

Instructions for submission of Poster Abstracts

Rules for poster presentation

- ✓ Only registered delegates will be allowed to present paper at the conference.
- ✓ A registered delegate can present **only one paper**.
- ✓ **Review papers are not accepted for presentation.**
- ✓ Abstracts pertaining to the subject matter of Food Science & Technology and 9th IFCoN are considered for acceptance.
- ✓ Abstracts will be evaluated and subjected to editorial corrections on acceptance.
- ✓ **Last date for receipt of abstract is 10th November 2023.**
- ✓ Abstracts received after last date **will not be printed** in the souvenir

Poster presentation correspondence

- ✓ Poster abstracts should be submitted via online (<https://ifcon.nevendo.in/1/login>)
- ✓ Registered delegate only shall login and submit the poster abstract.
- ✓ Acceptance of the abstract will be communicated to the e-mail ID through which it is submitted.

Poster Presentation online Format

- Abstract should be composed using **as per the online submission format**.
- Mention presenting author, Co-authors with their affiliations.
- The text of the abstract should not exceed 200 words.
- Abstract should include introduction, objectives, methods, results, discussion & conclusion. Biological names of organisms and colloquial names should be italicized. References need not be included in the text. A model abstract is provided below.
- Registered Delegated Email id should be mentioned in the poster abstract submission.

Poster Presentation

- Pin board size of 4 (Width) x 3 (Length) feet will be available for display of poster.
- Date and time of presentation and abstract number can be found in the printed souvenir/registration area of conference/Website

Model Abstract

Pectin/silver nanocomposite film to develop active packaging materials for food packaging applications: preparation, characterization and antibacterial property.

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Objective: Simple and direct method of producing pectin based antimicrobial nanocomposite films using pectin and silver nitrate.

Methodology: Pectin nanocomposite films were prepared by reducing different concentration of silver nitrate (2-10%) by pectin resulted in varied silver nano-sized particle distribution in nanocomposite films. The Pectin nanocomposite was further characterized using scanning electronic microscope (SEM), X-ray diffraction (XRD), UTM (Mechanical strength) and also studied barrier properties like water vapor transmission rate (WVTR) & oxygen transmission rate (OTR).

Results and Conclusions: Pectin nanocomposite films showed addition of silver nitrate did not alter the mechanical strength, but significantly changed OTR and WVTR values for 4 and 6% addition of silver nitrate concentrations. SEM micrographs showed tetragonal silver nanoparticles formation in the nanocomposite films with uniform distribution. The XRD pattern indicated the change in the crystal lattice of the films due to presence of silver nanoparticles. Antibacterial studies showed effective inhibition zones around nanocomposite films compared to plane pectin films against foodborne pathogens viz. *Escherichia coli*, *Staphylococcus aureus* and *Pseudomonas aeruginosa*. Pectin/silver nanocomposite films can be used as an active packaging system in food applications.

For further correspondence:

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