



Indian Institute of Food Processing Technology

Particulars of organization, functions and duties

Indian Institute of Food Processing Technology is a Pioneer academic cum Research and Development Institute. The Institute is an Autonomous body under the **Ministry of Food Processing Industries**, Govt. of India. The Institute is Registered as society under Tamil Nadu Registration Act, 1975. The Institute is engaged in the Research & Development of food grain processing, value addition, by-product utilization, processing of food industry waste, new processes and products development, eco-friendly smart food packaging systems, smart warehouse management systems, computational modeling and nanoscale food processing, food 3D printing, food safety, and quality control systems. The Institute offers various academic programs such as B.Tech.(Food Technology), M.Tech(Food Technology) in Food Process Engineering, M.Tech (Food Technology) in Food Process Technology, M.Tech(Food Technology) in Food Safety and Quality Assurance, Ph.D. (Food Technology) Food Process Engineering and Ph.D. (Food Technology) Food Process Engineering. The teaching laboratories are established with the most updated equipment capable of serving from the undergraduate level students to research scholars. The Institute also has food testing facilities housing a NABL accredited food safety and quality testing laboratory, which also serves as an FSSAI referral laboratory. Incubation and training services are provided through a well – established Food Processing Business Incubation cum Training Centre(FPBIC). The Institute also has its liaison offices at Guwahati in Assam and at Bathinda in Punjab, where training and extension activities are the major focus.

Objectives

- Gaining an increased understanding of living organisms with a view to increasing its application in the grain industry.
- Basic, applied and adoptive research and development in post-harvest processing, preservation and value addition of cereal grains, pulses, millets and oil seeds, and crops of wetlands and storm prone regions, including plantation, spices and other important crops.
- Research and development for creating environment friendly methods of utilizing the vast biomass in the country and food industrial wastes for increased economic returns of the producers and processors.
- Education and training for creating strong human resource capacities for the food processing industry and academic institutions in the country.



Indian Institute of Food Processing Technology

- Training for upgrading the skills of academicians, research students and food processing entrepreneurs and manpower for promoting growth of new food industry and entrepreneurship in the country.
- Consultancy to existing food industries or for creation of new food industries for better performance, efficient functioning, and for by-product and waste utilization and effective effluent management.
- Act as a National Institute for the information generation and flow on post-harvest processing, preservation and value addition of foods and to create linkages with related industries, academic and R&D Institutions across the country and around the world, and
- Analytical services to food industries and research institutes for testing the food and other organic samples and providing reports on the proximate and ultimate compositions.

Vision

- To serve as a national institution for research, education and training in the area of post-harvest processing of crops of wetlands and storm prone regions.
- To undertake basic, applied and adoptive research in post-production sector of cyclone/storm prone areas and wetlands, also including plantation, spices and other important crops.
- To act as a national organization for information on post-production systems of mandated crops.
- To undertake transfer of technology, consultancy and analytical services for raw and processed agricultural commodities.
- To establish linkages with related processing industries and other academic as well as R&D institutions for achieving its goals effectively.

Mission

- Gaining an increased understanding of living organisms with a view to increasing its application in the grain industry.
- Developing a strong human resource capacity for the processing industry.
- Providing a sound scientific basis for decision making in food security, safe environment and addressing the concerns of the consumers.



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- Generate and upgrade the scientific knowledge in the area of food grains for maximizing, conservation and utilization of food grains.
- Value addition to the food grains and development of food products with safety through the application of newer technologies by R&D work.
- Assist the existing industries for better performance in terms of efficient functioning, by-product utilization and effluent management.
- Promote growth of new food industry, entrepreneurship, upgrading the skill of industrial manpower and management by imparting training programme.
- Storage of grains, insect pest management and safeguarding the quality of food grains and products.
- Shelf-life improvement of food grains/products by packaging and improved technology.
- Environmental protection and work safety measures in food industries

Mandates

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- Research and development for creating environment friendly methods of utilizing the vast biomass in the country and food industrial wastes for increased economic returns of the producers and processors.
- Education and training for creating strong human resource capacities for the food processing industry and academic institutions in the country.
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Functions

- Admission of students in the academic programs B.Tech, M.Tech and Ph.D. as per the approved intake by AICTE.
- Research and Development of food grain processing, value addition, by-product utilization, processing of food industry waste, new processes and products development, smart food packaging systems, smart warehouse management systems, computational modeling and nanoscale food processing, food 3D printing, food safety, and quality control systems.
- NABL accredited food safety and quality testing laboratory and serves as an FSSAI referral laboratory.
- Incubation and training services are provided through a well –established Food Processing Business Incubation cum Training Centre(FPBIC).
- Providing training and extension activities in the field of food processing at Thanjavur campus and liaison offices at Guwahati in Assam & Bathinda in Punjab.

Duties

- Admission of students in the various academic programs as per the student's intake approved by AICTE.
- Research and Development
- NABL accredited and FSSAI referral lab
- Providing training and extension activities