



PROTEIN FOODS AND NUTRITION DEVELOPMENT ASSOCIATION OF INDIA

SEMINAR ON

INNOVATIONS IN PROCESSED FOODS: PATHWAYS TO HEALTH & WELLNESS



VENUE:
BHARAT RATNAM MEGA MCFC
SEEPZ, ANDHERI (E), MUMBAI

FRIDAY
OCTOBER
09, 2026

Seminar on
**Innovations in Processed Foods:
Pathways to Health and Wellness**
October 9, 2026 in Mumbai

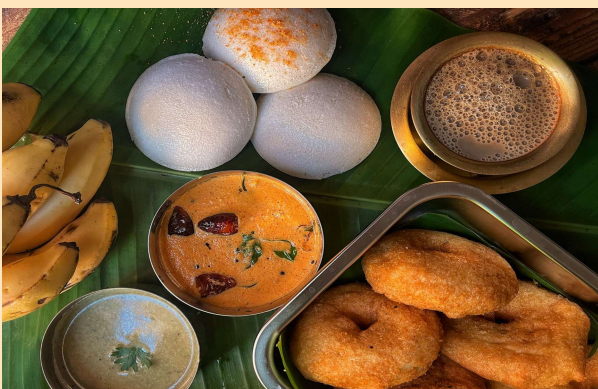
Food is no longer viewed solely as a source of sustenance but as a means to actively support health and wellness. Advances in nutrition science and processing technologies have enabled the development of foods that not only provide essential energy and nutrients but also deliver functional health benefits. Processing methods now allow for nutrient preservation, controlled energy content, and the incorporation of dietary fibres without compromising taste or texture.

Consumer demand for products tailored to specific needs—such as women's health, vegan diets, and weight management—has encouraged the industry to design foods that align with daily wellness goals. This shift has redefined the market, where convenience must coexist with long-term well-being. Reductions in fat, salt, and sugar are being complemented by innovative replacements, while food additives are increasingly valued for their sensory appeal.

Enzyme technology has emerged as a powerful tool, improving product quality and nutritional value. Applications include lactose-free formulations, removal of phytates to enhance mineral bioavailability, and reduction of harmful acrylamides during cooking. Similarly, botanicals used as nutraceuticals are being incorporated into foods through techniques like microencapsulation, which protect sensitive compounds and mask undesirable flavours, ensuring both health benefits and consumer acceptance.

These innovations highlight how processing can make foods healthier, affordable, and widely accessible, helping to combat malnutrition while meeting modern lifestyle demands. To showcase these advancements, the Protein Foods & Nutrition Development Association of India (PFNDAI) is organizing a seminar in Mumbai on Friday, 9th October 2026. The event will bring together eminent food scientists, technologists, nutrition experts, regulatory authorities, and industry professionals. It will feature expert presentations, panel discussions, and exhibits of novel products and ingredients designed to transform ordinary foods into functional, health-promoting options. So please join us for the seminar.

Dr Malathy Venkatesan, Convener, Seminar & Project Coordinator, PFNDAI



PROGRAMME

Inaugural Session

Welcome: Dr Shatadru Sengupta, Chairman, PFNDAI

Keynote: Mr Bhupinder Singh, MD, Vista Processed Foods

Introduction: Dr Malathy V., Convener, Seminar, PFNDAI

Vote of Thanks: Ms Dolly Soni, Program & Marketing Manager, PFNDAI

Session 1: Processing for Pleasure & for Health

Sugar Reduction Problems and Strategy: Mr Jitin Garg, Mondelez

Challenges and Innovations for Developing Healthy & Delightful Food Products: HUL

Beyond Hydration: Wellness Beverages that Nourish Body & Mind: Ms Mili Bhattacharya: Coca Cola

Boosting Nutrition Through Food Fortification: Mr Vikram Kelkar: Hexagon

Lunch & Visit to Stalls

Session 2: Food Be Thy Medicine

From Policy to Practice & Navigating the Evolving Food Regulatory Landscape: Herbalife

Microbiome Keeps Gut & Mind Healthy: Amway

Whey Proteins : Ms Rini Sanyal Glanbia

Tea:

Session 3: What Makes Food Healthier & Tastier

Healthy Fats & Oils Make Food Flavourful, Safe & Nutritious: Mr Tansukh Jain, AAK

Role of Additives & Stabilisers in Reformulation of Food Products: Dr Sachin Jagtap, Fine Organic

Innovations in Nutrient Protection by Newer Technologies: Roots Formulations

Concluding Remarks: Prof J S Pai, Chairman, Seminar Committee

Vote of Thanks: Ms Sanyukta Telange, Food Technologist & Regulatory Support

(Topics & Speakers are Tentative & may be subject to changes)

Registration for the seminar can be completed by downloading, filling, and uploading the provided Google form along with the required fees. This gathering promises to be a valuable opportunity for knowledge exchange and collaboration in shaping the future of food processing and nutrition.

Contact for Information

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