

Program Content & Tentative Agenda

Food irradiation in India has been undertaken for preservation of food with the purpose of providing safe food that are available year-round and to boost export thereby improving foreign exchange reserves. Several commercial food irradiation facilities are operational across the country. The facilities are operated by personnel adequately trained in operation & maintenance, precise dose delivery and radiation safety aspects. However, the personnel who are associated with food regulating agencies and processing units such as food quarantine inspectors, food regulators, quality control officers have limited awareness and knowledge about this novel technology. In addition, the technologists who are interested to propagate the food irradiation programme in commercial scale by setting up facilities need clear understanding and knowledge about the technology. In view of this, the training course has been designed in such a way that the course would be beneficial to all the stakeholders who are interested and associated with food preservation sectors.

| Days | Pre-lunch session | | | Post lunch session | |
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| Day 1 | Inauguration & Interaction with participants | | L U N C H B R E A K | Radiation Processing of Food & Agricultural Commodities- An Overview | Basic radiation physics, radiation sources, quantities and units |
| Day 2 | Interaction of radiation with matter and detection of radiation | Radiation Processing of Fruits & Vegetables | | Radiation Processing of Cereals, Legumes & Spices | Radiation Processing of Flesh Food Products |
| Day 3 | Chemical interaction of radiation with bio-molecules | Food Irradiation facility, dosimetry Concept and Applications | | Biological effects of Radiation and food microbiology | Radiation Processing of Food- National & International Regulations and Perspective |