



# FOOD PRO

E-News Letter of All India Food Processors' Association

## From the President's Desk



World Food India 2017



**M O F P I**  
MINISTRY OF FOOD PROCESSING INDUSTRIES  
GOVERNMENT OF INDIA

### Message For Delegates of 'WFI-2017' From All India Food Processors' Association

Dear Delegates,

We heartily welcome you to 'World Food India 2017' to share India's experiences as home to a rich heritage of traditional & ethnic foods, the exciting journey of Indian Food Industry over the last few decades and the immense potential that lies ahead.

We hope every moment of your participation will be invigorating and rewarding, full of new possibilities of fusion, innovation and collaboration in the background of perhaps the largest presentation of live food ever made. It is a historic event, a rare occasion of meeting of minds, an opportunity to see how nature has blessed India with a wide diversity of agri materials and how the people of this land have turned these natural resources into wonderful foods. We are confident that 'WFI-2017' will become an incubator for new ideas, new synergies and new enthusiasm.

All India Food Processors' Association appreciates your efforts to come all the way and grace the event. Our best wishes to all delegates for their successful participation.

We would like to congratulate the Hon'ble Minister of Food Processing Industries, Government of India, Smt. Harsimrat Kaur Badal for this great initiative. We wish to express warm gratitude to their Excellencies the Heads of States and Chiefs of Missions from many countries who have participated, Captains of global and Indian Food Industry, Investors, Scientists, Technocrats and Experts.

Kind Regards,

(Dr. Subodh Jindal)  
President  
All India Food Processors' Association

*Published by*



**M F P I**  
Ministry of Food Processing Industries  
Government of India



INTERNATIONAL EVENT FOR  
INVESTMENT & TRADE  
PROMOTION IN INDIAN  
FOOD PROCESSING SECTOR

**WORLD FOOD  
INDIA 2017**

TRANSFORMING FOOD ECONOMY  
3<sup>rd</sup>-5<sup>th</sup> NOVEMBER 2017 | VIGYAN BHAWAN, NEWDELHI

\* Reproduced from the Ministry of Food Processing Industries Website



## Up-coming Events

Event : **World Food India**  
Dates : 03-11-2017 to 05-11-2017  
Place : Vigyan Bhawan, New Delhi  
For information, contact : Mr. Rameshwar Maurya  
Mobile: 08744088116  
E-mail:- [maurya@aifpa.net](mailto:maurya@aifpa.net)

Event : **Workshop on “Opportunities & Regulatory Challenges in Import/Export of Food Ingredients”**  
Dates : 10-11-2017  
Place : Bombay Exhibition Centre, Mumbai  
For information, contact : Mr. Rameshwar Maurya  
Mobile: 08744088116  
E-mail:- [maurya@aifpa.net](mailto:maurya@aifpa.net)

Event : **Fi India-2017**  
Dates : 09-11-2017 to 11-11-2017  
Place : Bombay Exhibition Centre, Mumbai  
For information, contact : Mr. Jimesh Patel, (M):- 09820756210

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### Training Programme on Food Regulations and Food Safety Management Systems

We are pleased to inform that **All India Food Processors' Association (AIFPA)** will be starting Training Programmes on “**Food Regulations**” and “**Food Safety Management Systems**”. The programmes shall be:

- (i) **Four day “Advanced Food Regulatory Training Programme” for Managerial and above level**
- (ii) **One day “Basic Food Safety Management System” upto Supervisory level**

The programme shall start from **2<sup>nd</sup> week of November 2017**.

Kindly look out for the exact dates to be notified soon. You may also reach out to Ms. Jyoti Soni at [jyoti@aifpa.net](mailto:jyoti@aifpa.net).

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### Kind Attention of Readers/Food Processors

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

Support for the effort with release of advertisements are also welcome (½ page/Full page) which carries nominal charges, which are as follows:-

Full Page in colour	: Rs. 3000/- per insertion
Half Page in Colour	: Rs. 1500/- per insertion
Full Page in Black&White	: Rs. 2000/- per insertion
Half Page in Black&White	: Rs. 1000/- per insertion

Print Area: - Full Page: 24cm(H) X17cm(W)&Half Page: 12cm(H) X17cm(W)

Note: - For twelve advertisements published in a year, only ten insertions will be charged for and two insertions will be treated as free. For six Ads in a year, five will be charged and one will be free.

Chief Editor

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

# Anfas FOOD Product Expo 2018, Turkey

17-20 January 2018 | Antalya Expo Center, Antalya Turkey  
25th International Trade Exhibition for Food, Beverage & Technology

**Number of Exhibitors**  
2,500+

**Number of Visitors**  
31,600+

**Exhibition space**  
41,000 sqm

## Exhibitor Profile

- Processed Food
- Cereals
- Fruits & vegetables
- Beverages
- Drink technology
- Food Processing Technology
- Packaging Material & Technology

## Participating Countries

- Germany
- UAE
- Algeria
- Kazakhstan
- Kuwait
- Iran
- Iraq
- Qatar
- Russia
- Saudi Arabia
- Tunisia
- Yemen
- Azerbaijan
- USA
- Syria
- Libya
- Palestine
- India

					Early Bird offer	
Build up Space	Booth Only in INR	Standard Package in INR**	Standard Inclusions	Additional Inclusions	Booth Only in INR	Standard Package in INR**
6 sqm	125,000/-	205,000/-	1 table, Carpet, Fascia with exhibitor name, 1 power socket, 1 dust bin	2 spot light, 2 Chair	120,000/-	195,000/-
9 sqm	185,000/-	265,000/-		3 spot light, 3 Chair	180,000/-	255,000/-
12 sqm	245,000/-	325,000/-		4 spot light, 4 Chair, 1 additional table	235,000/-	310,000/-
18 sqm	365,000/-	445,000/-		6 spot light, 6 Chair, 1 additional table	350,000/-	425,000/-
Corner charges of INR 10,000/- per corner						
<b>Second Delegate</b>	80,000/-	Inclusions of Travel tickets Ex-Delhi/Ex-Mumbai, Hotel stay on twin sharing on 3* or above property & group airport & venue transfers.				

All charges are inclusive of applicable taxes. | Travel inclusions are same for both primary & secondary delegate

\*\*Standard package is inclusive of both Booth & Travel Package | **\*\*Early bird offer valid till Nov 15, 2017**

For further queries/ space booking/ participation, please write to us at [tradefair@wegvoraus.in](mailto:tradefair@wegvoraus.in) or kindly contact **Mr. Thomas James**, Director – Trade Fairs, Mob: +91 7827202718/ Tel: +91 11 4950 8264

## **FSSAI launches Diet4Life initiative to create ecosystem for IEM patients**

During the National Conclave on Nutrition Security - Convergence and Partnerships, the Food Safety and Standards Authority of India (FSSAI) also convened stakeholders about Diet4Life - an initiative to create an ecosystem for providing comprehensive services to patients with inborn errors of metabolism (IEM). This initiative provides a platform to import special diets for IEM, since these diets are not available in India.

The Diet4Life initiative is a collaborative effort of the country's apex food regulator, the Ministry of Health and Family Welfare and other stakeholders including the All India Institute of Medical Sciences (AIIMS), the Indian Dietetic Association (IDA), the Indian Society for Inborn Errors of Metabolism (ISIEM), the Metabolic Errors and Rare Diseases organisation of India (MERD), the Indian Academy of Paediatrics (IAP), the National Neonatology Forum (NNF), the Indian Council of Medical Research (ICMR), the Indian Society of Paediatric Gastroenterology, Hepatology and Nutrition (ISPGHAN) and the Infant and Young Child Nutrition Council of India (IYNCI) to ensure a holistic service for IEM patients, with the facilities of diagnosis, treatment and management of IEM.

IEM is a life-threatening condition, in which the patient is unable to metabolise certain nutrients and thus suffers from cognitive and physical disabilities for life. Such children have special dietary needs, which, if unmet, will result in irreversible cognitive disorders and physical disabilities.

In fact, without special diets, children born with IEM would often not survive infancy. It is estimated that IEM affects over 30,000 children in India, but in the absence of adequate screening facilities for this disorder, 30,000 diagnosed cases most likely represent only the tip of the iceberg.

As it progresses, the patients have now started getting the products. Under this initiative, a series of awareness as well as training programmes have also been planned by the joint efforts of the mentioned stakeholders. A few of the awareness and training programmes have already been conducted.

The stakeholders are now working the backward integration to sustain and assist the holistic care and support to IEM patients by strengthening and upgrading the existing IEM laboratories.

## **Kerala readies four pesticides testing labs**

To detect the presence of dangerous pesticides in vegetables, Kerala's Agriculture Department will open four high-tech laboratories in the state, according to V.S. Sunilkumar, Minister for Agriculture.

Speaking at a press conference recently, he said the move would detect the presence of dangerous pesticides in vegetables from other states as well as those used by some farmers in the state. The minister also pointed out that today new-generation pesticides were being used and investigation was needed to find out more about their composition and the gravity of danger.

Till the new laboratories start in Thrissur, Palakkad, Kozhikode and Kasaragod, pesticide testing would have to be done at the laboratory in National Institute of Plant Health Management, Hyderabad.

## **Governance among 15 areas identified by FSSAI to transform food sector**

Governance and administration (with a focus on internal capacity building), food standards (with a focus on identifying gaps in local as well as international practices) and the Food Safety and Knowledge Assimilation Network (FSKAN) are among the 15 areas the Food Safety and Standards Authority of India (FSSAI) has identified in a bid to transform the country's food industry.

The other areas are registration, licensing and compliance, institutional capacity for food safety in states, food imports, food testing, safe food practices, food safety training, social and behavioural change, consumer connect, promoting a healthy diet, preventing food wastage and managing food loss, promoting hygienic street food and local food culture, technological intervention and global outreach.

The country's apex food regulator has done so to give its food safety ecosystem a fillip. In the last fiscal year, the expenditure on internal capacity building was a meagre Rs 19 crore. But this fiscal, it has gone up four times to Rs 76 crore. Work on the FSKAN has commenced with the objective of exchanging scientific knowhow and funding research.

"This was not only to strengthen such efforts as safe and nutritious food for all, but also will lead the way ahead. These key areas will act as enablers for the convergence of ideas between the consumers and the food business operators (FBOs). Moreover, the aim is to make FBOs self-complaint and harmonise the standards for the food industry," the regulator stated.

Pawan Kumar Agarwal, chief executive officer, FSSAI, said, "We work with multiple stakeholders simultaneously, and therefore, we will be able to keep the focus on the objectives by publishing these key interest areas. This would also be a guiding principle for the stakeholders that these are areas they have to work. So we have identified 15 key areas where we have to work in a significant manner and move ahead."

"The FSSAI logo has begun to inspire trust in consumers, and now the main challenge for the regulator is to reinforce this trust and support it with a robust back-end system and processes," he added.

"The key elements of such a system would be unambiguous food safety standards based on a methodological risk assessment, good manufacturing practices and good retail practices, reliable food testing facilities, risk-based enforcement and self-compliance, regular surveys into the assessment of a food safety ecosystem, and finally, consumer feedback," Agarwal said.

### **FSSAI new norms may affect SME food joints**

The Food Safety and Standards Authority of India (FSSAI) will roll out a Food Safety Inspection and Sampling System in a bid to enhance compliance and enforcement of safe, hygienic and nutritious supply of food to the people. CEO of FSSAI, Pawan Kumar Agarwal has conveyed this in his valedictory address at 'MASSMERIZE 2017, FICCI's Retail FMCG & E-Commerce Conference in New Delhi.

The move is likely to affect the small and medium enterprises (SMEs) in food business. As per Food Safety and Standards Act, 2006, each and every restaurant player, small or big food chains, and other allied businesses has to first register their business with FSSAI, as running a restaurant/ food business without a license will be treated as a legal offence and this would invite penalties. FSSAI is mandated to lay down scientific standards for articles of food and regulate their manufacture, storage, distribution, sale and import to ensure availability of safe and wholesome food for human consumption.

Agarwal said that FSSAI makes every effort to meet consumers' rising expectations for safe and quality food items and wants to introduce technology so that inspection is objective and credible. In order to ensure compliance to the norms set out by the Authority, a credible food testing system was in place. As many as 135 FSSAI-recognised food laboratories have been established by the private sector, apart from 90 government labs set up the state governments and central agencies.

FSSAI Chief said that a new regulatory arrangement was being put in place to support the enforcement of regulations. There is still a huge challenge of meeting rising expectations of people who are more health-conscious regarding wellness. "We hope we can move towards ensuring the trust of the people in the food products available in the market."

FSSAI aims to create awareness among children on healthy eating habits by collaborating with educational boards like the CBSE and NCERT. It has released '*Yellow Book*' aimed at children detailing how to eat right. The book has been launched in three categories for children in different age groups, covers a range of topics from food safety practices, personal hygiene and cleanliness habits and eating a balanced diet to packing a wholesome lunch-box. The '*Yellow Book*' provides age appropriate content that can be adopted across schools through state education machineries as part of their curricular and co-curricular activities. The topics have been formulated after discussions, consultations and extensive engagement with the partners.

### **States told to verify compliance to trans fatty acid limit notification**

The Food Safety and Standards Authority of India (FSSAI) through a recent notification has asked states to inspect and verify compliance to the notification revising maximum limit set for trans fatty acids in oils and fat products.

Through a notification dated August 4, 2015, FSSAI had revised maximum limit of trans fatty acids to be not more than five per cent in interesterified vegetable oil/fat, margarine and fat spread and hydrogenated vegetable oils from the previous ten per cent by making amendments to the FSS (Food Products Standards and Food Additives) Regulations, 2011.

The apex regulator had extended the timeline for compliance of the notification up to February 27, 2017, through a direction issued on August 2016.

Since, the deadline for the compliance is already over, FSSAI has advised commissioners of food safety of all the states and Union Territories (UTs) to take up a special drive to inspect the units manufacturing and processing edible oil, particularly those that manufacture and process oils on a large scale.

As per the draft, the Commissioner needs to furnish details on action taken report regarding compliance of the notification, data on trans fatty acid in interesterified vegetable fat/oil, margarine and hydrogenated vegetable oils, report from food business operators (FBOs) on the technological changes, if any, carried out to bring down trans fatty acids within the five per cent limit.

## DFRL-DRDO inks 29 licence agreements with F&B cos for transfer of tech

DFRL-DRDO inked 29 licence agreements for technology transfers (LA ToT) to spur food entrepreneurship in the country. A business-to-business (B2B) interaction was held with entrepreneurs to explore the possibility of establishing food processing industries in Goa.

The pact inked with the entrepreneurs included Tropical Fruits and Agro Products, Kerala, and Sushma and Co (Electricals), Mumbai, for curd making machines and digitalised hot plate. There were six edible cutlery companies. These included Prime Foods (Mysuru); two from Bengaluru (Padmavathi Ramona, Rashi e-Waste Solution and Seveveves); Vijay Gas Agencies (Salem) and Frumar Food Products (Hyderabad).

Other companies were Indoglobal Ingredients, Bengaluru, for flax-oat tasty bar, ergogenic bar, cocoa delight bar, omega 3 rich bar and composite cereal bar; Nidhi Foods, Puttur, for flaxseed-based products and millet products; Pearl Pulps, Bengaluru, for fruit beverages (grapes); Christy Friedgram, Trichengode, for Jiffy Halwa and Jiffy Upma; Rajaganapathy Food Industries, Mysuru, for Jiffy Upma; Zerbera Foods, Goa, for millet ragi products; Lawrencedale Agro Processing India, Nilgiris, for minimally-processed vegetables; Pristine Tropical Fruits and Agro Products, Kerala, for osmo-dehydrated fruits (pineapple); Plus Instant Beverages and Vending, Mumbai, for ready-to-reconstitute coffee mix; R K Foods, Salem, for vacuum-fried fruit and vegetable chips; Jain Agro Food Products, Maddur, Karnataka, for vacuum-fried fruit and vegetable chips; MM Food Products, Bengaluru, for vacuum-fried fruit and vegetable chips; FTP Food & Beverages, Mangaluru, for vacuum-fried fruit and vegetable chips; Goan Fruit Processors, Bicholim, for vacuum-fried fruit and vegetable chips, and Anil Engineering, Betki, North Goa, for vegetabilised bhujia.

At the recently-concluded Industry Interface and Technology Management (DIITM), the Defence Research and Development Organisation (DRDO), in collaboration with the Goa State Industries Association (GSIA) conclave on food technologies, the platform showcased DRDO/DFRL products and spin-off technologies for large-scale adoption by entrepreneurs.

The objective was to create awareness among Goan entrepreneurs and the general public about the availability of 142 food technologies and products which were developed initially for the Armed Forces by DRDO.

The conclave suggested that research bodies must also find the way to utilise local bio-resources, such as breadfruit and jackfruit, among others. Inaugurating the conclave, Manohar Parrikar, chief minister, Goa, said, "DFRL-DRDO played a significant role, as it caters to the requirements of the Armed Forces."

"Those who intend to venture into self-employment can set up their industry units by availing the benefits of various schemes of the government of Goa and should capitalise on the various incentives, such as the reimbursement of royalty for the entrepreneurs in the region who adopt DRDO food technologies," he added.

Vijai Sardesai, the state agriculture minister, urged Goan entrepreneurs to use modern food technologies for the hospitality sector. Shashi Bala Singh, Distinguished Scientist and Director General (life sciences), DRDO; Rajkumar Kamat, president, GSIA; G K Sharma, officiating Director, DFRL and Mayank Dwivedi, director, Industry Interface & Technology Management (DIITM), were present at the event.

S Guruprasad, Director General (PC&SI), DRDO, briefed entrepreneurs about the organisation's technologies and technology transfer procedures to the Goa entrepreneurs. Dr S N Sabapathy, Scientist G, highlighted DFRL/DRDO technologies. AD Semwal, Scientist G; M Pal Murugan, Scientist D, and Lavkush Kumar from DRDO coordinated the B2B meetings.

## Innovative Foods introduces frozen paratha range

Innovative Foods Ltd (IFL), a major player in the Indian food processing industry, which markets their frozen food range under the brand name Sumeru, has now unveiled Sumeru Classiques, a new line-up of frozen parathas.

The new range of parathas includes Beetroot and Jeera Paratha, Turmeric and Ajwain Paratha, Methi and Spinach Paratha and Multigrain Paratha.

These parathas are easily available at grocery stores and are reasonably priced in the bracket of Rs 80-100 per pack of five. IFL has roped chef Ajay Chopra as Sumeru's brand ambassador.

He showcased the versatility of its frozen paratha range. Chopra also demonstrated a few tips and tricks for those looking to create quick homemade meals with frozen parathas.