



ICAR-CENTRAL INSTITUTE OF FISHERIES TECHNOLOGY

भारतीय कृषि अनुसंधान परिषद - केंद्रीय मात्स्यिकी प्रौद्योगिकी संस्थान

[ISO/IEC 17025:2017 Accredited & ISO 9001:2015 Certified]



Training course on

EMERGING TRENDS IN FOOD PROCESSING: INNOVATION, TECHNOLOGY AND SUSTAINABILITY



SCAN FOR REGISTRATION

19th to 25th FEBRUARY 2025

TOPICS COVERED:

- Sustainable options for energy and water use optimization
- Advances in post-harvest processing of cereals, pulses, millets, oil seeds, dairy, horticultural crops, spices, tuber crops and plantation crops
- Selective coating and solar thermal energy storage systems
- Recent advances in post harvest fisheries sector
- Natural refrigeration system in fish preservation
- Application of computational fluid dynamics
- Application of AI and IoT in fisheries sector
- Non-thermal fish processing technologies
- Novel food packaging techniques
- Seaweed based nutraceuticals
- Industrial visits



ENGINEERING SECTION
ICAR-CIFT, CIFT Junction
Matsyapuri P O, Willingdon Island
Cochin, Kerala-682029



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0484-2412412

For the students belonging to the Scheduled Caste category

This advanced training course is offered for B.Tech/M.Tech students in the discipline of Food Technology/Food Engineering/Agricultural Engineering/Postharvest Technology/any other equivalent or relevant engineering disciplines.

APPLY BEFORE : 5th JANUARY

Participation certificate will be provided

REGISTER



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