



Protein Foods & Nutrition Development Association of India

A vibrant yellow background filled with various food ingredients. There are bowls of powders in different colors (green, white, red, purple), scoops of flour, nuts, seeds, oils in glass droppers, fresh fruits like blueberries and oranges, and herbs like basil and mint. The ingredients are scattered across the surface, creating a rich and diverse visual of food components.

Seminar On: Next Generation Food Design: Food Ingredients for Innovative and Healthier Food Products



Date:
8th May 2026



Time
9 AM



Fairfield By
Marriot,
Mumbai

Next Generation Food Design: Food Ingredients for Innovative and Healthier Food Products

Globally, the food industry is facing multiple challenges. Rising episodes of non-communicable diseases tend to increase consumer demand for healthy foods. Consumer groups and regulators are pressuring the industry to reduce salt, oils, and sugars in products. Regulators are also requiring the industry to make healthy products and display them with mandatory nutrition labelling, including front-of-pack labels such as traffic lights, health symbols, and nutrition ratings. Expectations for clean labels and sustainable foods with novel ingredients are growing. Food product developers are tasked with creating innovative new products that meet all these requirements. Consumers want foods that are not only healthy but also tasty and affordable.

Food ingredients are key to product innovation and can help meet all the challenges of new product development. They help in multiple ways to develop a desired product. Organisations are trying to develop products with less salt and sugar. Emerging consumer trends toward protein-rich products make them a healthy choice. Healthy ingredients like probiotics can enhance a product's nutritional value by improving gut health. Functional ingredients improve the overall product acceptability. Speciality ingredients like enzymes and emulsifiers redefine food performance. Colours and flavours are important because they enhance the product's sensory appeal and acceptance.

PFNDAI is happy to announce a day Seminar on “Food Ingredients for innovative and healthier food design”. This seminar will discuss all the above aspects and innovations in Food Ingredients. It is an opportunity to learn from and update ourselves with the latest developments in the field from the Champions of Industry, Scientists, Technologists, and Nutritionists. This multidisciplinary programme will include scientific presentations in two technical sessions and a panel discussion.

We invite you to join us on the 8th May 2026, at Hotel Fairfield by Marriott, Mumbai, for this PFNDAI Seminar.

Our Sponsors so far



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Program

- **Opening Remarks: Dr. Shashank Bhalkar, Executive Director, PFNDAI**
- **Chairman's Address: Dr. Shatadru Sengupta, Chairman, PFNDAI**
- **Keynote Address on Ingredient Technologies Enabling Nutrition Without Compromising Sensory Appeal**

SESSION 1: REFORMULATING FOOD FOR BETTER NUTRITION

- **Science and Strategy in Sugar Reduction - Mr. Shaminder Singh, Pepsico**
- **Value Addition through Postbiotics and Fibers - Mr. Akshay Telang, ADM**
- **Proteins Advances and Application - Glanbia**

SESSION 2: ADDITIVE SYSTEMS FOR ENHANCED CONSUMER EXPERIENCE

- **Microencapsulation a Very Creative & Effective Solution for Nutraceuticals & Foods - Mr. Sanjay Singh - Vinayak Ingredients**
- **How Specialty Ingredients are Redefining Food Performance - Fine Organics**
- **Importance of Flavours in Innovative Food Design**

PANEL DISCUSSION: CHALLENGES IN PRODUCT INNOVATIONS

Registration Fees details



- **PFNDAI Members – 3000 INR**
- **Non-members – 4500 INR**
- **Students – 1000 INR**
- **On-spot registrations – 4500 INR**
- **Please mention correct email ids in the registration form as payment details will be sent via mails.**