HEARTY WELCOME TO OUR NEW DIRECTOR !!!

From this point in time, Dr. C. Anandharamakrishnan, M.Tech, Ph.D (UK), FIE, FRSC has become part of IICPT family of over 200 staff working in unison as a cohesive team. He assumed charges as Director of IICPT on 29 April 2016.

A Cursory look at his career . . .

Dr. C. Anandharamakrishnan has two decades of experience in R&D and administration at the CSIR-Central Food Technological Research Institute (CSIR-CFTRI), a prestigious Food Research Institution in the country. He was a Principal Scientist and Coordinator for the Academy of Scientific & Innovative Research (AcSIR) at CSIR-CFTRI, before being appointed as the Director of IICPT.

He completed his Doctoral degree in Chemical Engineering from Loughborough University, United Kingdom, under the Commonwealth Scholarship programme. He pursued his B.Tech (Chemical Engineering) and M.Tech from A.C. College of Technology, Anna University, Chennai. His areas of research include design of engineered nano- and micron scale delivery systems for the controlled and targeted release of food bioactive compounds, spray drying and spray-freeze-drying of food products and computational modeling of food processing operations. His research endeavors are well-documented in the form of highly commendable publications in reputed international journals, 2 International patents and 7 Indian patents. He is also the author of 3 books and five book chapters published by coveted publishers.

He is the Editor of Journal of Food Science and Technology, Editorial Board member of the Journal of Food Science and Engineering, Food Science Journal, Journal of Nutrition and Nutritional Epidemiology, International Journal of Applied Nanotechnology and Computational Biology Journal; peer reviewer for more than 15 International journals and member of the Board of Studies in various academic institutions. He is the recipient of several awards including, Prof. Jiwan Singh Sidhu Award 2010 from the Association of Food Scientists and Technologists (India). He has supervised 3 PhD theses and more than 40 Bachelor’s and Master’s theses. Six doctoral students are currently working under his guidance. Recently, Dr. Anandharamakrishnan has been elected as Fellow of the Royal Society of Chemistry (FRSC) and the Institute of Engineers (FIE).

The Staff and Students of IICPT extend a hearty welcome to the new Director and wish him achieving laurels with IICPT.
**RESEARCH & INNOVATION**

Food industry is one of the fastest growing sectors and application of cutting edge technologies is imperative for its growth. Considering the vital importance of technological interventions, IICPT has been keen to develop novel scientific innovation to address contemporary needs of the industry.

**MACHINE VISION SYSTEM**

A machine-vision based technique for automatic inspection of food grain for grading applications has been developed. Maximum efficiency in removing dockage, impurities, admixtures etc., has been achieved. The prototype is under development and further refinement of the technique is under progress.

**VALUE ADDED PRODUCTS FROM SMALL ONION**

Onion, carrying high market potential, needs proper post harvest handling for preventing losses from deteriorations. Also, there is a good demand for export, especially for value added products. So as to manage the price fluctuations due to glut and demand in the market, promising post harvest technologies are essential to be employed for the benefit of both the producers and consumers. IICPT has worked at field levels to identify technological needs of farmers. Trials of field level gadgets showed encouraging results. One such technique of brining of small onion bulbs is dipping. The onion in brine solution; thereby increasing its shelf-life. Brining followed by refrigeration is a promising and adoptable method for small farmers for bigger profits.

**WORKSHOP ON FOOD SAFETY MANAGEMENT**

A one day workshop on “Food Quality and Safety Management for Export of Processed Foods” was organized at Dispur, Guwahati, Assam. The event was supported by the Agricultural and Processed Food Products Export Development Authority (APEDA). A wide range of food entrepreneurs, traders and exporters participated in the workshop. Food safety guidelines, quarantine, customs and excise requirements, international food law and trade policy were delivered to the participants.

**WORKSHOP CUM DEMONSTRATION ON ONION VALUE ADDITION**

Perambalur is one of the major onion growing districts in Tamil Nadu. Around 80,000 hectares of land area is under small onion cultivation. In spite of the huge potential for onion trade in the district, farmers adopt traditional practices for handling and storage of onion. The scope for value addition is also not realized. IICPT has developed an improved on-farm storage structure and some promising value addition technologies for onion. So as to sensitize the onion farmers on improved technologies, a one day workshop cum demonstration was organized at Chettikulam village, Perambalur district. The State Department of Agricultural Marketing supported organizing the workshop. More than 300 onion growing farmers participated and witnessed the demonstration.

**OUTREACHES**

IICPT has a pan India presence by reaching people across the country. A glimpse of our outreach events; both organized and participated is presented here.

**PARTICIPATION IN KODAI VIZHA 2016**

IICPT participated in the three day exposition “Kodai Vizha” on the invitation of the State Department of Agricultural
Engineering in Cuddalore. The massive event organized by the district administration involved all the line departments for appraising the services, ongoing schemes and policies of government. IICPT hosted a stall by displaying the technologies and services and also demonstrated the Mobile Processing Unit for the benefit of farmers and public. Literature on processing technologies and training schedules were distributed to the visitors.

**COLLABORATION FOR INTERNATIONAL CONFERENCE**

IICPT joined hands with Thassim Beevi Abdul Kader College for Women, Kilakarai for organizing the International Conference on Food, Nutrition and Health (ICFNH-2016) in Madurai. The Director, IICPT participated in the inaugural session and delivered keynote address. IICPT faculties delivered technical sessions.

**DEMONSTRATION OF MOBILE PROCESSING UNIT**

The Mobile Processing Unit was demonstrated for processing of Tomato and grapes at the SASTRA University campus, Thanjavur. On invitation from the University, the demonstration was done for creating awareness among students and public on losses due to post harvest handling of food produces and significance of value addition for self employment.

**SKILL DEVELOPMENT INITIATIVES**

The Food Processing Business Incubation Centre (FPBIC) in IICPT is unique and dedicated to cater to the needs of entrepreneurs, farmers, woman groups and unemployed youth. The centre is equipped with food processing machineries and equipment for training, consultancy and rental for business start-ups. A total of 124 individuals were trained for value addition of different crops and product development and 20 individuals availed consultancy on novel technologies for business development. Besides, many have utilized the facilities of the centre on rental basis for commercial production of food products.

**STUDENT INTERNSHIPS @ IICPT**

Students of various colleges and Universities participated in the internship program offered for a period of one month. The internship training was delivered on various aspects of food processing, value addition and technology management. Over 110 students participated in this program and gained hands on experience in diversified areas of food processing technology.

**SPECIALIZED TRAININGS IN FOOD PROCESSING**

The Food Safety and Quality Testing Laboratory in IICPT is accredited by NABL and also a referral lab for FSSAI. It is equipped with hi-tech analytical equipments for analysis of both external and in-house samples. In addition, the laboratory is organizing specialized trainings on instrumentation, analytical techniques, food safety, HACCP and internships for students. Around 58 individuals received such hi-tech trainings from this laboratory.

**STUDENTS PLACEMENTS**

The graduated students of B.Tech., (Food Process Engineering), M.Tech (Food Process Engineering) and M.Tech (Food Science & Technology) were placed in reputed food companies through the Placement Cell.

**STUDENTS TRAVEL OVERSEAS ON EXCHANGE PROGRAMME**

Two students of M.Tech went on student exchange programme for doing their research projects to ONIRIS, France as part of their curriculum.

**NSS PROGRAMME**

The students of B.Tech. (FPE) organized a special camp on Sanitation and Hygiene for Healthy Living in at Sethurayankudikadu village in Thanjavur as a part of their NSS event. They demonstrated good hygiene practices in regard to general living, food consumption, drinking water, usage of toilets etc. The camp was held at the Government Higher Secondary School and a large number of school children and public participated and were benefitted.
ANNUAL SPORTS DAY CELEBRATION

The 6th Annual Sports Day of IICPT was celebrated. Shri K. Babu, District Sports Officer Thanjavur graced the occasion and distributed the prizes and medals to the winners of various sport events. The overall Championship was owned by Green House of IICPT.

REGIONAL CENTRE, GUWAHATI

IICPT’s Regional Centre in Guwahati, Assam is functioning unabatedly for skill development in food processing. A large number of stakeholders include women groups, unemployed youth, farmers, students and entrepreneurs conducting training programs on food processing for NGO’s, Self Help Groups, entrepreneurs, farmers and to candidates interested in the food processing sector.

OUR DISTINGUISHED VISITORS

Dr. Vijayamohanjan K Pillai, Director CSIR-CECRI and a team of Scientists visited IICPT with an objective to develop collaborative research programmes. A brainstorming on formulating joint research was held with the Directors and Scientists of both the institutes.

Prof. Ram Rajasekharan, Director, CSIR-CFTRI visited IICPT along with his team of scientists. Discussion were held for developing collaborative research programmes. Earlier the team was taken around to visit the facilities of IICPT.

NEWS BRIEFS

Dr. C. Anandharamakrishnan, Director, IICPT was invited as Chief Guest for inauguration the National Seminar on “Agro processing sector: poised for quantum leap in India”, organized by Ahmedabad Management Association, Ahmedabad on 25 July 2016. He addressed the gathering on prospects and boundless opportunities of food business in India. He highlighted policy environment and ease of start-ups in the food sector.

Dr. R. Jagan Mohan, Professor, IICPT participated in the first North East Asian Business Summit at Imphal, Manipur organized by Indian Chamber of Commerce (ICC) along with Department of Commerce & Industries, Government of Manipur.

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