

REGISTRATION FEE

| Delegates category | Early Bird | Regular | Late/On spot |
|-----------------------------------|------------|---------|--------------|
| Indian Delegates | | | |
| Students | ₹2000 | ₹2500 | ₹3000 |
| Faculty/Scientist/Post Doc Fellow | ₹4000 | ₹4500 | ₹5000 |
| Industry Professionals | ₹6000 | ₹7000 | ₹8000 |
| Accompanying Person | ₹2000 | ₹2000 | ₹2000 |
| Foreign Delegates | | | |
| Students | 150 USD | 200 USD | 250 USD |
| Faculty/Scientist/Post Doc Fellow | 250 USD | 300 USD | 350 USD |

The registration fee includes conference kit, meals and mid-session refreshment. The research scholars and students are required to produce a valid certification from Principal Investigator / valid identity card of the institute while receiving conference kit. The filled registration form along with the proof of payment of registration fee/demand draft should be sent to ketsac2022@gmail.com by Nov 15, 2022.

MODE OF PAYMENT

The payment can be made through Bank Transfer or by Bank Demand Draft drawn in favor of "Conference NIT Rourkela" payable at Rourkela. The account detail for bank transfer is as under:

Name as in Bank Records : CONFERENCE NIT ROURKELA
Operating Bank Account Number : 36734418111
Bank Branch Name : STATE BANK OF INDIA
Bank Branch Address : SBI, NIT Campus, Rourkela-769008
IFS Code : SBIN0002109
MICR : 769002007

ACCOMODATION

Limited nos. of accommodation are available inside the campus in guest house and hostels which may be arranged on request on first come first basis. Apart from this participant may explore the following hotels: Radhika Regency, Hotel Brindaban, Regency Inn in town. The guest house/hostel/hotel charges are to be borne by the participants/students.

IMPORTANT DATES

Abstract Submission upto : Sept 30, 2022
Abstract Acceptance Intimation : Oct 15, 2022
Early Bird Registration upto : Oct 30, 2022
Regular Registration upto : Nov 15, 2022

OPPORTUNITIES FOR SPONSORS

Commercial sponsors are offered with multiple opportunities including placement of their company emblem in the backdrop and color advertisement in souvenir's inner and back pages.

Technical Session : Rs 1,00,000/- with 5 guest
Delegates Platinum : Rs 75,000/- with 3 guest
Delegates Diamond : Rs 50,000/- with 2 guest
Delegate Gold : Rs 25,000/- with 1 guest
Delegate Silver : Rs 10,000/-

PATRON

Prof. K. Umamaheshwar Rao, Director
National Institute of Technology Rourkela
Odisha, India

ORGANIZING CHAIRPERSON

Prof. Parag Prakash Sutar, Head
Department of Food Process Engineering
National Institute of Technology Rourkela

CONVENERS

Prof. Rama Chandra Pradhan
Prof. Madhuresh Dwivedi
Prof. Sabyasachi Mishra

TREASURER:

Prof. Dibyakanta Seth

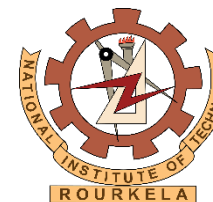
ORGANIZING COMMITTEE MEMBERS

Dr. Preetam Sarkar, NIT Rourkela
Dr. Sushil Kumar Singh, NIT Rourkela
Dr. Winny Routray, NIT Rourkela
Dr. Mohd Khalid Gul, NIT Rourkela
Dr. Arun Prasath Venugopal, NIT Rourkela
Dr. Poonam Singha, NIT Rourkela
Dr. Rachna Sehrawat, NIT Rourkela

ADDRESS FOR CORRESPONDENCE

Organizing Committee, "KETSAC 2022"
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Rourkela, Odisha - 769008
Mobile No.- 8895427339/9635111104
/8763342802

E-mail: ketsac2022@gmail.com



राष्ट्रीय प्रौद्योगिकी संस्थान राउरकेला
National Institute of Technology Rourkela
(An Institute of national importance under ministry of HRD, Govt. of India)

International Conference on Key Enabling Technologies for Sustainable Agri-Food Chain (KETSAC-2022)

www.ketsac2022.com



Dec 9-11, 2022

Organized by

Department of Food Process Engineering
National Institute of Technology Rourkela



Venue

Department of Food Process Engineering
National Institute of Technology Rourkela
Odisha, India



ABOUT THE INSTITUTE

NIT Rourkela, an institute of national importance, is one of the premier national level institutions for technical education in the country and is funded by the Government of India. Government of India has elevated the Regional Engineering College, Rourkela to a deemed university under the name of National Institute of Technology, Rourkela. The main objective of the Institute is to produce quality Engineers and Scientists in Graduate and Post-Graduate levels in various branches of Engineering and Science. NIT Rourkela has 20 departments offering various degree programs in all aspects of basic science, humanities, management and engineering disciplines. NIRF ranking 2021 has figured NIT Rourkela at 15th position in engineering category, 24th position in research category and 39th position in overall category. Times Higher Education has figured the institute in the group of 801-1000 in World University Ranking 2022 (Overall). The institute has been ranked in the group of 271-280 in Qs World University ASIA Rankings 2022. and 250 in QS Asia University Ranking, 2021.

ABOUT THE DEPARTMENT

The Food Process Engineering department at National Institute of Technology Rourkela blends engineering disciplines with a strong understanding of food and food science. The vision of the department is to become an internationally acclaimed department of higher learning in the field of Food Process Engineering that will serve as a source of knowledge and expertise for the food processing industries and be a preferred destination for undergraduate and graduate studies. The mission is to advance and spread knowledge in the area of food process engineering leading to improved and sustainable practices in food production, processing, preservation, and safety, thereby ensuring food security in the society.

AWARDS

- Best oral presentation*
- Best poster presentation*

*For Faculty and Students both categories

ABOUT THE CONFERENCE

Department of Food Process Engineering, National Institute of Technology, Rourkela takes privilege to welcome for “International Conference on Key Enabling Technologies for Sustainable Agri-Food Chain”- KETSAC-2022 scheduled on December 9-11th, 2022. This international conference aims to bring prominent researchers, academicians and industrialist people related to the field of food science and technology from various parts of the world to exchange and discuss current scientific developments and share research ideas of mutual interest.

ADVISORY COMMITTEE

International

Prof. Brijesh K. Tiwari, Teagasc Food Research Centre, Dublin
Prof. Valerie Orsat, McGill University, Canada
Prof. Oon Doo Baik, University of Saskatchewan, Canada
Prof. Venkatesh Meda, University of Saskatchewan, Canada
Prof. Ajit K. Mahapatra, Fort Valley State University, Georgia
Dr. Anet Rezek Jambrak, University of Zagreb, Croatia
Dr. Francisco J. Barba, University of Valencia, Spain

National

Prof. H N Mishra, IIT Kharagpur
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Dr. Pramod Prabhakar, NIFTEM, Sonapat
Dr. O.P. Chauhan, DFRL, DRDO, Mysore
Dr. Snehasis Chakraborty, ICT, Mumbai
Dr. Narendra Singh Chandel, CIAE Bhopal

OBJECTIVES

- ✓ To discuss advances in post-harvest and food processing.
- ✓ To discuss the concerns in sustainable agriculture and food processing.
- ✓ To discuss the strategies and solutions for food and nutritional security.
- ✓ To confer the interdisciplinary approach of bio Sciences and Engineering in food technology.

THEME

- ✓ Application of artificial intelligence, machine learning, and IOT in food and agriculture
- ✓ Novel food and beverage processing technology
- ✓ Food and agricultural waste management
- ✓ 3D, 4D, and 5D printing technology in food
- ✓ Start-up India : Food and agricultural entrepreneur
- ✓ Smart foods, Prebiotics and Probiotics
- ✓ Food Biotechnology, Food Microbiology, Food Biochemistry
- ✓ Bioprocess Engineering
- ✓ Biofertilizer, Biopesticides
- ✓ Food texture and rheology
- ✓ Transport phenomena in food
- ✓ Novel protein sources- plant proteins
- ✓ Food safety, quality and regulation
- ✓ Thermal and non-thermal processing of food
- ✓ Food storage and packaging
- ✓ Food contamination and chemical toxicology
- ✓ Nanotechnology for sustainable food and agriculture
- ✓ Meat, poultry and seafood

CALL FOR ABSTRACTS

Authors can submit the abstract and register using the given link. Scientific Committee will review the abstract/Full length paper and notify the acceptance to the presenter. Accepted Full length paper will publish in Scopus Indexed Journal. Guidelines for oral, poster presentation, and full length can check on conference website. Any Query related to abstract submission and registration can send to conference Email ID ketsac2022@gmail.com

ABSTRACT SUBMISSION LINK

<https://www.ketsac2022.com/paper-submission>

REGISTRATION LINK

<https://www.ketsac2022.com/registration>

For more details, please visit the conference website:

<https://www.ketsac2022.com/>

