ALTERNATIVE PROTEINS: PROSPECTS, TECHNOLOGIES AND INNOVATIONS



Alternative Proteins

Prospects, Technologies and Innovations

Indian Institute of Technology Kharagpur Kharagpur - 721302, India

29 - 30 December, 2025





Organized by

Agricultural and Food Engineering Department

IIT Kharagpur

In collaboration with
Curtin University, Australia
&
Tezpur University, Assam









Participant Categories: Faculty, Research Scholars, UG/PG Students, Industry Participants

Call for Abstract and Thematic Areas

- 1. Potential unconventional sources for protein extraction
- 2. Advancements in protein extraction methods
- 3. Potential of waste valorization for protein extraction
- 4. Minimal processing for protein security

Abstract submission guidelines

 Abstract should contain - tile, authors, background, brief methodology, results and conclusion. Abstracts should be submitted as a MS-WORD document, using Times New Roman (font size 12) in 250 words.

AltPro Product Competition

• UG/PG students are encouraged to participate in alternative protein based produt competition. Interested individual may submit expression of interest to participate in the competition through one page details about the product, photos, its relevance to alternative protein and potential. Best three will be awarded. Culinary based recipes will not be considered.

Last date of abstract submission Last date of registration 30 Nov, 2025 5 Dec, 2025

Registration fee:

Faculty/Scientist: INR 2500; Industry Participant: 5000 UG/PG Students/Research Scholars: 1000

Registration includes, kit, Food during workshop days.

Accommodation may be arranged for participants on payment basis.

Email: psrao@agfe.iitkgp.ac.in; bkp@agfe.iitkgp.ac.in

About Ongoing SPRAC Project at IIT Kharagpur-Tezpur University and Curtin University

India, being the largest producer of chickpeas in the world, and the growing demand for chickpeas in Australia necessitates research and development activities to produce chickpea-based ingredients which meets the functionalities required for manufacturing of food in Australia. In a move for research collaboration and knowledge sharing between IIT Kharagpur, West Bengal, Tezpur University, Assam and Curtin University, Australia came together to work on environment friendly, innovative dry fractionation method for the production of customised ingredients enriched fractions of protein, starch and dietary fibres. The group envision that the project may lead to commercialisation of this new technology has and open up new avenues in adding value possibly to legume seed crops. Further, the deliverables of the project also aligns with the strategic area of food security, prioritized by the Australian and Indian governments.

Long Term Goal

In the last five decades, many countries including India witnessed a major shift from mere food security to nutritional security and multiple policy level intervention such as Poshan Abhiyaan and other fortification programs. However, we envision that the future will also bring in Protein Security as a newer segment in safeguarding health and wellness of citizens. We aim to form a "Protein Security Alliance" with a larger group to focus on research, development and Innovation for possible commercialization of technologies for sustainable protein and value added protein products with better utility to consumers and positive health impact. The alliance is expected to serve for the purpose of protein security at global stage.

Young S&T Leadership Conclave in AltPro

The workshop will also host a special session on Young S&T Leadership Conclave to engage young scientist working in the area of AltPro and prepare them with action plan based on deliberation during the workshop. The leaders are expected re-present various zones in India and work in collaboration in the area of AltPro.

Convener Dr. P Srinivasa Rao Co-Convener Dr. Brajesh K Panda