



FOOD PRO

E-News Letter of All India Food Processors' Association

From the President's Desk

NEW LABELING PROVISIONS -- FOOD FOR THOUGHT

Currently, deliberations are underway in Food Safety & Standards Authority of India for bringing certain changes in food labeling. The discussions are focused on two main issues, namely,

- A. Nutrition Information to be put on Front-of-Pack
- B. Colour Coding of labels based on certain criteria

These issues have been discussed for a long time since these proposals were made by some activist bodies. **All India Food Processors' Association** conducted a research on these issues throughout the country among industry clusters, experts and consumers. We would like to share with you the **feedback and apprehensions gathered regarding 'scientific appropriateness' and 'practical feasibility' of these proposals.**

a)The need to present nutrition information on the label/pack in an easily readable form is well taken by the industry, experts and consumers alike. However, **apprehensions arise when the methodology to be adopted for enhancing the readability is stretched beyond practical limits.**

b)Conflict began when nutrition labeling activists started to press the regulatory authority to print nutrition parameters on front of the pack, which means the portion of the pack which is seen first on the shelf. **What is more shocking is that they want it to be in a fixed large pattern covering a big portion of the pack front.**

c)Unfortunately, the activists demanding such positioning of nutrition parameters in an over sized format in front of the pack **have missed to realize that there is a scientific way of presenting the pack.** Consumers say they first need to see **Product Name, Brand Name, Net Contents and Product Picture** to identify the item. If nutrition information has also to be accommodated in the front, **there has to be a practical and logical way to cramp all this information in the front.** We can imagine that the packs can be as small as 50 ml or 100 ml or 200 ml size and it is not easy to combine both the information - the one consumers want to see first and that which activists want to enforce in a small space on the front of the pack.

d)**Most people have questioned what will happen if tomorrow another lobby wants to put 'Ingredients' in the front. A third lobby can demand to highlight Food Additives used in the product and a fourth lobby may press for Mandatory Declarations also to be in the front.**

e)So, we have to seriously think where to draw the line. **The question is open for scientific decision making before an impractical regulation is approved leading to massive confusion, conflict, struggle and litigation.** The consumers feel that in this manner all items on the shelf will look alike making it difficult to choose. The industry is worried that they will have to undergo **highly expensive label designing and printing which is not within the means of the SME Sector.**

f)**It is strongly opined that packs for industrial & institutional supplies should not be subjected to front of pack labeling.**

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Published by

As regards the demand to Color Code labels on the basis of nutrition information, the feedback obtained is still more intriguing. Let us look at the important points.

a) If we want to call foods high in Sugar, Salt or Fat as **RED**, then Milk, Cream, Butter, Cooking Oil, Fruit Juice Jam, Honey, Ketchup, Pickles, Chutneys, Fruit Spreads, most Fresh Fruits, Eggs, Fish, and many other basic foods will become **RED**. **The consumers feel that this will create a huge confusion in the market place.**

b) It is well known that all the above food items are appropriate and healthy for human body. **The real issue is not the food per-se but the portion size to be consumed at a time and at what frequency.** That means we need to identify portion sizes of each food to be consumed.

c) Further, it is not one food item that matters, **it is the complete diet that matters i.e. the concept of 'balanced diet' based on Nutrition Pyramid. For example, Butter itself is not bad, only that its portion size and its place in the balanced diet has to be understood.**

d) It is surprising, the demanding lobby does not realize that food requirement and suitability varies from person to person, with life style, level of physical activity, age, gender, climate, profession, disposition etc. Will the portion size of any food be the same for a child, an adult, a sports person, an old person, a desk professional, a mal-nutrient person, a nursing mother, a teenager, a physical worker, etc. **Then how do we Color Code a food item unless its usage is known - only on the basis of salt, sugar and fat content. The same food will have to change its Color Coding when usage changes.**

e) Experts observe that it is not scientifically possible to fix 'Threshold Levels' of salt, sugar and fat for a diet, and to think of tens of thousands of diet options and variants in the country. **The entire exercise will become theoretical.** The country has already experienced a similar situation with 'Product Approval' and is wary of it.

THE OVERALL FEEDBACK IS THAT;

- A. FRONT-OF-PACK LABELING WILL RESULT IN A GREATLY CRAMPED FRONT PORTION, CONFUSING THE CONSUMER ON THE MARKET SHELF BESIDES BEING UNECONOMICAL FOR THE SME SECTOR TO DESIGN AND REPRINT LABELS/PACKAGING. AND WHERE TO DRAW THE LINE WHEN MORE SIMILAR DEMANDS EMERGE.**
- B. FIXING THRESHOLD LEVELS OF SALT, SUGAR, FAT AND COLOR CODING OF FOOD PACKS IS NOT A SCIENTIFIC CONCEPT. IT IS HIGHLY EXPLOITATIVE, NOT AT ALL PRACTICAL AND SHOULD BE DISCARDED IN CONCEPT.**

The clear and loud message is to think what are we to achieve out of these demands of the activists other than create confusion, conflict, struggle, a few headlines and finally become counter-productive. Under such circumstances one can imagine the time, energy and resources of industry, government and judiciary wasted in the resulting adjudications and litigations all over the country and related harassment in the field. The ease of doing business will go for a toss. These issues are exerting the minds of the Industry and the Regulator for quite some time. We have to adopt a practical and scientific approach in evaluating such demands to save the nation from going the wrong way. Let us be firm on illogical and impractical demands.

(Dr. Subodh Jindal)
President

Up-coming Events

Event : **“The Role of R&D and Food Safety in the Development of Food Processing Sector”**
Dates : 14-03-2018
Place : Conference Hall No. 8, Pragati Maidan, New Delhi
For information, contact : Mr. Rameshwar Maurya
Tel:-011-41550860, (M):- 8744088116
E-mail:- maurya@aifpa.net

Event : **“Value Addition to Agriculture through Food Processing & Operation Greens”**
Dates : 22-03-2018
Place : Hoshiarpur(Punjab)
For information, contact : Mr. Vishal Sarin/Mr. Harender Singh
Tel:-011-41550860
E-mail:- vishal@aifpa.net/harender@aifpa.net

Chutney Man



Chutney by definition is a mix. And this is a real mixed up story of a Chutney Man from Bengal, who walked in a typist at a jam-jelly-pickle company in Calcutta owned by some Jews and came out the chutney mogul of Europe. Of course, it didn't happen quite so fast or smoothly, says the 90-year old Samarendra Nath Mitra, son of Chutney Man Sailendra Krishna Mitra, who is telling us the story. We are sitting in the Garstin Place office of Samarendra, who drives down from Konnagar in Hooghly district to this place in central Calcutta every other day to check on the business.

He continues with his story. Having lost his father at 14, Sailendra was in dire need of a job when someone recommended, he learn typing, Training done, he got himself a job at a Jewish condiment-maker's in Calcutta—Daw & Sons. And that is when the young man from Konnagar got chutneyfied.

He came to understand, perhaps from handling all those office papers, what a brilliant yet simple business idea it was. In the land of the chutney, target the non-native and sell him something so homely, so pedestrian, that the locals wouldn't consider it worth peddling. Father came to know that there was a niche market for the chutney even in the Calcutta of the 1900s, says Samarendra.

He, of course, uses the term “chutney” loosely, applying it to the sweet sticky preparation that typically goes by this name, as well as the oily Indian *aachaar* or pickle.

The next few years at Daw & Sons, Sailendra did more than just pound away at the typewriter. He got a sense of the market and the marketing formula, and when he was saturated with information and ambition, he quit his job and went back to Konnagar on the western fringes of the city. As Mitra Jr tells the tale, the same year he was born, his father set up his chutney business. He got his wife and mother to prepare chutney in bulk. And all the salesmen he had was his own self.

Every day, Sailendra would cycle to Konnagar Station with two bags stuffed with wares. And from there he would take the local train to Howrah. Once he reached the city, he would walk around Burrabazar, Baghbazar, Sudder Street and try and sell chutney to Anglo-Indian and other European homes.

But when he went back to these addresses a second time, Sailendra realized there was something amiss. No one wanted more of what seemed like the perfectly tasty Bengali condiment. Too sweet, too oily, too fiery... were some of the comments that came his way. A man clearly ahead of his times, Sailendra decided to work the criticism into his recipes and tweaked them for the non-Indian palate. Some top notes, less of chilli, a subtle sweetness instead of the saccharine sweetness, less oil, more vinegar, and so on.

By 1938, the home kitchen had given way to a factory of sorts, albeit rented. And that is how it would have remained and continued except that some people have a habit of outgrowing spaces. Sailendra worked it out in his head—if his client was the outsider insider, why not take his produce outside to more outsiders, instead of keeping it all inside. In the 1950s, the Chutney Man from Konnagar was contemplating export. But where was the money?

Samarendra, who was by then young man, remembers being nudged by his father to approach the banks. He recalls, I was terrified. I barely spoke English, understood the business. One by one, all the local banks turned me down. And this is when I approached the one foreign bank that was around, I told them needed Rs. 50,000 and they said they would need to inspect our factory first. I told them it was nothing but pots and pans and heaps of wither fruit, but they still insisted. Inspection done, the loan went through. Thereafter, since 1970, the Mitra have concentrated on the export business alone. The company by now has got itself a name, Mida's.

If there were interesting anecdotes of his father's explorations in the USA, US, Netherlands, Czech Republic, Belgium, Switzerland, Vietnam, they have died with him. The only testimony to those experiences would be in the recipes. A fruit and nut chutney something by the name of Cashman Chutney, a mango pineapple chutney, mango lime.

Samarendra coughs a tad apologetically and passes the buck to next generation. “They will bring back to India,” he promises, on their behalf.

Now who's in a pickle?

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- Reproduced from the news item appeared in the National News Paper, Kolkata Edition

One who fears failure limits his activities. Failure is only the opportunity to more intelligently begin again---Henry Ford

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

AIFPA is organised a National Seminar on "Value Addition to Agriculture through Food Processing and Operation Greens" held on 27th February, 2018 at Nishuraj Resorts, Sirsa with the support of MoFPI.

The Seminar was attended by large numbers of participants from the region. There was also a Technical Session, where useful presentations made by experts.



Welcome Address by Dr. S. Jindal
President, AIFPA



Special Address by Sh. G.C. Langayan
Deputy Director, Ministry of MSME, Sirsa



Special Address by Sh. A.K. Bhatia
Former Adviser, CSIR



Special Address by Sh. Sushil Mittal
President, The Haryana Cotton Ginning
Association, Sirsa



Special Address by Dr. N.K. Yadav
Horticulture Head, Plant & Pathology, Sirsa



Inaugural Address by Sh. Suriender Singh
President, Vaidwala Organic Agri. Farm, Sirsa



Vote of Thanks by Sh. D.V. Malhan
Executive Secretary, AIFPA

Schemes of Ministry of Food Processing Industries Govt. of India

**Schemes
of
Ministry of Food Processing Industries
Government of India**

Presented by:

**All India Food Processors' Association
New Delhi**

Trends in Food Processing Sector

- Share of FPI-GVA in 2015-16 at 2011-12 prices
 - Manufacturing Sector - 8.71%
 - Agricultural Sector - 10.04%
- Annual Growth Rate at constant prices (2015-16) - 6.87%
- Employment in Regd. FP Units (2014-15) - 17.73 Lakh
- AAGR in Fixed Capital (2009-10 to 2014-15) - 15.60 %
- FDI - 2016-17 - US \$ 727 Million
- FDI - 2017-18 (April-Dec) - US \$ 822 Million

Post Harvest Losses

- Estimated harvest and post harvest losses (Rs. 92,651 Crore) for production year 2012-13 at price of 2014.

| S. No | Crop/ Commodity | Production MT | Overall losses % | Value (Rs in crore) |
|-------|--|---------------|------------------|---------------------|
| 1 | Cereals | 233 | 4.65-5.99 | 20,698 |
| 2 | Pulses | 13 | 6.36-8.41 | 3,877 |
| 3 | Oilseeds | 31 | 3.08-9.96 | 8,278 |
| 4 | Fruits | 68 | 6.70-15.88 | 16,644 |
| 5 | Vegetables | 97 | 7.32-12.44 | 14,842 |
| 6 | Plantation crops & spices (incl Sugarcane) | 366 | 1.18-6.51 | 9,325 |
| 7 | Livestock products | 216 | 0.92-10.52 | 18,987 |

Source: CIPHET study covering 45 agricultural produces in 107 distts.

Pradhan Mantri Kisan Sampada Yojana (PMKSY)

| S. No. | Name of the Schemes |
|--------|--|
| 1. | Mega Food Parks |
| 2. | Integrated Cold Chain & Value Addition Infrastructure |
| 3. | Infrastructure for Agro-processing Clusters |
| 4. | Creation/Expansion of Food Processing & Preservation Capacities |
| 5. | Creation of Backward and Forward Linkages |
| 6. | Quality Assurance Infrastructure (Food Testing Labs, HACCP) |
| 7. | Human Resources and Institutions (NIFTEM, IICPT, Boards, R&D, Promotional, Skill Dev.) |

Mega Food Parks

- To promote cluster of food processing units based on hub & spoke model;
- Capital grant @ 50% of eligible project cost in general areas and @ 75% in NE / difficult / ITDP areas;
- Max. Grant Rs.50 crore per project

Present Status:

- Projects taken up :42
- Projects accorded final approval :38
- Projects complete/ operational :09
- Projects to be made operational (2017-18) :06
- Projects accorded in-principle approval :04

Status of operational Mega Food Parks

| S. No. | Parameters | Nos. |
|--------|--|------------|
| 1 | No. of MFPI Operational | 9 |
| 2 | No. of Food Processing units - operational | 43 |
| 3 | No. of Food Processing units - under construction | 32 |
| 4 | No. of employment generated (both Direct & Indirect) | 6,38,576 # |
| 5 | No. of Farmers benefitted | 25,275 |

This includes employment generated non-food processing units by Patanjali Food & Herbal Park

Integrated Cold Chain & Value Addition Infrastructure

- To provide integrated cold chain & preservation infrastructure from farm gate to consumer;
 - To enhance value addition of agricultural produce;
 - Includes farm level infrastructure, processing /distribution hubs, reefer / insulated transport, irradiation projects;
 - Capital grant @ 80% in general areas and @ 75% in difficult areas for creating value addition/processing infra & Irradiation facilities and @ 35% /50% for storage infra;
 - Max. Grant Rs.10 crore per project
- Present status:**
- | | |
|--------------------------------|-------|
| Projects Approved | : 238 |
| Projects completed (till date) | : 114 |
| Projects on-going | : 124 |

Cold Chain Scheme: Current Status

- Total Capacity Targets:**
 - Cold Storage - 7.63 lakh MT
 - Milk processing - 107.99lakh Litres/day
 - Refrigerated Vehicles - 1393
 - IQF capacity - 227.75 MT/hours
 - Capacity created:**
 - * Cold Storage - 4.59 Lakh MT
 - * Milk processing - 48.19 Lakh Litres/day
 - * Refrigerated Vehicles - 678
 - * IQF capacity - 120.067 MT/hour
 - Capacity gap :** - 3.20 million MT #
- (# NCCD Study of horticulture commodities)

Infrastructure for Agro Processing Clusters (New)

- Assistance for creating common facilities and enabling infrastructure closer to production areas;
- Envisages a cluster of minimum 5 processing units with an investment of Rs 25 Cr;
- Grant @ 35% / 50% in general/difficult areas; max. Rs. 10 Cr. for creation of core processing & basic enabling infrastructure for food processing;
- Minimum 10 acres land is required either by purchase or on lease of 50 yrs;
- 100 clusters proposed in the country;
- Fresh EOI Issued on 22.12.2017;

CREATION/ EXPANSION OF FOOD PROCESSING & PRESERVATION CAPACITIES

- To promote food processing/ preservation units in Mega Food Parks, Agro Processing Clusters & Designated Food Parks;
- Grant @ 35% / 50% in general / difficult areas; max. Rs. 5 crore of eligible project cost (technical civil works and plant & machinery);
- 400 new units proposed in the country;
- First EOI Issued on 31.7.2017;
- Fresh EOI Issued on 29.12.2017; last date 15.06.2018;
- 52 projects approved;

Creation of Backward and Forward Linkages (New)

- To plug gaps in supply chain of perishables agri-horti produce;
- To connect farmers directly with processing and market;
- To create front end retail infrastructure;
- Support for facilities like :
 - Primary processing centres/ collection centres at farm gate,
 - Distribution hub and retail outlets at the front end,
 - Reefer transport etc.
- Grant @ 35% / 50% in general/ difficult areas; max. of Rs. 5.00 Cr
- 50 projects proposed in the country;
- EOI Issued on 24.8.2017;
- 31 projects approved;

QUALITY ASSURANCE INFRASTRUCTURE

Food Testing Labs:

- Facilitate industry to comply with domestic/ international standards;
- Make available modern commercial testing facilities for industry;
- Grant @50% / 70% of equipment in general / difficult areas for private projects and 100% for public sector;
- 60 new labs proposed in the country;
- 64 projects under HACCP assisted since 11th Plan;

| Present Status | Food Testing Labs | R&D Projects |
|--------------------|-------------------|--------------|
| Projects Approved | 109 | 200 |
| Projects completed | 72 | 136 |
| Projects ongoings | 37 | 64 |

HUMAN RESOURCES AND INSTITUTIONS

SKILL DEVELOPMENT

- Scheme for course content development and infrastructure development for training centers as per Skill Council Guidelines -
 - Grant @50% of the cost of plant & machinery for approved training module
 - Max. grant Rs. 15 lakh per training module & two training module per training center for eligible institutions

Sector Skill Council achievements:

| PMKVY-1.0 | | PMKVY-2.0 | |
|-----------|-----------|-----------|-----------|
| Enrolled | Certified | Enrolled | Certified |
| 28,128 | 22,495 | 5,063 | 3,003 |

Institutions under MoFPI

NATIONAL INSTITUTE OF FOOD TECHNOLOGY ENTREPRENEURSHIP AND MANAGEMENT (NIITEM)

- A deemed university set up on 08.05.2012 over 100 acres at Kundli, Sonapat, Haryana;
- 1st Convocation held on 10.02.2018 in the august presence of Hon'ble President;
- Secured 50th rank in National Institute Ranking Framework (NIRF-2016) of MHRD;
- Total 951 students pursuing various studies;
- Annual intake of students:
 - B.Tech. :180 students
 - M.Tech. : 90 students
 - Ph.D. : 20 students
- 100% placement of all pass outs

Institutions under MoFPI

Indian Institute of Food Processing Technology (IIFT)

- Academic cum research institute since 2008 at Thanjavur, Tamil Nadu;
- Affiliated with Tamil Nadu Agricultural University;
- Secured 87th rank in National Institute Ranking Framework (NIRF-2017) of MHRD;
- Total 291 students pursuing various studies;
- Annual intake of students:
 - B.Tech. : 60 students
 - M.Tech. : 20 students
 - Ph.D. : 05 students

EXPECTED OUTCOME OF PMKSY

- leverage investment of Rs. 31,400 crore
- handle 334 lakh MT agro-produce valuing Rs. 1,04,125 Cr
- benefit 20 lakh farmers
- generate 5,30,500 direct/ indirect employment



Govt Initiatives to Promote Food Processing

- 100% FDI through automatic route in manufacturing of food products;
- 100% FDI in retail marketing of Food Products produced and manufactured in India;
- Special fund of Rs. 2,000 Cr set up in NABARD to provide affordable credit in designated Food Parks & Units therein;
- Loan to processing units & cold chain under Priority Sector Lending;
- Lower GST rate of 0% or 5% covers 66% of food products;
- 100% Income Tax exemption on profit for new food processing, preservation and packaging units for first 5 years and 25% thereafter for next 5 years;

World Food India 2017

- WFI 2017 held on 3-5, November 2017; inaugurated by Hon'ble PM;
- Attracted participation of 75,000 Business delegates from 61 countries;
- 60 Global CEOs and more than 200 global companies;
- MOUs worth US \$ 14 billion signed/ exchanged/ announced;
- User friendly investor portal 'Nivesh Bandhu' launched;

Major Announcements in Union Budget 2018-19

- Allocation under Pradhan Mantri Kisan Sampada Yojna (PMKSY) increased from Rs. 715 crore in 2017-18 (RE) to Rs. 1400 crore;
- Promoting establishment of **specialized agro-processing financial institutions**;
- State-of-the-art testing facilities in all the forty two Mega Food Parks to promote exports of food products;
- Operation Greens for tomato, onion & potato** to be launched with an allocation of Rs. 500 crore to promote FPOs, agri logistics, processing facilities and professional management;
- 100 percent income tax exemption from profit of FPOs, having annual turnover up to Rs. 100 crores for post-harvest and value addition activities.

Budget Allocation (Rs. In Cr)

| Sl. No. | Budget Allocation (BE) | Amount (Rs. Cr) 2017-2018 | Amount (Rs. Cr) 2018-19 |
|---------|---|---------------------------|-------------------------|
| 1. | Mega Food Parks | 300.00 | 390.00 |
| 2. | Integrated Cold Chain & Value Addition Infrastructure | 180.00 | 400.00 |
| 3. | Creation/ Expansion of Food Processing & Preservation | 95.00 | 395.00 |
| 4. | Infrastructure for Agro-processing Clusters | 35.00 | 20.00 |
| 5. | Creation of Backward and Forward Linkages | 20.00 | 20.00 |
| 6. | Human Resources and Institutions | 30.00 | 33.00 |
| 7. | Food Safety and Quality Assurance | 20.00 | 25.00 |
| 8. | Committed Liabilities | 45.00 | 30.00 |
| 9. | Non Scheme Expenditure | 75.00 | 86.92 |
| | Total | 800.00 | 1400.00 |

Scheme Expenditure (Rs. In Cr)

| Year | Budget Estimates | Revised Estimates | Actual Expenditure | % wrt RE |
|-------------------------|------------------|-------------------|--------------------|----------|
| 2012-13 | 660.00 | 660.00 | 655.88 | 99.53 % |
| 2013-14 | 708.00 | 550.00 | 527.96 | 95.99 % |
| 2014-15 | 770.00 | 600.00 | 579.73 | 96.62 % |
| 2015-16 | 487.00 | 487.00 | 467.03 | 95.90 % |
| 2016-17 | 600.00 | 688.56 | 677.16 | 98.34 % |
| 2017-18 (upto 20.02.18) | 800.00 | 715.18 | 526.04 | 73.55 % |

FSSAI mandates mentioning oils in blends on labels to curb misbranding

Keeping in view the apprehension of false claims and misbranding of blended vegetable oil, the Food Safety and Standards Authority of India has directed to declare the blended edible oils on the labelling on the packaging of the product, in a font size of 'not less than 5mm.' This directive has been implemented with immediate effect.

It is further gathered, "The draft regulations (FSS Packaging and Labelling) Amendment Regulations 2018) is in the making and in that process of being notified. The final regulations are likely to take some more time before being notified and enforced. Meanwhile, keeping in mind the consumer interest and to ensure fair practices in trade of blended edible oils, it has been decided to enforce the regulations regarding blended oils with immediate effect."

According to sources, the reports about making false claims of such blended oils were rampant. Now it is not permissible under the law to have a blend of edible vegetable oils with less than 20% of share of one of the oils. The share of oil having larger percentage should be mentioned first in the label.

The direction says that the FSS Packaging and Labelling Amendment Regulations 2018 now requires the FBOs to include 'name and nature of edible vegetable oil along with % by weight' of all the oils used in blend. Besides, the regulations also require the FBOs to mention this info on the label with font size of not less than '5mm.'

Meanwhile, the regulation also says that every package containing an admixture of edible oils, shall carry the label immediately below its brand name. Further the FBOs also have to mention a declaration-'Not to be Sold Loose'- in bold capital letters along with name of the product.

FSSAI extends date to submit licence renewal applications to March 31, 2018

The FSSAI has extended the date for submission of applications for renewals of licences and registrations due to the failure of the Food Licence and Registration System (FLRS). Food business operators (FBOs) can now have a window period till March 31, 2018 to renew their licences and registrations without any penalty.

Due to technical glitches, the renewals of licences and registrations of FBOs were halted under FLRS. Earlier, the Food Safety and Standards Authority of India (FSSAI) said that the technical glitches would be removed by February 15, 2018, and the FBOs who were unable to renew their licences would be allowed to continue their operations and given a window to renew their licences and registrations.

In view of the failure of FLRS, a window was provided till February 15, 2018 for the FBOs to submit their application to renew their licences and registrations. It has (now) been decided that an extended window on FLRS will be provided to all such FBOs till March 31, without levying a penalty.

In case, if an FBO fails to submit his/her renewal within the extended time period (i.e. by March 31, 2018), such FBOs will have to submit fresh applications.

The country's apex food regulator, in a letter, stated that FLRS, which is based on information technology- (IT), went off-track in December 2017. As a result of this, many FBOs were unable to renew their licences and registrations to continue their operations.

FSSAI restricts use of potassium bromate as additives in food products

FSSAI has directed manufacturers of food products to stop using potassium bromate as an additive. The country's apex food regulator clarified that its use as an additive in food products will not be permitted under any circumstances.

The recent directive issued by the Food Safety and Standards Authority of India (FSSAI) reads, "It is to again clarify that use of potassium bromate as an additive in any food is not allowed under any circumstances."

Potassium bromate is mostly used in making breads and is banned in most of the Western countries and regions, including the European Union, the United Kingdom and Australia.

Only the United States Food and Drug Administration (USFDA) permits it. It is also used by flour mills for refined flour. But as the USFDA rules are of a very stringent nature, the use of potassium bromate is allowed in a prescribed limit, i.e. 0.0075 part for each 100 parts by weight of flour used.

Call for Expressions of Interest for inclusion in the Scientific Panels of the Food Authority

The Authority is in the process of reconstituting some of its Scientific Panels and looking for suitable individuals as members for the following Scientific Panels: (i) Antibiotic Residues; (ii) Cereals, Pulses & Legume and their Products (Including Bakery); (iii) Fruits & Vegetables and their Products (Including Dried Fruits and Nuts); (iv) Meat and Meat Products including Poultry; (v) Milk and Milk Products; (vi) Oils and Fats; (vii) Spices and Culinary Herbs; (viii) Sweeteners, Sugars & Honey, including their products; (ix) Sweets and Confectionery; and (x) Water (including flavoured water) & Beverages (alcoholic non - alcoholic).

The above Scientific Panels comprise the professionals/ scientists/ subject experts, who have acquired knowledge, experience and expertise in the specific domain. Such members may be on the faculty/ staff/rolls of Universities, Academic and Research Institutions, retired individuals recognized for their outstanding knowledge/ expertise Call for Expressions of Interest for inclusion in the Scientific Panels of the Food Authority in the subject area. However, it may not be feasible to nominate such candidates who are in employment of any Industry, as it may be perceived as conflict of interest.

Interested persons are invited to submit their applications online at <http://fssai.gov.in/scientificpanels>. The scientists so selected for the Scientific Panels will be working in their individual capacity as subject experts and not represent the organization, if any, for which they may be working. 9. The last date of submission of applications is 15th April, 2018.

FSSAI invites proposal for creation of international training centre for Food Safety and Applied Nutrition at 2nd Floor, Pilot Test House, Export Inspection Agency, MIDC Area, Andheri (East), Mumbai

Tender document (non-transferable) containing detailed specifications, terms & conditions can also be obtained from FSSAI on payment of cost of tender/document Rs. 500/- (non-refundable) in the form of Demand Draft/Pay order drawn on any Nationalized/scheduled commercial Bank in favour of Senior Accounts Officer, FSSAI payable at New Delhi or in cash. Alternatively, the tender document can be downloaded from FSSAI website: www.fssai.gov.in. and www.eprocure.gov.in without any payment towards cost of the tender document 5. Address for communication: Assistant Director (QA), Food Safety and Standards Authority of India (FSSAI), 3rd Floor, FDA Bhawan, Kotla Road, New Delhi. -110002 6. Name/Designation of contact person : Nilesh Kumar Ojha, Asstt. Director (Quality Assurance) 7. Telephone No. : 011- 23237417.

Govt. begins drive to curb food adulteration begins before Holi

In a bid to curb food adulteration here in Ranchi City, the Food Safety Officers (FSOs) have begun the task of food samples collection under the Food Safety and Standard Authority of India (FSSAI) norms. With significant increase in the sale of adulterated edible items (milk and milk products) during the festive seasons Holi and Diwali primarily, the FSOs have been ordered to conduct a massive drive to keep a tab on the defaulters ahead of Holi festival.

Revision in provisions relating to Blended Edible Vegetable oils and Vanaspati

FSSAI has notified Draft **Food Safety and Standards (Food Product Standards and Food Additives) Amendment Regulation, 2017** with respect to '**Removal of Boudouin Test and Halphen test requirement for Blended edible Vegetable Oil and Revision of special provisions relating to sale of vegetable oil and fat**' for inviting comments and suggestions from the stakeholders within a period of 30 days. Through this regulation, FSSAI has paved a way for the FBOs to prepare Vanaspati, Interesterified vegetable oil/fat, Bakery shortening, Bakery and Industrial Margarine, Table Margarine and Fat spreads from any of the edible vegetable oils whose standards are prescribed under FSSR or any other edible vegetable oil with prior approval of the Food Authority. This revised regulation thus does not restrict the preparation of vanspati for the list earlier specified. Furthermore, two provisions relating to Halphen's Test and Baudouin Test are removed as there are other more suitable tests which can be used for testing blending of edible oils. In addition, adulteration of Blended Edible Vegetable Oil will be addressed once the notification of Fatty acid profile of different Vegetable Oils gets notified. These draft standards shall be reviewed based on the comments received for stakeholders and revised, if necessary. The revised standards will be notified for implementation within a period of six months.

FSSAI issue Order dated 20th Feb. 2018 regarding Order dated 20th Feb. 2018 regarding Approved methods of analysis of various food products.

(1) Methods of Detection of Melamine in Milk & Milk Products, (2) Method of estimate Total Polar Compounds (TPC) in Edible Oil & Fats, (3) Method for estimation of Coumarin content in Cinnamon, (4) Method of analysis of various parameters in Sago & (5) Revised method of detection of acid value in Oils & Fats.

Single-window Financial Institution for the agro processing by June; guidelines by April

A specialised financial institution for agro processing will be coming up by June 2018. Giving out details at a press conference, Smt. Harsimrat Kaur Badal, Union minister for food processing industries, stated that her ministry aimed at finalising the contours of the institution soon and bringing out the guidelines for the same by April.

Badal said, "Our aim is to come out with the details of this institution by June this year so that it could start operating soon.

Banks usually consider food processing a risky sector to lend credit to, and the need for such an institution dedicated to this sector has been felt," the minister said.

Badal pointed out that this would be a single-window solution for all credit-related queries, and added, "This institution would also provide all help related to training, risk mitigation and capacity building.

The minister observed, "Installing a food processing project is capital-intensive and has a long gestation period. Therefore the ministry provides viability gap funding through its various schemes.

Explaining further, Badal stated, Despite this, it is extremely difficult to get funding for most of the food processing project. To overcome these difficulties, the government plans to establish a financial institution dedicated to the agro processing sector to make credit accessible on a timely basis and provide it at an affordable rate to this sector. The Budget Document for 2018-19 agreed in principle to the creation of such an institution.

Nestle introduces Nespray Coco-Up, RTD combo of milk & coconut, in SL

Nespray Coco-Up, Nestle's latest ready-to-drink (RTD) innovation, combines Nespray milk and coconut, both of which are widely consumed in Sri Lanka. It claims not to contain added artificial colours or preservatives. It is reported to be the first dairy beverage in the island country to be enhanced with coconut extract, and is the first product of its kind for Nestle worldwide.

Coconut is a staple as the cuisines of Sri Lanka and many other countries of the world, and enhances the taste of several dishes or beverages. Milk, being rich in calcium, plays a key role in the growth and development. Nestle has combined the two to develop this product under its flagship milk brand, Nespray, and provide children more ways to enjoy milk.

Ruwan Welikala, vice-president, dairy, Nestle, said, "Nestle has always been a milk brand trusted by mothers to provide their children with a strong nutritional foundation. It offers a range of local milk products that cater to children's varying tastes and needs."

With its innovative recipe of fresh milk and coconut, Nespray Coco-Up has joined our strong portfolio with a unique consumption experience, making drinking milk more fun, adventurous and refreshing for kids, he added.

Food processing sector signs 168 MoUs with Andhra Pradesh

Andhra Pradesh government signed 168 Memorandums of Understanding (MoUs) with food processing sector. The food processing industry is proposing to invest Rs 3,424 crore in the sector and will create 48,298 jobs.

Meanwhile, Tata Industries Ltd has been tasked with piloting the business group's entry into the high-tech sector, informed that its ready-to-eat (RTE) factory would be commissioned in Andhra Pradesh by the end of 2018.

Tata Industries Ltd. installed state-of-the-art equipment at its unit in Andhra Pradesh. The equipment, sourced from a company in the United States, would help in making cooked food into RTE stuff. And this project was B2C, or business-to-consumer type.

Focus on modern machines, technology to promote FPI

Secretary, Ministry of Food Processing Industries said that focus on areas such as modern machines, technology and bio-degradable packaging to overcome the challenges facing the sector and promote its growth. Also the government is working on resolving issues related to credit availability to food processing industry.

There is a need to work on refining infrastructure for food processing sector to increase exports, reduce wastage and supply the products in every nook and corner of the country.

The sector faces several challenges in areas like credit availability, modern machines as well as technology and bio-degradable packaging material. Now the food ministry would be working with the industry players on programmes where they can become partners in raising institutions to lend to the sector.

The industry mostly imports machines and technology, but now they should focus on strengthening their research and development in this area, Meena added. He also said that to deal with the problem of packaging material, the industry should work on alternate products to replace plastics.

To ensure better returns to farmers, the government has doubled budget allocation to the food processing ministry to Rs 1,400 crore for the fiscal 2018-19 and set up institutions to finance agro-processing projects.

Smt. Harsimrat Kaur Badal Meets Stakeholders for Discussing Modalities of Operation Greens

Union Minister for Food Processing Industries Smt. Harsimrat Kaur Badal interacted here today with the stakeholders including Farmer Producer Organisations and farmers, to gather input on their concerns and suggestions thereof on the modalities of Operation Greens. About 100 participants representing major stakeholders such as FPOs, senior officials of State Governments, NABARD, SFAC and Industry Associations participated in this consultation meeting.

While addressing stakeholders from various corners of the country about the benefits of Pradhan Mantri Kisan SAMPADA Yojana and Operation Greens, Minister Smt. Badal highlighted the benefits of the initiatives towards betterment of farmers in the country and doubling their income by 2022.

Minister Smt. Badal also highlighted the recent initiatives taken by the Government and budget announcements relating to food processing sector so as to promote food processing in the country and also to help the farmers in increasing their income. She sought suggestions from the participants towards formulating scheme guidelines for implementation of Operation Greens based on ground realities. Smt. Badal also took note of the concerns of farmers and FPOs and their suggestions towards resolving them.

Minister of State of MoFPI Sadhvi Niranjana Jyoti, while addressing the stakeholders about Operation Greens, said that farmers continue to be prime focus of the government. She also briefed the stakeholders present on the occasion about the scheme of 'Creation of Backward-Forward Linkages' and Nivesh Bandhu (<http://foodprocessingindia.co.in>) The participants from different part of the country gave feedback about the existing problems in the supply chain and made suggestions to redress the problem. Secretary MoFPI Shri J.P. Meena, senior officers of the ministry and other dignitaries were also present on the occasion.

Background:

Recently, in the budget speech, Hon'ble Finance Minister announced launching of "Operation Greens" on the lines of "Operation Flood" to promote Farmer Producers Organizations (FPOs), agri-logistics, processing facilities and professional management with an allocation of Rs. 500 crore.

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