

# The First Symposium

Sustainable technologies for food processing and preservation.





In addition to the research partners, stakeholders from industry and governmental authorities will participate both from Norway and India.

A combination of keynote presentations held by carefully selected speakers, short lightning talks, and poster presentations from research will be given.

Conference participants are invited to present their work during the conference; deadline for registration and abstract submission is 1.12.2017 – find more details in the registration form.

# Sign up for this free symposium here

(Project webpage: http://www.sintef.no/en/projects/re-food/)

# **Keynote speakers**

#### Dr. Ravishankar C.N.

Director, Central Institute of Fisheries Technology (Cochin, India)

#### **Prof. Trygve Eikevik**

Department of Energy and Process Engineering NTNU (Trondheim, Norway)

## Prof. R. Saravanan

Refrigeration and Air Conditioning Division Anna University (Chennai, India)

### **Technical Sessions**

- Advances in food processing
- ✓ Utilization of bio-based rest raw materials
- ✓ Cold chain management
- ✓ Energy efficiency in food handling and processing
- ✓ Robotics and automation in food industry

## Workshops

- Utilization of robotics in food handling
- Utilization of rest raw materials
- Energy efficiency in cold storage

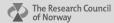


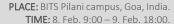
# Annual meetings to foster new relations and opportunities

Re-FOOD is an international partnership for research and education in energy efficient resource utilization in food value chains between Norway and India. The project is funded by the Research Council of Norway under the INTPART programme focussing on developing an integrated approach to deal with the challenges in the field of bio-economy with focus on sustainable utilization of food resources to meet the growing global demand for food and feed ingredients. Re-FOOD will focus on building a long-term cooperation between Norwegian partners SINTEF Ocean and NTNU and Indian partners CSIR-CFTRI, IIT Kharagpur, Amity University and BITS Pilani as well as other industry and governmental stakeholders in both countries.

An annual symposium will be used to disseminate the research, innovation and education results achieved by Re-FOOD as well as an opportunity to create new contacts to strengthen the cooperation on bio-economy.







5.074			
DAY 1	Thursday 8. February	DAY 2	Friday 9. February
08.00-10.00	Registration and coffee	08.00-09.00	Coffee
	Welcome by Souvik Bhattacharyya Vice Chancellor, BITS Pilani, India	PART 3	Robotics and automation in food industry
	Introduction of REfood-project  Marit Aursand, SINTEF Ocean, Norway	12.00-13.00	Plenary discussion
			Lunch break
	Coffee break		Poster walk
PART 1	Utilization of bio-based rest raw materials	PART 4	Workshops
	Plenary discussion		Utilization of robotics in food handling
12.00-13.00	Lunch break		Utilization of rest raw materials
	Poster walk		Energy efficiency in cold storage
			Plenary discussion
PART 2	Energy efficiency in food handling and processing	17.00-17.30	Take home message, conclusions and future work
	Plenary discussion		Julia C Work
19.30-	DINNER		

Grand Hyatt Bambolim Goa Hotel can be your place to stay during the symposium. It is situated on 28 acres with a white sand beach accompanying it. The hotel is located 30 minutes away from the airport, as well as the BITS Pilani campus.







Goa is a well-known and popular hotspot on the tourist map of India and the world. The name immediately brings to one's mind the lush green meadows, hills and valleys, the sea and its attractive beaches. This charm and beauty sets the right ambience for BITS, Pilani - K.K. Birla Goa Campus, an Institute of excellence in Technology and Sciences.

The BITS, Pilani - K.K. Birla Goa Campus, is about 10 km south of Vasco-da-Gama, 20 km north of Margaon and 7 km east of Goa Airport, along National Highway – 17B, Bypass road.





