



NKC News Alert

Volume 1 • Issue 3 • October- December 2014



NIFTEM in News

India: To establish food park in Sonipat, HSIIDC files application with MoFPI

Source: Fnbnews.Com, 28 November 2014

The Haryana State Industrial and Infrastructure Development Corporation (HSIIDC) has filed an application with the ministry of food processing industries (MoFPI) to establish a mega food park in Badi in Sonipat District. The government of the northern state identified 75 acres of land for the purpose of setting up the facility, and would invite proposals from companies to set up their units there upon receiving MoFPI's in-principle nod to the project. Mr. Vineet Garg, managing director, HSIIDC (which has developed, and maintains, food parks at Rai in Sonipat and Saha in Ambala), termed mega food parks the need of the hour to expand the scope of food processing sector, and added the state government was ready to help the sector spread its wings. He said that food processing was one of the thrust areas for Haryana's industrial policy, and added that the national mission for food technology had been launched in the state. He also informed that a grant of Rs 20 crore had been released for cold chain. "The National Institute of Food Technology Entrepreneurship and Management (NIFTEM) in Kundli, Sonipat, would also enable the sector's growth in the state," said Mr. Garg, who took charge of the state government's nodal agency for the development of industrial infrastructure recently.

[More...](#)

India: MoFPI to train, upgrade skills of 10,000 youth each year, says Mr. Hussain

Source: Fnbnews.Com, 27 November 2014

According to Mr. Siraj Hussain, the ministry's secretary, initially, the ministry of food processing industries (MoFPI) would impart training to or upgrade the skills of 10,000 youth every year. He informed that they would be trained in consultation with the sector, adding that the training programme would be supported by the National Skill Development Corporation (NSDC). Dr. Ajit Kumar, Hon'ble Vice-Chancellor, National Institute of Food Technology Entrepreneurship and Management (NIFTEM), said, "The food processing industry over the next couple of years would grow at a faster rate than any other sector in the economy. In the next two years, the industry would achieve a growth of about 15-16 per cent from the current growth of over 10 per cent. And there would be more investment from overseas in this sector in the coming years. Fruit and vegetable processing and ethnic and regional foods would be the major contributor to the sector's growth. The processing of ethnic foods, like khakhra from Gujarat and idli from the south, would witness more growth, and attract foreign investors."

[More...](#)

India: Research in Food Technology

Source: [Business Standard](#), 25 November 2015

Ministry of Food Processing Industries has two Institutes engaged in research and development activities in the food processing sector:

1. National Institute of Food Technology, Entrepreneurship and Management (NIFTEM), at Kundli, Sonapat, Haryana. NIFTEM has been recognized as a Deemed to be University under De Novo Category by the Ministry of Human Resource Development. NIFTEM has modern teaching and research laboratories. The Institute has commenced its academic program in 2012-13.
2. Indian Institute of Crop Processing Technology (IICPT) at Thanjavur, Tamil Nadu. This is also an academic-cum-research Institute under the Ministry. The Institute formerly known as Paddy Processing Research Centre (PPRC) has been upgraded into a national-level institute in 2008. The Institute has modern teaching laboratories and a food processing incubation and training centre.

Both the Institutes are mandated to undertake research in various aspects of food processing. This information was given by the Minister of State for Food Processing Industries Ms. Sadhvi Niranjana Jyoti in a written reply in the Lok Sabha.

[More...](#)

India: Koyali has 6 cottage industries run by women

Source: [The Times of India](#), 25 September 2014

Koyali, a small village of just 200 families is home to six cottage industries run by 80 women. It is the only village selected in the state for a programme aimed at village empowerment. The women in the village are successfully running a bakery, and units making papad, artificial jewellery, thepla, embroidery and milk pasteurising unit. These women earn daily wage of Rs 180 along with a monthly profit that is nearly Rs 15,000 per trade. Koyali was adopted by National Institute of Food Technology Entrepreneurship and Management (NIFTEM), an autonomous body under Union ministry of food processing industries, in 2012.



China: Professor Emeritus Arun S. Mujumdar of Food Engineering Department of NIFTEM awarded Chinese Government's Friendship Award

Professor Emeritus Arun S. Mujumdar of Food Engineering Department has recently been awarded Chinese Government's Friendship Award on September 29, 2014. The Friendship Award is China's highest award presented to foreign experts who have contributed to China's development. Professor Mujumdar has received this award for his services and very productively collaboration with several universities in China, in particular with Jiangnan University, Wuxi and Tianjin University of Science & Technology. His cooperative research has led to numerous doctoral degrees, archival publications as well as economic benefit to various industries in the area of food drying technologies. His collaboration started in 1984. Professor Mujumdar also received the prestigious Tianjin Haihe Friendship award on September 18, 2014. City of Tianjin with a population of over 17 million has the highest per capita GDP in China.



News on Food Technology

National and International Level

Transforming the food chain byte by byte

Sources: [Live Mint](#), 29 December 2014

The massive scale of the opportunity, and its potential impact, makes agriculture a high priority sector for the application of disruptive technologies. Technology can help at every stage in the agricultural value chain, from soil and water management, to seed hybridization, to post-harvest logistics and improved market access. McKinsey Global Institute estimates that applications of a range of digital and agronomic technologies could have an economic impact of \$45-80 billion per year in Indian agriculture in 2025 and would help up to 90 million farmers raise their incomes. In addition, some 200-250 million Indians could benefit from better nutrition from more plentiful harvests. Further, as many as one million Indians in rural communities could find decent productive work in the agricultural sector as computer-equipped farm-extension workers.

[More...](#)

India: CFTRI to help produce banana juice free of cost at farm-gate

Sources: [The Hindu](#), [Business Line](#), 22 December 2014

The Central Food Technology Research Institute (CFTRI) is willing to transfer its innovative and cost-effective technology to make “clarified banana juice concentrate” from unsold and ripened fruit at the farm-gate, free of cost. The institute will also help farmers in setting up the facility. “The entire facility, including the shed, would cost not more than ₹ 5 lakh,” said Mr. Ram Rajasekharan, Director, CFTRI. One of the most cost-effective solutions the institute has come out with for bananas that have reached the point of advanced ripening just before the onset of spoilage, is to make clarified banana juice. This product is a juice concentrate made of banana puree and clarified prior to concentration.

[More...](#)

U.S.: Wireless technology assists food-processing, other industries

Sources: [Madison.Com](#), 1 December 2014

Mr. Ronald Pulvermacher and his team at Matrix Product Development are experts in radio frequency identification (RFID). Using such technology, Matrix designs, builds and supplies wireless sensors for use by food processing companies that use wireless, real-time monitoring of temperature, weight and airflow for ovens, steamers and chillers.

[More...](#)

India: German govt keen to partner with Indian cos for food, agri cooperation

Source: [Fnbnews.Com](#), 26 November 2014

The government of Germany is keen to partner with Indian industries in the fields of food and agriculture cooperation. This was stated by Dr Hermann Schloder, who heads the German federal ministry of food and agriculture’s trade promotion and quality policy division, at the Confederation of Indian Industry’s (CII) Agro Tech 2014, which concluded in Chandigarh recently.

[More...](#)

Saudi Arabia: Saudi food sector is expected to grow by 55.3%

Source: [Arab News](#), 19 November 2014

With the support of the Ministry of Agriculture represented by its Deputy Minister Mr. Jaber bin Muhammad Al-Shihri, Foodex Saudi has set the benchmark for food and beverage exhibitions in the Kingdom. The event featured many major brands. Mr. Simon Blazeby, head of the exhibition, said the Saudi food sector is expected to grow by 55.3 percent over the next few years, reaching SR262.5 billion per annum. According to him, the Kingdom's food and agricultural commodities account for 15 percent, or SR65.5 billion, of its imports, with agricultural imports projected to grow by as much as 76 percent by 2016.

[More...](#)

U.S.A.: National Geographic Launches 'Eat: The Story of Food' Documentary Series

Source: [The Daily Meal](#), 19 November 2014

National Geographic entered the world of food coverage several months ago with the launch of the new eight-month food technology and innovation-driven series in their magazine titled "The Future of Food." According to National Geographic, their new six-part, three-night miniseries will detail "the epic story of food and how it made us."

[More...](#)

Modern Farming: Technology Helps Keep Food on the Table

Source: [International Food Information Council Foundation](#), 18 November 2014

A 2014 study by the International Food Information Council (IFIC), "Consumer Perceptions of Food Technology," shows that more than seven in 10 consumers agree that modern agriculture -- conventional farming using today's modern tools and equipment -- can be sustainable and produce high-quality, nutritious foods. The survey also underscored that two-thirds (66 percent) of respondents say it is important that their food be produced in a sustainable way, including producing food affordably with the same or fewer resources, in a way that is better for the environment. To address increasing interest in how our food is produced, IFIC Foundation provides a glimpse of modern agriculture in its new **animated video, "[Your Food, Farm to Table](#),"** showing how farmers in the U.S. and globally are working to produce our food year-round, including using technology to safely produce more food, while putting less stress on our natural resources.

[More...](#)

India: NABARD to offer loans to food processing industry at 9.5 pc

Source: [Jagran](#), 12 November 2014

Rural development lender Nabard is likely to disburse loans, from the Rs 2,000 crore corpus allocated in budget, at interest rate of around 9.5 per cent to food processing industries. In this year's budget Finance Minister Arun Jaitely had allocated Rs 2,000 crore to the National Bank for Agriculture and Rural Development (NABARD) for the development of food processing sector in the country. Recently food processing ministry officials had met the NABARD officials to discuss about the guidelines for allocation of funds from corpus of Rs 2,000 crore to the industry and it is likely to be offered around 9.5 per cent per annum.

[More...](#)

Kuwait: Food Science Most Exciting Field For Students

Source: [Arab Times Kuwait English Daily](#), 30 October 2014

Dr. Alfred Anderson, Associate Professor and Acting Chairman and Head, Department of Food Science and Nutrition at Kuwait University's College of Life Sciences, gives an insight into the world of Food Science and how the discipline can be harnessed for the benefit of society as a whole through research and practical life applications. In his interview he highlighted that Food Science is a scientific discipline in which biology; the physical sciences, chemistry, and engineering are used to study the nature of foods, the causes of their deterioration, and the principles underlying food processing and preservation. It studies the physical, microbiological and chemical makeup of food, and develops ways to process, preserve, package, and/or store food. It is therefore a multidisciplinary study in which all branches of the basic sciences are applied to convert raw agricultural products into edible food products, beginning with harvesting or slaughtering, and ending with its cooking and consumption. In a nutshell, food science is the application of scientific principles to create and maintain a wholesome food supply.

[More...](#)

Washington: World Food Prize laureate Rajaram says technology key to ending hunger

Source: [Agri-Pulse](#), 23 October 2014

World Food Prize laureate Dr. Sanjaya Rajaram told that developing countries can use improvements in seed technology and more modern farming techniques to help feed burgeoning populations. The plant scientist received the prize on World Food Day in Des Moines, Iowa, for research that is credited with increasing world wheat production by more than 200 million tons. Dr. Rajaram highlighted success stories involving the spread of agricultural technology to the developing world. He told of work to reduce a boron deficiency that led to a small farm yielding a net profit, a maize study in Mexico using a hybrid with a 60 percent yield improvement, and the survival rate of goat kids tripling with the use of common vaccines. Rajaram said there are many other examples of how seemingly minor examples of technology use can lead to major improvements in developing countries.

[More...](#)

U.K.: Chilling technology could solve campylobacter issue, claims Bernard Matthews

Source: [Meatinfo.Co.Uk](#), 20 October 2014

Bernard Matthews' rapid surface chilling technology could be the answer to the poultry industry's campylobacter problem, but retailers are hesitant to adopt it, due to cost. The rapid surface chilling, technology, designed in conjunction with BOC, a member of The Linde Group, reduced campylobacter levels by at least 90% and up to 95% in trials. The company said the treatment enabled it to produce food that meets Food Standards Agency (FSA) safety targets.

[More...](#)

U.S.A. New atlas will help find 'gaps' in crop production

Source: [News & Observer](#), 20 October 2014

A new mapping tool developed by the University of Nebraska and other project partners could help boost global crop production while conserving land and water. The Global Yield Gap Atlas allows farmers, governments and businesses to estimate the "gap" between potential and actual crop yields based on plant, soil and climate data in a specific area, said Roberto Lenton, founder and director of the university's Robert B. Daugherty Water for Food

Institute. Creators of the atlas say the technology could help farmers produce enough food to support more than 9 billion people by 2050 while conserving water and other natural resources.

[More...](#)

Singapore: Prime Minister Lee Served By Flying Drones, May Be Singapore's Next Food Industry Staple

Source: [Yahoo Singapore News](#), 13 October 2014

An aerodrone busy and buzzing in the air, ferrying plates of cooked delights industriously back and forth from the open stove grills where chefs worked their craft diligently. This was the scene the crowd at the inaugural of Singapore's the National Productivity Month took in, as Prime Minister Mr. Lee Hisen Loong stood and watched diners at the centre of the buzz. Harnessing technology to boost productivity for businesses in Singapore was the chief topic at this year's launch and the elaborate showcase was part of the demonstration, which focused on how this could be achieved for the F&B sector. It's estimated that at this time next year, you'll encounter similar situations when you walk into restaurants around the nation state. Expect your food to be served at a whole new level — flying drones.

[More...](#)

Africa: Sowing the Seeds of Stable Agriculture

Source: [All Africa.com](#), 13 October 2014

Senegal's institute for food tech trains women and farmers to add value to their products and earn a better living. In a country with a precarious history of food insecurity, one award-winning research institution is driving change in Senegal by focusing on training farmers and helping them to diversify their products. The Institute of Food Technology (ITA) has about 90 researchers and scientists - 19 per cent of whom are women, and has developed many technologies in the area of food processing. Using 'training of the trainers' approach, the ITA is managing to train more than 100 women farmers each year. It trains women on quality standards and technology for food processing. This training strengthens the economic power of women in Senegal. The institute also helps women's associations to develop and professionalise small-scale food processing, while offering women a vital source of income.

[More...](#)

India: NSDC, Assocom India ink MOU for training in baking, milling, food tech

Source: [Food and Beverage News](#), 6 October 2014

The National Skill Development Corporation (NSDC), under a public-private partnership promoted by the finance ministry, signed a memorandum of understanding (MoU) with Assocom India Pvt Ltd (one of India's premier food consulting and skill education companies) to create employment opportunities for the youth by imparting quality training in the baking, milling and food technology sectors. It would provide bakery skills training across India; impart knowledge, training and skills in bakery, culinary art, flour milling, event management and allied subjects; create awareness on information technology and its applications in the hospitality industry; develop a course curriculum to focus on bakery operations, management, product development, entrepreneurship and implementation with inculcation of skills equipping the trainees to find placements and compete in competitive market, provide students with an opportunity to gain hands-on experience and training in

hospitality as a profession, and provide state-of-the-art technology and management expertise to enable direct and significant upgradation of skills in the sector.

[More...](#)

India: Food processing: A sunrise industry

Source: [Live Mint](#), 6 October 2014

The budget allocation of Rs.2,000 crore is sure to provide an impetus to the sector in India. India's food processing sector spans a wide range of products that includes fruits and vegetables, meat, fish, seafood and poultry; dairy and dairy products; fermented foods and drinks; grains, cereals and millets; bakeries; confectionery; nutraceuticals; etc. Of these, RTE (ready to eat) and RTH (ready to heat) foods have grabbed



special attention. It is a well-known fact that in today's world, time has become extremely precious, and a fast-paced world has got habituated, in fact, addicted, to a ready-made culture, where fresh fruits are cleaned, sliced and wrapped without preservatives and made available on the go. With no time to cook a meal, RTE and RTH foods come in handy for the busy consumer. The demand from consumers and their willingness to pay that extra buck for convenience are the main reasons behind the roaring business in the food sector, especially in the processed food arena. The science behind food processing was established on a few basic needs: (a) to increase the shelf life of a product (b) improve the digestibility of the product (c) a trade commodity for economic progress. Today, the Indian food processing industry is recognized as a sunrise industry. According to reports, during 2009-13, India's exports of processed food and related products increased at a compounded annual growth rate of 21.9% to \$36.1 billion. Further, the Indian food industry is estimated to grow to about \$200 billion by 2015. Thus, it could lead to significant economic development, apart from providing employment opportunities.

[More...](#)

India: Ludhiana to get its own food processing unit

Source: [Fresh Plaza](#), 3 October 2014

The Indian Institute of Crop Processing Technology (IICPT) will open its centre of food processing unit in Ludhiana on the campus of Punjab Agricultural University (PAU), announced union minister for food processing industry Ms. Harsimrat Kaur Badal.

Ms. Badal was in the city for the national seminar on 'augmenting processing and shelf-life of perishable food products'. After the setting up of food processing unit at the PAU, all kinds of crops and vegetables will be processed here in Ludhiana that will reduce food wastage. The PAU has also been given land to set up a second food processing unit in Bathinda as well.

The union minister said that "My aim is that we come up with such a scheme where a farmer and his family, especially youths, would be involved in all stages, right from sowing to processing to marketing of a particular product. And here, we are already working on it so that our farmers can become self-reliant".

[More...](#)



1.	Conference Title	: International Conference on Food and Applied Bioscience
	Conference Date	: Jan 08-09, 2015
	Conference Location:	: Singapore
	Weblink:	: http://waset.org/conference/2015/01/singapore/ICFAB
2.	Conference Title	: Connecting research to Food industry “Bridging the gap” BRIDGE 2015
	Conference Dates	: January 22-23, 2015
	Conference Location:	: NIFTEM, Sonapat, Haryana, India
	Weblink:	: http://www.niftem.ac.in/admin/NewsDocument/04482014034838_final.jpg
3.	Conference Title	: XIII International Conference on Food and Agricultural Engineering
	Conference Date	: Jan 26-27, 2015
	Conference Location:	: Turkey: Istanbul
	Weblink:	: http://internationalscienceindex.org/event/2015/01/istanbul/ICFAE
4.	Conference Title	: International Conference on Food Engineering and Biotechnology
	Conference Date	: Jan 30-31, 2015
	Conference Location:	: Dubai
	Weblink:	: http://waset.org/conference/2015/01/dubai/ICFEB
5.	Conference Title	: International Conference on Food and Agricultural Engineering
	Conference Date	: Feb 07-08, 2015
	Conference Location:	: New Delhi
	Weblink:	: http://waset.org/conference/2015/02/new-delhi/ICFAE

6.	Conference Title	: International Conference on Food and Agricultural Engineering
	Conference Date	: Feb 12-13, 2015
	Conference Location:	: Kuala Lumpur
	Weblink:	: http://waset.org/conference/2015/02/kuala-lumpur/ICFAE
7.	Conference Title	: Dehydration of Food and Agricultural Products Principles, Practices & Prospects
	Conference Dates	: Feb. 25-27, 2015
	Conference Location:	: NIFTEM, Sonapat, Haryana, India
	Weblink:	: http://www.niftem.ac.in/site/niftem_home.aspx
8.	Conference Title	: 3rd International Conference on Impacting Food Value & leveraging Innovation
	Conference Date	: Feb 26-28, 2015
	Conference Location:	: NIFTEM, Sonapat, Haryana, India
	Weblink:	: http://www.niftem.ac.in/admin/NewsDocument/18332014073301_Brochure.pdf
9.	Conference Title	: 13th Annual Global Food Technology & Innovation Summit 2015
	Conference Date	: March 2-3, 2015
	Conference Location:	: London, United Kingdom
	Weblink:	: http://www.foodinnovate.com/
10.	Conference Title	: Food allergen workshop
	Conference Date	: March 9-11, 2015
	Conference Location:	: NIFTEM, Sonapat, Haryana, India
	Weblink:	: http://www.niftem.ac.in/admin/NewsDocument/15042014010412_FoodAllergenControlWorkshop.pdf

Turnitin Cloud Based Application	Description
	<p>It is a leading anti-plagiarism internet based service. Turnitin's comprehensive plagiarism prevention system allows quick and effective checks to all research work in a fraction of the time necessary to scan a few suspects' papers using a search engine. It checks for potential unoriginal content by comparing submitted papers to several databases using a proprietary algorithm. It scans its own databases, and also has licensing agreements with large academic proprietary databases. It is one comprehensive solution for evaluating written work to ensure originality; grade papers and facilitate peer review.</p>

Turnitin Cloud Based Application subscribed for NIFTEM Faculty/ researchers/ students

- **For Faculty:** NKC has distributed the Login ID and passwords to all faculty members, those who haven't received yet, kindly contact to Mr. Nihar K Patra, Dy. Librarian.
- **For Researchers/ students:** Faculty members will distribute the Login ID and passwords to students.
- **URL:** <http://turnitin.com/>

Book Bank Scheme for NIFTEM Students

A Book Bank scheme for B. Tech & M. Tech students has been initiated by NKC. Under the Book Bank scheme, NKC has added 288 recommended e-books along with 900 (15 title) print books (*which are not available in electronic format*). For access the E-book, you may please visit the links given below. This has also been updated in the NKC site i.e. <http://nkc.niftem.ac.in/nkc/>



NKC has purchased 280 e-books ([See list](#)) from CRC netBase on different subject area such as Agriculture, Biomedical Science, Business & Management, Chemistry, Computer Science and Engineering, Food Science & Culinary Science, Information Technology, Life Science etc.



NKC has purchased 58 E-books ([see list](#)) from Science Direct.



NKC has purchased 84 e-books ([see list](#)) from MyLibrary .

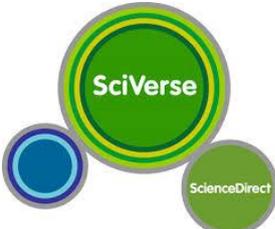


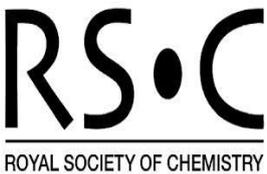
Research and Reference Services



S. No	Research and Reference Services	Contact person	Email I.D.
1.	Query related to Training Programmes/ Demo sessions of software /E- databases/E- Resources, Turnitin application and other issues	Mr. Nihar Patra, Dy. Librarian	nihar@niftem.ac.in
2.	Literature search service	Ms. Yogita Ahuja, SLIA	yogitaahuja83@gmail.com
3.	Research article request service	Ms. Yogita Ahuja, SLIA	yogitaahuja83@gmail.com
4.	Newspaper Clipping Services	Mr. Nihar Patra, Dy. Librarian	nihar@niftem.ac.in
		Ms. Yogita Ahuja, SLIA	yogitaahuja83@gmail.com
5.	Query/ recommendation related to E- News Alert Service	Mr. Nihar Patra, Dy. Librarian	nihar@niftem.ac.in
		Ms. Yogita Ahuja, SLIA	yogitaahuja83@gmail.com
6.	Query/ recommendation related to print/electronic journals, database, magazine/ newspaper.	Ms. Yogita Ahuja, SLIA	yogitaahuja83@gmail.com
7.	Query related to Archives (Photographs/Multimedia/ Newspaper Clipping/ Advertisement published by NIFTEM)	Ms. Yogita Ahuja, SLIA	yogitaahuja83@gmail.com
8.	Query related to Books and E- Books, Circulation and any other issues.	Mr. Dharendra Padhan, SLIA	dhirenpadhan@gmail.com
<u>Other Services</u>			
<ul style="list-style-type: none"> ➤ Reference and referral services ➤ Print out, document scanning and Xerox service to faculty/researches/ students/ staff. 			

New Arrivals in NIFTEM Knowledge Centre for Year 2014

S. No.	Online Database Subscribed by NKC	Database description
1.		<p style="text-align: center;"><u>EBSCO Host Business Sources Complete</u></p> <p>Business Source Complete is a scholarly business database, providing the leading collection of bibliographic and full text content. Searchable cited references are provided for more than 1,300 journals.</p>
2.		<p style="text-align: center;"><u>Science Direct</u></p> <p>Under this database NKC subscribed e-journals (187 Agricultural & Biological Sciences, 214 Engineering, 260 Biochemistry, Genetics and Molecular Biology and 95 Business, Management and Accounting)</p>
3.		<p style="text-align: center;">National Institute of Science Communication And <u>Information</u> Resources</p> <p>NISCAIR (National Institute of Science Communication And Information Resources) provides access to full text articles from seventeen research journals published by NISCAIR.</p>
4.		<p style="text-align: center;"><u>IEEE ASPP Online Package</u></p> <p>IEEE All-Society Periodicals Package provides access to the IEEE core collection of engineering, electronics, and computer science journals. Over 145 IEEE online society-sponsored journals, transactions and magazines are included in this package with back file access to 2000. These are most highly cited journals in the field concentrating on theoretical and experimental papers, practical applications in research, design and specification.</p>
5.		<p style="text-align: center;"><u>J-Gate Engineering and Technology</u></p> <p>J-Gate Engineering & Technology (JET), an electronic gateway to global e-journal literature. JET is a subset of J-Gate and indexes e-journals in the fields of Electronics, Electrical, Civil, Information Technology, Computer science etc. Journal coverage: 4700 Indexed, 1700 free full text.</p>

6.		Taylor and Francis NKC has subscribed 21 e-journals on different subject areas from Taylor & Francis.
7.		Nature Nature is an international journal publishing original, groundbreaking research spanning all of the scientific disciplines. One full text un-limited simultaneous access for Nature Weekly from 1997 onwards is available through UGC-Infonet consortium.
8.		J-Gate social and management science J-Gate Social & Management Sciences (JSMS), an electronic to gateway to global e-journal literature. JSMS is a subset of J-Gate and indexes e-journals cover 6700 Indexed, 2000 free full text
9.		EBSCO Food Science source EBSCO Food Science source is an extensive full-text database on food industry at all levels. This database offers cover-to-cover full-text coverage for more than 1,400 publications. More than 1,000 key food industry and market reports are available.
10.		ASTM Digital Library The Library covers a broad range of engineering disciplines, including aerospace, biomedical, chemical, civil, environmental, geological, health and safety, industrial, materials science, mechanical, nuclear, petroleum, soil science, and solar engineering.
11.		Royal Society of Chemistry Journals The archival access is made available for 23 full text Royal Society of Chemistry journals with 6 Databases from 1997- onwards through UGC-Infonet consortium.
12.		Sage Publication NKC subscribed numbers of e-journals from Sage Publication

Note: Kindly Visit the [NIFTEM NKC's Web OPAC](#) for access the above mentioned resources.