

June 15

Abhyudaya

Reliving the legacy



THE GREAT MAGGI TEMBLOR!!!

STRESS BUSTER

ALUMN COLUMN

1. Dhara introduces Refined Rice Bran Oil named 'Dhara Life' in Kashmir

New Product Launch

Thursday, May 14, 2015

Dhara, the leading cooking oil brand, has reaffirmed its position as a healthy brand by strengthening its portfolio with the introduction of 'Dhara Life Refined Rice Bran Oil' in Kashmir.

Dhara offers a wide range of healthy oils - fortified with Vitamin A & D. It contains the goodness of Oryzanol, which is proven to lower LDL cholesterol. Presence of Omega 3 Fatty acids, Vitamins and other micro nutrients helps to build immunity and also provide numerous other health benefits. The 'Low Absorb' technology ensures that the food cooked in it absorbs less oil thus ensuring a lesser oil intake without compromising on the taste of food.

<http://www.fnbnews.com/article/detnews.asp?articleid=37222§ionid=31>



2. Fonterra doubles its grated Mozzarella Cheese production

Dairy

Thursday, 14 May, 2015

Work is completed related to the new Mozzarella plant at Fonterra's Clondeboye site, doubling production of the world-famous cheese and creating enough Mozzarella to top more than 300 million pizzas a year. Clondeboye Site Manager Steve McKnight says that the site will begin 24 hour production with farmers supplying winter milk to help meet global demand for individual quick frozen grated Mozzarella. Fonterra's premium performance Mozzarella is world-renowned for its outstanding stretch, excellent melt and very characteristic 'New Zealand' buttery flavor.

<http://www.dairyreporter.com/manufactures/Fonterra-doubles-grated-mozzarella-cheese-production-with-plant-expansion>



3. FSSAI prompts Hector and other beverage brands to recall energy drinks

Beverages

Friday, 13 May, 2015

Hector Beverages, owner of Tzinga energy drinks as well as the popular Paper Boat range, along with three other brands have been notified by the FSSAI to recall all of their energy drinks as they have been found to be 'unsafe' due to the use of ingredients which are reported as 'not safe'. Hector Beverages made its niche in the ready-to-drink segment dominated by fizzy drinks, by selling ethnic beverages such as aamras, aam panna and jaljeera.

<http://www.ffsqindia.org/news/fssai-prompting-hector-and-other-beverage-brands-to-recall-energy-drinks>



4. Cargill's Rs 600 crore Corn Milling Plant to be operational from October

Oils and Fats

Thursday, May 14, 2015

Cargill India is now gearing up to commission its Karnataka Corn Mill plant at Davanagere that is set up with an investment of Rs 600 crore. It is also scouting for strategic acquisitions of oil brands. In the past, it has obtained major brands including 'Sunflower Vansapati' from Wipro in 2012, 'Sweekar' from Marico and 'Rath' Vanaspati from Agro Tech. In February 2014, Cargill India has acquired Dalmia Continental's olive oil business known for its 'Leonardo' brand, for a less than Rs 100 crore. This olive oil business has grown by 20 per cent since it acquired the brand.

<http://www.fnbnews.com/article/detnews.asp?articleid=37224§ionid=1>



5. Food Vision USA - 2015

Event

In October 2015, Chicago will host the event Food Vision USA. It mainly focuses on the dynamics of the world's biggest food market as well as the energy and creativity of the manufacturers operating within it. The venue for Food Vision USA will be the world famous Drake Hotel in Chicago's Gold Coast District.

<http://www.foodnavigator.com/Events/Food-Vision-USA-2015>

6. Low allergen soybean developed by scientists

Research and development

Wednesday May 06, 2015



Using conventional breeding methods, scientists in the USA have developed a new soybean with significantly reduced levels of three key proteins responsible for both its allergenic and anti-nutritional effects. The latest variety is referred to as 'Triple Null' as it lacks most of the P34 and trypsin inhibitor proteins, and completely lacks soybean agglutinin.

<http://www.foodnavigator.com/Trends/GM-food/Scientists-develop-low-allergen-soybean>

7. Intertek is listed as the Third- Party audit body for Trustea in India

Regulation

Wednesday, May 20, 2015

Tea Board of India has approved Intertek as one-stop solution for certification in the tea industry. Trustea is an ambitious initiative to develop and implement a sustainability code for the Indian domestic tea market. Facilities at Intertek include Trust Tea Audit, ISO 22000: 2005, HACCP, FSSC 22000, BRC food safety certification, organic certification, energy audit, testing and training.

<http://www.fibnews.com/article/detnews.asp?articleid=37248§ionid=1>

Intertek



Intertek's new Quality & Performance Mark provides 3rd party verification of quality assurance.

8. Well-equipped Department of CSIR-CFTRI can now handle any food metal detection issues

Technology

Tuesday, May 05, 2015

Department of Food Safety and Analytical Quality Control Laboratory (FSAQCL), CSIR-CFTRI is now one among the several NABL-accredited laboratories engaged in metal detection in the country. The laboratory is equipped with Atomic Absorption Spectrometer (AAS) and Inductively Coupled Plasma-Atomic Emission Spectrometer (ICP-AES) for the same.

<http://www.fibnews.com/article/detnews.asp?articleid=37185§ionid=20>



*"What Xerox is to photocopier and Colgate to toothpaste, Maggi is to noodles in India."
-The Economic Times (2003)*

Had Julius Maggi been alive today, he'd definitely be a troubled soul, if the recent controversy surrounding the elevated levels of MSG (Mono Sodium Glutamate) and Lead (a toxic metal) in Nestlé's flagship offering "Maggi Noodles" is anything to go by. Strange enough, this controversy failed to elicit a response from Anub Goswami and the likes! A mind-boggling slugfest to mislead & misinform and confuse & confound the public is being carried out serendipitously. Nevertheless, it is inevitable, this controversy will occupy the national conscience for a very-very long time.

The brand Maggi, hence acquired by Nestlé SA in 1947, includes souillens (a broth made of strained water in which beef or chicken has been cooked), soups, seasonings, sauce and the ubiquitous NOODLES. Nestlé India had reported a nearly 24% increase in its first quarter net profit at 3.2 billion rupees (\$50 million) due to higher domestic and overseas sales on May 5, 2015. (For more details, click on the following link: <http://asia.nikkei.com/print/article/44651>).

Call it aggressive marketing or advertorial blitzkrieg, the journey of Maggi Noodles (a simple variant of only refined wheat) to Atta Noodles (made of whole wheat flour and vegetables; 2005) to Dal Atta Noodles (providing the combined goodness of Atta and pulses; 2006), touted as a Rs.16,000 crore brand (with a present market share of 76%), and possibly the second largest brand in the country, second only to Parle-G, Maggi has now been shaken up by competition in the form of ITC's Surf-eat Yippee (14%), GSK's Horlicks Fondles (unavailable), and a few others like Indo Nissin's Top Ramen (1.6%) and Wai-Wai (2.8%) nipping away at its once 90% market share (2009)- the latter two being immensely famous in North-East.

(For more information, click on http://articles.economic-times.india-times.com/2015-03-04/news/59767320_1_brand-campaign-maggi-its-foods).

While Nestlé and Uttar Pradesh FDA continue to be at loggerheads over the accuracy of initial findings, the damage has already been done.

People took to Twitter- many criticized, some supported and a few mocked (spiritual guru Gurmeet Ram- Raahim Singh- of MSG: Messenger of God fame saw himself becoming the poster boy of Maggi for quite some time!). Unfortunately, the PR team of Nestlé seemed to be under-prepared and over-defensive in answering to the accusations. Joining the online slugfest, they posted a PDF containing highly technical information ignoring the fact that majority of the users browse internet through their smartphones and would be simply disinterested to browse a PDF from it let alone download and read it!

Maggi tried to calm the waters by admitting that none of their formulations in the SKU contained MSG. However, they were using protein hydrolysate, onion powder etc. which had high levels of glutamate in them and that MSG might have formed in-situ. It is widely known that prolonged consumption of MSG at elevated levels is widely known to cause Chinese restaurant syndrome. (For more information on MSG, Glutamate acid and Glutamine- their functions and effects, click on <http://www.hammernutrition.com/downloads/msg.pdf>)

Cover Story

noodle

Maggi



Break the Noodle cake into two parts



Add noodles and *Tastemaker® to 1 small tea cup (150ml) of boiling water.



Serve hot.

Bon Appetite!
"Mummy I'm hungry"



Cook for 2 minutes in an open pan. Stir occasionally. Do not drain the remaining water.





However, Nestlé has been mum so far regarding the presence of high levels of Lead (17.2 ppm, as against the permissible levels of 0.1 – 2.5ppm) in the samples tested by UP FDA. Nestlé's latest press release on 23rd May, 2015 was a mere eye-wash and failed to address the concerns of the people- for whom Maggi is synonymous to brand-next-door.

(For further reading, please click on the following link: <http://www.nestle.com/ny/mediapressreleases/all-pressreleases/allegations-of-high-level-lead-maggi-noodles-sold-in-india>.)

Nestlé has proactively questioned the efficacy of the sample testing by UP FDA. It has also decided to challenge the recall of the entire suspected batch of Maggi Noodles from the market shelves claiming its batch recall protocol to be fool-proof. Nevertheless, one thing should be made clear:

Can a multi-national claim to be independent from scrutiny by regulatory agencies based on the sole premise that its protocols and methodologies are fool-proof?

Regulatory agencies like UP FDA should not, like some dim-witted TV sting operation, create a sensation and then take a backseat. They should realize that creating a brand is as difficult as creating an innovative food product. God forbid! But, should their claims be scientifically disproved, the ravages of this GREAT MAGGI TEMBLOR shall inundate its own image.

As the author writes this article, the embers of this controversy are still unleashing their heat. "Taste Bhi, Health Bhi" is the famous catch-phrase of Nestlé. May be in the coming days, we might see it transform into "Safe Bhi, Health Bhi".

For now, the ghost of JULIUS MAGGI has been resurrected from the Holy Grail.

THE GREAT MAGGI TEMBLOR!!

Taste bhi
Health Bhi



MOLECULAR GASTRONOMY: "A Marriage between science and cooking"

Ever wondered of a wider perception of cooking?

Or ever thought of combining science and cooking?

These were the questions which inspired physical chemist Hervé This and Nicholas Kurti in 1988 to come up with a new discipline of food science: "*Molecular Gastronomy*".

So, what exactly is Molecular Gastronomy?

Is it science?

- YES! It is a modern style of cooking which makes use of both physics as well as chemistry to improve the cooking outcome.
- It seeks to investigate and explain the reason behind the transformations of the ingredients.
- It is three dimensional and includes- social, artistic and technical components.

Does "Molecular Gastronomy" sound complicated????

Here are some alternative terms for it - Multi Sensory Cooking, Modernist Cuisine, Culinary Physics, Experimental Cuisine, Techno-cuisine, Kitchen Science, etc.

Spectacular Techniques of Modern Cuisine:- Gelification, Spherification, Emulsification, Siphon whipping, Effervescence, Flash freezing, Sous-Vide(under vacuum), etc.

WHY go for Molecular Gastronomy?

- To develop creative and innovative products.
- To have improved flavor, color and texture of the product.
- To give a surprise element in food ("A Twist").
- To have low calorific value products.

Examples include: Cocktails in ice spheres, foaming chutney, olive oil spiral, burning sherbet and MANY MORE.....

Is it safe???

Myths- Is it chemical, dehumanizing and unnatural? Can I eat it?

Reality- All chemicals used are of biological origin. Moreover they are used in small quantities and are also approved by EU standards.

But still some concerns!!!!!!!

- Awareness and Availability
- Price of the product
- Consumer acceptance

Indian scenario:

- Only a few Indian restaurants have taken up molecular gastronomy into practice. Some of them include: Delhi Darbar, Spice Club, Bandra Kurla Complex etc.
- Khandvi balloon, spherified gol gappa, foaming chutney are already in Indian restaurants.

Molecular gastronomy has enormous potential in transforming eating into a whole new emotional and sensory experience.

SO ARE YOU READY TO EXPERIMENT WITH FOOD???

References:

<http://www.molecularrecipes.com/molecular-gastronomy/>

<http://science.howstuffworks.com/innovation/edible-innovations/molecular-gastronomy.htm>

<http://www.molecule-r.com/en/content/7-molecular-gastronomy-definitions>

www.funtrivia.com





Kampus Khabar





KAMPUS KHABHAR

Stress Buster

On 25th April 2015, the first chapter of "Stress Buster", a series of invigorating and revivifying events for providing a change in the otherwise hectic schedule of the members of the IFT club was unfurled. The first event organized was "The Treasure Hunt" within the campus of CFTRI. Participants braved their way through the rains and a number of interesting as well as daunting tasks which were laid out tactfully by the Game-Makers. Among the 6 teams of the M.Sc. FT which participated, the team comprising of Khushvant, Gautam and Faisal emerged as the winners. On 16th May 2015, as the second chapter of the Stress Buster, the creative instincts of the students were unleashed. 'Memories never fade; they just go black and white'. With the motto of beautification of the IFT Club, a poster competition themed "Nostalgia: Memories of CFTRI" was held. 7 teams participated in the event letting loose the artists within. The winning poster was a combined master effort of Rita and Chakradhar from M.Sc. 1st year. The cherry on the top of the cake was the exhilarating evening "DJ Voo" hosted by DJ Karan which followed the Stress Buster-poster competition. A monsoon night and rocking music to dance, things couldn't get any better...



M.Sc. FT Applications

The wait for the new members of the M.Sc. Family is soon to be over since the online applications have already been closed and a huge number is expected to turn up this year for the entrance exam which is scheduled to be held on 14th June 2015.

PrepGuru CFTRI

The current students of M.Sc. FT have started an initiative to help and reach out to the aspirants for the M.Sc. Food Technology course by setting up an e-helpdesk which aims at clarifying the doubts and problems faced by the students during the application procedure as well as to guide them for their preparation. The helpdesk can be accessed at prepguru4cftri@gmail.com and also at the Facebook page "Prepguru4cftri". Students are also taking an extra effort to post questions from the different subjects covered in the syllabus for the entrance exam on a daily basis.

Integrated M.Sc-PhD Course

AcSIR has started a new course at CFTRI in Nutrition Biology sponsored by DBT. The focus of the course is on enhancing the research capacity in the area of Nutritional Biology. The program is going to be jointly conducted by CSIR-CFTRI (Mysore), JSS Medical College (Mysore) and Manipal Medical College (Manipal). The total number of seats allotted for the course is 10 and the shortlisted candidates will be selected on the basis of Aptitude Test/Interview.

Up the Corporate Ladder- The Soft-Skilled Way



Can you effectively interact with others?
Are you able to create a positive impact with your communication skills?

Development of one's soft skills is considered crucial for creative exchange of ideas as well as one's intellectual growth.

"Nearly 25% time to cover the syllabus should be spent on professional skill development to improve employability".

-Dr A P J Abdul Kalam

We cannot overlook the fact that the requirement for a professional success keeps changing. Till recently, subject knowledge and technical expertise were the sole criteria for employability. Soft skills were sidetracked or often took a backseat. But with the change in times people have realized the crucial importance of communication skills, corporate etiquette as well as leadership qualities with respect to facing group discussions and cracking the job interviews confidently. The often ignored soft skills have emerged off late as a decisive tool that could make or break one's career prospects.

'Soft skills' is a social term related to a person's attributes like emotional intelligence, social etiquette, communication and cognition. These competences complement one's hard skills which are occupational requirements of a job. Also referred to as interpersonal skills, they encompass proficiencies like communication skills, professionalism, social etiquette, negotiation skills, problem solving, personal effectiveness, audience awareness, strategic thinking, team building, salesmanship, tactfulness, courtesy and compatibility.

Career Corner

Other professional skills such as personal awareness, information management, familiarity with the pertinent terminologies and a good foot hold of the global business scenario also come under the same roof. The expression, thus, covers all the behavioural facets of an individual's character that determines his/her productive social interaction.

Hence soft skills can be defined as the ability to communicate which includes speaking knowledgeably, listening attentively, reading intelligently and writing succinctly.

As Anthony Robin puts in,

"The way we communicate with others and ourselves ultimately determines the quality of our lives".

.....to be continued

Original article- Dr Sebastian Narively, Pala

About the Author

Dr. V. J. Sebastian Narively currently is the professor of English & Head, Dept. of Humanities, Anai Jyothi College of Engineering, Kerala. A child prodigy, he was admitted to class VI at age 6 and passed BA at 16, MA at 18. He is also "India's youngest college teacher" as recorded by Limca Book of Records-2001. He also has to his credit 2 books authored by him in Malayalam, numerous academic achievements and an elaborate work experience.



Nostalgia that takes me to the place I love!

- Saadiya Naqash (2011-13)

It was a breezy Sunday morning in the suburbs of my native place. Far away from the humdrum of Gurgaon life, I was sipping kehwa (a traditional Kashmiri drink). Somehow the ambience was such a treat to my senses that I felt completely rejuvenated. While I was enjoying every bit of the moment, a sudden flashback came to me. This nerve rejuvenating breeze made me go 2 years back. The Years when life was so simple, free of chaos. When only problem of the day used to be number of lectures scheduled. It reminded me of our days in CFTRI campus, and from deep inside, a voice came up that only I could hear, uttering "Those were the days".

While the memories started a slide show, I found my tear glands getting hyperactive. My vision got blurred while my mind and soul flew back to the moments that I cherish dearly. Life in between the days I entered there and when I left, with the memories wrapped up deep down in my heart, to be cherished till the end of my life.

I remember the first day at CFTRI, as precisely as I could feel the taste of kehwa on the tip of my tongue at that moment. Nerve freezing nervousness while we were called for the intros (candid form of ragging). For initial days, that was a torture, as if we were going in front of the monsters who were supposed to rip us apart, but after few days, that was the most joyous and funny thing of the day (I still remember when I was given the task to know the full form of TTBD, I went directly to the head of TTBD department, and when our seniors came to know this, they were nervous like anything, But I seriously love and respect each one of them). That intro part has been a fun all through, whenever I go through the videos and the pictures of that time, it makes me wonder, how fast the time flew.

I remember even the tiniest details of CFTRI life, be those the scary monthly tests which used to give sleepless nights or the group studies that used to make those tests less stressful. The best memory about those nights is tea at any odd hour in the middle of nights, and counting the number of rooms with lights still on at the peak hour of night, followed by the early morning rat race to exam hall for last minute revising. The mess menus and our brooding faces when the meals used to be just edible, and the spark in eyes on Sunday mornings when all of us knew, crispy dosas are going to be served on the platter to satisfy our lingering taste buds. Our post dinner walks and a long chit chat session in front of the gloriously standing palace, whose beauty makes everyone awestruck. Those moments used to be a mix of fun, pranks, and sometimes about the serious decisions about life. Lovebirds were also being spotted there often, strolling around and enjoying and trying to carpe diem. The Birthday celebrations that eventually used to get changed into puking conditions with every possible thing being dodged over the head of the birthday victim (ah! How I miss all that and it hurts at special places). How can I forget amazing pizza parties that we were privileged to have from our alumni, irrespective of the batches they belonged to, or the post dinner ice-cream cravings that were satisfied at corner house.

The moment when all of us knew that this golden era is about to be just a memory, finally the fact came to surface that life is a roller coaster ride and we can't stay at one place for long, every possible effort was made to make the days more memorable. Those farewell jitters, sobs amidst the songs, careless about the times, everyone was completely engrossed in capturing as many moments as possible. The walks around the campus suddenly started becoming slow and emotional, analyzing every corner, flipping through the memories this place has bestowed us with. Even the college Id became something so close to heart that it was the most difficult thing to give that hack. Everyone made promises to be in touch, least knowing how difficult that was going to get. Gradually one after another, people started leaving the campus, but embossed the campus air with their being, with the chirps, the tears, the joys each one of us have had there, the magnificent palace witnessing that all. Sometimes I wonder what if the palace, someday out of blue, speaks up, how many memories would it have buried in its heart. I was so engrossed in the memories that voice of my little cousin just couldn't reach my ears, until she screamed and I came back to the window where I was sipping kehwa, and found myself With a smile creeping across my face, and the happy tears that running down my cheeks.

CFTRI life has taught so much, gave so much. It gave us an identity of being a proud food technologist in our fraternity, some relations that will last timelessly and the memories that are treasured forever. Every time somebody asks about my educational background, I with all the pride utter the pious name. CFTRI is the "Mecca" of Food Technology, that is what they call it, and being a Muslim by faith, I know how proud I am, being from an institute that holds such credibility. The people who have taught us have such a blessed reputation internationally, this fact just gives every CFTRIian an edge to stand out of the crowd. This is what I feel about my beloved Alma mater and I doubtlessly believe every CFTRIian would agree to it. And whenever go through these memories, I wish to live those moments, all over again.



Moments may have ended... But the memories are forever!!

Birthdays, engagements, marriages and blessings to the new born

Birthdays



The Alumn Column hereby sends their heartiest wishes in advance to the following alumni on account of their birthday.

S. R. No.	Name	Date of Birth	Batch Year	Email id
1	D. S. Shekhawat	01 June 1957	1977-79	shekhawat_ds@hotmail.com
2	A.Chokkalingam Pillai (A.C.Pillai)	01 June 1960	1982-84	ac_pillai@yahoo.com
3	Sreekanth Morla	01 June 1983	2005-2007	mskanth_dt@rediffmail.com
4	Chaitra Nayaka M.K.	02 June 1986	2007-09	nayaka_chaitra@yahoo.com
5	Anwasha Sarkar	03 June 1981	2003-05	anweshas1981@yahoo.com
6	Dangre Samarth Vidyadhar	03 June	2014-16	samarthdangre@gmail.com
7	Farhana Shabnam Rahman	04 June	2000-02	fshabnam78@yahoo.com
8	Satish Kumar	09 June	2011-13	satskumar5555@yahoo.com
9	Nilabh Singh	10 June 1964	1986-88	singhnilabh@yahoo.com
10	Puneet Malhotra	11 June 1981	2003-2005	malhotra_puneet@hotmail.com
11	N.Vikram Singh	12 June	1999 - 2001	vik_tory2000@yahoo.com
12	Necchi S	13 June	2012-14	
13	Jagadish Nayaka	14 June 1987	2010-12	Jagadishcftri8@gmail.com
14	Venkatesh K Sridharan	15 June	1998-00	kundumanisvenkatesh@gmail.com
15	Bhosle Balaji Maratrao	15 June	2000-02	bmbhosle@yahoo.com
16	T.K.Varadarajan	16 June 1958	1978-80	tk_varadarajan@yahoo.com
17	K Ganapathy	16 June	1997-99	k.ganapathy@dsd.com
18	Brijesh Kumar Tiwari	16 June	2001-03	brijesh_127@rediffmail.com
19	Ambili Johnson	17 June 1971	1990-92	ambilijohnson@gmail.com
20	Panda Durga Prasad	18 June 1979	2001-03	panda_cftri@yahoo.com
21	A. Swaminathan	19 June	1980-82	swaminathan29@yahoo.co.in
22	Khushwantsinh P. Rathod	19 June	2013-15	khushvantsinh92@gmail.com
23	Yamini Sarnaik/ Pradhan	20 June	2000-2002	yamini_sarnaik.pradhan@vmail.com , meenuyamini@yahoo.com
24	Sanjeev Kumar	24 June	2001-03	sanjeev_cftri@yahoo.co.in
25	Shreyas B. Sahunkhe	24 June	2013-15	shrs.slkh@gmail.com
26	June Odelia Swer	25 June	2000-02	jswer@yahoo.com
27	Devender kumar	26 June	2009-11	
27	Belidoklit Khejavi	27 June	2013-15	belidoklit.khejavi@gmail.com
28	Shahana Salar	28 June	2014-16	salarshahana@gmail.com
	Mecra Bhagat	29 June	2009-2011	
29	Prakash S. Jagtap	29 June	2002 - 2004	prakashjag@gmail.com
30	Dhruva Jyoti Sanyal	30 June 1968	1990 - 92	dhrivasanyal@yahoo.co.in

Engagements



The Alumn Column hereby congratulates the following M.sc students and alumni on account of their engagement and wishes them the very best for their future. All the very best with the wedding plans and have a lovely life together.

- 1) Ms. Abhilasha (2013-15)
- 2) Mr. Khushwantsinh P. Rathod (2013-15)
- 3) Mr. Shashi Kishor Pankaj (2008-10)



Birthdays, engagements, marriages and blessings to the new born



Marriage

The Alumni Column hereby congratulates the following alumni for their marriage and wishes them a very happy married life.

May each day hold wonderful shared experiences!

- 1) Mr. Rinil Kuriakose (2008-10)
- 2) Mrs. Neha Singh (2009-2011)



Blessings to the new born

The Alumni Column hereby congratulates Mrs. Neha Srivastava (2006-08) for being blessed with a baby boy

May your son fill your life with joy and love!

PLACEMENTS

May-June, 2015

The Alumni Column congratulates the following students of M.Sc. Food Technology, Batch 2013-15, for their placements and wishes them a bright future!



Sandipa Sarkar



Abhay Kumar Nag



Bhupender Saini

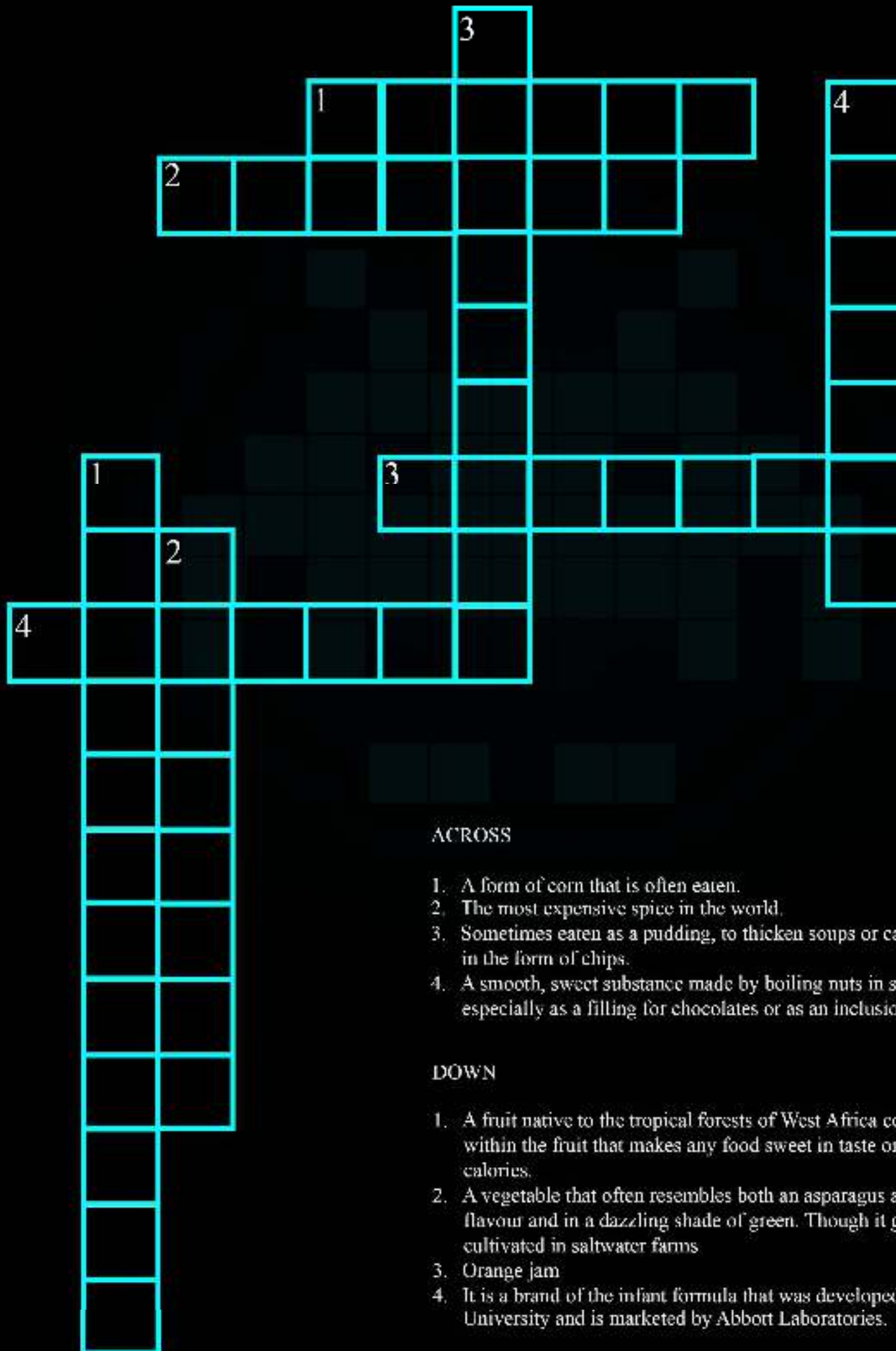
VKL SEASONING PVT. LTD.



Anoop G. J.

GLAXOSMITHKLINE CONSUMER HEALTHCARE LTD.

GAMES



ACROSS

1. A form of corn that is often eaten.
2. The most expensive spice in the world.
3. Sometimes eaten as a pudding, to thicken soups or casseroles or more commonly in India in the form of chips.
4. A smooth, sweet substance made by boiling nuts in sugar and grinding the mixture, used especially as a filling for chocolates or as an inclusion in ice-creams.

DOWN

1. A fruit native to the tropical forests of West Africa containing miraculin (glycoprotein) within the fruit that makes any food sweet in taste on addition and also helps cut down calories.
2. A vegetable that often resembles both an asparagus and a cactus with a characteristic salty flavour and in a dazzling shade of green. Though it grows easily in the wild, it can also be cultivated in saltwater farms.
3. Orange jam.
4. It is a brand of the infant formula that was developed by Alfred Bosworth of Tufts University and is marketed by Abbott Laboratories.

Great initiative.
Get some articles from industry and other alumni members and sectors from North America to Australia to Middle East to Europe and off course India and asia



HITESH VYAS

My heartfelt wishes to you, Keep it up.



SHANTILAL J

Congratulations to you and your team. Keep going... If you need any help just make a plan.



SURENDRO SINGH

To you and all those who contributed in ideating this magazine and teaser video. a big congratulations and thanks for bringing back the vivid memories from CFTRI. It indeed felt like a real story and i almost felt entering the campus gate, going to HRD for classes and playing Holi. My best wishes in this novel initiative and any inputs required from seniors of the family please feel free to write back. Through this mail, please pass on my high & special regards to the entire 2013-15 & 2014-16 batch students who went an extra mile to make this happen



PANKAJ SHARMA

Good initiative. All the best



USHAKIRAN KOLLI

Its a great initiative, must complement the efforts & use of technology to connect with alumni. You may add a column where one can recommend 2 or more contacts to be added to the list. This way a chain reaction might help us to connect with more people.

Well done Guys. Really like people doing something out of box. Which was never before... My tons of blessings n good wishes for ur future endeavours.. (My suggestion will be such group can be created on LinkedIn.. and u can include different food consultants in it.)



NAMAN KASHYAP

Great work! Keep up the good work!



BIHARAT CHANDRA

Great Initiative. All the Best.



KATI PESH AGARWAL



PRABHJATI SINGH

Good Initiative. Keep it up



NIRMALA MEIWAL

Many congratulations for the ideation and well execution of the CFTRI E-Newsletter. The concept, content and design are fabulous. Kudos...! Best wishes for the future endeavors...!



PRASHANT VARD

Good initiative taken by you all, and let me see a few News letters from you before putting in my advice. Good Luck to all and help the CFTRI students grow and take up challenging roles in the Food industry.

Great initiative always thought of this one. Always be cheerful, learner and a good human being



AJAY SINGH

Excellent work! I suggest that you share it on our cftri yahoo group as well.



GUNJAN CHAWLA

The creation was superb and rekindles our memorable days at CFTRI. U ed include.
1) our past students with their achievements (i.e. who hv really excelled in their fields- not only food processing, but be it entrepreneurs/ academics/ scientists/good citizens etc)
2) u can make it interactive with desirable contact nos .of past / leading scientists who are willing to "share" their tech-knowhow.
3) u can also attach details of related food processing institutes / link websites etc.

Great Initiative! Please let me know of any support required.



AJAY KUMAR S A

Great job! Loved reading it. especially "Words from the Editor's Desk" and "A walk down the Gulmohar Lane"



VRUNDA

Thanks for sharing this. A very good initiative and very well done.



RANGAMANNAR CHETTY

Appreciate efforts put up by you guys. Great Job!! Keep it going!
Suggestions: Would be great if you can include corporate happenings, who's who, how different categories are doing, growth rate, CAGR, which are the big brands, associated history, strategies behind innovation and renovation. Companies quick snapshot (turnover, P&L, brand value etc.)



MANISH SHARMA

Presenting the Editorial team of Abhyuday...

Editor in Chief: Ashwini S. Dev

The Design Team: Siddharth Sharan (Head)

Aakriti, Aswathi S.L. and Pallavi Shriyan

Industry Buzz: Paridhi Jain (Head)

Priyanka Rathi and Rita Thakur

Cover Story: K. A. Chakradhar (Head)

WTF?: Bonita R. Aranha (Head)

Aakriti, Divya Goswami, Himanshu and Nivetha

Kampus Khabar: Surabhi Yadav (Head)

Bhupender Saini, Gautam Patekar B., Karan Arora and Rashmi

Career Corner: Muralidhar Karnam (Head)

Aswathi S.L.

Alumn Column: Shreyas B. Salunkhe (Head)

Ankoti Ghosh, Pallavi Shriyan and Samarth Dangre.

Games: Pallavi Shriyan (Head)

