

NIFTEM-K

NEWSLETTER

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From the Desk of Director

Dip, Test and Trust- NIFTEM-K's new Mantra for Safe Food

NIFTEM-K has set the ball rolling for leading the country's fight for food safety. The Institute's strong focus on food safety is manifested through its kits for rapid detection of adulterants in milk and milk products. These strip and comb based kits caught the attention of Honourable Members of Parliaments (MPs) during the live demonstration of detection of adulterants in milk, paneer and ghee in the Parliament. These fast and accurate kits validated by FSSAI's own National Food Laboratory can detect the presence of common adulterants withing a few seconds to couple of minutes without any need for chemicals, test tubes or small instruments. These can be used by FSOs for preliminary screening and surveillance, lab analysts, food businesses and most important consumers. Such kits are going to enhance consumer's confidence many fold about the safety of the food products being consumed by them. Our endeavour is to put these in the market place through licensing to start-ups, entrepreneurs and industry partners at the earliest possible. My visits to three Universities in Canada and meetings with the senior leadership team at all the three Universities has set a strong tone for future collaborations, Such collaborations will not be restricted to only student and faculty exchange but also joint degree and immersion programme and joint fostering of the start-up ecosystem in food sector.



It was a matter of pride and honour for the Institute to welcome a renowned Academician and Scientist, Dr. Trilochan Mohapatra, Chairperson, PPVFRA and former Secretary, DARE and DG, ICAR as Chairman of BoG of NIFTEM-K. His academic prowess, scientific wisdom and long administrative experience is going to be a boon for the young and budding Institute like ours and the Institute is likely to scale new heights under his able and dynamic leadership. Institute successfully conducted two Finance Committee and two Board meetings during this quarter under the Chairmanship of Dr. Mohapatra. Visit of Professor TG Sitharam, former Chairperson, AICTE, Director, IIT Guwahati and Professor, IISc, Bengaluru was another highlight of this quarter,. His first visit after taking over as the Chairman, BoG, NIFTEM-T to the Institute was quite inspiring, insightful and productive. The Institute also hosted delegates and delegations from Industry, Academia and Government during the quarter which reinforces the vision and commitment of the Institute in establishing strong ties with all its stakeholders. Visits by Professor (Vd) Pradeep Kumar Prajapati, Director, AIIA, Ms. Meetu Kapur, Director, Gates Foundation, Seattle, USA, Mr. Vikas Gupta, Global Head, R&D, TCPL and his team from Bengaluru and Mr. Alexandre David Panchaud, Nestle, Lausanne, Switzerland and team from R&D centre at Manesar, and two young IAS officers from the 2024 batch Dr. Pragati Verma and Sh. Shubham Thite, reaffirms the belief of Academia and Industry in collaborating with NIFTEM-K and solving the National and global problems of the food sector. Our Institute's competitive grant scheme launched during 2025 saw the approval of five projects for our faculty/ scientists after an independent assessment and thorough scrutiny. This unique opportunity, first of its kind at the Institute will help the awardees in exploring new avenues for collaborative research and translate their research ideas into tangible outputs and also encourage the other faculty to come out with novel workable ideas in their areas of specialization in near future.

NIFTEM-K also celebrated its annual cultural fest Edesia which not only saw the participation of students from Delhi University and the colleges and Universities located in Sonipat (Delhi, NCR) but even as far as Karnal for different student level competitions. The two day extravaganza also saw a scintillating and exhilarating performance by the renowned Filmfare award winner Bollywood singer Asees Kaur who set the stage on fire with her block buster numbers. Our B.Tech (2nd year) students who co-founded Kanva Bio brought glory to the Institute by getting selected among the six global winners and the only team from India for participating in the annual IFT competition at Chicago, USA.

I again urge all our readers to go through this quarterly newsletter and seek your valuable comments/ feedback for improving the contents and presentation of our Newsletters.

Happy reading till we come back again with some new, insightful and exciting updates

Dr. Harinder Singh Oberoi
Director (NIFTEM-K)

NEWS AND EVENTS

Strengthening global academic partnerships in food science and technology

Dr. Harinder Singh Oberoi, Director, NIFTEM-K, visited the University of Guelph, Ontario, Canada, as part of an important international engagement aimed at expanding academic and research collaborations between the two institutions. During the visit, Dr. Oberoi held productive discussions with Dr. Ben Bradshaw, AVP International; Dr. Pavneesh Madan, Special Advisor to the President, India; UoG and Dr. Guneet Kaur, Director, CIRCLE, focusing on opportunities for a Memorandum of Understanding (MoU), joint research initiatives, collaborative projects, and faculty & student exchange programmes. Dr. Oberoi also interacted with Dr. Lisa Duizer, Assistant Dean, Graduate Programs, OAC, and visited the renowned Guelph Food Innovation Centre (GFIC), where discussions centered around innovation, food processing technologies, and future research collaborations.

Strengthening research collaborations with McGill University, Canada

Dr. Harinder Singh Oberoi had a highly productive engagement at McGill University with Professor Deep Saini, President and Vice-Chancellor, Professor Anja Geitmann, Vice-President (Global Engagement); Professor Salwa Karboune, Dean, Agriculture; Dr. Saji George, Chair, Food Science Department; Dr. Elsa Vasseur, Professor, Animal Sciences and Professor Shiv O Prasher. The visit, hosted by Professor Hosahalli Ramaswamy, Department of Food Science and Agricultural Chemistry, included interactions on future collaborations and a tour of advanced research facilities, particularly the Non-Thermal Processing Facilities. The discussion was also held on the ways to collaborate on joint PhD supervision, dual degree opportunities, short term internships, faculty and student exchange.



Strengthening ties with University of Saskatchewan, Canada & the Saskatchewan Province

Dr Harinder Singh Oberoi, Director, represented the Institute at the Western Canada-India Leaders Summit and Canada-India Business Meet held in Regina, Saskatchewan, engaging with distinguished leaders from government, academia, and industry. During the summit, Dr Oberoi had the privilege of meeting Mr. Scott Moe, Hon'ble Premier of Saskatchewan, along with Dr Bruni-Bossio, President and Vice-Chancellor, and Dr Baljit Singh, Vice-President (Research), University of Saskatchewan. Discussions focused on expanding collaborations in higher education, research, innovation, entrepreneurship, and capacity building between India and Canada.

As a special gesture, Dr. Oberoi presented a framed sketch portrait of Premier Scott Moe, beautifully created by Sarthak Aggarwal, a talented B.Tech student of NIFTEM-K, showcasing the creativity and global outlook of our students. Dr. Oberoi also met H.E. Sh. Dinesh Patnaik, High Commissioner of India to Canada, to explore strategic opportunities in the agri-food and food processing sectors.

Key discussions included the establishment of a Centre of Excellence for Pulse Proteins, aimed at advancing research, innovation, and value addition in the pulse industry. During his visit to the University of Saskatchewan Dr. Oberoi had productive meetings and discussions with the senior leadership team of the university about the establishment of Indo-Canadian centre of excellence of pulse proteins, joint PhD degree programme, exposure visit for students of University of Saskatchewan to NIFTEM & other reputed institutions in India, joint immersion programme etc. Dr. Oberoi delivered an insightful talk on the Academics, Research & Outreach programmes at NIFTEM-K and on the significance of research on plant proteins in India. The talk was attended by the students, scholars, researchers & faculty from University of Saskatchewan.



Strengthening Collaborations with McGill University, Canada

Prof Hosahalli Ramaswamy, renowned food processing expert and distinguished academic from McGill University, Canada, visited the Institute from 18–20 May 2026. The visit marked an important step towards fostering international collaboration, academic excellence, and advanced research in food processing technologies. During the visit, Prof Ramaswamy held strategic discussions with Director, NIFTEM-K Dr Harinder Singh Oberoi and senior faculty members regarding potential collaboration and MoU opportunities with McGill University. He visited state-of-the-art laboratories, pilot plants, incubation facilities, and academic infrastructure at NIFTEM-K, appreciating the institute's growing capabilities in research and innovation. A major highlight of the visit was his expert lecture on “Advances and Opportunities in Non-Thermal Food Processing,” where students, researchers, and faculty gained valuable insights into emerging technologies and future research directions. He also interacted closely with research scholars and faculty members on research ethics, proposal development, scientific writing, and curriculum enhancement.



Dr. Trilochan Mohapatra, Chairman, PPVFRA and former Secretary, DARE & DG, ICAR takes over as Chairman, BoG NIFTEM-K

Dr. Harinder Singh Oberoi, Director, NIFTEM-K, congratulated Dr. Trilochan Mohapatra on being appointed as Chairman, Board of Governors of NIFTEM-K. He had a productive meeting with Dr. Trilochan Mohapatra in his office in New Delhi. The interaction reflected a shared vision for strengthening institutional excellence and governance. Key discussions focused on Institute's road map and vision for next five years and finalizing the agenda for the forthcoming Finance Committee meeting held on 6th April 2026 and the Board of Governance meeting on 7th April at NIFTEM-K.

The meeting reflected commitment towards strategic planning, impactful decision-making, and advancing NIFTEM's role as a leader in food science technology and entrepreneurship.

NIFTEM-K proudly welcomed its visionary Board of Governors Chairman, for the 13th BoG meeting at the campus. Dr. Harinder Singh Oberoi extended a warm welcome and felicitated the esteemed Chairman on his maiden visit. During his visit, Dr. Mohapatra engaged in meaningful interactions with the Deans and Heads of various departments including Administration, fostering collaborative direction and academic excellence. As part of a plantation drive, Dr. Mohapatra planted a sapling, symbolizing sustainability, environmental responsibility, and a greener tomorrow, adding to the vibrant and lush green landscape of the institute.



Empowering rural innovation through food processing

NIFTEM-K achieved a significant milestone with the inauguration of a Science & Technology Hub for Food Processing at Badsar, Himachal Pradesh, in collaboration with CSKHPKV Palampur and supported by DST under the SEED initiative. On this occasion, Director NIFTEM-K, Dr. Harinder Singh Oberoi, emphasized that innovations must reach rural communities, and this hub will act as a crucial bridge connecting science with grassroots entrepreneurship. The facility was formally inaugurated by Dr. A. K. Panda, Vice Chancellor (Officiating), CSKHPKV Palampur, in the presence of key stakeholders including Dr. Rajni Chopra, Principal Investigator and Head, Dept. of Food Science & technology, NIFTEM, Kundli, Dr. Chanderkanta Vats, Dean, College of Community Science, and Prof. Anupama Sandal, Head, Department of Food Science, Nutrition & Technology, along with local leadership and SHG members. This initiative will enable the rural communities and self-help groups with training, infrastructure, and technical support in food processing. With a special focus on flaxseed-based value addition, it aims to create affordable, nutritious products while generating sustainable livelihoods. The hub empowers women-led SHGs and farmers to process, standardize, and market their produce efficiently, strengthening rural India through innovation and entrepreneurship.



Visit of Prof. T. G. Sitharam, BoG Chair, NIFTEM Thanjavur

Professor T. G. Sitharam, Chairman, BoG, NIFTEM Thanjavur, and former Chairman of AICTE and Director, IIT, Guwahati visited NIFTEM-K for an engaging and insightful interaction. He was warmly welcomed by Director Dr. Harinder Singh Oberoi, and made a presentation about the Institute's achievements, vision, new initiatives and programmes. The discussions highlighted the institute's recent initiatives aimed at strengthening academic excellence, research innovation, and industry collaboration. The exchange reflected a shared vision for advancing quality education and skill development in the food sector.

Prof. Sitharam also interacted with the Deans and Heads of Departments, encouraging a culture of innovation, interdisciplinary learning, and continuous growth. Professor Sitharam also shared very good suggestions on use of AI in food science, creating a dedicated fund for publishing in open access journals which were appreciated by the institute.



Advancing nutraceutical innovations: AIIA leadership visits NIFTEM, Kundli

Prof. (Vd.) Pradeep Kumar Prajapati, Director, All India Institute of Ayurveda (AIIA), along with Prof. (Vd.) Shivakumar Harti, visited NIFTEM-K, on 23rd April 2026. The visit marked an important milestone in fostering interdisciplinary collaboration between Ayurveda and food technology. Discussions centered on exploring the immense potential of Ayurveda in developing next-generation nutraceutical foods (Ayurveda Aahar/Ayush Aahar), combining traditional knowledge systems with cutting-edge scientific innovation.

NIFTEM-K and Gates Foundation: Building Partnerships for Sustainable Food Nutrition Systems

NIFTEM-K hosted Ms. Meetu Kapur, Director, Nutrition, Global Growth & Opportunity Division at the Gates Foundation, for a meaningful engagement at the campus. She was warmly welcomed by Dr. Harinder Singh Oberoi, Director, NIFTEM-K, followed by insightful discussions with the NIFTEM team on advancing research, innovation, and national priorities in the food and nutrition domain. The interaction underscored a shared vision to strengthen partnerships in food technology, nutrition, and sustainable innovation, contributing to the transformation of India's food nutrition systems.



**Prof. (Vd.) Pradeep Kumar Prajapati,
Director, AIIA with Director, NIFTEM-K**



**Ms. Meetu Kapur, Director, Gates
Foundation, with Director, NIFTEM-K**

Innovation in Every Interaction: Team TCPL Visits NIFTEM-K

NIFTEM-K had the privilege of hosting a distinguished team from Tata Consumer Products Ltd. (TCPL), comprising of Mr. Vikas Gupta (Global Head, R&D), Dr. Muthumani Thomas, (Associate Director, Analytical Science) and Ms. Smitha Upadhyaya (Director, Product Science). The visit marked a productive exchange of ideas centered on advancing collaborative research going on in key areas of food science and technology. Besides a general review of the ongoing projects supported by TCPL, the discussions were led by Dr. Oberoi, focusing on high-impact research projects addressing critical aspects of food commodities, reflecting a shared vision of innovation, sustainability, and industry-driven solutions.

Innovation through Collaboration: Nestlé Team Visits NIFTEM-K

NIFTEM-K hosted a distinguished team from Nestlé, comprising of Mr. Alexandre David Panchaud (Head, Nestle Institute of Food Safety and Analytical Sciences, Lausanne Switzerland), Ms. Sonam Bansal (Head- Quality & Nestle Food Safety Institute, Manesar), Ms. Shalu (Manager, Quality & Nestle Food Safety Institute, Manesar), and Ms. Namrata Srinivasan (Senior Officer, Quality & Nestle Food Safety Institute, Manesar). The interaction served as a valuable platform for discussions on ongoing research projects, potential areas of future collaboration, and strengthening industry-academia partnerships in the domain of food science, food safety and regulations. The meeting reflected a commitment towards food innovation, scientific excellence, and the development of impactful solutions of rapid testing kits for the food commodities. The guests were impressed to see NIFTEM's innovations in rapid testing kits for contaminants and adulterants in different food products.

NIFTEM-K - Nestlé R&D Centre India launched Startup Challenge 2026

NTIBIF-NIFTEM-K, in collaboration with Nestlé R&D Centre India, launched the NIFTEM-K- Nestlé R&D Centre India Startup Challenge 2026 on 14th April 2026 to identify, support, and nurture innovative startups working in the food and nutrition sector. The initiative seeks to promote breakthrough solutions in areas, such as nutrition, health and wellness, sustainable food systems, and value-added food products. Through the challenge, selected startups will receive incubation support, mentorship from industry and technical experts, and opportunities for product validation and commercialization. The program aims to bridge the gap between innovation and market adoption while fostering collaboration between startups, industry, and academia. This partnership reflects a shared commitment to strengthening India's food innovation ecosystem and accelerating the growth of high-potential food startups.



NIFTEM KUNDLI - NESTLE R&D Startup Challenge 2026
Fostering Innovation in Food & Agri-Business

Funding Corpus:
Up to **₹50 Lakh**

Focus Areas:
Protein for All, Nutrition for Every Pocket, Wellness, Functional & Indulgence Beverages

Benefits:
• Incubation Support
• Mentorship
• Networking & Infrastructure Support

Applications Open: 14 April 2026
Deadline: 5 May 2026

Eligibility: Early-Stage Food & Agri Startups

APPLY NOW
Website: www.ntibif.com
Phone: +91 90791 85008

Young Assistant Secretaries visit NIFTEM-K

NIFTEM-K was delighted to host two young IAS officers from the 2024 batch Dr. Pragati Verma, Punjab Cadre, and Sh. Shubham Thite, Tripura Cadre. The officers were warmly welcomed by Dr. Oberoi, who presented a comprehensive overview of the Institute's vision, achievements, and contributions to the food processing ecosystem. During their visit, the officers visited the NIFTEM Knowledge Centre, academic laboratories, CFRA, CEFF, and pilot plants, gaining insights into the Institute's enormous capabilities in research, innovation, entrepreneurship, and value addition in the rapidly growing food processing sector. The officers also enthusiastically participated in a plantation drive, reflecting NIFTEM-K's strong commitment towards sustainability and a greener future. Their visit marks an encouraging step towards creating awareness and engagement in India's food processing and innovation landscape for the future administrators of the country.



Strengthening food safety through indigenous innovation

NIFTEM, Kundli showcased its patented Nano Sensor-Based Rapid Test Kits for milk, paneer, and ghee before the Hon'ble Members of the Parliamentary Standing Committee (Agri-Food) in the Parliament on 19 June 2026. The paper-based “dip-and-test” and a comb type kits provide a rapid, user-friendly, cost-effective, and field-deployable solution for detecting adulteration and assessing quality parameters in dairy products. The technology developed by Dr. Dinesh Kumar, Assistant Professor, IDS Department and his team is protected through patents, copyrights, and industrial designs. Technologies for detecting nine adulterants in milk and five in Paneer have been successfully validated by the FSSAI's own National Food Laboratory (NFL), and have been transferred to ARF Life Sciences LLP for commercialization, demonstrating its readiness for large-scale deployment.

The Hon'ble Members were highly impressed by the innovation and appreciated the efforts of the scientists from NIFTEM-K in developing such kits which will instil confidence in consumers about the safety of milk and milk products besides supporting other stakeholders. Ease of operation, rapid detection capability, and their potential to strengthen food safety surveillance and consumer awareness across the country are the major highlights of these kits. Hon'ble MPs asked NIFTEM and MoFPI to bring these kits to the market at the earliest possible. Shri Devesh Deval, Joint Secretary, MoFPI, appreciated NIFTEM-K's contributions towards research, innovation, technology development, and entrepreneurship in the food processing sector. Responding to queries from the Committee, Dr. Harinder Singh Oberoi, Director, NIFTEM- K elaborated on the scientific principles, validation status, commercialization strategy, and nationwide applicability of the technology, while appreciating the efforts and commitment of the inventors. He also acknowledged the support received from MoFPI and expressed his gratitude to the Ministry for all the required support.

MoFPI delegation visited NIFTEM-K

NIFTEM-K had the privilege of welcoming Shri Sushil Kumar Tripathi, Director, Ministry of Food Processing Industries (MoFPI), along with Shri Arvind Kumar, Deputy Secretary, Shri Sanjay Gupta, Deputy Director, and Shri Sonu Kumar, Section Officer, during their visit to the institute. The guests were warmly received by Dr. Harinder Singh Oberoi, Director, NIFTEM-K. During the visit, the delegation toured the campus and explored NIFTEM-K's world-class infrastructure, including its state-of-the-art pilot plants and the Centre for Food Research and Analysis. Shri Sushil Tripathi and Shri Arvind Kumar also participated in the BWC meeting, contributing and engaging in discussions on the institute's ongoing initiatives and future development plans.



Academic immersion at IIM Indore

In a significant step towards strengthening management education, 27 MBA students from NIFTEM-K, along with faculty coordinator Prof. Sanjay Bhayana, participated in an immersion programme at Indian Institute of Management Indore from April 6 to April 10, 2026. The programme is designed to provide exposure to key management domains, such as finance, marketing management, and marketing research through case-based learning and business analysis sessions—bridging academic knowledge with real-world application. On this occasion, Dr. Harinder Singh Oberoi congratulated the students and highlighted the importance of such collaborations in shaping future-ready professionals.



Strengthening ties with AOAC, India

Dr. Ganesh Ramamurthi, Chief Quality Officer at StarAgri, President of the AOAC India Section, and NIFTEM Council Member, visited the Institute on 23rd April 2026. He appreciated the institute's efforts in developing low-cost adulteration detection kits and acknowledged their potential in enhancing food quality and safety standards.

Collaboration with IIM-A

Prof. Ranjan Ghosh, Chairperson, Centre for Management in Agriculture, IIM Ahmadabad, along with Dr. Prithwi Singh, CEO & Co-Founder of Khetika and Mr. Adit Nair, Program Associate from the PGP-FABM, IIM-A, interacted with students from B.Tech and MBA degree programmes. The interaction provided students with valuable insights into management perspectives across the food and agri-business sectors. The proposed academic collaboration between NIFTEM-K and IIM Ahmedabad is poised to further strengthen knowledge exchange, research partnerships, and capacity building. Dr. Prithwi Singh shared his insights about challenges in agricultural commodities and discussed innovative, market-driven solutions emerging within the startup ecosystem.



Dr. Ganesh Ramamurthi, AOAC (India),
with Dr. H.S. Oberoi, Director NIFTEM-K



Interaction with Prof. Ranjan Ghosh, Chairperson, CMA, IIM-A



Baking Brilliance: Training on biscuit manufacturing at NIFTEM RC, Hajipur

A training programme on biscuit manufacturing and processing was conducted at NIFTEM Regional Centre, Hajipur, where participants gained valuable exposure to modern baking techniques, equipment handling, and quality practices. Such initiatives play a vital role in promoting rural entrepreneurship, skill development, and self-reliance, especially in the food processing sector.

Empowering rural communities through food entrepreneurship

A ten day Entrepreneurship development program was successfully organized for SHGs from Uttarakhand in association with the National Institute of Rural Development and Panchayati Raj from 12th–21st May 2026 at NIFTEM-K. The program was organized with an aim of nurturing future foodpreneurs and strengthening rural livelihoods through food processing entrepreneurship. The training covered key aspects of entrepreneurship including quality control, packaging & labelling, raw material procurement, marketing strategies, and technical know-how of food production. One of the major highlights of the EDP was its 50% hands-on training component, which provided practical exposure to participants.



Meetings of Statutory bodies of NIFTEM-K

The institute successfully organized 9th Meeting of the Building & Works Committee on 18th June 2026, 11th Meeting of the Finance Committee on 23rd June 2026 and 14th Meeting of the Board of Governors on 29th June 2026.



NIFTEM-K'S PARTICIPATION IN NATIONAL EVENTS

Advancing innovation through cutting edge technologies

On the occasion of National Technology Day 2026, celebrated on 11th May 2026, at the National Institute of Immunology (NII), New Delhi, NIFTEM-K marked a significant milestone by successfully transferring three innovative technologies to start-ups and industry partners, reinforcing its commitment towards industry-driven innovation and commercialization. Representing NIFTEM-K, Dr. Harinder Singh Oberoi, Director, NIFTEM-K, highlighted the institute's commitment towards innovation-led research and industry collaboration. The ceremony was graced by distinguished dignitaries including Dr. Jitendra Singh, Honourable Union Minister of State (Independent Charge) for Science & Technology and Earth Sciences, along with Minister of State for PMO, Personnel, Public Grievances & Pensions, Department of Atomic Energy and Department of Space; Prof. Ajay Kumar Sood, Principal Scientific Adviser to the Government of India, Dr. Rajesh Gokhale, Secretary, Department of Biotechnology, Government of India and Secretaries and senior officials from different Ministries and Departments. Following technologies were transferred:

1. Hybrid Dryer Technologies (Evacuated Tube Solar Hybrid Dryer & Hybrid Green House Solar Dryer) was transferred to Rudra Solar Energy Pvt. Ltd., Gujarat.
2. Protein & Fiber Rich Granola Bar technology was transferred to Shri Sakhi Food Enterprise LLP, Maharashtra.
3. Extruded Product Technologies for millet puffs, dal puffs, multigrain puffs, sweet potato puffs & nachos was transferred to: Proteogenix Lifescience Pvt. Ltd., New Delhi

23 NIFTEM-K's technology were included in the "Tech Sangrah" A Compendium of technologies developed by research Institutions across the Country.

From underutilized crop to nutritional excellence

NIFTEM-K participated in the prestigious national event named "Transforming Tribal India through Technology and Science", held at Bharat Mandapam, New Delhi, during 12th–13th April 2026. The event, inaugurated by Hon'ble Vice President of India, Sh. C. P. Radhakrishnan, was organised by Department of Science and Technology along with North East Centre for Technology Application and Reach and ITITI Doon Sanskriti School Dehradun to highlight innovations for tribal empowerment and sustainable development. The NIFTEM-K stall showcased the achievements under DST-funded project focused on developing low-cost, protein-rich linseed-based traditional foods, including papad, cookies, extruded snacks, pasta, noodles, and a low-sorb PUFA rich oil blend. It also emphasised the value addition at the grassroots level through a village-level DST HUB at Badsar village in Kangra district of Himachal Pradesh, enabling SHGs to generate livelihoods while reviving linseed cultivation and its value addition in the region.



STUDENT'S PARTICIPATION IN CONFERENCES AND SEMINARS

- Ms. Divya Arora, PhD Scholar under the guidance of Dr. Barjinder Pal Kaur, Associate Professor, FE department, attended an international conference "10th Green and Sustainable Chemistry Conference" scheduled from 18th to 20th May 2026 in Dresden, Germany and presented a poster titled "Bio-based Smart Hydrogels using Hybrid Networks enhancing Stability and Targeted Release of Folic Acid for Food Applications" in the conference.

- Ms. Ritu, PhD scholar under the guidance of Dr. Shekhar Agnihotri, Assistant Professor, PHTB&ES department, attended "15th International Colloid Conference" funded by ANRF-ITS scheduled during 7th to 10th June 2026 in Barcelona, Spain and presented a poster titled "A Universal Phase Mapping Tool for Rationally Designed Nanoemulsions and Enhanced Vitamin B12 Encapsulation".

FACULTY PARTICIPATION IN CONFERENCES AND SEMINARS

- Dr. Vikas Kumar presented a paper titled "Integrating Industry 5.0: Role of Big Data Analytics in Enhancing Supply Chain Agility and Performance of MSMEs in India's Food Industry" Lakshmibai College, University of Delhi dated 16-17, April 2026.
- Dr. Anand Kishore participated in the National Conference on "Dairy and Food Engineering: Innovation and Solutions for Viksit Bharat 2047", Hisar during 9-10 April 2026.
- Dr. Kumar Rahul attended Science & Technology Conclave and International Conference on Innovation & Technology for Viksit Bharat (STC-ICIT 2026), organized by Vigyan Bharati, Haryana and Guru Jambheshwar University of Science and Technology (GJUS&T), Hisar, 24-25 April 2026.

FACULTY PARTICIPATION IN INDUSTRY VISITS/ SESSIONS/ MEETINGS AND TRAININGS

- Faculty members actively contributed to academic, industrial, and professional development activities through invited lectures, expert sessions, panel discussions, conferences, workshops, faculty development programmes, and specialized trainings. Their participation covered entrepreneurship, food processing, food safety, dairy engineering, marketing, AI applications, research methodologies, quality assurance, and emerging technologies. Faculty also served as resource persons, panel members, and speakers in national-level programmes while enhancing their own professional competencies through accredited training and FDPs.
- Dr. Sheetal Mane, Food Engineering department received Best Emerging Faculty Leader Award under the Engineering Faculty Awards at AMET University, Chennai.

Faculty participation in professional activities

Category of Activity	No. of Participations
Expert Lectures / Invited Talks / Resource Person Sessions	11
Technical Dialogues	6
FDP & Professional Trainings attended	4
Research/ Paper presentations / Publications	2
Awards & Recognition	1
Total Professional Participations	24

FACULTY MEMBERS APPOINTED OR NOMINATED ON EDITORIAL BOARD OF JOURNALS

- Faculty members of NIFTEM, Kundli made significant professional contributions through editorial responsibilities, expert assignments, and participation in national scientific and policy forums. Several faculty served on the editorial boards of reputed journals and held memberships in professional societies such as FSTA, ISAE, and the Institution of Engineers. Faculty also contributed as expert members of industrial evaluation committees, external examiners for postgraduate research, and members of FSSAI scientific panels.

[Click the link to access detailed information](#)

CONFERENCES AND WORKSHOPS ORGANIZED BY NIFTEM-K

Hands-on SPSS workshop

Department of Interdisciplinary Sciences organized a 2 day SPSS workshop during 2nd – 3rd April 2026. The workshop included 50 UG, PG and PhD students from the Institute. The workshop covered relevant topics and tools required for data analysis and testing.

Faculty orientation programme on use of AI in classroom teaching

A short duration faculty orientation programme “Making Classroom Teaching More Interactive Using AI” was organized in association with AGITSS Edulabs Pvt. Ltd, Noida on 13th May 2026 to familiarize faculty members of the Institute with the effective use of Artificial Intelligence (AI) in teaching and learning processes. The programme highlighted the role of AI in enhancing classroom engagement, improving teaching efficiency, and supporting personalized learning experiences. Participants were introduced to various AI-powered tools such as ChatGPT, Gemini, NotebookLM, and Napkin for creating quizzes, crafting classroom activities, facilitating discussions, and designing interactive learning activities. Ethical considerations, such as academic integrity, bias in AI-generated outputs, and responsible AI usage was also discussed in detail.



TRAININGS ORGANIZED BY THE INSTITUTE

Commencement of PM VIKAS training programmes across multiple centres

NTIBIF, the incubation arm of NIFTEM-K has successfully commenced skill development training programmes under the PM VIKAS Scheme across its empanelled training centres in different states. The initiative aims to enhance employability and livelihood opportunities for rural youth from minority communities by imparting industry-relevant skills in the food processing sector.

Training programmes have been launched in three specialized job roles, namely Millet Products Processor, Multi Skill Technician (Food Processing), and Assistant Baking Technician. Through these programmes, beneficiaries will acquire market-oriented skills, enabling them to pursue gainful employment and self-employment opportunities in the rapidly growing food processing sector. The project will run in seven centres across four states of Bihar, Jharkhand, Haryana & Punjab.



Intern trainings at CFRA

- Centre for Food Research and Analysis, NIFTEM-K has selected 30 interns/trainees from different academic institutes/universities viz., Amity University, IILM University, Greater Noida, Jamia Hamdard University, Manav Rachna International Institute of Research and Studies, Faridabad, Kurukshetra University, BHU, DCRUST etc. under summer training/internship program.
- Ms. Haridya, M.Sc. Food Technology, NFSU, Gandhi Nagar, India, completed three months internship (Feb-April 2026) under the mentorship of Dr. Vijay Singh Sharanagat, Food Engineering Department, NIFTEM-K.
- Ms. Thungrhoni V. Tsanglao, M.Tech in Food Processing Technology, College of Food Technology, VNMKV Prabhani, India, completed three months internship (April-June 2026) under the mentorship of Dr. Anand Kishore, Food Engineering Department, NIFTEM-K.

Food safety training and certification programme

A FoSTaC (Food Safety Training and Certification) Programme under the Advanced Manufacturing category was organized on 22nd May 2026 for B.Tech. and M.Tech. (Food Technology and Management) students at NIFTEM-K. The session was conducted by Ms. Pritha Tripathi, National Level Resource Person, FSSAI, with Ms. Meenakshi Verma, ToT Trainer, as Assessor. It covered Good Manufacturing Practices (GMP), Good Hygiene Practices (GHP), sanitation, HACCP principles and the regulatory framework under the Food Safety and Standards Act, 2006.

Expert lecture on the regulatory requirements under the Food Safety and Standards Act

Dr. Veenu Taneja, Senior Dietician, Department of Health & Family Welfare, Government of NCT of Delhi and former Assistant Director, FSSAI, delivered an expert lecture on the regulatory requirements under the Food Safety and Standards framework covering nutraceuticals, health supplements, foods for special dietary use, foods for special medical purpose, functional foods, novel foods and infant nutrition products on 25 May 2025 at NIFTEM-K for B.Tech. and M.Tech. students.

Expert lecture on Advances in Nutritional Assessment and Management

Dr. Swati Bhardwaj, National Advisor (Nutrition), Resolve to Save Lives, conducted an online expert session on "Latest Advances in Nutritional Assessment and Management of Inborn Errors of Metabolism (IEM)" on 23rd May 2026 for B.Tech. (II Semester) students as part of the Human Nutrition curriculum at NIFTEM-K.

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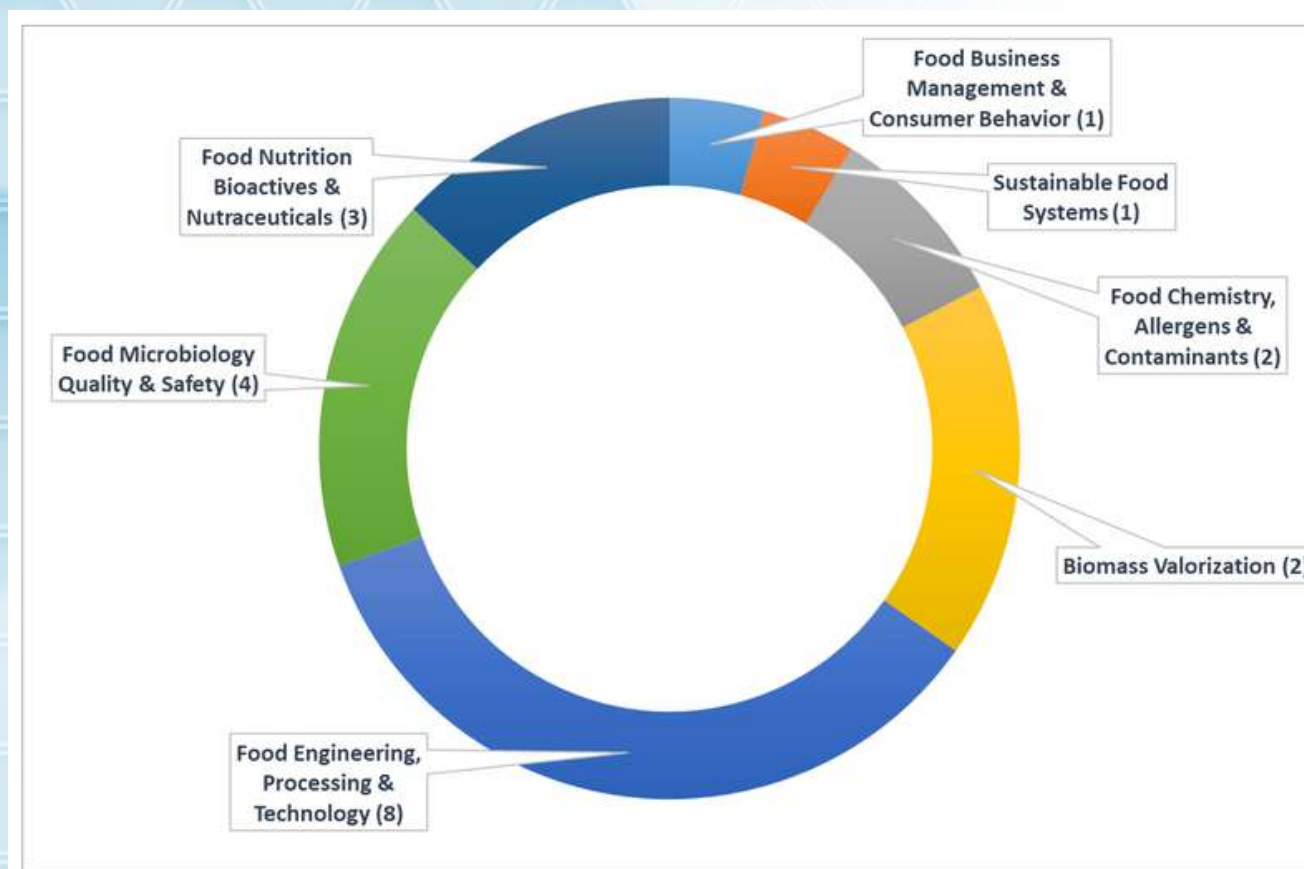
Patent Granted

- A Patent titled "A Synthetic Colourant-Free Nutraceutical-Based Sweets Formulation and a Method for Preparation Thereof" with Inventor Dr. Prarabdh Badgujar was granted to NIFTEM, Kundli

- Probiotic Khimchi Powder technology was developed by Dr. Neetu Kumra Taneja and team including Dr. Ananya Rana, Ms. Sandra Pariyal from Dept. of Interdisciplinary Sciences.
- Fermented Kanji Powder Technology was transferred to Mr. Anuj Gupta, Founder, Banbasi Agro Pvt. Ltd., Chhattisgarh, on 17th June 2026. The technology was developed Dr. Neetu Kumra Taneja from Interdisciplinary sciences department and supported by Dr. Nitin Kumar (FE Dept) and Prof. Komal Chauhan (Dean R&O) as co-inventors.

PUBLICATIONS

NIFTEM-K published 23 research papers and review articles in leading scopus indexed national and international journals during the quarter which can be broadly categorized under domain areas of Food Business Management & Consumer Behavior; Food Engineering, Processing & Technology; Food Nutrition, Bioactives & Nutraceuticals; Sustainable Food Systems; Food Microbiology Quality & Safety; Biomass Valorization & Value-Addition; and Food Chemistry, Allergens & Contaminants. Faculty members of NIFTEM-K also published 2 book chapters in books published by publishers of repute.



Papers published in leading journals by faculty members of NIFTEM-K

[Click the link to access detailed information](#)

RESEARCH PROJECTS

Institute Postdoctoral Fellowship from NIFTEM-K

As part of a unique initiative to pursue cutting edge and focused research, NIFTEM-K initiated “Institute Postdoctoral Fellowship”.

After a rigorous screening process, following projects were approved for a duration of two years:

- **Development and Evaluation of a Designer Probiotic Consortium for Type 2 Diabetes and Obesity Intervention.** The project has been awarded to Dr. Neetu Kumra Taneja with a total funding support of ₹30 lakh and aims to develop a multistrain probiotic therapeutic for Type 2 Diabetes and Obesity.
- **Development of a Rapid and Cost-Effective Surface-Enhanced Raman Spectroscopy (SERS)-Based Sensor for Microplastic Detection in Water.** The project has been awarded to Dr. Vijay N. with a total funding support of ₹30 lakh and aims to develop an efficient, sensitive, and affordable sensing platform for the detection of microplastics in water samples.
- **Postbiotic-rich fermented flaxseed meal for enhancing lignan bioavailability and GLP-1–associated metabolic regulation in obesity and diabetes.** The project has been awarded to Dr. S. Chakkaravarthi with a total funding support of ₹25 lakh and aims to understand fermented flaxseed meal and its metabolites in obesity-induced inflammatory processes in diabetes.
- **Attenuation of Metabolic Dysfunction-Associated Steatotic Liver Disease (MASLD) by Underutilized Blended Oils Stabilized with Goji Berry Bioactives: A Multi-Model Approach.** The project has been awarded to Dr. Komal Chauhan with a total funding support of ₹30 lakh and aims to develop a novel blended edible oil for attenuating MASLD.
- **Enzymatic Modification of Guar Meal Proteins for Applications in Human Nutrition and Cosmeceuticals: Proteomics Approach and Pre-clinical Validation.** The project has been awarded to Dr. Prarabdh C. Badgujar with a total funding support of ₹30 lakh and aims to develop bioactive guar protein hydrolysates for functional food, nutraceutical, and cosmeceutical applications.

DBT--BIRAC

- Dr. Vijay N, received two BIRAC E-YUVA fellowships from DBT-BIRAC for students research project worth 2.5 Lakhs for ARTAVA and developing solar powered air purification system.

Industry sponsored projects

- Dr. Anand Kishore received a industry sponsored project on “Modification of native potato starch and its application in different food products” from Prahi Starch & Chemicals with a funding of Rs 6.0 Lakhs

CRC ACTIVITIES AND CORPORATE RELATION

Corporate Resource Cell (CRC) at NIFTEM-K organized multiple recruitment and industry engagement activities during April-May 2026. Industry leaders interacted with students through pre-placement discussions. The CRC organized an open house programme, guiding prospective students and parents on academic programmes, research opportunities, and placements. Additionally, a one-day industry workshop on practical ideas and new product development was conducted by the ITC-FBD team at NIFTEM providing M.Tech students, hands-on exposure to product innovation, sensory evaluation, and market-driven product development.



Team The Bakewell Machines at NIFTEM-K



Team Hatsun agro at NIFTEM-K



Open house organized by CRC



Interaction with team ITC-FBD

[Click the link to access detailed information](#)

Placement & Internships

In the ongoing placement drive, the selection and placement process for UG and PG students is currently in its final phase. Besides food companies, Startups, such as Organic Smoke and Hitkoo Foods have offered internship opportunities to NIFTEM-K students. Established companies including DS Group, Ashwmegh Spices, Hatsun Agro Product Ltd., and Flavorade India have recruited students based on their performance during the selection process. As of now, over 78% of students (overall for B.Tech, M.Tech, and MBA) have secured promising opportunities in various food and allied sector companies. With more companies participating in the placement drive, this placement rate is likely to further go up.

STUDENT ACTIVITIES

EDESIA 2026: A Celebration of Mystery and Magic

NIFTEM, Kundli hosted its annual cultural festival, Edesia 2026, during 17-18 April 2026. Centred around the enchanting theme of "Mystery and Magic," the two-day festival brought together creativity, talent, and cultural diversity, attracting participation from over 560 students from NIFTEM, constituent colleges of Delhi University and institutions including DCRUST, World University of Design (WUD), National Law University (NLU) Sonipat, IIIT Sonipat, and NDRI Karnal. The event also witnessed enthusiastic participation from NIFTEM alumni across batches from 2012 to 2025. The event was energised by captivating live concert by renowned Filmfare award winner bollywood singer Asees Kaur and Sufi night by the band Mizaaj.



Aarambh Foundation Day Celebration

On 1st May 2026, Aarambh Society celebrated its 13th Foundation Day at NIFTEM-K, marking thirteen years of commitment towards the education and holistic development of underprivileged children. The event was graced by distinguished representatives from MENETA and MAT India CSR Association, who interacted with the children and appreciated the efforts of volunteers. Children showcased their talents through vibrant cultural performances, interactive activities, and recreational games.



[Click the link to access detailed information](#)

PRIDE OF NIFTEM-K

NIFTEM-K Students Bring Global Glory to India

NIFTEM-K's IInd-year B.Tech students Priyanshu Raj, Nitish Kumar, and Gulshan Kumar achieved remarkable global recognition in competitions organized by the Institute of Food Technologists (IFT), USA. The team secured 1st position in the IFT Student Video Competition 2026 and were selected as Top 6 Global Finalists in the IFT Student Video Competition 2026, while Priyanshu Raj also became a Top 6 Global Finalist in the IFTSA Undergraduate Research Competition 2026, the only one from India.



ENTREPRENEUR OF THE QUARTER

Reviving India's Forgotten Superfruit "Ber" *Shivani Bundela Scripts Entrepreneurial Success Story*

Ms. Shivani Bundela, Founder of Abrosaa (Bundelkhand Agro Innovations Pvt. Ltd.), has emerged as a leading young entrepreneur working towards reviving the indigenous Indian superfruit Ber (Jujube) through innovation, value addition, and sustainable rural development. Her entrepreneurial journey began with a vision to transform an underutilized and often overlooked fruit into a range of premium, health-oriented products capable of creating both economic and social impact.

Through dedicated research, product development, and market outreach, Shivani successfully established Abrosaa as a unique agribusiness venture focused on Ber-based value-added products including chocolates, herbal juices, jams, candies, and healthy snacks. In parallel, she worked extensively with farmers to promote Ber cultivation and develop a sustainable value chain, thereby creating livelihood opportunities and strengthening rural entrepreneurship. The startup has also played a pioneering role in promoting Ber cultivation through farmer engagement and value-chain development initiatives.

As an incubated start-up at NTIBIF-NIFTEM, Kundli, Abrosaa has received continuous support in the form of business mentoring, technical guidance, networking opportunities, and product showcasing assistance across various national and international platforms. The startup has actively participated in exhibitions, buyer-seller meets, startup conclaves, and industry events facilitated through the incubator ecosystem, enabling it to expand its market reach and establish valuable industry linkages. The startup's achievements have gained recognition at prestigious platforms including Slush Finland, IFE London 2026, Hausla Talks on JioHotstar, sustainability forums, and several national media outlets. Shivani has also been invited as a speaker at prominent conferences and has received multiple awards for innovation, entrepreneurship, and social impact.



TECHNOLOGY OF THE QUARTER

Nanotechnology Enabled Rapid Detection Kits for Adulteration in Dairy Products

The portable, low cost, easy to use, user-friendly paper strip based adulteration detection kits developed by NIFTEM, Kundli enable rapid on-site detection of dairy adulteration, making them suitable for routine quality assurance, regulatory surveillance, and field-based testing without requiring laboratory infrastructure.

Milk-o-Strip

(Multiplex Nanozyme-Assisted Paper Sensor for Comprehensive Milk Adulteration Detection)

Milk-o-Strip is a nanotechnology-enabled, paper-based multiplex colorimetric sensing kit for rapid, on-site detection of multiple milk adulterants. The strip integrates target-specific chromogenic reactions with gold nanoparticles (AuNPs) for enhanced signal intensity, sensitivity, reproducibility, and storage stability. Cerium oxide (CeO₂) nanozymes provide enzyme-free catalytic amplification for the detection of analytes such as urea, glucose, maltodextrin, and sucrose, ensuring rapid and stable colour development. The platform also enables simultaneous, instrument-free, semi-quantitative detection of starch, detergents, neutralizers, hydrogen peroxide, formalin, salt, hypochlorite, and boric acid through distinct colour changes. The changes are interpreted using a calibrated colour chart.

PaneerCheck

(Nanoparticle-Assisted Paper Strip for Rapid Paneer Quality Assessment)

PaneerCheck is a paper-based multiplex colorimetric sensing kit for rapid assessment of paneer quality and detection of common adulterants. The strip combines gold nanoparticle (AuNP)-assisted signal enhancement with target-specific chromogenic reactions to generate clear visual responses for multiple analytes, while cerium oxide (CeO₂) nanozymes enable sensitive enzyme-free detection of urea through catalytic signal amplification. The platform provides rapid, instrument-free, semi-quantitative detection of urea, starch, detergents, formalin, salt, freshness (Alizarin test), and added edible oil using a calibrated colour scale.

Ghee Adulteration NanoSensor

Gold Nanoparticle-Based Paper Strip for Ghee Authentication

The Ghee Adulteration NanoSensor is a gold nanoparticle-assisted paper-based colorimetric sensing kit for rapid detection of vegetable oil adulteration in ghee. The sensor is based on the selective detection of β -sitosterol, a phytosterol present in vegetable oils but absent in authentic milk fat, making it a specific biomarker for ghee authenticity. Interaction of β -sitosterol with immobilized gold nanoparticle (AuNP)-assisted chromogenic reagents produces a concentration-dependent visible colour change, enabling rapid, instrument-free, semi-quantitative analysis within 2–5 minutes. The platform has been validated using ghee adulterated with palm, soybean, sunflower, groundnut, and coconut oils, demonstrating reliable discrimination between pure and adulterated samples.



MISCELLANEOUS

New equipment at CFRA

LC-MS/MS/QTRAP and Digital Gas Volume tester have been successfully installed at CFRA to strengthen the Laboratory capability for analysis of unknown compounds and gas and density testing in beverages.



LC-MS/MS/QTRAP



Digital Gas Volume tester

Industrial exposure visit to Lotte India Pvt. Ltd.

An industrial visit to Lotte India Pvt. Ltd. was organized on 28 April 2026 for MBA (First Year) and M.Tech. (First Year) students. The visit was organized by FBM&ED department. The visit provided first-hand exposure to industrial operations, supply chain management, inventory control systems, and marketing practices. Students gained valuable practical insights into corporate functioning and developed a better understanding of industry expectations, thereby enhancing their professional preparedness.



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