

National Conference on

**Translational Research to Assure  
Nutritionally superior and Safer  
Millet processing Technologies  
(TRANSMiT - 2023)**

**When: 28<sup>th</sup> - 29<sup>th</sup> April 2023**

**Where: CSIR-CFTRI, MYSURU**

ORGANIZED BY



**CSIR-CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE, MYSURU**

IN ASSOCIATION WITH



**CSIR- INDIAN INSTITUTE OF TOXICOLOGY RESEARCH,  
LUCKNOW**



**ASSOCIATION OF FOOD SCIENTISTS & TECHNOLOGISTS (INDIA)**



**THEMES**

- Nutri-Smart Millets : Nutrition, Health, Nutraceuticals
- Smart Technologies for Millet Production
- Challenges and Opportunities in the Adoption of AI and ML in the Millet Industries
- Policies and Regulations for Sustainable Millet Production and Processing
- Safety, Security and Quality in Millets and Millet Products
- Entrepreneurship and Start-ups Showcase

**IMPORTANT DATES**

**LAST DATE FOR ABSTRACT SUBMISSION**

**30<sup>th</sup> MARCH 2023**

**LAST DATE FOR REGISTRATION**

**1<sup>st</sup> APRIL 2023**

## International Year of Millet (IYM)-2023



Spearheaded by the Prime Minister, the Government of India sponsored the proposal for International Year of Millets (IYM) 2023 which was accepted by the United Nations General Assembly. The main goal of this initiative is to raise public awareness of the health benefits of millets and their suitability for cultivation under challenging conditions brought on by climate change. India wants to position itself as a global hub for millets as India is among the top five exporters of millets in world. Millets have been an integral part of our diet for centuries they

are the sole crop that will handle critical challenges in the future such as food, fuel, malnutrition, health, and climate change. In addition to a plethora of health benefits, millets are also good for the environment with low water & input requirement. Millets are also an integral part of the G-20 meetings and delegates will be given a true millet experience through tasting, meeting farmers and interactive sessions with start-ups and FPOs. The spirit of the whole of government approach is truly being seen in the celebration of the International Year of Millets 2023. In context with this vision CSIR-CFTRI, CSIR-IITR and AFSTI are organizing TRANSMiT- 2023 conference to celebrate the International Year of Millets 2023. This conference provides an excellent chance to unite CSIR labs to showcase millet's contribution to sustainable food security and to create awareness through various session, millet food mela and conclave

### About TRANSMiT 2023

The U.N. General Assembly adopted a resolution, proposed by India and supported by more than 70 countries, declaring 2023 as the “**International Year of Millets**”. Millets are the most important source of the world's food and have a significant role in the human diet throughout the world. Millets have tremendous potential to meet the global nutritional demand. Millets have been an integral part of our diet for centuries, however, unfortunately, with the ascendance of the green revolution that focused on rice and wheat; millets were relegated compounded by changing dietary habits. In the recent years, lot of efforts are being taken by various government, and non- government organizations to promote millets as a smart food and include as staple food especially to ensure food security for all.

Millets are drought-resistant crops and have many important health benefits and a cheaper and rich source of nutrition especially to the underprivileged section of population. Promoting the utilization of millet grains in urban areas to open new markets for farmers to improve their income, developing highly improved products from millet is needed. The year 2023 has been declared as “International Year of Millets” aims with us to promote usage of millets through various activities.

hence, the conference **TRANSMiT** has been culminated to bring academia, government, and civil society for a pro-people action breaking down of silos within and between these domains at global level and help in disseminating the knowledge gained through deliberations from farming, production, processing and consumption of millets, coupled with creating awareness among consumer about the nutritional and health benefits of millets. The conference aims to promote millets as a sustainable alternative for nutrition and food security.

### CSIR- Central Food Technological Research Institute, Mysuru

CSIR-Central Food Technological Research Institute (CSIR-CFTRI) has been one of the prime Institution under Council of Scientific & Industrial Research under Ministry of Science and Technology, Govt. of India devoted to Food Science & Technology for more than seven decades. The Mandate of the Institute includes ensuring food and nutritional security of the country through S&T interventions.



The Institute has been in the forefront in generating quality human resources for the development of food industry. The spectrum of programs offered are post-graduation in Food Technology, Certificate in Flour Milling and short term training for entrepreneurs and Industry personnel. Over 300 students are pursuing their doctoral studies in food and allied subjects.

Over the years, CSIR-CFTRI has brought out many innovative products and processes into the market in tune with the state-of-art R&D practices and the changing technology lifestyles of the consumers. Some of the pioneering efforts include introduction of infant foods, instant ready-mixes, parboiling of paddy, Spirulina cultivation, health and wellness food products including superfoods. Societal nutritional interventions have been the hallmark of the unique Institution and large numbers of farmers are empowered regularly on affordable and sustainable methods for value addition to agri-commodities contributing to rural economy.

Institute plays key role in sustainable food production by undertaking R & D in emerging areas such as circular economy, food analytics for ensuring safe foods, omics technologies for molecular understanding, food for health and wellness, agile and intelligent automation and application of big data as an enabler for healthy foods.

Institute facilitate cluster development activities for technology upgradation, skill development, soft intervention and capacity building in the area of food processing to boost entrepreneurship and growth of small scale units. Institute also has its resource centers in Hyderabad, Lucknow and Mumbai, rendering technical assistance to numerous entrepreneurs. The Institute has linked with large number of entrepreneurs through its digital platforms applications including free technology portal, SME corner, machinery portal – a B2B platform for linking suppliers and food entrepreneurs, micro-entrepreneurs portal, skill portal etc.

## CSIR-Indian Institute Of Toxicology Research, Lucknow

CSIR-IITR, Lucknow (a constituent laboratory of the Council of Scientific and Industrial Research (CSIR), New Delhi), was established on November 4, 1965. The institute is accredited by NABL (ISO/IEC 17025: 2005) for chemical and biological testing since the year 2000. Further, IITR is GLP certified CSIR laboratory for safety studies. It has served over 200 industries/organizations in strategic and various other sectors. CSIR-IITR has significantly contributed towards food safety and technology, which has helped regulatory agencies such as BIS and FSSAI to formulate standards and policy documents. IITR has the capability of analyzing wide spectrum of adulterants and contaminants such as pesticide residues, heavy metals and microorganisms in different food matrices.

CSIR-IITR, as a nodal laboratory coordinated CSIR-Mission Mode Programme on Food and Consumer Safety Solutions (FOCUS, 2018-2020) to meet the unmet needs of the farmers, industries, consumers and regulatory agencies. Considering the national priority, CSIR-IITR is coordinating CSIR Mission on “Advancing Technological Leads for Assuring Safety of Food (ATLAS, 2020-2023)” to develop technological solutions for food safety, security and sustainability in collaboration with other CSIR-Laboratories. CSIR-IITR has taken initiatives on predictive toxicology and risk assessment using the vast knowledgebase in the areas of biomarker development, alternate to animal models, mathematical modelling, detection and development of methods for toxins/adulterants/environmental chemicals in different matrices to name a few. The institute has contributed significantly in understanding the mode of action of new chemical entities, engineered nanomaterials and genetically modified products on living systems for safe and sustainable development of new technologies.

## Association of Food Scientists and Technologists (India) [AFST(I)]

The Association of Food Scientists and Technologists (India) popularly known as ‘AFST(I)’, is a premier and largest food professional association in India, established in 1957, and is housed in the campus of CSIR-CFTRI, Mysore, India. The AFST (I) represents more than half of India’s pool of Food Scientists and Technologists. A strong network of about 4000 members comprise fellows, life members and student members, representing both academia and industry.. The AFST(I), as you all know is continuously striving for the economic development of the Nation through amalgamation of food science and technology. The major objective of AFST(I) is to stimulate and advance knowledge base on various aspects of Food Science and Technology. Towards this objective, AFSTI organizes conferences to bring together the food scientists, engineers and technologists from R&D institutions, Industry, academia, students and policymakers on a common platform to deliberate on various challenges faced by the agri-food sector in India and to develop a strategies and plans to meet these challenges. To know more about Membership and the online link to apply for membership is <https://www.afsti.org/membership> and contact AFST(I) office via [afstimys@afsti.org](mailto:afstimys@afsti.org)



**AFSTI**  
Empowering the Food Professional

## REGISTRATION DETAILS AND FEES

CATEGORIES	AFST(I) MEMBER	NON-MEMBER
Students (Bachelors/Masters)	INR 1500	INR 2000
Faculties/Ph.D. scholars, PAs	INR 2500	INR 3000
Industry delegates	INR 4500	INR 5000
Entrepreneurs	INR 4500	INR 5000

## SPONSORSHIP

SPONSORSHIP PACKAGE DETAILS	
PLATINUM	INR 3 lakh
GOLD	INR 1.5 lakh
SILVER	INR 1 lakh

## FACTS ABOUT MILLETS

- A source of income for marginal production areas in rural, urban, regional and international trade Powerhouse of nutrition
- Resilience towards climate change
- Millet is the generic name given to more than 6,000 species of wild annual grasses found throughout the world.
- Millet is one of the oldest human foods and believed to be the first domesticated cereal grain
- Sorghum is grown in nearly 100 countries, and contributes to more than 60% of millets produced globally.
- Proso millet contains the highest amount of proteins Millet is a nutritional powerhouse providing a healthy, gluten-free source of energy, fibre, protein, B vitamins, iron, zinc and magnesium.

**Venue :**  **CSIR-CFTRI**  
Cheluvamba Mansion  
KRS Road  
Mysuru- 570020

**For Registration**

Visit  
[www.cftri.res.in](http://www.cftri.res.in)



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