



*ONLINE VIDEO CONFERENCE MEETING*

**16<sup>th</sup>**

Meeting of Combined Joint AGRESO of SAUs  
of Gujarat and Kamdhenu University on Dairy  
Science & Food Processing Technology & Bio  
Energy

**On**

**02<sup>th</sup> July 2020**

**Organised by**

**Navsari Agricultural University**

**Navsari**

**16<sup>th</sup> Combined Joint AGRESCO of SAUs of Gujarat and Kamdhenu  
University on Dairy Science & Food Processing Technology & Bio Energy**

Date: 02/7/2020

Time: 09:00 am

Operating Venue : IT Cell conference Hall, NAU, Navsari,

AAU Venue : Yagnavalkya Hall, AAU, Anand

<b>Inauguration:</b>	<b>09:00 am to 09:15 am</b>
<b>Welcome Address:</b>	Dr. S. R. Chaudhary, Hon. Vice Chancellor, NAU, Navsari
<b>Address by Chairman:</b>	Dr. J.B. Prajapati, Principal & Dean, SMC College of Dairy Science, AAU, Anand
<b>Technical Session ( Recommendation ) : 09:15 to 16:00 hrs</b>	
<b>Chairman</b>	: Dr.J.B.Prajapati, Principal & Dean, SMC College of Dairy Science, AAU, Anand
<b>Co- Chairman</b>	: Dr.R.F.Sutar, Professor & Head, PHET Dept., AAU, Anand
	: Dr.B.G.Patel, SDAU
<b>Rapporteurs:</b>	: Dr.A.K.Sharma, FPT&BE, AAU, Anand
	: Dr.Tanmay Hazra, Kamdhenu University
	: Dr. Dev Raj, NAU, Navsari
<b>Statistician:</b>	: Dr. V.B. Darji, AIT, AAU, Anand
<b>SN</b>	<b>Recommendation Programme Title (Dairy Science)</b>
	<b>Speaker: Dr. A.K. Makwana, Convener, Dairy Science &amp; Food Processing Technology &amp; Bio Energy</b>
<b>1</b>	Evaluating Mango Leather as a Natural Adjunct Flavouring for 'Mango Tid-Bits Ice Cream'
<b>2</b>	Value addition to Mozzarella Cheese Analogue through incorporation of Whey Protein and Vitamin A
<b>3</b>	Process Optimization for Manufacture of Ready-To-Reconstitute Kheer
<b>4</b>	Development of Nitrogen Distribution Based Approach to Detect Adulteration of Milk with Non-Protein Nitrogenous Compounds
<b>5</b>	Evaluation of Selected Herbs as Natural Antioxidant for Ghee
<b>6</b>	Evaluating Selected Spices for Extending Shelf Life of Cultured Buttermilk
<b>7</b>	Utilization of Whey in Common Bakery Products
<b>8</b>	Evaluation of antiobesity effect of probiotic fermented milk enriched with Finger Millet ( <i>Eleusine coracana</i> )
<b>9</b>	Evaluation of antimicrobial activity of Lactic Acid Bacteria strains against mastitic milk isolates of <i>Staphylococcus aureus</i> and <i>Escherichia coli</i>
<b>10</b>	<i>In-vitro</i> evaluation of selected probiotic cultures for oral health benefits
<b>11</b>	Purification and characterization of ACE-inhibitory peptides derived from fermented Surti Goat milk
<b>12</b>	Bioprospecting of oxalate degrading lactic acid bacteria to develop a functional product with potential in preventing kidney stone disease
<b>13</b>	Development of Technology for the preparation of Fermented Rice Beverage in Meghalaya and evaluation of its functional properties

<b>SN</b>	<b>Recommendation Programme Title (Food Processing Technology &amp; Bio Energy)</b>
<b>Speaker: Dr. A.K. Makwana, Convener, Dairy Science &amp; Food Processing Technology &amp; Bio Energy</b>	
1	Standardization of Process Parameters for the Development of Partially Defatted Peanut
2	Effect of Low Frequency Ohmic Heating on Recovery of Carrot Juice
3	Production of Premium Quality Powder with Maximum Retention of Essential Oil Using Cryogenic Grinding of Cinnamon
4	Osmotic drying of mango slice
5	Technology for Development of Ready- to-Rehydrate Type of Kidney bean
6	Production Technology for Clarified Wood Apple Juice
7	Development of Fruit Beverage with Lactose Hydrolyzed Milk Solids
8	Cold Milling of Flax seed for extraction of Omega-3 Rich Oil
9	Study on decontamination of pesticides in selected Spices, vegetable and fruits using $\gamma$ -irradiation, UV radiation and Ozonation Techniques
10	Metagenomic based microbial diversity study of dairy effluent treatment plants
11	Production Technologies for Value Added Products from Pumpkin Seeds
12	Evaluation of Combined Effect of Gamma Irradiation and Edible Coating on Shelf-Life of Sapota Fruit
13	Performance Evaluation of Feed Forward Neural Network for Detection of Boric Acid Adulteration in Wheat Flour using FTIR Spectra
14	Technology for Production of Superior Quality Cinnamon Essential Oil Using Super Critical Fluid Extraction
15	Decontamination Effect of Dielectric Barrier Discharge Plasma and UV-C on Selected Microorganisms.
16	Design and development of two-stage evaporative cooling system for transport of fruits and vegetables
17	Study on co-digestion of potato processing effluent with cattle dung for biogas production.
18	Development of high fiber bakery products viz. bun, cookie, bread and cake using MadhukaIndica flowers
19	Development of high fiber cookies using tomato pomace
20	Development of value added product containing Green Wheat (Ponk) and Chickpea ola (Ponk)
<b>SN</b>	<b>Recommendation Programme Title (SDAU)</b>
<b>Speaker: Dr. Ashish Dixit, SDAU</b>	
1	Standardization of a method for preparation of low calorie <i>whey based ice-candy</i>
2	Utilization of Milk fat fractions in Selected Bakery products
<b>SN</b>	<b>Recommendation Programme Title (KU)</b>
<b>Speaker: Dr.TanmayHazra, Kamdhenu University</b>	
1	Process optimization of milk based peanut <i>Thabdi</i>
<b>SN</b>	<b>Recommendation Programme Title (JAU)</b>
<b>Speaker: Dr.U. D. Patel, JAU</b>	
1	Incorporation of <i>Cucurbitapepo</i> (pumpkin) pulp for the preparation of value added flavoured buffalo milk
<b>SN</b>	<b>Recommendation Programme Title (SDAU)</b>
<b>Speaker/s: Dr.Dev Raj , NAU / Respective PI of the Experiment</b>	
1	Standardization of technology for preparation of candy from ripe papaya ( <i>Carica papaya</i> Linn.) fruits
2	Home scale ripening of Banana cv. Grand Naine
3.	Surveillance of afla toxin in pasteurized and raw milk
4.	Identification and trouble shooting of microbial contamination occurs during canning of mango pulp
<b>Plenary Session with concluding remarks by Chairman : 15:45 to 16:00 hrs</b>	
<b>Vote of Thanks by Dr. A.K. Sharma , Rapporteur</b>	

**Note: This programme indicates tentative time period. Lunch break will be around 13.00 hours.**