



DuPont
Nutrition & Health

NutriScholars AWARDS 2018

PARTICIPANT HANDBOOK

DuPont NutriScholars Awards (DNA) - Season 2
Academic Year 2018 - 2019



DuPont NutriScholars Awards (DNA) - Season 2 Academic Year 2018 - 2019

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1. DUPONT NUTRISCHOLARS AWARDS

1.1. BACKGROUND

Bridging the academia with industry, fostering innovations and empowering the Indian food academicians, DuPont Nutrition & Health {organiser(s)} proudly presents the second edition of its pan-India food science open innovation program 'DuPont NutriScholars Awards'.

Following the success of Season 1, DuPont provides platform and hands-on product development experience for students to innovate and solve challenges in the bakery foods.

The program enables a gateway for the students of food science to enroll, innovate and explore the world of the bakery industry.

DuPont is calling all the young innovators and students across food science, technology and relevant interdisciplinary fields from Indian academia to solve the challenges in the "bakery" food products.

The DuPont NutriScholars Awards 2018 edition features five distinctive award categories:

- The vegetarian cake treat
- Innovation in muffins and cupcakes
- Healthy breads
- Gluten free and healthy cookies
- 'Out-of-the-box' bakery innovation

DuPont NutriScholars Awards (DNA) program was initiated by DuPont Nutrition & Health to drive commercially viable innovation in academic fraternity and increase DuPont's capabilities in foods and beverages by engaging academia at multiple levels.

Bakery industry is huge in India and offers a wide range of affordable ready-to-eat/ packaged foods in India. Urban and young population is growing at a faster rate and the demand for nutritional, convenient and healthy foods is becoming important. DuPont Nutrition & Health aims to ignite the flame of imagination in student's minds, and direct innovation towards not only identifying problems, but also enhancement of bakery foods in nutritional and sensory attributes.

The current edition of DNA strengthens DuPont's objective of bringing innovative ideas in bakery food industry, using DuPont™ Danisco® range of ingredients.

DuPont Nutrition & Health (www.danisco.com) has partnered with F1rst (www.firstmr.com) for roll-out of the program across 200+ universities and institutions in the country.

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2. PURPOSE AND SCOPE

2.1. PURPOSE AND SCOPE

- Provide a platform for collaboration between industry, students, and the academia
- Endeavor to develop commercially scalable innovation capability of university students
- Create a pipeline of innovative food ideas in bakery foods using DuPont™ Danisco® functional and health-promoting food ingredients

2.2. AWARD CATEGORIES

The DuPont NutriScholars Awards - Season 2 offers five exciting award categories:

- The vegetarian cake treat
- Innovation in muffins and cupcakes
- Healthy breads
- Gluten free and healthy cookies
- ‘Out-of-the-box’ bakery innovation

Award Category	Description
The vegetarian cake treat	<p>Eggless bar cake re-designed with soy proteins, invariable in sensory attributes.</p> <p>Challenge is to re-design a vegetarian, egg-free bar cake (high ratio cake, unlike sponge cake) with industrial scalability. Bar cake prepared with whey protein concentrate (WPC at concentration of 4.5%) must be considered as standard. WPC (minimum of 20%) must be replaced with soy proteins (mandatory - as a cost effective solution than expensive WPC) and any other ingredients to match the texture, taste, volume, mouthfeel and other quality sensory attributes of control egg-based bar cake product. It must include at least one or more DuPont™ Danisco® food ingredients listed in the section 3.2.</p> <p>Each product sample should weigh 200g and must have minimum shelf life of 20 days. It can contain other DuPont™ Danisco® food ingredient(s) to improve nutritional profile.</p>

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Award Category	Description
<p>Innovation in muffins and cupcakes</p>	<p>A spectacular twist in the taste and texture of muffins/cupcakes using DuPont innovative ingredient technology.</p> <p>Challenge is to innovate an egg-based muffins or cupcake with better appearance, taste, texture and industrial scalability. It must include at least one or more DuPont™ Danisco® food ingredients listed in the section 3.2. It can contain other DuPont™ Danisco® food ingredient(s) and additives from other brands. Cake gel and bake stable filling can be used in the recipe.</p> <p>Product must have minimum shelf life of 15 days. For example, muffins with healthy raw materials or ingredients to improve overall nutritional profile, fruits or chocolate filled muffins et cetera.</p>
<p>Healthy breads</p>	<p>A healthy twist in the ubiquitous breads by nourishing with protein and fiber</p> <p>Challenge is to bake a vegetarian, egg-free white pan bread using 100% chakki atta. Bread nourished with protein (15%) and fiber (6%) content must be considered as standard. Soy proteins and fiber must be used to improve protein and fiber content (minimum 5% increase). Soy nuggets/ isolates from DuPont™ Danisco® must be used.</p> <p>Product can contain different sources of protein and fiber. It must include at least one or more DuPont™ Danisco® food ingredients listed in the section 3.2. Each bread loaf should weigh 400g and must have minimum shelf life of 5 days. Bread size and dimensions must conform with the industry standards.</p>
<p>Gluten free and healthy cookies</p>	<p>Popular tea-time snack redefined with the deliciousness and goodness of non-wheat grains.</p> <p>Challenge is to prepare an egg-free and gluten-free cookie with whole grains - cereals or pulses (No wheat flour/atta/chickpea/gram/semolina). Product formulation should contain minimum of 8% fiber, 15% protein from DuPont Danisco soy protein ingredient and not more than 18% fat and 18% sugar each. DuPont Danisco soy proteins isolates or nuggets must be used to enrich the protein content. It is mandatory to use one or more DuPont™ Danisco® food ingredients listed in the section 3.2. Product should not contain any milk based raw materials.</p> <p>Each baked cookie should weigh not more than 20g and must have minimum shelf life of 3 months. Texture and sensory attributes should resemble that of commercial cookies in the market. Product should be innovative and must not be existing product in the Indian retail market.</p>

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Award Category	Description
<p>“Out-of-the-box” bakery innovation</p>	<p>An open challenge to create a unique and innovative baked snack with the industry level scalability.</p> <p>Challenge is to develop an innovative “baked” snack with industrial scalability.</p> <p>This baked snack can be a cookie, cake, fermented baked goods, cake rusk or fusion product. It can contain egg and must include at least one or more DuPont™ Danisco® food ingredients listed in the section 3.2.</p> <p>Product sample must have minimum 15 days of shelf life or any period defined for its category. For example, biscuits can have 6 months of shelf life.</p>

About DuPont Nutrition & Health products:

The DuPont™ Danisco® range of ingredients provide a healthier and more sustainable source of proteins, help reduce fat, sugar and salt content without sacrificing taste and texture, and actively promote aspects of good health, including digestive, immune and bone health. Our portfolio includes:

- Antimicrobials
- Antioxidants
- Cultures
- Emulsifiers
- Enzymes
- Functional carbohydrates & fibers
- Hydrocolloids
- Probiotics
- Soy protein
- Tailored Blends

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2.3. AWARDS AND RECOGNITION

- Each prize-winning team in the five categories will be rewarded INR 50,000.
- It is free to apply in this competition. The platform offers up to INR 50,000 to Phase 2 winner teams and up to INR 5000 of experimental fund for each shortlisted team in Phase 1.
- In addition to the first-hand experience of product development, winning team members will stand a chance to work as an intern with DuPont Nutrition & Health for a period of up to four weeks with food application center, which can help in shaping up his/her career in food industry.
- All members from the winning team will have an opportunity to interview for the four weeks internship. Up to two interns will be selected for internship during the year 2019.
- Appearing in the selection process does not guarantee as an intern.
- If selected, internship will be provided in the DuPont food application center in Gurugram in the calendar year 2019.
- If the proposals submitted fail to meet relevant requirements and rules of the competition, the organizers have the right to adjust the number of final proposals and awards.
- Each member of the finalist teams will receive a certificate and one representative of each winning team nominated by the team leader will be provided with an opportunity to attend the DuPont NutriScholars Awards ceremony. Representative nomination made by the winning team/team leader shall be final and can't be changed at a later stage.

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3. GUIDELINES

3.1. GENERAL RULES

Entries must include an experimental concept to solve the challenges in the five award categories.

Selection committee will be evaluating the product design proposal based on the innovativeness, potential of the product to be successful commercially and technical skills in product development using one or more of DuPont™ Danisco® food ingredient(s). Following are the general rules for the program:

1. No extra or additional score will be awarded by the selection committee other than the criteria mentioned for the two phases of the program.
2. The program will focus on food science and technology skills in product design and development. So, no extra points will be awarded for packaging graphics or presentation.
3. Proposal already submitted for any other competition or funded by external or government agency must not be used/entered in this competition. If found at a later stage, such proposal(s) will be rejected.

3.2. FUNCTIONAL INGREDIENTS FROM DUPONT™ DANISCO® RANGE

DuPont Nutrition & Health has a vast ingredient portfolio and some of the suggested functional ingredients for the bakery challenge are listed below:

Functional Ingredients from DuPont Nutrition & Health	
DIMODAN® HP	PANODAN® AB 100
DIMODAN® HP 75	POWERBake® 5500
GRINDSTED® CMC BAK 130	POWERSoft® Cake 8010
GRINDSTED® Fiberline	SUPRO® 570 (Soy Protein Nuggets)
GRINDSTED® Xanthan 200	SUPRO® 661(Soy Protein Isolates)
Litesse® Two	SUPRO® 120 (Soy Protein Isolates)

3.3. ELIGIBILITY

1. A team can consist of one to five members from same institute, including under graduate, post graduate, PhD students as well as a professor/research scientist as mentor.
2. Each team member must be enrolled at an accredited college/University as a student for the academic year 2018-2019.
3. Each team can participate in only one of the five award categories. No duplication of team or team members are allowed.
4. Each team must designate a team leader as main contact. Such nominations made by the team shall be final and can't be changed at a later stage unless with prior approval of DuPont Nutrition & Health.

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5. Teams must have a faculty advisor to testify to confirm compliance with the program regulations and verify status of the students.
6. It is mandatory to use at least one or more products from DuPont™ Danisco® ingredient portfolio in the final product. Refer the list of ingredients in the section 3.2 that can be used in the bakery product design and development.

Kindly note that...

1. DuPont Nutrition & Health has the right to invite food manufacturers to trial-produce some or all the samples/concepts according to the submitted reports, and the finalists are obligated to provide certain ingredients and technical assistance.
2. If the finalists, for some reasons, cannot submit samples and reports according to the plan, they shall promptly notify the organizers or the evaluation panel and explain the reasons, and the organizers have the right to recover some or all the supporting scientific research funds.
3. The intellectual property rights of finalist and winning works are mutually owned by the participants and DuPont Nutrition & Health.
4. DuPont Nutrition & Health has the right to use relevant formulation and picture information in market development or other activities. DuPont Nutrition & Health has right to develop concepts from Phase 1 as well as finalist and winning products from Phase 2 of this competition.

3.4. PROCESS

3.4.1. PHASE 1: PRELIMINARY SELECTION FOR FINAL AWARDS ENTRY

On August 31, 2018, student teams from Indian Universities/institutes will be invited to submit a comprehensive and detailed proposal of their solution to any one of the five bakery innovation challenges. These proposals will be assessed and evaluated based on the extended list of predefined criteria.

Evaluation panel will select top ten best-scored proposal by second week of October 2018. All the applications must be submitted electronically using the online form.

1. Participating team should submit complete proposal reports in the prescribed application format only by 11.59 pm IST on September 28, 2018. Applications received after September 28, 2018 will not be accepted.
2. Completed applications in word format (.doc, .docx) must be submitted in the program website www.dupontnutrischolars.com
3. Mentor signature must be uploaded to confirm compliance to the program regulations in image format (.jpeg, .jpg, .png).
4. Image attachments to showcase the technical feasibility of your proposal, infrastructure must be (maximum four for each criteria) uploaded in the image format (.jpeg, .jpg, .png).

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5. Application for Phase 1 requires proposal, which must be four-page or less (not including cover page, reference and other attachments). The report must be a word file in 11pt Arial font and single-spacing format and all text and figures must be on A4 paper (21cm × 29.7 cm) size.
6. The cover page should contain the product and team information (product name, team member's names and institute name). Proposal should contain the following contents:

DuPont NutriScholars Awards – Phase 1 proposal report

1. Product description

- a. Ingredients
- b. Product formulation (standard & proposed product)

2. Process description

- a. Processing procedures

3. Innovative approach

- a. Proposal of new raw materials
- b. Proposal of new processing technology
- c. Proposal of product format/delivery/packaging

4. Industrial Scalability

5. Technical feasibility/workability

6. Improvement in health/nutrition value/taste

7. Infrastructure

8. Application of listed DuPont™ Danisco® ingredients

9. Cost estimation

10. Market:

- a. Product market positioning
- b. Market potential

11. Safety and shelf life

- a. Food safety and quality
- b. Validation of shelf life

12. References

13. Attachments:

- Mentor signature to confirm compliance with the program regulations.
 - Technical feasibility/workability - Pictures of the proposed product prepared with the minimal ingredients. No financial or technical support will be provided for the experimentation before submitting your application.
 - Infrastructure - Pictures of the infrastructure available for the experimentation (key equipment, laboratory).
-

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7. All references cited within the proposal must follow Journal of Food Science formatting. References list must be submitted as a separate PDF document with the proposal document.
8. The information on each of the participants in the team including name, school and university, class/grade and contact information (phone number and email address) should be submitted as a separate document in the given application format and should not appear within the proposal.
9. Selection panel for Phase 1 will comprise of DuPont experts. The proposal from each participating university will be evaluated according to the scoring criteria by the expert panellists.
10. The organizing and selection committee will preliminarily review and score each of the submitted proposals and select at least ten finalists under each award category for the grand finale.
11. All the final team will obtain the DuPont™ Danisco® ingredients and supporting experiment fund of INR 5,000 offered by DuPont Nutrition & Health.
12. The intellectual property rights of finalist and winning works are mutually owned by the participants and DuPont Nutrition & Health.

3.4.2. PHASE 2: GRAND FINALE

Ten finalist teams for each award category will receive experimental fund (INR 5000 each) and the teams must develop product based on their proposal and submit complete report and product by second to third week of November 2018 for the awards.

One representative (team leader) per winning team will be invited to Gurgaon, New Delhi for the Awards ceremony in December, 2018.

1. DuPont/F1rst will have continuous interaction with the selected teams to ensure that the product development goals are achieved.
2. Each finalist team must submit final product report in the prescribed format along with the photographs of the product in the program website www.dupontnutrischolars.com by November 12, 2018. Shipping and serving conditions to be defined by the selected team members.
3. Each finalist team shall submit at least 30 servings/units (copies) of the product samples described in the proposal to the organizers from November 16, 2018 to November 20, 2018 (depending on the product shelf life) for sensory evaluation by the selection panel during the grand finale.
4. It's suggested that the products should be packaged in the way as described in the proposal (pictures in the report might not be included).
5. The product samples should also come with five printed copies of final product report. In addition, their mentor shall issue a letter of certification to ensure the product hygiene, production technology, dosage and usage of ingredients are as per the report submitted.

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6. After receiving the product samples submitted by the selected teams from specific Indian Universities within the prescribed period, evaluation panel consisting of food industry experts and eminent professors specially invited by DuPont Nutrition & Health, will evaluate and select winners of different awards along with DuPont representatives.
7. Each prize-winning team in a category will be rewarded INR 50,000. One student winner leading the team will be provided with an opportunity to attend the DuPont NutriScholars Awards ceremony.
8. In addition to the first-hand experience of product development, winning team members will stand a chance to work as an intern with DuPont Nutrition & Health for a period of up to four weeks with food application center, which can help in shaping up his/her career in food industry.
9. All members from the winning team will have an opportunity to interview for the four weeks internship.
10. Appearing in the selection process does not guarantee as an intern.
11. If selected, internship will be provided in the DuPont food application center in Gurugram in the calendar year 2019. Up to two interns will be selected for internship during the year 2019.
12. If the proposals submitted fail to meet relevant requirements and rules of the competition, the organizers have the right to adjust the number of final proposals and awards.
13. Each member of the finalist teams will receive a certificate and one representative of each winning team nominated by the team leader will be provided with an opportunity to attend the DuPont NutriScholars Awards ceremony. Representative nomination made by the winning team/team leader shall be final and can't be changed at a later stage.

3.5. CRITERIA

All the applications will be evaluated based on the criteria below for phase 1 & 2 respectively.

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3.5.1. CRITERIA FOR PROPOSAL EVALUATION: PHASE 1

1. All the applications will be evaluated based on the criteria (tabulated below).
2. The total score granted by the evaluation panel will determine the finalists and winners.
3. Top ten teams in each award category to compete in Phase 2 of DuPont NutriScholars Awards will be selected according to the four-page proposal and requisite documents. The reports will be scored using the 100-point scale (tabulated below).

Criteria	Score
Product:	
1) Product description	5
2) Product formulation	10
Process description	5
Innovativeness	20
Industrial scalability	5
Technical feasibility/workability	10
Improvement in health/nutrition value/taste	10
Infrastructure	5
Application of listed DuPont™ Danisco® ingredients	5
Cost estimation	5
Market:	
1) Product market positioning	5
2) Market potential	5
Safety and Shelf life:	
1) Food safety and quality	5
2) Validation of shelf life	5
TOTAL	100

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3.5.2. CRITERIA FOR FINAL PRODUCT EVALUATION: PHASE 2

Category	Criteria	Score
Report	Innovativeness	15
	Technical feasibility	15
	Nutrition and health value	10
	Dosage and usage of DuPont™ Danisco® ingredients	10
	Product description	10
	Process description	10
	Marketing	10
	Safety/shelf life	5
	Originality & clarity	10
	Completeness of the report	5
Product	Sample product appearance	20
	Taste/flavor	30
	Texture/physical sensory	30
	Shelf life	10
	Packaging	10
	TOTAL	200

Finalists for each award categories will be selected by the expert panel based on the above criteria only. A list with the average scores and rank for each award category will be prepared by the expert panellists. In the event of a tie, decision by the panellists will be considered as final.

3.5.3. FINAL PRODUCT REPORT

- Each finalist team must submit their product report in the prescribed format using online form in the program website www.dupontnutrischolars.com by November 12, 2018.
- Maximum number of pages for the final product report must not exceed twenty (20) pages, including all the portions of the document (pictures, text, references, etc.)
- Report should be printed in 11pt Arial font and single-spacing format and all text and figures must be on A4 paper (21cm × 29.7 cm) size.
- Color photographs of the final product must be uploaded in the image format (.jpeg, .jpg, .png). Additional images throughout the report are optional.

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- Report must contain details for product handling, shipping, storage, preparation and serving conditions.
- Originality and technical problem-solving skills will be given priority in the report. Final product report should include the following contents:
- **Innovativeness**
 - Innovative approach in raw materials, processing or packaging
- **Product description**
 - Product description
 - Product formulation for standard and proposed product
 - Technical feasibility
 - DuPont™ Danisco® ingredient used and its functionality
 - Nutrition and health value
 - Sensory/consumer tests
- **Process description**
 - Process description and selection of process
 - Process flow diagram with process parameters
 - Patent status (apply, license)
- **Safety and Shelf life**
 - Hazard Analysis and Critical Control Points (HACCP) for ensuring food safety and quality
 - Shelf life estimate
- **Marketing**
 - Market/commercialization potential
 - Price/cost estimation
- **Product packaging**
 - Product format and delivery
 - Primary and secondary packaging selection and design
- **Product serving**
 - Storage temperature
 - Storage conditions
 - Serving temperature and conditions
 - Kitchen equipment (list) for sample preparation for serving
- Reference should be present at the end of the proposal and must follow Journal of Food Science formatting

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4. TIMELINES

4.1. DATES AND DEADLINES

September 28, 2018	Application deadline for DuPont NutriScholars Awards – Season 2
October 8, 2018	Announcement of finalist teams for DuPont NutriScholars Awards – Season 2
October 2018 – November 2018	Financial and technical support to finalist teams
November 12, 2018	Application deadline for final project report
November 16, 2018	Deadline for submission of products for Phase 2 evaluation
November 22, 2018	Final Adjudication: DuPont NutriScholars Awards
November 26, 2018	Announcement of DuPont NutriScholars Award winners for Season 2
December, 2018	DNA Season 2 Awards ceremony

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5. RULES AND REGULATIONS

5.1. RULES AND REGULATIONS

1. The organizers have the right to invite food manufacturers to trial-produce some or all the samples/ concepts according to the submitted reports, and the finalists are obligated to provide certain ingredients and technical assistance.
2. If the finalists, for some reasons, cannot submit samples and reports according to the plan, they shall promptly notify the organizers or the evaluation panel and explain the reasons, and the organizers have the right to recover some or all the supporting scientific research funds.
3. All concepts, ideas, product writes ups, reports, presentations and samples submitted as well as all the intellectual property associated with these entries as part of Phase 1 shall be the exclusive property of DuPont. The same can be used by DuPont for further development as per their business needs and the participants agree that they shall never challenge DuPont's exclusive right over the same.
4. The participants confirm that the entries and product concepts that they submit shall not infringe the intellectual property right of any third party. If they have used the intellectual property of any third party in their submissions, they confirm that they have the right to use the same. The participant agrees to indemnify DuPont against all claims and actions including legal costs should any third party bring a claim of infringement of their intellectual property against DuPont for the use of any intellectual property that was a part of the submission for this contest.
5. The participants agree that they shall not disclose in any manner whatsoever the submissions they are making for this contest including the formula, technology to any third party without the explicit written permission of DuPont.
6. Any matters not included in these rules or the interpretation of these rules shall be decided by the DuPont Nutrition & Health organizing committee and their decision will be final.
7. The courts at Gurgaon shall have exclusive jurisdiction over any disputes arising under this contest.
8. DuPont Nutrition & Health has the sole right to make any alteration, amendments, timeline change in the program, without any obligation on DuPont Nutrition & Health to inform any of the participants
9. Any decision made under this program by DuPont Nutrition & Health shall be final and binding on all the participants.
10. Tax deduction, if any required under the law shall be made by DuPont Nutrition & Health.
11. Participation in the program by submitting the entries shall be considered to be acceptance of Rules and Regulation of the program.
12. Participants acknowledges that he/she has chosen to participate in the program at his/her free will and is willing to bear all risk, costs & consequences arising from such participation and will not hold DuPont Nutrition & Health liable, responsible for anything.
13. Participants agree that DuPont Nutrition & Health shall have the right to use any personal information including sensitive personal information with any third party and agree that they shall not file any claim against DuPont Nutrition & Health for sharing such personal information. The participants also agree that by virtue of their participation, they grant their consent to DuPont Nutrition & Health to use their personal information including their photographs in the manner decided by DuPont Nutrition & Health.

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6. DUPONT NUTRISCHOLARS AWARDS PROGRAM CHECKLIST

Use the following checklist to ensure the required items are present in complete form.

Phase 1

- Check proposal report format
- Submit relevant documents/images and mentor signature
- Submit proposal in word document through online mode by the deadline September 28, 2018 11.59pm IST

Phase 2

- Check final product report format
- Submit complete product report in the word format by the deadline November 12, 2018 11.59pm IST
- Final report must contain detailed information on product description, process description, product packaging and serving
- Photographs of the product must be submitted in the image format
- Prepare, pack and send 30 copies of the food product samples for sensory evaluation by November 16, 2018

About DuPont Nutrition & Health

DuPont Nutrition & Health combines in-depth knowledge of food and nutrition with current research and expert science to deliver unmatched value to the food, beverage and dietary supplement industries. We are innovative solvers, drawing on deep consumer insights and a broad product portfolio to help our customers turn challenges into high-value business opportunities.

www.food.dupont.com | www.danisco.com

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