



Indian Institute of Food Processing Technology

Ministry of Food Processing Industries, Govt. of India
Pudukkottai Road, Thanjavur, Tamil Nadu

e-National Conference on

Texture & Rheology of Food Materials

18–19th February 2021



**TEXRHEO
2021**



Overview

Rheology and texture of foods and food ingredients play an important role in food quality, sensory properties, and for activities like food storage, processing, formulation and quality control. Rheology is the study of flow and deformation of material such as consistency and flow of food. These properties are important for understanding the storage life of food, the stability of food and also the texture of food. And also it influences the acceptability of food products by consumers, such as consistency of sauce and dough, spreadability, creamy, viscous etc. Similarly, texture of food products is defined as the rheological, mechanical and structural attributes of food perception using tactile, visual as well as auditory receptors. Texture plays an important aspect of food quality, sometimes more important than colour and flavour. Sensory and instrumental methods do texture and rheology measurements. Instrumental methods generate lots of data, which are difficult to understand and interpret.



“TEXTURE AND RHEOLOGY OF FOOD MATERIALS” virtual conference aims to create a national platform for bringing together students, researchers, scientists and industrialists from various areas of research and practice in texture and rheology of food materials to participate, present and exchange information.



Who should attend:

- Students (UG/PG)
- Scientists
- Industrialists
- Research Scholars
- Faculties



Organizers

Indian Institute of Food Processing Technology (IIFPT) is a pioneer R & D and Educational Institution under the aegis of the Ministry of Food Processing Industries, Government of India, located at Thanjavur, Tamil Nadu. The Institute is in existence for 50 years and was formerly known as Paddy Processing Research Center (PPRC). In 2008, the Institute was renamed as Indian Institute of Crop Processing Technology and was upgraded as a National level Institute and later in March 2017, rechristened as Indian Institute of Food Processing Technology. The IIFPT with its new name diversify its prospects for intensive research and development activities in the areas of fish, meat, poultry and dairy processing. It takes up challenging issues on food packaging and testing services, nanotechnology, cold chain and logistics, computational modeling of food processing systems, 3-D printing of foods, fusion foods, designer foods and non-thermal food processing technologies. The Institute began offering degree courses at graduate, post graduate and doctoral levels in Food Process Engineering from 2009-10 academic year. The intake of students includes 75 in B.Tech. Food Technology, 12 in each of the M.Tech. in Food Process Engineering, Food Process Technology and Food Safety & Quality Assurance, 8 in Ph.D. Food Process Engineering, Food Process Technology each. All the academic programs are affiliated to Tamil Nadu Agricultural University. IIFPT has started a regional center at Guwahati to cater the needs of the stakeholders in the north-east region of the country. Another Liaison office was started at Bathinda to cater the needs of the farmers in Punjab. Through these centers, IIFPT serves to the farming community by providing training in the field of food processing using available resources in related areas. By these liaison offices, IIFPT expands its horizon and visibility to serve more to the stakeholders and disseminating the latest technologies to the unreached masses.



Call for Abstracts (Themes)

Food Rheology of Solid, Semi-solid and Liquid Foods

Food Rheology and Food Texture

Food Texture and Structure – Inter-relation

Rheology and Sensory Perception

Texture and Sensory Perception

Instrumental Measurement of Food Texture and Rheology

Presentations

Oral Presentation – 15 min (selected papers only)

Posters - PDF format – one slide prepared in PowerPoint 16:9 ratio (wide screen)

Abstract Submission

All abstracts have to be sent to email id: texrheo2021@iifpt.edu.in

Abstract format: Word limit - 250 words; Text Font - Times New Roman, 12 pts; Keywords - 5

All abstracts will be peer reviewed and only those found suitable will be acceptable for oral presentation - selected abstract will be informed through their registered email ID

Selected oral presentations and all abstracts will be published as the e-proceedings of e-TEXRHEO 2021

Important Dates

Abstract submission ends on: **15.02.2021**
Intimation of selection of oral presentations: **16.02.2021**
Last date for registration of participants: **17.02.2021**

Instruction for Registration

Participants are requested to submit the application form through the registration link provided in our website: www.iifpt.edu.in

Conference link will be sent to registered email ID on or before – 17.02.2021

Registration Fee

For participation: **Rs. 1000/-**

Organising Committee

Chief Patron

Dr. C. Anandharamakrishnan
Director, IIFPT

Convenor

Dr. N. Venkatachalapathy
Professor and Head
Dept. of Food Engineering, IIFPT

Organising Secretary

Dr. Sunil C K
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