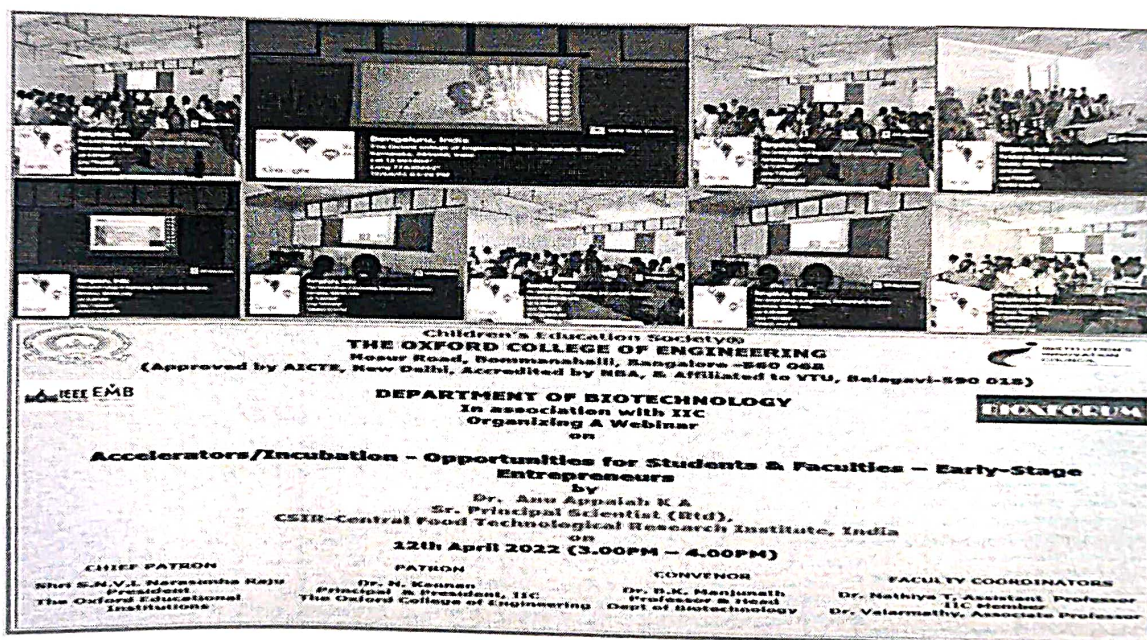




Children's Education Society ®  
**THE OXFORD COLLEGE OF ENGINEERING**  
DEPARTMENT OF BIOTECHNOLOGY  
(Affiliated to VTU, Belgaum, Approved by AICTE, Accredited by NBA)

## Report on “Accelerators/Incubation – Opportunities for Students & Faculties – Early-Stage Entrepreneurs”

The Department of Biotechnology, The Oxford College of Engineering, Bangalore in association with Institute Innovation Council Organized an offline session (webinar) on “Accelerators/Incubation – Opportunities for Students & Faculties – Early-Stage Entrepreneurs” by Dr. Anu Appaiah K A, Senior Principal Scientist (Rtd), CSIR- Central Food Technological Research Institute, India on 12<sup>th</sup> April 2022 from 3:00 PM to 4:00 PM.



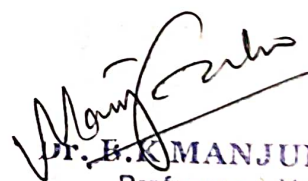
Dr. Anu Appaiah K. A., engaged the session on “Food laws and consumer awareness”. The objective of the session was to give an idea about food laws and their importance. The speaker provided detailed information about the Food Standard and Safety Authority of India (FSSAI) law. During the session, he explained the many laws followed by our nation like Vegetable Oil Product Order Act 1947, Prevention of Food Adulteration Act 1954, Fruits Product Order Act 1955, Meat Food Product Order Act 1973, Milk and Milk Products Order Act 1992, Edible Oil

Packing Order 1988. All these laws are now clubbed into one law and named as FSSAI. The new FSSAI act of parliament received the consent of president of India on 23<sup>rd</sup> August 2006 and it was enforced in 2011. Then he elaborately discussed about the act consolidating laws related to food and establishing the food safety and standard for articles of food, to regulate their manufacture, storage distribution, sale and import, to ensure availability of safe and wholesome food for human consumption.

Then the speaker gave guidelines on waste utilization, its process and concentrations. The speaker added that Slaughter houses generated more than 21 lakh tones/annum wastes in India through slaughtering of livestock. The speaker also stated that these slaughter waste consist of 65-75% of water, 15-20% of protein and 20-35% of Lipids and how it is utilized for liquid and solid waste management. He also clearly explained about the long process fermentation and short-term process fermentation methods used in Tomato vinegar process. The Speaker gave information about how the banana bunch stem can be used for animal feed. The speaker also clearly explained to audience about coffee pulp management using lagoon system (i.e. aerobic and anaerobic organism). The students understood the Food laws and its importance as a whole. The overall session was very informative and around 35 students and 6 faculties of Biotechnology department participated in the webinar.

#### OUTCOME:

- Able to understand the Food laws and consumer awareness
- Able to acquire knowledge about Food Standard and Safety Authority of India (FSSAI)
- Got to know about long process fermentation and short-term process fermentation methods

  
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