

## Poster Presentation Schedule

**PS 1 (PMS/ NREM /AEE)**

**28 December 2016**

**11.45 – 13.30 Hrs**

**VS Foyer**

**Coordinator: Dr. Ashok Mishra**

<b>Poster No.</b>	<b>Presenter</b>	<b>Paper Title</b>
PMS 1	Pawan A. Chadak	Design and performance of solar operated weed removal machine
PMS 2	Gopal Carpenter	Hill drop planting of maize using a rotary check valve mechanism
PMS 3	Gourav Sahu	Development and evaluation of solenoid operated hill dropping mechanism for cotton seeds
PMS 4	Dheeraj Kumar	Studies on existing mechanization status for fodder and crop in district of Samastipur, Bihar, India
PMS 5	Sanjay Kumar Nirala	Fertigation effect on carnation under polyhouse
PMS 6	Ashok G Matani	Versatile bean harvester towards enhancing agricultural efficiency
PMS 7	Ashish Chaudhari	Raw biogas as a future fuel for i.c.engines- a socio-economic development route for farmers in india
PMS 8	Laxmikanta Nayak	Design and development of a machine for extraction of fibre from pineapple leaf
PMS 9	Ankush D Bhishnurkar	Use of CAD tool for analysing performance of Rotary tiller for perfect soil preparation
PMS10	AprajeetaJha	Influence of dirt deposition and weather conditions on the performance of photovoltaic system
PMS 11	M.D. Vora	Comparative noise attenuation of small and big sized farm tractors
PMS 12	Ashish Chaudhari	Design, development and analysis of tomato sorting machine for small to medium scale farmers
PMS 13	Laxmikanta Nayak	Design of a flax scutcher for extraction of fibre from retted & sun-dried flax straw
NREM 1	Aurobrata Das	Hydrodynamic modelling of river Brahmani to study the downstream impact of dam at Rengali
NREM 2	Swayam Prava Singh	Determination of a deficit irrigation strategy to maximize the yield of winter maize in sub-humid sub-tropical region of India
NREM 3	P Monisha	Synthesis and characterization of nano rock phosphate
NREM 4	Pradeep K. Rout	Development of water production function for rice-wheat cropping system in Ludhiana by using Aqua Crop model (etae2016-1303)

NREM 5	Rajiv Srivastava	Modelling of crop evapotranspiration estimation for irrigated maize in a sub-humid region
NREM 6	Amaresh Sarkar	Scope of low cost gravity drip irrigation in hilly and small land holdings
NREM 7	Shashank Sekhar	Spatial and temporal variation of rice cultivation under different water and nitrogen management practices of non-weighing lysimeters
NREM 8	Ashok G Matani	Floriculture entrepreneurship towards enhancing agricultural competetiveness in Indian economy
NREM 9	Archana Mohite	Coupled rainfall-runoff and hydrodynamic modeling using MIKE 11 model for satellite and ground observed precipitation data
NREM 10	Amaresh Sarkar	Spatial Mapping of groundwater quality in an undulated terrain for Checking Irrigation Suitability: A Study in North East India
AEE 1	Rajneesh Singh	Design and optimization of a hybridized wastewater treatment facility by combining aquaponics with biological filter
AEE 2	Vijay Kumar	Exploiting endophyticactinomycetes from a rare orchid <i>Coleogyneovalis</i> for their industrially important enzymes
AEE 3	BinduNaik	Production of pullulanase by <i>Trichoderma reesei</i> MTCC 3194 under solid state fermentation
AEE 4	Aishwarya Pandey	Urban solid waste management: a case study on Amity University Rajasthan
AEE 5	Praveen Sahu	Simultaneous trapping and measurement of nitrogen in Kjeldahl process
AEE 6	Subha Manash Roy	Comparative performance of surface and gravity aerators for application in aquaculture
AEE 7	Saptashish Deb	Development of fish feed using dried biofloc for Indian major carp culture
AEE 8	L R V Prasad	Irrigation and nitrogen fertilization patterns for enhancing water and nitrogen use efficiencies in rice
AEE 9	Priyanka Ghosh	Biotechnological applications of laccase towards a green society
AEE 10	Abhishek Das	Isolation and characterization of L-methioninase producing bacteria from marine sources
AEE 11	Kaushalendra Singh	Applications of Bio-chars Produced from Herbaceous Biomass

**PS 2 (Miscellaneous)**

**28 December 2016**

**16.30 – 18.30 Hrs**

**VS Foyer**

**Coordinator: Dr. S Chakraborty**

Poster No.	Presenter	Paper Title
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**PS 3 (FBPE 1)**

**29 December 2016**

**09.45 – 11.30 Hrs**

**VS Foyer**

**Coordinator: Dr. P.P. Tripathy**

Poster No.	Presenter	Paper Title
FBPE 1	Anil Pandey	Improved adaptation of selected stress tolerable probiotics for improved process economics in industrial applications
FBPE 2	Deepak Kumar Verma	Characterization of volatile compounds from aromatic and non-aromatic rice ( <i>Oryza sativa</i> L.) cultivars of India using SPME/GC-MS
FBPE 3	Singamayum Khurshida	Functional properties of cassava starch Manipur cultivars
FBPE 4	Kaunsar Jabeen	Effect of high pressure processing on flow behavior of food hydrogels
FBPE 5	Raj Kumar Duary	Gallic acid functionalized starch: In silico studies against alpha amylase, slow digestibility, molecular structure and antioxidant activity
FBPE 6	Tanya LuvaSwer	Extraction of anthocyanins from Sohiong ( <i>Prunusnepalensis</i> ), an indigenous fruit in meghalaya, for potential applications as natural colorant in foods
FBPE 7	Mandira Kapri	Chemical modifications and its effect on the function properties and <i>in-vitro</i> digestibility of pearl millet starch
FBPE 8	Prashant S Deshmukh	Engineering properties of arecanut husk ( <i>Areca Catechu</i> L.) Cv. Shreevardhini for waste to wealth conversion
FBPE 9	Rajni Kant	Development of functional gulabjamun from soya fortified milk
FBPE 10	Soumyadip Ghosal	Concepts of food quality: evolution over time to ensure customer satisfaction
FBPE 11	Chhaya	Utilization of guar and arabic gum blend in food products

FBPE 12	Manju Tiwari	Acidification kinetics of flaxseed fortified synbiotic flavoured dahi
FBPE 13	Akanksha Rastogi	Coconut coir reinforced soy protein isolate bio-films: tensile properties and enzymatic hydrolysis
FBPE 14	Khwairakpam Chanu Salailenbi Mangang	Modeling the overall sensory characteristics acceptability of different beer samples using the proportional odds model
FBPE 15	Radha Kushwaha	Effect of artificial sweetener blends on sensorial characteristics of indigenous snack
FBPE 16	Shafat Ahmad Khan	Study of performance of chemically refined rice bran oil with addition of antioxidant rich garlic ( <i>Allium sativa</i> ) essential oil during deep fat frying
FBPE 17	Sandip T. Gaikwad	Mapping of consumer preferences about food for fasting with reference to availability
FBPE 18	Gokul Shinde	Effect of fortification and flavour addition in rice flakes
FBPE 19	Kumar Satya Prakash	Micro encapsulation of probiotics with spray drying and its applications
FBPE 20	Gurveer Kaur	Design of a laboratory model cold storage for potatoes
FBPE 21	Trishitman Das	Effects of cold plasma treatment on the properties of corn starch (maize)
FBPE 22	Kapil Kumar	Development and storage of whey based pineapple and <i>Mentha arvensis</i> beverage
FBPE 23	Amit Kumar Chauhan	Design and development of hand operated pomegranate aril extractor
FBPE 24	Ajay K. Maurya	Chemical and functional properties of guava seed as a promising source of value addition
FBPE 25	Moirangthem Kalpana Devi	Kinetics of color change of popped rice during microwave popping of salted paddy
FBPE 26	Rakesh Raigar	Optimization of emulsifier levels in peanut based ready-to-eat therapeutic food using response surface methodology
FBPE 27	Ashok	Ultra-high pressure homogenization process for production of nanocellulose from cotton linters
FBPE 28	Jayeeta Bardhan	Rice bran oil micronutrients exhibits antiulcer effect
FBPE 29	Subhojit Singha	Potentiality of polymers in food packaging
FBPE 30	P R Davara	Effect of enzymatic treatments on clarification of cactus pear ( <i>Opuntia Elatior</i> Mill.) Juice

FBPE 31	Shweta Parida	Utilization of rice bran in gluten free buckwheat muffin
FBPE 32	Gulshan Kumar Malik	Optimization of ultrasonic bath assisted extraction of total phenolics and antioxidant activity from thankuni ( <i>Centellaasiatica</i> )
FBPE 33	Mitali Madhumita	Shelf life enhancement of betel leaves by using modified atmospheric packaging
FBPE 34	Barnali Ghatak	Discrimination of maturity stages of Indian tomato using electronic tongue
FBPE 35	Litha Shivanandan	Characteristics of apple juice and sugar infused fresh and frozen blueberries
FBPE 36	Sanchita Biswas	Effects of carbon dioxide, moisture and ethylene scrubbers with modified atmosphere packaging on the physical quality and post-harvest disease control of 'grand naine' banana
FBPE 37	Rakesh Mohan Shukla	Optimization of the ingredients for a ready-to-eat snack composed of apple pomace, pea and corn flours
FBPE 38	Awani Shrivastav	Development of ice cream freezer with liquid nitrogen
FBPE 39	Jagriti Singh	Isolation and characterization of resistant protein from groundnut (kadiri-6): a comparative studies on protein profiling
FBPE 40	Prachi Pahariya	Development of process technology for the preparation of health dal
FBPE 41	Smritikana Pyne	Post harvest processing in designing therapeutic supplements from <i>Spirulina platensis</i>
FBPE 42	Sandip Palve	Development and storage studies of bael- pineapple squash

**Coordinator: Dr. Jayeeta Mitra**

Poster No.	Presenter	Paper Title
FBPE 1	Anit Kumar	Functional properties and in-vitro protein digestibility of milk protein: effect of microfluidization treatment
FBPE 2	Anusree Modak	Herbs fortified whey drink
FBPE 3	Awani Shrivastav	Refractance window drying of mango pulp in layers
FBPE 4	Bhupinder Kaur	Rheological characterization of carboxymethyl cellulose modified buckwheat ( <i>Fagopyrum esculentum</i> ) starch
FBPE 5	Bornini Banerjee	Utilization of banana peel as a functional ingredient in chips preparation
FBPE 6	Chandrakala	High pressure induced quality changes in paddy (Basmati cv)
FBPE7	Chandrani Dutta	Comprehensive study on the antioxidant and proximate analysis of fruits and vegetables
FBPE 8	Debajyoti Kundu	An enzymatic approach for debittering of citrus fruit juice
FBPE 9	Debalina Bose	Bioactive peptide synthesis from honey protein
FBPE 10	Elizabeth Wahengbam	Physical changes in traditional low amylose rice from Assam subjected to hydrothermal treatment and iron fortification
FBPE 11	Haokhothang Baite	Effect of temperature assisted high pressure processing on physicochemical properties of green coconut water
FBPE 12	Soumi Chakraborty	Super critical CO <sub>2</sub> extraction of melatonin from <i>Brassica campestris</i>
FBPE 13	Sayani Pal	Optimization of process parameters for super critical CO <sub>2</sub> extraction of lutein from yellow maize ( <i>Zea mays</i> ) grits by response surface methodology
FBPE 14	Amit Arora	Nutraceuticals from horticultural processing waste
FBPE 15	Karnika	Functional properties of biscuits supplemented with defatted white sesame cake
FBPE 16	Lakshmi E Jayachandran	Respiration studies of paddy stored under different storage conditions
FBPE 17	Manasi Roy	The essence of life: <i>Aloe vera</i> (preparation of pickle from <i>Aloe vera</i> extract)

FBPE 18	Manish Dak	Development of microwave-vacuum drying system
FBPE 19	Mausumi Ray	Isolation and characterization of a phytase producing bacteria from traditional Indian fermented food (Idli and Jalebi batter)
FBPE 20	Muthu D	Docosahexaenoic acid: Downstream processing studies on a high yielding locally isolated microbe
FBPE 21	Onkar Babar	Study of phase change material assisted solar drying for agricultural produce
FBPE 22	Rachna	Hybrid drying of mango cubes using low pressure superheated steam and vacuum drying
FBPE 23	Saikat Gorai	Development and utilization of carrot powder in value added biscuit production
FBPE 24	Shalinee	Potentials of higher fungi (mushrooms) in developing functional foods and nutraceuticals
FBPE 25	Smita Singha Roy	Effect of heat treatment on the functional characteristics of pulse based tomato soup
FBPE 26	Soumyadeep Pal	Preparation and characterization of salt extracted sesame ( <i>Sesamum indicum</i> L.) Protein isolate
FBPE 27	Souradeep Ray	Appropriate technology to resolve the post harvest storage problem of potatoes
FBPE 28	Sreyasi Deb	Development of whey based RTS beverage
FBPE 29	Subhojit Singha	Potentiality of polymers in food packaging
FBPE 30	Subhranil Sinha	A comparative study of fermented food by the combination of soy-peanut milk
FBPE 31	Syed Irshaan	Influence of pH on emulsification behaviour of gum arabic in oil-in-water emulsions
FBPE 32	Toshali Das	A study based on the characteristic and potentiality of three different unconventional wine prepared by using flower as substrate
FBPE 33	Ushnil Dutta	Effects of drying cucumber at different temperatures on drying characteristics and physicochemical properties
FBPE 34	Vegonia Marboh	Anthocyanin extracted from Sohiong fruit ( <i>Prunus nepalensis</i> ), its encapsulation and incorporation in yoghurt
FBPE 35	YesminAra Begum	Optimization of ultrasonic-assisted extraction of anthocyanin from culinary banana bract: its microencapsulation, storage, stability and properties

FBPE 36	Mitali Madhumita	Proximate analysis, mineral content and functional properties of betel leaf ( <i>piper betel l.</i> )
FBPE 37	Nandita Keshri	Process technology for preparation of grain based probiotic beverage mix
FBPE 38	Ramkrishna Singh	Development of functional foods from agricultural waste
FBPE 39	Chanda Vilas Dhumal	Development and optimization of milk protein based edible film
FBPE 40	Mandira Kapri	Assessment of bulk storage of grains in two Geo-climatic regions of West Bengal
FBPE 41	Ajay Patel	To be updated

## ABBREVIATIONS USED

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<b>PMS</b>	–	<b>Power and Machinery System</b>
<b>NREM</b>	–	<b>Natural Resources Engineering and Management</b>
<b>AEE</b>	–	<b>Agro Environmental Engineering</b>
<b>FBPE</b>	–	<b>Food and Bio Process Engineering</b>
<b>LS</b>	–	<b>Lead Speaker</b>
<b>OS</b>	–	<b>Oral Presenter</b>
<b>PS</b>	–	<b>Poster Session</b>

- **All spot registration for poster presentation shall be accommodated in PS 2.**