ਮਹਾਰਾਜਾ ਰਣਜੀਤ ਸਿੰਘ ਪੰਜਾਬ ਟੈਕਨੀਕਲ ਯੂਨੀਵਰਸਿਟੀ, ਬਠਿੰਡਾ

MAHARAJA RANJIT SINGH PUNJAB TECHNICAL UNIVERSITY

(A State Univ. Estd. by Govt. of Punjab vide Punjab Act No. 5 of 2015 and Approved u/s 2(f) & 12 (B) of UGC; Member AIU)

Bathinda-151001 (Punjab), India

REPORT

RESEARCH AND INNOVATION AWARDS

MAHARAJA RANJIT SINGH PUNJAB TECHNICAL UNIVERSITY

Bathinda-151001 (Punjab), India

MRSPTU-Social Outreach and extension activities

RESEARCH AND INNOVATION AWARDS

2023-2024

INTERNAL QUALITY ASSURANCE CELL

MAHARAJA RANJIT SINGH PUNJAB TECHNICAL UNIVERSITY

BATHINDA 151001

MRSPTU-Social Outreach and extension activities

RESEARCH AND INNOVATION AWARDS

Prepared by:

1. Prof. (Dr.) Ashish Baldi, Director IQAC
2. Prof. (Dr.) Anupam Kumar, Dean R&D
3. Dr. Ankita Kataria, Department of Food Science & Technology, MRSPTU, Bathinda
4. Ms. Reetu, Department of Food Science & Technology, MRSPTU, Bathinda

Inputs by:

Dr. Ashish Baldi, Director, IQAC

Year 2024

INTERNAL QUALITY ASSURANCE CELL

RESEARCH AND INNOVATION AWARDS

S.No.	Title of the innovation	Name of the Awardee	Name of the Awarding Agency with contact details	Year of Award	Category-institution/teacher/research scholar/student
1	Effect of Fermentation on the Thermal Properties, Pasting Profile, Crystallinity and Rheological Behaviour of Legumes	Barinderjeet Singh Toor	Punjab Agricultural University, ludhiana, India	2024	Teacher
2	Characterization and Evaluation of Sweet Potato (Ipomoea batatas L.) Starch for Tablet Formulation	Hardeep Singh	Guru Kashi University, Talwandi Sabo, Punjab, India.	2024	Research Scholar
3	Advancing Legume Nutrition: Innovations in Ultrasonication for Enhanced RS Content	Reetu Palthania	Guru Kashi University, Talwandi Sabo, Punjab, India.	2024	Research Scholar
4	Tablet Formulation from Little Millet Starch: Characterization and Evaluation	Shweta Chaturvedi	Guru Kashi University, Talwandi Sabo, Punjab, India.	2024	Research Scholar
5	Tablet Formulation from Kodo Millet Starch: Characterization and Evaluation	Shweta Chaturvedi	Punjab Agricultural University, ludhiana, India	2024	Research Scholar
6	Tablet Formulation from Barnyard Millet Starch: Characterization, Evaluation and In Vitro Drug Delivery	Shweta Chaturvedi	Maharaja Ranjit Singh Punjab Technical University, Bathinda, Punjab, India	2024	Research Scholar
7	Antioxidative, Functional and Morphological Characteristics of Thermally Processed Kodo Millet (Paspalum	Ankita Kataria	Punjab Agricultural University, ludhiana, India	2024	Teacher

	Scrobiculatum)				
8	Physico-chemical, Functional and Rheological Properties of Legume Starches: An Overview	Reetu Palthania	Maharaja Ranjit Singh Punjab Technical University, Bathinda, Punjab, India	2023	Research Scholar
9	Application of 3D Printing Technology on Starch Based Product: A review	Reetu Palthania	Maharaja Ranjit Singh Punjab Technical University, Bathinda, Punjab, India	2023	Research Scholar
10	The Role of Physical Modification in Tailoring Starch for Functional Food Applications	Reetu Palthania	Lovely Professional University, Jalandhar, Punjab, India	2024	Research Scholar
11	Modified starches: A novel approach to the 3D Food Printing	Hardeep Singh	Maharaja Ranjit Singh Punjab Technical University, Bathinda, Punjab, India	2023	Research Scholar
12	Tablet formulation from potato starch: Characterization and Evaluation	Hardeep Singh	Punjab Agricultural University, ludhiana, India	2024	Research Scholar
13	Formulation and evaluation of buckwheat (Fagopyrum esculentum moench) and maize (zea mays L.) Starch incorporated paracetamol tablets	Hardeep Singh	Lovely Professional University, Jalandhar, Punjab, India	2024	Research Scholar
14	Tablet Formulation from Foxtail Millet Starch: Characterization and Evaluation	Shweta Chaturvedi	Lovely Professional University, Jalandhar, Punjab, India	2024	Research Scholar
15	Tablet Formulation	Shweta Chaturvedi	Chaudhary Devi Lal University,	2023	Research Scholar

	from Starches: Characterization and Evaluation in vitro drug delivery		Sirsa, Haryana, India		
16	Extraction, analysis and application of carotenoids and polyphenols from kinnow peel	Kiranbeer Kaur	Punjab Agricultural University, ludhiana, India	2024	Research Scholar
17	Fungal fermentation of proso millet: An effective approach to enhance the functionality	Kiranbeer Kaur	Lovely Professional University, Jalandhar, Punjab, India	2024	Research Scholar
18	Advancements in Legume Processing: A Comprehensive Review of Non-Conventional and Emerging Technologies	Kiranbeer Kaur	MDPI	2024	Research Scholar
19	Effect of Processing on the Nutritional Characteristics and Functionality of Kodo Millet	Khushneer Kaur	National Institute of Food Technology Entrepreneurship and Management, Kundli, Haryana	2023	Student
20	The Critical Realization of 21st Century – Mainstreaming of Millet Processing	Amandeep Kaur	National Institute of Food Technology Entrepreneurship and Management, Kundli, Haryana	2023	Student
21	Nano-starches: an advanced approach of nanotechnology in food industry	Mehak Gambhir and Ramandeep Kaur	Maharaja Ranjit Singh Punjab Technical University, Bathinda, Punjab, India	2023	Student
22	Effect of Flaxseed on Rheological Properties of Wheat Flour Dough	Meetali and Navneet Kaur	Maharaja Ranjit Singh Punjab Technical University, Bathinda, Punjab, India	2023	Student
23	Design, print and consume the	Khushneer Kaur and	Maharaja Ranjit Singh Punjab	2023	Student

	technology behind 3d printed chocolates	Amandeep Kaur	Technical University, Bathinda, Punjab, India		
24	IETE Biman Bihari Sen Memorial Award for Research Activity	Dr.Munish Kumar	IETE	2024	Teacher
25	Shiv Nath Rai Kohli Mid Career Best Scientist Award for Research Activity	Dr.Munish Kumar	Panjab University, Chandigarh	2024	Teacher
26	Levraging	Mohit Kumar	Departent of Pharmaceutical Sciences and Drug Research, Punjabi University Patiala	2024	PhD scholar
27	Multidrug combination tablets for paediatric tuberculosis using 3D printing technology	Shubham Singh	Integral University, Lucknow	2024	PhD scholar
28	efferrvesent and confectionary based novel formulations for	Anisha Kumari	Society of Materials & Mechanical Awards	2023	M. pharm
29	Development, optimization and formulation of nanostructured lipid carriers of mycophenolate mofetil using formulation by design	Zahanat Muneer Mir	Society of Materials & Mechanical Awards	2023	M. pharm
30	Formulation and evaluation of simvastation loaded hyderogel sheet for wound healing	Dikshant	Society of Materials & Mechanical Awards	2023	M. pharm
31	probiotic Nanomaterials: Unlocking The Potential of nanotechnology	Parul Thakur	Society of Materials & Mechanical Awards	2023	M. pharm
32	Gut Microbiome and Diabetes	Arshdeep Singh	Society of Materials &	2023	B.pharm

	Mellitus		Mechanical Awards		
33	Turmeric Milk Formulation: Development and Characterization	Chandan Middha	Society of Materials & Mechanical Awards	2023	B. pharm
34	from pixel to patients : 3D printing's vital role in healthcare	Shivam Bhadauria	Society of Materials & Mechanical Awards	2023	B. pharm
35	Comparative Analysis of mango, barnyard millet and maize starches in pharmaceutical tablet formulations : physiochemical characteristics and drug release profiles	Shiv Kumar	Society of Materials & Mechanical Awards	2023	B.pharm
36	Best Studio Project (North Region)	Charlina J Dutta	TRANSPARENCE 18.0 (SAINT GOBIN)	2024	Student
37	B V Doshi Memorial Scholarship	Priya	National Association of Students of Architecture	2023	Student

MRSPTU-Social Outreach and extension activities

NATIONAL SYMPOSIUM
on
FOOD PROCESSING 4.0: INNOVATION AND SUSTAINABILITY
APRIL 30, 2024
ORAGNIZED BY
DEPARTMENT OF FOOD SCIENCE & TECHNOLOGY
PUNJAB AGRICULTURAL UNIVERSITY, LUDHIANA-141004, PUNJAB, INDIA

Certificate

BEST POSTER

This is to certify that the following has been awarded as ***Best Poster*** *at National Symposium on* ***"Food Processing 4.0: Innovation and Sustainability"*** *held on* ***April 30, 2024*** *at* ***Punjab Agricultural University, Ludhiana, Punjab, India.***

Title Effect of Fermentation on the Thermal properties, Pasting profile, Crystallinity and Rheological behaviour of Legumes

Authors Barinderjeet Singh Toor, Amarjeet Kaur and Jaspreet Kaur

Affiliation MRSPTU, Bathinda.

Savita Sharma
Dr Savita Sharma
Head, Food Science and Technology

Dr CS Aulakh
Dean, College of Agriculture

Dr AS Dhatt
Director of Research

ICAR GKU ISASTR JUST AGRICULTURE

CERTIFICATE

IS PRESENTED TO

Mr. Hardeep Singh

from Maharaja Ranjit Singh Punjab Technical University, Bathinda, PB

has **participated/ presented a Lead Paper/ Oral / Poster Presentation** entitled,

Characterization and Evaluation of Sweet Potato .....Tablet Formulation

co-authored with Chandan Garg, Shweta Chaturvedi, Barinderjeet Singh Toor, Ankita Kataria and Kawaljit Singh Sandhu

awarded with 2nd position in the **International Conference**

"CURRENT INNOVATIONS AND TECHNOLOGICAL ADVANCES IN AGRICULTURE AND ALLIED SCIENCES" (CITAAS- 2024)

jointly organised by ***Guru Kashi University, Talwandi Sabo (ICAR accredited)*** &

Just Agriculture Education Group & ***ISASTR, Noida***

held on **29-31 August, 2024** at GKU, Talwandi Sabo.

Dr. RP SAHARAN
Dean Agriculture (FOA), GKU

DR. V.S. PAHIL
Advisor to Chancellor, GKU

Dr. D.P.S. BADWAL
Founder & CEO, Just Agriculture

Dr. SUSHILA HOODA
President, ISASTR, Noida

CERTIFICATE

IS PRESENTED TO

REETU PALTHANIA

from Maharaja Ranjit Singh Punjab Technical University, Bathinda

has conferred with **Best Oral Presentation/Poster Presentation Award** for presenting on (2nd Position)

Advancing legume Nutrition: Innovations in Ultrasonication for Enhanced RS Content

in the **International Conference**

"CURRENT INNOVATIONS AND TECHNOLOGICAL ADVANCES IN AGRICULTURE AND ALLIED SCIENCES" (CITAAS- 2024)

jointly organised by ***Guru Kashi University, Talwandi Sabo (ICAR accredited) &***

Just Agriculture Education Group & ISASTR, Noida

held on **29-31 August, 2024** at GKU, Talwandi Sabo.

Dr. RP SAHARAN
Dean Agriculture (FOA), GKU

DR. V.S. PAHIL
Advisor to Chancellor, GKU

Dr. D.P.S. BADWAL
Founder & CEO, Just Agriculture

Dr. SUSHILA HOODA
President, ISASTR, Noida

JA/B/004

CERTIFICATE

IS PRESENTED TO

SHWETA CHATURVEDI

from Maharaja Ranjit Singh Punjab Technical University Bathinda

has conferred with **Best Oral Presentation/~~Poster Presentation Award~~** for presenting on (2nd Position)

Tablet formulation from Little Millet Starch: Characterization & Evaluation

in the **International Conference**

"CURRENT INNOVATIONS AND TECHNOLOGICAL ADVANCES IN AGRICULTURE AND ALLIED SCIENCES" (CITAAS- 2024)

jointly organised by ***Guru Kashi University, Talwandi Sabo (ICAR accredited) &***

Just Agriculture Education Group & ISASTR, Noida

held on **29-31 August, 2024** at GKU, Talwandi Sabo.

Dr. RP SAHARAN
Dean Agriculture (FOA), GKU

DR. V.S. PAHIL
Advisor to Chancellor, GKU

Dr. D.P.S. BADWAL
Founder & CEO, Just Agriculture

Dr. SUSHILA HOODA
President, ISASTR, Noida

JA/B/002

NATIONAL SYMPOSIUM
on
FOOD PROCESSING 4.0: INNOVATION AND SUSTAINABILITY
APRIL 30, 2024
ORAGNIZED BY
DEPARTMENT OF FOOD SCIENCE & TECHNOLOGY
PUNJAB AGRICULTURAL UNIVERSITY, LUDHIANA-141004, PUNJAB, INDIA

FOOD PROCESSING 4.0

Certificate

BEST ORAL PRESENTATION

This is to certify that the following has been awarded as ***Best Oral Presentation*** *at National Symposium on* ***"Food Processing 4.0: Innovation and Sustainability"*** *held on* ***April 30, 2024*** *at* ***Punjab Agricultural University, Ludhiana, Punjab, India.***

Title Tablet Formulation from Kodo Millet Starch : Characterization & Evaluation

Authors Shweta Chaturvedi, Arshdeep Singh, Hardeep Singh, Ankita Katasia, Basinderjeet Singh Toor and Kawaljit Singh Sandhu.

Affiliation MRSPTU, Bathinda Punjab

Savita Sharma
Dr Savita Sharma
Head, Food Science and Technology

Dr CS Aulakh
Dean, College of Agriculture

Dr AS Dhatt
Director of Research

Ref. No.: 1121/CO/23

INTERNATIONAL CONFERENCE ON ADVANCEMENTS & FUTURISTIC TRENDS IN MECHANICAL & MATERIALS ENGINEERING

Organized by

MAHARAJA RANJIT SINGH PUNJAB TECHNICAL UNIVERSITY, BATHINDA

&

SOCIETY OF MATERIALS & MECHANICAL ENGINEERS

[Regd. under Societies Registration Act (XXI of 1860), Regn. No. 324 of 2015-16]

Technical Presentation Award

This is to certify that Shweta Chaturvedi, ..., ..., ..., has presented a research paper during International Conference on "Advancement and Futuristic Trends in Mechanical and Materials Engineering (AFTMME-23)" on 26-28 October, 2023.

Title of Paper: Tablet formulation from Barnyard Millet Starch: Characterization, Evaluation and in Vitro Drug Delivery

1st Position

General Secretary

Convener

OP-PHM-05

ANTIOXIDATIVE, FUNCTIONAL AND MORPHOLOGICAL CHARACTERISTICS OF THERMALLY PROCESSED KODO MILLET (*Paspalumscrobiculatum*)

Ankita Kataria*, Simran Sidhu, Barinderjeet Singh Toor and Kawaljit Singh Sandhu

Maharaja Ranjit Singh Punjab Technical University, Bathinda, Punjab

*Corresponding author Email ID:ankitakataria92@gmail.com

The surge in the demand of millets or nutricereals due to their high nutritive values and significant health-promoting properties has led to increasing research interest. In this study, kodo millet (*Paspalumscrobiculatum*), raw and processed – soaking, microwave roasting, steaming, soaking + microwave roasting and soaking + steaming – were evaluated for their total phenolic (TPC) and total flavonoid contents (TFC), radical scavenging activities, functional and morphological properties. Raw kodo millet contained appreciable quantities of TPC (0.61 mg gallic acid equivalents/g) and TFC (25.96 mg quercetin equivalents/g). Processed kodo millet exhibited significantly ($p<0.05$) elevated TPC and TFC with the highest values being observed upon steaming (213 %) and microwave roasting (13.52 %). However, $ABTS^{\bullet+}$ scavenging activity was observed to reduce significantly upon processing and $DPPH^{\bullet}$ scavenging activity exhibited varying trend. Processing significantly ($p<0.05$) enhanced the density (both bulk and true), water and oil absorption capacities but reduced the water solubility index. The changes in the swelling and emulsification properties exhibited fluctuations upon processing using the individual and combination treatments. Structural characterisation via Fourier transform infrared spectrum revealed the enhanced hydrogen bonding, hydrophilic and lipophilic interactions, and hydroxyl groups which suggested the improvement in the functionality of processed kodo millet. Morphological characteristics revealed the degradation of starch granules and denaturation of proteins upon processing. Processing of kodo millet is recommended to improve the antioxidative and functional properties and therefore enhance its potentiality for utilisation as functional ingredients for imparting health and technological benefits.

Keywords: Nutricereal, Kodo millet, Processing, Antioxidant activity, Technobiofunctionality

Ref. No.: 1096/CO1/23

INTERNATIONAL CONFERENCE ON ADVANCEMENTS & FUTURISTIC TRENDS IN MECHANICAL & MATERIALS ENGINEERING

Organized by

MAHARAJA RANJIT SINGH PUNJAB TECHNICAL UNIVERSITY, BATHINDA

&

SOCIETY OF MATERIALS & MECHANICAL ENGINEERS

[Regd. under Societies Registration Act (XXI of 1860), Regn. No. 324 of 2015-16]

Technical Presentation Award

This is to certify that ...Reetu....., ..., ..., ..., has presented a research paper during International Conference on "Advancement and Futuristic Trends in Mechanical and Materials Engineering (AFTMME-23)" on 26-28 October, 2023.

Title of Paper: Physico-chemical, functional and Rheological Properties of Legume Starches: An Overview

1st Position

General Secretary

Convener

Ref. No.: 1113/CO1/23

INTERNATIONAL CONFERENCE ON ADVANCEMENTS & FUTURISTIC TRENDS IN MECHANICAL & MATERIALS ENGINEERING

Organized by

MAHARAJA RANJIT SINGH PUNJAB TECHNICAL UNIVERSITY, BATHINDA

&

SOCIETY OF MATERIALS & MECHANICAL ENGINEERS

[Regd. under Societies Registration Act (XXI of 1860), Regn. No. 324 of 2015-16]

Technical Presentation Award

This is to certify that ..Reetu....., ..., ..., ..., has presented a research paper during International Conference on "Advancement and Futuristic Trends in Mechanical and Materials Engineering (AFTMME-23)" on 26-28 October, 2023.

Title of Paper: Application of 3D Printing Technology on Starch Based Product: A review

1st Position

General Secretary

Convener

SSAFNS
Recent Trends in Smart and Sustainable Agriculture for Food and Nutritional Security

SCHOOL OF AGRICULTURE

ThinkBIG

NAAC GRADE A++

Certificate No. 349562

Certificate of Merit

This is to certify that **Mr./Ms./Dr. Reetu Palthania** of **Maharaja Ranjit Singh Punjab Technical University, Punjab** stood **Second** in **Poster Presentation** on **The role of physical modification in tailoring starch for functional food application** in the **International Conference on Recent Trends in Smart and Sustainable Agriculture for Food and Nutritional Security (SSAFNS)** held from **27th September, 2024** to **28th September, 2024** organized by **School of Agriculture**, Lovely Faculty of Technology and Sciences, at Lovely Professional University, Punjab.

Date of Issue : 28-09-2024
Place : Phagwara (Punjab), India

Prepared by
(Administrative Officer-Records)

Joint Organizing Secretary/HOS
School of Agriculture

Head of Faculty
LPU

dhanuka · AFSTI Jalandhar Chapter · ELSEVIER · Scopus

AFTMME

Ref. No.: 1120/CO1/23

INTERNATIONAL CONFERENCE ON ADVANCEMENTS & FUTURISTIC TRENDS IN MECHANICAL & MATERIALS ENGINEERING

Organized by

MAHARAJA RANJIT SINGH PUNJAB TECHNICAL UNIVERSITY, BATHINDA

&

SOCIETY OF MATERIALS & MECHANICAL ENGINEERS
[Regd. under Societies Registration Act (XXI of 1860), Regn. No. 324 of 2015-16]

SOMME SOCIETY OF MATERIALS AND MECHANICAL ENGINEERS

Technical Presentation Award

This is to certify that ...Hardeep Singh....., ..., ..., has presented a research paper during International Conference on "Advancement and Futuristic Trends in Mechanical and Materials Engineering (AFTMME-23)" on 26-28 October, 2023.

Title of Paper: Modified Starches : A Novel Approach to the Conventional 3D Food Printing

General Secretary

Convener

NATIONAL SYMPOSIUM
on
FOOD PROCESSING 4.0: INNOVATION AND SUSTAINABILITY
APRIL 30, 2024
ORAGNIZED BY
DEPARTMENT OF FOOD SCIENCE & TECHNOLOGY
PUNJAB AGRICULTURAL UNIVERSITY, LUDHIANA-141004, PUNJAB, INDIA

Certificate

POSTER PRESENTATION

*The **participation** and **Poster Presentation** of the following is certified at National Symposium on **"Food Processing 4.0: Innovation and Sustainability"** held on **April 30, 2024** at **Punjab Agricultural University, Ludhiana, Punjab, India.***

Title Tablet formulation from Potato starch: Characterization and Evaluation

Presenter "HARDEEP SINGH"

Affiliation Maharaja Ranjit Singh Punjab Technical University, Bathinda, Punjab, India

Dr Savita Sharma	Dr CS Aulakh	Dr AS Dhatt
Head, Food Science and Technology	Dean, College of Agriculture	Director of Research

SSAFNS
Recent Trends in Smart and Sustainable Agriculture for Food and Nutritional Security

LPU SCHOOL OF AGRICULTURE

ThinkBIG

NAAC GRADE A++

Certificate No. 349563

Certificate of Merit

This is to certify that **Mr./Ms./Dr. Hardeep singh** of **Maharaja Ranjit Singh Punjab Technical University, Punjab** stood **Third** in **Poster Presentation** on **Formulation and evaluation of Buckwheat (Fagophyrum esculantum Moench) and Maize paracetamol tablets** in the **International Conference on Recent Trends in Smart and Sustainable Agriculture for Food and Nutritional Security (SSAFNS)** held from **27th September, 2024** to **28th September, 2024** organized by **School of Agriculture**, Lovely Faculty of Technology and Sciences, at Lovely Professional University, Punjab.

Date of Issue : 28-09-2024 Place : Phagwara (Punjab), India	Prepared by (Administrative Officer-Records)	Joint Organizing Secretary/HOS School of Agriculture	Head of Faculty LPU

ELSEVIER Scopus

SSAFNS
Recent Trends in Smart and Sustainable Agriculture for Food and Nutritional Security

LPU
SCHOOL OF AGRICULTURE

ThinkBIG

NAAC GRADE A++

Certificate No. 349543

Certificate of Merit

This is to certify that **Mr./Ms./Dr. Shweta Chaturvedi** of **Maharaja Ranjit Singh Punjab Technical University, Punjab** stood **First** in **Oral Presentation** on **Tablet formulation from foxtail millet (Setaria italica l.) starch: characterization and evaluation** in the **International Conference on Recent Trends in Smart and Sustainable Agriculture for Food and Nutritional Security (SSAFNS)** held from **27th September, 2024** to **28th September, 2024** organized by **School of Agriculture**, Lovely Faculty of Technology and Sciences, at Lovely Professional University, Punjab.

Date of Issue : 28-09-2024
Place : Phagwara (Punjab), India

Prepared by
(Administrative Officer-Records)

Joint Organizing Secretary/HOS
School of Agriculture

Head of Faculty
LPU

dhanuka

APSI Jalandhar Chapter

ELSEVIER Scopus

CHAUDHARY DEVI LAL UNIVERSITY SIRSA 2003

G20 भारत 2023 INDIA

Sr. No....56-OP

International Conference

on

Biotechnology and Human Welfare: Vision 2030 and Beyond (ICBHW-2023)

organized by

Department of Biotechnology, Chaudhary Devi Lal University, Sirsa (Haryana)

Certificate

This is to certify that Prof./Dr./Mr./Miss/Mrs. Shweta Chaturvedi from MRSPTU, Bathinda attended/presented a paper (Oral/Poster) on the topic Tablet formulation from staches characterization, evaluation and in situ drug delivery

in the International Conference on Biotechnology and Human Welfare: Vision 2030 and Beyond (ICBHW-2023) organized by Department of Biotechnology, Chaudhary Devi Lal University, Sirsa (Haryana) during March 03-04, 2023.

(Prof. J. S. Duhan)
Organizing Secretary

(Prof. R. K. Salar)
Organizing Secretary

(Prof. S. K. Gahlawat)
Co-Convener

(Prof. Priyanka Siwach)
Convener

NATIONAL SYMPOSIUM
on
FOOD PROCESSING 4.0: INNOVATION AND SUSTAINABILITY
APRIL 30, 2024
ORAGNIZED BY
DEPARTMENT OF FOOD SCIENCE & TECHNOLOGY
PUNJAB AGRICULTURAL UNIVERSITY, LUDHIANA-141004, PUNJAB, INDIA

Certificate

POSTER PRESENTATION

*The **participation** and **Poster Presentation** of the following is certified at National Symposium on **"Food Processing 4.0: Innovation and Sustainability"** held on **April 30, 2024** at **Punjab Agricultural University, Ludhiana, Punjab, India**.*

Title Extraction, analysis and application - - - - - - kinnow peel

Presenter "KIRANBEER KAUR"

Affiliation Dept. of Food Science and Technology, Maharaja Ranjit Singh Punjab Technical University Bathinda, Punjab

Dr Savita Sharma	Dr CS Aulakh	Dr AS Dhatt
Head, Food Science and Technology	Dean, College of Agriculture	Director of Research

SSAFNS
Recent Trends in Smart and Sustainable Agriculture for Food and Nutritional Security

LPU SCHOOL OF AGRICULTURE

ThinkBIG

NAAC GRADE A++

Certificate No. 349545

Certificate of Merit

This is to certify that **Mr./Ms./Dr. Kiranbeer Kaur** of **Maharaja Ranjit Singh Punjab Technical University, Punjab** stood **Third** in **Oral Presentation** on **Fungal fermentation of Proso millet : An effective approach to enhance the functionality** in the **International Conference on Recent Trends in Smart and Sustainable Agriculture for Food and Nutritional Security (SSAFNS)** held from **27th September, 2024** to **28th September, 2024** organized by **School of Agriculture**, Lovely Faculty of Technology and Sciences, at Lovely Professional University, Punjab.

Date of Issue : 28-09-2024 Place : Phagwara (Punjab), India	Prepared by (Administrative Officer-Records)	Joint Organizing Secretary/HOS School of Agriculture	Head of Faculty LPU

dhanuka · AFSTI Jalandhar Chapter · ELSEVIER · Scopus

Foods 2024 Conference

The 5th International Electronic Conference on Foods

28–30 October 2024 | Online | Foods2024.sciforum.net

Certificate of Participation

This certificate is hereby presented to the attendee named below in recognition of their active participation.

Kiranbeer Kaur

PURDUE UNIVERSITY | Food Science

S. Tochev

Stefan Tochev
Chief Executive Officer

MDPI | foods

Effect of Processing on the Nutritional Characteristics and Functionality of Kodo Millet

Simran Sidhu[1], Khushneer Kaur[1], Ankita Kataria[1], Barinderjeet Singh Toor[1] and Kawaljit SinghSandhu[1]*
[1]Department of Food Science and Technology, Maharaja Ranjit Singh Punjab Technical University,Bathinda, Punjab, India (151001)
Presenting author,* **khushneerkaur1@gmail.com

Abstract

Kodo millet (*Paspalum scrobiculatum*), a minor millet, is considered a super grain since it is drought resistant and, a rich source of proteins, minerals, fibre and phytochemicals thereby exhibiting health benefits. The investigation aimed to process kodo millet using soaking, roasting, steaming and combinations of these treatments followed by their characterization. Processing exhibited significant ($p<0.05$) variations in the compositional, functional, antioxidative, spectroscopic and morphological characteristics. Protein and fat contents increased significantly to the extent of 7.55 and 44.7% respectively, however carbohydrate and ash contents exhibited different trends. The highest bulk density and true density were observed in the kodo millet processed using a combination of soaking and steaming (0.6971g/ml) and steaming (0.9214 g/ml) respectively as compared to raw (0.8558 g/ml) kodo millet, implying that steamed kodo millet flour is better aligned and packed which could be advantageous during transportation. The major impact of processing was observed in the functional properties wherein water absorption capacity, oil absorption capacity,swelling power and swelling solubility increased significantly by 93.16, 41.12, 49.46 and 87.59% respectively after processing, but WSI decreased by 49.5%. Emulsification properties also varied significantly wherein soaked kodo millet exhibited highest emulsion activity (6.314%) and emulsion stability (7.894%). Total phenolic content increased significantly after processing, but totalflavonoid content decreased upon roasting and steaming. DPPH radical scavenging activity increased after roasting and steaming, but ABTS cation radical scavenging activity was found to reduce after all the treatments. Such discrepancy between DPPH• and $ABTS^{\bullet+}$ inhibition can be attributed to the differences in the action of antioxidants. Fourier Transform Infrared (FTIR) spectra exhibited variations in the functional groups, mainly O-H and C=O bond stretching, upon processing leading to enhancement of hydrophilic, lipophilic and radical scavenging properties implying variations in the functional and antioxidative properties. Processing

The Critical Realization of 21st Century – Mainstreaming of Millet Processing

Amandeep Kaur[1], Barinderjeet Singh Toor[1], Ankita Kataria[1] and Kawaljit Singh Sandhu[1]*
[1]Department of Food Science and Technology, Maharaja Ranjit Singh Punjab Technical University, Bathinda, Punjab-151001, India
Presenting author,* **amandeepgamdoor@gmail.com

Abstract

In recent years, a gradual shift in the consumption pattern has been observed globally from traditional cereals to ancient grains especially millets attributed to their gluten free status, higher nutritional and antioxidant potential. Millets are considered as super grains because they are drought resistant and, exhibit rich nutritional profile containing 7-12% protein, 2-5% fat, 15-20% dietary fibre, substantial amount of vitamins, minerals and phytochemicals. Millets are nutritionally superior since they exhibit a balanced amino acid profile (lysine contents of kodo and finger millet – 2.2–5.5% of proteins) and mineral content (calcium content of finger millet – 294-390 mg/100g). One of the major disadvantage of millets is the higher concentration of antinutritional factors which include tannins (1-4 mg/100g), phytic acid (7-10 mg/g), oxalates (finger millet – 11.3 mg/100g; pearl millet – 20 mg/100g) and, trypsin and chymotrypsin inhibitors. Therefore, processing of millets is a very critical step in their effective utilization and in the development of palatable, nutritionally rich and functional food products. Millet processing can be categorized into two types – primary and secondary processing. Primary processing includes washing, cleaning, soaking, dehulling and milling which aid in removal of the undesirable seed coat and antinutrients, thereby enhancing the *in vitro* protein digestibility. For instance, tannin content and phytase activity in finger millet was reported to reduce by 22 and 29% respectively. Secondary processing, including thermal (flaking, popping, boiling, steaming, roasting, baking, extrusion) and bioactivation (germination and fermentation) techniques, converts primary processed raw materials into consumable food products. Thermal processing enhances the nutritional content, reduces antinutrients (mainly trypsin and chymotrypsin inhibitors), and increases the shelf life by inactivating the indigenous enzymes especially lipase. Additionally, non-enzymatic browning during thermal processing results in formation of Maillard reaction products, thereby enhancing the antioxidant profile. For instance, roasting of finger millet improved the total phenolic content (TPC), total flavonoid content and

Ref. No.: 1120/C03/23

INTERNATIONAL CONFERENCE ON ADVANCEMENTS & FUTURISTIC TRENDS IN MECHANICAL & MATERIALS ENGINEERING

Organized by

MAHARAJA RANJIT SINGH PUNJAB TECHNICAL UNIVERSITY, BATHINDA

&

SOCIETY OF MATERIALS & MECHANICAL ENGINEERS

[Regd. under Societies Registration Act (XXI of 1860), Regn. No. 324 of 2015-16]

Technical Presentation Award

This is to certify that Mehak Gambhir ....., ..., ..., has presented a research paper during International Conference on "Advancement and Futuristic Trends in Mechanical and Materials Engineering (AFTMME-23)" on 26-28 October, 2023.

Title of Paper: Nano-Starches: An Advanced Approach of Nanotechnology in Food Industry.

2nd Position Poster Presentation

General Secretary

Convener

scaffolds such as organoarsenes have been evaluated for their anticancer profiles. Among metallocenes, ferrocene is the most charming pharmacophore for drug design and discovery, which is a neutral, chemically stable and nontoxic moeity. In continuation with our interest, series of ferrocenyl chalcones - isatin triazole linked molecular conjugates were synthesized, characterized on the basis of spectroscopic and analytical evidences. The compounds thus formed were evaluated for their biological activity against a panel of cancer cell lines.
Keywords: Isatin, Ferrocene, triazole

Effect of Flaxseed incorporation on the Rheological Properties of Wheat Flour Dough

Meetali[1], Navneet Kaur[1], Ankita Kataria[1], Barinderjeet Singh Toor[1] and Kawaljit Singh Sandhu[1]*
Department of Food Science and Technology, Maharaja Ranjit Singh Punjab Technical University, Bathinda, Punjab-151001, India

Abstract

Rheology is the science concerned with stress-strain and time relations of materials which show an intermediate behaviour of solids and liquid. Flaxseed is an oilseed that is high in omega-3 fatty acids, dietary fibre and lignan. Incorporating flaxseeds into wheat flour affects its quality and rheological behaviour of the dough which has been presented in this study after evaluation on the farinograph, extensograph and mixolab. The farinographic studies show that with the increase in the level of incorporation of flaxseed from 0 to 20%, water absorption and dough development time increase while dough stability decreases. The increase in water absorption by 5.97% can be attributed to the increased mucilage content (hydrocolloid) associated with flaxseed flour. However, if the particle size of the flaxseed flour is higher (implying lower surface area), the water absorption reduces by 3.87%% which may be attributed to the gluten dilution which requires less hydration. The increase in dough development time by 40 – 247.06% could also result from the dilution of gluten and the difficulty of mixing fibre and wheat flour homogeneously. In certain cases, a shorter dough development time can be regarded where water absorption is also low consequently leading to lesser mixing time. Stability of the dough has been reported to reduce by 32% upon addition of flaxseed flour which may be attributed to the reduction of gluten forming proteins causing weakening of the dough. The addition of flaxseed flour can decrease the extensibility by 22.5%. The farinograph and extensograph evaluation showed that flaxseed flour had significant weakening effect on the dough rheological properties. Mixolab evaluation, which also simulates the thermal process involved in baking (for bread production from the dough), has revealed that addition of flaxseed flour increased the speed of protein weakening and reduced the starch gelatinization and retrogradation upon heating. Therefore, it can be inferred that, although incorporation of flaxseed flour reduces the dough rheological properties, it enhances the baking and shelf properties of the bread. Thus, flaxseed incorporation of 5 – 10% in the wheat flour can provide an optimal balance of rheological properties alongwith the required nutritional, health and technofunctional benefits of flaxseeds. Future exploration areas may include addition of gums to increase the level of flaxseed incorporation to prepare a dough with optimal rheological properties for utilisation in myriad baked and extruded products.
Keywords: rheology, flaxseed, farinograph, extensograph, mixolab, dough

Enhancing Erosion Resistance of Turbine Steels: A Study on HVOF-Sprayed Coatings and Predictive Modeling

[a]Mithlesh Sharma [b*]Gagandeep Kaushal [c]Deepak Kumar Goyal
[a]GCET, Kahnpur Khui, Ropar, 140117, India
[b*] YCOE, Punjabi University Guru Kashi Campus, Talwandi Sabo, 151302, India
[c] IK Gujral Punjab Technical University, Main Campus, Kapurthala, 144603, India

Abstract

The present research focused on applying high velocity oxy fuel (HVOF) sprayed coatings, namely Cr3C2-25NiCr and Cr2O3, onto 13Cr4Ni turbine steels. These coatings were then tested under accelerated slurry erosion conditions using a specially designed laboratory setup. The study varied slurry concentration, impact velocity, and impact angle using the Taguchi approach. Microstructural analysis of the coatings, erodent particles, and coating powder was conducted using a scanning electron microscope (SEM). The results showed that the HVOF-sprayed Cr3C2-25NiCr and Cr2O3 coatings significantly enhanced the erosion resistance of 13Cr4Ni turbine steels, attributed to their higher micro hardness compared to the steels. SEM images taken before and after the erosion tests revealed that the Cr3C2-25NiCr coating displayed mixed (ductile and brittle) behavior, while the Cr2O3 coating predominantly exhibited ductile behavior during slurry erosion. Furthermore, the study aimed to develop a predictive equation using regression analysis to estimate erosion wear rates under different conditions. The predicted results closely matched experimental values, indicating the accuracy of the developed equation in estimating erosion wear rates under varied conditions.

Enhancement of Oral Bioavailability of Arteether with the Help of Natural Bioenhancer -Curcumin

Pratiksha Sharma, Mansi, Ashish Baldi *
Pharma Innovation Lab, Department of Pharmaceutical Sciences and Technology, Maharaja Ranjit Singh Punjab Technical University, Bathinda-15001,
*Corresponding author; Contact- +91-8968423848; Email: baldiashish@gmail.com

Abstract

Solid dispersion is one of the most widely and successfully applied technique to improve the solubility, dissolution rates, and consequently the bioavailability of poorly soluble drugs. It is based on the concept that the drug is dispersed in an inert water-soluble carrier at a solid state. In the current research work, solid dispersions of arteether were prepared by melting method using various hydrophilic polymers viz. β-cyclodextrin, poloxamer 407, polyethylene glycol 6000, and curcumin. The prepared solid dispersions were further characterized by particle size analysis, Fourier Transform Infrared Spectroscopy, Differential Scanning Calorimetry, X-ray Diffraction, and evaluated for enhancement in saturated solubility and in vitro dissolution profile. The pharmacokinetic investigations conducted on rabbits demonstrated that the formulated solid dispersion containing arteether (at a dose of 6 mg/kg) in conjunction with curcumin complex (at a dose of 20 mg/kg) exhibited significantly increased values for the area under the curve and maximum plasma concentration and hence bioavailability. The present findings may lead to the development of an efficacious oral dosage form to deliver arteether orally for the very first time.

Keywords: Arteether, Bioavailability, Curcumin, Dissolution, Solid Dispersion, Solubility enhancement.

Design, Print and Consume: The Technology behind 3D Printed Chocolates

Amandeep Kaur[1], Khushneer Kaur[1], Ankita Kataria[1], Barinderjeet Singh Toor[1] and Kawaljit Singh Sandhu[1]*
Department of Food Science and Technology
Maharaja Ranjit Singh Punjab Technical University, Bathinda, Punjab-151001, India
Presenting author: khushneerkaur1@gmail.com

Abstract

Chocolate is a globally consumed product with a global CAGR of 27.5% of 3D printing chocolate industry. 3D printing makes it possible to produce unique and complex food items with multiple advantages such as customized food designs, personalised nutrition and broadening of the available food material. In food industry, 3D printing has demonstrated its capability on making personalised chocolates, allowing precise control over amount of chocolate used and creation of complex structures that is difficult to achieve in conventional chocolate processing. Chocolate is ideal for extrusion printing, because of cocoa butter, its main component, which melts upon heating in the temperature range of 28 to 40 □C and solidifies after cooling to form a self-supporting layer. By proper tempering, a more stable □-crystal (polymorph 5) can be obtained, which exhibits a melting point of 33.8°C and produces chocolate with superior characteristics such as glossy appearance, snap and desirable texture. It is paramount that the chocolate retains its structure during 3D printing, which depends upon the thermal properties such as glass transition temperature and melting point, consequently affecting the post deposition solidification of the deposited layer. Dark chocolate is composed of different ingredients such as cocoa mass, sugar, emulsifier and may contain milk powder which affect the flow behaviour of chocolate as they exhibit diverse thermal properties. Several factors such as fat content, surfactant/emulsifier and the particle size affect the rheological properties and quality characteristics of the 3D printed chocolate. The incorporation of additives has been observed to vary the melting point from 31.4 to 32.1°C along with rapid reduction in viscosity between 31.1 and 33.3°C providing versatility in 3D printing. Fat melting occurs upon increasing the temperature from 25 to 32°C causing rapid reduction in the viscosity of chocolate (with and without additives). Chocolate exhibits a shear thinning flow behaviour and can be modelled on Herschel-Bulkley equation with significant variations in the yield stress (τ_0), consistency coefficient (K) and flow behaviour index (n). The addition of particulate matter influenced the network system of chocolate which has been found to increase the τ_0, reduce K & n, thereby affecting flow properties of 3D printed chocolate. As an emerging food processing technique, a large window exists in 3D printing with regards to the chocolate industry, which needs to be explored further for enhancing the commercialization of 3D printed chocolate products.

Keywords: 3D printing, chocolate, cocoa butter, Herschel-Bulkley, rheology, shear-thinning

Prof (Dr) A K Saini
President

The Institution of Electronics and Telecommunication Engineers (IETE)
2, Institutional Area, Lodi Road, New Delhi -110 003
(SIRO Recognized by DSIR, Govt.of India)
(M) 9811165001, 8368705239 Tel.(O) 011-45142153/24649429
Email(s): president@iete.org, aksaini1960@gmail.com
draksaini@ipu.ac.in
Website: www.iete.org

IETE/J-216/2024

22 Aug 2024

IETE-BIMAN BEHARI SEN MEMORIAL AWARD-2024

Dear Dr Munish Kumar,

I am happy to inform that you have been selected for **"IETE-Biman Behari Sen Memorial Award"** for the year 2024 for outstanding contribution in the Emerging areas of Electronics and Telecommunications with emphasis on R & D and industrial development.

2. I am pleased to extend my sincere congratulations to you on being honoured with the esteemed **"IETE-Biman Behari Sen Memorial Award".** The award is a testament to your exceptional research with unwavering commitment. The award comprising a medal, a citation, cash prize and travel grant would be presented to you at the 67th Annual IETE Convention of the Institution being held at IES University, Bhopal on 14th Sept 2024. More Details of the event will be communicated to you as soon as possible. You will be invited to deliver a lecture on the work leading to the award on a suitable occasion at an IETE centre nearest to your location.

3. On behalf of IETE Governing Council and on my own behalf, I congratulate you once again and wish you continued success in your endeavours.

With best regards,

Yours sincerely,

Prof (Dr) A K Saini

Dr Munish Kumar
Associate Professor
Department of Computational Sciences,
Maharaja Ranjit Singh Punjab Technical University
Badal-Dabwali Road
Bathinda-151 001, Punjab

Gmail

Dr. Munish Jindal <munishcse@gmail.com>

Shiv Nath Rai Kohli Memorial Mid-Career Best Scientist Award-2023

neeraj.singh <neeraj.singh@pu.ac.in> Wed, Aug 21, 2024 at 3:11 PM
To: munishjindal@mrsptu.ac.in
Cc: munishcse@gmail.com

Dear Dr. Munish Kumar,

Greetings from Panjab University, Chandigarh

I am pleased to inform you that you have been selected for “Shiv Nath Rai Kohli Memorial Mid-Career Best Scientist Award-2023”, comprising a cash of Rs. 50,000/- (Rupees Fifty Thousand) each, and a Plaque with citation, in recognition of your research contribution in the field of Computational Sciences.

The said award will be presented during the next PANJAB UNIVERSITY, CONVOCATION. The date, time and venue will be communicated to you accordingly.

Issued to:-

Dr. Munish Kumar,
Associate Professor
Department of Computational Sciences
Maharaja Ranjit Singh, Punjab Technical University,
Bhatinda.
Punjab

With best wishes.

Dr. Neeraj Kumar Singh
Deputy Librarian
A C Joshi Library
Panjab University, Chandigarh-160014
Commonwealth Professional Fellow- UK 2017& 2012
University of East London, London
Phone No. 0172-253-4553
Mobile:+91-9876575984

Certificate of Appreciation

presented to

Mohit Kumar

for securing First Position in

Oral Presentation / Poster Presentation / Innovative Idea / Showcase of IPR or Commerially Viable Product *in*

Pharmacy Council of India sponsored

Pharma ANVESHAN 2024

LEVERAGING SYNERGISM:
INDUSTRY-ACADEMIA PARTNERSHIP
FOR IMPLEMENTATION OF
NATIONAL EDUCATION POLICY, 2020

March 06, 2024
(National Pharmacy Education Day)

Organized by

DEPARTMENT OF PHARMACEUTICAL SCIENCES AND DRUG RESEARCH, PUNJABI UNIVERSITY, PATIALA

In collaboration with

Association of Pharmaceutical Teachers of India (Punjab)

Dr. Gulshan Bansal
Convener

Dr. Suresh Kumar
Organizing Secretary

Academic Partners

Industry Partners

Haryana Industrial Associates

INTEGRAL UNIVERSITY

Certificate of Merit

Prof./Dr./Mr./Ms. Shubham Singh

presented a *oral paper/poster* entitled

Multidrug Combination Tablets for Paediatric Tuberculosis using 3-D Printing Technology.

and secured I position.

DST-SERB & CST-UP Sponsored International Conference on

NOVEL PARADIGMS IN PHARMACEUTICAL SCIENCES

An Approach for Healthier World

March 9-10, 2024

FACULTY OF PHARMACY, INTEGRAL UNIVERSITY, LUCKNOW

Certificate No.IU/FoP/ICNPPS24/

Prof. (Dr.) Tarique Mahmood Ansari Convenor	Prof. (Dr.) Juber Akhtar Convenor	Prof. (Dr.) Syed Misbahul Hasan Convenor

Ref. No.: 1070/CO, /23

INTERNATIONAL CONFERENCE ON ADVANCEMENTS & FUTURISTIC TRENDS IN MECHANICAL & MATERIALS ENGINEERING

Organized by

MAHARAJA RANJIT SINGH PUNJAB TECHNICAL UNIVERSITY, BATHINDA

&

SOCIETY OF MATERIALS & MECHANICAL ENGINEERS

[Regd. under Societies Registration Act (XXI of 1860), Regn. No. 324 of 2015-16]

Technical Presentation Award

This is to certify that Anisha Kumari, has presented a research paper during International Conference on "Advancement and Futuristic Trends in Mechanical and Materials Engineering (AFTMME-23)" on 26-28 October, 2023.

Title of Paper: Effervescent and Confectionary Based Novel Formulations for Paediatrics: Development, Characterization

General Secretary

Convener

Ref. No.: 1055/CO,/2023

INTERNATIONAL CONFERENCE ON ADVANCEMENTS & FUTURISTIC TRENDS IN MECHANICAL & MATERIALS ENGINEERING

Organized by

MAHARAJA RANJIT SINGH PUNJAB TECHNICAL UNIVERSITY, BATHINDA

&

SOCIETY OF MATERIALS & MECHANICAL ENGINEERS

[Regd. under Societies Registration Act (XXI of 1860), Regn. No. 324 of 2015-16]

Technical Presentation Award

This is to certify that Zahanat Muneer Mir, ..., ..., ..., has presented a research paper during International Conference on "Advancement and Futuristic Trends in Mechanical and Materials Engineering (AFTMME-23)" on 26-28 October, 2023.

Title of Paper: Development, Optimisation and formulation of Nanostructured Lipid Carriers of Mycophenolate Mofetil Using formulation by Design

General Secretary

Convener

Ref. No.: 1086/CO/23

INTERNATIONAL CONFERENCE ON ADVANCEMENTS & FUTURISTIC TRENDS IN MECHANICAL & MATERIALS ENGINEERING

Organized by

MAHARAJA RANJIT SINGH PUNJAB TECHNICAL UNIVERSITY, BATHINDA

&

SOCIETY OF MATERIALS & MECHANICAL ENGINEERS

[Regd. under Societies Registration Act (XXI of 1860), Regn. No. 324 of 2015-16]

Technical Presentation Award

This is to certify that Dikshant...., ..., ..., ..., has presented a research paper during International Conference on "Advancement and Futuristic Trends in Mechanical and Materials Engineering (AFTMME-23)" on 26-28 October, 2023.

Title of Paper: Formulation and Evaluation of Simvastatin loaded Hydrogel Sheet for wound healing.

General Secretary

Convener

Ref. No.: 1066/C01/23

INTERNATIONAL CONFERENCE ON ADVANCEMENTS & FUTURISTIC TRENDS IN MECHANICAL & MATERIALS ENGINEERING

Organized by

MAHARAJA RANJIT SINGH PUNJAB TECHNICAL UNIVERSITY, BATHINDA

&

SOCIETY OF MATERIALS & MECHANICAL ENGINEERS

[Regd. under Societies Registration Act (XXI of 1860), Regn. No. 324 of 2015-16]

Technical Presentation Award

Poster presentation

This is to certify that Ms. Payal Thakur, ..., ..., ..., has presented a research paper during International Conference on "Advancement and Futuristic Trends in Mechanical and Materials Engineering (AFTMME-23)" on 26-28 October, 2023.

Title of Paper: Probiotic Nanomaterials: Unlocking the Potential of Nanotechnology

General Secretary

Convener

Ref. No.: UPSC/23/11

UNDERGRADUATE PRESENTATION SKILL CONTEST

UPSC – 2023

Organized by

MAHARAJA RANJIT SINGH PUNJAB TECHNICAL UNIVERSITY, BATHINDA

&

SOCIETY OF MATERIALS & MECHANICAL ENGINEERS

[Regd. under Societies Registration Act (XXI of 1860), Regn. No. 324 of 2015-16]

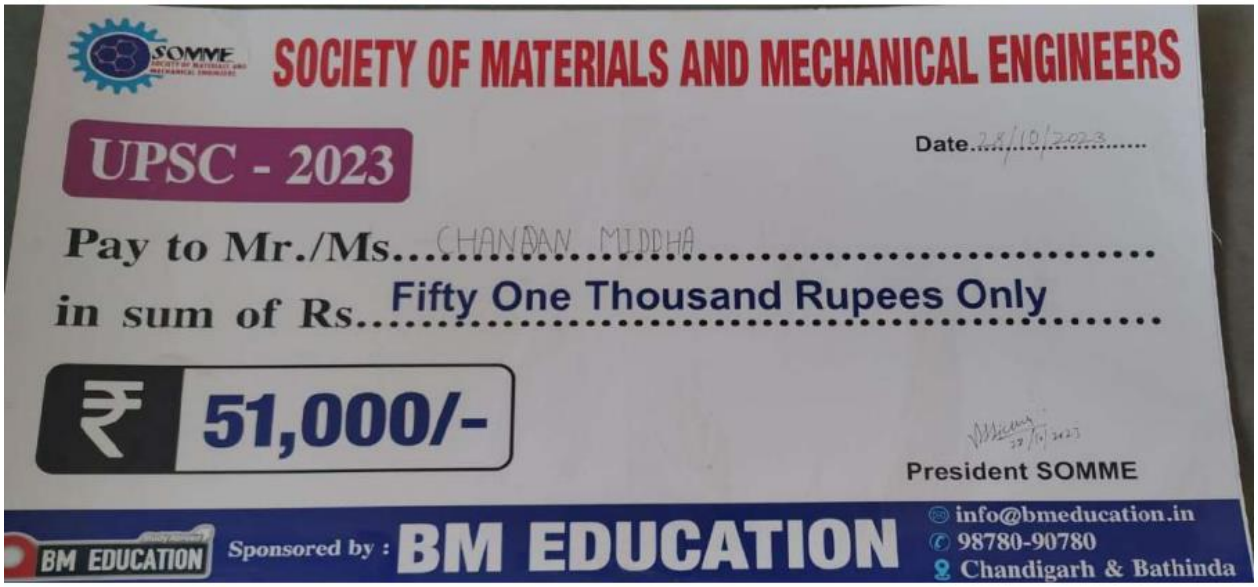
Certificate of Participation

This is to certify that Arshdeep Singh, student of Maharaja Ranjit Singh Punjab Technical university, has participated in the Preliminary/ Final Round of Presentations of 'Under Graduation Presentation Skill Contest (UPSC-2023)' on 28/10/2023 The candidate possesses ~~good/very~~ good/excellent/~~extra ordinary~~ presentation and communication skills.

General Secretary

Convener

SPONSOR BM EDUCATION Study Abroad


SOCIETY OF MATERIALS AND MECHANICAL ENGINEERS
UPSC - 2023
Date.24/10/2023
Pay to Mr./Ms. CHANDAN MUDDHA
in sum of Rs. Fifty One Thousand Rupees Only
₹ 51,000/-
President SOMME
BM EDUCATION
Sponsored by : BM EDUCATION
info@bmeducation.in
98780-90780
Chandigarh & Bathinda


SOCIETY OF MATERIALS AND MECHANICAL ENGINEERS
UPSC - 2023
Date.
Pay to Mr./Ms.
in sum of Rs. Thirty One Thousand Rupees Only
₹ 31,000/-
President SOMME
BM EDUCATION
Sponsored by : BM EDUCATION
info@bmeducation.in
98780-90780
Chandigarh & Bathinda

Ref. No.: 1059/CO,/202

INTERNATIONAL CONFERENCE ON ADVANCEMENTS & FUTURISTIC TRENDS IN MECHANICAL & MATERIALS ENGINEERING

Organized by

MAHARAJA RANJIT SINGH PUNJAB TECHNICAL UNIVERSITY, BATHINDA

&

SOCIETY OF MATERIALS & MECHANICAL ENGINEERS

[Regd. under Societies Registration Act (XXI of 1860), Regn. No. 324 of 2015-16]

Technical Presentation Award

This is to certify that Shiv Kumar, ..., ..., ..., has presented a research paper during International Conference on "Advancement and Futuristic Trends in Mechanical and Materials Engineering (AFTMME-23)" on 26-28 October, 2023.

Title of Paper: Comparative Analysis of Manga., Barnyard Millet, and Maize Starches in Pharmaceutical Tablet Formulations : Physicochemical Characterization and Drug Release Profiles

General Secretary

Convener

MRSPTU
Bathinda

Architecture Deptt <archdeptt@mrsptu.ac.in>

Fw: Saint-Gobain Transparence 18.0 | Congratulations | Best Studio Project North

1 message

architecture department G.Z.S.C.E.T., BATHINDA <arch_deptt_gzscet@yahoo.co.in> Sat, Mar 23, 2024 at 5:41 PM
Reply-To: "architecture department G.Z.S.C.E.T., BATHINDA" <arch_deptt_gzscet@yahoo.co.in>
To: Architecture Deptt <archdeptt@mrsptu.ac.in>

Yahoo Mail: Search, organise, conquer

---------- Forwarded message ----------
From: "Aishwarjya, Das [SGIPL - MKT]" <Aishwarjya.Das@saint-gobain.com>
To: "arch_deptt_gzscet@yahoo.co.in" <arch_deptt_gzscet@yahoo.co.in>
Cc: "Ethos Empowers" <info@ethosempowers.com>, "Suhaan, Sherif [SGIPL - MKT]" <Suhaan.Sherif@saint-gobain.com>, "Shalini, Sah [SGIPL - MKT]" <Shalini.Sah@saint-gobain.com>
Sent: Sat, 23 Mar 2024 at 5:27 pm
Subject: Saint-Gobain Transparence 18.0 | Congratulations | Best Studio Project North

Dear Dr. Bhupinderpal Singh Dhot,

Greetings from Team Transparence!

We are elated to see the enthusiasm displayed by both the students and faculty members for **Saint-Gobain Transparence 18.0** this year. We are writing this mail to extend our heartfelt congratulations to **you** and **Charlina J dutta** from the **GZS School of Architecture and Planning, MRSPTU, Bathinda** for receiving a **Recognition** for being the **Best Studio Project** at the **North** regional rounds in **Architecture Category** for India's Biggest student design competition; Saint-Gobain Transparence 18.0.

This year, we received around **680+ entries** across the two categories from all over the country, out of which **75+ entries** were from **North region**.

We had **Ar. Bhupinder Prabhakar (ARCOP), Ar. Shruti Dimri (Anagram Architects) & Ar. Mayank Mishra (SHiFt Studio)** on the **jury panel**.

We request the recognized best studio project students to send us the following at the earliest possible:

1. In order to accept the recognition, **please fill and sign the attached form** and send it back to us as a **PDF in reply** to this email by 26th March 2024.
2. **A photograph/picture** of yourself for social media broadcast.

Thank you for all the help and support on behalf of Team Transparence! We hope for a continued association with **GZS School of Architecture and Planning, MRSPTU, Bathinda** and look forward to active participation in the future as well.

Warm Regards,

Aishwarjya Das

Marketing Manager

SAINT-GOBAIN

* Congratulations to all faculty & Staff for this

Saint-Gobain Transparence 18.0_Student(s)_Declaration Form.pdf
511K

National Association of Students of Architecture
NASA

assemblage

CERTIFICATE OF SCHOLARSHIP

This certificate is awarded to **Priya** who has been awarded **BV Doshi Memorial Scholarship** Under Nasa India Scholarships Fund of **Rs. 50,000** of the National Association of Students of Architecture, India in its 66th year (2023-24).

HARI SASIKUMAR
NATIONAL PRESIDENT
NASA INDIA

SYED ABDUS SAMAD
NATIONAL SECRETARY
NASA INDIA

HARRSHWARDHAN BURRANDE
NATIONAL TREASURER
NASA INDIA

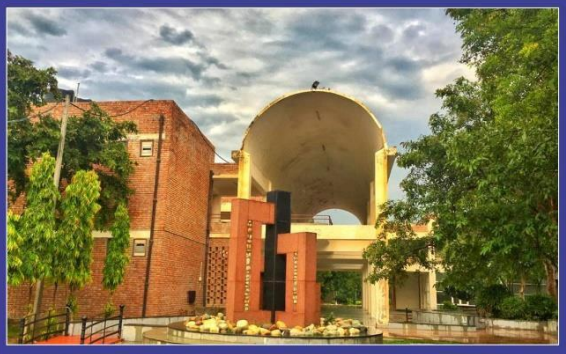
Headquarters: School of Planning and Architecture, 6 Block-B, IP Estate, New Delhi -110002

MAHARAJA RANJIT SINGH PUNJAB TECHNICAL UNIVERSITY

Dabwali Road, Bathinda (Pb.) - 151001

(Estd. by Govt. of Punjab Vide Punjab Act No. 5 of 2015) ONLY TECHNICAL UNIVERSITY OF PUNJAB HAVING UGC APPROVAL UNDER 2(f) AND 12 B OF UGC ACT, MEMBER AIU.

Think Excellence, Live Excellence



INTERNAL QUALITY ASSURANCE CELL

MAHARAJA RANJIT SINGH PUNJAB TECHNICAL UNIVERSITY

(DABWALI ROAD, BATHINDA (PB.)- 151001)