**List of topic and group for presentation**

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| **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. |