



**AMET**  
ACADEMY OF MARITIME EDUCATION AND TRAINING  
DEEMED TO BE UNIVERSITY  
(Under Section 3 of UGC Act 1956)

Celebrating  
**25**  
Years

## International Conference on Whole Grain Technology

21<sup>st</sup> and 22<sup>nd</sup> August 2019



*Conference Hosted by*  
**Department of Food Processing Technology,**  
AMET - Deemed to be University, Kanathur - 603112



*In Partnership with*  
**Association of Food Scientist and  
Technologist India, Chennai Chapter**



*and*  
**Whole Grains Research Foundation, India**

## ABOUT AMET

AMET Deemed to be University, a university for its annotation and uniqueness for being the first maritime university established in India (Under Sec 3 of UGC Act, 1956). AMET expanded as Academy of Maritime Education and Training. AMET offering academic research, handy training in maritime education as well as offering consultancy services to maritime sector for a decade. The AMET contributes much to produce human resources to the shipping industry in India and aboard. International ships proudly engage the cadets of AMET in variable designations including chief engineers and captains. Further AMET proudly holds the prestigious award of "A1 outstanding grade" conferred by the directorate general of shipping, Ministry of Shipping, Government of India. AMET serves as an ocean of knowledge for over 3000 students pursuing Programme ranging from diploma to Doctoral programs through 4 schools and 2 intensive research and training centers for marine and marine related activities.

## ABOUT THE DEPARTMENT

The Department of Food Processing Technology at AMET is one of the well growing departments with support of University. The main objective of the department is to create trained and skilled human resources to cater to the needs of the rapidly growing food processing sector. The department was started in the year 2016 to enlighten the students on skillful and knowledge based aspects in the field of Food Processing Technology. The department is currently offering Ph.D programme in Food Processing Technology. The department also aims at human resource development for supporting the food processing sector and to promote R&D in frontier areas of food safety and quality research.

## ABOUT THE CONFERENCE

This event, happening once a year, is a two-day conference that brings together more than 100 innovative leaders and learners to share, learn and build each other's knowledge and provide extensive information on rapid scientific and technological advances that are transforming the way of foods are produced, processed and consumed. The conference will be integrating new technologies for improving our future. The conference focuses mainly on Whole Grain Technology. The researchers can get an idea about the recent research trends from the invited talks and keynote addresses. It will give you the opportunity to be surrounded by experts in the field. You can gain a lot of information and participate in the programme.

## THEME OF THE CONFERENCE

1. Whole Grain Trends in Contemporary Food Culture Consumers
2. Health benefits of whole grains
3. Macro and Micro-nutrients enhanced in whole grains
4. Nutritional and anti-nutritional factors of cereals, pulses and legumes
5. Clinical studies for grain based products
6. Sprouted, germinated and green from whole grains
7. Ready – to – eat snacks from grains
8. Puffed, flaked, extruded and expanded break-fast cereals
9. Fortified cereal products
10. Nano technology applications in grains
11. By product utilization from grain processing
12. Prebiotic, Probiotic and functional food product development from grains
13. Innovative design and development of grain processing equipment
14. Global Food safety and standard regulations for grain processing

## ABOUT CHENNAI :

Chennai, the capital of Tamil Nadu, known as the gateway of South India. Despite being an important city for manufacturing, healthcare, and IT, Chennai has managed to retain a spaciousness that's lacking in other major Indian cities. It's a sprawling and busy, conservative, city with deep traditions and culture that are yet to give way to the growing foreign influence there.

**History :** Chennai was originally a cluster of small villages until English merchants of the British East India Company selected it as the site for a factory and trading port in 1639. The British developed it as a major urban center and naval base, and by the 20th Century, the city had become an administration hub. In recent years, Chennai has achieved booming industrial growth across a range of sectors, encouraged by the city's favorable infrastructure and availability of space.

**Location :** Chennai is located in the state of Tamil Nadu, on the eastern coast of India.

**Timezone :** Chennai uses UTC (Coordinated Universal Time) +5.5 hours. Chennai does not have Daylight Saving Time.

**Population :** Chennai has a population of about 9 million people, making it India's fifth largest city after Mumbai, Delhi, Kolkata, and Bangalore.

**Climate and Weather :** Chennai has a hot and humid climate, with summer temperatures in late May and early June often reaching an extreme 38–42 degrees Celsius (100–107 degrees Fahrenheit). The city receives most of its rainfall during the northeast monsoon, from mid-September to mid-December, and heavy rains can be a problem. The temperature decreases to an average of 24 degrees Celsius (75 Fahrenheit) during winter, from November to February, but doesn't drop below 20 degrees Celsius (68 Fahrenheit).

**Airport Information :** Chennai International Airport is very conveniently located only 15 kilometers (9 miles) south of the city center. It's well connected in terms of transport. Alternatively, Viator offers hassle-free private airport transfers from \$23. They can be easily booked online.

**Transport :** Three-wheeled auto rickshaws offer the easiest way of getting around but unfortunately, fares are relatively expensive and rarely charged as per the meter. Foreigners are invariably quoted excessively high rates (often more than double) and should be prepared to negotiate hard before the journey. The taxis in Chennai are known as "call taxis". These are private cabs that need to be phoned in advance and cannot be hailed from the street. It's a good idea to hire one of these taxis to go sightseeing, as attractions are very spread out. Buses are cheap and cover most of the city. There's the local train service as well.

**Paper Abstract Submission and Registration:** An abstract of 250 words with one and half line spacing in MS Word in TNR should be submitted via e-mail [fmtamet18@gmail.com](mailto:fmtamet18@gmail.com) to the Convener. Early submission of the paper abstract (s) is highly encouraged for smooth functioning of the conference. Abstract must provide information on the description of topic, theoretical focus, objectives, study area, data and research methods, expected findings and significance. Submission of the full length of paper neatly typed in MS Word in A4 size with one and a half line spacing in TNR with original maps and diagram (preferably in black and white) is mandatory. Papers will be selected through peer review process and will be considered for publication after the conference is successfully over. Selected abstracts will be published in ISBN books and full length papers published in Scopus indexed journals. Last date for submission of Abstract 10<sup>th</sup> August 2019.

**Note:** Kindly mention the Serial Number and name of Sub-theme of the Conference in your Abstract.

**Product Development Competition:** The competition encourages innovative thinking and promotes the connection between academic research and industrial production. Each participating team or individuals should develop a new food idea which carries the concept through marketing and production related to whole grains. In addition to that, innovators can display their developed products on the theme “**Whole Grain Processing Technology**”.

#### Important Deadlines:

#### Registration Fees:

S.No.	Category	Registration Fees
1	Students and Research Scholars from India	₹ 1,500
2	Faculty from India	₹ 2,000
3	Industry experts from India	₹ 3,000
4	Foreign delegates	₹ 5,000

**Payment Method:** Online payment

#### Account Details

DD in favor of “**AMET UNIVERSITY**” payable at Chennai (Mention Your Name, Institute and Transaction Details)

Bank : Indian Overseas Bank

Acc No : 041802000001508

Type of Ac : Current A/c

Branch Code : 0418

IFSC : IOBA0000418

**Airline Transportation:** Delegates can reach Chennai International Airport and National Terminus, located at Meenampakkam, Chennai. Frequent cab and call taxis are available to reach AMET University, Kanathur.

**Train Transportation :** Trains are been connected with all the direction of the country to Puratchi Thalaivar Dr M G Ramachandran Central Railway Station, Chennai

**Local Transportation :** Local buses are also available to reach the destination.

#### Bus Route map

1. Meenambakkam (Airport) - Vandalur - Kelmbakkam - Kannathur (AMET)
2. Meenambakkam (Airport) - Tambaram - Sholinganallur - Kanathur (AMET)
3. Central Railway Station - Broadway – Thiruvanniyur - Kanathur (AMET)
4. Koyambedu Bus Terminal – Guindy- Thuraipakkam - Sholinganallur - Kanathur (AMET)
5. Perungalathur Bus Stop - Tambaram - Sholinganallur - Kanathur (AMET)

**Accommodation:** Will be provided on request

#### Other Travel Information – Weather:

Hot – Humid weather  
Delegates are advised to reach **AMET University**, Chennai (India) positively by the evening of 20<sup>th</sup> August 2019, considering the weather conditions and registration process. They must indicate their travel plan about the place, date and departure time from their origin territory.

#### Conference Secretariat:

Department of Food Processing Technology

AMET Deemed to be University

135, ECR, Kanathur, Chennai - 603 112, INDIA

Tel: (+091)-9841096405 Web: [www.ametuniv.ac.in](http://www.ametuniv.ac.in) E-mail: [fmtamet18@gmail.com](mailto:fmtamet18@gmail.com)

For detailed information about the conference, please visit our Website: [www.ametuniv.ac.in](http://www.ametuniv.ac.in)

Contact : Convener, Dr. Nagamaniammai, AMET Deemed to be University (e-mail: [nagamaniammai@ametuniv.ac.in](mailto:nagamaniammai@ametuniv.ac.in)) mobile no. (+091)-9451841995.

You may also contact, Mr. J. Suresh Kumar, Organizing Secretary, Mobile No. 9750688906 and e-mail: [fmtamet18@gmail.com](mailto:fmtamet18@gmail.com)



# AMET

ACADEMY OF MARITIME EDUCATION AND TRAINING  
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## Department of Food Processing Technology

*Solicit your presence on the occasion of*

### WHOLE GRAIN TECHNOLOGY

August 21<sup>st</sup> - 22<sup>nd</sup> 2019

#### Chief Patron

**Dr. J. Ramachandran**

Founder & Chancellor, AMET

#### Advisory Committee Member

**Dr. Rajesh Ramachandran**

Pro Chancellor

**Col.Dr.G. Thiruvassagam**

Vice Chancellor

**Prof. K.R Chidambaram**

Pro Vice Chancellor

**Dr. N. Manoharan**

Pro Vice Chancellor - Research

**Dr. P. Saravanan**

Registrar

**Mrs. V. Sangeetha Albin**

Joint Registrar

**Dr. T. Sasilatha**

Dean (Academics)

**Dr. M. Jayaprakashvel**

IQAC, Director

**Dr. D. Arivazhagan**

Dean - Curriculum

#### Our Guest of Honour

**Dr. C. Anantha Ramakrishnan**

Director, IIFPT

**Dr. Saikat Datta**

COO, ICRISTAT

**Dr. Mohamed Essa**

Asso. Professor, Dept. of FS & N,  
Sultan Qaboos University, Muscat  
Consultant - R&D,  
Rx Biosciences Ltd., USA

**Dr. Manickavasagan Annamalai**

Associate Professor,  
University of Guelph, Canada  
Whole Grains Research Foundation  
India

**Anil Kumar Anal,**

Head,  
Asian Institute of Technology  
Thailand  
Will deliver keynote address

**Dr. Rajesh**

Chairman and CEO  
RASA Groups, Ethiopia

#### Scientific Committee Member

**Dr. S.Sivakumar**

National University Geoju  
Republic of Korea

**Dr. Usha Antony**

Dean  
TNJFU

**Dr. Bala Subramaniam**

Principle Scientists  
ICAR & CIAE

**Dr. C. Karthikeyan**

Professor & Head,  
Annamalai University

**Dr. K. Singaravadivelu**

Independent Director, Tamil Nadu Food Grain Marketing Yard,  
Former Director, IICPT

#### Chairperson and Convener

**Dr. Nagamaniammai**

Professor and Head  
Department of Food Processing Technology  
nagamaniammai@ametuniv.ac.in  
9841096405

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**International Conference on Whole Grain Technology,  
Department of Food Processing Technology AMET (Deemed to be University),  
Kanathur -603 112, Chennai, Tamil Nadu**

**REGISTRATION FORM**

Name of the participant:

Academic Qualification:

Designation:

Name of the Department:

Address of Institution/organization:

Registration fee details:

Amount: .....

D.D. No. / Transaction ID: .....

Date of payment: .....

Bank and Branch Name: .....

Mobile: .....

E -Mail: .....

Accommodation required (on payment basis based on availability either in hostel or nearby hotels): Yes/No

Mode of Presentation: Oral/Poster/Product Development

Date:

Signature

Filled in forms Send to

**Programme Co-ordinator, International Conference on Whole Grain Technology,  
Department of Food Processing Technology, AMET (Deemed to be University) Kanathur-  
603 112, Chennai, Tamil Nadu**