**List of topic and group for presentation**

|  |  |
| --- | --- |
| **Group** | **Topic** |
|  | Hurdle technology of food preservation |
|  | Zero Energy Cooling Chamber (ZECC) |
|  | Minimal processing of fruits |
|  | Recent trends in packaging |
|  | Biochemical changes during ripening |
|  | Minimal processing of vegetables |
|  | Post harvest losses associated to respiration |
|  | Importance of ethylene.  |
|  | “Fermentation” Role in preservation. |
|  | Physiological changes during ripening. |
|  | Modified Atmosphere Packaging. |
|  | Post harvest losses associated to transpiration |
|  | Current scenario of post harvest loss in fruit and vegetables. |