



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,



I am happy to share that AIFPA has planned to organize a series of Seminars on Food Processing Sector in different parts of India with the support of Ministry of Food Processing Industries, Govt. of India. These Seminars will address the opportunities related to “**Make in India**” as well as “**FDI in Food Processing Industry**” besides “**Supply chain & cold storages**” etc.

AIFPA is also moving forward with matters relating to GST. This initiative is being spear-headed by Dr. Subodh Jindal, Chairman Taxation and Foreign Trade Committee, AIFPA. As you may be aware, AIFPA has recommended nil GST rates/ Zero to merit-based rates categories.

Further, AIFPA is also looking to increase its membership. In this regard, communication has been made to various State as well as Zonal Chairmen to mobilise new membership within their Geographical location and network. We also request all members to pursue the same and bring in prospective memberships to the attention of Executive Secretary, Mr. D.V. Malhan. E-mail:- dvmalhan@aifpa.net

With regards,

(Sagar Kurade)

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

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Event : **National Seminar on “The Opportunities & Challenges of Foreign Direct Investment (FDI) in Food Retail in India”**
Dates : 28-10-2016
Place : Vijayawada, (Andhra Pradesh)
For information : Mr. Rameshwar Maurya
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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:-

In colour	:	Full Page	Rs. 3000/- per insertion
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Note: - For twelve advertisements published in a year, only ten insertions will be charged for and two insertions will be treated as free.

Chief Editor

F. No. 1/2008/Import Safety/FSSAI
Food Safety and Standards Authority of India
(A statutory Authority under the Ministry of Health and Family Welfare, GOI)
FDA Bhawan, Kotla Road, New Delhi-110002

Dated 2nd September 2016

Subject: - Direction under Section 16(5) of Food Safety and Standards Act, 2006 regarding operationalization of Food Safety and Standards (Food Import) Regulations, 2016

The Food Safety and Standards (Food Import) Regulations, 2016 were operationalized with effect from 14.01.2016 and uploaded on the website of the Authority.

2. After considering suggestions received from various quarters the said regulations were modified and are in the process of draft notification. The revised Food Safety and Standards (Food Import) Regulations, 2016 have been made operational w.e.f. 15.07.2016.
3. It is directed that all Officers/Officers authorized by Food Authority shall implement the above mentioned Standards till the issuance of final notification in this regard.
4. This issues with the approval of the Competent Authority in exercise of the power vested under Section 18(2)(d) read with Section 16(5) of the Food Safety and Standards Act, 2006.

The details can be accessed from the website of FSSAI; www.fssai.gov.in

(Kumar Anil)
Advisor (Standards)

Consumer-focused regulatory framework need of the hour, says Indian PM

India's Prime Minister, Shri Narendra Modi, called for a consumer-focused approach to the regulatory framework. On completion of ten years of the Food Safety and Standards Act, 2006, he said, "The Food Safety and Standards Authority of India (FSSAI) has taken several new initiatives in respect of its regulatory functions."

"It now needs to focus on empowering the consumers, so the manufacturers and suppliers of food products become responsive to consumer needs, demands and expectations," Modi added. He stated that safe, wholesome and hygienic food would create a *Swasth Bharat* and had to be the cornerstone of the FSSAI's efforts.

"The completion of a decade is an opportunity for FSSAI to take stock of the past work and strategise the way for the future with greater effort, passion and dedication," the prime minister added, wishing FSSAI success in its efforts and initiatives.

Food Safety Ecosystem

Health and family welfare minister J P Nadda called for two-way communication between the apex regulator and the industry. Speaking at an event organised by FSSAI to commemorate ten years of the Food Safety and Standards Act, 2006, he asked all the stakeholders to develop a system to strengthen the food safety ecosystem.

"We believe in two-way communication. We have to work together in harmony in a shared responsibility and we should work to look into what mechanisms and systems can be developed to further strengthen the food safety ecosystem," Nadda added.

The minister stated that it is still a challenge to realise the aims and objectives of FSSAI and therefore there is a great need to move towards self-regulation. He hailed FSSAI's efforts in bringing transparency in its functions by means of releasing standards for the additives.

Nadda said, "The focus has shifted from adulteration to a more holistic approach to ensuring food safety which necessitated the establishment of a robust food testing ecosystem." He added that FSSAI was committed to making it easy for the industry to do business. The Use of technology has ensured that a single window is used for all licencing, registration and imports, making it a simpler process.

On the international front too, FSSAI actively participated in Codex Committee meetings, initiating new work proposal in Codex Committees and playing a leadership role in electronic working groups under Codex Alimentarius.

Meanwhile, FSSAI held a programme to commemorate the tenth anniversary of the Food Safety and Standards Act, 2006, in New Delhi recently. The meet discussed challenges and opportunities in the unorganised sector and industry-regulator collaborative efforts to ensure safe food.

The programme started with a presentation on the decade of the food safety law. The Food Safety and Standards Act, 2006, and Ten Initiatives at Ten Years which gave a brief about FSSAI's achievements.

The programme had two panel discussions (Food Safety in Unorganised Sector - Challenges and Opportunities and Food Safety - A Shared Responsibility) were held on significant issues in the food industry where key decision-makers from the government were present.

Also a handbook of FSSAI and Food Safety display board were also launched. Present at the function were Pawan Agarwal, chief executive officer, FSSAI, Ashish Bahuguna, chairman, FSSAI and C K Mishra, Health Secretary.

Vadodara civic body abolishes health licences for hotels & restaurants

The Vadodara Municipal Corporation abolished health licences for hotels and restaurants operating in the city. According to a notification issued by the corporation, the sanitary health licence under the Gujarat Provincial Municipal Corporations (GPMC) Act was a duplication as health and sanitation are already covered under the Food Safety and Standards Act, 2006.

The notification stated that the Central government and the state government had, in recent times, been laying emphasis on ease of doing business and simplification of regulations to reduce the difficulties faced by the general public.

Considering this matter, with immediate effect, the Vadodara Municipal Corporation, ward offices and the health department had cancelled issuance of health license under Section 376 of the GPMC Act, wherever licence under the Food Safety and Standards Act, 2006, is required and issued.

Hailing the move as a milestone in the history of corporate India, the Hotel and Restaurant Association of Western India (HRAWI) commended H S Patel, the new chief of Vadodara's civic body and expressed hope that other cities will follow suit.

FSSAI moves amendment to legally validate licensing and registration timeline

After extending the licensing and registration deadline for food business operators (FBO) by two short terms of three months each from February 4, 2016 to August 4, 2016, the Food Safety and Standards Authority of India (FSSAI) moved an amendment for legally validating the timeline.

In total, since August 4, 2011, 60 months have passed since the exercise, meant to be for the conversion of licences from the Prevention of Food Adulteration (PFA) Act, 1954 to the Food Safety and Standards (FSS) Act, 2006, commenced.

On July 26, 2016, the apex food regulator released a draft amendment note for the validation of 60 months in the rules and regulations for licensing and registrations under the FSS Act. This was done to give legal vetting to the timeline and avoid any legal challenge to the notices for various extensions to the licensing and registration deadline.

It is pertinent to mention here that since the implementation of the FSS Act, 2006, across India in August 2011, an initial period of twelve months was given to complete the conversions, but it was later extended by six months from August 2012 to February 4, 2016.

According to sources privy to the licensing and registration process, as on August 1, 2016, the total number of state licences was 7,08,814, the total number of Central licences was 26,907 and the total number of registrations was 28,31,703.

However, neither the ministry nor FSSAI has given any indication about an extension yet. Also it had, in its notice dated May 30, 2016, mentioned clearly that this was the last extension.

Meanwhile, when contacted, a senior FSSAI functionary said that FSSAI officials would hold a meeting to review the situation and after an assessment, the apex regulator would take a decision.

The Confederation of All India Traders (CAIT) - who stated that the real problem lay in the fact that the rules and regulations of the FSS Act, 2006, remained unchanged - demanded a further extension.

"The definition of FBO needs to be reviewed. Nothing has been done to address this problem despite so many extensions. And we will certainly raise this issue before the health minister again," said Praveen Khandelwal, secretary general, CAIT.

FSSAI releases draft standards for chocolate & includes veg oil as additive

The Food Safety and Standards Authority of India (FSSAI) released draft amendments in the standards for chocolate. The new standards include vegetable oil as an additive, which was not allowed earlier.

The new draft said, "The addition of vegetable fats other than cocoa butter shall not exceed five per cent of the finished product after deduction of the total weight of any other added edible foodstuffs, without reducing the minimum contents of cocoa materials."

The issue related to vegetable oil had become a bone of contention between importers of chocolate and resulted in the shutting down of operations of many chocolate companies in India.

Amit Lohani, convenor, Federation of Indian Food Importers, welcomed the move, stating that it was in alignment with the Codex standards. "In Indian climatic condition, vegetable oil helps keep the texture and flavours of the chocolate. It's certainly a welcome step by FSSAI," he added.

It is estimated that over the last two years, companies incurred losses to the tune of approximately Rs 2,000 crore due to the ban on the use of vegetable oil in chocolate.

The draft also prescribed the nature of the vegetable fats permitted for the purpose. It stated, "The vegetable fats, singly or in blends, shall comply with the criteria prescribed by FSSAI."

"In conformity with the criteria, the following vegetable fats, obtained from plants, may be used: Sal (*Shorea robusta*), Kokum gurgi (*Garcinia indica*), mango kernel (*Mangifera indica*), Barneo tallow (*Shorea spp.*), palm oil (*Elaeise guineensis* and *Elaeis olifera*) and shea (*Butyrospermum parkii*), a cocoa butter substitute," the draft added.

"The product may contain Isomaltulose at 50 per cent (maximum) of the total sugars without adversely affecting the stability of the product and the material shall be free from rancidity or off odour, insect and fungus infestation, filth, adulterants and any harmful or injurious matter," it stated.

News Briefs

CSIR-CFTRI, UHS Bagalkot ink MoU to conduct food processing workshops

CSIR-Central Food Technological Research Institute (CFTRI), Mysuru, inked a Memorandum of Understanding (MoU) with the University of Horticultural Sciences (UHS), Bagalkot to conduct workshops on food processing for students of the latter, engage in farmer-scientist interactions, academic support and knowledge exchange.

Mr. K. Byrappa, Vice Chancellor, Mangalore University, launched the academic programme. Mr. D.L. Maheshwar, Vice-Chancellor, UHS, Bagalkot, exchanged the MoU documents with Mr. Ram Rajasekharan, Director, CSIR-CFTRI. As a part of the programme, recent CSIR-CFTRI innovations, such as carbonated fruit juices and Superfood Teff, were showcased.

The institute is actively engaging with students of high schools and colleges through the CSIR Programme for Youth Leadership in Science (CPYLS), the Summer School Programme for children from rural Mysuru, facilitating visits of students to laboratories and science interactions, etc.

Under a CSIR scheme, CFTRI launched a programme series to promote interest, excitement and excellence in science education at schools and colleges.

"The programme encompasses training for both students and teachers to promote innovation and update their knowledge base with new areas of science. Through various sessions at the laboratories, pilot plants and classes conducted by the CSIR-CFTRI team, a comprehensive programme series has been planned specifically for schools, colleges and teachers in Mysuru district," said Rajasekharan.

Center planning for 100 new cold chains projects

Mr. Ramesh Abhishek, Secretary, Industry Policy and Promotion said that government is planning to set up 100 new cold chain projects as a cost of Rs. 12,000 crore to Rs. 13,000 crore and has kicked off the process to invite investors to set up six new mega food parks, in a bid to boost farm sector incomes by establishing farm to fork linkages.

Secretary further said that more than \$1 billion of foreign direct investment (FDI) has come into the sector in the past two years, including some very big multinational firms such as Kellogg's, McCain Foods and Mars International.

This does not include every investment, nor does it include the impact of the enabling infrastructure created by the food processing ministry. A lot of projects are already operational on the ground the Rs. 9,000 crore invested in new cold storage capacity in the past two years has reduced 10 percent of the country's food wastage, Abhishek said. India loses an estimated Rs. 92,000 crore a year due owing to wasted food.

A Food Processing Ministry official said that expressions of interest have been invited from potential investors for six new mega food parks. Preference would be given to bidders with at least 26 percent foreign equity in the venture in order to attract more technological knowhow in the food supply chain, he said.

Nestle India launches new variants in its Maggi Noodles portfolio

Nestle India; Maggi Noodles has regained its leadership in the hearts and minds of the Indian consumer and has gifted new variants in its Maggi Noodles portfolio and re-launched cup noodles, a company statement. It has added two new variants to the Maggi Noodles portfolio—'Maggi Hot Heads' and 'Maggi No Onion No Garlic Masala'.

The company has also re-launched its cup noodles range with 'Maggi Cuppa Masala' and 'Maggi Cuppa Chilly Chow' and introduced a new variant of cup-noodles—'Maggi Hot Heads'.

According to Suresh Narayanan, Chairman and Managing Director, it has been the consistent and abiding passion at Nestle to marry the benefits of our extensive knowledge of flavours, technology and the science of nutrition with the tastes and experiences that delight our consumers.

'Maggi Hotheads Noodles', which is a new sub-brand under Maggi Noodles specifically targeted at those who enjoy spicy food, will be available in four flavours with differential spice levels and 'Maggi No Onion No Garlic Masala Noodles', will cater to consumers preferring food without onion and garlic, and will be available initially in Gujarat, Mumbai and Katra.

The company further said it has partnered with online marketplace Snapdeal for an online sale of all these variants.

Special subsidies to smaller food processing units: Minister

The Union Minister of State for Food Processing Industries, Sadhvi Niranjana Jyoti said that special subsidies will be given to smaller food processing units in the country. Speaking at an event on food processing organized by the industry body Assocham, minister said that proposal to set up 200 small food processing units has been given go ahead by the Cabinet. Such units can be set up at an investment of Rs. 15-20 crore, and is not restricted by land requirement.

If you set up a cold chain and add food processing service to it, food processing ministry will provide a 50 percent subsidy. If you set up only a cold chain and use it only for storage or use it to transport materials to food processing units, then we will provide 35 percent subsidy. We will soon come out with detailed guidelines, Jyoti added.

Without proper processing system, crops get destroyed. China's focus on food processing system has paid dividend, while we have lagged behind. I would like to congratulate Prime Minister who worked to strengthen the food processing sector by making a separate ministry, which was earlier under agriculture ministry, she added.

She also said that her ministry is in talks with Indian Railways to introduce "Cold-chain bogies" on superfast trains which will help enable faster transportation of perishable goods. The Union Minister of State for Agriculture and Farmers Welfare, Purshottam Rupala who accompanied Jyoti at the event said, Mera Bharat Mahan cannot happen if the farmers and villages are not empowered. Our Prime Minister knows this and he is working towards it.

Apple output to fall significantly this year

Apple output this year is estimated to fall significantly due to public disorder in Jammu and Kashmir, the largest apple producing state, besides reports of crop damage in Himachal Pradesh.

The companies trading in apple and marketing branded apples are preparing for hard times due to tepid arrivals this season after record crop in 2015-16. The agri division of Mahindra & Mahindra, which sells branded apples, is planning to import more, while one of the largest players of apple trading Adani Agrifresh is most likely to crowd out other players even by offering high price in North India's Apple bowl.

Apple is the major horticulture crop of Himachal Pradesh and Jammu and Kashmir and damages to apple orchards largely due to irrational weather and issues in J&K are likely to result in major dent on corporate buying.

Adani Agrifresh, the key player with 80% market share in organised apple market in Himachal, has been pulling all resources to procure the targeted 25,000 tonne apple. Sources in the company have informed that the damage to the crop has been colossal in the lower and middle elevation so they are concentrating their energies to higher elevation. Prices have shot up due to supply constraints but they are geared up to compete with both organised and unorganised players to procure the required size of crop.