



Kanpur  
Chapter

**FIRST ANNOUNCEMENT**

AN INTERNATIONAL CONFERENCE ON

**Manifesting Improved Level of Livelihood  
and Entrepreneurship through  
Traditional Shree Anna**

**(MILLETS-2023)**

**October 12-14, 2023**



*Organized by*

**Department of Food Technology  
School of Chemical Technology**

**Harcourt Butler Technical University**

**Kanpur, Uttar Pradesh-208002 (India)**

**[www.hbtu.ac.in](http://www.hbtu.ac.in)**

*in association with*

**Association of Food Scientists and Technologists-India (AFSTI)-**

**Kanpur Chapter**

and

**All India Food Processors' Association (AIFPA)**



### **About HBTU**

Since 1921 Harcourt Butler Technical University (Formerly HBTI Kanpur) has always been a paragon and a source of inspiration in the field of science and technology. H.B.T.U. has a history of realization, fulfillment of necessities, and advancement in the field of science and technology. "Government Research Institute, Cawnpore" was established in 1920, which was renamed as "Government Technological Institute" in 1921. Finally in 1926 it got the name by which we know it today "Harcourt Butler Technological Institute". Now as per Act No. 11 of 2016 by the Government of Uttar Pradesh it became a university, i.e., Harcourt Butler Technical University, Kanpur. The university is running Four Schools with thirteen Undergraduate Programmes in Chemical Engineering, Civil Engineering, Computer Science & Engineering, Electrical Engineering, Electronics Engineering, Information Technology, Leather Technology, Mechanical Engineering, Biochemical Engineering, Food Technology, Oil Technology, Paint Technology and Plastic Technology along with M.C.A, full time & part-time M. Tech. programme in various disciplines.

### **About the Department of Food Technology, HBTU**

Department of Food Technology was established in 1964 as the twin department of Bio-Chemical Engineering and Food Technology. It offers B.Tech. programme in Chemical Technology-Food Technology. Department also offers M. Tech. & Ph. D programs in Chemical Technology with a specialization in Food Technology. The Department has been accredited by the National Board of Accreditation (NBA) five times. Department has well-equipped laboratories with modern facilities to meet the necessities of the students of the department. The Association of Food Scientists and Technologists (India) (AFST-I) Kanpur chapter is also working in the Department. The Department has highly qualified faculties with a good number of research publications in national and international journals of high repute. The placement index of students in the department is constantly improving and almost all students get jobs through campus placement or opt for higher education in institutions of repute. The Department has organized several National and International seminars, workshops, Short courses, and Expert Lectures, for the continuous improvement of Students, Research Scholars, and Faculty.

### **About AFST [I]**

The Association of Food Scientists and Technologists (India), established in 1957, is one of the largest professional and educational organizations, with around 4500 members - food scientists and technologists, across the globe. The major objective of AFST(I) is to stimulate and advance knowledgebase on various aspects of Food Science and Technology by organizing National and International Conferences and bringing out technical publications including prestigious journals-Journal of Food Science and Technology (JFST) and Indian Food Industry Mag (IFI Mag). The association recognizes talent and excellence in the profession of Food Science and Technology by conferring various Awards and Fellowship.

### **About AIFPA**

AIFPA is an apex body established by legendary pioneers in 1943 who envisioned the need to develop the agro-food sector on a scientific platform to meet the requirements of quality food products. AIFPA is a Pan-India Association dedicated to the growth of food industry and regularly interacts with senior policy making levels in the Govt. to evolve new ideas and resolve industry concerns. The Association works for all segments of food industry with one of the largest pool of technical and professional experts. It is a pleasure that the Platinum Jubilee Conference of AIFPA, held in December 2018, was inaugurated by the Hon'ble President of India.

AIFPA closely interacts with industry, research institutions, regulatory bodies and financial organizations and confers Awards for contribution to food processing technology & innovation. It imparts training on FoSTaC & FoSCoS Modules of FSSAI and conducts Seminars, Webinars, Conferences on scientific, technical, quality enhancement, environmental and regulatory issues, besides taxation, exports and rapidly emerging global challenges.



## City of Kanpur

The history says that in 1207, Raja Kanh Deo of the Kanhpuria clan established the village Kanhpur, which later became Kanpur and during British rule, the city was pronounced as Cawnpore. Kanpur is the largest metropolitan city in the state of Uttar Pradesh. Founded in 1803, Kanpur became one of the most important commercial and military station of British India. Situated on the banks of river Ganges, Kanpur today stands as the major financial and industrial centre of North India. The city is famous for its leather and textile industries. During British regime, the city of Kanpur gained recognition is the “Leather city of the world” and was predominantly nicknamed as the “Manchester of the East” for its textile industries. Apart from leather & textiles, the city is also famous for its vegetable oil and ordinance industries. Major tourist attractions in & around Kanpur include Bithoor, ISKON temple, Atal Ghat, Boat club, J K Temple, Moti Jheel, Jain Glass Temple, Phool Bagh, Kanpur Museum, Massacre Ghat, Kanpur Memorial Church, and 5th century Bhitargaon Temple. Kanpur has a good connectivity to all major cities of India by rail, road, and air.

## Weather of Kanpur in the month of October

October, the first month of the post-monsoon autumn in Kanpur, is also a hot month, with an average temperature varying between 19.6°C (67.3°F) and 33°C (91.4°F).

## About the conference

Millets are a group of highly variable small-seeded grasses, widely grown around the world as cereal crops or grains for human food and as fodder providing food security to millions of households and contributing to the economic efficiency of farming. Millets are considered to be the next super food or nutri-cereals of the world because of their high nutritional content. They are gluten free, non-allergenic and good sources of proteins, carbohydrates, dietary fibre and essential amino acids.

Traditionally, India has had a high rate of millet consumption and cultivation. Resilient to climate change, Millets are hardy crops that have a low carbon and water footprint. They can grow on poor soils with little or no external inputs and can withstand high temperatures, making them ideal for the diverse physiographic divisions of India. The most important species in India include – Foxtail Millet, Finger Millet, Barnyard Millet, Browntop Millet, Little Millet, Kodo Millet, Pearl Millet, Proso Millet and Sorghum.

India is well placed to raise output and drive exports to tap into a growing global market. India produces more than 170 lakh ton (80% of Asia’s & 20% of global production) of millets. The global Millets market was valued at \$9.95 Billion in 2020 and is projected to reach \$14.14 Billion in 2028, growing at a CAGR of 4.5% from 2021 to 2028. Lack of public awareness about nutritional benefit of millets has led to limited adoption of millet-based products. Limited distribution and lack of market knowledge has led to sub-optimal reach, lower price realization and wastage. Millets have the potential to help achieve the sustainable development goals (SDGs) —mainly SDG 2 (Zero Hunger), SDG3 (Good Health and Well-being), SDG 12 (Sustainable Consumption and Production), and SDG 13 (Climate Action).

Understanding the need to promote the diversity and nutritional and ecological benefit of millets, after the proposition by the Government of India, United Nations has declared the year 2023 as International Year of Millets. Indian government has given a name “SHREE ANNA” to millets in light of their nutritional benefits and their importance in our diet. This international conference MILLETS-2023 will provide a platform to academicians, industrial persons, researchers to exchange their knowledge about millet processing and value addition so that the level of livelihood of every individual can be improved. The deliberations at the conference will be leading a path for entrepreneurial opportunities for many youngsters as well as helping in improving the income of the farmers involved in millet cultivation. The processors of millets will be able to showcase their products during the exhibition organized.



## Themes of the Conference

Broad themes for Paper/Poster Presentations are as follows:

- Latest trends in millets production and consumption
- Nutritional security through millets and other coarse grains
- Role of millets and coarse grains in disease control and prevention
- Infrastructure for processing, storage and preservation of coarse grains
- Shelf-life improvement and packaging of millets and other coarse grains
- Biotechnological approaches in Millet production
- Millets and organic farming
- Bioprospecting, Biofortification and value addition of Millets and other coarse grains
- Millets as functional food- Effects on Gut flora, bioavailability of micronutrients etc.
- Mechanization of coarse grain processing
- Post-harvest processing for millets
- Quality management in millet processing
- Bioavailability and safety of millet based products
- Utilization of waste/ by products from millet processing
- Processing of gluten free coarse grains

## Guidelines for the Contributors

The contributors should follow the standard norm for paper contribution. Original manuscript not exceeding length of 5000 words (including tables/ figures/ images) and abstract should be of maximum 250 words. Manuscript must be formatted in Times New Roman font style in 12-point font size with single line spacing on MS Word. Full name(s), designation, affiliation of the author(s), Contact No. & E-mail IDs must be provided. APA style of citation and referencing must be followed. In the covering letter accompanying the manuscript, the contributors should certify that the manuscript has neither been published anywhere nor is it at present being considered anywhere for publication. The submissions may be sent to [millets2023hbtu@gmail.com](mailto:millets2023hbtu@gmail.com) along with payment receipt of registration fee and details of the registered participant. A registered participant can present only one paper however he/ she can co-author some other manuscripts. The authors may choose the mode of presentation as Oral Presentation or Poster presentation. The technical committee reviewing the abstract has the sole power to assign the mode of presentation (oral/poster) to the authors. Selected full papers after thorough review process will be published in a special issue of SCOPUS/WoS indexed journal/ proceeding of the conference.

## Who can participate

Professionals from various segments of the Agro Food Processing Industries, Entrepreneurs, Policy makers and Regulators from the Government departments, Consultants, University Faculties, Scientists from R&D Institutions, Research Scholars, Students and Corporate Practitioners.

Last Date of Abstract Submission	31 <sup>st</sup> August 2023
Intimation of Acceptance of Abstract	1 <sup>st</sup> June 2023-15 <sup>th</sup> September 2023
Last Date of Full Paper Submission	30 <sup>th</sup> September 2023
Registration (Early Bird)*	31 <sup>st</sup> August 2023
Registration (Normal)	1 <sup>st</sup> September – 30 <sup>th</sup> September 2023
Registration Closing	30 <sup>th</sup> September 2023
Registration (Spot)*	At the venue of MILLETS-2023

## How to register

The registration can be done using the google form link <https://forms.gle/MB5SaJS1qUvr6qN88>



## Registration fees for MILLETS-2023

Sl. No.	Delegate category	Early registration	bird	Normal Registration	On-Spot Registration
<b>Indian delegates</b>					
1.	Student/ Research Scholar	INR 1800+18% GST		INR 2000+18% GST	INR 2500+18% GST
2.	Person from Academia	INR 2800+18% GST		INR 3000+18% GST	INR 3500+18% GST
3.	Person from industry	INR 3800+18% GST		INR 4000+18% GST	INR 4500+18% GST
4.	Accompanying person	INR 1800+18% GST		INR 2000+18% GST	INR 2500+18% GST
<b>Foreign delegates</b>					
5.	Student/ research scholar	USD 180		USD 200	USD 250
6.	Person from academia/ industry	USD 280		USD 300	USD 350
7.	Accompanying person (Foreign)	USD 180		USD 200	USD 250

\* Registration fees include delegate's kit, lunch, dinner and tea.

\* No delegate kit will be provided to spouse/ accompanying person.

\* 5% discount will be offered to AFSTI members in each category.

### Accommodation

Participants are suggested to arrange their own accommodation in Kanpur. There are a number of good budget hotels near HBTU. Hostel accommodation for student delegates will be provided on advance request and payment on first come first serve basis. The accommodation charges will be shared soon on the HBTU/conference website.

### Industrial Exhibition

Industries can showcase their millet/ grains based products during the conference at the exhibition site. The industry will be provided with a stall having 02 tables, 02 chairs, power connection and name of the industry on the top of the stall. The interested industries need to pay Rs. 50,000.00 for all the three days of conference.

### Sponsorship

Opportunities are available for organizations, Industries and Institutions as sponsors. The sponsorship charges are:

Sponsorship	Charges	Offer
Gold Partner	INR 5,00,000.00	Company's logo / Brand on Main Stage Banner + Banner at Seminar Site+ 01 colour page advertisement in souvenir
Silver Partner	INR 3,00,000.00	Company's logo / Brand on Main Stage Banner at Site+1/2 colour page advertisement in souvenir
Bronze Partner/ delegate kits	INR 2,00,000.00	Company's logo / Brand on Main Stage Banner at Site+ Logo on delegate kits
Lunch / Dinner Partner	INR 1,00,000.00	Banner at Site
Breakfast / High Tea Partner	INR 50,000.00	Banner at Site
Technical Session Partner	INR 20,000.00	Banner at Site
Morning / Evening Tea	INR 10,000.00	Banner at Site



## Advertisement in Souvenir

The conference Souvenir will provide a medium to reach out to prospective clients and go global. You are welcome to publish advertisements of your business, trade, services or products here.

Multi coloured Back page	INR 1,00,000.00
Multi coloured Inside front	INR 50,000.00
Multi coloured Inside back	INR 50,000.00
Full Page (Coloured)	INR 25,000.00
Half page (Coloured)/ B/W full page	INR 15,000.00
B/W Half Page	INR 10,000.00

## Mode of payment

All payment should be drawn as DD/Multicity Cheque/Online transfer in favour of Association of Biochemical Engineering and Food Technology (ABEFT) payable at Kanpur (Uttar Pradesh) in :-

**Bank Name** : CENTRAL BANK OF INDIA  
**Account name** : ABEFT  
**Account No.** : 1460307474  
**IFSC** : CBIN0283288  
**MICR** : 208016036

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### How to reach HBTU Kanpur

Kanpur is a big city located in the state of Uttar Pradesh. It is easily accessible from all parts of India by road, rail and air. Kanpur has excellent road connectivity with other major cities like Delhi and Agra. HBTU, Kanpur is situated in old Nawabganj area of the city.

The nearest airports are Chakeri airport, Kanpur and Choudhary Charan Singh Airport, Amousi, Lucknow which are approximately 17 km and 80 Km, respectively from HBTU. It is connected by frequent flights with Delhi and other major cities. One can get taxi from the airport to reach HBTU.

The nearest railway station Kanpur Central railway station is 09 kilometers from HBTU. It is connected to Delhi and Lucknow railheads on daily basis.

Kanpur is well connected to the neighbouring cities by well-maintained roads and highways. The Uttar Pradesh State Road Transport Corporation has plied Kanpur with a decent bus service for the visitors. Jhakarkati Bus Stand is nearly 09 Kms from HBTU, Kanpur.

Chandra Shekher Azad University of Agriculture & Technology, GSVM Medical College, Kanpur Zoo, Company Bagh and Rawatpur Railway Station etc. are in close vicinity of the University.

For all the queries, further correspondence may be made to following persons:-

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## Glimpses of HBTU campus



## Places to visit near Kanpur



**Lucknow**  
(90Km, travel time 02 Hrs)



**Ayodhya**  
(227Km, travel time 04 Hrs)



**Prayagraj**  
(122Km, travel time 03 Hrs 35 Mins.)



**Agra**  
(275 Km, travel time 04 Hrs 30 Mins.)



**Varanasi**  
(330Km, travel time 05 Hrs)



**Jhansi**  
(228 Km, travel time 03 Hrs 40 Mins.)



**Mathura**  
(334 Km, travel time 05 Hrs 20 Mins.)



**Gwalior**  
(265 Km, travel time 04 Hrs 30 Mins.)



**Chitrakoot**  
(187 Km, travel time 04 Hrs 10 Mins.)

