



**Probiotic Association of India (PAi) sponsored**

**Two-Day National Workshop on**

# **Gerobiotics supplementation through millet beverage and fermented millet curd**

**(Offline / Online Mode)**

**Organised by Microbiology and Fermentation Technology Department,  
CSIR-Central Food Technological Research Institute, Mysuru; India**

**12 & 13 April 2023**

## **Invited Speakers**

### **Chief Patron**



**Dr. Sridevi Annapurna Singh**  
**Director CSIR-CFTRI, Mysuru**



**Dr. B. Sesikera**  
**Former Director**  
**National Institute of**  
**Nutrition (ICMR), Hyderabad**



**Prof. Ramesh Sharma**  
**Former Dean, Life Sciences,**  
**North-Eastern Hill University**  
**Shillong**



**Dr. Babylatha R**  
**Principal Technical Officer, CSIR-CFTRI, Mysuru**

**Venue: Silver Jubilee Hall, M&FT Department**

**CSIR-CFTRI, Mysuru**

### About PAI

Probiotic Association of India (PAI) registered as a society with effect from 8th December 2010, is a forum dedicated to launching the probiotic movement in the country so that claim health benefits connected with the prebiotic and probiotic foods excellently reach the Indian population. The emphasis of PAI is to bring awareness among Indian consumers regarding notable health potentials of probiotics in the management of disease and general health care that can eventually aid to create a healthy society in the country by organizing international, national seminars and workshops.

### About CSIR-CFTRI

A constituent laboratory of the Council of Scientific and Industrial Research, New Delhi came into existence on 21st October 1950 with the great vision of its founders and a network of inspiring as well as dedicated scientists who had a fascination to pursue in-depth research and development in the areas of Food Science and Technology. Research focus of CSIR-CFTRI revolves around four broad areas: Engineering Sciences, Technology Development, Translational Research, and Food Protection and Safety. Research in prebiotic, probiotic and postbiotic is being carried out in the different Translational Research and Technology Development departments. In addition; gut microbial diversity, genomics and probiotic functionality of native bacteria as well as antibacterial resistance in food chain are being examined. Novel bio-preservatives from food bacteria as well as novel molecules from synthetic and natural sources are also being evaluated.

### About MFT

Department of Microbiology & Fermentation Technology is one of the most important Translational R & D departments in CSIR-CFTRI, actively engaged in exploiting the potentiality of microorganisms for the production of cell biomass and various metabolites as food additives. Focuses on R & D activities related to Identification of food-grade microbes of industrial relevance, detection of pathogens, toxins and antibiotic resistant bacteria. Also focuses on basic to advanced research in Molecular Biology and Food Microbiology areas. Scale-up studies and downstream processing of value-added products are the other thrust areas of research in this department.

### About Workshop

Gerobiotics is defined as those probiotic strains and their derived postbiotics and parabiotics that are able to beneficially attenuate the fundamental mechanism of aging, reduce physiological aging processes and expand the health span of the host. Fermented probiotic millet beverage/curd are non-dairy products with rich sources of nutrients and minerals exhibiting variety of health benefits. Millets are also rich source of phytochemicals and dietary fiber that acts as prebiotics.

The proposed workshop would focus on creating awareness about Gerobiotics and their health benefits. Methods of supplementation of well characterized native probiotics through fermented millet beverage and millet curd will be emphasized. As part of commemorating the International Year of Millets, 2023, this workshop also provides a unique opportunity to realize importance in functionality of millets in our daily diet.

**Registration details:-** The number of candidates for this workshop is restricted to 50 for offline.

The selected participants will have to register by 30th March by paying registration fee of Rs.1500/- (Rs. 500/- for online attendee). Payment should be made electronically through SBI collect.

Please find the below link for the payment.

#### Important dates -

Last date of Application - ~~30 March~~ 06 April 2023

Communication to Participants - ~~31 March~~ 07 April 2023

Date of Workshop - 12-13 April 2023

Interested candidates may fill the application form, sign, scan and send by e-mail - [geromillet2023@gmail.com](mailto:geromillet2023@gmail.com)

<https://www.onlinesbi.sbi/sbicollect/icollecthome.htm?corpID=299364>

(choose payment category - short term course - Others under Ref No. ProbioticsGH).

### Targeted Participants

Post-graduate and doctoral students in Life Sciences as well as faculty members, Assistant Professors / Scientists in Life Sciences, Technical Officers of food producing company and industry, professionals from private food industries who are engaged in teaching / research / processing of millets, fermented foods aspects can apply. Preference will be given based on 'first come first serve basis'.

### Organising Secretary:

**Dr. Prakash M Halami; Chief Scientist & Professor-AcSIR,**  
Head, Microbiology and Fermentation Technology Department,  
CSIR-CFTRI, Mysuru Ph: 0821-2517539  
E-mail: [prakashalami@cftri.res.in](mailto:prakashalami@cftri.res.in)  
Mobile: 09448082409