



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



## EXPERT LECTURE

BY

Prof. Navin Rastogi, Chief Scientist & Head, Department of Food Engineering, CSIR–  
CFTRI, Mysore



**COMPREHENSIVE BRAIN CRAFTING HUNDRED LECTURE SERIES FOR FOOD TECHNOLOGISTS**

Lecture **10**

ON

**NONTHERMAL EMERGING TECHNOLOGIES FOR FOOD PROCESSING**

BY



**KEYNOTE SPEAKER**  
Prof. Navin Rastogi  
Chief Scientist & Head,  
Department of Food  
Engineering, CSIR-CFTRI,  
Mysore



**PATRON**  
Prof. Samsher  
Hon'ble Vice Chancellor  
HBTU, Kanpur



**CHAIRMAN**  
Prof. Alak Kumar Singh  
Head, FT Department  
HBTU, Kanpur



**CONVENER**  
Dr. Vivek Kumar  
Asst. Prof. FT Department  
HBTU, Kanpur

Mode: Offline  
Venue: BE Seminar Hall

Time: 02:00 PM  
Date: 11 Mar, 2022

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### **Event Report**

The Association of Food Technologists, Department of Food Technology, HBTU Kanpur, successfully organized **Lecture 10** under the **Comprehensive Brain Crafting Hundred Lecture Series** for Food Technologists on 11 March 2022 at 02:00 PM in the BE Seminar Hall (offline mode). The program was conducted as part of the University's 100 Years (1921–2021) celebrations, with the objective of exposing students to advanced and emerging technologies in food processing.

The session was delivered by **Prof. Navin Rastogi, Chief Scientist & Head, Department of Food Engineering, CSIR–CFTRI, Mysore**, who served as the keynote speaker. In his lecture on “**Nonthermal Emerging Technologies for Food Processing**” Prof. Rastogi provided in-depth insights into innovative nonthermal processing techniques such as high-pressure processing, pulsed electric fields, and other novel methods aimed at enhancing food safety and quality while preserving nutritional and sensory attributes. He emphasized the industrial relevance, advantages, limitations, and future potential of these technologies in meeting modern consumer and regulatory demands.

The event was organized under the **patronage of Prof. Shamsheer, Hon'ble Vice Chancellor, HBTU Kanpur**. **Prof. Alak Kumar Singh, Head, Department of Food Technology**, served as Chairman, while **Dr. Vivek Kumar, Assistant Professor, Department of Food Technology**, acted as Convenor. Their guidance and coordination ensured the smooth and successful conduct of the program.

**More than 40 Students and faculty members** actively participated in the lecture and subsequent interaction, gaining valuable exposure to cutting-edge research and industrial applications of nonthermal food processing technologies. The session concluded on an informative and inspiring note, reinforcing the importance of innovation, research orientation, and continuous learning in advancing the field of food technology.