



FOOD PRO

E-News Letter of All India Food Processors' Association
(Established in 1943)

From the President's Desk

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Dear Friends,



Hope many of you must have had a wonderful summer break and are looking forward to the 2nd quarter of 2016.

It gives me immense pleasure to share that All India Food Processors Association has recently signed an MOU with UBM India. UBM India is a subsidiary of UBM which is world's 2nd largest and Asia's largest private sector exhibition organizers. This MOU will enable Processed Food Industry as well as AIFPA members to exhibit under "AIFPA Food Show". As you may be aware AIFPA has successfully conducted two AIFPA Food Shows in the past 3 years. The first such event this year is expected to be held on **August 22nd-24th, 2016 in Pragati Maidan, New Delhi**. All AIFPA members will be getting a discounted rate in stall rental and those interested are requested to contact the Secretariat office of AIFPA.

We recently also saw FSSAI finalize 11,000 additives that can be used by Food Industry in various food categories. This list of about 11,000 additives replaces the 8,000 food additives that were operationalised on Dec 23rd, 2015. All India Food Processors association has been a key association in providing our inputs on the subject to all concerned, including FSSAI as well as Ministry of Food Processing Industries. AIFPA welcomes this move on part of FSSAI and would like to thank all members with a special mention of the Technical Advisory committee of AIFPA.

This month will see Ministry of Micro, Small and Medium Enterprises organize its Food exposition in association with AIFPA, which will be held on **July 21st & 22nd, 2016 in MSME-Di, Okhla, New Delhi**. I look forward to all members to attend this event at their convenience.

With regards,

(Sagar Kurade)

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Up-coming Events

Event : “ Fi & Hi India, 22-24 August 2016” and
National Seminar on “Technologies & Opportunities in the
Food Processing Sector” organised by AIFPA
Dates : 23-08-2016
Place : Pragati Maidan, New Delhi
For information : Mr. Rameshwar Maurya
Mobile:- 08744088116, E-mail:- maurya@aifpa.net

Event : **Aahar Chennai-2016**
Dates : 15-09-2016 to 17-09-2016
Place : Hall No. 1, Chennai Trade Center, Chennai
For information : Mr. Rameshwar Maurya
Mobile:- 08744088116, E-mail:- maurya@aifpa.net

Event : **National Seminar on “Technology Up-Gradation and Modernization
of Food Processing Industries-Challenges & Opportunities”**
Dates : 16-09-2016
Place : Hall No. 1, Chennai Trade Centre, Chennai
For information : Mr. Rameshwar Maurya
Mobile:- 08744088116, E-mail:- maurya@aifpa.net



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For more information please visit our website or contact

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File No . 1/1/Enf-1/FSSAI/2012(Pt.)

Food Safety and Standards Authority of India

(A Statutory Authority established under Food Safety & Standards Act, 2006)

(Enforcement Division)

FDA Bhawan, Kotla Road, New Delhi - 110002

Dated: 30th May 2016

ORDER

Subject: Extension of time-line for obtaining license/registration in terms of regulation 2.1.2 of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011.

As per the directions received from the Central Government in terms of Section 85 of the Food Safety and Standards Act, 2006 (copy enclosed) and in terms of regulation 2.1.2 of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011 the time line for conversion of pre-existing licenses/registrations/permissions obtained under the Act/Order mentioned under the Schedule 2 of the FSS Act is hereby extended for the last time for a period of three months i.e. up to 04.08.2016.

All concerned are advised to take follow-up action accordingly.

(Rakesh Chandra Sharma)
Director (Enforcement)
Tel : 011-23220994

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AIFPA to represent about 40% display area rule; norms issue



Food processing industry body AIFPA has decided to make representation before Consumer Affairs ministry with regard to the issue of notification by Legal Metrology Department about making it mandatory for packaged commodity manufacturers to display details such as name of manufacturer / packager / importer, net quantity of product, manufacturing date, retail sale price and consumer care contacts in readable font size on least 40% area in display.

Citing differences in the governing regulations on the issue, AIFPA (All India Food Processors' Association) has therefore decided to seek review on the subject. According to industry experts, the addition of a new Clause 5 in Rule 7 of the Packaging Commodity Rules 2011, is what causing stress to the packaged food sector.

Clause 5 describes the area of display, which is 40%, while rules in the FSS Act prescribed the area at 20% of the package. So industry experts feel that the two regulations need to align with each other.

Draft notification on use of Ethylene in fruit ripening



The apex food regulator Food Safety and Standards Authority of India (FSSAI) has issued a draft notification on the use of Ethylene for the purpose of fruit ripening. According to sources, the apex body sees this as the best available option for the purpose, as this would lessen carbide powder linked food safety risk. Calcium carbide is used in India on mass level for fruit ripening.

The draft says that in the Food Safety and Standards (Prohibition and Restriction on Sales) Regulations, 2011, in Regulation 2.3, in sub-regulation 2.3.5, the following provision shall be inserted namely, "Provided that fruits may be artificially ripened by use of Ethylene gas at a concentration upto 100 ppm (0.01%) depending upon the crop, variety and maturity."

The authority says that it would consider objections and suggestions on the draft till June 11.

Meanwhile, experts feel that for purpose of fruit ripening, Ethylene is certainly the best option available. Ashwin Bhadri, CEO, Equinox Labs, while speaking on the safety of Ethylene gas used for the purpose of fruit ripening, states, "Fruits are indispensable part of the staple diet in all corners of the world. These food products play an important role in providing the necessary micronutrients which our daily fill of palate is incapable of providing. The entire ripening process of the fruits occurs through scheduled supply and production of ripening hormones, a large part of which is played by Ethylene gas. This hormone, also known as the secondary metabolite of plants, is under the control of genes, activated only by external and internal conditions. 0.1-1 ppm Ethylene is naturally effective for fruit ripening."

Expressing his view on the notification, Dr Pankaj Jaiminy, AVP (food, health & cosmetics) - testing, certification and inspection, TÜV SÜD South Asia, states, "This notification has brought clarification on use of artificial ripening process. Earlier, under Food Safety and Standards (Prohibition and Restriction on Sales) Regulations, 2011, in Regulation 2.3, in sub-regulation 2.3.5, it is not allowed to use carbide or calcium carbide for artificial ripening of fruit. However, with the new draft notification, it is clarified that Ethylene up to 100 ppm is permissible depending on crop, variety and maturity. This will help fruit processing industry to regulate the process and validate the usage of Ethylene gas."

FSSAI to test packaging for toxins; new standards soon



The apex food regulator FSSAI has sought a surveillance plan from the Indian Institute of Packaging (IIP) with regards to testing the packaging material used in food products so that the risk of toxins released in the food could be mitigated. Currently FSSAI is examining the plan and will hold discussions for its possible implementation. Further FSSAI has plans to come up with packaging standards apart from the existing BIS standards.

Sh. Pawan Agarwal, CEO, FSSAI, speaking to FnB news said that it was being done to determine the safety of the material used for food packaging and how the material reacted when it came in contact with the food. "We have asked the IIP to suggest a surveillance plan for checking the safety of the material used for food packs. We're currently examining the same and soon we will take a decision in the matter," he said.

This move is in-line with ensuring safety of food and such policy will enable FSSAI to keep an eye on the packaging. Apart from the testing done by Bureau of Indian Standards (BIS), FSSAI is set to test the packaging standards of food makers. Testing will be carried on packets, bottles, cans or wrappers to see whether or not they release toxins into the food under different temperatures and conditions.

According to the officials of FSSAI, this will help FSSAI to bring down the percentage of the food contaminated due to migration from the packaging material. The FSSAI will conduct research before finalising their own set of guidelines.

The officials further stated that the new standards were expected to increase the frequency of checks and make companies more accountable. FSSAI wants manufacturers to make the packaging process more transparent.

FSSAI recasts CAC; eyes closer ties among stakeholders



The Food Safety & Standards Authority of India (FSSAI) has reconstituted the Central Advisory Committee (CAC) that has a role to advice the apex food regulator on a variety of issues pertaining to safety in food and business. In this committee, the chief executive officer of FSSAI has been named the chairperson while two members each have been chosen from the industry, agriculture, research and consumer rights fields. The names that will be representing the industry on the committee include Sh. D.V. Malhan from All India Food Processors' Association and Ms. Nirupama Sharma from PHD Chambers.

Pertaining to the formation of the committee, a gazette notification has been issued recently by FSSAI. According to officials from FSSAI, the term of the committee is six years but those who have been named as its members will be part of the committee for a fixed period of three years. After three years, there will be a review of the committee and same members might continue or new members would be inducted into the committee. Previously the committee was formed in 2009.

According to D V Malhan, the CAC's objective is to strengthen the dialogue among various stakeholders that include FBOs, consumers and those that are belonging to the regulatory framework. "We would try to help the FSSAI in understanding the way Indian FBOs work, particularly in the Small and Medium sector, so that before taking any decision, the regulator whould be able to analyse the ground reality," he said, while pointing towards the recent controversy on the usage of potassium bromate in bread manufacturing.

According to Ajay Jakhar, food safety starts right from the farmland and there is a serious challenge in preharvest practices. "Use of spurious pesticide poses a serious challenge to food safety and the farmers are needed to be given advice about the best agriculture practices. Use of pesticides in farmland and antibiotics for animal husbandry should be monitored carefully, which ultimately comes in the food chain. Certainly the FSSAI wanted the farming community to be part of the whole ecosystem of food safety," stated Jakhar.

Dr. Deepa Bhajekar and Dr S S Marwaha will be representing the research bodies and food labs while all the Food Safety Commissioners in the States will be part of the CAC. Besides, the chairman of the Scientific Committees would also be part of the CAC.

According to sources in FSSAI, the members have been chosen in order to give every stakeholder a seat

News Briefs

MoFPI waits for nod on FDI that would fetch \$1 billion



The ministry of food processing industries (MoFPI) is awaiting the cabinet nod for the note prepared by department of industrial policy & promotion (DIPP) to revive investment into the sector. According to sources in the ministry, the expected investment could reach \$1 billion in the next couple of years if the cabinet approves the decision.

"If the decision is implemented in next couple of months, it has the potential to reach \$1 billion in next couple of years that will change the whole dynamics of the food processing sector from farm to fork," said a senior functionary of MoFPI.

The government has announced 100% FDI in marketing of food products produced and processed in India from current fiscal.

Further, besides FDI, the ministry is keeping a close watch on FSSAI, the apex food regulator, which in recent times has helped the food processing industry by several of its decisions like issuing the list of approved additives used in food processing sector after which the issue related to product approval has been solved more or less.

The ministry, meanwhile, in last two years, sanctioned 17 new food parks across the country and started the process to operationalise all 42 parks in the next two years. The aim was said to be doubling food processing in the country from the current level of 10%.

The ministry has also approved setting up of 30 new cold chains in the country. It is also learnt that the food processing sector has received \$463 million worth of FDI during April-February of the last fiscal.

However, it would be interesting to see how the FDI policy sees the light of the day as the apex traders' body CAIT has opposed the proposal and threatened to agitate if the policy is adopted.

Agri minister exhorts corporate sector to add value to maize



Union Minister for Agriculture and Farmers' Welfare Radha Mohan Singh today exhorted the corporate sector to step in and add value to the maize produce to enhance farm incomes and reap sustainable dividends for itself.

Inaugurating the India Maize Summit, 2016, organized by the Federation of Indian Chambers of Commerce and Industry (FICCI) and National Commodity and Derivatives Exchange (NCDEX), Singh said in spite of 12 percent below average rainfall in 2014-15, the worst ever drought in last five years, maize production stood at 24.17 million tonnes.

Maize production declined by just 0.37 percent as compared to 4.9 percent reduction in total food grain production. This signifies the resilience of the maize system against climatic variability.

Maize is primarily used for feed (64 percent) followed by human food (16 percent), industrial starch and beverage (19 percent) and seed (1 percent). Thus, maize has attained an important position as industrial crop because 83 percent of its produce is used in starch and feed industries.

The Minister said that in view of the increasing demand of specialty corn (baby corn, sweet corn), FICCI can play an important role in further strengthening the public-private partnership by encouraging the establishment of corn-based industry.

According to him, maize is a very suitable crop for supply of green fodder to dairy industry. Singh said that in order to explore high uses of maize, the maize based industry need to be promoted in a big way. Special incentives need to be given for the cultivation of specialty corn like, baby corn, popcorn, sweet corn, multigrain flour and so on.

The QPM (Quality Protein Maize) provides nutrient security to even remote areas and special efforts/programmes are needed to give emphasis to QPM in the country and special incentives to be provided to private sector so that they may provide improved seed to remote areas like north eastern region.

Chocolate to be made in Sri City



Sri City, the integrated business city located in Chittoor, will start first commercial operations of the first phase of the confectionery major, Mondelez International's (formerly Cadbury India) Indian arm, Mondelez India Food, will be launched on April 25.

Chief Minister N. Chandrababu Naidu will formally launch the commercial operations of the facility developed approximately at a cost of Rs.1,250 crore.

The facility is billed as the largest chocolate manufacturing plant across Asia Pacific and will be the sixth manufacturing plant of Mondelez India in the country.

Spread over 134 acres, the facility has annual production capacity of close to 2.5 lakh tonne, employing about 1,600 people. The products manufactured at the Mondelez facility would be used to cater to the domestic markets as also contribute a major share in the company's exports.

Food processing level to increase in coming few years



Food Processing Minister Harsimrat Kaur Badal stressed that government aims to raise the food processing level to 20 per cent in the next few years, to reduce food wastage.

The minister said the Food Processing Ministry is working as a bridge between farmers and consumers and it has set up 42 mega food parks and 138 cold chains in the country.

Food wastage has been estimated at around Rs 92,000 crore at present in the country and processing can help reduce the level of wastage as well as control inflation, create jobs and uplift the condition of farmers.

She further added that it is through food processing, demand for raw material is created and food loss can be minimised which ultimately leads to better price of the produce to farmers, availability of quality food, higher employment and contributes in reduction of poverty and malnutrition.

Highlighting the government's achievement, she said there is 38 per cent increase in FDI in the country and India is the fastest growing economy in the world and India's ranking has also improved in Global Competitiveness Index and ease of Doing Business Index.

Del Monte's cholesterol-free Dried Apricot



Del Monte, leading processed food and beverage brand has recently launched naturally fat and cholesterol free Dried Apricots.

As per a press release, the dried apricots are a rich source of fibre and are naturally fat and cholesterol free. A premium healthy snack, this dry fruit is indeed a healthy option to include in breakfast cereals, salads, desserts and dry fruit cakes. The product is be priced at Rs. 175 for a 130 gram packet. It is available in all leading superstores and retail outlets.