



FOOD PRO

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

From the President's Desk



Friends,

It is a pleasure to share my thoughts in a month which saw the budget for the coming fiscal year announced. The focus of the Government this year certainly seems to be towards straightening the rural economy as well as the agri-infrastructure.

Almost 2/3rd of the Indian economy still directly and indirectly depends upon agriculture. Food Processing Industry is the only Industry that provides the value addition opportunity to a large agriculture / horticulture commodity base being produced in India. It is probably with these thoughts that the Government of India has announced 100% foreign Direct Investment in

marketing of Food Products. Since the policy is restricted to the processed food product/ commodities being produced in India, it will certainly encourage better agri-infrastructure and enable "Make in India" by several International and Multinational food processing Companies. This, in turn, will also encourage tie-ups of Multinationals with Indian Food Processing Companies. AIFPA certainly welcomes this policy of Government of India.

This month will also see the Food Processing Industry participate in Aahar being held from **15th to 19th March 2016** at **Pragati Maidan**. AIFPA is a co-associate of ITPO for the event for the last few years. Infact this year, AIFPA is mobilized participation of its members and associates to show-case their products & technologies in Hall No. 15 at Pragati Maidan.

AIFPA is also holding a National Meet on "**Operationalization of Standards of Food Additives & Other Food Regulations for Food Safety**" at **Conference Hall No. 8, Pragati Maidan, on March 17th, 2016**. The seminar looks to provide a platform where FSSAI and Food Processing Industry can share their thoughts and ideas on regulatory issues and enable a cohesive regulatory environment in the country. AIFPA has also organized a National Workshop on "**Export Potential on Value Added Food Products with Focus on Organic Foods**" on **18th March, 2016 in Pragati Auditorium, ITPO, New Delhi**.

All our members and representatives of food processing industries are welcome to participate in the above events and make them a success.

With regards,

(Sagar Anand Kurade)

Kind Attention of Readers

The E-Newsletter is being sent to over 50,000 E-mail Ids every month. We would welcome suggestions/comments from the readers to enable us to improve upon the contents.

Advertisements are also welcome (½ page/Full page) which carries nominal charges, which are as follows:-

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Chief Editor

Up-coming Events

- Event : **Aahar-2016**
Dates : 15th to 19th March 2016
Place : Pragati Maidan, New Delhi
For information : Mr. Rameshwar Maurya/Mr. Harender Singh
Tel:- 011-26510860/26518848
E-mail:- maurya@aifpa.net/harender@aifpa.net
- Event : **Operationalization of Standards of Food Additives & Other Food Regulations for Food Safety**
Dates : 17th March 2016
Place : Conference Hall No. 8, Pragati Maidan, New Delhi
For information : Mr. Rameshwar Maurya/Mr. Harender Singh
Tel:- 011-26510860/26518848
E-mail:- maurya@aifpa.net/harender@aifpa.net
- Event : **Export Potential of Value Added Food Products with focus on Biscuits, Potatoes and Organic Foods**
Dates : 18th March 2016
Place : Auditorium of ITPO, Pragati Maidan, New Delhi
For information : Mr. Rameshwar Maurya/Mr. Harender Singh
Tel:- 011-26510860/26518848
E-mail:- maurya@aifpa.net/harender@aifpa.net
- Event : **Fi India-2016**
Dates : 22-08-2016 to 24-08-2016
Place : Pragati Maidan, New Delhi
For information : Mr. Jimesh Patel
Tel:- 09820756210
E-mail:- jimesh.patel@ubm.com

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FSSAI license now mandatory for food units in J&K

The Food Safety Department has made it mandatory for all Food Business Operators (FBOs) in the State to obtain online registration or license of their establishments for running their business.

Officials told the paper, *Rising Kashmir* that the department has fixed March 1, 2016 as the last date for obtaining license or registration as per the guidelines of Food Safety and Standard Authority of India (FSSAI).

“All food manufacturers, packers, whole sellers, distributors and sellers, food importers, hotels, restaurants, clubs, canteens, caterers, food transporters, food storage establishments, food processing units etc will have to obtain online license and registration till March 1 as per FLRS (Food, Licensing and Registration System) of FSSAI,” Controller, Drugs and Food Control Organization, Lotika Khajuria told *Rising Kashmir*.

She said the action would be taken against the operators which failed to obtain license or registration on time under the Food Safety and Standards Act, 2006.

“All the business people could contact the Designated Officer or Food Safety Officer of their concerned district for any query,” the Controller said.

33 lakh FBOs out of 5 crore secured licence or registration: FSSAI CEO

Pawan Kumar Agarwal, CEO, FSSAI, has said that in terms of licensing and registration of food businesses, about 33 lakh food businesses so far got licence or registered and there are close to five crore food businesses in the country. “We have not even reached the 10% mark of that,” remarked Agarwal, while speaking on the second day of the 8th Global Food Processing Summit' hosted by Assocham here recently.

“There is absolutely no way that a regulator, a national or even with the help of the enforcement machinery at the state level will be able to ensure food safety with the small machinery that we would have ...,” he said while speaking about the manpower crunch in the departments and added that there is need for a collaboration between the industry and regulators.

Agarwal said there is absolutely no reason for regulator and food businesses to be seen in adversarial position. “We are also the citizen and consumer apart from the food businesses where you will have profit motives and I am sure as responsible citizens and consumers, you will ensure the food safety in the manufacturing processes, in storages, in transportation also various elements of Act are still to come into force,” he said, while addressing the food industry.

He further said, “I do hope that food business and associations will cooperate in spreading this message so that we can at least close this chapter of obtaining licences and registrations. Another issue is printing of licence number on the packaged food, the last date for this after many extensions was over on December 31 and we do hope all packaged food will now have FSSAI and licences number and there is no further extension.”

He stated that food businesses were becoming important for both imports and exports. “We tend to lose out if our food safety regulatory environment is not benchmark with the global standards. So, therefore, I think there is no choice for us but to adopt international practices on food safety and I do hope we receive cooperation from all the food businesses.”

FSSAI to engage professionals for purpose of policy guidelines and awareness

Apex food regulator Food Safety and Standards Authority of India (FSSAI) has decided to engage professionals and food safety experts for the purpose of policy guidelines with regards to the subject of food safety. The professionals would be attached to different programme divisions of FSSAI and regional offices for help in strategic and operational requirements.

According to a senior official of FSSAI, a notice has been issued by the food regulator and the purpose of such a scheme is to identify and empanel reputed professionals and individual consultants who may be asked to provide technical, project management and other professional support on short-term basis (upto six months) for the purpose of policy guidelines, project support, detailed project report preparation and other professional support to FSSAI.

Let me tell you the secret that has led me to my goal. My strength lies solely in my tenacity---Louis Pasteur

The official informed that it was aimed at getting reliable information about technical subjects like standards for the purpose of food safety that can meet the global standards as well as the operational requirement at the local level. Further for this purpose, professionals with relevant background from academic research, not for profit organisation, registered society, freelancers, consultancy firms having expertise in the relevant field are eligible to apply provided they possess the minimum experience, according to the notice.

Meanwhile, the food safety regulator has also decided to engage Central or state government agencies, consumers' organisations, non-governmental organisations and other institutions including government universities, colleges working in the area of food safety for undertaking information, education and communication (IEC) activities on behalf of FSSAI.

The apex food regulator has issued a notice in this regard as well recently. It says that as per the recommendations of the Expert Committee constituted under the scheme, it is being done and for the "State Level Proposal," applications should be submitted directly to the State Food Safety Commissioners (FSCs) concerned by the applicant whereas the "National Level Proposal" should be submitted to the FSSAI HQ, New Delhi.

According to the senior official, since the state food safety machinery is reeling under the shortage of manpower, it has been decided that awareness programmes that are aimed at engaging FBOs and such other institutions should help. Further as the deadline for licensing and registration has been extended for the final time for three months, the authority wants to complete the aim within this period and for this purpose a large number of such volunteers are likely to be roped into spread the message.

File No. 1/1/Enf-1/FSSAI/2012(Pt.)
Food Safety and Standards Authority of India
(Enforcement Division)
(A Statutory Authority established under Food Safety & Standards Act, 2006)
FDA Bhawan, Kotla Road, New Delhi-110002

Dated, the 5th February, 2016

ORDER

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

As per the directions received from the Central Government in terms of Section 85 of the Food Safety and Standards Act, 2006 and in terms of regulation 2.1.2 of the Food Safety and Standards (Licensing and Registration of Food Business) 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 a further period of three months i.e. up to 04.05.2016.

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

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

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Creating Smart, Sustainable Food

To deal with India's burgeoning nutrition problem, a student of KIIT School of Biotechnology, Rahul Chatterjee and his guides have begun Krea Foods and Beverages — a wellness food start-up, aimed at providing healthier options on your plate.

Started at KIIT's Technology Business Incubator, the focus is on creating a Health and Wellness brand using its research expertise.

The team, comprising co-founders Dr Gargi Dey and Dr Vishakha Raina boasts of having research personnel from food technology, biotechnology and microbiology sectors as well as having globally renowned chefs, creating their products. "The company aims to connect breakthrough research in food sciences and food biotechnology to create unique, healthy and hygienic products for the market," Rahul said. The team is currently working on foods with high shelf life and lower food toxins. "We use enzyme technology, create innovative packaging systems using biotechnology for better preservation and rapid detection of food toxins," he added.

These products can hold their own even in a demanding market, Dr Raina said, "Our current target is entirely about creating healthy bakery products with all the natural goodness of wholesome grains. Products like fresh breads, partially/par-baked flavored breads and beverages contribute to nutritional sustainability," she added. The long-term objective of the company is to design sustainable technology to create affordable, innovative food using local and organic raw materials.

The innovation lies in designing an energy-nutrient balance with a 'no' or 'low' preservative-based strategy. "For example, incorporation of locally available goodness of nutrient dense cereals/pulses like jowar, bajra, ragi, soya, oats, gram etc. for products with high shelf-life," Dr Dey said. "Our products can be essentially used to alleviate malnutrition, promote healthy diet especially for maternal and child health and for state disaster management boards for dissemination of food during emergencies and incidences of natural calamities. Our present clientele and market include specialty-care hospitals and educational institutions," she explained.

No decision yet on commercial cultivation of GM Food: Javadekar

India has not yet made any decision on whether to allow commercial cultivation of what could be its first genetically modified food crop, mustard, environment minister Prakash Javadekar said on Friday after a meeting of experts to decide its fate. "The process is on," Javadekar told Reuters. The meeting, the third held to evaluate field trial data on GM mustard, is an indication of how serious Modi's government is about pushing technology to lift food production. But public and political opposition to transgenic food remains strong amid fears they could compromise food safety and biodiversity.

Mudhi, Puran Poli, Gushtaba, Medu Vada among 13 dishes to be standardised

With a view to promote Indian delicacies across the nation and globe, National Institute of Food Technology Entrepreneurship and Management (NIFTEM), an institution established by ministry of food processing industries (MoFPI) for research and education, is working to standardise the recipes of the traditional Indian delicacies under the flagship programme of 'Make in India'.

India is known for its traditional foods, which are mostly restricted to the unorganised sector at present. To make these highly in demand traditional food products popular all over the country as well as the world, the 12 traditional dishes are chosen from among various states of India. The chosen dishes include *Mudhi*, one of the staple foods of Odisha, '*Gushtaba*' from Kashmir, *Chicken Curry* of Punjab, '*Khaakhra*' and '*Khandvi*' of Gujarat, *Bamboo steam fish* of south India, *Vada* and *Medu Vada* of South India, *Khaja* and *Inarsa* of Bihar, *Kabab* of Uttar Pradesh and *Puran Poli* of Maharashtra.

"We are working to develop a standardised recipe of these popular delicacies from India. We will have chefs working with us to develop a recipe which can be standardised. The standardisation of the recipe here means actually disclosing the ingredients used in right amounts for mass production. We at NIFTEM are in the process to develop a special machinery to manufacture these recipes with precision. Over all, we are still on a developing stage where we are identifying the best suited design to formulate the process of packaging," said Ajit Kumar, vice-chancellor, NIFTEM, at a recent 'Make in India' discussion on opportunities in food processing.

"The food processing market is growing as food processing minister Badal has initiated reforms to foster the development of the sector. These 13 chosen delicacies are likely to face some supply chain issues. Our logistics network is not enough to ensure safety of perishable commodities. Thus, this area of storage will be addressed with an effective packaging over the product," informed Kumar.

"Marketing of these 12 dishes will also be undertaken to promote them across the nation and globe," added Kumar .

Kumar informed that the Intellectual Property Rights cell of Orissa University of Agriculture and Technology (OUAT) has got geographical indication (GI) registration for *Mudhi* long back in 2008.

Eco-friendly Food Packaging Material Created by Researchers from NUS Doubles Shelf-life of Food Products

Researchers from the National University of Singapore (NUS) have successfully developed an environmentally-friendly food packaging material that is free from chemical additives, by fortifying natural chitosan-based composite film with grapefruit seed extract (GFSE). This novel food packaging material can slow down fungal growth, doubling the shelf-life of perishable food, such as bread.

Chitosan, a natural and biodegradable polymer derived from the shells of shrimp and other crustaceans, has immense potential for applications in food technology, owing to its biocompatibility, non-toxicity, short time biodegradability and excellent film forming ability. Chitosan also has inherent antimicrobial and antifungal properties. GFSE, on the other hand, is antioxidant and possesses strong antiseptic, germicidal, anti-bacterial, fungicidal and anti-viral properties.

Associate Professor Thian Eng San and PhD student Ms Tan Yi Min from the Department of Mechanical Engineering at NUS Faculty of Engineering spent three years perfecting the formulation to create a novel composite film that not only prevents the growth of fungi and bacteria, but has mechanical strength and flexibility that are comparable to synthetic polyethylene film commonly used for food packaging. The composite film also effectively blocks ultraviolet light, hence slowing down the degradation of food products as a result of oxidation and photochemical deterioration reactions.

Laboratory experiments showed that the shelf-life of bread samples packaged with chitosan-based GFSE composite films was two times longer than those packaged using synthetic packaging films.

"Increasing attention has been placed on the development of food packaging material with antimicrobial and antifungal properties, in order to improve food safety, extend shelf-life and to minimise the use of chemical preservatives. Consumers are also demanding that packaging materials be formulated from natural materials that are environmentally friendly and biodegradable while improving food preservation. This novel food packaging material that we have developed has the potential to be a useful material in food technology," said Assoc Prof Thian.

Elaborating on the benefits of the chitosan-based GFSE composite film, Ms Tan said, "Extending the shelf-life of food products also means reducing food waste, and as a result, reducing the rate of global food loss. This will bring about both environmental and economic benefits."

The research received support from the A*STAR Singapore Institute of Manufacturing and Technology (SIMTech) and the Food Innovation & Resource Centre (FIRC) of Singapore.

Assoc Prof Thian and Ms Tan will be conducting further studies to improve on this technology. They will look into the degradability of chitosan-based GFSE films, as well as carry out an accelerated shelf life study to examine the extent of microbial growth and quality changes during storage of various food products. There are also plans to explore opportunities to commercialise the novel composite film as a packaging material.

Bottled water manufacturer association approach FDA against illegal plants

The Indian Bottled Water Manufacturers Association has filed a complaint against mineral water manufactures for operating without license or ISI/ FSSAI mark on their products. The complaint is primarily against manufacturers in the Mumbai Metropolitan Region (MMR).

The association recently met with Harish Bajjal, joint commissioner (vigilance) of FDA. The association claimed that they have submitted all proofs, including documents, bearing numbers of fake licenses, ISI and FSSAI mark on their product.

"Some bottled water manufactures are illegally producing and releasing their products in the market without an ISI or FSSAI mark. They also do not hold a proper license for manufacturing the product, neither do they have proper manufacturing machines or testing facilities," said Apurva Doshi, general secretary of IBWMA.

"To cheat customers, these manufacturers are cooling and supplying their water in chilled jars. Consumers are unaware that the chilled water they are drinking is just plain tap water that could cause a lot of health problems," he said. He added that the water scarcity during summer could lead to a mushrooming of such illegal plants. Bajjal has said he will look into the allegations.