About the University

Anna University was established in September 1978 as a unitary type of technical university amalgamating four institutions: the College of Engineering Guindy, the A C College of Technology, the Madras Institute of Technology and the School of Architecture and Planning. It offers higher education in Engineering, Technology and allied Sciences relevant to the current and projected needs of the society. All these four institutions each with a long history and distinct characteristics of own provided a fertile reservoir of resources from which the nascent university has been formed and grown to its present stature. The University offers 45 Under-Graduate and 108 Post-Graduate Programmes along with M.Phil, and Ph.D. Programmes. The University receives grants from the state and central governments, national and international agencies, and industrial houses and has received an recognition for University of Potential excellence in Biomedical Engineering. It has an extensive link with Indian industries, national research laboratories and international universities. This enables the university to keep with new development and emerging technologies. In the National Institutional Ranking Framework (NIRF) Ranking 2024 by the MHRD, New Delhi, Anna University is ranked 1st among the State Public Universities and 14th Rank in the Engineering category, Accredited by NAAC with A++ grade for 7 years. Among the 1500 globally ranked universities, the university is ranked 383th position in QS World University Rankings 2025.

About the Centre

Anna University has established the "Centre for Technology in Traditional Medicine" to facilitate interdisciplinary research in traditional medical practices with modern analytical technologies. This initiative leverages the university's interdisciplinary expertise and India's healthcare prominence. The centre focuses on Ayurveda, Yoga & Naturopathy, Unani, Siddha, and Homeopathy (AYUSH), emphasizing evidence-based knowledge development. Through contemporary tools and collaboration with various central councils of AYUSH, it aims to advance traditional medicine, ensure consistency, and enhance efficacy. The centre aims to evolve into a model research organization for AYUSH medicines, translating traditional concepts through engineering into contemporary practices for global dissemination. It seeks to establish a network of organizations to accelerate research in AYUSH systems, contributing to the development of safe, cost-effective AYUSH products for various health conditions.

Organizing Committee

Chief-Patron

Dr. S. Usa Member- Convener Committee Anna University Chennai - 600 025.

Patron

Dr. J. Prakash Registrar Anna University Chennai - 600 025.

Organizing Secretary Dr. G. Nandhini Devi Professor & Director Centre for Technology in Traditional Medicine Anna University, Chennai-25

Cocoordinator

Dr.S. Jayakar M.D (Ayurveda) Ayurvedic Physician National Secretary, NASYA

Registration Details

Category	Registration Fee
UG/PG/PhD Scholar	500 INR
(Poster Presentation)	250 INR
Faculty	750 INR
Industrialists	1000 INR

Accommodation will be provided on request with the payment as per the norms.



DST sponsored

Two-day National level Seminar on

SYNERGIZING AYURVEDA AND FUNCTIONAL FOODS: INNOVATIONS IN FOOD PROCESSING AND PRESERVATION

24 & 25 April 2025 Delta Auditorium, NCSCM,Anna University

Organized by



Centre for Technology in Traditional Medicine Anna University, Chennai – 600025

With the support of



NASYA

National Ayurveda Students & Youth Association



About NASYA

NASYA (National Ayurveda Students & Youth Association) is a pioneering organization committed to uniting and empowering Ayurveda students, practitioners, and enthusiasts across India. It promotes Ayurveda through education, research, skill development, and policy advocacy. The key focus areas are bridging tradition & modern Science which integrates classical Ayurveda with modern healthcare. Its doing mentorship, career guidance, and training programs to the students & youth, collaborating with the AYUSH Ministry for educational and practice reforms. Also, it is partnering with institutions to promote Ayurveda globally. It encourages research & skill development in the field of Ayurveda and organizing outreach programs and social media initiatives and assisting Ayurveda start-ups with mentorship and resources. As an active stakeholder in the Ministry of AYUSH, NASYA plays a strategic role in shaping Ayurveda policies, standardizing education, advocating research funding, and integrating Ayurveda into mainstream healthcare. With a strong national presence, NASYA continues to be a driving force in establishing Ayurveda as a globally recognized system of medicine.

About the Seminar

Synergizing Ayurveda and Functional Foods: Innovations in Food Processing and Preservation seminar aims to bridge the ancient wisdom of Ayurveda with cutting-edge advancements in food science. Focused on integrating Ayurvedic principles into modern food processing techniques, the event will delve into developing functional foods that enhance health beyond basic nutrition. With a lineup of expert speakers and interactive discussions, the seminar will cover topics such as Ayurvedic food processing, tailored nutrition, and innovations in food preservation. The goal is to inspire collaboration, innovation, and the creation of sustainable, health-promoting food products that honour traditional knowledge while embracing modern science. Key outcomes include fostering professional connections, generating actionable ideas for future research, and equipping participants with practical knowledge to innovate in functional food development.

Resource Persons

Speakers shall be drawn from various disciplines of different institutions of higher learning, related industries and R&D organizations of different parts of the country.

Target Beneficiaries

UG/PG/PhD students of Ayush & Non-ayush Institutions, Nutritionists & dietitians, Food scientists & engineers, Ayurvedic practitioners, Healthcare professionals & Industries

Seminar Content

- FSSAI's role in mainstreaming Ayurveda Aahara: a path to wellness
- Ayurveda Unveiled: Exploring the Basic Principles
- Herbs of Ayurveda: Nature's Remedies for Wellness
- Ayurveda Aahar: The Art of Nourishing Food
- Ayurgenomics & Tailored Nutrition: Discovering the Secret to a Personalized Ayurvedic Diet & Healing
- Thermal & Non-thermal Techniques in Ayurveda-Inspired Food Processing
- Sensory and Shelf-life extension of Ayurveda foods
- Analysing Stability and Nutrient Bioavailability of processed foods
- Regulatory guidelines of Ayush Aahar
- Standards for Ayurvedic functional foods under FSSAI Guidelines
- Advanced Packaging technology for preservation of foods

Communication Address

Room no: 420, Centre for Technology in Traditional Medicine

Dr.Anandakrishnan Block
Anna University, Chennai – 600025
Phone: 044 – 2235 7628/7629
Email: cttmconferences@gmail.com

GUIDELINESFor poster presentation

Submissions are open exclusively to UG, PG, and PhD students, with a maximum of two members per team. The abstract must be written in Times New Roman, 12-point font, with 1.5-line spacing throughout and should be limited to 200 words, including the title, author names, affiliations, and email addresses. All submitted abstracts will be reviewed based on standard evaluation criteria. The poster for presentation should be in A2 size (42 cm × 59.4 cm). Notification of abstract acceptance will be communicated via email. The last date for abstract submission is April 15, 2025. Only scientifically and technologically advanced poster ideas will be considered for review. The poster should thoroughly represent the designated TOPIC. Please note that posters related to recipes will not be accepted; submissions should focus on the scientific and technological aspects of Ayurveda. The final decision is based on the reviewers comments those who are evaluating the posters.

Important Dates!

Last Date of Registration : 15.04.2025

Confirmation of Selection : 20.04.2025

Poster Abstract Submission: 15.04.2025

SCAN TO REGISTER



MEDIA PARTNER

