

Workshop at CSIR-CFTRI on strategies to reduce sodium in food

The Hindu Bureau
MYSURU

CSIR-Central Food Technological Research Institute (CFTRI), Mysuru, along with the Association of Food Scientists and Technologists (India) - AFST(I), and the Food Future Foundation, will organise an international workshop on 'Sensory Strategies for Sodium Reduction in Indian Traditional Foods' on February 21.

The event will be held from 9 a.m. to 3 p.m. on the CSIR-CFTRI premises.

The workshop will bring together leading scientists, public health experts, regulators, industry representatives, and culinary professionals to deliberate on evidence-based sodium reduction strategies, with emphasis on sensory science, nutrition, food safety, and regulatory perspectives.

The workshop includes lectures by eminent national and international experts, panel discussions, and technical sessions focusing on the role of flavour enhancement strate-

gies in promoting healthier food choices, according to a press release.

"Given the growing importance of sodium reduction in public health and food policy, the deliberations are expected to generate significant insights for consumers, the industry, and policymakers," the organisers said.

Former CSIR-CFTRI director Sridevi Annapurna Singh will be the chief guest at the workshop, and CSIR-CFTRI director Giridhar Parvatham will preside.

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TOP NEWS

CSIR-CFTRI to hold international workshop on sensory strategies for sodium reduction in Indian traditional foods

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Our Bureau, Bengaluru

CSIR-Central Food Technological Research Institute (CFTRI), Mysuru, in association with the Association of Food Scientists & Technologists (India) - AFST(I) and the Food Future Foundation, is organising an International Workshop on "Sensory Strategies for Sodium Reduction in Indian Traditional Foods" on February 21 2026 from 09:00 AM - 3:00 PM at CSIR-CFTRI, Mysuru.

The workshop will bring together leading scientists, public health experts, regulators, industry representatives, and culinary professionals to deliberate on evidence-based sodium reduction strategies, with emphasis on sensory science, nutrition, food safety, and regulatory perspectives. The programme will include keynote addresses by eminent national and international experts, panel discussions, and technical sessions focusing on the role of flavour enhancement strategies in promoting healthier food choices.

Given the growing importance of sodium reduction in public health and food policy, the deliberations are expected to generate significant insights for consumers, industry, and policymakers.

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