

Technical Session Schedule ICDA 2021

Day 2 (4th Dec2021)

Session IX: Food Processing and Product Development

Time: 2.00 pm – 3.10 pm

Venue: Hall 1

Chairperson: Dr. Buddhika Perumpuli

Zoom Link: <https://learn.zoom.us/my/venugoban?pwd=NTVDclJOaVg3ZUlVSGlvVmk5eS9JUT09>

Meeting ID: 718 618 0150

Passcode: Abcd@1234

No	Time	Title and authors
1	2.00 pm - 2.10 pm	Development of Novel and Functional Sauce from Beetroot (<i>Beta vulgaris L.</i>) <u>M.J.R. Rifna</u> , W.M.T. Madhujith, and S. Keerthini
2	2.10 pm - 2.20 pm	Development of Spicy-Snack Incorporated with Palmyrah (<i>Borassus Flabellifer</i>) Tuber Flour <u>R.A.H. Udari</u> , J. Mary and K. Kemashalini
3	2.20 pm - 2.30 pm	Formulation of Papad Incorporated with Dried Palmyrah Tuber Flour <u>M. Ashinsala Dilani</u> , S. Mahilrajan and L.P. Sinthuja
4	2.30 pm - 2.40 pm	Formulation of Palmyrah Wattalappam from Palmyrah Fruit Pulp and Palmyrah Jaggery <u>A.M.C.L. Chathuranga</u> , K. Kemashalini and J. Mary
5	2.40 pm - 2.50 pm	Production of Novel Ice Cream Enriched with β -Carotene Using Orange Fleshed Sweet Potato Powder <u>U.M.P. Hansanie</u> , S.M.A.C.U. Senarathne, D. P. Karunanada and S. Simmaky
6	2.50 pm - 3.00 pm	Enhancement of Palmyrah Fruit Leather (Panattu) Mouth Feel by Developing Panattu Choco Bar <u>R. Pavithra</u> , T. Suganja, K. Kemashalini and S. Srivijeindran.
	3.00 pm - 3.10 pm	Discussion