



FoodPro

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Food Processing | Nutrition | Innovation

Value Addition | Traditional Foods | Food Machinery

Shelf Life | Food Quality | Nutraceuticals

Centre of Excellence | Pre & Probiotics | PMFME

Skill Development | Technology Transfer | Incubation



ಸಿ.ಎಸ್.ಐ.ಆರ್-ಕೇಂದ್ರೀಯ ಆಹಾರ ತಂತ್ರಜ್ಞಾನ ಸಂಶೋಧನಾಲಯ, ಮೈಸೂರು
 ಸಿ.ಎಸ್.ಐ.ಆರ್ - ಕೇಂದ್ರೀಯ ಖಾದ್ಯ ಪ್ರೌಢೋಗಿಕ ಅನುಸಂಧಾನ ಸಂಸ್ಥಾನ, ಮೈಸೂರು
 CSIR – Central Food Technological Research Institute, Mysuru



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CSIR-CFTRI Marks Culmination of Platinum Jubilee Celebrations

CSIR-Central Food Technological Research Institute (CSIR-CFTRI), Mysuru, hosted the Culmination Ceremony of its Platinum Jubilee Celebrations on 3 April 2026, marking a significant milestone in the Institute's remarkable journey of 75 years of contributions to food science, technology, innovation and national development. The event was graced by Dr. Jitendra Singh, Hon'ble Union Minister of State (Independent Charge) for Science & Technology and Earth Sciences and Vice President, CSIR, as the Chief Guest. Distinguished dignitaries, including Dr. (Mrs.) N. Kalaiselvi, Director General, CSIR and Secretary, DSIR; Dr. Jitendra Kumar, Managing Director, BIRAC; and Dr. C. Vasudevappa, Former Vice-Chancellor, NIFTEM-K, participated in the programme. The ceremony was presided over by Dr. GiridharParvatam, Director, CSIR-CFTRI, Mysuru.

A key highlight was the Bhoomi Pooja for the proposed hostel facility at the MG Halli campus, performed by the Hon'ble Minister. The programme also witnessed the inauguration of the BIRAC-BioNEST Incubation Centre,

strengthening CSIR-CFTRI's efforts to foster innovation, entrepreneurship and technology translation in the food and biotechnology sectors.

The event also celebrated Mysuru's rich agricultural heritage by showcasing three GI-tagged products—MysuruMallige, NanjangudRasabale and MysuruViledele. The dignitaries were welcomed with MysuruMallige and presented with NanjangudRasabale and MysuruViledele. The initiative highlighted the significance of local heritage products and their potential for value addition, market promotion and enhancing farmers' livelihoods.

The ceremony marked a fitting culmination to 75 years of CSIR-CFTRI's contributions to food science and technology, while reaffirming its commitment to innovation, entrepreneurship and societal impact.



Research Highlights

Anti-Obesity Effect of Probiotic Carrot Nectar Incorporated with *L. Plantarum* MCC5231

Delivering probiotics through a fiber-rich, plant-based matrix like carrot nectar creates a synergistic environment that enhances probiotic survivability and amplifies metabolic benefits—offering a commercially viable, functional beverage alternative for health-conscious consumers for gut health and combating vitamin A deficiency. A recent study on the anti-obesity effects of a probiotic carrot nectar incorporated with *Lactiplantibacillus plantarum* spp were compared to standalone probiotic bacterial culture or plain carrot nectar. Administration of the carrot nectar in high-fat diet (HFD)-fed mice reduced total serum cholesterol by **24.6%** compared to the untreated HFD control—outperforming direct probiotic cell administration alone by **6.1%**. The HDL/LDL ratio improved substantially across treatment groups, measuring **0.80** for the probiotic nectar group, **0.63** for the probiotic cell group, and **0.42** for the HFD control. Mice consuming the probiotic carrot nectar exhibited greater BMI reduction (**3.05 kg/m²**) than those receiving probiotic bacteria alone (**3.29 kg/m²**), whereas the HFD group averaged **3.70 kg/m²**. The formulation modulated gut microbiota by elevating beneficial *L. plantarum* levels (**7.6 log CFU/mL** vs. **4.01 log CFU/mL** in controls). Histopathology and Western blot analyses further confirmed reduced fat deposition and favorable shifts in key adipose and hepatic metabolic markers (leptin, adiponectin, PPAR- γ , LDLR, PCSK9, and SREBP).

(Source: Goel, Aditi; Khan, MdTouseef; Muthukumar, S.P.; Chauhan, Attar Singh; Tamang, JyotiPrakash; Halami, Prakash. M. (2026) Anti-Obesity Effect of Probiotic Carrot Nectar Incorporated with *L. Plantarum* MCC5231; Probiotics and Antimicrobial Proteins, 18 (5), pp. 7288 – 7303)

Lipase - catalysed acidolysis for enrichment of medium-chain triacylglycerols in virgin coconut oil and its functional properties”

Medium-chain triacylglycerols (MCTs) have attracted considerable attention owing to their nutritional and

functional benefits and their potential as a readily available energy source. In the present study, an enzyme-based approach was developed for enriching virgin coconut oil (VCO) with MCTs through lipase-catalysed acidolysis under solvent-free conditions. Caprylic (C8:0) and capric (C10:0) acids were incorporated into the VCO matrix to enhance its medium-chain fatty acid content and generate structured lipids with potential food and nutraceutical applications.

Two commercial immobilized lipases, Lipozyme RM IM from Rhizomucormiehei (1,3-specific) and Novozym 435 from *Candida antarctica* (non-specific), were evaluated for MCT enrichment. The influence of substrate molar ratio, reaction time and temperature on the incorporation of medium-chain fatty acids was investigated. Higher incorporation of capric acid was observed compared with caprylic acid. Using 10% lipase relative to the total substrate mass and an oil-to-fatty-acid molar ratio of 1:4, the optimum conditions for MCT enrichment were achieved at 40°C for 8 h, resulting in approximately 42% MCT enrichment.

The formation and enrichment of structured lipids in VCO were confirmed using advanced analytical techniques, including ¹³C NMR with inverse-gated ¹H-decoupling, gas chromatography (GC), and high-resolution mass spectrometry (HRMS). The structured VCO exhibited enhanced antimicrobial activity against selected foodborne pathogens. Furthermore, in vitro cell viability studies indicated no cytotoxic effects, supporting its functional safety.

Overall, the study demonstrates the potential of lipase-catalysed acidolysis as an efficient and solvent-free approach for developing MCT-enriched VCO. The resulting structured oil offers promising opportunities for value addition to VCO and its application as a functional lipid in food and nutraceutical products.

(Source: VP, Mayookha, Bhumika KP, RakshaUmesh, Nanishankar V. Harohally, Soujanya KV, and Suresh Kumar G.(2026) "Lipase-catalysed acidolysis for enrichment of medium-chain triacylglycerols in virgin coconut oil and its functional properties." Food & Function, 17(7), pp. 3386-3399.)

Technologies Transferred

- ✦ Shelf-stable varieties of curry pastes for vegetarian & non-vegetarian traditional cuisines (Mutton curry, Butter Chicken, Shahi paneer curry and Pindichanna)
- ✦ Pickles & chutneys : Preparation
- ✦ Potato flour
- ✦ Osmo-air dried fruits (Amla, Jackfruit, Pineapple and Mango)
- ✦ RTS Fruit juices and beverages



- ✧ Eggless cake premix
- ✧ Modified atmosphere packaging of minimally processed vegetables (Curry leaves, Coriander leaves, Potato, Cucumber and Carrot)
- ✧ Low sugar milk burfi
- ✧ Chikki with moringa
- ✧ Milk Chocolate
- ✧ Crunchy banana cereal bar
- ✧ Multigrain bread
- ✧ Preparation of spice bread
- ✧ Bread : production (9 varieties - Brown, Plain, Sweet, Milk, Whole Wheat, Fruit, High Fiber, Ragi, Bajra)
- ✧ Fiber enriched rusk
- ✧ Dehydrated whole lime
- ✧ Vegetable dehydration : Green chillies
- ✧ Oyster Mushroom : Dehydration
- ✧ Instant mushroom soup mix
- ✧ Low glycemic index noodles
- ✧ Preparation of gluten free bakery products
- ✧ Preparation of Mixed fruit and vegetable juices
- ✧ Chocolate pasta
- ✧ Sweet potato soup mix
- ✧ Honey based bakery products
- ✧ Instant finger millet khichdi mix
- ✧ Instant rava idli mix from millets and multimillets semolina
- ✧ Production of semolina (sooji/rava) from millets and preparation of multimillets semolina
- ✧ Instant upma mix from millets and multimillets semolina
- ✧ Instant finger millet (Ragi) rava idli mix
- ✧ Instant finger millet halwa mix
- ✧ Instant finger millet khichdi mix
- ✧ Instant halva mix from millets and multimillets semolina
- ✧ Egg loaf
- ✧ Ready mix : Dosa
- ✧ Dehydrated drumstick powder
- ✧ Composite Lentil Chips
- ✧ Ready-to-eat low-fat maize snack from milled maize grits
- ✧ Spice Mix : Puliogre
- ✧ Chicken wafers
- ✧ Tamarind juice concentrate
- ✧ Low fat expanded green snack using moringa
- ✧ Virgin coconut oil
- ✧ Pickles & chutneys : preparation
- ✧ Quick cooking, germinated and dehydrated pulses
- ✧ Vegetable dehydration : Onion
- ✧ Process for Nutri Fruit bars with immune boosters
- ✧ Fruit syrups and squashes
- ✧ Ready mixes : Vada, Dosa, Chakli, Jamun, Jelebi, Maddur Vada, Pakoda, Cake Doughnut, Combination Dough nut
- ✧ Ready mixes : Cake Doughnut and Combination Dough nut
- ✧ Coffee Leaf Brew Mix
- ✧ Design for Jowar Roti machine of both continuous operated and hand operated one
- ✧ Preparation of shelf stable egg albumin and egg yolk cubes
- ✧ Food colour : natural – Beetroot
- ✧ Millet based cookie
- ✧ Preparation of shelf stable roti from non-wheat cereal and millet (Ragi, Rice, Maize, Jowar, Bajra)

IPR in the Horizon

Patents Filed

- ✧ Surface-Modified Silica Reinforced Bio-Polymeric Barrier Coating Composition, Process For Preparation And Application Thereof, 04-Jun-2026, **Appl. No.202611070873**
- ✧ A Cryogenic Process and Integrated Mechanical System for Deseeding of Tamarind fruit (Tamarindusindica L.), 05-Jun-2026, **Appl. No.202611070913**

Patents Granted

▲ A Composition of Natural Bioactive Agents for

Extending the Shelf Life of Perishable

Material, 19-Jun-2026, Pat. No.592848

Training Programmes Conducted

Hands-on Training Course on Pulse Milling/Processing (April 27-29, 2026)

CSIR-CFTRI, Mysore organized a three-day Hands-on Training Course on Pulse Milling/Processing from April 27–29, 2026, sponsored by Pushkraj Dal Mill Cluster Association, Sangli, Maharashtra. The custom-made programme was designed for Self-Help Group (SHG) members and was attended by 13 participants. The programme combined expert lectures with practical demonstrations to strengthen participants' technical skills in pulse processing, cleaning, grading, dehusking, milling, quality evaluation, and value addition. Key topics included the nutritional significance and processing of pulses, pre-milling treatments, processing methods, cooking quality, packaging, value addition, and infestation control during storage. Scientific storage practices, fumigation, temperature control, and monitoring techniques were also covered to enhance product quality and processing efficiency.



Training Programme on Food Processing and Value Addition (May 5-7, 2026)

CSIR-CFTRI organized a three-day Exposure-cum-Training Programme on Food Processing and Value Addition from May 5–7, 2026, under the sponsorship of the Society for Elimination of Rural Poverty (SERP), Government of Andhra Pradesh. The farmer-centric, custom-made programme was conducted by the Traditional Foods and Applied Nutrition (TFAN) Department and was attended by 30 women participants. The programme provided participants with scientific knowledge and practical skills in food

processing and value addition, serving as an effective platform for capacity building and promoting improved food-processing practices among the farming community.

Training Programme on Fumigation, Prophylaxis and Stored-Product Pest Management (May 8-22, 2026)

CSIR-CFTRI organized a training programme on “Fumigation, Prophylaxis and Stored-Product/Commercial Pest Management Techniques for Stored Food Commodities and Premises (Batch-01)” from May 8–22, 2026. 26 participants attended the training programme, which included expert lectures on various areas of pest management viz. stored-product protection and infestation control, fumigation principles and techniques, pest detection and monitoring, pesticide formulations, improved grain storage technologies, pesticide residue analysis, mycotoxin prevention, and modern instrumentation techniques. Participants were also briefed about the ongoing R&D activities of the Food Protection and Infestation Control (FPIC) Department. Practical sessions on aluminium phosphide and methyl bromide fumigation, gas monitoring and safety procedures, post-construction termite treatment, and regulatory requirements were held for the benefit of participants. As a part of the programme, participants visited the Food Corporation of India (FCI), Whitefield Depot, Bengaluru, and the Plant Quarantine and Storage Division (PCSD), Container Freight Station (CFS), gaining practical exposure to phosphine fumigation, safety monitoring, and regulatory practices in stored-grain protection.



Training Programme on Mango-Based Products (May 12-14, 2026)

CSIR-CFTRI organized a three-day custom-made training programme on Mango-Based Products from May 12-14, 2026, sponsored by Farm Livelihoods, Andhra Pradesh – Society for Elimination of Rural Poverty (SERP), Vijayawada. A total of 31 participants were attended the programme. The training focused on mango value addition, raw material selection, pre-processing, processing technologies, quality control, food safety, packaging, and storage, along with hands-on demonstrations. Key topics included the preparation of mango pickles and chutneys, mango juice concentrates and powders, shelf-life extension and storage methods, setting up fruit and vegetable processing units, technology transfer protocols, and utilization of mango waste.



Training Programme on Processing and Value Addition of Ragi and Millets (June 1-5, 2026)

CSIR-CFTRI organized a five-day training programme on Processing and Value Addition of Ragi and Millets from June 1-5, 2026, for Self-Help Group (SHG) women from Billikere, MM Hills, with an emphasis on the potential of millet-based value addition to enhance income generation and sustainable livelihood opportunities for rural women.

The programme was sponsored by Swami Vivekananda Youth Movement and focused on grain processing, nutritional significance of millets, and value-added ragi products, including malted ragi flour, ragi beverage mix,

ragihalwa, ragipapad, ragimurukku, and extrusion-cooked ragi products.

Participants also received practical exposure to papad preparation and pressing, packaging of millet-based foods, and product standardization through interactive sessions, demonstrations, and laboratory-based training. A visit to Aasare Sanjeevini SHG Unit, Billikere, was also organized.



One-Day Training Programme on Onion Dehydration and Value Addition (June 24, 2026)

CSIR-CFTRI, Resource Centre, Mumbai, organized a one-day training programme on “Capacity Building and Knowledge Dissemination on Onion Dehydration and its Value Addition” on June 24, 2026. The programme was jointly funded by the Maharashtra State Industrial Cluster Development Programme (MSICDP), Government of Maharashtra, through the District Industries Centre (DIC), Dhule, and the SidhatvaMahila Onion Processing Association, Nyahalod, District Dhule. The programme brought together 20 women entrepreneurs from the SidhatvaMahila Onion Processing Association, focusing on capacity building, onion dehydration technologies, and value addition opportunities.



New Collaborations

✧ **TiE Mysuru Association, Mysuru, April 18, 2026**

Scope: To establish dedicated corridor for futuristic food system corridor and promote Pan-India coverage with a phased approach.

✧ **Institute of Pesticide Formulation Technology (IPFT), Gurugram, June 1, 2026**

Scope: Sharing of expertise, facilities, and technical knowledge for strengthening national capacity in pesticide residue analysis, pesticide formulation safety, and reference material development.

✧ **Tirumala Tirupati Devasthanams, Tirupati, June 13, 2026**

Scope: Food safety and quality assurance; nutritional integrity; modernization of food storage, procurement and testing; capacity building and training; shelf-life and packaging of traditional prasadam.

✧ **Bangalore Bioinnovation Centre, Bengaluru June 13, 2026**

Scope: Food technology innovation, product development, technology validation and commercialization; capacity building and skill development; shared research infrastructure; value addition of Karnataka GI-tagged commodities; incubation and entrepreneurship development.

✧ **DhaRti Foundation, IIT DHARWAD, Bengaluru, June 13-14, 2026**

Scope : Promotion of startups in biosciences,

sustainable food and agritech; capacity building; training workshops; preincubation and incubation programs.



✧ **NaaViC, NIVEDI's Agri Business Incubation Center, ICAR NIVEDI, Bengaluru, June 13-14, 2026**

Scope : Startup incubation and Ideapreneurs to nurture entrepreneurship ecosystem in food and agritech; mentoring and guidance for startups and ideapreneurs from concept to commercialization



Entrepreneurs' Speak

M/s Sri Siddhivinayaka Food Product:

Sri Siddhivinayaka Food Product (SVR) is a food manufacturing enterprise engaged in the production of traditional Indian bread products. The company specializes in Half-Cooked Chapati and Puri, manufactured using quality raw materials and hygienic processing practices to ensure safety, consistency, and authentic taste. Through its commitment to quality and customer satisfaction, the company caters to the growing demand for convenient ready-to-cook food products.





VISION:

To become a leading and trusted brand in the ready-to-cook Indian bread industry.

MISSION:

To provide hygienic and high-quality food products while preserving traditional Indian taste.

ROLE OF CFTRI :

The CSIR-Central Food Technological Research Institute (CFTRI) played a crucial role in supporting the establishment and growth of the company through technology transfer and technical guidance. CFTRI provided scientific know-how for the production of half-cooked chapati and puri, enabling the entrepreneur to adopt standardized processing methods and quality control practices. The institute also offered technical support related to product development, process optimization, hygiene, packaging, shelf-life enhancement, and food safety. Through its technology and expertise, CFTRI helped the company improve product quality, achieve consistency in production, and strengthen its market competitiveness.

Challenges:

During the initial stages of operation, the company faced several challenges, including maintaining uniform product quality, ensuring longer shelf life without compromising taste and texture, and meeting consumer expectations for traditional homemade products. The company also encountered challenges related to production efficiency, hygienic processing, packaging, and market penetration in a competitive ready-to-cook food segment.

WHY CHOOSE SVR?

- ✓ Premium Quality Ingredients
- ✓ Hygienically Processed and Packed
- ✓ Traditional Taste with Modern Standards
- ✓ Reliable Supply and Consistent Quality

BIRAC BioNEST Incubation Centre :

The BIRAC-BioNEST incubation facility at CSIR-CFTRI is designed to nurture entrepreneurial talent in food bioprocessing and biotechnology research.

Inauguration of BIRAC-BioNEST Incubation Centre, CSIR-CFTRI :

The BIRAC-BioNEST Incubation Centre at CSIR-CFTRI, Mysuru, was formally inaugurated by Dr. Jitendra Singh, Hon'ble Union Minister of State (Independent Charge) for Science & Technology and Earth Sciences and Vice President, CSIR, on April 3, 2026, as part of the culmination of CSIR-CFTRI's

Platinum Jubilee Celebrations.

The incubation centre is equipped with modern infrastructure, including cell culture, genomic and proteomic facilities, along with individual incubation suites and shared facilities to support deep-tech life science start-ups. The centre aims to strengthen the food start-up ecosystem by providing support for advanced research, scale-up trials and regulatory guidance in food bioprocessing and biotechnology, facilitating the translation of scientific innovations into market-ready products.

At the time of inauguration, the centre had 26 start-ups associated with it, including resident, hybrid, enrolled and graduated ventures. Several of these start-ups have progressed towards commercialisation of their products. Collectively, the ventures have filed 12 patents and generated multiple research publications, reflecting the growing innovation and entrepreneurial activity emerging from the incubation ecosystem.

The start-ups are working in emerging, high-value areas such as nutraceuticals, precision fermentation, probiotic and postbiotic products, CRISPR-based applications and botanical extracts, highlighting the increasing convergence of food science, biotechnology and deep-tech innovation.

Following the inauguration, Dr. Jitendra Singh interacted with the incubated start-ups and entrepreneurs, learning about their food technology ventures and sharing valuable insights, feedback and guidance. The interaction provided an opportunity for the start-ups to showcase their innovations and discuss their entrepreneurial journey and future prospects.



New Incubates at BIRAC-BioNEST Incubation Centre, CSIR-CFTRI :

The following incubates have enrolled to the

incubation centre:

Purferme Project Private Limited :

PurFerme is a deep-tech food and agri-tech startup developing premium, probiotic millet-based functional foods with blockchain-enabled traceability. It combines institutional R&D, AI-driven farm intelligence, and a D2C model to ensure quality sourcing and deliver scalable, trusted gut-health nutrition for domestic and export markets

Vcraive Foods Pvt Ltd

The company is a food technology company developing climate-resilient functional food

products using ancient grains and plant biotechnology. They have developed technology for millet-based plant milk with stable emulsions and microfoam capability for coffee applications.

Noahrajav Foods Private Limited

The company produces specialized nutrition gummies and energy bars tailored for pregnant women. These products address maternal dietary needs through safe, convenient, and palatable formats. Formulated with evidence-based ingredients, they aim to enhance nutrient intake. The approach improves compliance compared to traditional tablets and powders.

Events

Dr. B. R. Ambedkar Jayanthi Celebration (April 14, 2026)

Dr. B. R. Ambedkar Jayanthi was celebrated at CSIR-CFTRI on April 14, 2026, under the aegis of the CFTRI SC/ST Employees Welfare Association. The portrait of Dr. B. R. Ambedkar, the Father of the Indian Constitution, was garlanded as a mark of respect. Dr. Giridhar Parvatam, Director, CSIR-CFTRI, addressed the gathering and highlighted the life and contributions of Dr. Ambedkar. The programme was attended by staff members and students of the Institute.

Convocation of M.Sc. Food Technology (April 25, 2026)

CSIR-CFTRI, Mysuru, hosted the convocation ceremony for the M.Sc. Food Technology (2023-25 batch) on April 25, 2026. Dr. K. B. Lingaraju, President, Mysore Chamber of Commerce and Industry (FKCCI), Mysuru, was the Chief Guest, while Dr. Giridhar Parvatam, Director, CSIR-CFTRI, presided over the function. A total of 29 students were awarded M.Sc. Food Technology degrees by the Academy of Scientific and Innovative Research (AcSIR). The top three ranks were secured by H. S. Poornima (First Rank), Pavithra (Second Rank), and Shubra (Third Rank). Dr. Revathy Baskaran, Dr. Praveena B. Mudliar, Dr. Bettadaiah B. K., along with staff members and students, attended the ceremony.



Swachhata Pakhwada (SAP) 2026 (May 4, 2026)

Swachhata Pakhwada (SAP) 2026 was observed at CSIR-CFTRI on May 4, 2026. A Swachhata oath was administered to staff members, research scholars, and students, followed by Shramdaan and cleanliness activities across the Institute's offices and premises. Dr. Giridhar Parvatam, Director, CSIR-CFTRI, and other officials participated in the celebrations. As part of the programme, various competitions, including drawing, colouring, painting, essay writing, and slogan writing, were organized for employees' children, staff members, research scholars, project assistants, and M.Sc., ISMT, and dissertation students.



Awareness & Empowerment Session on POSH Act, 2013 (May 6, 2026)

An Awareness & Empowerment Session on the POSH Act, 2013 was organized at CSIR-CFTRI on May 6, 2026. Dr. Priya A. Jagadish, Assistant Professor and Chairperson, Internal Committee, JSS Law College, delivered a talk on "Creating Safe Workplace: Understanding POSH and Its Impact." The session was attended by women contractual staff, cleaning staff, and women employees of the Institute, with a focus on promoting awareness of workplace safety and the provisions of the POSH Act.

World Book Day Celebration (May 14, 2026)

World Book Day was celebrated at CSIR–CFTRI on May 14, 2026. Mr. AmruthDeshmukh, popularly known as “The Booklet Guy of India,” was the Chief Guest, while Prof. MurugaPoopathi Raja, Department of Chemistry, Central University of Kerala, attended as the Guest of Honor. Dr. GiridharParvatam, Director, CSIR–CFTRI, presided over the function. The programme was attended by staff members, researchers, and students of the Institute.



Valedictory of SwachhataPakhwada (SAP) 2026 (May 15, 2026)

The valedictory function of SwachhataPakhwada (SAP) 2026 was held at CSIR–CFTRI on May 15, 2026. Scientists delivered talks on topics related to maintaining a clean and healthy environment. Appreciation certificates were presented to the winners and participants of various activities conducted during the campaign. Dr. SukumarDebnath, Scientist G and Coordinator, SAP 2026, briefed the gathering on the activities conducted during the Pakhwada. Dr. GiridharParvatam, Director, CSIR–CFTRI, presided over the function, which was attended by staff members, research scholars, and students.



National Technology Day 2026 (May 18, 2026)

National Technology Day 2026 was celebrated at CSIR–CFTRI on May 18, 2026, with the theme “Responsible Innovation for Inclusive Growth.” Sri A. Apparao, Managing Director, CEC Flavours and Fragrances Pvt. Ltd., was the Chief Guest and delivered the Technology Day address. Dr. Aashitosh A. Inamdar,

Scientist G and Head, TTBD, briefed the gathering on the significance of National Technology Day and CSIR–CFTRI's industry engagements during 2025–26. Dr. GiridharParvatam, Director, CSIR–CFTRI, presided over the programme. The event featured the exchange of technology licensing agreements and the distribution of certificates of appreciation to the S&T team. Staff members, research scholars, and students actively participated in the programme.



World Environment Day (June 5, 2026)

World Environment Day was celebrated at CSIR–CFTRI on June 5, 2026. Her Highness Smt. TrishikhaKumari Wadiyar, Chairperson, Bherunda Foundation and Cyberverser Foundation, The Palace, Mysuru, graced the occasion as the Chief Guest. The celebrations commenced with tree plantation at AmruthaVana on the CFTRI campus by the Chief Guest. Dr. Sridevi Annapurna Singh, Former Director, CSIR–CFTRI, was the Guest of Honour, while Dr. GiridharParvatam, Director, CSIR–CFTRI, presided over the programme. Certificates were distributed to the winners of the poster-making competition organized for the children of CFTRI School.

World Food Safety Day (June 9, 2026)

World Food Safety Day was observed at CSIR–CFTRI on June 9, 2026. Dr. S. L. Ravindra, Designated Officer, Food Safety and Standards Authority of India, Mysuru City, graced the occasion as the Chief Guest. Dr. GiridharParvatam, Director, CSIR–CFTRI, presided over the programme. The event featured a panel discussion followed by a practical demonstration on the detection of food adulterants. Staff members, researchers, and students from Jawahar Navodaya

Vidyalaya (JNV) under the CSIR–Jigyasa programme actively participated in the event.

RISE Conclave 2026 (June 13–14, 2026)

The RISE Conclave 2026 was organized on 13–14 June 2026 at the HAL Convention Centre, Bengaluru, jointly by CSIR–NAL, CSIR–CFTRI, and CSIR–4Pi. The conclave brought together leading stakeholders from science, technology, industry, startups, MSMEs, academia, and policy to foster collaboration and showcase emerging innovations.

The conclave was envisioned as an integrated platform linking science, innovation, industry, start-ups, academia, and policy, with a focus on accelerating technology translation and commercialization. It also aimed to enable strategic partnerships, investment pathways, and job-linked incubation, while engaging and preparing students and young innovators for entrepreneurship. Through these objectives, RISE Conclave 2026 provided a platform for meaningful interactions among researchers, entrepreneurs, industries, investors, students, and policymakers.

The inaugural programme was graced by Dr. Jitendra Singh, Hon'ble Minister of State (Independent Charge) for Science & Technology and Earth Sciences; Dr. V. Narayanan, Secretary, Department of Space and Chairman, ISRO; Dr. N. Kalaiselvi, Director General, CSIR and Secretary, DSIR; and other distinguished dignitaries.

A major attraction of the conclave was Science and Technology Pavilion and exhibitions showcasing innovations by startups. As part of the conclave, CSIR–CFTRI exchanged Memoranda of Understanding (MoUs) with IIT Dharwad, NaaViC, ICAR–NIVEDI, Bangalore Bioinnovation Centre, and Tirumala Tirupati Devasthanams (TTD) to strengthen collaborative research, technology development, and knowledge transfer. CSIR–CFTRI also launched its innovative product “Bug Buster.”

The valedictory function was graced by Sri Pralhad Joshi, Hon'ble Minister of Consumer Affairs, Food and Public Distribution, as the Chief Guest. The conclave attracted more than 1,200 participants, including representatives from 80 industries, 55 MSMEs, 600 science and technology organizations, 210 startups, and 200 students and academics. The two-day programme featured keynote addresses, plenary sessions, and panel discussions involving eminent experts from diverse allied fields.

RISE Conclave 2026 served as an important platform for strengthening industry–academia–research collaborations, promoting technology translation and commercialization, creating pathways for strategic

partnerships and investment, and encouraging entrepreneurship among students and young innovators, while showcasing India's capabilities in science, technology, and innovation.



World Blood Donor Day (June 11–12, 2026)

World Blood Donor Day was observed at CSIR–CFTRI on June 11–12, 2026, with a series of awareness and blood donation activities. An awareness programme was conducted on June 11 for staff members, researchers, students, and other stakeholders. A Blood Donation Camp was organized on June 12 in collaboration with Lions Club Jeevadhara Foundation, Mysuru, and was inaugurated by Dr. Giridhar Parvatam, Director, CSIR–CFTRI. The Institute's stakeholders actively participated in the camp. The celebrations concluded with the administration of a blood donation pledge to staff members across the departments. A total of 67 members donated blood during the camp.



Symposium on “Talent Development for India's Smart Protein Sector” (June 18, 2026)

A symposium on “Talent Development for India's Smart Protein Sector” was organized at CSIR–CFTRI on June 18, 2026, in association with GFI India, SPARK Fellowship, and GFIdeas India, with the objective of nurturing the next generation of scientific leaders in the smart protein sector. Ms. Padma Ishwarya S., Senior Scientist (Plant-based), GFI India, delivered the opening remarks, while Mr. KarthikPulugurtha, Executive Director, ProVeg India, was the Guest of Honour. Dr. GiridharParvatam, Director, CSIR–CFTRI, presided over the programme. The event featured the SPARK Fellowship Graduation Ceremony, where certificates of completion were presented to GFI India's SPARK Fellows from the 2025 and 2026 batches. A panel discussion on “Academic Research Ecosystem as a Driver of the Smart Protein Sector” was also held.

One-Day Workshop on Advanced Rheology for Food Applications (June 19, 2026)

A one-day workshop on “Advanced Rheology for Food Applications – From Dough Characterization to Process Optimization” was organized at CSIR–CFTRI on June 19, 2026, by M/s Anton Paar India Pvt. Ltd. The workshop focused on the application of advanced rheological techniques for dough characterization, food product evaluation, and process optimization.

World Microbiome Day (June 29, 2026)

The Microbiology and Fermentation Technology Department, CSIR–CFTRI, celebrated World Microbiome Day on June 29, 2026, with scientific sessions highlighting recent advances in gut microbiome research. The event brought together faculty members, scientists, research scholars, and students to recognize the significance of the microbiome in human health, nutrition, and disease. Scientific sessions were delivered by Dr. Prakash M. Halami, Dr. M. V. R. K. Sarma, and Dr. Mahejibin Khan.



Upcoming events:

- ✦ Independence Day (August 15)
- ✦ Hindi Divas (September 14)
- ✦ Engineer's Day (September 15)
- ✦ Dr V Subrahmanyam Birth Anniversary (September 16)
- ✦ CSIR Foundation Day (September 26)

Visitors to CSIR-CFTRI, Mysuru

- ✦ Sri D. R. Patil, Ex-MLA and Vice Chairman, Karnataka State Decentralized Planning and Development Committee, along with his team, visited CSIR–CFTRI on April 10, 2026. The visit focused on exploring opportunities for value addition of locally grown agricultural commodities from the Gadag region, particularly pulses, oilseeds, millets, onion, and chilli. The CSIR–CFTRI team briefed the delegation on the Institute's ready-to-transfer technologies and various research, development, training, and technology-transfer activities.



- ✦ Postgraduate resident doctors (AFMS officers and civilian residents) from the Institute of Aerospace Medicine, Indian Air Force, visited CSIR–CFTRI on April 20, 2026. The delegation visited the CFTRI Showcase, Food Safety & Analytical Quality Control Laboratory (FS&AQCL), and International School of Milling Technology (ISMT) facilities



- Prof. K. N. Satyanarayana, Director, IIT–Tirupati; Dr. K. S. M. S. Raghavarao, Visiting Professor, IIT–Tirupati and Former Director, CSIR–CFTRI; Dr. Narendra Singh, Associate Professor, IIT–Tirupati; along with Mr. Dasari Rajesh and Mr. Raju, Consultants to the Government of Andhra Pradesh, visited CSIR–CFTRI on April 30, 2026. An interaction and discussion was held on chilli processing and value-added products



- A delegation comprising faculty members and students from Hokkaido University, Japan, visited CSIR–CFTRI on June 25, 2026. The delegation held an interaction with Dr. Giridhar Parvatam, Director, CSIR–CFTRI, focusing on future research collaborations, student programmes, departmental

visits, and technology development. The delegation included Prof. Hiroshi Hinouse, Prof. Shi-ichiro Nishimura, Dr. B. Siddabasave Gowda, Dr. MahadevaSwamy, Dr. Tohru Taniguchi, Mr. MifumiYuzurihara, Mr. KohkiFukushi, Mr. Iwata Yuki, and Ms. Pramodini D. C. The team visited the CFTRI Showcase, Food Engineering Pilot Plant (including the dosa-making machine), and the Department of Biochemistry and its facilities.



- Sri S. A. Ramdas, former Minister, Government of Karnataka, along with his team, visited CSIR–CFTRI, Mysuru, on June 5, 2026. Discussions were held on the modalities for creating opportunities for farmers and other stakeholders through the Cauvery Agasthya Yojana.

Technical and Invited Talks

- A seminar on “Precision Carbohydrates in Health and Disease” was organized at CSIR–CFTRI on April 21, 2026, featuring Prof. Dr. Bruce Hamaker, Director and Distinguished Professor of Food Science, Whistler Center for Carbohydrate Research, Purdue University, USA. The presentation highlighted the role of structurally defined precision carbohydrates in selectively promoting beneficial microbial populations through prebiotic–probiotic interactions. Particular emphasis was placed on formulation strategies to enhance glucagon-like peptide-1 (GLP-1) secretion, highlighting their potential in dietary approaches for managing type 2 diabetes and obesity through improved insulin sensitivity, appetite regulation, and energy balance. Scientists, technical staff, and research scholars attended the programme.
- An invited talk on “Anemia: New Agents to Target Age-old Challenges” was organized at CSIR–CFTRI on June 8, 2026. The talk was delivered by Dr. Ajay Gupta, MBBS (AIIMS), MD (AIIMS), FRCP (Edin), President & CMO, Charak Laboratories India Pvt. Ltd., and Clinical Professor of Medicine, University of California, Irvine (UCI). Scientists, technical staff, and research scholars of the Institute attended the programme.



Retirees

- **Dr.Asha MR**, Principal Technical Officer, TFAN Dept.
- **Smt. Suneetha R Bhandarkar**, Senior Technician (2), FOSTIS/Library
- **Dr Suresh PV**, Scientist G and Head, MMS Dept.
- **Dr HH Pattehkan**, Principal Technical Officer, TTBD Dept.
- **Sri Ramakrishna P**, Senior Technician, TFAN Dept.
- **Smt Anita CS**, Principal Technical Officer, PMC Dept.
- **Smt Padmini M**, Section Officer (Bill Section)[G], General Administration
- **Sri Narasimha Murthy**, Senior Technician (2), Engineering and Mechanical Maintenance.
- **Sri Umapathi Hirewodeyar**, Senior Technician (3), Central Instrumentation Facility and Services.

Ph.D.s Awarded by AcSIR



Iyyannar M (2026). Exosomal GRP75 mediated mitochondrial reprogramming drives Cisplatin resistance in Head and Neck Cancer: Therapeutic Intervention using plant Extracellular vesicles [Supervisor: Dr. Anbarasu K, Scientist-B, Department of Biochemistry]



Jessica Majaw (2026). Characterization of Zingiberrubens to explore the immunomodulatory properties and its application in bakery and extruded products [Supervisor: Dr. Prabhasankar P, Scientist-G (Retd.), Department of Flour Milling, Baking and Confectionery Technology]

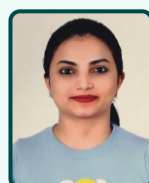
Harshitha T(2026). PROCESSING OF FOXTAIL MILLET (*Seteria italica* L.) FLOUR USING ULTRAVIOLET RADIATION [Supervisor : Dr. Sudheer Kumar Yannam, Scientist-E, Department of Traditional Foods & Applied Nutrition]



Kaneez Haleema (2026). Development of specialty whole wheat flour (atta) to meet the nutritional requirement for pregnant women and its validation in animal model [Supervisor: Dr. Suresh D Sakhare, Scientist-F, Department of Flour Milling, Baking and Confectionery Technology]



Nalina M(2026). Phage-Based Biocontrol of Foodborne Non-Typhoidal *Salmonella*: Molecular Characterization, Formulation, and Preclinical Efficacy [Supervisor: Dr. Poornima Priyadarshini C G, Scientist-E, Department of Molecular Nutrition]



Vyshali Ramesh K(2026). Studies on the effects of *Lactobacillus fermentum* on maternal and neonatal brain inflammation induced by oxidized oils [Supervisor: Dr. Ramaparasad T R, Scientist-F, Department of Biochemistry]

Dheeravathu Venkateshwarlu(2026). Studies on understanding of key genes involved in senescence and approaches to extend the shelf-life of bell pepper [Supervisor: Dr. Nandini P Shetty, Scientist-F, Department of Plant Cell Biotechnology]



Annapoorna B R(2026). Phyllanthus niruri extracts exert anti-cancer effects targeting the Hippo-YAP pathway in experimental liver cancer models [Supervisor: Dr. P Madan Kumar, Scientist-E, Department of Biochemistry]



Select Publications

- ⤴ Rani, Monika; BelurShivappa, Gnanesh Kumar; Jyothi Lakshmi, A., Enzymatic modification of pumpkin and groundnut seed proteins for enhanced digestibility: BCAA-enriched peptide profiling and structural-functional characterization (2026), Food Research International, 231, art. no. 118738 (IF: 8.8) Science and Technology, 6 (3), pp. 656–668 **(IF: 3)**
- ⤴ Chandra Varsha, Suresh ; Bettadaiah, B.K. ; Panneerselvam, Arunkumar, Multifunctional tetrahydrocurcumin reinforced methylcellulose films for shelf life evaluation of chicken meat(2026), Food Control, 182, art. no. 111798 **(IF: 6.3)**
- ⤴ Sidrameshwar, Suhasini ; Martin, Asha, Pumpkin (Cucurbita maxima) seed extract ameliorates letrozole and high-fat diet-induced PCOS in rats via SIRT1/AMPK/NF-κB signaling (2026), Food and Function, 17 (14), pp. 6466–6477 **(IF: 6.3)**
- ⤴ Pc, Kiran; P, Pramod Kumar; Prashanth K V, Harish; Ks, Devaraju, Dietary lutein protects against Emamectin benzoate induced neurotoxicity by restoring oxidative and calcium balance in Drosophila melanogaster(2026), Food Bioscience, 78, art. no. 108564 **(IF: 5.9)**
- ⤴ Babu, Akhil ; Amrutha, N.R. ; Vasudev, Anusha ; Athira, P.S. ; Jeevan Prasad Reddy, D. ; Thirumalesh, B.V.; Keshava Murthy, P.S., Synthesis of inulin-mediated silver nanoparticles and their application for the development of antimicrobial methylcellulose nanocomposite films for food packaging applications(2026), Food Bioscience, 78, art. no. 108538 **(IF: 5.9)**



Union Minister Dr. Jitendra Singh Visits CSIR–CFTRI during the Culmination of Platinum Jubilee Celebrations



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