



80th Annual Convention and International Conference
On
"EMERGING SUSTAINABLE PROCESS
TECHNOLOGIES AND PRODUCTS IN FATS, OILS,
FOOD AND ALLIED INDUSTRIES"
ESPT-FOFA 2025



Organised by

Oil Technologists Association of India (Eastern Zone)
In Association with
Jadavpur University, Kolkata



Event Sponsored by FARE Labs Pvt. Ltd. , Gurugram

Venue

Swami Vivekananda Hall
The Ramakrishna Mission Institute of Culture,
Golpark, Kolkata, India
22-23, NOVEMBER 2025

ABOUT THE CONFERENCE

The Annual Convention of Oil Technologists' Association of India will be organized by the Oil Technologists Association of India, Eastern Zone and Jadavpur University during November 22-23, 2025 on the topic "EMERGING SUSTAINABLE PROCESS TECHNOLOGIES AND PRODUCTS IN FATS, OILS, FOOD AND ALLIED INDUSTRIES"(ESPT-FOFA 2025). The global drive toward sustainability has significantly reshaped the landscape of the fats, oils, food, and allied industries. With increasing awareness of environmental impact, resource scarcity, and the need for health-conscious consumption, there is a growing emphasis on adopting **sustainable process technologies** and developing **eco-friendly, value-added products**.

Emerging technologies are focused on improving efficiency, reducing waste, and lowering the environmental footprint across the entire value chain—from cultivation and extraction to refining, packaging, and distribution. Innovations in **green extraction methods, enzymatic processing, zero-waste manufacturing, biodegradable packaging, and energy-efficient refining** are paving the way for a more resilient and sustainable future.

Furthermore, the integration of **biotechnology, AI-driven quality monitoring, and circular economy** principles is enabling industries to unlock new opportunities in product development—such as functional lipids, plant-based alternatives, nutraceuticals, and oleochemicals with minimized ecological impact.

This transformation is not just technological but systemic—requiring collaboration between Researchers, Scientists, Technologists, Industry leaders, and Policymakers to ensure that these advancements contribute to enhanced oil production, **food security, economic empowerment, and environmental stewardship**.

As the industry evolves, it is crucial to highlight and share the most promising sustainable innovations that are shaping the future of fats, oils, and food systems, making them safer, smarter, and more sustainable for generations to come.

ABOUT OTAI

Oil Technologists' Association of India (OTAI)

The Oil Technologists' Association of India (OTAI) is a non-profit professional body, established in 1943 by the late Rao Saheb D.Y. Athawale, former Principal of Harcourt Butler Technological Institute (HBTI), Kanpur, and Oil Expert to the Government of Uttar Pradesh. OTAI was officially registered under the Societies Registration Act 1:360 in 1945.

Since its inception, the Association has grown steadily under the leadership of eminent scientists, technologists, and industrialists in the field of oils and fats. With its headquarters located in Kanpur, OTAI operates through five regional zones—Northern, Southern, Eastern, Western, and Central—comprising a membership of approximately 1,600 professionals.

The Head Office and the Central Executive Council (CEC) coordinate both national and international activities across all zones. Additionally, the Association functions through various central committees such as the Publication Committee, International Coordination Council, and the Research Investigation and Implementation Committee, which operate from either the headquarters or different zonal offices.

OTAI maintains strong collaborations with several national and international organizations that share similar goals and interests. It publishes a quarterly scientific periodical titled Journal of Lipid Science & Technology, which is well-regarded globally in the field of lipid research.

The Association brings together chemists, engineers, managers, scientists, technologists, and industrialists with the collective aim of promoting technological advancement and research in oilseeds, edible oils, fats, and other lipids and their derivatives. OTAI is committed to encouraging efficient processing, utilization, and value addition of these resources.

Moreover, the Association plays a key role in enhancing professional competence by disseminating the latest scientific and technological developments through lectures, symposia, workshops, and refresher courses. These initiatives cover a broad range of topics, including oilseed processing, edible oil technology, soaps, oleochemicals, and surfactants.

By bridging the gap between research and industry, OTAI continues to play a pivotal role in transferring cutting-edge knowledge and innovations in the field of oils and fats to practical industrial applications.

About Fare labs Pvt. Ltd.

Founded in 1999, and based of Gurugram, FARE Labs Pvt. Ltd. (www.farelabs.com) is a leading Commercial Testing, Calibration and Proficiency Testing Laboratory of the country. FARE Labs boasts a state-of-the-art, SIRO-certified in-house R&D facility, equipped with advanced instrumentation to drive innovation across scientific and industrial domains.

FARE Labs is NABL (ISO/IEC 17025:2017) accredited and recognized by Food Safety and Standard Authority of India (FSSAI), Bureau of Indian Standards (BIS), Indian Oilseed & Produce Export Promotion Council (IOPEPC), Agricultural and Processed Food Products Export Development Authority (APEDA), Tea Board, Atomic Energy Regulation Board (AERB), Department of Scientific and Industrial Research (DSIR), Ministry of Environment, Forest and Climate Change (MOEF&CC, GOI), Central Pollution Control Board (CPCB), State Pollution Control Boards, Ministry of Food Processing Industries (MOFPI, GOI, Ministry of Commerce and Industry, GOI, Ministry of Agriculture and Farmers Welfare, GOI. FSSAI has awarded FARE Labs as “National Reference Laboratory (NRL)” for Oils and Fats.

FARE Labs has been Certified by ISO 9001:2015, ISO 14001:2015, ISO 45001:2018, ISO/IEC 27001:2013.

FARE Labs major business divisions are R&D, Testing, Calibration, Proficiency Testing Provider and Reference Material Production, inspection and certification.

R&D and Testing division's primary industry verticals cover Food and Agriculture, Pharmaceuticals, Environment and Energy. Calibration division's industry verticals encompass Mechanical, Electro-Technical, Thermal, Fluid Flow, Dimension and Medical Devices. Proficiency Testing industry's verticals comprise of both Testing and Calibration.

THEMES OF THE CONFERENCE

- **Sustainable Production:** Exploring emerging technologies and processes that reduce environmental impact, waste, and energy consumption in the fats, oils, food, and allied industries.
- **Green Chemistry and Engineering:** Discussing the application of green chemistry and engineering principles to develop eco-friendly products and processes for Oils and Fats and allied industry.
- **Waste Reduction and Valorization:** Investigating ways to minimize food waste, recover valuable compounds, and develop innovative products from waste streams of fats and oils and allied industries.
- **Clean Label and Natural Products:** Examining trends and technologies for creating clean label, natural, and sustainable fat based food products that meet consumer demands.
- **Alternative and Novel Oils:** Investigating emerging sources of oils, such as algae, insects, and plant-based alternatives, and their potential applications.
- **Food Safety and Quality:** Discussing emerging technologies and strategies for ensuring food safety, quality, and authenticity in the industry.
- **Circular Economy and Closed-Loop Systems:** Exploring the application of circular economy principles and closed-loop systems in the fats, oils, food, and allied industries.
- **Nanotechnology:** Investigating the use of nanotechnology to improve product stability, functionality, and sustainability.
- **Intensify Biotechnology:** Accentuate the role of biotechnology in developing sustainable, high-quality products and processes in fats, oils and food processing industries.
- **Life Cycle Assessment and Environmental Impact:** Discussing the importance of life cycle assessment and environmental impact studies in evaluating the sustainability of products and processes.

Target Audience

1. Industry professionals from the fats, oils, food, and allied industries.
2. Researchers and academics working in the field of sustainable process technologies and products.
3. Experts in green chemistry, engineering, and food science.

Expected Outcomes

1. Sharing of knowledge and expertise on emerging sustainable process technologies and products.
2. Identification of challenges and opportunities in the fats, oils, food, and allied industries.
3. Establishment of collaborations and partnerships among industry professionals, researchers, and experts.

OTAI (Eastern Zone)

About Ourselves

Annual Conventions and Seminars/ Conferences held Since Inception

18 th Annual Convention	Dec, 1963
21 st Annual Convention	Feb, 1966
25 th Annual Convention	Nov, 1970
30 th Annual Convention	Feb, 1975
33 rd Annual Convention	Feb, 1978
38 th Annual Convention	Feb, 1983
44 th Annual Convention	Feb, 1989
48 th Annual Convention	Sep, 1993
53 rd Annual Convention	Nov, 1998
58 th Annual Convention	Nov, 2003
63 rd Annual Convention	Nov, 2008
70 th Annual Convention	Nov, 2015
80 th Annual Convention	Nov, 2025

Publications by the Association/ By our Members

1. Quarterly News Letter
2. Soaps and Detergents by K.S. Parasuram.
3. A treatise on Analysis of Food Fats and Oils, By S. K. Roy.
4. Chemistry and Technology of Oils and Fats by M.M. Chakraborty.
5. Advances in Fish Processing Technology by D. P. Sen.
6. Perfumery Materials, production and Application by D. K. Bhattacharyya.
7. Process Development for Better Utilization of Seed Meal Constituents, Scholar's Press, European Union, 2013, ISBN: 978-3-639-70589-8 by Ranjana Das.
8. Annual Social Gathering with Members and families

NATIONAL ORGANIZING COMMITTEE & CEC

Conference Chairman Dr. Rajeev Churi, National President , OTAI	Conference Co-Chairperson Shri. B.P. Manchanda, President, OTAI-EZ
Conference Convener Dr. Ranjana Das (Associate Professor, Chemical Engineering Department, Jadavpur University)	

Shri NB Godrej	Prof. RP Singh	Prof. DK Bhattacharyya	Dr. BR Gaikwad
Dr. RBN Prasad	Shri S.K. Roy	Shri Ashok Mahindru	Prof. RK Trivedi
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Mr. Trilochan Mohapatra	Mr. DV Chame	Dr. Shishir Sinha	Mr. S K Solanki
Dr. Prasabd M Nabar	Mr. Satish V Khadke	Dr. P P Chakrabarti	Mr. J P Singh
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Treasurer

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Shri. Ajay Kumar Mishra

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 Ms. Aishwarya Das
 Ms. Annesha Basu
 Ms. Rituparna Biswas
 Mr. Purushattam Gayen

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 Ms. Rituparna Biswas
 Ms. Annesha Basu
 Ms. Shumaila Belal

Invitation & Reception

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 Mr. Purushattam Gayen
 Mr. Somakraj Banerjee

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 Shri. K.N. Sarkar
 Shri. T.K. Guha
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 Shri. Ajay Kumar Mishra

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 Mr. Purushattam Gayen
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Accommodation/Logistics
 Shri. K.N. Sarkar
 Shri. T.K. Guha
 Dr. Ganesh C Sahoo
 Mr. Anubhab Das

Floor Supervision of Various Activities of Conference

Shri. K.N. Sarkar
 Shri. T.K. Guha
 Shri. Ajay Kumar Mishra
 Mr. Purushattam Gayen
 Ms. Annesha Basu
 Ms. Rituparna Biswas
 Ms. Shreya Sadhukhan
 Mr. Balaram Das

Registration Fees*

Registration Fees	Till 05.11.2025	Till 10.11.2025
Non –OTAI Member	Rs. 3500	Rs. 4000
OTAI Member	Rs. 2500	Rs. 3000
Students/ Research Scholars	Rs. 1000	Rs. 1200

*Includes 18% GST

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- Tea : Rs. 25,000.00 with Branding at Tea site & Stage, 2 free registrations

* 18% GST need to add

Tentative list of Speakers

National

- Prof. Rekha Singhal from ICT, Mumbai
- Prof. Ramkrishna Sen from IIT Kharagpur
- Dr. Kakali Bandhopadhyay GIT, Kolkata
- Dr. Pradip Ghosh Chaudhuri, Ex- Vice President, Manufacturing, Agro Tech Foods Ltd and ConAgra Foods Inc
- Dr. Chindi Vasudevappa, Senior Director M/s Fare Labs (P) Ltd
- Mr. D.V. Chame, Founder and CEO at DVC Process Technologies
- Dr S K Pattanayak, Retd. I.A.S. and Senior Director M/S Farelabs (P) Ltd.
- Prof. Kaman Singh, Babasaheb Bhimrao Ambedkar University, Lucknow, Uttar Pradesh

International

- Prof. Supratim Ghosh from University of Saskatchewan, Canada

Submission of Papers

The conference committee invites research papers/posters by young professionals/researchers or any research work related to “Oils, Fats, Food, Nutraceutical, Oleochemicals”. Submit abstract in [provided abstract format](#) through email (otaiconference2025@gmail.com).

Important Dates

Abstract Submission : 30th September, 2025

Acceptance notification : 07th October, 2025

Full paper Submission : 17th October, 2025

Registration Details

Registration fees to be submitted in favour of ‘OIL TECHNOLOGIST ASSOCIATION OF INDIA’ by **Cheque/ Demand Draft/ Online Transfer** to the mentioned account.

Account Name: OIL TECHNOLOGIST ASSOCIATION OF INDIA

Account Number: 01732010019410

Bank Name: Punjab National Bank

IFS Code: PUNB0017310

Branch: New Alipore

Conference Registration Link: [Click Here](#)

For any further information, please contact

Dr. Ranjana Das

Oil Technologists’ Association of India-Eastern Zone

Mobile: 9433537083 (WA Number)

Email: ranjanads78@gmail.com; otaiconference2025@gmail.com

Kolkata: The City of Joy



Calcutta, now Kolkata is a City of Nobel Laureates, a striking example of Awe, Wonder and Admiration for the whole nation. Kolkata has a special blend of history, culture, chaos, and warmth that makes it feel alive in a way few cities do. From the old colonial architecture to yellow ambassador taxis, steaming hot rolls from street corners, and the poetic air of adda (long conversations), it's a city with soul. Whether it's the artistic vibes of Kumartuli, the literary cafes of College Street, or the Durga Puja madness that turns the whole city into a festival – Kolkata knows how to feel. From its vibrant streets lined with colonial architecture to its bustling markets filled with colorful trinkets and aromatic spices, Kolkata is a sensory feast. The city's rich history is reflected in its iconic landmarks like the Victoria Memorial, Dakshineswar Kali Temple, and the Indian Museum. Kolkata's cultural scene is thriving, with a deep love for art, literature, music, and dance. The city has produced some of India's most renowned writers, poets, and intellectuals, including Rabindranath Tagore and Satyajit Ray. The people of Kolkata, known for their warm hospitality and love for food, have a special place in their hearts for traditional Bengali cuisine, including iconic dishes like macher jhol (fish curry) and mishti doi (sweet yogurt). Despite facing numerous challenges, Kolkata has always managed to bounce back, showcasing its indomitable spirit. The city's joie de vivre is infectious, making it a beloved destination for tourists and a cherished home for its residents.

