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Dean, School of Chemical Technology
HBTU, Kanpur

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HBTU, Kanpur

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HBTU, Kanpur

COORDINATOR, TEQIP-III

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HBTU, Kanpur

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Dr. Vivek Kumar
Assistant Professor, Department of Food Technology
HBTU, Kanpur

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Mr. Anit Kumar, Assistant Professor
Mr. Ashwani Kumar, Assistant Professor
Mr. Sayyad Abdul, Assistant Professor
Mr. Ajit Kumar Singh, Assistant Professor
Mr. Akshay Kumar Singh, Research Assistant
Ms. Soumya Rathore, Assistant Professor

ORGANIZING COMMITTEE MEMBERS

Ms. Rishika Tewari, Research Scholar
Ms. Arunima Singh, Research Scholar



HBTU Kanpur
Harcourt Butler Technical University

TEQIP III

Two Days National Workshop
on
Rapid Detection of Food Adulteration

in association with

TEQIP-III, World Bank Project

September 30 - October 1, 2019

Organized by

**Department of Food Technology
Harcourt Butler Technical University
Kanpur**



Venue

**Seminar Hall
Department of Food Technology
Harcourt Butler Technical University
Kanpur-208002**

ABOUT THE UNIVERSITY

Harcourt Butler Technical University, Kanpur (formerly known as Harcourt Butler Technological Institute, Kanpur) was established in 1921 and has a glorious history and has always been in the forefront for technological developments and growth of industries in the country since its inception. The Institute had its decent beginning as Government Technological Institute, Uttar Pradesh in 1921 with Dr. E. R. Watson as its first Principal. The Institute was renamed as Harcourt Butler Technological Institute in 1926 in the honour of name of Sir Spencer Harcourt Butler, the then Governor of U. P. Degree courses in Oil Technology and Chemical Engineering were started in 1954 and thereafter number of undergraduate and post graduate courses were started. On March 26, 1965, it was upgraded from a Government Department status to an autonomous Institution. It was upgraded as Harcourt Butler Technical University, Kanpur on September 01, 2016 by Govt. notification no. 5869(2)/LX/XIX-V-1, 16(Ka)-10-2016 dated Lucknow April 07, 2016 (UP Act no.11 of 2016). University is spread across two campuses - East Campus (77 acres) and West Campus (271 acres) situated approximately 3.5 kilometers apart. The University provides a congenial environment for the holistic growth and all-round development of the students such that they become globally acceptable personalities with excellent communication skills, proper attitudes, aptitudes, problem solving capabilities and to work as a team.

ABOUT THE DEPARTMENT

Department of Food Technology was reestablished as a separate department under the aegis of School of chemical Technology after upgradation of HBTI as HBTU in September 2016. Erstwhile, it was a combined department with Bio-Chemical Engineering and known as Department of Bio-Chemical Engineering and Food Technology, established in 1964. Being one of the oldest departments of the university, it aims to produce man power with high quality scientific skills, broad understanding of fundamentals and innovations in the field of Food Science & Technology, immense knowledge in the areas of specialization, keen interest to stay updated with the technical developments in their specialized areas, ability to solve practical, industrial problems and above all the capacity to learn continually and interact with the multi-disciplinary groups. The department offers four-year B. Tech. and Two-year M. Tech. programs in Food Technology along with a regular and Part time Ph. D. program for the students to develop skills, Knowledge in their respective fields according to the present and future need of society and industry.

ABOUT THE WORKSHOP

In the recent past, food adulteration has assumed a serious proportion leading to health hazards. Whether it is raw vegetables, fruits, meat item, milk, sweets or spices, every single item is mixed with cheap and dangerous ingredients for the purpose of making more profit. It is very difficult for the consumer to select one food item because of misbranding, misappropriate proportion of ingredients, use of chemicals and harmful materials in food. As a result of these malpractices, the ultimate victim is a consumer, who innocently takes adulterated foods and suffers.

Therefore, this National Workshop on "Rapid Detection of Food Adulterants" covers novel and advance aspects of food adulterants and techniques that can help to understand for detection of adulterants conveniently. The basic premise of this workshop is to transmit the facts and information about the awareness and knowledge on food adulterants through a series of lectures on food adulterants & techniques to detect along with laws and regulations.

For detail information, please visit: <https://sites.google.com/view/hbtufoodtechworkshop2019/home>

Further, hands on experience will be provided to explore the rapid detection of adulterants in home, workplace as well as in the industry for various food products to maintain safety and quality aspect of food nutrients. Through this programme, the participants will be able to interact with experts from industry, research and academic institutions and thereby enhancing their skills in the above fields. This workshop will provide a platform for the participant to be involved in exploring their awareness towards detection of food adulterants and quality control.

THEME & GUIDELINES

The workshop invites students/research scholars/faculty and industry professionals as participants with the background of Food Engineering and Technology/Agricultural Engineering/Biotechnology and allied disciplines. The number of seats are limited to 80 candidates and the registration for the program will be made on the first come first serve basis. One-page abstract (within 300 words) in A4 size sheet with 12pt font size (Times New Roman) and 1.5 line spacing may be sent to hbtufoodtechworkshop2019@gmail.com and papers will be selected for oral/poster presentation on the recommendations of expert committee. Participants are requested to submit their abstracts within the specified time limit. Only one paper per registered participant will be accepted. However, one may be a coauthor of more than one paper. Topics include, Limited number of seats will be given with registration fee, subject to selection, based on the recommendation from head of their parent institution to be a part of the workshop with following thematic areas, but not limited to:

- Emerging Techniques for Detection and Quantification of Food Adulterants
- Rapid Detection of Food Adulterants at Home and Workplace
- Food Adulteration and Control Measures
- Challenges in Food Safety

RESOURCE PERSONS

The eminent speakers from industry/research organizations/regulatory bodies have been invited to deliver lectures on the various topics to cover entire spectrum of the workshop's theme.

REGISTRATION FEE

Delegates Category	Fee
For HBTU Participants	NIL
For other Institutions participants	Rs. 500
For industry professional participants	Rs. 1000

ACCOMODATION

The participants have to make their own arrangement for boarding, lodging and transport. However, the limited accommodation will be provided in the HBTU Hostels on first come first serve and paid basis which can be made available to the participants on their personal request. The interested candidate may submit their request in advance.

For Further Information, Please Contact
Organizing Committee, "FTHBTU 2019"
HBTU Kanpur-208002

E-mail: hbtufoodtechworkshop2019@gmail.com
Phone: +917081300539/+918053152409/+918500721956

PRIZES & AWARDS
FOR BEST ORAL &
POSTER
PRESENTATION



TEQIP – III Sponsored

TWO DAYS NATIONAL WORKSHOP
on
RAPID DETECTION OF FOOD ADULTERATION
(September 30 – October 1, 2019)



PROGRAM SCHEDULE

[Day-1] September 30, 2019 (Monday)

Time	Program
09:30 AM – 10:00 AM	Registration of Participants
10:00 AM – 11:30 AM	INAUGURATION CEREMONY
11:30 AM – 12:00 PM	High Tea
12:00 PM – 01:30 PM	Keynote Speaker from FSSAI & FDA
01:30 PM – 02:30 PM	Lunch Break
02:30 PM – 04:00 PM	Oral & Poster Competition
04:00 PM – 04:15 PM	Tea Break
04:15 PM – 05:30 PM	Oral & Poster Competition

[Day-2] October 1, 2019 (Tuesday)

10:00 AM – 11:30 AM	Technical Session on Rapid Detection of Adulterants
11:30 AM – 11:45 AM	Tea Break
11:45 AM – 01:30 PM	Hands-on Training of Rapid Detection of Adulterants
01:30 PM – 02:30 PM	Lunch Break
02:30 PM – 04:00 PM	Invited Lecture on Food Adulteration and Control Measures
04:00 PM – 04:15 PM	Tea Break
04:15 PM – 05:30 PM	VALEDICTORY FUNCTION

Organized by

**Department of Food Technology
School of Chemical Technology
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Two Days National Workshop
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Programme Report

A National Workshop on “**Rapid Detection of Food Adulteration**” was organized successfully at Department of Food Technology, Harcourt Butler Technical University, Kanpur with participation of different stakeholders. This workshop was a two days programme, during September 30 – October 1, 2019 and sponsored by TEQIP-III under the World Bank.



Prof. N. B. Singh, Hon'ble Vice Chancellor, HBTU Kanpur addressing the participants during inauguration ceremony of Two Days Workshop

The National Workshop on “Rapid Detection of Food Adulterants” covered novel and advance aspects of food adulterants and techniques that can help to understand for detection of adulterants conveniently. The basic premise of this workshop was to transmit the facts and information about the awareness and knowledge on food adulterants through a series of lectures on food adulterants & techniques to detect along with laws and regulations. The workshop has different technical sessions with diverse themes of rapid detection of food adulteration along with hands-on training will be delivered by eminent speakers from different food safety authority and regulatory body like FSSAI, FDA and trained experts of practicing food safety management system in the industry to provide real exposure of detection of adulterants in food. The programme was attended by 100 participants from 17 various nationwide institutes, organizations and universities of IIT Delhi, Namaste India, The Akshayapatra Foundation, MRSPTU, Bathinda, CSJM University Kanpur, University of Allahabad, SHUATS Allahabad, Amity University, Jaipur, Dayalbagh Educational Institute, Agra, Pushpanjali Hospitals & Research Centre, Agra, KGMC Lucknow, Bundelkhand University, Jhansi, NIFTEM Haryana, BBAU Amethi, BBAU Lucknow, More Retail Limited, DBS College Kanpur.

Prof. N. B. Singh, Hon'ble Vice Chancellor was the chief guest on occasion along with Guest of Honour and eminent speaker of first technical session, Mr. Amrendra Mahamuni, Technical Director of Samarth Technologies, Pune, Prof. Karunakar Singh, Pro-Vice Chancellor, Prof. Manoj Kumar Shukla, Registrar, Prof. Raghuraj Singh, Coordinator, TEQIP-III, Dr. Deepak Srivastava, Dean, School of Chemical Technology, Dr. Alak Kumar Singh, Head of Department, Department of Food Technology and Dr. Vivek Kumar, Assistant Professor and Convener of Workshop were present as distinguished guest during the inauguration ceremony.



Prof. Manoj Shukla, Registrar, HBTU Kanpur addressing the participants during inauguration ceremony of workshop

Inauguration was started with the lightening of lamp by distinguished guests followed by Saraswati Vandana. In the inauguration ceremony of workshop, Hon'ble Vice Chancellor, Prof. N. B. Singh addressed the session and focused on significance of food adulteration and need of food safety measures. Addressing the participants across the nation, he added that adulteration of foods not only deceive the consumer but also cause serious menace to public health. Thus, there is an urgent need of developing rapid measures which detect the adulterants in food, he concluded the inauguration ceremony. During the inauguration, Prof. Manoj Shukla, Registrar, HBTU Kanpur addressed the session and discussed the active measures needed to address the adulteration of foods to counter adulterants like melamine and other toxic substances. Prof. Raghuraj Singh, Coordinator, TEQIP-III, addressed the session and expressed his concern that there is a need of hour to focus on such topics to address the food safety and detection techniques to inhibit the malpractice of food adulteration. Other guests also congratulated the organizing team of this workshop and Department of Food Technology to keep on extending such activity in the future for the welfare of students, researchers, faculty and society.



Distinguished Guests releasing the souvenir of two-days workshop on “Rapid Detection of Food Adulteration” during Inauguration ceremony of Workshop

During the first technical session of workshop, Mr. Amrendra Mahamuni, Technical Director of Samarth Technologies, Pune and eminent food technologist acknowledged by food authority and regulatory body delivered the lecture on “Food Safety Hazards” and discussed the practices need to be adopted for food safety. He also insisted that there is an urgent need of spreading awareness to consumers and providing the measures to counter the adulteration in food items.

In the second session of workshop in afternoon, Oral and poster session was organized where participants from different organization presented their poster with different themes of food adulteration and food safety. During the session, Prof. Karunakar Singh, Pro-Vice Chancellor and Prof. Deepak Srivastava were present as evaluator to analysis the performance of participants.

Followed by poster session, second technical session of workshop were conducted where, **Shri Sanjay Kumar Singh, Chief Food Safety Officer, Kanpur Nagar** addressed the participants and delivered the lecture on food adulteration and related policies to counter this problem to enhance food safety in society.

During the Second and final day of National Workshop on “**Rapid Detection of Food Adulteration**” was continued with the third technical session of workshop on the topic of “**Food safety through Hazard Analysis and Risk based Preventive Controls (HARCP)**” by **Mr. T. Ashrith Kumar, Head Business Excellence of Impelpro SCM Solutions**. In his lecture, Mr. Kumar discussed the significance of new standards with the focus on HARCP being adopted by food processing industries in place of Hazard Analysis Critical Control Points (HACCP). By incorporating new standards, adulteration of food products can be inhibited, and food safety can be matched, he added.



Mr. Amrendra Mahamuni, Technical Director of Samarth Technologies, Pune interacting with the participants of workshop

Followed by this session, Hands-on training session on rapid detection of food adulteration was conducted to aware the participants for detection of adulterants at domestic level. The session was conducted by the faculty of Department of Food Technology, HBTU, Kanpur where they discussed diverse food items and related adulterants. Participants from different institutes from diverse background took unprecedented interest to learn such rapid and convenient methods.

In the afternoon session of workshop, **Dr. A. Madhavan, Director, Center for Quality & Food Safety, New Delhi** addressed the participants and delivered a lecture on “Food Safety Regulations on Edible Oils & Fats” to underline the aspects of food safety in current scenario. Followed by this, valedictory function of workshop was conducted in the august presence of Prof. Karunakar Singh, Pro-Vice Chancellor, Dr. A. Madhavan as Guest of Honour, Dr. Deepak Srivastava, Dean, School of Chemical Technology, Dr. Alak Kumar Singh, Head of Department, Department of Food Technology and Dr. Vivek Kumar, Assistant Professor and Convener of Workshop. During the function, participants of oral and poster session were rewarded and appreciated to participate in such event. Further, Chief Guest, Prof. Karunakar Singh, Pro-Vice Chancellor addressed the participants and expressed his experience to participants related to the significance of food adulteration in food industry.



Dr. A. Madhavan, Director, Center for Quality & Food Safety, New Delhi addressing the participants during the lecture of second day of workshop

Finally, Dr. Vivek Kumar, Assistant Professor and Convener of Workshop highlighted the achievements of the workshop and delivered vote of thanks. Considering the success of workshop and overwhelming response of 100 participants from 17 various nationwide institutes, Dr. Kumar expressed his concern to come with such events in future for the welfare of students, faculty and society.



Participant receiving award from Dr. A. Madhavan, Director, Center for Quality & Food Safety, New Delhi

The two-days workshop equipped participants with the skills to create a vigorous learning ambience on detection of food adulteration and practicing food safety.

Workshop Media Coverage



**Department of Food Technology
School of Chemical Technology
Harcourt Butler Technical University, Kanpur**



www.jagran.com

अब किट खोलेगी मिलावट की पोल

मिलावट की जांच घर पर करने वाली **डोमेस्टिक किट** बताएगी कैसा है आपका खाना

अपना खाना खुद जांचें
अब घर पर जांचें। डोमेस्टिक किट का उपयोग करके आप अपने खाने की जांच कर सकते हैं। इस किट में जांच के लिए आवश्यक सभी सामग्री शामिल है।

घर पर जांचें
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कानपुर

कानपुर में एक कार्यक्रम में डॉ. दीपेश सिंह ने बताया कि यह किट लोगों को जांच करने में मदद करेगी।

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घर में पहचानें मोम की पर्त लगा सेब

जास, कानपुर : रोजमर्रा के उपयोग में आने वाली खान-पान की चीजों को घर पर आसानी से पहचाना जा सकता है। हरकोर्ट बटलर प्राविधिक विश्वविद्यालय (एचबीटीयू) में घरेलू व त्वरित जांच की कार्यशाला में उन्होंने मोम लगे चमकदार सेब व डाई से रंगी हल्दी की हकीकत देखी। कार्यशाला समन्वयक व विशेषज्ञ एचबीटीयू के असिस्टेंट प्रोफेसर डॉ. विवेक कुमार ने मिलावट को जांचने के आसान तरीके बताए। कार्यक्रम में प्रतिकुलपति प्रो. करुणाकर सिंह, डॉ. दीपेश सिंह समेत मौजूद रहे।

कार्यशाला में डॉ. दीपेश सिंह ने बताया कि यह किट लोगों को जांच करने में मदद करेगी।

लैब में जांची दूध-घी, तेल में मिलावट

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National Workshop on “Rapid Detection of Food Adulteration” (September 30 – October 1, 2019)