microwave Vacuum Drying as an Innovative Postharvest Strategy to Reduce Losses in Dragon Fruit Pulp
4:00 - 4:10	O/IP-04	<b>Hansika Sati</b> National Institute of Food Technology Entrepreneurship and Management, Kundli, Sonapat, Haryana, 131028 India Melatonin-Mediated Interaction with Calcium and Nitric Oxide Enhances Antioxidant Defense and Gene Regulation to Mitigate Chilling Injury in Mango
4:10 - 4:20	O/IP-05	<b>Hardev Choudhary</b> National Innovation Foundation – India, Amrapur, Gandhinagar-382650, Gujarat, India Phytochemical composition and antifungal bio-efficacy of botanicals against <i>Colletotrichum loeosporioides</i> (Penz.): causative agent of mango anthracnose disease
4:20 - 4:30	O/IP-06	<b>Kaviya Dharshini U</b> IARI, New Delhi Effect of Fruit Maturity on Physiochemical Properties of Karonda
4:30 - 4:40	O/IP-07	<b>Misha Poddar</b> ICAR-IARI, New Delhi, India Bacterial Volatilome based Composite Coating for Anthracnose Suppression and Shelf-life Extension of Banana fruits
4:40 - 4:50	O/IP-08	<b>Nikita</b> National Institute of Food Technology Entrepreneurship and Management, Kundli, Sonapat, Haryana, 131028, India Multifunctional Cu <sub>2</sub> MoS <sub>4</sub> Nanozyme-Embedded PVA/HEC Nanofibrous Mats as Antimicrobial Active Packaging for Shelf-Life Extension of Fresh-Cut <i>Malus domestica</i> (Royal Gala)

**DAY 1 (26.02.2026)****(Time 3.30 PM- 5:00 PM)****Venue-CL-206 (II<sup>nd</sup> floor)****Theme: Food Business Analytics, Food Entrepreneurship & startups in Food Sector**

<b>Time</b>	<b>Oral ID</b>	<b>Presentation details</b>
<b>3:30 - 3:40</b>	<b>O/FB-01</b>	<b>Aroma Koli</b> Sir Vithaldas Thackersey College of Home Science, S.N.D.T Women University, Mumbai Formulation of a Gluten-Free Pizza Base as a Healthy Alternative.
<b>3:40 - 3:50</b>	<b>O/FB-02</b>	<b>Bandaru Madhuri</b> Vignan Foundation for Science and Technology, Vadlamudi – Guntur – Andhra Pradesh Development of a Dysphagia-Friendly Flameless Functional Porridge
<b>3:50 - 4:00</b>	<b>O/FB-03</b>	<b>Chandni Ghindwani</b> Sir Vithaldas Thackersey College of Home Science (Empowered Autonomous Status), S.N.D.T Women's University, Mumbai A Digital Personalized Nutrition System for Micronutrient Gap Detection and Targeted Dietary Recommendations
<b>4:00 - 4:10</b>	<b>O/FB-04</b>	<b>Dhwani Malkan</b> Sir Vithaldas Thackersey College of Home Science (Empowered Autonomous Status), S.N.D.T Women's University, Mumbai Development and Sensory Evaluation of a Brain-Supporting Functional Nutrition Bar
<b>4:10 - 4:20</b>	<b>O/FB-05</b>	<b>Diya Shah</b> Sir Vithaldas Thackersey College of Home Science (Empowered Autonomous Status), S.N.D.T Women's University, Mumbai Snacking Pattern Among Children Aged 10-15 Years and Development of New Millet Based Products: An Exploratory Study
<b>4:20 - 4:30</b>	<b>O/FB-06</b>	<b>Ranjana Devi</b> National Institute of Food Technology Entrepreneurship and Management, Kundli- Sonipat Greening the Bottom Line: Relationship between Environmental (E) Pillar Scores and Business Performance of Food and Agri MSMEs in India
<b>4:30 - 4:40</b>	<b>O/FB-07</b>	<b>Rishita Bagarka</b> Sir Vithaldas Thackersey College of Home Science (Empowered Autonomous Status), S.N.D.T Women's University, Mumbai Factors Influencing Ready-to-Eat Packaged Food Consumption Among Working Women and Homemakers Aged 25–55 Years in Mumbai.

**DAY 1 (26.02.2026)****(Time 3.30 PM- 5:00 PM)****Venue-CL-208 (II<sup>nd</sup> floor)****Theme: Alternative Proteins & Plant-Based Food with Next-Gen Technologies for Smart, Novel, & Clean-label Foods****Theme: Digital Technologies in Food Processing & Supply Chain Management**

<b>Time</b>	<b>Oral ID</b>	<b>Presentation details</b>
<b>3:30 - 3:40</b>	<b>O/AP-01</b>	<b>Cherukuri Anusha</b> Punjab Agricultural University, Ludhiana, Punjab, India. Extraction-Driven Modulation of Nutritional and Techno-Functional Properties in Alfalfa Leaf Protein Concentrates
<b>3:40 - 3:50</b>	<b>O/AP-02</b>	<b>Padmini Baskey</b> ICAR- Indian Agricultural Research Institute, New Delhi-110012 Modifications in the Soy-Based Meat Analogues for Enhanced Protein Bioavailability
<b>3:50 - 4:00</b>	<b>O/AP-03</b>	<b>Pragya Singh</b> Jamia Hamdard, New Delhi-62, India Almond Spent Cake Protein Isolate as a Sustainable Plant-Based Ingredient: Physicochemical, Structural and Functional Characterization
<b>4:00 - 4:10</b>	<b>O/AP-04</b>	<b>Priyadarshini S</b> National Institute of Food Technology Entrepreneurship and Management, Kundli, Sonapat, Haryana-131028, India Fenugreek residue derived from galactomannan extraction: Characterization, Valorisation of protein and functional food application
<b>4:10 - 4:20</b>	<b>O/AP-05</b>	<b>Surabhi Pandey</b> Harcourt Butler Technical University, Kanpur- 208002 Development and Quality Evaluation of Khoa Analogue Prepared from Blends of Millet Milk Analogue and Standardized Milk
<b>4:30 - 4:40</b>	<b>O/DT-01</b>	<b>Dhritiman Saha</b> ICAR-Central Institute of Post-Harvest Engineering and Technology (CIPHET) Ludhiana, Punjab 141004, India Image-based grain quality assessment using AI: a multi-crop analysis
<b>4:40 - 4:50</b>	<b>O/DT-02</b>	<b>Sohan Shuvro Mondal</b> Indian Institute of Technology, Kharagpur-721302, India In Silico Modeling Of Digestion and Prediction of Bioactivity of Milk Proteins

**DAY 2 (27.02.2026)****(Time 10:00 AM- 11:30 AM)****Venue-MBA classroom 1 (II<sup>nd</sup> floor)****Theme: Sustainable Food Processing, Waste Valorization and Circular economy in Food Processing**

<b>Time</b>	<b>Oral ID</b>	<b>Presentation details</b>
<b>10:00 - 10:10</b>	<b>O/SF-09</b>	<b>Keerthana M</b> National Institute of Food Technology, Entrepreneurship and Management, Thanjavur, India. Valorisation of Palm Tuber Husk into Antibiofilm Grease-Resistant Paper for Sustainable Food Packaging
<b>10:10 - 10:20</b>	<b>O/SF-10</b>	<b>Khushi Setpalani</b> ICAR-Central Institute of Agricultural Engineering, Bhopal-462 038, Madhya Pradesh, India Effects of Different Hydrocolloids on Functional, Structural, and Microstructural Properties of Ice Cream, Yoghurt, and Cheese
<b>10:20 - 10:30</b>	<b>O/SF-11</b>	<b>Kisha M</b> National Institute of Food Technology, Entrepreneurship and Management Thanjavur- 613005, Tamil Nadu Fermented kombucha Cubes from Argo- Residues
<b>10:30 - 10:40</b>	<b>O/SF-12</b>	<b>Mayank Kumar Nigam</b> National Institute of Food Technology Entrepreneurship and Management (NIFTEM-K), Sonapat, Haryana, India A Study on Consumers and Industry perception of Current trends related to Biodegradable Packaging & Sustainable Coating for Hot Beverage Cup
<b>10:40 - 10:50</b>	<b>O/SF-13</b>	<b>Mohit Nagar</b> Sant Longowal Institute of Engineering and Technology, Longowal, Punjab Comparative Assessment of OSA Esterification and STPP Crosslinking of Guinea Grass Seed Starch: Morphological, Structural, Pasting, Rheological Characterization
<b>10:50 - 11:00</b>	<b>O/SF-14</b>	<b>Ms. Shivani Tripathi</b> CSIR-Central Food Technological Research Institute, Mysuru, Karnataka AI-Assisted Circular Biorefinery Approach for Producing Cellulose-Rich Residues from Coffee Husk
<b>11:00 - 11:10</b>	<b>O/SF-15</b>	<b>Nidhi Attri</b> Punjab Agricultural University, Ludhiana-141004, Punjab, India Effects of drying techniques on quality of powder from immature dates and its utilization in shelf-stable cake mix formulation
<b>11:10 - 11:20</b>	<b>O/SF-16</b>	<b>Nooha Amina</b> Amity University, Mohali, India Dual Modification of Native Palmyra (Borassus flabellifer Linn.) Sprout Starch by Ultrasonic and Enzymatic Methods

<b>DAY 2 (27.02.2026)</b>	<b>(Time 10:00 AM- 11:30 AM)</b>	<b>Venue-MBA classroom 2 (II<sup>nd</sup> floor)</b>
<b>Theme: Nutraceuticals, Speciality Foods, Personalized Nutrition, &amp; Specialty Food Ingredients</b>		

<b>Time</b>	<b>Oral ID</b>	<b>Presentation details</b>
<b>10:00 - 10:10</b>	<b>O/NS-09</b>	<b>Mansi Gupta</b> University of Delhi, New Delhi-110007 Profiling of Bioactive Compounds in Tuber and Bulbil Tuber Flour: Dioscorea alata to provide a healthy alternative to wheat flour
<b>10:10 - 10:20</b>	<b>O/NS-10</b>	<b>Mili Dey</b> Sant Longowal Institute of Engineering and Technology, Longowal 148106 (Punjab) India Role of germination in modulating digestion, antinutritional factors, and rheology of barnyard and brown top millet
<b>10:20 - 10:30</b>	<b>O/NS-11</b>	<b>Pranali Darade</b> CSIR-CFTRI, Mysuru, Karnataka, 570020 Commercially Scalable Encapsulation of Bifidobacterium breve: Comparative Viability and Functional Performance of Spray and Freeze Drying
<b>10:30 - 10:40</b>	<b>O/NS-12</b>	<b>Nidhi Mandloi</b> NIFTEM-K, Sonapat, Haryana PEF-Assisted Extraction of Madhuca longifolia Flowers: Enhanced Bioactive Potential for Beverage Development
<b>10:40 - 10:50</b>	<b>O/NS-13</b>	<b>Nitesh Pandey</b> NIFTEM, Kundli, Sonipat, Haryana, India-131028 Synergistic Antioxidant and Cardioprotective Bioactivity of Hibiscus rosa-sinensis-Fortified Aegle marmelos (L.) Corrêa Extract
<b>10:50 - 11:00</b>	<b>O/NS-14</b>	<b>Ojasvini Gupta</b> Lady Irwin College, Delhi University, Delhi 110001 Development and process optimization of functional chocolate spread rich in Essential fatty acids
<b>11:00 - 11:10</b>	<b>O/NS-15</b>	<b>Poojal Chhirang</b> National Institute of Food Technology Entrepreneurship and Management (NIFTEM), Kundli Sonapat-131028, Haryana, India Phycocyanin for Functional Foods: Characterization and Stability.
<b>11:10 - 11:20</b>	<b>O/NS-16</b>	<b>Priyadharshini S R</b> National Institute of Food Technology, Entrepreneurship and Management-Thanjavur (NIFTEM-T), Thanjavur-613005, India. Engineering Okra (Abelmoschus esculentus)-Derived Bigel as Structured Lipid Mimetics for Next-Generation Fat Replacement in Low-Fat Whipping Cream

<b>DAY 2 (27.02.2026)</b>	<b>(Time 10:00 AM- 11:30 AM)</b>	<b>Venue-CL-205 (II<sup>nd</sup> floor)</b>
<b>Theme: Innovation in Postharvest Management of Perishables &amp; Technologies for Reducing Food Waste</b>		

<b>Time</b>	<b>Oral ID</b>	<b>Presentation details</b>
<b>10:00 - 10:10</b>	<b>O/IP-09</b>	<b>Rahini P</b> National Institute of Food Technology, Entrepreneurship and Management, Thanjavur Ministry of Food Processing Industries, Government of India Thanjavur-613005, Tamil Nadu, India Effect of Refrigerated Thawing on the Quality of Coconut Neera During Frozen Storage
<b>10:10 - 10:20</b>	<b>O/IP-10</b>	<b>Saish Sunil Shete</b> Jiwaji University, Gwalior, Madhya Pradesh, India Innovative Processing Approaches for Acridity Reduction and Shelf-Life: Enhancement of Elephant Foot Yam-Based Snacks
<b>10:20 - 10:30</b>	<b>O/IP-11</b>	<b>Sweta Malakar</b> Uttar Banga Krishi Viswavidyalaya, Pundibari, Cooch Behar – 736165, West Bengal, India Development and Quality Evaluation of Low Glycemic Index Momo-Sheets Enriched with Underexplored Crop-Based Composite Flour
<b>10:30 - 10:40</b>	<b>O/IP-12</b>	<b>Vaishnavi Deshmukh</b> Amity University, Mohali, India Effect of Different Extraction and Concentration Methods on Physicochemical Properties of Mahua flower syrup
<b>10:40 - 10:50</b>	<b>O/IP-13</b>	<b>Geeta Bishnoi</b> Guru Jambheshwar University of Science & Technology, Hisar, Haryana Comparative Study of Pectin Extracted from Edible (Sepals) and Non-Edible (Core) parts of Elephant Apple (Dillenia indica L.)
<b>10:50 - 11:00</b>	<b>O/IP-14</b>	<b>Gursimran Kaur</b> Punjab agricultural university, Ludhiana, Punjab-141001 Process Optimization for Development of Date Fruit Powder Using Immature Dates
<b>11:00 - 11:10</b>	<b>O/IP-15</b>	<b>Gaganajit Singh</b> Punjab Agricultural University, Ludhiana-141004, Punjab, India Optimization of Formulation and Shelf-Life Stability of Functional Fruit Conserve from Date and Jamun Blends
<b>11:10 - 11:20</b>	<b>O/IP-16</b>	<b>Arunima Dhar</b> Indian Institute of Technology Guwahati Bioprospecting of Citrus Macroptera Fruit for Promising Wellness Product Development

**DAY 2 (27.02.2026)****(Time 10:00 AM- 11:30 AM)****Venue-CL-206 (II<sup>nd</sup> floor)****Theme: Food Business Analytics, Food Entrepreneurship & startups in Food Sector**

<b>Time</b>	<b>Oral ID</b>	<b>Presentation details</b>
<b>10:00 - 10:10</b>	<b>O/FB-08</b>	<b>Sanjeeta Dhaka</b> Maharshi Dayananda Saraswati University, Ajmer, Rajasthan Nutritional, Phytochemical, and Functional Evaluation of Millet–Moringa–Flaxseed Ingredients for the Development of Value-Added Food Products
<b>10:10 - 10:20</b>	<b>O/FB-09</b>	<b>Sparsh</b> National Institute of Food Technology Entrepreneurship and Management, Kundli, Sonipat, Haryana 131028 Understanding Consumer Behaviour, Perception and Acceptance of Organic Products
<b>10:20 - 10:30</b>	<b>O/FB-10</b>	<b>Surbhi Singh</b> IILM University, Greater Noida, Uttar Pradesh Design and optimization of spinach fortified premix for paratha
<b>10:30 - 10:40</b>	<b>O/FB-11</b>	<b>Vrushti Jobalia</b> Sir Vithaldas Thackersey College of Home Science (Empowered Autonomous Status), S.N.D.T Women's University, Mumbai. A Study on Effect of Incorporation of Soya Malt, Ragi Malt and Coconut Milk Powder on The Quality of Biscuits.
<b>10:40 - 10:50</b>	<b>O/FB-12</b>	<b>Mahamoudou Yaro</b> IMK (University of Kerala), Trivandrum From Survival to Scale: Constraints, Strategies, And Growth Pathways of Women-Led Agribusinesses in Rural Agri-Food Systems
<b>10:50 - 11:00</b>	<b>O/FB-13</b>	<b>Prafful Sharma</b> National Institute of Food Technology Entrepreneurship and Management, Kundli, Sonipat, Haryana 131028 Beyond Start-up Outcomes: A Global Systematic Review of Incubator Perspectives and Their Influence on Start-up Performance

**DAY 2 (27.02.2026)****(Time 10:00 AM- 11:30 AM)****Venue-CL-208 (II<sup>nd</sup> floor)****Theme: Food Safety, Traceability, & Regulatory Compliance  
Theme: Governance, Regulatory, & Policy Framework for NextGen Food Processing**

Time	Oral ID	Presentation details
10:00 - 10:10	O/FS-01	<b>Abhishek</b> National Institute of Food Technology Entrepreneurship and Management, Kundli, Sonipat, Haryana-131028, India Effect of marinades on PAHs' formation in fish during grilling and frying
10:10 - 10:20	O/FS-02	<b>Anurag Siddhartha</b> National Institute of Food Technology Entrepreneurship and Management, Kundli, Sonipat, Haryana-131028, India Effect of Processing and Storage on Honey Quality and Hydroxymethylfurfural (HMF)
10:20 - 10:30	O/FS-03	<b>Bhagyashree Behera</b> Dr. K.N. Modi University, Rajasthan-304021, India Impact of Food Processing Techniques on toxic Heavy Metal Concentration in Processed Food and Raw Agricultural Product
10:30 - 10:40	O/FS-04	<b>Divya</b> National Institute of Food Technology Entrepreneurship and Management, Kundli, Sonipat, Haryana, 131028 Microplastics profiling of packaged Probiotic drinks available in the Indian market
10:40 - 10:50	O/FS-05	<b>Divyanshu Gupta</b> Indian Institute of Technology, Roorkee, India Portable Paper-Based Analytical Device (PAD) with Functional Coating for Rapid On-Site Detection of Adulterants in Paneer
10:50 - 11:00	O/FS-06	<b>Khushi Rajput</b> Shaheed Rajguru College of Applied Sciences for Women, University of Delhi A Survey research on implementation of Fssai guidelines (safety and hygiene) in Colleges of Delhi Universities
11:00 - 11:10	O/FS-07	<b>Muskan Yadav</b> Institute of Home Economics, University of Delhi, Delhi, India Advancements in nanoparticle based colorimetric sensors for food safety and applications
11:10 - 11:20	O/FS-08	<b>Prem Saran Tirumalai</b> Dayalbagh Educational Institute, Dayalbagh, Agra 282005 TRAXABLE - Enhancing Food Supply Chain Traceability Using QR Code Technology
11:20 - 11:30	O/FS-09	<b>Aarti</b> Indian Institute of Technology Delhi, India, 110016, Integrating Recombinant MPT64 into Immunosensors for Efficient Tuberculosis Detection in Dairy and Livestock Supply Chains

<b>DAY 2 (27.02.2026)</b>	<b>(Time 12:15 PM- 1:35 PM)</b>	<b>Venue-MBA classroom 1 (II<sup>nd</sup> floor)</b>
<b>Theme: Sustainable Food Processing, Waste Valorization and Circular economy in Food Processing</b>		

<b>Time</b>	<b>Oral ID</b>	<b>Presentation details</b>
12:15 - 12:25	O/SF-17	<b>Purnima Kumari</b> National Institute of Food Technology Entrepreneurship and Management, Kundli, Haryana, India Comparative Evaluation of Hydrolysis Techniques for Fermentable Sugar Production from Damaged Pearl Millet
12:25 - 12:35	O/SF-18	<b>Richa Gaur</b> Sharda University Greater Noida – 201310, Uttar Pradesh, India Enhancement of Iron Bioavailability in Desi Chickpea ( <i>Cicer arietinum</i> L.) through Cold Atmospheric Plasma Treatment and Organic Acid Soaking
12:35 - 12:45	O/SF-19	<b>Sameer Ahmad</b> IILM University, Greater Noida, Uttar Pradesh, India Structural, Thermal, and functional properties of spray-dried encapsulated peptides (flax seeds) with Algal $\beta$ -Glucan
12:45 - 12:55	O/SF-20	<b>Sandip Appasaheb Kanhe</b> VNMKV, Parbhani (MS), India From Fresh Lemon to Instant Refreshment: Beverage Premix via Foam-Mat Drying
12:55 - 13:05	O/SF-21	<b>Sangram Sanjay Wandhekar</b> ICAR- Central Citrus Research Institute, Nagpur, Maharashtra, India (440033) Exploration of Fruit Processing Waste for Development of Eco-friendly and Biodegradable Tableware
13:05 - 13:15	O/SF-22	<b>Shalini Kumari</b> IIS University, Jaipur Processing Induced Improvement in Nutritional and Functional Attributes of Barnyard Millet
13:15 - 13:25	O/SF-23	<b>Shashank H. Wirutkar</b> Sant Longowal Institute of Engineering and Technology, Punjab Extraction of Cellulose from Apricot Biowaste Using Conventional and Microwave-Assisted Processes
13:25 - 13:35	O/SF-24	<b>Somdutta Maiti</b> Moulana Abul Kalam Azad University of Technology, Nadia, West Bengal, India Tissue Culture Fish Fillets: A Sustainable Approach to Structured Fish Meat Production

**DAY 2 (27.02.2026)****(Time 12:15 PM- 1:35 PM)****Venue-MBA classroom 2 (II<sup>nd</sup> floor)****Theme: : Nutraceuticals, Speciality Foods, Personalized Nutrition, & Specialty Food Ingredients**

<b>Time</b>	<b>Oral ID</b>	<b>Presentation details</b>
12:15 - 12:25	O/NS-17	<b>Priyanka Singh</b> DayalBagh Educational Institute, Agra Development and Characterization Studies of Vitamin D Fortified Chocolates
12:25 - 12:35	O/NS-18	<b>Reena</b> National Institute of Food Technology Entrepreneurship and Management, Kundli, Sonipat, Haryana 131028, India. Role of Green Technologies in Vitamin A Fortification for Smart Delivery and Greener Future in Food Sector
12:35 - 12:45	O/NS-19	<b>Ritu Vasisht</b> National Institute of Food Technology Entrepreneurship and Management, Kundli, Sonapat, Haryana, 131028 (India) Manganese-mediated tailored crosslinking of alginate nanoemulsions for enhanced encapsulation and delivery of Vitamin B 12
12:45 - 12:55	O/NS-20	<b>S. Srilakshmi</b> National Institute of Technology Karnataka, Surathkal, India Valorisation of antioxidants from ripe areca nut using <i>Aspergillus</i> spp.
12:55 - 13:05	O/NS-21	<b>Shambhavi Singh</b> National Institute of Food Technology Entrepreneurship and Management Kundli Antioxidant and Antiproliferative Potential of Optimized Edible Oil Blend for Functional Food Applications
13:05 - 13:15	O/NS-22	<b>Shreya</b> National Institute of Food Technology Entrepreneurship and Management-Kundli, Sonipat Spirulina platensis-Enriched Yogurt: Physicochemical, Antioxidant and Textural Evaluation
13:15 - 13:25	O/NS-23	<b>Sneh Singh</b> Dayalbagh Educational Institute, Agra Evaluating the Efficacy of Piper Longum Intervention on TSH Levels in Hypothyroid Females: A Pre-Post Interventional Study

<b>DAY 2 (27.02.2026)</b>	<b>(Time 12:15 PM- 1:35 PM)</b>	<b>Venue- CL-205 (II<sup>nd</sup> floor)</b>
<b>Theme: Innovation in Postharvest Management of Perishables &amp; Technologies for Reducing Food Waste</b>		

<b>Time</b>	<b>Oral ID</b>	<b>Presentation details</b>
12:15 - 12:25	O/IP-17	<b>Riza Gandhi</b> Punjab agricultural university, Ludhiana, Punjab, 141001 Comparative Studies on The Post Processing Delayed Bitterness of Seedless Kinnow With the Seeded Variety
12:25 - 12:35	O/IP-18	<b>Aayushi Walawalkar</b> Sir Vithaldas Thackersey College of Home Science (Empowered Autonomous Status) SNTD Women's University Juhu Santacruz West, Mumbai Food Consumption Pattern and Nutritional Status of Tribal Adolescents (Aged 10-18 Years) In Palghar District of Maharashtra
12:35 - 12:45	O/IP-19	<b>Ajay Kumar</b> Dr. Y.S Parmar University of Horticulture and Forestry, Nauni, Solan HP-173230, India Integrated Stress Induction for Phytochemical enrichment, Optimized Harvest Maturity and Post-Harvest Storage innovations for Extended Shelf Life of Mustard Microgreens
12:45 - 12:55	O/IP-20	<b>Akshaya C</b> Lovely Professional University, Phagwara, Punjab, India, 144411 Comparative Nutritional and Phytochemical Profiling of Selected Lamiaceae Aromatic Leaves
12:55 - 13:05	O/IP-21	<b>Ankita Thakur</b> National Institute of Food Technology, Entrepreneurship and Management, kundli, Sonipat. From Bio-Waste to Bio Shield: Application of The Biocarbon In Post-Harvest Management of Horticultural Produce
13:05 - 13:15	O/IP-22	<b>Devyani Shinde</b> National Institute of Food Technology Entrepreneurship and Management, Kundli, Sonipat, Haryana – 131028, India Optimization of Dopamine Concentration and Exposure Time to Reduce Chilling Injury in Mango cv. Langra

**DAY 2 (27.02.2026)****(Time 3:30 PM- 5:00 PM)****Venue- MBA classroom 1 (II<sup>nd</sup> floor)****Theme: Sustainable Food Processing, Waste Valorization and Circular economy in Food Processing**

<b>Time</b>	<b>Oral ID</b>	<b>Presentation details</b>
<b>3:30 - 3:40</b>	<b>O/SF-25</b>	<b>Tanu</b> Lady Irwin College, University of Delhi Valorization of Brewer's Spent Grain through the Formulation of Nutrient- Enriched Snack
<b>3:40 - 3:50</b>	<b>O/SF-26</b>	<b>Thirumoorthy S</b> National Institute of Food Technology, Entrepreneurship and Management, Thanjavur- 613005, Tamil Nadu Papaya Seed Mucilage in Postbiotic Bioprocessing: Composition, Potential and applications
<b>3:50 - 4:00</b>	<b>O/SF-27</b>	<b>Varsha Thakur</b> Sharda University, Greater Noida-201306 Enhancing the Digestibility and Structural Functionality of Brown top Millet through Gamma-Irradiation
<b>4:00 - 4:10</b>	<b>O/SF-28</b>	<b>Neha Verma</b> Shaheed Rajguru College of Applied Sciences for Women, University of Delhi Optimisation of extraction method for maximizing antioxidant properties from mango seed kernel.
<b>4:10 - 4:20</b>	<b>O/SF-29</b>	<b>Bhupinder Jhans</b> Punjab Agricultural University, Ludhiana, Punjab, India Infrared radiation-induced modifications in techno-functional, bioactive, antinutritional, and structural attributes of mung bean ( <i>Vigna radiata</i> )
<b>4:20 - 4:30</b>	<b>O/SF-30</b>	<b>Dr. Ankur Kumar</b> Coconut Development Board Vegan Functional Yogurt Induced with Coconut Milk with Enhanced Nutritional and Probiotic Potential
<b>4:30 - 4:40</b>	<b>O/SF-31</b>	<b>Dr. Kiran Verma</b> National Institute of Food Technology Entrepreneurship and Management Kundli- Sonipat Infrared-Assisted Refractance Window Drying: A Novel Approach for Nutrient dense food Processing
<b>04:40-04:50</b>	<b>O/SF-32</b>	<b>Geetanjali</b> Punjab Agricultural University, Ludhiana, Punjab, India Design and Characterization of Whey Protein Isolate Pectin Nanoemulgels for Structuring Low-Fat Food Systems

<b>DAY 2 (27.02.2026)</b>	<b>(Time 3:30 PM- 5:00 PM)</b>	<b>Venue- MBA classroom 2 (II<sup>nd</sup> floor)</b>
<b>Theme: Nutraceuticals, Speciality Foods, Personalized Nutrition, &amp; Specialty Food Ingredients</b>		

<b>Time</b>	<b>Oral ID</b>	<b>Presentation details</b>
3:30 - 3:40	O/NS-24	<b>Soumya Mishra</b> ICAR-Central Institute of Agricultural Engineering, Bhopal-462 038, Madhya Pradesh, India Impact of Sucrose Replacement on the Functional, Rheological, and Textural Properties of Chocolate Mass and <i>Saccharomyces boulardii</i> Viability
3:40 - 3:50	O/NS-25	<b>Sushmita</b> Kurukshetra University, Kurukshetra Changes in Knowledge of Dietary Fat for Cardiovascular Disease Among Females Following Nutritional Education
3:50 - 4:00	O/NS-26	<b>Swati Kumari</b> National Institute of Food Technology, Entrepreneurship and Management, Kundli, Haryana, India Oil Blending and Bioactive Fortification Approaches for Developing Shatavari-Based Functional Frying Oil Systems
4:00 - 4:10	O/NS-27	<b>Vikas</b> NIFTEM, Kundli, Sonapat, Haryana, India-131028 To Study Antioxidant Property of Whole Wheat noodles Incorporated with <i>Cordia dichotoma</i>
4:10 - 4:20	O/NS-28	<b>Vipasha</b> Indian Institute of Technology Delhi, New Delhi –110016, India Cold Plasma and Hydrothermal Pre-treatment of Sorghum Flour: A Sustainable Approach for Functional Reduced-Gluten Bun Development
4:20 - 4:30	O/NS-29	<b>Tanya</b> Punjab Agricultural University, Ludhiana Impact of Spontaneous Fermentation on Morphological and Rheological Properties of Potato and tapioca Starches
04:30-04:40	O/NS-30	<b>Uma Prajapati</b> Effect of herbal infusion into mango RTS on bioactive compounds during storage