



BLUEBERRY Processing Seminar

“TRENDS, INNOVATION AND OPPORTUNITIES”

TUESDAY, JUNE 13, 2023, JIO WORLD CENTER,
C, Block, Bandra Kurla Complex. Mumbai – 400 099

This seminar is bringing together Importers, Wholesalers, Food Processing and Hospitality industries and influencers and thought leaders to explore inspiring blueberry possibilities.

SUPPORTED BY:



Register at <https://forms.gle/V6xZ9fzAduBoSAk29>

RSVP: Raj Kapoor Mobile/WhatsApp: +91 9810158318 Email: rajkapoor@usblueberry.in

8 am to 9 am

USA Blueberry Exhibitor Set Up

Spotlight Award – Competition

Location: Suite 204 A&B

Participation Registration for USA Blueberry Processing Seminar

Location: Suite 205 A&B

9.30 to 10.30 am

Lead Session

Opening Remarks

Ms. Renata Dalton

Director, Global Business Development, U. S. Highbush Blueberry Council

Special Remarks

Mr. Girish Pai

Director, Natural Ice-creams

Dr. Suresh Itapu

CEO and Director, NutriTech Consulting Pvt. Ltd.

Ms. Rhiannon Elms

Senior Agricultural Attaché, USDA Foreign Agricultural Service

U.S. Consulate General Mumbai

Chief Guest Remarks

Padma Shri Master Chef Sanjeev Kapoor

Release of USA Blueberry Recipe Book by Chef Sanjeev Kapoor

Inauguration of Spotlight Award Competition

10.30 to 11.00 am

Networking Tea Break

11.00 to 11.45 am

Panel Session 1 - Macro Trends - An effort to increase consumption of blueberries in India

Session Lead

Mr. Gunjan Jain

CEO and Managing Director, VKC Nuts Pvt. Ltd. and NUT Lounge

Panellists

Mr. Saurabh Raina

Assistant Vice President - Fresh, Reliance Retail Ltd.

Mr. Dinesh Shinde

CEO, Anusaya Group Of Company

Mr. Rajesh Francis

Managing Director, MagSon Retail and Distribution Pvt Ltd

Mr. Suresh Kolamala

Category Manager, Nature Basket Ltd

Mr. Yash Gawdi

Founder & CEO, Candor Foods Pvt. Ltd.

11.45 am to 12.30 pm

Panel Session 2 - Trends of Blueberries in Culinary and traditional confectionery and savoury applications

Session Lead

Mr. Harpawan Singh Kapoor

Executive Chef & Head of product Development, ITC Limited - New Business Development Cell

Panellists

Mr. Ritesh Mathur

Founder, F2F Food and Beverage Consultants

Ms. Rakhee Vaswani

Chef and Founder a Palate Culinary Academy

Mr. Shorya Kapoor

Chef and Bakery Technologist

CEO and Founder, The Cyprus

Mr. Kinjal Patel

Director Sales & Marketing, Murlidhar Sweets

Ms. Surabhi Sumant

New Product Development Manager, Urban Platter

Instore Direct Trading Pvt. Ltd.

12.30 to 1.15 pm

Panel Session 3 - Blueberry Ingredients for Several Food Applications

Session Lead

Mr. Sachin Saxena

Head – Functional Foods, Marico Ltd.

Panellists

Ms. Niharika Jain

Founder and Director, Chemvera Specialty Chemicals Pvt. Ltd. (Agent – Microdried-USA)

Mr. Nilesh Lele

President, Chamber for Advancement of Small & Medium Businesses (CASMB)

Mr. Rajinder Bhagat

Managing Director, Orchard Brands Pvt Ltd

Mr. Kanish Gupta

Director, Supreme Enterprise

Mr. Sanjeev Kumar Sharma

Senior Group Leader, Mondelez India

1.15 to 2.00 pm

Net-Working Lunch

02.00 to 02.45 pm

Power Snacking: Increase Overall Nutrition with Blueberries

Session Lead

Dr. Kavitha Reddy

Nutritionist and Owner, Sreya Nutritional, Hyderabad

Opening Remarks

Dr. Leslie Wada

Sr. Director of Nutrition & Health Research

U.S. Highbush Blueberry Council

Special Address

Quality, Standards and Safety for Blueberries Products

Dr. Nilesh Amritkar

AFSTI President 2024, MD Envirocare Labs

Panellists

Prof (Dr) Prakash Kondekar

Hon Director, Indian Institute of Naturopathy

Dr. Ashni Kapoor

Director, Assocom India Pvt. Ltd.

2.45 to 4.00 pm

USHBC Spotlight Awards Presentation

4.00 pm - Close and Tea/Coffee

SPEAKERS PROFILE



Renata Dalton is the director of global business development for the U.S. Highbush Blueberry Council (USHBC).

In this role, she directs the USHBC's export market development programs that are funded in part by the United States Department of Agriculture (USDA) Foreign Agricultural Service (FAS), and leads trade policy and market access initiatives for the blueberry industry. Renata ensures compliance with all federal regulations and collects marketing data for government and industry use. She's also charged with directing global market development programs in North and Southeast Asia (including China, India, Japan, Malaysia, the Philippines, South Korea, and Vietnam). She's responsible for managing \$1.9M in USDA Foreign Agricultural Service (FAS) funding from the Market Access Program (MAP), the Quality Samples Program (QSP), and three Technical Assistance For Specialty Programs (TASC) grants."

Mr. Girish Pai, Director, Kamaths Ourtimes Ice creams Private Limited (Brand "Naturals Ice creams")

Mr. Girish Pai has more than 30 experience with Natural Ice creams, (From Scooper → Cashier → Manager → Factory Supervisor → Factory In-charge → Director).

His accomplishments are :

- installation of batch freezers
- formulating milk evaporation through kettle milk processing
- setting up ERP systems
- conducting training and development programs for the employees
- setting up stores and handling franchisees
- setting up upright manufacturing practices etc.

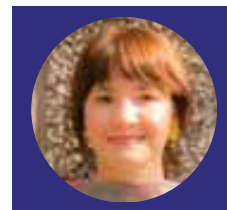


Dr. Suresh Itapu, CEO and Director, NutriTech Consulting Pvt. Ltd.

Dr. Suresh Itapu has a Ph.D. in Food Science and Technology from G.B. Pant University of Agriculture and Technology, Pantnagar, India. He worked for five years at Department of Food Science, Purdue University (USA). From 2000 until 2009, Dr. Suresh Itapu worked as Technical Director and Global Technical Director – Human Nutrition with ASA – International Marketing /USSEC. In 2010, Dr. Itapu started NutriTech Consulting Services Pvt. Ltd. and started working on health foods, food fortification, development of convenience foods, dry blended nutritional and health supplement, disease specific health foods, bakery products, nutrition products using different food processing technologies. Dr. Itapu is volunteering his time as Vice President of Society for Energy Environment and Development, an NGO work on value addition to fruits and vegetable using solar food processing.

Ms. Rhiannon Elms, Senior Agricultural Attaché, USDA Foreign Agricultural Service U.S. Consulate General Mumbai

Ms. Rhiannon Elms is the Senior Agricultural Attaché for the Office of Agricultural Affairs at the U.S. Consulate General Mumbai. Prior to this role she served as Agricultural Attaché in the Office of Agricultural Affairs in Mexico City, Mexico where her commodity analysis and policy portfolio included cotton, horticulture products, sugar, climate smart agriculture, agricultural labor, and technical assistance projects. Before joining the foreign service, Rhiannon was a civil servant in the Foreign Agricultural Service where she worked on climate smart agricultural initiatives and as a rice analyst for the western hemisphere. Previously she worked at USDA's National Institute of Food and Agriculture, supporting extension and education research initiatives with Native American Colleges and Universities. Originally from West Virginia, Rhiannon served as a Peace Corps Volunteer in Uganda, and studied International Relations.



Chef Sanjeev Kapoor

Every child and adult from the 90's, would have watched the path-breaking, longest-running cookery show in Asia, 'Khana Khazana', by Chef Extraordinaire Sanjeev Kapoor. With that constant smile on his face while cooking and his famous dialogue 'Namak Swad Anusar', Chef Sanjeev Kapoor soon became everyone's most favorite Chef and a household name. TV show host, author of bestselling cookbooks, restaurant owner and winner of several culinary honours, Master Chef Sanjeev Kapoor's innovations in Indian cuisine are sought after in India and abroad. He has the proud distinction of being the only chef in the world to have his own television channel – FoodFood. A self-confessed gadget freak, Sanjeev channelled his love for technology to create Wonderchef, a premier cookware and kitchen appliances brand that brought about a revolution to the Indian kitchen through its innovative products and continues to do so. In addition to this, he is also the co-founder of Tiny Chef, a company working on culinary AI and ML, as well as launched his own online academy sanjeevkapooracademy.com. He is living his dream of making Indian cuisine the number one in the world and empowering women to become more self-sufficient, through the power of cooking. For his contribution to Indian Cuisine, he was awarded with the Padma Shri in 2017, one of India's highest civilian awards. Winner of the Best Executive Chef title in India, Mercury Gold Award at IFCA Geneva and one of the 7 chefs in the world with a case study published on him by Harvard Business School, Sanjeev Kapoor is credited with giving credibility and recognition to the profession of cooking in India.

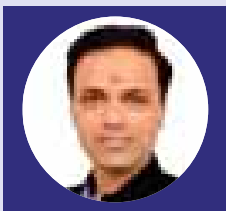


Mr. Gunjan Jain, CEO & Managing Director, VKC Nuts Pvt Ltd.

VKC Nuts is India's leading Fully Integrated Nuts & Dried Fruit Company and owner of India's foremost Brand 'NUTRAJ' in the category. Mr. Gunjan Jain has Nuts & Dried Fruits running as 'Adrenaline' in his blood – through his company, he has successfully pursued his passion of making all such healthy products available to every nook and corner of India. Extensively travelled the world over for networking and expanding his base, he has developed a very dependable supplier base across all geographies the world over- he is now reckoned as the encyclopedia of India's Nuts & Dried Fruit Trade and is invited at world forums as a speaker to share his valued opinions and perspectives on future of the trade.

Mr. Saurabh Raina, Assistant Vice President - Fresh, Reliance Retail Ltd.

Mr. Saurabh Raina is Assistant Vice-President of fresh for Reliance Retail. He has over 20 years' experience in fresh food retail and wholesale. Prior to joining Reliance, he was Vice-President of sales and marketing for major fresh fruit importer NGK Trading. Saurabh has also held management positions in major corporates such as Walmart, Del Monte and Tata Group.



Mr. Dinesh Shinde, CEO, Anusaya Group Of Company

CEO worldwide Of Anusaya Fresh Group of companies actively present in Eleven countries which include INDIA, USA, CANADA, etc. Holds a Business Admin Degree with more than ten years of experience in the Import and Export of high-quality fresh fruits, frozen foods, vegetables, and flowers worldwide. Formed a good relationship with Naturipe (USA California based Blueberry company) and holds Sole distribution for India. As of 2021, volume of 1,000,000 Pannets fresh Blueberries was imported to India. Lead in creating an Exclusive partnership with High bush blueberry council in 2014 thus making Anusaya Fresh among the first importers of blueberries in India from Canada and USA.

Mr. Rajesh Francis, Managing Director, MagSon Retail and Distribution Pvt Ltd

Mr. Rajesh is a highly experienced professional with over 27 years of expertise in the Advertising, Banking, Restaurant, and Retail sectors. He founded MagSon – Gourmet Foods retail store in 2009, and through his strategic leadership, the company has grown to become a market leader in the western region of India in just 14 years. With 25 stores across Gujarat, Rajasthan, and Maharashtra, MagSon Retail & Distribution Limited has established a strong presence and a reputation for excellence. Rajesh's diverse background and deep understanding of advertising, banking, and the restaurant and retail industries have been instrumental in the success of MagSon. His innovative marketing strategies and financial acumen have contributed to the company's growth and profitability. Moreover, Rajesh's focus on creating an exceptional customer experience has garnered customer loyalty and set MagSon apart from its competitors. Under Rajesh's visionary leadership, MagSon continues to thrive and expand. With a commitment to excellence, innovation, and customer satisfaction, the company is well-positioned for future success and poised to become a national leader in the retail industry.



Mr. Suresh Kolamala, Head-Fresh Fruits and Vegetable Sourcing, Nature Basket

He is heading Fresh Fruits and Vegetables in Nature Basket, the best Gourmet retailer in India. He is an Agri professional with 24 years of experience, both from Retails since inception and earlier with Farm Inputs industry. He has worked with Modern retailers like Reliance, Tesco, Future Retail.

Mr. Yash Gawdi, Founder & CEO, Candor Foods Pvt. Ltd.

In the 10 years since its inception, Candor Foods has focused on the B2B2C promoting health foods in India. Vertically integrated from sourcing to retail stores, Candor Foods has endeavored to promote the consumption of nuts, dry fruits, dates and seed through cost effective packaging solutions and value added products like energy bars, cereals and baked snacks. At Candor we believe that The US blueberry as a healthier snack & delectable ingredient has been largely accepted by the Indian consumers and the sheer growth in the volumes over the last 7 years are a testament to the consistent quality of the dried Blueberries that are grown & processed in US. The evolving consumer food segment in India with business drivers like Ecommerce, gourmet food stores and social media influencer presents great potential to the growth of US Blueberries.





Harpawan Singh Kapoor, Executive Chef & Head of product Development, ITC Limited - New Business Development Cell

After finishing his school at St. Thomas's Boy's School, Kolkata, he completed his further students from Osmania University and Institute of Hotel Management, Catering Technology, and Applied Nutrition, Hyderabad in 2000. Harpawan at the age of 27 was the Executive Pastry Chef & Executive Sous Chef at ITC Sonar.. He at the age of 35 with an accumulative working experience of 14 years in the Hotel Industry got transferred to the ITC Foods Business Division as Chef R&D - _Head of Product_d_e_v_e_l_o_p_m_e_n_t_ "S_p_e_c_i_a_l_t_y_ _F_o_o_d_s_" _designing and conceptualizing premium and luxury food products for the niche FMCG market and has played a crucial role in the design and development of various products. Since November 2019 he is functioning as Executive Chef & Head of product Development for ITC - New Business Development Cell (startup cell) contributing towards products & product concepts which can be actualized to set up a fresh food service-based business model which is profitable and feasible/doable. Currently setting up various Fresh Food Service Oriented Businesses for ITC NBD Cell namely Multichannel Kiosks (Railways, Airports, Corporate Tech Parks), Cloud Kitchen brands (ITC MasterChef Creations, ITC Sunfeast Baked Creations) churning out innovative product formats/concepts for ITC-New Business Development Cell along with instant consumer feedback by conducting live product workshops with consumers through this kitchen.

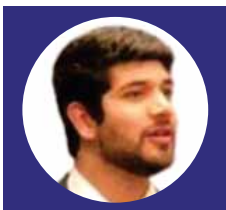
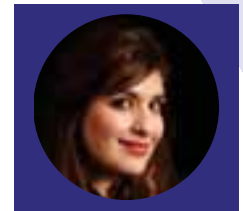


Mr. Ritesh Mathur, Founder, F2F Food and Beverage Consultants

Mr. Ritesh Mathur is founder of F2F Food and Beverage Consultants and has 24+ years of experience in R & D, New Product Development, Setting of R & D Centres, Food Safety, Regulations, Sensory, Consumer Panels, Product Launches and Quality Assurance in the food industry. Have Patents and publications on his name. He Worked at senior level and leading the R & D for reputed companies like McDonalds, Danone, General Mills, Godfrey Phillips and Raptakos Brett. He also guides research students at different Food Science and Technology colleges across India. Ritesh is alumni of ICT (formerly known as UDCT, Mumbai) and NMIMS. He is also Secretary for AFST (Association of Food Scientist and Technologist) Mumbai Chapter.

Celebrity Chef Rakhee Vaswani

Chef Rakhee is known popularly as the Desi Nigella is a TV host of many food shows on Zee, foodfood and TLC , also an author ,a consultant and founder of Palate Culinary Academy a boutique international cooking & baking school with 2 UK accreditations for upcoming chefs.



Mr. Shorya Kapoor

He worked since adolescence and has become an important technical asset to industry and customers. Shorya has completed training at the Hyeon College in South Korea and holds a degree in Bakery Technology from the American Institute of Baking (AIB) in Mahattan, Kansas. Currently Shorya is studying Executive Management Program at the Indian Institute of Management (IIM). One year ago, Shorya has opened his own wholesale bakery operation called Cyprus located in Delhi NCR which produces modern and innovative bakery solutions for wholesale and retail customers. He has become a "celebrity chef" by practical experience and has conducted and has been regularly featured in USDA Taste of America promotions.

Mr. Kinjal Patel, Director Sales & Marketing, Murlidhar Sweets

Kinjal Patel joined his family business of Murlidhar sweets in 2000. Murlidhar has been producing , retailing and exports traditional sweets and savoury products since 1994. Specialized in Milk sweets, Shrikhand, Namkeen

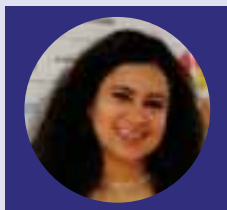


Ms. Surabhi Sumant, New Product Development Manager, Urban Platter

Surabhi has been working as Product Developer and Quality Manager with 4.5 years of positive industry experience. Well versed with quality monitoring, food product formulation and certifications.

Mr. Sachin Sexena, Head of R&D, Marico Ltd.

Presently working with Marico Ltd as Head of R&D Food, +22 yrs work experience with Research & development for various product range. In past associated with Agrotech, ITC, Pepsico, GSK consumer healthcare. As a part of health & wellness journey working closely for life style diseases like obesity, diabetic and heart health.



Ms. Niharika Jain, Founder and Director, Chemvera Specialty Chemicals Pvt. Ltd. (Agent - Microdried-USA)

Ms. Niharika Jain is the founder of Chemvera, a specialty ingredients distributor based in Mumbai. Chemvera offers a comprehensive portfolio of high-performance ingredients from the world's leading manufacturers like, MicroDried (USA), many others. Chemvera also provides formulation expertise to succeed across a broad range of food and nutraceutical applications - bakery, beverages, dairy, proteins, snacks, and more. Niharika is a Polymer Technologist from UDCT and MBA from ISB, Hyderabad.

Mr. Nilesh Lele, President, Chamber for Advancement of Small & Medium Businesses (CASMB)

Nilesh Lele is a young dynamic technocrat with over 20 years of experience in varied fields in India and in USA. He has been a serial entrepreneur and built and excelled businesses in beverages and fruit wines. Currently he is the co-founder of Foodtech Pathshala, which is into e-learning and has already trained 10,000+ e-learners since Jan 1st 2022. He is Founding Partner of RampUP Advisory LLP, which is into M&A Advisory and Startup Funding. The company is closely associated with 100+ startups and helping them raise funding through debt & equity (angel investments, VC / PE funding). Currently he is serving as Vice President of Association of Food Scientists & Technologists India (AFSTI) HQ; President, Chamber for Advancement of Small and Medium Businesses; Mentor for Food & Beverages and Agriculture - StartUp India, DPIIT Govt. of India; Convener for Maharashtra State, NetProFaN initiative of FSSAI. New Delhi promoting Eat Right India movement; and Board of Studies Member for various institute, colleges and universities across India.

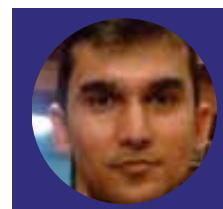


Mr. Rajinder Bhagat, Managing Director, Orchard Brands Pvt Ltd

Rajinder Bhagat is a post graduate in Management Studies from JBIMS. He has more than 25 years of experience in various business development roles in MNC's like Leo Burnett (Advertisement agency), Firmenich (Flavour) and Doehler Group (Beverage ingredients). He's delivered business growth for food ingredients companies by penetrating into large multinational players as well as expanding market reach by identifying and nurturing strategic new players in the food industry in India and International markets. Has worked on all major categories of food and beverage products and developed market entry strategies for emerging categories like processed foods, International Chain Accounts and health & wellness products. He's looked upon by his customers and colleagues for his creative problem-solving approach, be it new concept development, sensory enhancement, market mapping or product re-engineering. Adopts a collaborative approach in building business's across diverse markets and has a strong network of global strategic partners.

Mr. Kanish Gupta, Proprietor, Supreme Enterprises

Young and dynamic team is lead by Kanish Gupta. Kanish started the enterprise as a one man venture 15 years back - executing all the functions right from taking orders, effecting deliveries, addressing problems and issues with retailers and also collections. With his experience at the ground level coupled with his vision about the packaged food market in India, Kanish has brought Supreme Enterprises to the threshold of high growth. Today Supreme has in house strength of people and a large dealership and distribution network in the country and imports products from over 10 countries across globe.



Mr. Sanjeev Kumar Sharma, Senior Group Leader, Mondelez India

Sanjeev Kumar Sharma is currently Senior Group Leader with Mondelez International and he leads value engineering agenda for chocolate category in AMEA region. He has more than 15 yrs of professional experience in R&D and previously worked with Nestle and Heinz. He is also a passionate food technologist who is continuously working towards skill and knowledge development of budding food technologists for last 16 yrs through his books, blogs, website, app, YouTube video lectures and live lectures. He has been instrumental in bringing different young professional across India (and few from neighboring countries) together for knowledge exchange and mutual support. His commitment and perseverance towards capability development of food technologist has helped him to constantly upgrade himself with fast moving technologies and brings innovation in teaching and skill development. He is the author of books Objective Food Science; Objective Food Science and Safety Std; Science of Cocoa

Processing & GATE Life Science. He is founder of www.foodtechpathshala.com. He is part of Co-option Members of Expert Committee [EC] of Ministry of Food Processing Industries and he was Part of editorial board of Indian Food Industry Magazine, published by Association of Food Scientists and Technologists of India

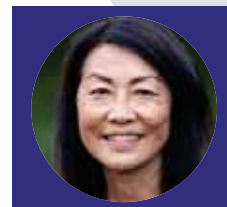


Dr. Kavitha Reddy, Owner, Sreya Nutrition Consulting Services

Dr. Kavitha Reddy did her Masters in Foods and Nutrition from APAU, Hyderabad and her Ph.D. from Central Food Technological Research Institute (Mysore) in Food Science. She worked as a visiting scientist for three years at Food Science Department, Wageningen Agricultural University, The Netherlands. She then moved to Purdue University, Indiana, USA to work for four years at Food Science Department. She then relocated back to India and has worked as a nutrition consultant to American Soybean Association/US Soybean Export Council for over seven years in Delhi. She conducted nutrition-based workshops for doctors, dietitians, nutrition students etc during that period. She authored a cookbook "The Indian Soy Cookbook" published by Rupa and Co. Since early 2010, Kavitha co-founded NutriTech Consulting Services Pvt. Ltd. and is looking after nutrition communications, designing and development of health and nutrition products. Dr. Kavitha Reddy also runs Sreya Nutrition Consulting Services. She does nutrition counselling for various lifestyle diseases (Weight Management, Diabetes, Heart Problems etc) and conducts workshops for Corporates, Schools, Colleges, Clubs etc. She conducts workshops for US Soybean Export Council and US Blueberries Council on a regular basis. She writes nutrition articles and conducts workshops for companies such as AIBTM, 24 Mantra, Altplus (UK), Living Foods, Terra Origin (USA), USSEC (USA), U.S. Highbush Blueberry Council (USA), etc as and when required. Presently, she is based in Hyderabad and also works as guest faculty taking Nutrition and Food Science courses at IIHM.

Dr. Leslie Wada, PhD, RD, Sr. Director of Nutrition & Health Research, U.S. Highbush Blueberry Council

Leslie Wada has been working with the US Highbush Blueberry Council (USHBC) for the past twelve years in different capacities. Recently she is appointed as Senior Director of Nutrition and Health Research programs of US Highbush Blueberry Council. She is managing USHBC's multi-million dollar pipeline of health research projects and leading the health and nutrition pillar of the USHBC's 2021-2025 strategic plan, integrating the research projects and results with the council's overall strategy in marketing and promotions. Leslie Wada is a registered dietitian with an undergraduate degree in nutrition and dietetics from the University of California, Davis, Wada earned a Ph.D. in nutritional sciences from the University of California, Berkeley. She worked as a research scientist on nutrition studies and taught classes in dietetics at UC Berkeley before leaving academia to work with companies that developed functional foods and ingredients. For the past 20+ years, she has worked as an independent consultant for companies in the food and agriculture industry.



Dr. Nilesh Amritkar, AFSTI President 2024, MD Envirocare Labs

Nilesh Amritkar is PhD in Microbiology from UDCT Mumbai and is currently Managing Director, at Envirocare Labs. He is working in the field of Testing, Inspection and Certification of Food, Environment, Pharma, and Consumer Products since past 25 years. Dr Nilesh has been instrumental in getting his lab accredited under ISO 17025 & ISO 17043 by NABL and approved by regulatory bodies such as MoEF, MoFPI, FSSAI, FDA, BIS, EIC, APEDA, AGMARK, GAFTA-UK. He has many publications in national as well as international journals and has presented scientific and business lectures at many events across the globe. Dr Nilesh holds key positions in various association bodies such as AFSTI and is on board of various scientific representations at FSSAI, FDA, BIS. He is AFSTI President Designate for 2023 and will be AFSTI President in 2024. He is an empanelled assessor with NABL India as well as UAE accreditation bodies. He is the Program Incharge at the centre for IGNOU Post graduate diploma in Food Safety & Quality Management. Dr Nilesh is recipient of many awards including Skoch Order of Merit Award 2015, Young SME Value Creator Award 2018 and Outstanding Entrepreneur Award 2019, CQFS Food Safety Award 2022. Dr Nilesh has also established a Foundation which closely works on UN Sustainable Development Goals by integrating PSR and CSR for a Sustainable future. As part of continual learning, he is pursuing his Strategy Management Course at Stanford Graduate Business School.

Prof (Dr) Prakash Kondekar, Hon Director, Indian Institute of Naturopathy, Sr Advisor AFSTI, Mumbai.

Prof (Dr) Prakash Kondekar has worked with Agro Industries from 1970 to 1995. He Academia and Medical Practitioner. He presented papers & conducted workshops-UK, USA, Germany, Mauritius, Singapore, UAE, Vietnam, Italy & Spain. In India, conducted 755, Health Management workshops. Invited by AICR Washington DC for Intl Conf on Food Nutrition since 2003, onwards.. Invited by American Universities, Portland Kenmore, University of Texas in



Purdue University in Indiana Police 2019. In Corvid 19 pandemic conducted, 50 # solo webinars, for UK,USA, Dubai, Saudi-Arabia, Malaysia, Philippines. Since 1996 conducting Health Management workshops for Govt Officers. He has got various awards including Bombay Para Medical Association 1996 & American Institute of Intellectuals-2005, World Education Congress (2021) - Most Outstanding Professor.



Dr. Ashni Kapoor, Director, Assocom India Pvt. Ltd.

Dr. Ashni Kapoor has been working as Academic Head with Assocom Institute of Bakery Technology and Management since 2015. She is empanelled trainer for Food Safety and Standards Authority of India since 2016. She is also a certified trainer and auditor of ISO 17025 and ISO 9001. Dr. Ashni developed training material for FoSTaC - Bakery. She has trained more than 1000 industry and academic personnel under FoSTaC. She has also worked on various Analytical and Research & Development Projects. Moreover, she has also been part of advisory committee for Food Labelling for various industries.