



FOOD PRO

E-News Letter of All India Food Processors' Association

From the President's Desk

FOOD INDUSTRY IS POISED FOR A QUANTUM JUMP- DO WE HAVE ADEQUATE SKILLED MANPOWER?

Dear Members,

India is blessed with rich geographical and climatic diversity. We hold the first, second or third position globally in the production of most agri commodities. We have the knowhow to convert this vast resource base into value added products. The government is aware of the immense opportunities it offers for our people and the economic strength it brings for the nation. Entrepreneurs and investors are ready to explore all possible options and risk the uncertainties & vulnerabilities of season & crop which have very strong impact on the entire system. The world is looking at us, offering inspiration as well as challenges.

It is visualized that Food Processing Industry in India is poised to take a growth trajectory which has not happened before. Technology, Materials, Equipment, Packaging, Distribution, Consumption Patterns are going through rapid changes and becoming more demanding by the day. Innovation & variety, safety & nutrition, trust & convenience are the new USP. Operations in all segments and at all levels of production have a space for themselves in the complex socio-economic maze of supply and demand.

Under the above circumstances, along with efficient technologies, specialized materials, low cost equipment, eco-friendly packaging, fast distribution, we need skilled hands which can be confidently entrusted with the responsibility of combining the above inputs to produce a variety of products. We need people from shop floor to supervision to process control to quality assurance to packaging to logistics and till the last mile delivery who can handle each step well and thus run the entire chain commendably. To train such human resource is today the biggest challenge at the top of the execution pyramid.

It is heartening that various organizations and institutions including government bodies are taking appropriate steps in this direction. Besides formal Degree & Diploma Courses, it has been found that Short Certificate Courses focused at different parts of the activity chain and domain expertise are necessary to impart the appropriate skills to handlers, operators, supervisors, quality personal, regulatory compliance experts, product developers and many other functionaries. The level of training, skill development and commitment infused will decide the level of performance of the industry.

Realizing the importance of the critical need for quality human resource in food processing, AIFPA has taken the initiative to conduct Certificate Courses in Training & Skill Development in different functions of Food Processing and at different levels of operation. I wish to take this occasion to request all industry members to avail the services of AIFPA in this respect and upgrade the skills of their manpower. Better skills will definitely bring better results. Let us adopt this approach at every step of the food chain. Only then we can aspire to become a global food supplier.

With best wishes to everyone for greater accomplishments.

With kind regards,
(Dr. S. Jindal)

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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
3rd-5th NOVEMBER 2017 | VIGYAN BHAWAN, NEWDELHI

* Reproduced from the Ministry of Food Processing Industries Website

PARTICIPATION INFORMATION FORM FOR "WORLD FOOD INDIA"-2017

- Name of the Company/Organisation.....
- Address.....
.....
- Contact Points (Tel).....(M).....
E-mail.....(Web).....
- Field of Activity: Materials/Manufacturers/Marketing/Exports/Services/Academic/R&D
- Products dealt with.....
- Annual Turnover.....
- Requirement of Space/Stall in Exhibition.....
- Name of CMD/MD/CEO/Head of Orgn.....
- Contact Person (Name/Tel/E-mail).....
.....

EXHIBITION SPACE RENTALS FOR WORLD FOOD INDIA-2017

Type of Space	Rates (INR)	Rates (US \$)
Raw Space (minimum-36 SQM) (Electricity excluded)	INR 4000 per sq. meter	USD 100 per sq. meter
Shell Scheme/Built up Space (Minimum-9SQM) (Built up space includes Fascia, Carpeting, 3 Spot lights, 1 Cabinet, 1 Reception Table, 3 Chairs, 1 Waste Paper Basket for every 9 sqms)	INR 4500 per sq. meter	USD 120 per sq. meter
Built up space rates for MSMEs	INR 3500 per sq. meter	
Electricity Charges	Rates (INR)	Rates (US \$)
Kilowatt (per KW)	3000	50

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Up-coming Events

Event	:	Aahar Mumbai-2017
Dates	:	11-10-2017 to 14-10-2017
Place	:	CIDCO Exhibition Centre, Vashi, Navi Mumbai
For information, contact	:	Mr. Rameshwar Maurya M: - 08744088116 E-mail:- maurya@aifpa.net
Event	:	Seminar on “Post-Harvest Handling, Ambient Controlled Storage & Supply Chain Management”
Dates	:	12-10-2017
Place	:	CIDCO Exhibition Centre, Vashi, Navi Mumbai
For information, contact	:	Mr. Rameshwar Maurya M: - 08744088116 E-mail:- maurya@aifpa.net
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
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 E-mail:- Jimesh.patel@ubm.com

Training Programme on Food Regulations and Food Safety Management Systems

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

- (i) One day “Basic Food Safety Management System Training Programme” upto supervisory level
- (ii) Four day “Advance Food Regulatory Training Programme” for managerial and above level

The programme shall starting from 2nd 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.

Kind Attention of Readers

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.

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

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

Chief Editor

FSSAI has issued the Draft Notice for comments/suggestions:-

1. Notice Calling for suggestions, views, comments etc. from stakeholders on the draft notification related to tolerance related to harmonization of MRL of pesticide.
2. Notice calling for suggestions, views, comments etc. from stakeholders on the draft notification related to Food Safety and Standards (Food Products Standards and Food Additives) Amendment Regulations, 2017 relating to meat and meat products, fish and fisheries products, microbiological requirement for meat and extension of scope of proprietary food.

FSSAI to issue pictorial warnings on alcohol bottles after HC decision

To prevent the loss of lives due to drunken driving, the Food Safety and Standards Authority of India (FSSAI) will formulate new standards to issue pictorial warnings on liquor bottles following a decision by the Delhi High Court in favour of Prince Singhal, founder, Community against Drunken Driving (CADD), who filed a Public Interest Litigation (PIL).

The suggested pictorial warning states, "Alcohol consumption is injurious to health. Drinking and driving may lead to accidents and death. Don't drink and drive." Mr. Pawan Agarwal, CEO, FSSAI, informed "We are looking into the global best practices and the work done by some NGOs in this direction. We would also consult the industry before taking a final decision into the matter," Agarwal said.

FSSAI operationalises milk & products standards, leaves out tea topper

The Food Safety and Standards Authority of India (FSSAI), in a recent development, has operationalised standards bringing a comprehensive range of milk and milk products under regulation. A notification issued in this regard also dwells into details like pasteurization, composition and labeling.

A statement released by FSSAI states that this was done to revise all existing milk and milk product standards and harmonize them with the internationally acceptable norms - Codex. FSSAI added that a large number of stakeholders' comments were taken into consideration for finalizing these standards. The standards were made operational on August 2, 2017.

According to the General Principles under the notification, foods shall be described or presented in such a manner as to ensure the correct use of dairy terms intended for milk and milk products, to protect consumers from being confused or misled and to ensure fair practices in the food trade.

Some of the key aspects covered by the notification include application of dairy terms in food standards and with relation to various products, essential composition and quality factors and labeling requirements.

Notice on silver leaf: Delhi HC stays implementation

The Delhi High Court, upon hearing a petition against the notification issued by the Food Safety Standards Authority of India (FSSAI) on chandi ka warq (silver leaf), has stayed its implementation, which was scheduled to commence on August 1, 2017. In its notification, issued last year, the country's apex food regulator banned the use of the material of animal origin to manufacture silver leaf, which is used to decorate sweets and other eatables.

A bench of the High Court observed, "We are of the view that the issue raised by the petitioners deserves to be considered by the respondent, especially the aspects of labelling and marking the products of the petitioners as non-vegetarian, to address the concerns of the consumers."

It, therefore, added that it was directed that the writ petition, as well as this order, urgently be placed before the secretary, Ministry of Health and Family Welfare, Government of India, for consideration. A notice was also issued to the health ministry in this regard.

According to the original regulation [2.11.4, pertaining to chandi ka warq (silver leaf)] laid down by the Food Safety and Standards Act, 2006, "Food-grade shall be in the form of sheets, free from creases and folds and contain not less than 99.9 per cent of silver."

Following the amendment, it read, "Food-grade shall be in the form of sheet of uniform thickness; free from creases and folds; have weight of silver foil upto 2.8g per sq m; have silver content of minimum 999/1,000 fineness; not be manufactured using any material of animal origin at any stage, and be in accordance with the provisions of the Food Safety and Standards (Contaminants, Toxins and Residues) Regulations, 2011 and the Food Safety and Standards (Packaging and Labelling), Regulations, 2011."

US FDA approves Bunge's soybean oil petition

The United States Food and Drug Administration (FDA) approved Bunge North America's petition for a qualified health claim linking the consumption of soybean oil to the reduced risk of coronary heart disease.

Bunge independently filed a petition with the FDA that included a summary of human clinical studies from top nutrition researchers demonstrating the heart health potential of soybean oil, America's most commonly-used ingredient and a leading dietary source of omega-3 fats.

Upon review, the FDA will allow companies to communicate that soybean oil may replace saturated fat and not increase calories, reducing coronary heart disease risk and lowering LDL cholesterol.

EFSA reviews safety of glutamates added to food

EFSA has established a safe intake level for glutamic acid and glutamates used as food additives after re-evaluating their safety. The Authority also concluded that estimated dietary exposure to glutamic acid and glutamates may exceed not only the safe level but also doses associated with adverse effects in humans for some population groups. On this basis, EFSA's experts recommend reviewing the maximum permitted levels for these food additives.

EFSA re-assessed the safety of glutamates used as food additives and derived a group acceptable daily intake (ADI) of 30 mg/kg body weight per day for all six of these additives. This safe level of intake is based on the highest dose at which scientists observed no adverse effects on test animals in toxicity studies.

Currently, there is no numerical safe intake level (ADI) specified for glutamic acid and glutamates used as food additives in the EU.

In the EU the addition of glutamates is generally permitted up to a maximum level of 10 g/kg of food. In salt substitutes, seasonings and condiments, there is no numerical maximum permitted level for glutamates and they must be used in line with good manufacturing practices.

News Briefs

MoFPI registers 40 percent increase in FDI, amounting to \$770 million

The ministry of food processing industries (MoFPI) registered a 40 per cent hike in foreign direct investment (FDI), amounting to approximately \$770 million, in the last fiscal. On an average, it records about \$500 million as FDI in a fiscal. "We have already received \$187 million in two months of this fiscal. And we hope that this trend continues and we register even more after the 2017 World Food India Summit, slated to take place between November 3 and 5," said food processing industries minister Harsimrat Kaur Badal.

She added that since the Bharatiya Janata Party (BJP)-led National Democratic Alliance (NDA) government came to power, with prime minister Narendra Modi at the helm, in 2014, the food processing industry has already crossed the \$1-billion mark as FDI.

As far as permitting other products alongside food products under the rules for FDI in food retail was concerned, Badal said the matter was under consideration with the government, adding that a decision in this regard was expected to be taken before the summit.

The minister added that her ministry was working on a possible legislation on the model food processing policy, which it had put forth earlier for the states to follow and create their respective laws.

Fortifying bread with mushroom powder

A study published in the *Journal of Food Science* suggests that incorporating mushrooms into bread may increase the nutraceutical quality of the bread while not impacting the product's attributes.

The researchers examined the impact of incorporating powdered *Auricularia auricula*, a widely consumed edible mushroom, into bread products. Specifically, the researchers measured the rheological and structural properties of wheat dough and bread supplemented with 0% to 10% (w/w) *A. auricula* flour.

The researchers found that supplementation of wheat doughs with *A. auricula* flour increased the peak viscosity and enhanced their water-holding capacity. Rapid viscosity analysis showed that peak and final viscosities of the blended flour (wheat flour with *A. auricula* flour) were higher than wheat flour alone. However, dough stability and elastic modulus were reduced by blending wheat flour with *A. auricula* flour.

They observed that doughs with up to 5% (w/w) *A. auricula* flour had acceptable gluten network microstructure. They also discovered that incorporation of *A. auricula* flour at levels >5% negatively impacted bread volume, height, texture, and appearance. In the future, the researchers plan to investigate the impact that supplementation of bread with this nutraceutical-rich mushroom flour has on its sensory properties.

Researchers reveal anti-cancer properties in grapes

According to a team of researchers at Pennsylvania State University, compounds from grapes may kill colon cancer stem cells both in a petri dish and in mice. The compounds resveratrol which are found in grape skins and seeds, could also eventually lead to treatments to help prevent colon cancer.

When taken separately in low doses, resveratrol and grape seed extract are not as effective against cancer stem-cell suppression as when they are combined together, according to the researchers.

The combined effect of grape seed extract and resveratrol may offer clues as to why cultures with a plant-based diet tend to have lower colon cancer rates. These diets may naturally be providing a shotgun approach to cancer prevention by using a wide variety of beneficial compounds to target multiple pathways that cancer stem cells use to survive.

If successful in human trials, the compounds could be taken in low doses using currently available supplements for grape seed extract and resveratrol, which are also found in wine. Further research would be aimed at finding specific anti-cancer compounds and better understanding how those compounds work synergistically to create more effective colon-cancer prevention and treatment strategies.

Industry News

Dried Onion flakes

Safal Easy Onions contains dried onion flakes, which contain less than one percent moisture and are equivalent to almost one-tenth the weight of fresh onions (30g Easy Onions = 300g fresh onions).

These pre-chopped and pre-washed onion flakes will benefit the consumers by reducing the cooking time and the usage of fat and fuel. The easy-to-store, easy-to-use and easy-to-cook product, like Safal tomato puree, offers consistency in quality, price and availability.

Agrana spreads presence in Maharashtra

Agrana Beteiligungs-AG, the Austrian sugar, starch and fruit group, has consolidated its presence in Asia through the acquisition of a fruit processing plant located approximately 50km south of Pune, in the western state of Maharashtra, from the Indian fruit processor Saikrupa Fruit Processing Pvt Ltd.

Following the establishment of Agrana Fruit India Private Ltd in September 2016 and the acquisition of the facility from Saikrupa last month, Agrana has now expanded its production activities in Asia to a third territory, in addition to China and South Korea.

As the global leader in fruit preparations, Agrana now maintains 26 production sites in 20 countries. Its Maharashtra plant is located in close proximity to strategically important commodities such as mangoes, strawberries, pomegranates and guava. Key customers have also set up operations in this region. At the same time, Agrana Fruit India has opened an administration office and a research and development laboratory in Pune.

Fruit preparations at Agrana contain top-quality fruit, which is prepared either as a liquid or in pieces in order for these to be used in dairy products or in the ice cream and bakery industries. These products are individually designed and produced by Agrana on the basis of close development-related collaborations with customers.

Tata Global Beverages' mineral water brand Himalayan enters US market

Himalayan, Tata Global Beverages' (TGB) premium natural mineral water brand, will now enter the American market in a phased manner, through an agreement signed by its subsidiary with Talking Rain Beverage Company, the maker of Sparkling Ice flavoured sparkling waters, to distribute and market the brand.

This makes Himalayan, which is backed by the trust and credibility of the Tata brand, one of the first premium Indian fast-moving consumer goods (FMCG) brands to target the broader American audience. This agreement will give Himalayan the benefit of Talking Rain's extensive go to market and execution capabilities in the United States, which synergise well with TGB's product expertise and marketing capability.

Himalayan is currently available in India and Singapore. The brand recently launched a Sparkling variant in select markets in India, and is piloting its flavoured water, Orchard Pure, in Delhi and the National Capital Region (NCR).

The Department of Industrial Policy and Promotion has released the new consolidated Foreign Direct Investment (FDI) Policy last month. Several changes and additions have been made in the policy to attract greater foreign investments including specific provisions for start-ups. However, the expected reform regarding permitting sale of non-food items along with the food products for retail trading has not been considered by the Government in the new FDI policy.

The Government has permitted 100% FDI under Government approval route for retail trading, including through e-commerce, in respect of food products manufactured and/or produced in India. Pursuant to this change in the policy, the food sector has seen a hike in foreign investments. Retail companies like Amazon, Grofers and Big Basket became one of the first companies to seek approval from the Government for FDI in food retail and have successfully procured approval to sell food products online.

While 100% FDI was permitted in retail trading of food products to attract major foreign giants such as Tesco, Walmart and Auchan, the policy change has failed to attract these companies as they are of the opinion that selling only food products may not be commercially viable due to thin margins. These companies have shown interest in the potential investments provided consideration is given to further relaxing the FDI Policy to include locally produced non-food items such as personal care items and fast moving consumer goods. The companies claimed that the international model permitted the sale of both food and home and personal care products as it is more commercially feasible. Further, the companies have also expressed their desire to open up the norms to allow them to sell imported food products as well. The companies had made representations earlier this year to the Ministry of Food Processing Industries (MoFPI) for consideration of these proposals.

MoFPI had considered the proposal of allowing non-food items produced locally along with food products for retail. The Union Minister of MoFPI had requested the Hon'ble Prime Minister few months back to consider further liberalization of FDI norms to permit non-food products along with food products to attract more foreign investments which is also the objective of the Government. MoFPI was hopeful of implementation of this reform in the new consolidated FDI Policy, however, no decision has been taken to allow the sale of locally manufactured personal care items by foreign retailers alongside food items so far.

With the World Food India-2017 slated to take place between November 3 and 5 this year, it is expected that the Government may take a decision in this regard before this event World Food India-2017 is an international event for investment and trade promotion in Indian food processing sector and will focus on showcasing the achievements and opportunities in the Indian food processing sector and fostering maximum investment commitments.

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BOOK FOR SALE

“A Practical Guide to Food Laws and Regulations”
 Authored by: Kiron Prabhakar
 Second Edition

Highlights:

- Comparison of the Food Safety and Standards Act-2006 with erstwhile repealed enactments and orders
- Section wise analysis of all important issues of the Food Safety and Standards Act, 2006
- Reader friendly presentation of topics through tables, examples and FAQs
- Complete coverage of the legal requirements of labeling of packaged food
- Clause wise commentary on Licensing/Registration Regulations

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Price:-
 For Members of AIFPA **Rs. 556/- (Plus courier charges Rs. 50/-)**
 For Non-members **Rs. 695/- (Plus courier charges Rs. 50/-)**

Book is available for sale with **All India Food Processors' Association, 206, Aurobindo Place Market, Hauz Khas, New Delhi-110016.**

Payment may be sent by cheque drawn in favor of “All India Food Processors' Association” or be transferred online to the **Association** as per following **Bank details-**

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