



An official quarterly newsletter of  
**American Association of  
 Food Scientists for the  
 Indian Subcontinent**

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**MESSAGE FROM THE PRESIDENT**



**Neera Tulshian, IAM International**

Dear AAFSIS Members and Supporters,

Welcome to another year of excitement and new happenings at AAFSIS! I am happy to announce that AAFSIS has now grown out of its infancy stage and is ready to march ahead with one step at a time. It won't be long before we start running a race! This has been possible due to hard work of our very dedicated and energetic Executive Committee (EC) under the guidance of Dr Rizvi and Dr Rao. I thank the entire 2007-2008 EC specially our past president Ms. Arti Bedi who has been instrumental in steering this organization on right path through the idea of monthly teleconferences. And success it was! Thank you Arti and Ravin (Ravin, though not part of the EC at the beginning, did most of the work. He did a fantastic job of steering in place of Arti.) for this brilliant idea!

The newly elected EC has been hard at work since

returning from 2008 IFT Conference in LA, including monthly teleconferences, forward planning, symposium planning and other ongoing activities. Those who were present at the '2008 Annual General Meeting and Dinner' had yet another very successful meeting in New Orleans.

Our achievements included:

- A high level official delegation from India comprised of officials from Government, Food processing Industry, and Academia.
- Official Recognition of this delegation by IFT during the Opening Night.
- A Panel Discussion on "Capacity building and public-private partnership for food and agro-processing development in South Asia"
- Annual Business Meeting followed by an Indian Banquet
- Participation of some very distinguished speakers both from India as well as USA during this event. (Please refer to the web site as well as this news letter for further details).
- Official meeting between Delegation from India, AAFSIS and IFT members where everyone had an opportunity to communicate directly and put forth their concerns and/or suggestions.

Encouraged by the success of 2008 meeting, we have set even more ambitious goals for the next year which include:

- Registration of AAFSIS as a non profit organization (501c)
- To promote/ assist liaison between members and Industry/ Academia/ Government from Indian Subcontinent and USA including R&D, liaison for assisting business entrepreneurs from the sub-continent
- To promote the Commerce between USA and the Indian subcontinent. Including R&D and marketing of technology and end products.
- More regular communication between AAFSIS members and happenings at AAFSIS

- Link student Community through student liaisons (Educational Institutes)
- Publicize AAFSIS amongst the Food Science professionals of the sub-continent, via news media, technical journals, news letters, Internet and any other means available to us.
- Explore opportunities for NGO activities in Indian Subcontinent.
- IFT 2009 (Anaheim, California): Arrange for a much larger delegation comprising of personnel from all disciplines (Government, industry, and academia including students). Arrange field trips, more networking opportunities and possibly partial funding for such a delegation.

Yes, we have a very ambitious agenda for the year 2008-2009... My personal Goal is to make every member feel that they are part of AAFSIS and a sense of belonging. Members can certainly look forward to being a part of the networking platform provided by AAFSIS and share their dream for the advancement of the Indian subcontinent by sharing their ideas. No idea is a bad idea and I invite each and every AAFSIS member to share their ideas either by contacting any of the EC members, or using the Web. Make AAFSIS web site as part of your "web sites to check regularly" and I promise you will not be disappointed (be patient for few weeks till we completely revamp our website). Spread the word around, refer your friends in Food Industry, and encourage them to join AAFSIS. I hope to see all of you at AAFSIS 2009 in California.

Neera Tulshian  
[neera@iaminternationalinc.com](mailto:neera@iaminternationalinc.com)

## **AAFSIS ANNUAL MEETING AND BANQUET 2008**

AAFSIS held its seventh annual meeting and banquet on June 30<sup>th</sup> at Embassy Suites, New Orleans. The banquet was attended by members and guests from IFT, as well as a delegation from

India including Padmashri Dr. V. Prakash, Director, CFTRI, the premier Food Research Institute in South Asia; Mr. Balachandran, IAS, Chief Executive, Food Safety and Standards Authority of India, and Mr. K. Vijayaraghavan, Chairman, Sathguru Management Consultants, Hyderabad.



After the dinner, Mr. Balachandran spoke on the new initiatives by the Government of India for improving food safety and standards in India. Mr. Vijayaraghavan spoke on the current potential for the growth of food processing in India stressing the need for generating skilled professionals to augment the rapidly growing food processing sector in the country. He explained how the new initiative, to set up a National Institute of Food Technology Entrepreneurship and Management under the aegis of the Ministry of Food Processing Industries would accomplish this need. The members also elected the new AAFSIS committee for 2008-2009, with Neera Tulshian as President. Mr. K. Vijayaraghavan was nominated as India Liaison for AAFSIS.

## PANEL DISCUSSION DURING IFT 2008 ANNUAL MEETING

**Ravin Gnanasambandam, Land O'Lakes, Inc.**

AAFSIS organized a panel discussion on "Capacity Building and Public-Private Partnership for Food and Agro-processing Development in South Asia" during IFT's annual meetings in New Orleans, LA.

This year's annual meetings of Institute of Food Technologists held at the memorial Convention

center in New Orleans, stood out as a milestone for the Food Scientists from the Indian Subcontinent.

During this year's IFT meetings, the "American Association of Food Scientists for the Indian Sub-continent" (AAFSIS) sponsored a panel discussion on "Capacity Building and Public-Private Partnership for Food and Agro-processing Development in South Asia". The panel discussion hosted by IFT International division and was held at session 154 on July 1.

Panel discussion included presentations and participation in discussions by Padmashri Dr. V. Prakash, CFTRI, Mr. G. Balachandran, IAS, Food Safety and Standards Regulatory Authority of India, Dr. John Floros, President of IFT, Mr. Vijayaraghavan, Sathguru Management Consultants, Hyderabad, India, Dr. Vijay Sood, Vice-President, General Mills, MN, and Mr. Robert Nooter, Director, International Development, Land O'Lakes, Inc. MN.



Mr. Balachandran's presentation gave a comprehensive overview of developing regulatory framework for the fast growing Indian Food industry. Mr. Balachandran heads the Food Safety and Standards Regulatory Authority of India which functions somewhat similar to FDA in the US. Dr. Prakash's presented the glimpse of the success story of CFTRI as it developed a record 1200 patents highlighting CFTRI's fervor is developing and rightfully managing the Intellectual property. Vijayaraghavan from Sathguru consultants talked about current farm to market integration initiatives, and the opportunities and investment outlook in the food processing industry.

Dr. Floros from IFT gave an insightful presentation

on IFT's role and involvement in food systems development initiative. The session concluded with two presentations on the hands-on, on-site experiences in managing projects in the developing world by the global entities from outside India. Dr. Vijay Sood from General Mills gave a presentation on food commercialization opportunities in India, and Robert Nooter from Land O'Lakes, Inc. shared the experiences and perspectives on capacity building in food and agro-processing and providing solutions towards global prosperity.

Overall, the panel discussion turned out to be a very informative and useful to the audience as discussion centered around the immense potential for Food processing sector in India, regulatory landscape for Food entrepreneurship, growing opportunities, and management challenges faced by food producers and in the changing global scenario.

AAFSIS began to work on organizing this symposium late last year. Initially, two proposals were submitted to IFT and was later consolidated into one abstract. The organization of panel discussion including International speakers is a onerous task owing to the difficulties in getting all these experts together and have a cohesive presentation consistent with the topic. Thanks to the prompt participation of the speakers and the diligence of AAFSIS organizing committee we were able to pull this off with a great success. The panel discussion was organized by Ravin Gnanasambandam, Land O'Lakes, Inc. and was ably moderated by Dr. Syed Rizvi, Cornell University, and Ms. Chithra Panchapakesan from Masterfoods USA.

## FOOD PROCESSING INDUSTRY IN INDIA

While India has an abundant supply of food, the food processing industry is still nascent: only two per cent of fruit and vegetables; and 15 per cent of milk produced are processed.

- ❖ Despite these low volumes, the processed

food industry ranks fifth in size in the country, representing 6.3 per cent of GDP. It accounts for 13 per cent of the country's exports and 6 per cent of total industrial investment.

- ❖ The industry size is estimated at US\$ 70 billion, including US\$ 22 billion of value added products.
- ❖ The sector has been attracting FDI across different categories.

### Policy Initiatives

Several policy measures have been taken in the past years with regard to regulation and control, fiscal policy, export and import, exchange and interest rate control and other incentives.

- ❖ The Indian government has abolished licensing for almost all food and agro-processing industries except for some items like beer, potable alcohol and wines, cane sugar, hydrogenated animal fats & oils etc., and items reserved for the exclusive manufacture in the small scale industry (SSI) sector.
- ❖ Automatic investment approval (including foreign technology agreements within specified norms), up to 51 per cent foreign equity or 100 per cent for NRI and Overseas Corporate Bodies (OCBs) investment, is allowed for most of the food processing sector except malted food, alcoholic beverages, including beer, and those reserved for small scale industries (SSI).
- ❖ Use of foreign brand names is now freely permitted.
- ❖ Most of the items can be freely imported and exported except for items in the negative lists for imports and exports. Capital goods are also freely importable, including second hand ones in the food-processing sector.
- ❖ Wide-ranging fiscal policy changes have been introduced progressively. Excise and Import duty rates have been reduced substantially. Many processed food items are totally exempt from excise duty.
- ❖ Customs duties have been substantially reduced on plant and equipment, as well as on raw materials and intermediates, especially for export production.
- ❖ Corporate taxes have been reduced and there is a shift towards market related interest rates. There are tax incentives for new manufacturing units for certain years, except

for industries like beer, wine, aerated water using flavoring concentrates, confectionery and chocolates.

### Opportunities

- ❖ Increased levels of literacy, rapid urbanization and rising per capita income have all caused rapid growth and changes in demand patterns. An average Indian spends about 50 per cent of household expenditure on food items.
- ❖ With a population of over 1 billion and a 350 million strong urban middle class and changing food habits, the processed food market in the country is expected to grow significantly.
- ❖ India's relatively inexpensive but skilled workforce can be effectively utilized to set up large, low cost production bases for domestic and export markets.
- ❖ The national policy aims to increase the level of food processing from the present 2 per cent to 10 per cent by 2010 and 25 per cent by 2025.
- ❖ Key investment opportunities, both for catering to the domestic market as well as for exports, exist in many areas of food processing in India. Milk and milk products, meat and poultry, fruits and vegetables, and beer and alcoholic drinks are some of the areas with huge potential.

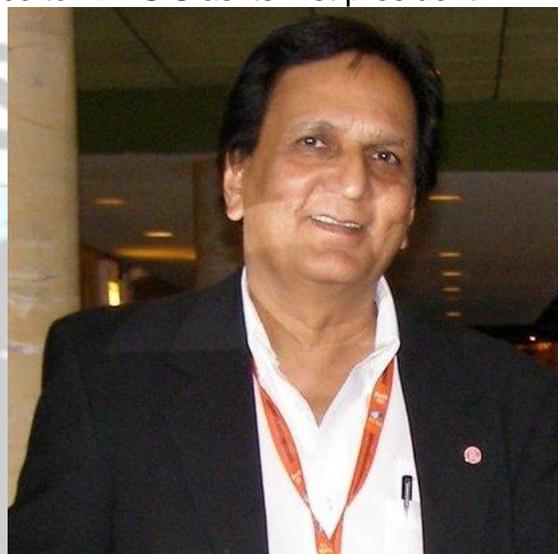
#### Potential for processed foods

	2003-04 INR (bn)	2009-10 INR (bn)	2014-15 INR (bn)	Growth
Processed foods	4,600	8,200	13,500	10%
Primary processed food	2,800	4,200	5,700	7%
Value added food	1,800	4,000	7,800	15%
Share of value added products in processed food consumption	38%	49%	58%	

**Source:** Ministry of Food processing bulletins and presentations

## PERSON OF THE YEAR AWARD

Dr Syed Rizvi, Professor of Food Science at Cornell University and Jefferson Science Fellow at the Department of State, was named the Person of the Year for his significant contributions in the field of food science both in the Indian subcontinent and globally, and for dedicated service to AAFSIS as its first president.



**Dr. Syed Rizvi, Professor of Food Process Engineering, Cornell University**

The purpose of this award is to honor a member whose outstanding efforts have met one or more of the following criterion:

- (1) Contributed significantly to the well-being of the food industry, academia, students, or the common man in the Indian Sub-continent;
- (2) Demonstrated world-class excellence in food science and technology at the international level;
- (3) Delivered dedicated and continued service to the development and functioning of AAFSIS and IFT;
- (4) Maintained a distinguished career in the field of food science with exemplary leadership, volunteer work and excellent communication skills.

**Biography:** “Syed Rizvi is Professor of Food Process Engineering and International Professor of Food Science. He has a Ph.D. from Ohio State University, a M. Eng. (Chemical Engineering) from the University of Toronto, and a MS and a B. Tech. from Panjab University, India. He teaches and

conducts research related to engineering and processing aspects of food and related biomaterials. He is a co-author/editor of six books and over one hundred research publications, holds seven U.S. patents and serves on the editorial board of several journals. Professor Rizvi is a Fellow of the Institute of Food Technologists and was awarded the Marcel Loncin Research Prize (2000) for his research in food process engineering. He also received the International Dairy Foods Association Research Award in Food Processing (2001). His teaching has been recognized by several awards, including the SUNY Chancellor's Award for Excellence in Teaching (1999) and the College of Agriculture and Life Sciences Professor of Merit Award (1991). He has served as a consultant on numerous projects for many organizations, the World Bank and UNIDO" (Source: <http://www.foodscience.cornell.edu/cals/foodsci/research/labs/Rizvi/index.cfm>).

### Dr. RAO NAMED AS A IFT FELLOW

Dr. Damanna Ramkishan Rao, National Program Leader, U.S. Dept. of Agriculture's Cooperative State Research, Education, and Extension Service, has been recognized as Institute of Food Technologists Fellow, honored for his scientific contributions to and leadership of the service's food science-related initiatives.

At CSREES, Rao was responsible for increasing the number of staff with Ph.D. degrees in food science and food safety; increasing funding through CSREES grants for food science research and food defense programs; and initiating the formation of the Obesity Multistate Research/Extension Group.

He also represented CSREES in negotiations with high-level staff at USDA, other federal and state agencies, industry, and the private research sector to obtain cooperation in establishing new projects or redirecting existing programs as needed. While working in academia, Rao and his research team were the first to demonstrate in rat models

that probiotics inhibit colon cancer and the first to show the production of antimicrobial compounds by *Streptococcus thermophilus*.



### Dr. Damanna Ramkishan Rao, USDA-CSREES

Recognition as an IFT Fellow is a unique professional distinction conferred on individuals with outstanding and extraordinary qualifications and experience for their contributions to the food science and technology field.

The nominee must have been an IFT Member for 15 years and a Professional Member at the time of nomination. The 15-year member requirement may be waived by the Fellows Jury for those nominees who have spent all or a portion of their careers outside the United States.

IFT has conferred the Fellow designation on a select number of Professional Members every year since 1970. A complete list of Fellows can be found on the IFT Web site at [www.ift.org](http://www.ift.org).

Source: IFT news release

### Dr. RIZVI RECEIVED JEFFERSON FELLOWSHIP

Our founding member, Dr. Rizvi had served as a Jefferson Science Fellow at the U.S. Department of State.

The Jefferson Science Fellow program was

started in 2003 by then Secretary of State Colin L. Powell with grants from the John D. and Catherine T. MacArthur Foundation and the Carnegie Corporation. Developed by the Science and Technology Adviser to the Secretary, the program was designed to augment recent efforts to strengthen science and technology capacity at the Department.

As part of the program, each Fellow will spend one year at the U.S. Department of State for an on-site assignment in Washington, D.C. that may also involve extended stays at U.S. foreign embassies and/or missions abroad. After the fellows return to their academic institutions following their assignment, they will remain available to the U.S. Government for five years as expert consultants for short-term projects.

Jefferson Science Fellows awards are selected for their scientific achievements, articulation and communication skills, abilities to accurately describe scientific topics for non-scientific audiences, and their interest in science policy. Sy Rizvi embodies this and more here at Cornell University. He has pioneered a number of food processing and preservation techniques, several of which will eventually make a significant impact on the quality and availability of foods in developing countries. Dr. Rizvi has a rare and innovative way of looking at many issues. He sees unique and creative solutions to many problems. This ability has served him well in both his scientific pursuits and as an outstanding instructor.

**Source:** The Cornell Food Review, Spring 2007

### **Dr. SINGH ELECTED TO NATIONAL ACADEMY OF ENGINEERING**

DR. PAUL SINGH, distinguished professor of food engineering at the University of California, Davis, has been elected to National Academy of Engineering “for innovation and leadership in food engineering research and education.” The honor is one of the highest professional distinctions for engineers in the United States.



**Dr. Paul Singh, Distinguished professor, University of California, Davis**

The National Academies consist of four organizations - National Academy of Science, National Academy of Engineering, Institute of Medicine and National Research Council. “The National Academies perform an unparalleled public service by bringing together committees of experts in all areas of scientific and technological endeavor. These experts serve *pro bono* to address critical national issues and give advice to the federal government and the public.”

Professor Singh is known to many in the food engineering community for distinguished contributions in research, education, and outreach. He is always approachable, and his “rpaulsingh.com” has been an informative resource for many food engineers.

Professor Singh has been a pioneer in food engineering research. His visionary work has set up foundations for engineers to better design unit operations in food processing and understand and simulate transport phenomena in these processes. His recent adventure includes the application of computational fluid dynamics for the targeted delivery of nutrients and controlled release of microencapsulated nutraceuticals in the human GI tract. His distinguished publication record includes more than 220 peer-reviewed papers, 14 authored/co-authored books, 30 book chapters and numerous reports.

Professor Singh has been instrumental in engineering education in the food science curriculum. His textbook (co-authored with Dennis R. Heldman) “Introduction to Food Engineering,”

now in its third edition, has been a standard textbook in food engineering courses worldwide. As an instructor, he has developed several courses in food processing, physical properties and food engineering that have had profound importance for those directly or indirectly involved in the classrooms. He has mentored more than 100 graduate students and postdoctoral scholars. Many of his advisees are actively engaged in the food engineering research, education and outreach in the food industry, universities and governmental agencies.

Professor Singh has received numerous awards as a result of his distinguished achievements. These significant awards include the Kishida International Award and A.W. Farrall Young Educator Award from the American Society of Agricultural and Biological Engineers, IFT International Award and Samuel Cate Prescott Award from the Institute of Food Technologists, among others. He is a fellow of the Institute of Food Technologists and the American Society of Agricultural Engineers and is a member of the Food Engineering Hall of Fame.

**Source:** Food Engineering Division newsletter – February 2008.

## TATA TRUST DONATES TO CORNELL UNIVERSITY

Tata Education and Development Trust, a philanthropic entity of the Tata Group, has decided to donate a whopping \$50 million (about Rs 240 crore at current exchange rates) to the prestigious Cornell University in New York. University President David Skorton has called this donation coming from Tata as "one of the most generous endowments ever received from an international benefactor by an American university."

As per the agreement, the endowment consists of \$25 million to establish the Tata-Cornell Initiative in Agriculture and Nutrition. This will contribute to advances in nutrition and agriculture for India, the university said.

The goal of the new agriculture initiative is to improve the productivity, sustainability and profitability of India's food system, with the aim of reducing poverty and malnutrition, said Alice Pell, Cornell vice provost for international relations. The advisory board to be set up for this purpose would be co-chaired by Ratan Tata.

The remaining \$25 million of the endowment would be used for the Tata Scholarship Fund for Students from India. This is to help attract more of the best and brightest students to Cornell from India. The scholarships will be offered to between six and 10 students annually, depending on level of need, and could ultimately support up to 25 Tata scholars at Cornell at any one time.

**Source:** NDTV ([www.ndtv.com](http://www.ndtv.com))

## HONORS (IFT) RECEIVED BY SCIENTISTS FROM INDIAN SUBCONTINENT

Food Scientists and food engineers from the Indian subcontinent play an important role in the development of food science profession. They are regularly honored by IFT for their achievements and contributions. Here is a list of our members who are recognized by IFT thus far.

**IFT Fellows:** Rakesh Singh (2008), Vijay K. Juneja (2008), Jairus David (2008), Vishweshwaraiah Prakash (2008), Damanna R. Rao (2007), Sudhir K. Sastry (2007), Mohan Rao (2005), Shridhar K. Sathe (2004), Navam S. Hettiarachchy (2003), Syed S.H. Rizvi (2000), R. Paul Singh (2000), Manjeet S. Chinnan (1999), M. Anandha Rao (1997), D. Dattajeerao K. Salunkhe (1980).

**Babcock-Hart Award** (To honor an IFT member who has attained distinction by contributions to food technology which have resulted in improved public health through nutrition or more nutritious food.)

V. Subrahmanyam (1962)

**Industrial Scientist Award** (To honor an IFT-member industrial scientist or team of industrial scientist(s) who have made a major technical contribution to the advancement of the food industry.)

Jairus R. David (2006), Mohan Rao (2005)

**Bor S. Luh International Award** (To honor an IFT member or an institution whose outstanding efforts resulted in one or more of the following: (1) international exchange of ideas in the field of food technology; (2) better international understanding in the field of food technology; and/or (3) practical successful transfer of food technology to an economically depressed area in a developing or developed nation)

Manjeet S. Chinnan (2007), R. Paul Singh (1988)

**Samuel Cate Prescott Award** (To honor an IFT member who has shown outstanding ability in research in some area of food science and technology)

R. Paul Singh (1982)

**Research and Development Award** (To honor an IFT member or team of members who have made a recent, significant research and development contribution to the understanding of food science, food technology, or nutrition)

Sudhir K. Sastry (1997)

**Marcel Loncin Research Prize** (To honor and provide research funding for an IFT-member or nonmember scientist or engineer conducting basic chemistry/physics/engineering research applied to food processing and improvement of food quality. Prize money is to be used by the recipient in directing and carrying out a proposed research project, and to allow a successful scientist to help a young scientist(s) to also become successful)

Syed S.H. Rizvi (2000)

Please join us in congratulating our IFT fellows for the year 2008.



Dr. Rakesh Singh  
University of Georgia



Dr. Vijay K. Juneja  
USDA



Dr. Jairus David  
Mead Johnson  
Nutritionals



Dr. Vishweshwaraiah  
Prakash  
Director, Central Food  
Technological  
Research Institute,  
India

**Source:** IFT news releases

## PLANS UNDERWAY FOR THE NEXT ANNUAL MEETING

Plans are underway for the next year's annual meeting. As in the past, we will be sponsoring/organizing a symposium. AAFFSIS proposes to organize a symposium on "Opportunities for the US engagement in developing Food Processing capacity in the Indian subcontinent". Different topics including food safety issues, dairy products development in India, value added processing & utilization of co-products and food processing/safety issues relevant to the Indian subcontinent countries will be discussed.

AAFFSIS will also organize a short course on "navigating the challenges of setting-up food business in India" before the IFT Annual meeting in Anaheim, CA.

We are also working on bringing an official delegation from India comprising of personnel from the industry, academia and government like

last year.

We will keep you posted.

## WEBSITE UPDATE!



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Home

Welcome to the website of the American Association of Food Scientists for the Indian Subcontinent!!



*A land area larger than Western Europe, with more people than China, the Indian subcontinent is a lush region with commonalities frontier to leverage food science and technology and a great arena for developing new agri-business opportunities for the benefit commercial growth abound, but challenges due to urban sprawl, regulatory issues, and resource conflicts, safety and trade barriers.*

[www.aafsis.org](http://www.aafsis.org)

We are happy to inform you that we are in the process of migrating to a better service provider. We will have a more interactive website shortly. Please visit us often.

## CALL FOR PROPOSALS – IFT ANNUAL MEETING AND FOOD EXPO 2009

Submission site opens October 1, 2008

**Session Proposals** (Symposia, Panels, Workshops, and Roundtables) are due by **November 20, 2008** at 4 p.m. Central Time

**Technical Research Papers** (Oral, Poster, Division Competitions, Graduate Student Research Paper Competition, and 2008 George F. Stewart International Research Paper Competition) are due by **December 12, 2008** at 4 p.m. Central Time

**New Products & Technologies** Abstracts are

due by **January 12, 2009** at 4 p.m. Central Time

For submission guidelines, please visit [www.ift.org](http://www.ift.org).

## JOB OPPORTUNITIES IN INDIA

### Chief food technologist for an USA based company in India

#### **Job Description:**

Shilputsi is a leading executive search and human resource consulting firm with offices in the US and India. Our client is a US based international food company, manufacturing and marketing their brand of natural, ready-to-eat packaged foods for the retail and institutional markets in the US. They have an ISO and HACCP certified manufacturing and research facility in India. We have been retained to recruit the Chief Food Technologist to be based in our clients' research centre in Pune, India.

#### **The Job:**

**Management:** The candidate will head the company's R&D Centre and lead a team of food technologists and developers (culinary resources). He/she will also be the key initiator and liaison person for work done in other outsourced labs that are used by the company from time to time.

**Product Development:** He/She will be responsible for new product development and decisions of Go/No Go on new product ideas, conducting commercial trials, evaluating production efficiencies as well as studies and ongoing audits on existing products.

**Nutritional engineering:** He/She will have an understanding of global nutrition trends and be responsible for nutritional engineering and analysis of nutritional panels. The candidate will build on the in-house nutritional software for generating the nutritional analysis of all recipes.

**Compliance & Documentation:** He/She will be responsible for regulatory compliance, be the custodian of all the research and development processes and systems, and initiate and manage the documentation process between the R&D center and other departments. This includes QA/HACCP outside audit compliance and approvals and follow ups annually (process, systems, documentation).

**Interface:** He/She will be the liaison with food research organizations globally as well as the technical interface between equipment suppliers, ingredient vendors, recipe development labs for outsourced work and other vendors. He/she will conceptualize, spearhead and liaise with Food Science Depts in US Universities and bring some of their concepts to reality as well as liaise with USFDA to gain approvals for such products.

**Business Development:** He/She should be able to handle institutional client liaison on product development, project, costing, etc. along with a commercial team member. He/She will be the face of the company on the entire project to deepen that client relationship and make it permanent.

**Qualifications & Experience:**

The ideal candidate would have a Master's in Food Technology from a well-known university, preferably from the US, and 15 years experience in the R&D of ready-to-eat packaged foods. He/she should have a global perspective in terms of food and nutritional trends, applying to those trends to product development, sound knowledge of QA (HACCP, ISO, Allergen handling), understanding of shelf stable and frozen processes, and general industry knowledge.

The company provides a very competitive package of salary and benefits. Interested candidates please send your resume in Word format to: [shilpa@shilputsi.com](mailto:shilpa@shilputsi.com)

## Banaras Hindu University

Banaras Hindu University has the following vacancies.

1. Professor (Food Technology; 1257)
2. Reader (Fruit & Vegetable Processing; 2386)
3. Reader (Food Chemistry/Enzyme Technology; 2387)

4. Reader (Food Safety & Quality; 2388)
5. Lecturer (Food Technology; 3542)
6. Lecturer (Food Chemistry; 3543)
7. Lecturer (Food Microbiology; 3544)
8. Lecturer (Dairy Technology; 3545)
9. Lecturer (Biochemistry & Nutrition; 3546)
10. Lecturer (Chemical Engineering/Food Engineering; 3547)
11. Lecturer (Fermentation & Enzyme Technology; 3548)

**Pay scales:** Professor (Rs. 16400-450-20900-500-22400); Reader (Rs. 12000-420-18300); and Lecturer (Rs. 8000-275-13500).

### Professor (For Post Code 1257)

**Essential qualification:** An eminent scholar with published work of high quality, actively engaged in research, with 10 years of experience in postgraduate teaching, and/or experience in research at the University/ National level institutions, including experience of guiding research at doctoral level in Food Science/Food Technology/Food Engg./ Dairy Technology/Biochemical Engineering/ Post-harvest Engineering and Technology with specialization in Food processing. OR An outstanding scholar with established reputation who has made significant contribution to knowledge.

**Desired qualification:** Experience of handling R&D projects, experience of working in food processing industry.

### Reader (For Post Codes 2386 to 2388)

**Essential qualification 1:** Good academic record with a doctoral degree or equivalent published work in –

**For post code 2386:** Horticulture with specialization in Post-Harvest Technology/Food Science/Food Technology with specialization in fruits & vegetable processing. **Desired Qualification:** Experience of handling R&D projects, experience of working in food processing industry, publications and contributions in journals of repute.

**For post code 2387:** Food Science/Food Technology/ Food Chemistry/Dairy Chemistry/Bio-Chemical Engg. **Desired**

**Qualification:** Strong background in analytical techniques/ equipments, publications and contributions in journals of repute.

**For post code 2388:** Food Science/Food Technology/ Dairy Technology/ Dairy Microbiology with specialization in microbiology of foods, food quality assurance. **Desired Qualification:** Strong background in microbiological techniques, publications and contributions in journals of repute.

**Essential qualification 2:** In addition to these, candidates who join from outside the university system, shall also possess at least 55% of the marks or an equivalent grade of B in the 7 point scale with letter grades O, A, B, C, D, E and F at the Master's degree level.

**Essential qualification 3:** Five years of experience of teaching and/or research excluding the period spent for obtaining the research degrees and has made some mark in the areas of scholarship as evidenced by quality of publications, contribution to educational innovation, design of new courses and curricula.

#### **Lecturer (for Post Codes- 3542 to 3548)**

**Essential qualification:** Good academic record with at least 55% of the marks or an equivalent grade of B in the 7 point scale with letter grades O, A, B, C, D, E and F at the Master's degree level, from an Indian University, or, an equivalent degree from a foreign university in the subject.

**For Post code 3542:** Food Science/Food Technology/Agril. Engineering with specialization in Food Engineering/Post-harvest Technology or Engineering. **Desired Qualification:** Ph. D. in Food Science/Food Technology with experience in teaching/research/industry.

**For Post code 3543:** Food Science/Food Technology having specialization in Food Chemistry/Dairy Chemistry/ Food Fermentation/Enzymes/Downstream Processing or Biochemical Engineering. **Desired Qualification:** Ph. D. in Food Science/Food Technology/Dairy Chemistry/ Biochemistry/ Biochemical Engineering with experience in teaching/research/industry.

**For Post code 3544:** Food Science/Food Technology with specialization in Microbiology/

Dairy Microbiology. **Desired Qualification:** Ph. D. in Food Science/Food Technology/Dairy Microbiology with experience in teaching/research/industry.

**For Post code 3545:** Dairying/Dairy Science/Dairy Technology/Food Technology with specialization in milk & milk products processing.

**Desired Qualification:** Ph. D. in Dairy Technology/ Food Technology/Post-harvest Engineering & Technology with experience in milk & milk products processing in industry.

**For Post code 3546:** Food Chemistry/ Biochemistry/ Plant Biochemistry/ Animal Biochemistry/ Biotechnology/Dairy Chemistry/ Agricultural Chemistry/Food & Nutrition. **Desired Qualification:** Ph. D. in Biochemistry/Plant Biochemistry/Animal Biochemistry/ Biotechnology/ Food & Nutrition with strong background in analytical techniques and equipments.

**For Post code 3547:** Agril. & Food Engineering/Food Technology with specialization in Food Engineering/Dairy Engineering/ Chemical Engineering/Bio-chemical Engineering. **Desired**

**Qualification:** Ph. D. in Chemical Engineering/Food Engineering/Bio-Chemical Engineering/Dairy Engineering.

**For Post code 3548:** Food Science/ Food Technology/Bio-Chemistry/Biochemical Engineering. **Desired Qualification:** Ph. D. in Food Science/ Food Technology/Bio-Chemical Engineering with experience in Food Fermentation/Enzymes/ Downstream Processing.

Indian citizenship is required. Separate application is needed for each position. Please visit our website ([www.aafsis.org](http://www.aafsis.org)) for the copy of the advertisement with criteria and application procedure for each position.

#### **Request for Contributions**

We invite you to contribute to our upcoming newsletter. Please feel free to write any articles which you feel are suitable for our members. You are also welcome to share any newsworthy information. Please send contributions to [aafsis@gmail.com](mailto:aafsis@gmail.com) by **January 31, 2009**.

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<b>Member 3</b>	<b>Vishal Jain</b> University of Arkansas	<a href="mailto:vjain@uark.edu">vjain@uark.edu</a>
<b>Member 4</b>	<b>Kumar C Vasist</b> Abbot Laboratories	<a href="mailto:kcvasist@yahoo.com">kcvasist@yahoo.com</a>
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<b>India Liaison</b>	<b>Vijayaraghavan</b> Sathguru Consultants, Hyderabad, India	<a href="mailto:vijay@sathrugu.com">vijay@sathrugu.com</a>
<b>Student Liaison</b>	<b>Shriram Paranjape</b> Purdue University	<a href="mailto:ssparanj@purdue.edu">ssparanj@purdue.edu</a>

AAFSIS Newsletter is issued electronically four times annually. Comments and suggestions are welcome!

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