



Pondicherry University takes lead in Food Technology with Extrusion Hub Inauguration.

Description

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The grand inauguration of the state-of-the-art Extrusion Hub at the Department of Food Science and Technology, Pondicherry University, took place on March 27, 2025. This significant initiative has been realized with generous funding from the Department of Science and Technology, Government of India, under the Funds for Improvement of S&T Infrastructure (DST-FIST).

Dr. Narayanasamy Sangeetha, Head of the Department, opened the ceremony with a welcome address, highlighting the crucial role of the Extrusion Hub. The Vice-Chancellor of Pondicherry University, Prof. P. Prakash Babu, officially inaugurated the facility, emphasizing its importance as a vital resource for supporting women entrepreneurs, farmers, and start-ups. He noted that the hub is positioned to create significant livelihood opportunities for unemployed youth, stimulate innovation, and promote sustainable development in both rural and urban areas.



The Vice-Chancellor of Pondicherry University, Prof. P. Prakash Babu switching on the new Extruder Machine.

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Students from the Dept. of Food Science & Technology offering millets to the Vice-Chancellor of Pondicherry University.

Prof. Rajneesh Bhutani, Acting Registrar, elaborated on the wide-ranging impact expected from the hub, projecting numerous positive effects on society. Prof. K. Tharanikkarasu, Director of SEI&RR, discussed the academic dimensions of the hub, acknowledging its potential to nurture emerging talent, enhance skill development, and open new educational avenues in extrusion technologies. Prof. Joseph Selvin, Dean of the School of Life Sciences, expressed his support for the hub's vision, underlining its importance in fostering innovation, entrepreneurship, and self-reliance among the younger generation.

The establishment of the Extrusion Hub represents a robust commitment to advancing food technology and fostering innovation. This pivotal milestone promises to enhance research and development in Food Science while empowering farmers with sustainable farming practices.

Extrusion is a versatile food manufacturing process that can be employed to produce a wide range of products, including snacks, cereals, pet food, pasta, textured vegetable protein, and processed cheese. It also enables the creation of innovative items such as "half products," which can be further puffed, popped, or fried. Co-extruded snacks with crisp shells and creamy fillings are gaining popularity, thanks to advancements in texture and ingredient incorporation. Plant-based meats, crafted from legumes, mimic the texture and moisture of real meat, while extruded encapsulated flavours improve product stability and shelf life. Additionally, precooked flours provide instant, balanced nutritional options for baby food and cereals. In terms of agriculture, extrusion promotes efficiency and sustainability.

The new facility in Puducherry is poised to empower small-scale food entrepreneurs and farmers, enhancing their productivity and driving economic growth. The inauguration event saw participation from nearly 50 farmers in a training program, and students proudly showcased innovative food products, illustrating the hub's commitment to fostering creativity and entrepreneurship in the field of food science and technology.

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