



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,



As you may all be aware, the GST Council met on 3rd November, 2016 and finalized a four rate tax structure reflected as 5,12,18 & 28%. While 50% of consumer goods such as food grains will be zero rated, items of Mass Consumption will be under 5% slab. This implies that items such as edible oil, spices, tea & coffee may fall under a 5% rate slab. It is, however, not clear as to the categorization of many processed food products and the rate slab under which they will fall. We in AIFPA have strongly argued and pressed that processed foods should be brought under 'nil' slab or at best under 5% slab and not higher. While carbonated beverages are expected to be under 28% rate slab, it is not clear as to the category under which prepared foods, fruit juices, ethnic foods, breakfast cereals etc. will fall. All India Food Processors Association (AIFPA) looks forward to clarity on the subject.

Another important matter is that FSSAI has been closely interacting with the Industry with regard to harmonization of FSSR with Global Food Safety Standards. FSSAI is currently looking to empanel Industry representatives and Scientists into various panels related to Fruit & Vegetables, Meat & Dairy, Cereals & Pulses etc.

I am happy to share that at the recently concluded SIAL Exhibition in Paris, France, AIFPA members were well represented. The Minister of Food Processing Industries, Smt. Harsimrat Kaur Badal was present along with other members of the Indian delegation. AIFPA looks forward to support Government of India if and when a similar event takes place to enable "Make in India".

With regards,
(Sagar Kurade)

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Up-coming Event

Event : **Annual Conference, Award Function & National Seminar on “Opportunities & Challenges of Foreign Direct Investment (FDI) in Food Retail India”**

Dates : 23rd December 2016

Place : Mumbai

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Swachhta Pledge

AIFPA participated in the “Swachhta Abhiyan” organized by the Ministry of Food Processing Industries, GOI in collaboration with PHD Chamber on 25th October 2016. The following Swachhta Pledge was also taken at the programme:-

Mahatma Gandhi dreamt of an India which was not only free but also clean and developed.

Mahatma Gandhi secured freedom for Mother India.

Now it is our duty to serve Mother India by keeping the country neat and clean.

I take this pledge that I will remain committed towards cleanliness and devote time for this.

I will devote 100 hours per year that is two hours per week to voluntary work for cleanliness.

I will neither litter nor let others litter.

I will initiate the quest for cleanliness with myself, my family, my locality, my village and my work place.

I believe that the countries of the world that appear clean are so because their citizens don't indulge in littering no do they allow it to happen.

With this firm belief, I will propagate the message of Swachh Bharat Mission in villages and towns.

I will encourage 100 other persons to take this pledge which I am taking today.

I will endeavor to make them devote their 100 hours for cleanliness.

I am confident that every step I take towards cleanliness will help in making my country clean.

Regulatory & Food Safety Issues

Government wants details on packaged food items visible and readable

Government is considering changing the 2011 commodities packaging rules so that the details on the packaged food items are printed in a more visible and readable manner. The change would also mean incorporating a barcode-kind of system so that consumers can be safeguarded from spurious products.

The Legal Metrology (Packaged Commodities) Rules 2011 states the font size that need to be printed on the packets of consumable items, but most companies do not follow strictly, leading to font size being unreadable. This is why the US standard on font size is under consideration, said a senior official from the Consumer Affairs Ministry.

The font size for a food packet ranging from 200 grams/ml upto 500 grams/ml would be doubled, from 2 mm to 4 mm, while packets able that would have a font size of 8 mm.

Coming to the barcode, this would help the government in distinguishing products made in India from those made in other countries, so that sale of fake food items can be stopped.

That apart, the ministry is considering increasing maximum quantity of packaged food items up to 500 kg/litres from the existing 25 kg/litres.

For smaller packs, consumers have to pay more. So, we are thinking of allowing some commodities like rice, atta and others to be packed up to 50 kg/litres. This will bring down the cost on consumers, the official explained.

The ministry had last amended the rule in 2015.

FSSAI rolls out draft standards for vegetables and fruits

The Food Safety and Standards Authority of India (FSSAI) has rolled out draft standards for frozen vegetables and fruits citing permissible limits for metal contaminants and packaging styles for vegetables.

The new draft regulations will be known as Food Safety and Standards (Food Products Standards and Food Additives) Amendment Regulations, 2016, and will regulate canned tomatoes, tomato juice, frozen beans, cauliflower, peas and spinach.

The draft highlights essential factors like the product shall be free from artificial colouring matter and flavouring agents, guidelines for peeled and unpeeled tomatoes while the quality factors like texture and uniformity of size, taste and flavour, colour etc. for these fruits and vegetables. It has also listed essential composition and quality factors for jams, jellies and marmalades.

The draft also lists the packaging and labelling requirements for frozen peas which will be necessary to comply under the Food Safety and Standards (Packaging and Labelling) Regulations, 2011.

With regard to other frozen vegetables like spinach, cauliflower and beans, the draft states that the style of the product like 'pureed, whole or chopped' be mentioned on the label.

Rahul Sharma, joint director, Vivek Agro Products, said, "We all have welcomed the new regulations which are close to the international standards. The food laws in India should be close to international standards as several local traders of fruits and vegetables are unaware of international standards, which may reflect on rejections and, in turn, leave a bad image of the nation."

"The framing of laws makes it mandatory for all food business operators (FBO) to follow. We have seen several rejections of fruits and vegetables. This year, August noted the highest rejections from the United States Food and Drug Administration (USFDA). This is either because the exporters are not complying with the USFDA laws or they are unaware of them," he added.

"This is a timely effort by FSSAI to roll out standards on frozen fruits, frozen vegetables and jams," Sharma added.

He also stated that India's exports of processed frozen canned vegetables and fruits accounted for around 9-11 per cent. "India majorly exports to the Gulf region and some nations in Western Europe, while a small share is exported to the US," he added.

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

DFRL unveils curd machine and transfers tech of aloe-pineapple drink

The Mysuru-based Defence Food Research Laboratory (DFRL) unveiled a patented curd-making machine and transferred the technology of its performance-enhancing aloe-pineapple-based anti-fatigue drink to the Jabalpur-based Arboreal Agro Innovations.

The curd machine, invented by Dr A Ramakrishna, was launched by A K Srivastava, director and vice-chancellor, National Dairy Research Institute (NDRI), Karnal, and chairman, LRC, DFRL.

The laboratory stated that the machine would be useful for preparing quality curd in a short duration, even at sub-zero temperatures, with appreciable consistency and permissible acidity in extremely cold conditions without any change in the final products. The portable machines weights less than 3kg and can prepare about 10 litres of curd within four hours

The aloe-pineapple drink was developed by Dr Farhath Khanum (scientist G), Dr T Anand (scientist E), D Singsit, technical officer, Dr AD Semwal (scientist G, head, technology transfer) and senior scientists, DFRL.

It has been scientifically validated to enhance physical performance. Dr Rakesh Kumar Sharma, director, DFRL, exchanged the technology transfer documents with Swathi Pandey, chief executive officer, and Manish Chouhan, business partner, Arboreal Agro Innovations Pvt. Ltd.

Draft Regulations issued by FSSAI on which objections/suggestions have been invited from stakeholders on or before 18.11.2016

1. Draft Food Safety and Standards (Food Product Standards and Food Additives) Amendment Regulations, 2016 relating to standards for non-carbonated water based beverages (non-alcoholic) insertion of clause (2) of sub-regulation 2.10.6 of regulation 2.10 and insertion of 'Table 8' after 'Table 7' in APPENDIX B. (Uploaded on 19.10.2016).
2. Draft Food Safety and Standards (Food Product Standards and Food Additives) Amendment Regulations, 2016 relating to revised microbiological standards for fruits and vegetables and their products. [Amendment in the (Food Product Standards and Food Additives) Regulations, 2011, substitution of 'Table 4' in APPENDIX B]. (Uploaded on 19.10.2016)
3. Draft Food Safety and Standards (Food Product Standards and Food Additives) Amendment Regulations, 2016 relating to 'Standards for Oils and Fats' viz. (Uploaded on 19.10.2016)
4. http://www.fssai.gov.in/Portals/0/pdf/Operationalization_Caff_Bev_Blue_Tint_07_11_2016.pdf

FBO told to display boards on food safety initiatives

Food Safety & Standards Authority of India (FSSAI), in its efforts to streamline the enforcement with use of technology, has decided to ask FBOs to put 'display boards' in their premises which will tell customers what these FBOs do when it comes to food safety.

FSSAI has made a 'to-do' list for various kinds of FBOs that include dairy, meat, small restaurant, big restaurant and retail outlets. This list will have info from simpler topics like handwash to little complex subjects dealing with GMP, GHP, HACCP and so on. The whole exercise will be linked with the licences and registration project thereby ensuring that the requisites of licences and registration are met on ground.

Soon a pilot project will be launched with FBOs like Mother Dairy, Haldiram's, Tata Starbucks and Travel Management Services wherein there will be a display board having a to-do list, FSSAI's WhatsApp number, and a toll-free number where the customers can send their feedback. These feedback patterns will be shared amongst the food safety officials for analysis and further enforcement action. Further, this will also help the authority to understand through responses from public, as to how the enforcement machinery is reacting to that concern.

Sh. Pawan Agarwal, CEO, FSSAI, told FnB News that by such a means there would be better utilisation of the resources food safety departments have in states.

"We're telling them that as food safety commissioner they can be more efficient in reacting to a concern which is real and we can utilise our infrastructure in a better manner," he said.

The issue came up at the recently-held CAC (Central Advisory Committee) meeting.

Sh. Agarwal elaborated, "In our authority meeting we discussed issues connected to the states. Concern management was one point. The overall ambition was that all FBOs should display food safety display board in which there will be a list of 10-12 things to do by them ranging from the simplistic handwash to a little more complex subject (according to the work nature of the FBO). The foodhandler must know these to-do things. And the visitors and consumers also notice and thereby can give a feedback on those points about their experience by means of the already launched FSSAI mobile app."

He added, "This will go to our backend system and it will be linked with the licensing requisites. So enforcement agency will go to that particular point where action is needed."

Agarwal stated, "This was part of food safety management system and its components like GMP, GHP or HACCP and how industry can help us. The task is huge and with such a lean infrastructure, it's difficult (to achieve the goals of food safety). It requires close cooperation with all the stakeholders. We can always take inputs from stakeholders including consumers, consumer organisation and industry."

Scotland launches food crime hotline to curb food fraud

Food Standards Scotland (FSS) and independent charity Crimestoppers have recently launched the free Scottish Food Crime Hotline to give members of the public and industry a dedicated telephone line to report anonymously any suspicions of food crime.

The new free hotline number will be operational 24 hours a day, seven days a week. There will also be an option to report concerns via a non-traceable online form. The initiative will allow FSS's Scottish Food Crime and Incidents Unit (SFCIU) to gather vital intelligence to target those involved in criminal activities, which cost the UK food and drink industry an estimated € 1.17bn annually.

Food crime is defined as any deliberate manipulation, substitution, mislabeling or instance of fraud in relation to food. It is a serious issue for the sector and this new partnership with Crimestoppers will offer consumers a trusted platform to report any concerns of wrongdoing in relation to food and drink. Information provided will be used to help FSS and other enforcement agencies identify and where necessary, prosecute criminals who are defrauding and potentially endangering consumers.

Consumers have a right to know that the food they are buying and eating is both safe and authentic. Food crime is damaging for the public and the industry, eroding trust and value.

News Briefs

Colourful radishes for healthier salad

Radish is an important salad-vegetable grown and consumed throughout the world for its fleshy roots. Anthocyanins' (the most versatile polyphenols and a class of pigments) presence is responsible for the pink, red, purple and violet coloured radishes. Among anthocyanins, pelargonidine and cyanidine are responsible for pink/red and purple/violet colour, respectively. Coloured radishes in the salads and as colorants are gaining popularity because of their antioxidant properties and other potential health benefits. Anthocyanins, in general, are known to lower the possibility of cardiovascular disease, prevent obesity, inhibit the formation and progression of atherosclerosis, and reduce the risk of diabetes, certain types of cancers, oxidative stresses and age-related diseases.

The six genotypes developed have better yield potential, superior root quality (uniform shape, smoother root and a fewer secondary roots), more phyto-nutrients, and are found to have potential in four categories of root pigmentation— red exterior (VRRAD-143 and VRRAD-131-2); red exterior and red xylem (VRRAD-130); purple exterior (VRRAD-131 and VRRAD-135); and purple exterior and purple xylem (VRRAD-151). They possess 80-250% higher amounts of nutrients, namely ascorbic acid (18.5–26.5.0 mg/100 g FW), total phenolics (32.5–65.0 mg/100 g FW), anthocyanins content (90–175 µg/g FW), antioxidant-FRAP value (3.15–5.90 µmol/g FW) and antioxidant-CUPRAC value (5.25–11.50 µmol/g FW) as compared to white-coloured commercial cultivars. Therefore, dressing salads with these radishes would make salad more nutritious and healthy.

Microgreens are new generation smart food

Microgreens are a tiny form of young edible greens produced from various kinds of vegetables, herbs and plants, harvested at seedling stages which punch in flavor and nutrition. Vitamins, minerals and other bioactive compounds content in microgreens prepared from vegetables is higher and more bioavailable than mature vegetables. Since these tiny plants do not require much specific weather condition, the taste, flavor, colour of vegetable can access throughout the year.

Ultrasound Processing of Milk and Dairy Products

The application of ultrasound to conventional dairy processes has the potential to provide significant benefits to dairy industry such as possible cost savings and improved product properties. Moreover, the appeal of ultrasound as a processing technique has been regarded safe compared to other emerging technologies. During the past decade, the technology has rapidly emerged as a mild nonthermal processing tool capable of replacing or assisting many conventional dairy processing applications such as inactivation of microbes and enzymes, homogenization and emulsification, creaming, crystallization, and functionality modifications within dairy systems. These aspects are highlighted in this chapter.

The effect of sonication and high pressure homogenisation on the properties of pure cream

The homogenisation of milk and cream has been widely studied but the effect of sonication on the structural and functional properties of cream is not well known. In this study, raw milk, ultrafiltration retentate and cream samples were sonicated at 20 kHz and the rennet and acid gelation properties of these sonicated samples investigated. High pressure homogenisation at 80 bar was also performed for comparison. Sonication of raw milk and retentate samples led to a decrease in the fat globule size. Conversely, the fat globules in cream samples sonicated at <10°C, flocculated to form grapelike structures whereas the cream samples sonicated at 50°C did not form such aggregates. High pressure homogenisation at 50°C led to similar flocculated structures, but these were not observed at low temperatures. This suggests a potential benefit of sonication technology in allowing low temperatures to be utilised for cream homogenisation, reducing energy demand. However, a gel made using cheese-milk with sonicated cream resulted in separation of a fat layer rather than the incorporation of the fat globules into the gel matrix. Rennet gelation properties of both the sonicated or homogenised samples were significantly superior to a native control sample where the resultant gels had shorter coagulation times and decreased syneresis.

France mulling raising tax on junk food from 5.5% to 20%

France is weighing up a proposal to tax junk food as part of efforts to combat obesity, which is rising despite the national reputation for staying slim.

With nearly half of French people now overweight or obese, the Treasury has recommended raising tax on fattening foods judged to be of little nutritional value.

The report suggested either a new tax or an increase in VAT on junk food from its current rate of 5.5 percent to the highest band of 20 percent.

France already imposes a soda tax on fizzy and energy drinks containing sugar, which nets the state 400 million euros a year. The Treasury wants a significant tax on junk food, arguing that a small price increase would not be an effective deterrent.

The Treasury proposed media campaigns to highlight the risks of unhealthy eating and restriction on junk food advertisements targeting children.

Health foods market crosses Rs. 10,000 crore in sales

Indian are beginning to spend more on healthy foods like cereals and milk food drinks, as fortified foods with incremental nutrients gain favour with consumers. The overall health and wellness food products segment crossed Rs 10,000 crore sales mark in 2015, less than 10% of the overall food market, according to a latest report by Nielsen.

Milk food beverages contributed nearly half of the health products category with sales of Rs5,180 crore followed by healthy oils and multigrain atta at Rs1,250 crore and Rs1,205 crore each.

A granular view of the geographies shows that south India is the earliest to adopt the trend accounting for 36% share for such products followed by eastern India. Surprisingly, Indian shoppers mostly turn to traditional trade stores for their provisions, with health and wellness foods being no exception except instant noodles and cereals that buck the trend with healthy sales in modern trade outlets.

"Cultural factors and eating habits make Indians prone to weight issues, and with consumers now judging themselves on international body-image parameters, the general consensus is that a concerted effort on health and wellness is imperative," said Manoj Kulkarni, director at Nielsen India.

The research firm said it is a promising segment for manufacturers to tap into with companies charging anywhere between 22% to 82% premium for healthier variants as consumers looking for labels like 'all natural' and 'high in fiber' are willing to pay more for products that make the cut.