

Innovations in food product quality, ingredients, processing, and safety in the Indian subcontinent.

Sunday, Jun 12, 2011, 1:30 PM - 3:00 PM (Room 287)

Moderated by
Dr. Ravin Gnanasambandam, Land OLakes, Inc.
and
Dr. Navam Hettiarachchy, Univ of Arkansas

Session description: Emergence of the Indian subcontinent as an economic powerhouse is evident by strides it has made in the food sector. This includes accomplishments in, and initiatives for, increasing food production and improvements in nutrition, food processing, preservation, and distribution. Impetus given to better food production is also evident by the importance placed on innovations in yield increase, disease resistance, food security, and traceability. India has made significant strides in functional food ingredients; novel and healthful ingredients, spices, and seasonings; and an overall approach to food product development catering to multinational food companies. Additionally, collaborative research between the Indian subcontinent institutions and other global institutes highlights innovative approaches in the food and agriculture sector. The session's discussion will focus on the innovations in food product development, ingredients, food processing, and safety in the Indian subcontinent in the context of its global impact and opportunities.

Schedule:

1:30 PM - 1:35 PM Introductory Remarks

1:35 PM - 1:55 PM Food industry: Opportunities and development in the Indian subcontinent
B. K. Girdhar, Ph.D., OSI Industries, Aurora, IL

1:55 PM - 2:15 PM Development and evaluation of food safety systems for developing nations
Harsha Thippareddi, Ph.D., Univ. of Neb.-Lincoln, Lincoln, NE

2:15 PM - 2:35 PM Process opportunities for bioactive materials
Syed S. Rizvi, Ph.D., Cornell Univ., Ithaca, NY

2:35 PM - 2:55 PM Innovations in growing and processing spices for global business
Sushama Srikandath, AVT McCormick Ingredients, Aluva, India

2:55 PM - 3:00 PM Closing remarks Hettiarachchy