

## **TABLE OF CONTENTS**

1	Trends in Edible Packaging for Dairy and Food Industry Ganesh, Uruturu Chandrasekhar, Usha Indrajeet and Harshitha R.	1
2	Millets: Smart Nutritive Food Ronika, Vedna Kumari, Avnee and Ranbir Singh Rana	10
3	Liposome Technology: Enhancing Functional Foods and Nutraceuticals for Health and Vitality Helna Pious, Aiswarya V.G. and Salini S.V.	13
4	Nanotechnology in Food: Applications and Safety Considerations Diya Kuttappa	18
5	The Application of Micronutrients in Vegetable Crops: Enhancing Growth, Yield and Nutritional Quality B. A. Jethava and Raj Rakholia	22
6	Plant-Based Meat Alternatives: Navigating Consumer Preferences, Health Implications, and Environmental Impact Salini S. V., Helna Pious and Aiswarya V. G.	30
7	Advancement in Food Processing and Preservation Techniques Shwetha Papani, Rounak Ghosh and Shwetha M. S.	35
8	Packaging of Milk and Milk Products Chaitradeepa G. Mestri and Preeti Birwal	41
9	Powering Up Your Plate: The Nutrient-Packed Future of Biofortification Pooja Swami and Aarti Kamboj	44
10	Application of Simulation Software's in the Food Industry Sharanabasava, Kiran Nagajjanavar and Vikram Simha H.V.	48
11	A choice between A <sub>1</sub> and A <sub>2</sub> milk type: A health concern? Shilpa Yatnatti and Gopika C. Muttagi	50
12	Health Spine Gourd: The Impact of The Vegetarian Diet Rohit Kumar, Amit Kumar, Shubham Gangwar, Shankar Rajpoot and Sandeep Gautam	52
13	Innovative Techniques to Assess Adulterated Ghee Heena Kauser, Sapna, Nilkanth Pawar and Sahana V. N.	55
14	Kiwi Fruit ( <i>Actinidia Deliciosa</i> )- Therapeutic Benefits and Application in Dairy and Food Industry Ganesh, Harshitha, Chethan D and Akshata Patil	58
15	Significance and Strategies to Reduce Sodium in Processed Foods Ashritha B., Avinash Chandra Gautham, N. Veena, Shubham Kumar and Priyanka	65
16	An Overview on Protein-Based Fat Replacer Nilkanth Pawar, Sapna, Heena Kauser and Vaibhao Lule	68
17	Nutraceuticals Fortification in Milk and Milk Products Sapna, Heena Kauser and Nilkanth Panwar	74

18	Human Milk Oligosaccharides: The Bridge Between Human Milk and Infant Formula	79
	Aiswarya V. G., Salini S. V. and Helna Pious	
19	Quality Changes in The Fruits and Vegetables After Processing	83
	Chaitradeepa G. Mestri and Preeti Birwal	
20	Diverse Approaches to Microencapsulation in Food Processing	87
	Kumari M., Somveer, Deshmukh R. R., Vinchurkar R. V. and B. Lakshmaiah	
	Role of Water Activity in Food Stability	
21	Somveer, Kumari M., Deshmukh R. R., Vinchurkar R. V., A. Pramanik and Avinash Chandra Gautam	93
22	Tribology and Its Significance in Food Industries	99
	Avinash Chandra Gautam, Somveer, Shubham Kumar and Priyanka	
23	Natural Food Colorant Based pH-Sensitive Smart Way for Food Quality and Safety Monitoring	102
	Arundhati G. Wandhare, Utkarsh P. Deshmukh, Shubham Kumar, Avinash Chandra Gautam and Anamika Singh	
24	Food Fortification Techniques	106
	Shubham Kumar, Arundhati G. Wandhare, Avinash Chandra Gautam and Priyanka	
25	A Novel Approach to Identify Foodborne Pathogens through Surface Plasmon Resonance Biosensors	110
	Deshmukh R. R., Vinchurkar R. V., Somveer, B. Lakshmaiah and Kumari M.	
26	Molecular Identification of Lactobacilli from Traditional Fermented Dahi Using PCR	114
	Deshmukh R. R., Vinchurkar R. V., Somveer, B. Lakshmaiah and Kumari M.	