



RAJALAKSHMI
ENGINEERING COLLEGE
An AUTONOMOUS Institution
Affiliated to ANNA UNIVERSITY, Chennai



DEPARTMENT OF FOOD TECHNOLOGY
Presents

SCIENCE INDUSTRY PRESERVATION

FOODDICT CHRONICLES



**DAIRY
DIARIES**

“ More the Sun, More the Ice-
cream ”

**INNOVATIVE FOOD
PACKAGING
TECHNIQUES**

Future of innovative packaging

**VOLUME 1
ISSUE II
(DEC'22 - MAY'23)**

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From the
HOD's
desk

In the spirit of continuous improvement, it is a delight to greet the readers of "FOODICT CHRONICLES" through this issue. Across the timeline, there are pages with entities of experience evolving each season and innovations in various sectors of engineering and technological advancements.

FOODICT CHRONICLES is here to enlighten your thoughts and to spotlight the areas of food technology leaving behind eternal imprints of the future technologists for a sustainable future. Special thanks to the "Society of Food Technologists" (SoFT) for the tremendous effort in equipping this newsletter with ideas, the scent of science, and with the flavor of professionalism.



VISION

- To be an Institution of excellence in Engineering, Technology and Management Education & Research.
- To provide competent and ethical professionals with a concern for society.

MISSION

- To impart quality technical education imbued with proficiency and humane values.
- To provide right ambience and opportunities for the students to develop into creative, talented and globally competent professionals.
- To promote research and development in technology and management for the benefit of the society.

DEPARTMENT OF FOOD TECHNOLOGY

VISION

- To develop food technologists with academic excellence focused on education, research and development with the technical knowledge on value addition, food nutrition, food quality and safety to cater the needs of industry as well as society.

MISSION

- To impart quality technical education in the different areas of Food technology
- To provide a platform for overall development of the students, to be more creative, innovative and globally competent ethical professionals
- To promote research and develop technologies for the sustenance and wellbeing of the society.

PROGRAMME EDUCATIONAL OBJECTIVES

The Food Technology curriculum is designed to prepare graduates having knowledge with high ethical values and industrial preparedness.

- To understand and apply the concepts of basic sciences, Engineering and technology towards their application in the area of Food Technology.
- Identification and analysis to solve problems for the development of products, processes, techniques to meet the demands of the society.
- To apply the learnt theory and practical skills in Food Technology for industry, R&D and entrepreneurship.
- To learn professional and ethical attitude especially its impact on safety, health and environment.
- Build an environment that is conducive to higher academic pursuit and nurture creative and innovative thoughts.

PROGRAMME OUTCOMES (POs)

- **ENGINEERING KNOWLEDGE:**
Apply knowledge of mathematics, basic science and engineering
- **PROBLEM ANALYSIS :**
Identify, formulate and solve problems using Technology
- **DESIGN/ DEVELOPMENT OF SOLUTIONS:**
Design a system or process for improvement of performance, satisfying the constraints
- **CONDUCT INVESTIGATIONS OF COMPLEX PROBLEMS:**
Identify, formulate and solve problems using Technology
- **MODERN TOOL USAGE:**
Apply various tools and techniques to improve the efficiency of the system
- **THE ENGINEER AND SOCIETY:**
Conduct themselves to uphold the professional and social obligations
- **ENVIRONMENT AND SUSTAINABILITY:**
Design the system with environment consciousness and sustainable development
- **ETHICS:**
Interact with industry, business and society in a professional and ethical manner
- **INDIVIDUAL AND TEAM WORK:**
Ability to work in a multidisciplinary team
- **COMMUNICATION :**
Proficiency in oral and written communication
- **PROJECT MANAGEMENT AND FINANCE :**
Implementation of cost effective and improved system
- **LIFE-LONG LEARNING :**
Continue professional development and learning as a life-long activity.



MS. MANONMANI K
ASSISTANT PROFESSOR

Editor's Note



MS. KULASTIC JASSY A
ASSISTANT PROFESSOR

Dear Readers,

A feeling of Endless excitement engulfs us while addressing you all through "FOODICT CHRONICLES", on the fascinating world of food technology. This issue spotlights the theme "Innovations in Food Packaging". With the compassionate companionship of budding technologists, collective ideas, and innovations in the line-up, FOODICT CHRONICLES is here to converse with your cognitive brains and stimulate your impulses with insights into innovative ideas across the globe. This issue also spotlights the departmental activities and achievements. A special thanks to the Society of Food Technologists for their tremendous efforts in bringing life to the pages of this newsletter.

INNOVATIVE FOOD PACKAGING TECHNIQUES: THE FUTURE OF FOOD SAFETY AND QUALITY

The food packaging industry is undergoing a major transformation. In recent years, there has been a growing demand for innovative food packaging techniques that can improve food safety, quality, and convenience.

One of the most promising innovative food packaging techniques is active packaging. Active packaging uses substances to interact with the food inside the packaging to extend shelf life, prevent spoilage, or improve freshness. For example, active packaging can be used to remove oxygen from the packaging to slow down oxidation or to add carbon dioxide to the packaging to create a more acidic environment that inhibits the growth of bacteria.

Another innovative food packaging technique is intelligent packaging. Intelligent packaging contains sensors that can monitor the condition of the food inside the packaging. This information can be used to alert consumers when food is no longer safe to eat, or it can be used to track the food throughout the supply chain.

A third innovative food packaging technique is bioactive packaging. Bioactive packaging contains substances that can interact with food inside to improve its safety, freshness, or nutritional value.

These are just a few of the many innovative food packaging techniques that are being developed. As the food industry continues to evolve, we can expect to see even more innovative and sustainable packaging solutions in the years to come.

WHY ARE INNOVATIVE FOOD PACKAGING TECHNIQUES IMPORTANT?

There are several reasons why innovative food packaging techniques are important. First, they can help to improve food safety. By extending shelf life and preventing spoilage, active and intelligent packaging can help to reduce the risk of foodborne illness.

Second, they can help to improve food quality. By maintaining the freshness and nutritional value of food, bioactive packaging can help to ensure that consumers are getting the most out of their food.

Third, they can also help to reduce food waste. By extending shelf life and preventing spoilage, active and intelligent packaging can help to reduce the amount of food that is thrown away.

Finally, they can help to be more environmentally friendly. By using biodegradable materials and reducing the amount of packaging waste, bioactive packaging can help to protect the environment.



WHAT IS THE FUTURE ?

The future of innovative food packaging is bright. As the food industry continues to evolve, we can expect to see even more innovative and sustainable packaging solutions in the years to come.

One of the most promising areas of development is nanotechnology. Nanotechnology is the study and application of materials at the nanoscale, which is about 1-100 nanometres. Nanoparticles are particles that are less than 100 nanometres in size.

Nanotechnology has the potential to revolutionize food packaging. Nanoparticles can be used to create new packaging materials with improved mechanical and barrier properties, as well as the ability to detect pathogens and sense the moisture or temperature of food.

Another promising area of development is edible packaging. Edible packaging is made from materials that can be eaten, such as edible films and coatings. Edible packaging has the potential to replace traditional packaging materials, which can be harmful to the environment.

The future of innovative food packaging is exciting. As new technologies are developed, we can expect to see even more innovative and sustainable packaging solutions that can improve food safety, quality, and convenience.



ANANYA RAJAGOPALAN
201301007 III YEAR

REFERENCE

<https://doi.org/10.1016/j.jssas.2016.11.0>

<https://doi.org/10.1016/j.foodres.2020.109981>

A DELICIOUS WAY TO REDUCE WASTE

Let's discuss a trendy topic in packaging – edible packaging. Often, we struggle with disposing of packaging material properly after using a product. Instead of just discarding it, imagine if you could eat the packaging.

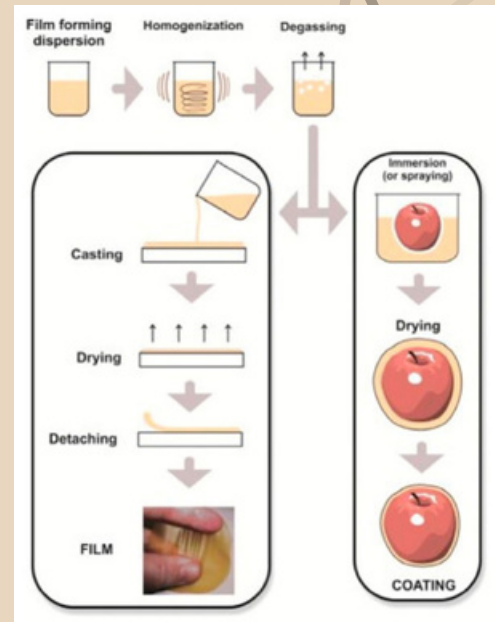
Globally, about 78 million metric tons of plastic packaging is produced annually, but only 14% is recycled. Around 9 million tons end up in our oceans, mainly from developing countries lacking proper disposal resources. Despite recycling efforts, much still goes to landfills and incinerators.

To address this, a concept called the 'circular economy' aims to regenerate materials through recycling. Edible packaging is vital here, utilizing renewable sources like seaweed, biopolymers, starch, and natural oils. The idea was introduced by Harvard professor David Edwards and involved creating items like straws, cups, plates, and candy wrappers from edible materials.

Edible packaging can dissolve in water and be consumed by microorganisms, reducing waste. Flavors can make these edible items appealing to a broad audience. Nutritional packaging is popular in Asia, using seaweed for tea bags and condiments.

The challenge is cost due to sanitation requirements and contamination risks. High-cost analysis might be needed to address this. Countries like the USA, Canada, Mexico, France, Denmark, the UK, India, and various parts of Europe and Asia are exploring these innovations.

It's our responsibility to reduce waste and environmental pollution—innovations like edible packaging offer promising solutions for a sustainable future.



MONISHA KUMARASWAMY
201301037 III YEAR

REFERENCE

<https://pakfactory.com/blog/edible-packaging-the-fast-approaching-sustainable-packaging-trend/>

RESTAURANT DIGITALISATION

Restaurant digitalization enables food providers to streamline their operations based on customer behavior and attributes. More exactly, the study examines a digital system for exchanging information, order placements, and payments in a restaurant

WHY IS DIGITALIZATION CRITICAL FOR THE FOOD INDUSTRY?

Many restaurants still use outdated physical timesheets, which consume a great deal of time and effort. Restaurants and suppliers can communicate and order online with ease.

WHY RESTAURANTS USE ONLINE ORDERING SYSTEMS?

1. Managing the orders from suppliers using an online ordering system saves tons of time that they can use to better serve the customers. They can order and chat with all their suppliers in one centralized place.

2. This approach reduces the number of mistakes that come with a manual process (such as smeared writing or losing the sheets in a mountain of paperwork, etc.)

WHAT BENEFITS DOES AN ONLINE FOOD ORDERING SYSTEM OFFER?

1. Reduced Staffing Costs Benefit encouraging customers to order online might mean that a business can spend less on staffing, or it might mean that their staff can spend their time in more profitable ways.

2. Reduced Risk of Disease Transmission Online food ordering systems make it easy for customers and employees to stay a safe distance apart.

CHALLENGES IN DIGITALIZATION FACED BY QUICK-SERVICE RESTAURANTS

1. CAPTURING CUSTOMER DATA

The collection of massive amounts of customer data is necessary for various reasons, primarily to deliver a personalized customer experience.

Shifting to digital Employee rewarding as QSR's reputations fall on the employees' shoulders, keeping employees motivated through incentives requires an efficient employee tracking solution.

2. DIGITIZING FOOD PREPARATION PROCESSES

The digitization of QSRs' work management and the utilization of artificial intelligence (AI) in food manufacturing have been observed, but these developments have not yet extended to QSRs kitchens. It was only recently that restaurants, including QSRs, began implementing digital systems to assist newly recruited employees in achieving optimal productivity through the use of digital reminders, references, and resources.



PREETA VASANI
211301035 - 11 YEAR

REFERENCE

<https://www.workstream.us/blog/digitalization-restaurant-industry>

DAIRY DIARIES



FROM 13K TO RS 8,000CR: HOW R G CHANDRAMOGAN BUILT AN ICE CREAM EMPIRE

In the dynamic food industry, marked by innovation and perseverance, R.G. Chandramogan's story stands as proof of what dedication and vision can achieve. As a food technologist, I'm excited to delve into the remarkable journey of this trailblazer and his pivotal role in shaping the dairy sector through HATSUN, the brand renowned for its quality and excellence.

A JOURNEY ROOTED IN AMBITION

R G Chandramogan has one of the most remarkable stories on the list of Indian billionaires. From being nearly broke and walking away from education, he built one of the country's largest private dairy companies in terms of sales. 74-year-old R G Chandramogan is the chairman of Hatsun Agro Products. He started in 1970 as an ice candy maker with a capital of Rs 13,000, three employees, and 15 pushcarts. It's been a 50-year arduous journey and very unlike many of today's start-ups which hit Unicorn status in a matter of few years. Today, Hatsun Agro Products is a large company with a turnover of Rs 5,570 crore and a net profit of Rs 246 crore but Chandramogan's story is that of many entrepreneurs who struggled in a Licence Raj environment and were finally able to break free and rise above the many constraints and become successful.

A KICK-START WITH ARUN

"More the sun, more the ice cream," affirms R.G. Chandramogan, Chairman and Managing Director of Hatsun Agro Product. This is why he named his ice cream brand, Arun.

Chandramogan has recounted Arun's story on numerous occasions, preferring not to idealize the past. "Initially, I had no big plans, I just wanted to start something," he begins. However, when he mentions the day he initiated a small ice cream business with Rs. 13,000 at the age of "21 yrs-old," his voice becomes more animated, and he speaks of his Royapuram days with enthusiasm. He has walked every street and explored every by-lane of the city on foot and bicycle, and he knows it like the back of his hand. His life can be divided into the pre-and post-Royapuram days: if his pre-Royapuram days taught him business the hard way, his post-Royapuram days turned his life around.

It was in 1970 that Chandramogan first started making ice candies with three people in a rented space measuring 250 sq. ft. in the area — Pandian, Rajendran, and Paramasivan are names he will never forget. For they helped create his first-ever batch of ice creams. They initially sold in pushcarts. "The first 10 years were a lot of struggle," says Chandramogan. With a majority of ice cream makers working within a cottage industry framework, theirs risked becoming one of the 40,000 such businesses. Yet, Chandramogan managed to keep his business afloat and transition into the organized sector. "We were willing to take the plunge," he says. "In our first year, the turnover was Rs. 1,50,000. But in the 1990s, we crossed Rs. 3 crore."



EXPANSION OF THE EMPIRE

They gradually ascended to become significant players in the State's ice cream market. Yet, Chandramogan's ambitions didn't halt there; he expanded into the dairy sector due to their ongoing interactions with farmers throughout Tamil Nadu. Thus, 'Hatsun Agro Product' was founded in 1986. Initially, Chandramogan considered naming it 'Hotsun,' but he found 'Hatsun' more melodious. Presently, they have partnered with over four lakh farmers, establishing a model that eliminates intermediaries between them and the farmers.

Six years ago, his company introduced Ibaco, a parlor that allows customers to savor ice cream as scoops accompanied by various toppings.

A central tenet of Hatsun's strategy has been an unwavering commitment to building a strong brand. Chandramogan recognized early on that branding would set them apart. He enlisted the expertise of American brand experts Al Ries and Laura Ries to conduct a branding session for his team in Chennai. This branding focus was evident during the launch of Aroky Milk. Rather than engaging in a price-based competition with the government's milk brand, Aavin, he promoted the higher 4.5 percent fat content in Aroky as 'naalarai paal' or 4.5 percent fat milk – a strategy endorsed by Al Ries. Additionally, Hatsun swiftly identified the potential of packaged and branded curd for working women. Curd has now become Hatsun's second-highest revenue source, trailing only milk and, in particular, its ice cream offerings. Just before its 50th anniversary on April 7, 2020, HAP crossed the Rs 5,000 crore revenue mark. As Chandramogan notes, "The combined turnover of my first ten years wasn't even Rs 25 lakh, which HAP now grosses in below 25 minutes.



HAP

Hatsun Agro Product Limited

A VISION FOR THE FUTURE

Chandramogan's visionary approach is evident in HATSUN's diverse product range and sustainable practices. From ice creams to dairy beverages, their offerings reflect his ingenuity. As a food technologist, his journey highlights merging science with entrepreneurship for success. Chandramogan and HATSUN continue to shape the dairy industry, proving passion and dedication lead to possibilities.



MADHUMITHA P
211301027 11 YEAR

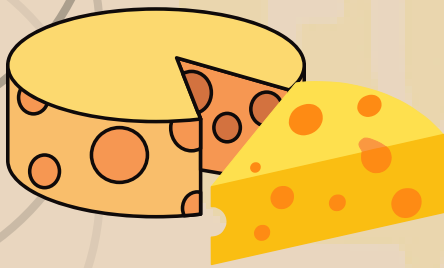
REFERENCE

<http://www.forbes.com>

<http://www.dnaindia.com>

FUN FACTS

Did you know that frogs were once used to keep milk fresh? Yes, you read that right! In ancient Russia, a single frog was placed in a milk bucket to prevent it from going sour. Scientists from United Arab Emirates University discovered that the secretions from Russian brown frog's skins have antibacterial and antifungal properties.



If you find yourself craving cheese all the time, you may be addicted! Cheese contains casomorphins, which are similar to opioids. These compounds can create a feeling of euphoria leading to addiction.

Chocolate may be the key to happy relationship Chocolate contains Phenylethylamine (PEA), a natural substance that is said to stimulate the same reaction in the body as falling in love.



DHIVYADHARSHINI R
201301060 III YEAR



DEPARTMENT
ACTIVITES

STUDENT ACHIEVEMENTS

- About **60 students** had participated from all the years in the "**Eat Right Millet Mela**" conducted by the Departments of Food Technology and Biotechnology in the presence of the **Chief Guest Chef Dr. K. Damodharan**.
- **Ammirthaa S P, Ann Maria P Shaji and Suriya Prasanth B** from 1st year have won the **1st prize** in "Eat Right Millet Mela".
- **Keerthana S, Mia Christine Clement, Arulmozhi T, Varshitha B V, Jayabarkavi T and Shree Varshini A N** from 2nd year have won the **1st prize** in "Eat Right Millet Mela".
- **Kavita R K, Keerthana B and Nivetha Nandakumar** from 2nd year have won the **2nd prize** in "Eat Right Millet Mela".
- **Madhuharshni M, Jehowin S and Anuvarshini K L** from 3rd year have won the **1st prize** in "Eat Right Millet Mela".
- **Keerthana S, Sai Siddarth K and Tanusri B** have won the **2nd prize** in "Eat Right Millet Mela".
- **Teena L and Sreemathi C** from 4th year have won the **1st prize** in "Eat Right Millet Mela".



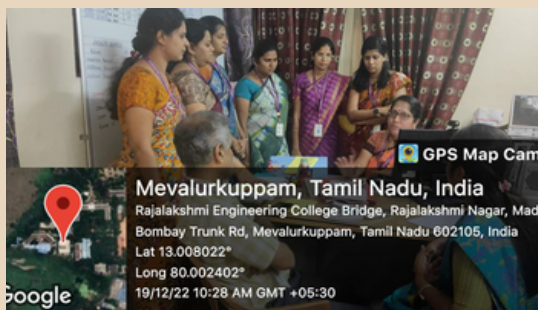
STUDENT ACHIEVEMENTS

- **Twenty five students had participated from all the years in the "Mega Millet Mela"** conducted by the Triumph World Records.
- **Keerthana S** from 3rd year **have won the 1st prize** in the "Mega Millet Mela" conducted by the Triumph World Records.
- **Adhavan T** from 3rd year **have won the 2nd prize** in the "Mega Millet Mela" conducted by the Triumph World Records.
- **Harshini C, Amurtha Varshini S R and Varun S** from 3rd year **have won 2nd prize in Poster Presentation in "Zelos 2k23"** conducted by Kongu Engineering College.
- **Madhuharshni M** has won the 1st prize in Poster Presentation in "Zelos 2k23" conducted by Kongu Engineering College.
- **Krishnakumar R** has won 1st prize in the **Quiz Competition** conducted by the Department of Food Technology on World Food Safety Day.
- **A. G. Jagatheeshwar, B. Roshan and W. Pranav** under the guidance of **Mrs. Kulastic Jassy A** have participated in "Lab to Market Conclave by IIT Pals" on 18th February 2023.
- Students of 3rd year have secured - **1 gold medal, 7 silver medals** in NPTEL course titled "Cooling Technology: why and how utilised in food processing and allied industries".



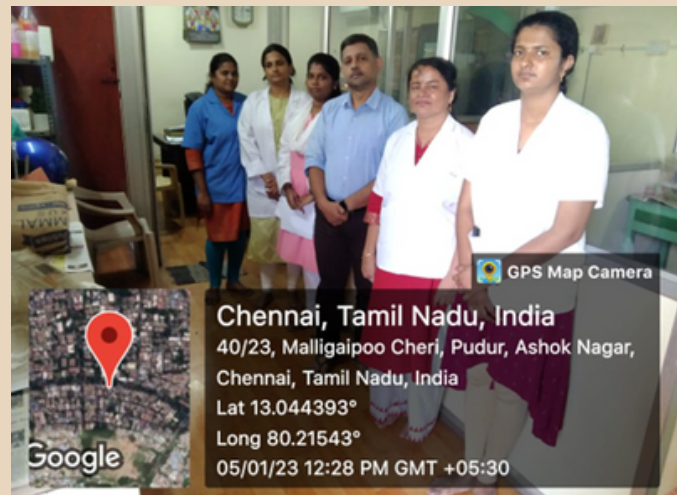
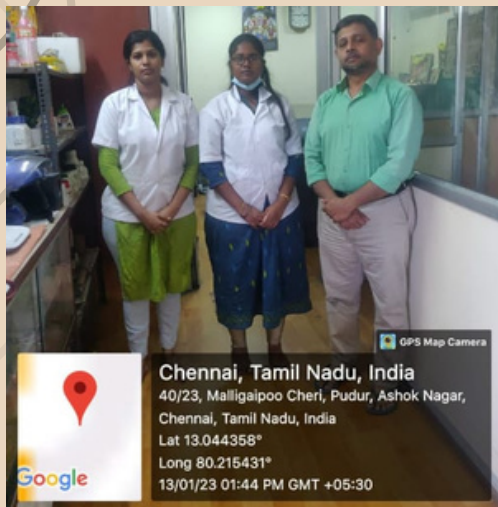
FACULTY DEVELOPMENT PROGRAM

- **Dr. P. Bharathi** have completed 5 days FDP on “Patent Drafting and Filing” organized by Department of Computer Science and Engineering in association with Institution Innovation Council, Rajalakshmi Engineering College from 29th November 2022 to 3rd December 2022.
- **Dr. P. Bharathi** have successfully completed AICTE Training and learning (ATAL) Academy Blended/ Hybrid 5 Days FDP on “3D Printing in Industry 4.0” at B.S.A Crescent Institute of Science and Technology from 12th December 2022 to 16th December 2022
- **Dr. K. Ramalakshmi** conducted Post Patent FDP activity with Department Faculties on 19th December 2022.
- **Dr. P. Bharathi** participated in IP Awareness Training Program under “National Intellectual Property Awareness Mission” on 19th January 2023.
- **Ms. A. Srimagal and Ms. I. Mamtha Shafika** successfully completed 2 weeks hybrid mode FDP on “Modern packaging Technologies, smart warehouse practices, High tech quality analytical instruments for safe food supply ” organized by NIFTEM- Tanjavur from 9th January 2023 to 13th January 2023.
- **Dr. K. Ramalakshmi** successfully completed Leadership Skill Development in Great Lakes Institute of Management on 6 th February 2023.



SABBATICAL TRAINING

- **Ms. A. Srimagal** and **Ms. I. Mamtha Shafika** attended sabbatical training at Sasaam Biological Lab Services, Chennai during 21.12.2022 to 24.12.2022
- **Ms. S. Niveadhitha** and **Ms. B. Sivani** attended sabbatical training at Sasaam Biological Lab Services, Chennai during 26.12.2022 to 29.12.2022
- **Ms. S. Hemamalini** and **Ms. G. Aruthra Devi** attended sabbatical training at Sasaam Biological Lab Services, Chennai during 02.01.2023 to 05.01.2023
- **Ms. K. Manonmani** and **Ms. A. Kulastic Jassy** attended sabbatical training at Sasaam Biological Lab Services, Chennai during 09.01.2023 to 12.01.2023



INDUSTRIAL VISIT

- **Dr. K. Ramalakshmi** visited **Deejay Agro Product Pvt. Ltd.**, Aambur for exploring the possibilities of consultancy activities on 14.12.2022
- **Dr. K. Ramalakshmi, Ms. A. Srimagal, Ms. G. Sreemathi**, REC, Chennai visited **Central Food Technological Research Institute (CFTRI)**, Mysuru related to consultancy project titled “**Development of Ready to Drink Coconut Neera from The Neera Concentrate Through Vending Machine**” on 27.12.2022 to 28.12.2022
- **Dr. V. Sudhakar, Dr. S. Niveadhitha and Ms. S. Hemamalini** visited **VR Food Tech, Chennai** and **KRK Enterprises, Chennai** regarding the future collaborations in testing, consultancy and research activities on 09.01.2023
- **Dr. K. Ramalakshmi, HOD/FT and Dr. L. Priya, Prof/IT and Coordinator – IIIC** visited **Central Food Technological Research Institute, Mysore** to carry out processing of Neera Concentrate experiments for consultancy project with Deejay Agro Pvt Ltd., Bangalore on 12th April 2023



EVENTS

EAT RIGHT MILLET MELA

The Departments of Food Technology and Biotechnology, Rajalakshmi Engineering College, Chennai in association with Food Safety Department, Kanchipuram and AFST (I) Chennai chapter organized **Exhibition cum Competition** on the topic “**Eat Right Millet Mela-2023**” at Indoor Auditorium, REC on 25-01-2023. Around **90 student participants** from various departments had exhibited about **90 innovative millet based diversified products** like traditional products, Bakery products, Beverages, Snack Products etc. Chef Damu evaluated all the products and recommended the prize winners. Around **500 students** attended the event and interacted with the speakers.



HEALTH BY CHOICE, NOT BY CHANCE

Department of Food Technology in association with Institution Innovation Cell and Talent Enhancement Cell (TEC) organized a Guest Lecture on “Health by choice, not by chance” delivered by Dr. R. Sobana Devi, Dietician Department of Medicine, Christian Medical College and Hospital, Vellore on 25th April 2023



RESEARCH PROPOSAL

Dr. S. Niveadhitha, AP(SG), FT, (PI), **Dr. Ramalakshmi K**, Prof and Head, FT (Co PI) ,**Ms. G. Aruthra Devi**, AP, FT, (Co PI), **Dr. L. Priya**, Prof & Coordinator, IIIC (Co PI), submitted a research project proposal titled 'Digitally Fusing the Traditional Knowledge Gap to Foster the Potential Use of Millets as a Nutritious Alternative to Mitigate the Micronutrient Deficiencies' worth 1.17 Cr to Science and Heritage Research Initiative (SHRI), DST on 03.05.2023 and presented before Expert Advisory Committee on 18.05.2023



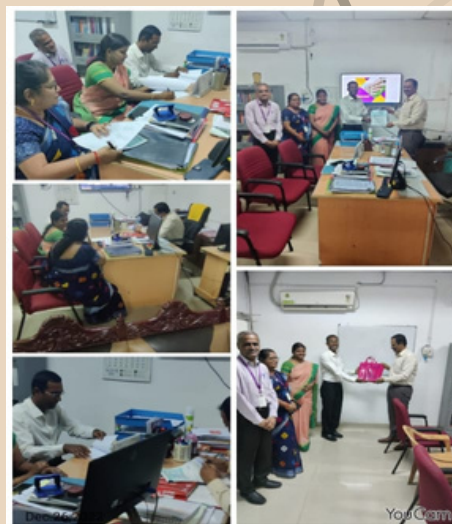
CONSULTANCY PROJECT

Dr. K. Ramalakshmi (PI), **Ms. G. Aruthra Devi** (Member) and **Ms. K. Manonmani** (Member) signed agreement for carrying out consultancy projects with M/s. Kanchi Agro Ecoplates on 24th March 2023




MOU SIGNED

Department of Food Technology, REC, Chennai signed MoU with Ivory Gull Candy Company, Salem for future collaborations on 26.12.2022



FACULTY PUBLICATIONS

- Meganaharshini, M., **Sudhakar V.**, Dhivyabharathi , N., & Deepak, S. (2023). Review on recent trends in the application of protein concentrates and isolates—a food industry perspective. Food and Humanity. Scopus Indexed.
- Selvaraj. P., Kathirvel. M., Arumuganainar. K., Sivakumar.N., Saravana Kumar.M., **Aruthra Devi G.**, Sheela. Enhancing the Production Rate of Desalination Still And Analysing The Natural Optimization Parameters For Productivity Of Conventional Solar Still. European Chemical Bulletin. 
- Ramesh, T., Hariram, U., **Srimagal A.**, & Sahu, J. K. (2023). Applications of light emitting diodes and their mechanism for food preservation. Journal of Food Safety, 43(3), e13040. Scopus Indexed.
- **Ms. A. Srimagal** published a review article titled 'Applications of light emitting diodes and their mechanism for food preservation' in Journal of Food Safety, Wiley Publishers, 24th Jan 2023.
- **Dr. P. Bharathi** published a book chapter "Nano catalyst Mediated Biodiesel Production from Waste Lipid as Feedstock: A Review" in Intech Open on February 8th 2023. DOI: 10.5772/intechopen.109481



AWARDS

- Department of Food Technology was awarded as “**Best Department**” during College Day event of Rajalakshmi Engineering College on 03rd May 2023



- Dr. K. Ramalakshmi, Ms. A. Srimagal, Ms. S. Hemamalini was awarded as “**Highest Earned Consultancy Project - 2022**” by Rajalakshmi Engineering College on 20th March 2023 for the Consultancy Project titled “**Development of Ready to Drink Coconut Neera from The Neera Concentrate Through Vending Machine**” in association with Deejay Agro Processed Foods Pvt Ltd, Bangalore
- Dr. K. Ramalakshmi was awarded as “**Highest Funded Sponsored Research Project - 2022**” by Rajalakshmi Engineering College on 20th March 2023 for FIST -2020 by DST



MEET THE CREW



PRITHVIRAM R
CONTENT CREATOR

ROSHAN B
CONTENT ADVISOR



HRITHICKROSHAN A.G
DESIGN HEAD

MONISHA KUMARASWAMY K
DESIGN TEAM



ARUNA ASHOK
DESIGN TEAM

VAKALAPUDI SANJANI
DESIGN TEAM



DHIVYADHARSHINI R
EDITORIAL HEAD

JACINDA JOANN JEFFERSON
EDITORIAL TEAM



MADHUMITHA P
EDITORIAL TEAM

MEENAKSHI JAIN
EDITORIAL TEAM



YOKESH J J
EDITORIAL TEAM