

BROAD OBJECTIVE

Palm oil is a major oil in the global oils and fats scenario. The oil is widely used as cooking and frying oil because of its excellent oxidative and thermal stability. In solid fat applications, palm oil is the functionally desirable ingredient for trans-free formulations, as it does not require hydrogenation. Palm oil is also very versatile and various palm oil fractions can be tailor-made for different food applications.

The aim of this seminar is to provide an introduction to palm oil and palm fractions and their characteristics, and how palm products can be utilized in formulation of different foods. Another aim of this seminar is to create awareness on health and nutritional attributes of palm oil.

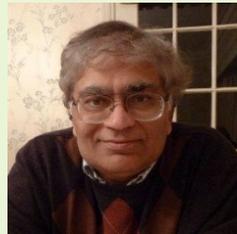
The seminar also aims to encourage interest among students, research scholars and academia to explore research opportunities related to palm oil and food applications.

DISTINGUISHED SPEAKERS



Palm Oil-Versatility and Functionality for Food Applications

Dr. Nagendran Balasundram
Regional Manager - South Asia
Malaysian Palm Oil Board



Health and Nutritional Attributes of Palm Oil

Dr. Pramod Khosla
Wayne State University,
Detroit, USA

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Seminar

on

Applications of Palm Oil in Food Industry
(6th March 2018)

in collaboration with



M P O B

Malaysian Palm Oil Board

at

Seminar Hall, NIFTEM, Kundli

Organized by



Department of Food Engineering
National Institute of Food Technology
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