



**INDIA'S 1st VIRTUAL
PROCESSED FOOD
R&D EXPO
2021**

**MADE IN INDIA
VIRTUAL PROCESSED FOOD R&D EXPO**

(Products: Innovative Food Technologies in Food Processing Value Chain)

20th to 22nd January 2021

***Invitation to International Food
Processing Companies***

**OPPORTUNITY FOR
INTERNATIONAL BUYERS**

- Witness Repository of the India's R&D works on Food processing technologies and Value addition
- Prefix meeting with Technology Developers in advance
- Platform for entrepreneurs, industry, promoters, consumers, researchers, students to explore latest trends & emerging technologies
- Opportunity to bridge the gap between the need of the food processing industry and information/technology seekers.

**RESEARCH & INNOVATION
IN KEY AREAS**

- Novel Food Products
- Innovations in Food Engineering
- Food Safety & Quality Evaluations
- Food Packaging Solutions
- Food Industry Waste Utilization




Hall No 1: Novel Food Products

S. No.	Research Technology Name
1.	NON-DAIRY SYNBIOTIC PRODUCTS
2.	Vitamin D Fortified Lassi
3.	Instant Probiotic Juice Powder
4.	Savory Gluten Free Cookies
5.	Functional Choco Muffins
6.	Enriched Granola Bar
7.	Multigrain Soy Enriched Noodle
8.	Nutri Biscuits And Muffins
9.	Nutritious Semolina Mixes
10.	Buffalo Casein Hydrolysates
11.	Millets Based Convenience Food
12.	Nanoencapsulation Of Curcumin
13.	Diversified Millet Products
14.	Non-Dairy Coconut Ice Cream
15.	Moringa Leaf Powder
16.	Polyphenol rich Seaweed Tea
17.	Herbal Cookies
18.	Sattu Cookie
19.	Sugar Free Muffins
20.	Multigrain Pasta
21.	Multigrain muffins
22.	Lactation Cookies
23.	MultiMillet semolina B.F.MIXES
24.	Barli,Dalia Food Products
25.	Bajra Jowar Semolina
26.	Nutritious Semolina Mixes
27.	Mahua Nutri Bar
28.	Nutritional Convenience Foods
29.	Coconut Neera Sugar Crystal

Hall No 2: Innovations in Food Engineering

S. No.	Research Technology Name
1	Conductive Hydro-Drying
2	Mobile Food Processing Unit
3	Coconut Water Processing System
4	COCONUT WATER EXTRACTION M/C
5	Meat From Chicken Satellite
6	N-3 PUFA Rich Fish Oil
7	Moringa Leaves Seperator
8	Food 3d Printing
9	Smart Sensors In Grain Storage
10	Solar Hybrid Dryer
11	Boondi Dispenser Machine
12	Sweet Potato Drying Techniques
13	Domestic Refrigerator Linus
14	Innovative Meat Storage System
15	Vacuum Precooler
16	Evacuated Tube Solar Dryer



Hall No 3: Food Safety & Quality Evaluations

S. No.	Research Technology Name	S. No.	Research Technology Name
1	Economical Nano-Antibacterial	7	Onion Spoilage Sensor
2	Acrylamide Free Potato Snacks	8	Universal Rapid Biostain
3	Smart Warehouses Systems	9	Shelf Life Enhancement-Guava
4	Fortification Of Edible Oil	10	Shelf Life Extension In Mangoes
5	Biosensors For Quantification	11	Biosensor : Virgin Coconut Oil
6	Rapid Tests for Milk Quality	12	In vitro digestion system & GI

Hall No 4: Food Industry Waste Utilization

S. No.	Research Technology Name
1	Food Industry Waste To Biochar
2	Waste Oil To Biodiesel
3	Onion Waste Utilization
4	Horticultural Waste To Wealth
5	Value Addition -Jackfruit
6	Agro Based Rte Healthy Snacks

Hall No 5: Food Packaging Solution

S. No.	Research Technology Name
1	Pomegranate Based Edible Film
2	Sustainable Food Packaging
3	Edible Food Coating
4	Shelf Stable Pork Products
5	Chitosan Based Mango Coating
6	Bio Plastic Packaging Material





**and Login to
Choose your Area of
Interest for Prefixing
B2B Meetings**

Registration Link



For any query please feel to contact:

Sakshi Saini

E: sakshi.saini@ficci.com
M: +91-85860 46409

Rajat Sharma

E: vpfrde@ficci.com
M: +91-84477 00781

Priya Wilson

E: foodprocessing@ficci.com
M: +91-79822 77188

www.vfrde.in | vpfrde@ficci.com