

Oral Presentations

Sl. No.	Topic and Authors Name
1	<p>New Rapid Affordable Reliable elisa (rar-elisa) platform for Diagnosis of Veterinary Parasites Infecting Economically Important Farm Animals</p> <p><i>Dr. Nikhil Sangith, Dr. Gowtham Prasad , Dr. Sathish Kumar Illa , Dr. Prasad Rao, Uday Kumar R, Navya Rajan , Dr. Pavan Asalapuram and Prof. Sankaran.K</i></p>
2	<p>Prevalence of Antimicrobial Resistance in Bovine Milk-Borne Pathogens: A Public Health Concern in India</p> <p><i>C. Nandhinidevi, A. Sangeetha, S. Balakrishnan and M. Dhanalakshmi</i></p>
3	<p>Microencapsulation of <i>Ligilactobacillus salivarius</i> by Spray Drying Using Thermal Protectants</p> <p><i>Harshitha M, F. Magdaline Eljeeva Emerald, Heartwin A. Pushpadass, Rashmi H.M.</i></p>
4	<p>Comparative of Rose and Cocoa Flavoured Whey-Based Drink And Its Physicochemical, Textural And Sensory Profile</p> <p><i>Sohan Lal Bajya, Yazhini C.R, Yogeshwari R., Ramachandran, Mahendra Kumar and Shankar Lal</i></p>
5	<p>Assessment of Anthocyanin Extract of Canna Lily (<i>Canna indica</i> L.) used as a Food Colorant and Concoctions</p> <p><i>R. Baranidharan, R. Mangaiyarkarasi, D. Keisar Lourdusamy, K. Chandrakumar</i></p>
6	<p>Effect of Binding of Ingredients to Enhance the Stability of Blended Plant-Based Beverage</p> <p><i>K Sandhya, S Anandakumar and Venkatachalapathy Natarajan</i></p>
7	<p>Effect of UV-C Irradiation Treatment in Reducing Microbial Spoilage in Baked Food Products</p> <p><i>Syed Sajana P, Dr. N. Karpoora Sundara Pandian</i></p>
8	<p>Development of Sensor to analyse the Adulteration of Animal Fat in Ghee</p> <p><i>Shankar S, Keerthyrajan S, Madhu B.O., Hariharan N and S. Shanmugasundaram</i></p>

9	<p>A Study on Consumers' Choice of Dairy Products in Tamil Nadu</p> <p><i>Dr Balaji Parasuraman, N.Shalini, V.Sakthirama, and B Rakshitha K. Mugilan</i></p>
10	<p>Understanding Consumer Perceptions of Plant-Based Meat Alternatives in Coimbatore City: Challenges and Prospects</p> <p><i>W. Jilwana, K. Mahendran, S. Moghana Lavanya, S. Praveena</i></p>
11	<p>Digital Integration in the Dairy Sector: Cross-Channel Marketing for Sustainable Farmer-Consumer Linkages – Insights from VilFresh, Coimbatore, Tamil Nadu</p> <p><i>Bharath Kumar Paleti, Dr Rohini and S Praveena</i></p>
12	<p>Formulation of Carrageenan – Carnauba-Based Bigel System for 3d Food Printing Applications</p> <p><i>Swathika B. S., Neeta S. Ukkunda, Santhoshkumar P., J.A. Moses</i></p>
13	<p>Detection and quantification of aflatoxin M1 in commercial whole milk powders using HPLC</p> <p><i>Rohith R, Mahenoor J Mulla, A.L Amrutha Kala</i></p>

Poster Presentations

Theme – I: Innovations in Milk Production and Sustainability

Sl. No.	Abstract Code	Topic and Authors Name
1	PT1/001	Genomic Selection for Genetic Improvement in Cattle <i>Nithishkumar G, Selvaramesh A S, Balasundaram B, Prabhakaran T</i>
2	PT1/002	Development of Curd with Micro-Encapsulated Vitamins using Different Wall Materials <i>D. Santhosh, S. Darvin, E. Ramesh Kanna</i>
3	PT1/003	Multi-Trait Selection for Sustainable Improvement in Cattle Production <i>Prabhakaran T, Balasundaram B, Selvaramesh A S, Nithishkumar G</i>
4	PT1/004	Prevalence of Antimicrobial Resistance in Bovine Milk-Borne Pathogens: A Public Health Concern in India <i>C. Nandhinidevi, A. Sangeetha, S. Balakrishnan and M. Dhanalakshmi</i>
5	PT1/005	Microbial-Based Valorization of Dairy Industry Waste and By-Products: A Sustainable Approach <i>R. Sai Nandhini, Aruna B</i>
6	PT1/006	Innovations in Milk Production and Sustainability <i>Vigneshwaran V,</i>
7	PT1/007	Cello-oligosaccharides from Coffee husk: An Eco-Innovation approach from Waste to Wellness <i>Shivani Tripathi, Gnanesh Kumar, Lincy Mathew, Pushpa S. Murthy</i>
8	PT1/008	Reformulating Traditional Junk Foods with Dairy Products: A Sustainable Approach to Healthier Eating

		<i>R Fousiya Sabana, A Ayisha Sukaina</i>
9	PT1/009	Innovation in Milk Production and Sustainability <i>S.Pooja</i>
10	PT1/010	Optimizing Green Fodder Crops for High-Quality Pellet Production <i>Vinodhini S. M, Sivakumar S. D</i>
11	PT1/011	Augmenting Small Scale Indian Dairy Production Through Innovative Technologies in Dairy Farming <i>Maiyarasu M, Paramasivam A P, Mehala C</i>
12	PT1/012	Development of Sustainable Feeding Strategies by Utilising Rural Fruits and Vegetable Wastes in Improving Rural Milk Production <i>J M Pugalarasan, Dr. R. Brimasureeswaran, Dr. Usha Antony</i>
13	PT1/013	Vertical Farming in Dairy Forage <i>D. Avishek V, Jasmine Princy</i>
14	PT1/014	Innovations in Milk Production and Sustainability <i>Suji J</i>
15	PT1/015	Formulation and Evaluation of Alternative Animal Feed From Agro Waste Products For Improving Dairy Productivity <i>Dhivya Bharathi N , Nandeeshwar S S , Thulasi G , Vikas P K</i>
16	PT1/016	A Comparative Study on Cattle Feeds and its Effect on Bovine Composition in Milk <i>V.Priscilla Pushparani, Shyam Kumar, S. Shakthi Bhavanees and T.P.Rajarajan</i>
17	PT1/017	Goat Milk a Solution for Malnutrition and Cancer Prevention <i>Kanali V C, Narmatha Ilavarasan, N. Venkatachalapathy and C K Sunil</i>

18	PT1/018	Mobile Application to Give Mobile Application for Farmers <i>Ajay Raj M, Aswini Angelin, Siva Balan S, Mohamed Ismail S, Thanu Shree D</i>
19	PT1/019	Innovations in Milk Production and Sustainability <i>Mathavan M, Ronit Kumar, Sasikiran R</i>
20	PT1/021	Innovations in Milk Production and Sustainability <i>Moushikar D and Muhesh A</i>
21	PT1/022	The rumen microbiome and its function—Predators within and their implication in intraruminal recycling of microbial protein <i>Dhanya Shri A.M, Monica Srinivasan, Dr. Maria Leena</i>
22	PT1/023	Development of Animal Feed using Dairy Waste <i>Saraswathy B, Sheena Jane Reuben, H. Srithar, Saaiprasannah Se, Shamitha Sherry M S, and S. Vignesh</i>
23	PT1/024	Innovation in Milk Production and Sustainability <i>Sakthi Sri.R, Poornima.S, Mrs.Angelin Monica.C</i>
24	PT1/025	Secondary Agriculture in Food Grains <i>Vinutha B. N. Sruthileena Bommi, Yogesh M. A., D. V. Chidanand</i>
25	PT1/026	Modelling the influence of physiological and Seasonal Factors on Milk Composition in Deoni and HF Crossbred Cows <i>Parmar Ankitkumar Dineshbhai, Pramod Dodamani, Jagpal Jogi, Muniandy Sivaram, Ayyasamy Manimaran and Mukund A KataktaIware</i>
26	PT1/027	Genetic engineering in food <i>Abirami .K , Sanjay R, Beautlin A.K, Joanne merlin D</i>
27	PT1/028	Innovation in Dairy Technology <i>P. Ashmita, Sherin Banu K.B</i>

Theme – II: Advances in Food and Dairy Processing, Value Addition and Ingredients

SI No.	Abstract Code	Topic and Authors Name
1	PT2/001	Formulation of Herbal Cookies <i>Vismaya Sajan, Sakthi rathai, Ezhilmani Rosseline Mary D</i>
2	PT2/002	A Functional Approach to Develop Fermented Dairy Products Incorporated with Tamarind Seed Kernal Powder <i>Abiraami, R, T. R. Pugazhenth, R. Palani Dorai and M. Prabu</i>
3	PT2/003	Development of Dairy Functional Foods Using Probiotic Bacteria <i>Thangavel Velmurugan, Kowsalya Mariyappan, Mohan Prasanna Rajeshkumar</i>
4	PT2/004	Formulation of a Functional Wellness Bread Enriched with <i>Withania somnifera</i> and Omega-3 Fatty Acids: A Novel Approach to Stress Mitigation <i>Afrin Banu Ibrahim, Jessie Merlin. B, Jayashree Ravishankar</i>
5	PT2/005	Effect of Microwave Treatment on Functional Properties of Germinated Lentil Protein Isolate <i>S Sri Harini, J P Nithish, J Sanjeeth and C K Sunil</i>
6	PT2/006	Nutriburst Jelly: A Novel Eating Jelly from Chicory Root and e. faecium <i>Santhoshini K, Ramya S, Shamini P</i>
7	PT2/007	Innovative Products and Technologies in Food and Dairy Utilization of Ghee Residue In Chocolate Bar <i>M.Nithishkumar, G.Rajalakshmi</i>
8	PT2/008	Effect of Microwave Treatment on Rheological Properties of Germinated Lentil Protein Isolate <i>J P Nithish, S Sri Harini, J Sanjeeth and C K Sunil</i>
9	PT2/009	Formulation of Protein Enriched <i>Averrhoa carambola</i> Flavored Yogurt Shake <i>Aishwaryalakshmi S, Vishnu Varthan T, Sivashree S K, N. Baskaran and S. Vignesh</i>

10	PT2/010	Harnessing the Healing Power of Agaricusbisporus (Mushroom) Revolutionizing Neuroprotection and Anti-Aging for A β 40 & A β 42 Cells in In-Vitro Studies <i>Siva Prasath B, Kanimozhi S</i>
11	PT2/011	Development of Kefir using Soymilk and Almond Milk <i>Subiktsa S P, Keerthika A</i>
12	PT2/012	Isolation and Characterization of Probiotic Bacteria and Its Applications in Yogurt Preparation <i>Varshini Sivakumar, Pradisha Thangarasu, Dhamodharan Murugan, Mohan Prasanna Rajeshkumar</i>
13	PT2/013	Microencapsulation of Probiotic Bacteria in Inulin & Its Effects on Viability, Storage Stability and Applications on Functional Products <i>Keerthana yuvaraj, Umamaheswari Murugesan, Satheesh C, Mohan Prasanna Rajeshkumar</i>
14	PT2/014	Functional Ice Cream - Value Addition and Ingredients Ice Cream Fortified with Cotton Seed Milk And Stevia <i>P. Gunavathi and S Annamalai</i>
15	PT2/015	Development of Fermented Soybean Probiotic Bread <i>Eshwar bharathi M, Harshini DH, Priya darshini S</i>
16	PT2/016	Development of Yogurt from Karunkuruvai Rice Extract <i>Suriyapriya Seetharaman, Dr.I. Maheswari</i>
17	PT2/017	Development of Herbal Whey Candy <i>Amilsha Mathews, Narayanan K M, Abinav K P, Shajila K T, Afnashirin N V, Diya Jose</i>
18	PT2/018	Development of Gooseberry Bird's Eye Chilli Whey Squash

		<i>Jasna C, Merlin Mary, Sruthi M T, Arun K, Anjali Chandran, Swetha J</i>
19	PT2/019	Synbiotic Delight: Harnessing Chicory Root Prebiotics and Probiotic Cultures in Coffee-Flavoured Ice Cream <i>Vasanth Kishore Udhaya Kumar, Sharmila Saravanan, Abdulla Abdul Nazar and Sangilimuthu Alagar Yadav</i>
20	PT2/020	Extraction of Microcrystalline Cellulose from Pineapple peel and its Application in Muffins <i>Sriramulu Gobikrishnan Rameshwari, Nivetha Ulaganathan</i>
21	PT2/021	Dairy-based Mayonnaise using combination of Skim Milk Powder and Soy Protein Isolate as a substitute for Egg yolk <i>P. Roshan Kathirkaman, M. Vigneshwaran, T. Viswanathan</i>
22	PT2/022	Microencapsulation of <i>Ligilactobacillus salivarius</i> by Spray Drying Using Thermal Protectants <i>Harshitha M, F. Magdaline Eljeeva Emerald, Heartwin A. Pushpadass, Rashmi H.M.</i>
23	PT2/023	Study on Cow Milk Cheese Incorporated with Grape Extract <i>S. Devadharshini and M. Kiruthiga</i>
24	PT2/024	Microencapsulation of <i>Lactiplantibacillus plantarum</i> (Lp 91) by Extrusion Using Biopolymers <i>Shruthi P.A., F. Magdaline Eljeeva Emerald, Heartwin A. Pushpadass and Rashmi H.M.</i>
25	PT2/025	Development of Probiotic Ice-cream with Different Flavours <i>T.Logeshwari and V. Gomathi</i>
26	PT2/026	Incorporating Watermelon Rind Extract into Ice Cream <i>V.Gomathi and T.Logeshwari</i>
27	PT2/027	Characterization of Curd Powder using Microwave and Tray Drying Techniques

		<i>Akash B, M A Monesh Ram, Tippaleti Srujana, Monisha Chandran and Loganathan Manickam</i>
28	PT2/028	Development of Low fat ice cream using basil seed and Guar Gum as Fat Replacers <i>Nitish T, Savitaa K</i>
29	PT2/029	Study on Brand Preference and Customer Perception Towards Ghee <i>B. Abitha Shiny, Aruna RV</i>
30	PT2/030	Synergistic Effects of Ginger Candy on the Nutritional and Sensory Attributes of Ice Cream <i>Psalm Sanjay S; Dr. Ayyavoo Preamnath Manoharan; Dr. Sivakumar P</i>
31	PT2/031	Effect of Radiofrequency Treatment on Foam Index of Milk-Marshmallow <i>Keerthika P, Archana P, Keshav Raghav Hegde, V. R Sinija, V. Hema</i>
32	PT2/032	Development of novel method for the precise isolation of vitamin B ₁₂ producing microorganisms from natural sources <i>Sathya Narayanan Venkatesan, Mugesh Sankaranarayanan, Bharathiraja B, Anbu Chezhiyan Elango and Uthesh Ragavan Rajangam</i>
33	PT2/033	Development of Millet Milk Infused Low Calorie Banana Blossom Milk Cake <i>Abhinash P, Aarathy N, Aparna B Menon, Adith Haridas, Jasna J</i>
34	PT2/034	Standardization of Foxtail Millet incorporated in Bun <i>Gabriel J, Dhanush M, Mathangi S K</i>
35	PT2/035	Novel Elephant Foot Yam Based Meat Mimicking Sausage <i>Suba G, S. K. Mathanghi, RitaNarayanan and B Murugan</i>

36	PT2/036	Optimization of Gongura Extract for Development of Spicy Paneer <i>Gokul T, Jayaraj D</i>
37	PT2/037	Fortification of Milk With Vitamin C Through Use of Peels of Citric Fruit <i>Rahul Nisanka and Mohamed Yahya</i>
38	PT2/038	Review on Antioxidant Properties of Milk Protein <i>Sriharini. S, Dr.I.Maheswari</i>
39	PT2/039	Nutrient Retention and Bioavailability in Flaxseed-Enriched Fermented Food: Opportunities for Functional Food Innovation <i>Sara Ayisha Imthiaz Pasha, Sherebanu Zaveri , Hemanth P.K Sudhani</i>
40	PT2/040	A Study on Phytochemical, Nutrient Analysis and Anti-Oxidant Activity of Unconventional Seasonal Fruit Based Beverage: Ziziphus Mauritiana <i>Gayathri Sanyasi, V. Lakshmi, R. Raghunathan</i>
41	PT2/041	Assessment of physicochemical and rheological properties of Functional ice Cream infused with red seaweed (kappaphycus Alvarezii) concentrate as a stabilizer <i>P. Sivakumar, K.Suvalakshmi, V. Abinaya and , L. Madhuri</i>
42	PT2/042	Sea Cucumber Significance: Drying Techniques and India's Comprehensive Status <i>Harini Ravi, Venkatachalapathy Natarajan and C K Sunil</i>
43	PT2/043	Effect of Binding of Ingredients to Enhance the Stability of Blended Plant-Based Beverage <i>K Sandhya, S Anandakumar and Venkatachalapathy Natarajan</i>
44	PT2/044	Development and Evaluation of Finger Millet Based Beverage <i>D.Sravanthi, Dr. T. Supraja, Dr. T. Kamalaja and V. Kavitha Kiran</i>

45	PT2/045	Development and Process Optimization of Doodhpak Using Response Surface Methodology <i>Akhila V, Dr A G Badhania, Archana S</i>
46	PT2/046	Effect of Fermented Dairy Products on Gut Microbiome for Health <i>Harshini. S and Dr. J. Gracia</i>
47	PT2/047	Applications of Nanobubbles in Reduction of Viscosity of Milk Protein Concentrates <i>Kale Bala Nirmala, Dr. T. Supraja, Dr. Jessie Suneetha W, Dr. B. Anila Kumari, Dr. J. Hemantha Kumar, Dr. K. Supriya</i>
48	PT2/048	Development and Evaluation of a Nutritious Weaning Food Mix Using Moth bean, Mung Bean, and Red Rice for Infants <i>M. Subitsha, M. Sneha</i>
49	PT2/049	Palmyra Palm Spongy Haustorium Ice Cream <i>Dr.D.Madhavi, L. Mokshitha and S.V. Sumalatha</i>
50	PT2/050	Valorization and Optimization of Bioactive Peptides from Milk Whey by Enzymatic Extraction using Response Surface Methodology <i>Mr. Sudarshan Ramanathan, Mr. Gowtham P and Dr. Pathak Sumit Sudhir</i>
51	PT2/051	Formulation and Development of Paneer Incorporating Millets and Nuts in Cow's Milk <i>S.Thilakavathy and B. Aishwarya</i>
52	PT2/052	Guava Enriched Jelly using Macro Algae <i>Glacilaria edulis</i> for Diabetic Patients <i>Hemalatha Venkatesan, Bharthi Priya K, Madhumitha S, Nivetha S</i>
53	PT2/053	Biodegradable Chewing Gum: A Novel Approach Using All- Purpose Flour and Natural Colorants Thirukasiraja M, and Rekha G
54	PT2/054	Processing Technology for Instant Probiotic Mango Milk Shake Powder

		<i>Uma U and Devi K</i>
55	PT2/055	Milk and Mint Leaves Powder Enriched Macroon: A Symbiotic Perspective Towards Oldage Health <i>G.Kiruthiga and Ms.Basheerunnisha.S</i>
56	PT2/056	Utilisation of Water Chestnut: Value Addition in Dairy Based Confectionery <i>Ms. Laya Liz Kuriakose and Ms Nandhana Nandan</i>
57	PT2/057	Preservation of High Acid Foods using Ultrasound Method <i>S. Gobikrishnan, Brinesh Balaji G, Pranav Govind</i>
58	PT2/058	Development of Value-Added Cake from Dehydrated Dragon Fruit <i>S. Bhargavi, Dr. N. Rajani, S.V. Sumalatha</i>
59	PT2/059	Incorporation of Chlorella in Handmade Guava Ice-cream <i>J. Kaviya, I. Sharlie Anamika, P.M. Athiyamaan, R. Jayasri</i>
60	PT2/060	Development of a Sustainable Ready-to-Mix Effervescent Powder from Nutmeg Pericarp for Digestive Health <i>Ms Rosamma</i>
61	PT2/061	Novel Food Product from Therapeutic Plant <i>Lathika S, Mariyah Joshna P, Preethi Baskaran</i>
62	PT2/062	Poonarnava Flavonoid-Enriched Whey-Based Ice Cream: A Novel Functional Dessert <i>Harini E S, Cheran K, Praveen K G, Kavinya S</i>
63	PT2/063	Development of Nutrient-Dense Ice Cream using Musa Velutina : Merging Tradition with Modern Food Technology <i>Jannathul Firthous and K. Priyadharshini</i>
64	PT2/064	Wholesome Milkshake Infused with Date Seed Powder and Dates <i>Shamini M and Shreenithi M</i>

65	PT2/065	Advances in Food and Dairy Processing, Value Addition and Ingredients <i>S.Varna</i>
66	PT2/066	Innovation in Traditional Desserts - Coconut Kulfi with Coconut Inflorescence <i>K. Sentilkumar, Muthamil M, Srijanani K, Subavarshini E, Vijay T</i>
67	PT2/067	Kudavazhai Flips – A Fusion of Traditional Grains and Buttermilk for Enhanced Gut Health <i>M.Aafrin Banu and S.Sheerin</i>
68	PT2/068	Makhana as a Functional Ingredient: A Review on Innovative Food Formulation <i>A. Swetha, E. Agalya</i>
69	PT2/069	Development of Stirred Yoghurt Incorporated with Pomegranate Juice <i>Sujatha G and Mounika M</i>
70	PT2/070	Innovative Food Processing: Unlocking the Nutritional Potential of Rice Milk and Dates in Functional Energy Bites <i>Faseeha Banu .S and Dr A Sangeetha</i>
71	PT2/071	Fusion of Tradition and Innovation: Developing Nutrient-Rich Garudan Samba Rice Ice Cream <i>Affrahshanu .G and S. Sheerin</i>
72	PT2/072	The Role of Fermented Dairy in Gut Health: A Functional Food Approach <i>Irfana Fathima And Dr. J.Harine Sargunam</i>
73	PT2/073	Development of Calcium-Encapsulated Meat Products with Egg Shell Powder <i>Vignesh P, Karthikeyan B, Selvan P, Gnanalaksshmi K.S</i>
74	PT2/074	Encapsulation in the Formulation of Probiotic Milk Chocolate <i>Sonika Thoudam and Dr.K.Devi</i>
75	PT2/075	Non-thermal Plasma Treatment of Milk: Basic Principles, Microbial Inactivation, Influence on Milk Components

		<i>Yuvan Shankar KS</i>
76	PT2/076	Jamun Filled Millet Chocolate <i>T. Chandru, R.M. Vinothani, R. Nikitha, S. Roshini, G. Jeevarathinam, P. Bhava nishavidha</i>
77	PT2/077	Power-Packed Immune Booster Cookies with Sauropus <i>Harshath Parves Z, Nitish kumar pandit, and Prabasheela B</i>
78	PT2/078	Edible Packaging Film from Whey Incorporated with Chrysopogon Zizanioides Cellulose <i>Kavya R & Safreena Kabeer</i>
79	PT2/079	Protein-Rich Ice Cream from Chickpea Milk & Flaxseed Milk Mounted on Nutrient-Delight Cottonseed Waffle cone <i>Bhava Nishevidha, Nanda Manikandan, Meenu Krishna C J, Anju I U</i>
80	PT2/080	Orange Peel (Flavedo) Incorporated Functional Yoghurt <i>Ananthakumar. K.V</i>
81	PT2/081	Utilization of <i>Abelmoschus moschatus</i> Extracts for Flavor Enhancement and Preservation in Dairy Products <i>Laila Banu J and S. Sheerin</i>
82	PT2/082	Millet Milk Kulfi Flavored With Guava <i>L. Jane Mrittika, , M.S. Vinu Harshara, , E. Annie, J. Mohammed Thawfeeq, G. Jeevarathinam and P. Bhava Nishevidha</i>
83	PT2/083	Kullakar Rice Pudding: A Nutrient-Rich Twist on A Traditional Dessert <i>T. Amina Afreen and S.Basheerunnisa</i>
84	PT2/084	Germinated Black Rice: A source of Nutritional Enrichment for Functional Food Formulation

		<i>Vaishnavi Nataraj, Dr. A Sangamithra</i>
85	PT2/085	Innovative Yogurt Flavours: Balancing Wellness and Taste with Periwinkle and Mint <i>M.Ambrin farkha and A.Ayisha sukaina</i>
86	PT2/086	Nutritional Harmony: The Urad Dal and Yogurt Parfait Advantage <i>M.Sathiga Bhegam And Dr.A.Sangeetha</i>
87	PT2/087	High Protein Milk Ingredients: A Tool for Value Addition in Dairy Products <i>S.Chellamala, Dr. Poornima Jeyasekaran</i>
88	PT2/088	Innovative Snacking: The Health Benefits of Baked Tapioca Paneer Bites <i>A. Fadeela and Dr. A Sangeetha</i>
89	PT2/089	Health Benefits of Rice Crepes <i>J. Safrin Fathima and Dr. A Sangeetha</i>
90	PT2/090	Ultrasonic Treatment for Milk; Enhancing Milk Stability and Creaming Control Through Ultrasonic Treatment <i>Sunmathi R, Keerthana M, Srinithi K, Pramila Murugesan</i>
91	PT2/091	Development and Optimization of Foxnut (Makhana) Powder Incorporated Marshmallow for Enhanced Texture and Nutrition <i>A. Alice Petrizia, M. Sneha</i>
92	PT2/092	Development and Quality Evaluation of Sweet Paneer Nuggets <i>K. Jyothikarthikka, J. Jeeva and M. Anna Anandh</i>
93	PT2/093	Multi Vitamin Ice Cream <i>Keerthana S, Pavithra C Priyadharshini K</i>
94	PT2/094	Green Gram as a Vegan Plant-based Meat Alternative <i>Nadhiya .N, P. Geetha, Kumaravelu.N</i>

95	PT2/095	Development of Synbiotic Kefir S.Sakthi, G.Meenakshi
96	PT2/096	Development and Process Standardization of Gluten Free Energy Bar with Quinoa Seeds and Whey <i>Akhila V, Nandagopal P, Jabir K.K, and Grace A Thachil</i>
97	PT2/097	Development of Antioxidant Enriched Functional Whey Beverage Incorporated with Senna Auriculata Powder <i>Agalya .T, Nivetha .P and Yogeshwari .R</i>
98	PT2/098	Effect of Incorporation of Malted Flaxseed Powder on the Ready to Eat Breakfast Cereal <i>Karthika M and Yogeshwari R</i>
99	PT2/99	Development of Whey Based Beverages by Using Traditional Spices <i>Dhivya P, Parvathavarthini R, Dr. G. Rajalakshmi, Er. V. Velukumar, Dr. Usha Antony</i>
100	PT2/100	Development of Papaya Fruit Leather supplemented with Whey Protein <i>A. Subiksha and U. Hariharan Dr. G. Rajalakshmi, Er. V. Velukumar and Er. Revathi Shanmugam</i>
101	PT2/101	Development of Nutrispread Using Makhana <i>Nivetha A, Revathi Shanmugam, Dr. G. Rajalakshmi</i>
102	PT2/102	Optimisation of Protein Rich Millet-Based Cream Cheese <i>R. Sanjana, S. Keerthika, B. Suthir, M. Dharunkumar, P. EmayavanSre, P. Karthik</i>
103	PT2/103	Nutritional enrichment and shelf-life enhancement of food emulsion by <i>Cucurbita maxima</i> <i>P.Azhagu Saravana Babu, Vithyasree Srikanth</i>
104	PT2/104	Flavour Enhanced Whey Vinegar: A Novel Fermented Product <i>Dakshina Priya B and Jonisha J C, Dr. Rajalakshmi and Er. V Velukumar</i>

105	PT2/105	From Butter to Better: Utilizing Bitter Gourd Seed Oil and Charantin in Diabetes-Friendly Desserts. <i>Rosseline mary D, Niranjana K, Keerthi K and Kalaiyarasi K,</i>
106	PT2/106	Value Addition of Butter Biscuits Utilization of Pomegranate Leaves Powder for Improved Health Benefits <i>S. Dharanidevi and S. Sheerin</i>
107	PT2/107	Formulation of Khoa Enriched with Cotton Seed Milk <i>Geetha, A., Sreelakshmi, S.,</i>
108	PT2/108	Goraksha: A Mobile App for Real-Time Mastitis Detection and Management in Dairy Cows <i>Nilavarasi V, Dinesh Babu V, Gokul Vasam S</i>
109	PT2/109	Beyond Dairy: A Vegan Cream With Lotus Seed's Magic <i>Kabilan A, Loghith R, Sri Nivash E, Sangeetha A</i>
110	PT2/110	Utilization of Ghee Residue in Chocolate bar <i>Nithishkumar and G.Rajalakshmi</i>
111	PT2/111	Formulation of Value Enriched Plain Stirred Yoghurt by Incorporating The East Indian Red Wood (<i>Caesalpiniasappan</i>) extract <i>Dr. P. Geetha, Dr. M. Esther Magdalene Sharon, and Dr. R. Arivazhagan</i>
112	PT2/112	Development of Edible Cutlery from Tamarind Seed Powder and its Application in Ice Cream Packaging <i>Cubarani H, Ethaya D, Himavanth R and S. Anandakumar</i>

113	PT2/113	Development of Sustainable Packaging Materials from Mushroom Mycelium: Alternative to Expanded Polystyrene <i>Himavanth R, Cuba Rani H, Ethaya D and S. Anandakumar</i>
114	PT2/114	By-Products From Palmyra Sprouts <i>Sahitya G</i>
115	PT2/115	Guava Fruit Powder as a Functional Ingredient in Cookies: Effects on Nutritional and Sensory quality <i>Sailakshmi. S and Uma Maheswari. T</i>
116	PT2/116	Development Of Paneer From Horse Gram Milk – A Dairy Alternative <i>M. Selvapoorani, S. Fathima</i>
117	PT2/117	Modified Millet Starches: Potential Fat Replacers in Food <i>V R Bharathvaj, Jesi Feleciya P, Panoth Abhirami, Santoshi Rawat, C K Sunil</i>
118	PT2/118	GFCF (Gluten-Free & Casein-Free) Diet for Children with Autism, ADHD and SPD <i>R. Yuvashreekantham Nitheesh. R.L Aarthi. A Venkatachalapathy Natrajan</i>
119	PT2/119	Brewers' Spent Grain Protein Isolate: A Sustainable Alternative for Plant-Based Protein Solutions <i>Panoth Abhirami, Santoshi Rawat, V R Bharathvaj, Jesi Feleciya P, C K Sunil</i>
120	PT2/120	Recent Advances in Ultrasound Applications as a Novel Techniques in Analysis, Processing and Quality Control of Fruits, Juices and Dairy Products Industries. <i>Saranyaa BV, M. Subathra, R .Madhavan and C. Angelin Monica,</i>
121	PT2/121	Development of Nutritive in Red Rice Puttu with Coconut Spadix Inflorescence Powder

		<i>Amirtha Varshini.A, Suman kumar.S, Dr.D.V.Chidanand and Dr. S. Praveena</i>
122	PT2/122	Advances in Food and Dairy Processing, Value Addition and Ingredients <i>Danush M and Prabakaran C</i>
123	PT2/123	Development of Pasta from Pearl Millet Fortified with Coconut Haustorium <i>Hafila Banu K.N, Vignesh S, Chidanand DV and Baskaran N</i>
124	PT2/124	Modified Millet Starches: Functional Applications in Food <i>Jesi Feleciya P, VR Bharathvaj, Panoth Abhirami, Santoshi Rawat, C K Sunil</i>
125	PT2/125	Evaluation of Major Bioactive Compounds in Tender Palmyra Fruit Peel <i>Mohannath Shroff J, Srivatsan V, Vignesh S, and Baskaran N</i>
126	PT2/126	Evaluation of Physiochemical, Antioxidant and Antimicrobial Potential of the Fruit Pulp of <i>Borassus Flabellifer</i> <i>Srivatsan V, Mohannath Shroff J, Vignesh S and Baskaran N</i>
127	PT2/127	Ohmic Heating: A Novel Technique for Parboiling Kodo Millet And Its Effect On Pasting Properties <i>Khumbaron Kiranbala Kabui, K. A. Athmaselvi</i>
128	PT2/128	Evaluation Of Functional Characteristics of Gummies Formulated From Jamun Fruit <i>Swathi D, Swatika S K, Shanmugapriya R, Vignesh S, and Baskaran N</i>
129	PT2/129	Development of a Health-Beneficial Wafer from the Fruit of <i>Syzygium Cumini</i> Seed <i>Swathi D, Swathika S K, Srivigneswar S, Vignesh S and Baskaran N</i>
130	PT2/130	Development of Nava-Ayurvedic Gummies incorporated with Anti-Diabetic Effect <i>Aswath Vishnu. E, Indumathi C, Dr. M. Jayapriya</i>

131	PT2/131	Exploring Different Drying Techniques on <i>Moringa Oleifera</i> Curled Tea Leaves: Assessment Of Nutritional, Phytochemical And Sensory Characteristics <i>Keshav Raghav Hegde, V. R. Sinija and V. Hema</i>
132	PT2/132	Development of Functional Bovine Colostrum Beverage Powder <i>N. Sahana, T. R. Pugazhethi</i>
133	PT2/133	Extended Cold Chain Supply <i>Santhosh.S, Sibiraju.K & Ragul.P</i>
134	PT2/134	Development of Orange-Based Probiotic Food Products Enriched with Electrolytes <i>Dhana Yazhini M M, Abhijith K, Mathangi G, Thirumoorthy S, Baskaran N and Vignesh S</i>
135	PT2/135	Development of Probiotic Shrikhand as a Functional Food for Gut Health and Nutritional Enhancement <i>Dr. R. Sivasankari</i>
136	PT2/136	The Fusion of Culinary Tradition and Science: Indian Street Foods as the Next Frontier of Synbiotics <i>Ms. Santhiya R</i>
137	PT2/137	Development of Biodegradable Desiccant Sachets: An Alternative To Silica Gel By Valorization of Rice Hull And Eggshell <i>Dharani N, Sanjana V, Manonmani K</i>
138	PT2/138	Development of A Portable Nutrient-Infuser Pen: A Novel Approach To Personalized Nutrition <i>Madhumitha.P, Keerthana.B, Kavita.R.K, Anand.R*, Dr.K.Ramalakshmi</i>
139	PT2/139	Shrikhand – A functional Food Product for Gut health <i>Sivaani Y, Thammineni Poojasri Tharani S K, Divya V H</i>

140	PT2/140	Dairy Processing and Value Addition: Navigating Challenges to Deliver Enhanced Products <i>Rakshana.S.Y, D.Deepa Sathish</i>
141	PT2/141	Harnessing Seaweed For Eco-Friendly Natural Preservatives: Advancing Food And Dairy Processing For Longer Shelf Life And Safer Products <i>Dhilip Kumar.A, Kamalesh.S, Jeevan Raj.R, Anand.R*, Dr.K.Ramalakshmi</i>
142	PT2/142	Sustainable Scoops Cucumis Melo Rind- Based Zero Waste Ice Cream <i>Bhavani R and Ms. A. Ayisha Sukaina</i>
143	PT2/143	Value Addition of Jamun Seed Powder and Its Incorporation in Health mix <i>Janani.P and Asiffa Jabeen</i>
144	PT2/144	Enhancing Ice Cream Wafer Cone With Skim Milk Powder And Germinated Finger Millet Flour <i>Azroon Fahmeetha.M and P.Geetha</i>
145	PT2/145	Quality effects of bamboo rice yogurt on gut health and immune system <i>Anushya. R and V. Kavitha</i>
146	PT2/146	Optimization of Process Parameters for Malted Millet Extract Powder from Nutri cereals <i>S. Manikandan, M. Kirithika and R. Arulmari</i>
147	PT2/147	Effect of UV-C Irradiation Treatment in Reducing Microbial Spoilage in Baked Food Products <i>Syed Sajana P, Dr. N. Karpoora Sundara Pandian</i>

Theme – III: Safety, Quality, and Emerging Detection Techniques

Poster Presentations

Sl. No.	Abstract Code	Topics and Authors Name
1	PT3/001	Navigating the Future of Food Fraud: Emerging Threats, Innovations, and Regulatory Evolution <i>Psalm Sanjay .S, Rajasree .S, Vignesh .P</i>
2	PT3/002	Safety and Quality Emerging Detection Techniques <i>A.Mubeen Banu,P. Gowtham Raj, and Angelin Monica,</i>
3	PT3/003	Genus-Level Microbial Profiling in Flaxseed-Enriched Fermented Batter: Insights for Functional Food Innovation <i>Saran R, Dharshan Saravanan, Navin Rohit, Maria Leena</i>
4	PT3/004	Study on Antimicrobial Peptide Packaging of Cheese <i>P.V.Miruthubashini and S.Dhivan</i>
5	PT3/005	The Role of Calcium and Vitamin D in Maintaining Healthy Bones-A Review <i>Jayaramakrishnan.T and Dr.I.Maheswari</i>
6	PT3/006	Safety, Quality and Emerging Detection Techniques <i>M. S. Shivaswamy</i>
7	PT3/007	Formulation of Candy with Nigella Sativa Seed Extract and Analysing Bioactive Compound through Molecular Docking Techniques <i>S. Mukesh Kumar, A. Preetha Angelina and R. Jayasri</i>
8	PT3/008	Rapid Quality Assessment in Raw Milk by Electronic Nose Technology <i>L. Lakshmi Sruthi, Lavudya Saikumar, Rakshitha Priya. S, Subhasri Dharmaraj, Veerapandian Chandrasekar</i>

9	PT3/009	Development of Freshness Indicator Packaging Material Using Betalain Pigment for Milk <i>Subanishwari C & D A Diviya Ganesh, V Velukumar and Dr G Rajalakshmi</i>
10	PT3/010	Formulation and Sensory Assessment of a Fortified Milk Powder for Supporting Digestive Health in Older Adults <i>Dinesh .R, Srivarshni .S, Gowtham .P, R. Baghya Nisha</i>
11	PT3/011	Assessment of Anthocyanin Extract of Canna Lily (<i>Canna indica</i> L.) used as a Food Colorant and Concoctions <i>R. Baranidharan, R. Mangaiyarkarasi, D. Keisar Lourdusamy, K. Chandrakumar</i>
12	PT3/012	Shelf-Life Extension of dried Meat Products Using <i>Basella rubra</i> (Malabar Spinach) Fruit Extract <i>Kiruba R, Selvan P, Kumaravelu N</i>
13	PT3/013	Exploring Texture, Color and Sensory Differences in Pearl Millet Grains: A Comparative Cooking Study <i>Darshini Srinivasan, Athmaselvi. K. A., Bharathi.J.</i>
14	PT3/014	Improving Food Safety, Quality and Traceability <i>K.Janani</i>
15	PT3/015	Development of Antimicrobial Food Packaging from Shrimp Shell and Brassica oleracea var. Botrytis Stem for Extending the Shelf Life of Food <i>Priyadharshini S, Shanthini, Shanmugavel, Bharathvaj</i>
16	PT3/016	Designing Sustainable Water Purification System Using Spent Grain-Derived Carbon Quantum Dots (CQDS) And Moringa-Assisted Cu-Doped ZnO Nanoparticles <i>Elsa Cherian, Christeena Mary Abraham, Dilsha Youseph, Ibin Shibu, Jasmine Sebastian</i>
17	PT3/017	Quality Evaluation as per FSSR and Extraneous Thiocyanate Estimation in Commercial Whole Milk Powders

		<i>Srinivasan S, Mahenoor J Mulla, A.L Amrutha Kala</i>
18	PT3/018	Detection and quantification of aflatoxin M1 in commercial whole milk powders using HPLC <i>Rohith R, Mahenoor J Mulla, A.L Amrutha Kala</i>
19	PT3/019	Emerging Trends in Food Safety, Regulations and Detection Technologies <i>D. Durga, Dr.G.Valarmathy, G.M.Pradeepalakshmi, A.C.Keerthanadevi</i>
20	PT3/020	Safety, Quality and Emerging Detection Techniques in Dairy Industry <i>A.Vanmathi</i>
21	PT3/021	Dynamic Flavor and Texture Responsive Meat <i>Joshika S, Vigneswari V</i>
22	PT3/022	Comparative of Rose and Cocoa Flavoured Whey-Based Drink And Its Physicochemical, Textural And Sensory Profile <i>Sohan Lal Bajya, Yazhini C.R, Yogeshwari R., Ramachandran, Mahendra Kumar and Shankar Lal</i>
23	PT3/023	Development of Biodegradable Desiccant Sachets: An Alternative to Silica Gel by Valorization Of Rice Hull And Eggshell <i>Dharani N, Sanjana V, Manonmani K</i>
24	PT3/024	Enhancing Nutritional Profile and Sensory Quality of Milk Chocolate with Guava Fruit Powder <i>Sailakshmi. S and Uma Maheswari. T</i>
25	PT3/025	New Rapid Affordable Reliable elisa (rar-elisa) platform for Diagnosis of Veterinary Parasites Infecting Economically Important Farm Animals <i>Dr. Nikhil Sangith, Dr. Gowtham Prasad , Dr. Sathish Kumar Illa , Dr. Prasad Rao, Uday Kumar R, Navya Rajan , Dr. Pavan Asalapuram and Prof. Sankaran.K</i>
26	PT3/026	Evaluation of Adulteration in Raw Cow Milk Sold in Different Areas of Madurai

		<i>K.Asmitha Saipriya, Dr.P.Thirumalaivasan</i>
27	PT3/027	Structural and Textural Difference of Adulterated Dairy Products and Poultry Meat Studied Through Image Processing with Artificial Neural Networking <i>Kiruthika P, Deepika T S, Usha Devi B and Sandhiya M</i>
28	PT3/028	Phytochemical-Based Control of Bovine Mastitis: Molecular Docking and Dynamics Simulations of Pumpkin Seed oil and Jojoba Oil Extracts <i>Nithin Sai K S, Vignesh V, Jayasri R</i>
29	PT3/029	Eco-friendly Bio-based Packaging for Milk and Milk Products - An Applicable Alternate <i>Abinaya S, Thamizhannal M, Jayachitra S, Hemavathi N</i>
30	PT3/030	Detecting Adulteration in Black Pepper with Papaya Seed Using Machine Learning and Image Dataset <i>S. Gobikrishnan, Ansho Jefrin, Joshua prem chandar</i>
31	PT3/031	A Study on Different Types of Adulterants in Tea Samples <i>Amirtha Varshini. D, Divyarajashree. B, Lukshayaa E, Prathika K, Preethi. M, Sridevi. V</i>
32	PT3/032	Contamination Detection in Liquid Foods Using Ultrasonic Sensors <i>S. Gobikrishnan and Immanuel</i>
33	PT3/033	Future - Proofing Food Industry: Advanced Techniques in Detection, Safety, and Quality <i>Dhivya Dharshini K, Angelin S D, Poorvasruthi R, Kayal Kiruthamalika A, Shantkriti S</i>
34	PT3/034	Development of Sensor to analyse the Adulteration of Animal Fat in Ghee <i>Shankar S, Keerthyrajan S, Madhu B.O., Hariharan N and S. Shanmugasundaram</i>
35	PT3/035	Review on Effect of Non-Thermal Treatment on Millet Grains for Lipase Inactivation

		<i>Yazhini C R, Dr. DV Chidanand, Dr. Shanmuga Sundaram, Dr. V Eyarkainambi, Dr. S. Praveena</i>
36	PT3/036	Wireless Sensor Networks And Its Applications In Food Processing <i>Narmatha Ilavarasan, Kanali V C, Venkatachalapathy N, C K Sunil</i>
37	PT3/037	Non- Destructive Quality Evaluation of Dairy Products <i>Krishnakumar P, C.K.Sunil, N. Venkatachalapathy</i>
38	PT3/038	Development of Smart Bio-Plastic Packaging Film For Milk & Meat Products Using Tamarillo Anthocyanins <i>Gayathiri, R., Yogalakshmi, R., Gowthamraj, G., Neena, M.</i>
39	PT3/039	Lactose Free Dairy Products <i>Shalini.N, Nisha Nesamalar.F, Angelin Monica.C</i>
40	PT3/040	Next-Gen Dairy Processing Technologies: Cold Plasma and Pulsed Electric Field <i>D Divya Lakshmi</i>
41	PT3/041	Innovative packaging solutions for extended shelf life and reduced waste <i>Divya R, Bhooshita GM</i>
42	PT3/042	Future – proofing food: A New era in Sustainable Food Packaging <i>Roshmitha. K, Dakshin I G, Keerthivasan N</i>
43	PT3/043	Gut-Brain Nutrition <i>Priyadharshini.M, Pandi.K, Mohammad Irfan.s</i>
44	PT3/044	Gut-Brain Targeted Functional Foods <i>S. RAMYA</i>
45	PT3/045	Rapid Detection of Foodborne Pathogens in Dairy Products <i>Shreya.R, Tejuswini,J,Thirukaarthika.C</i>
46	PT3/046	Investigating Nutritional and Health Benefits of Traditional Indian Foods <i>Irene Sanjana.M, Nithish.S.</i>

47	PT3/047	Rapid Detection Methods for Foodborne Pathogens in Dairy Products <i>Pukkella Dwaraka Mahitraj, Hariharan S, M Ramanan</i>
48	PT3/048	Smart & Edible Food Packaging <i>Shankarshanan.R, Saruthi.R, Shivapriya.S</i>
49	PT3/049	Proteomics Techniques for Authenticating Food and Profiling Allergens in Proteins and Peptides <i>Santoshi Rawat, Panoth Abhirami, V R Bharathvaj, Jesi Feleciya P, C K Sunil</i>

Theme – IV: Marketing, Retailing and Digitalization in the Food and Dairy Industry

Sl. No.	Abstract Code	Topic and Authors Name
1	PT4/001	A Study on Consumers' Choice of Dairy Products in Tamil Nadu <i>Dr Balaji Parasuraman, N.Shalini, V.Sakthirama, and B Rakshitha K. Mugilan</i>
2	PT4/002	Enhancing Biodegradable Plastics: A Focus on PLA and Ethyl Cellulose for Food Applications <i>S. Gobikrishnan, Ashil A</i>
3	PT4/003	Revitalizing Parag Sweet Curd: A Market and Consumer Behaviour Study in Varanasi <i>Divya Kumari, A.R. Shravanthi and S. Praveena</i>
4	PT4/004	Revolutionizing Dairy with Chitin Bioplastics: Freshness Meets Sustainability <i>Smriti Madhavan</i>
5	PT4/005	Recent Advancements in Food and Dairy Processing <i>A.C.Keerthanadevi, Dr.G.Valarmathy, Ms.G.M.Pradeepalakshmi, D. Durga</i>
6	PT4/006	Food Containers with Rice Bran <i>T.Vijay</i>
7	PT4/007	Solar Automated Meat and Chicken Cutter <i>S.Janani, R. Bhuvaneshwari, S. Sowmiya</i>
8	PT4/008	Global Cuisine and Food Technology – An Overview <i>Ms.S.Srirakshitha, Dr.G.Valarmathy</i>
9	PT4/009	Digital Integration in the Dairy Sector: Cross-Channel Marketing for Sustainable Farmer-Consumer Linkages – Insights from VilFresh, Coimbatore, Tamil Nadu

		<i>Bharath Kumar Paleti, Dr Rohini and S Praveena</i>
10	PT4/010	Milk Supply and Sales Management at Vijayapura and Bagalkot Milk Union (VIMUL) <i>Swati Prakash Relekar and Revappa M. Rebasiddanavar</i>
11	PT4/011	A Review on Digitalization of Dairy Product <i>Sri Ranga Priya .B and Dr. GobiKrishnan.S</i>
12	PT4/012	Review of Studies on the Prevention of Osteoporosis Through Milk Consumption <i>Sonuram .R and Dr. I. Maheswari</i>
13	PT4/013	Digitalizing the Food and Dairy Industry: Marketing and Retailing Strategies for a Connected World <i>Kishalini K</i>
14	PT4/014	Enabling Blockchain 5.0 and Digital Twin Technology for Quality and Safety Management in Dairy Supply Chain <i>Sushmita Mandal, Suresh Kumar Kalakandan, Suman Thamburaj, A. Amudhasurabi</i>
15	PT4/015	Marketing Mix Affects the Consumers' Preference of Ice Creams <i>Dr Balaji Parasuraman, N Shalini, B Rakshitha K Mugilan and S Praveena</i>
16	PT4/016	Karnataka Milk Unions: Analysis of Procurement and Processing <i>Revappa M. Rebasiddanavar, Swati Prakash Relekar</i>
17	PT4/017	Consumption and Expenditure pattern of liquid milk in Tamil Nadu <i>Emima Christial S, Deshasree A, Dharshini P, Senthilkumar G, Kumaravelu N</i>
18	PT4/018	Understanding Consumer Perceptions of Plant-Based Meat Alternatives in Coimbatore City: Challenges and Prospects <i>W. Jilwana, K. Mahendran, S. Moghana Lavanya, S. Praveena</i>
19	PT4/019	Analysis of Consumer Preference for Coconut Milk in Bangalore City

		<i>N.Gokulan, S. Moghana lavanya*, K. Mahendran, S. Praveena</i>
20	PT4/020	Harnessing the Power of AI: Transforming Dairy Farms with Advanced Technologies <i>Pradeeksha B</i>
21	PT4/021	IOT Based Shelf-Life Predictor for Paneer Using RFID <i>R. Vigneshkumar, R. Rithika, K. Logitha, Er. V. Veleukumar and Dr. G. Rajalakshmi</i>
22	PT4/022	Analysis on Performance and Composition of Indian Food Products Exports <i>Vijay Latchumipathy P, Vignesh P, Senthil Kumar G</i>
23	PT4/023	Consumption Pattern of Edible Oil and its Determinants in Thanjavur district of Tamil Nadu <i>Subasri R, Gayathri S, Harini B, Senthil Kumar G and Kumaravelu N</i>
24	PT4/024	Probiotics Role in Eating Disorder <i>I. Rahamathunnisha & Dr. J. Harine Sargunam</i>
25	PT4/025	Consumer Preference and Consumption Pattern of Ghee in Tamil Nadu <i>Rajeshwari V, Mounika S and Senthilkumar G</i>
26	PT4/026	Adoption of Low Cost Production System of Dairy Animals to Compensate Economic Crisis and Techniques to Improve Economic Livelihood of the Nation <i>G. Sindhu, A. Paramasivam and T. Chandrasekar</i>
27	PT4/027	Quality Function Deployment (QFD)-Fuzzy Logic Approach to Analyse Consumer's Pre-requisites for the Quality Attributes of Kheer <i>Harshitha M, Menon Rekha Ravindra, Supreetha S, Monika Sharma, K.Jayaraj Rao, Heartwin A. Pushpadass, M Sivaram</i>
28	PT4/028	Effectiveness of Advertisement on Purchase Decisions of a Food Product

		<i>Ragesh Sarma M, Thanush T, Manoj Kumar J, Yakgopu Raja G, Senthil Kumar</i>
29	PT4/029	The Impact of Packaging Design on Consumer Preferences for Yogurt <i>S. Kowsalya, N. Venkatesa Palanichamy,</i>
30	PT4/030	Pectin-based Vegan Gummies: A 3D Food Printing Approach to Valorize Watermelon Rind <i>Dhanaselvam K. R., Anandha Keerthy M., Santhoshkumar P., Ravikrishnan V., J. A. Moses</i>
31	PT4/031	Study on Extraction of Lignin from Coconut Coir and Study it's Coating Characteristics <i>Ethaya D, Cubarani H, Himavanth R and S. Anandakumar</i>
32	PT4/032	Formulation of Carrageenan – Carnauba-Based Bigel System for 3d Food Printing Applications <i>Swathika B. S., Neeta S. Ukkunda, Santhoshkumar P., J.A. Moses</i>
33	PT4/033	Application of Artificial Intelligence and IoT in the Dairy Industry <i>Keerthyrajan S, Shankar S and Kamatchi Devi S</i>
34	PT4/034	Optimizing Hot Extrusion 3D Printing Conditions for Konjac Glucomannan Incorporated Cake Gel <i>P. Santhoshkumar, J. A. Moses</i>
35	PT4/035	Prediction of consumer buying behaviour towards plant-based milk alternatives and diary milk through TRA and CPI Model <i>Santhoshkumar P, Ginu Robtus R, Chandrika D, V Chandrasekar, Mahendran R, Jagan Mohan R</i>
36	PT4/036	Developing a Conceptual Framework on Meat Cold Chain Management <i>Nagammai,S. Indumathi,V.M. and Dr S Gurunathan</i>
37	PT4/037	Innovating Food and Dairy with AI and IoT: The Digital Shift Toward a Smarter, Sustainable Future <i>N.Deepa Sathish</i>
38	PT4/038	Post-Harvest Processing of Fruits and Vegetables: The Role of Automation in Quality Assessment <i>S.V. Dharrshne</i>

39	PT4/039	IoT-Blockchain System for Real-Time Food Safety and Recall Management <i>ShanmugaPriya S , Ragavi G, Vaishnavi K</i>
40	PT4/040	Entrepreneurship And Business Opportunities In Food & Dairy Sector Startups In The Dairy Industry <i>Muthushri. M</i>
41	PT4/041	The Role of Digital Marketing in Food Industry Growth <i>Rachithraa Sathish, Navya Shankar.M, Swanika Ramaraj</i>
42	PT4/042	A Consumer Study on Sensory Perception Of Postbiotic Buttermilk Drinks With Different Natural Flavours For Gut Health <i>Dhivyadharshini .S and B.Rajalakshmi</i>