



FOOD PRO

Monthly E-Newsletter of All India Food Processors' Association

AIFPA organized its 80th Annual Conference on the theme "Negativity & Myths About Food Processing: The Science Behind Safe and Healthy Food" & AIFPA Food Safety Awards- 2024 held on 6th March, 2025 at Bharat Mandapam, Pragati Maidan, New Delhi

All India Food Processors' Association (AIFPA) with the support of Ministry of Food Processing Industries (MoFPI), organized its 80th Annual Conference on the theme "Negativity & Myths About Food Processing: The Science Behind Safe and Healthy Food" on 6th March, 2025 at Bharat Mandapam, Pragati Maidan, New Delhi. The event was sponsored by ITC Ltd., DFM Foods Ltd., Jadli Foods (India) Pvt. Ltd., Gits Food Products Pvt. Ltd., Marico Ltd., Windsor Chocolatier, McDonald's and FICSI.

The event commenced with a warm welcome by **Dr. Raghav Jadli**, President, AIFPA, **Dr. Subodh Jindal**, Immediate Past President, AIFPA delivered an impactful Theme Address. **Ms. Inoshi Sharma**, IRS, Executive Director (Regulatory Compliance), FSSAI, GoI and **Prof. Dr. Rakesh Mohan Joshi**, Vice Chancellor, Indian Institute of Foreign Trade (IIFT) provided valuable insights through their special addresses.

AIFPA Annual Awards were announced by **Mr. Kajal Debnath**, North Zone Chairman, AIFPA, to recognize the outstanding individuals in the food industry, showcasing their contributions and commitment to excellence in ensuring food safety. The awards were divided into Large, Medium, Small and Micro Business Segments with the category in Excellent Performance, Big Contribution and Brave Commitment Awards. The industries awarded were: **Kaara Naturals, Kashipur, Momo G Foods Pvt. Ltd., Nagpur, Windsor Chocolatier, Gurugram, Merry Food, Prayagraj, Unity Agro Foods, Pune, Jadli Foods (India) Pvt. Ltd., Haridwar, Orkla India Pvt. Ltd., Bengaluru, Shangri- LA Eros Hotel, New Delhi, RN Galla Family Pvt. Ltd., Chittor, ITC Ltd., Trichy, Tasty Bite Eatables Ltd., Pune, and DFM Foods Ltd., Greater Noida.**

Dr. H.S. Oberoi, Director, NIFTEM in his inaugural address, underlined the fact that food processing is present in almost everything we eat, yet misconceptions persist—some claim processed foods are harmful, while even minimally modified products are labeled "ultra-processed," which is debatable. To address these myths, the speaker proposed releasing an FAQ to clarify facts and urged FSSAI to take note of these concerns. **Mr. P.L. Kaul**, Managing Director, Mariental India Pvt. Ltd. extended a gracious vote of thanks, acknowledging the contributions of the speakers and participants.

Dr. Sudhanshu, Secretary, APEDA, chaired the Technical Session-I, focused on 'Food Sustains Life, Processing Sustains Food'. Esteemed speakers included **Dr. J. P. Dongare**, Agricultural Marketing Adviser (SAG), MoFPI who presented on 'Pivotal Role of Food Processing in Societal Sustenance and Saving Perishable Produce', **Mr. Kajal Debnath**, Chief Regulatory Officer, DFM Foods Ltd. briefed upon the 'Processing & Packaging is Key for Food to Reach the Consumer', followed by **Dr. Prabodh Halde**, Head-Technical Regulatory Affairs, Marico Ltd. on 'Indian Heritage Food is Healthy, Negating it would be Suicidal'. The session was thought provoking and provided valuable insights into the Food Sustainability in India.

The Technical Session-II, themed on 'Food Processing: A Function of Science & Technology'. **Dr. V. Prakash**, Former Director of CFTRI, who was the chairman of the second session, vibrantly moderated the proceedings. The session began with **Prof. Dr. Rakesh Kumar Sharma**, CEO and Director, Academics and Innovation, Center for Disaster Preparedness, Recovery and Research (CDPRR) who elaborated on the topic 'Food Processing is based on Scientific Research', **Mr. Harsh Gursahani**, Partner, PLR Chambers talked about 'Food Processing is Monitored by a Robust Regulatory Framework', followed by a comprehensive talk by **Mr. K.K. Joshi**, Head-Regulatory Affairs, ITC Ltd. on 'Putting Shortcomings of Agriculture on Processed Foods is not Scientific'. The last speaker of the session, **Dr. Shatadru Sengupta**, Chief Legal Officer, Hardcastle Restaurants Pvt. Ltd., very pertinently spoke about 'Demeaning Processed Food is Unfortunate, Positive Publicity Required'.

The day concluded with a networking lunch, fostering relationships and facilitating knowledge exchange among stakeholders in the food processing sector. AIFPA's commitment to counter the negativity about food processing was evident throughout the event, making the 80th Annual Conference and Food Safety Awards a big success.

---X---X---X---

BE INDIAN, BUY INDIAN

#VocalForLocal

One Of The Largest Manufacturers Of
Instant Drink Concentrate Mix



GLIMPSES OF THE 80TH ANNUAL CONFERENCE



**Welcome Address by
Dr. Raghav Jadli, President, AIFPA**



**Theme Address by Dr. Subodh Jindal,
Immediate Past President, AIFPA**



**Special Address by Ms. Inoshi Sharma,
IRS, Executive Director, FSSAI**



**Keynote Address by
Dr. Rakesh Mohan Joshi, VC, IIFT**



**Vote of Thanks by
Sh. P.L. Kaul, M.D., Mariental (I) Pvt. Ltd.**



**Dr. H.S. Oberoi, Director, NIFTEM
Chairing the Technical Session**



**Dr. Sudhanshu, Secretary, APEDA
making his presentation**



**Dr. J.P. Dongare, Agril. Maktg. Adviser,
MoFPI making his presentation**



**Sh. Kajal Debnath, Chief Regulatory Officer,
DFM Foods P. Ltd. making his presentation**



**Dr. Prabodh Halde, Head-Technical Regulatory
Affairs, Marico Ltd. making his presentation**



**Dr. V Prakash, Padmashree, Former Director,
CFTRI Chairing the Technical Session**



**Dr. Rakesh Kumar Sharma, CEO & Director,
CDPRR making his presentation**



**Sh. Harsh Gursahani, Partner,
PLR Chambers making his presentation**



**Sh. K.K. Joshi, Head-Regulatory Affairs,
ITC Ltd. making his presentation**



**Dr. Shatadru Sengupta, Chief Legal Officer,
Hardcastle Restaurants Pvt. Ltd.
making his presentation**

GLIMPSES OF THE AIFPA FOOD SAFETY AWARDS



**Kaara Naturals receiving the Excellent
Performance Award in the Micro Category**



**Momo G Foods Pvt. Ltd. receiving the Big
Contribution Award in the Micro Category**



**Windsor Chocolatier receiving the Excellent
Performance Award in the Small Category**



**Merry Foods receiving the Big Contribution
Award in the Small Category**



**Unity Agro Foods receiving the Brave
Commitment Award in the Small Category**



**Jadli Foods (India) Pvt. Ltd. receiving the
Brave Commitment Award in the Small Category**



**Orkla India Pvt. Ltd. receiving the Excellent
Performance Award in the Medium Category**



**Shangri-LA Eros Hotel receiving the Big
Contribution Award in the Medium Category**



**RN Galla Family Pvt. Ltd. receiving the Brave
Commitment Award in the Medium Category**



**ITC Ltd. receiving the Excellent Performance
Award in the Large Category**



**Tasty Bite Eatables Ltd. receiving the Big
Contribution Award in the Large Category**



**DFM Foods Ltd. receiving the Brave
Commitment Award in the Large Category**

AAHAR 2025 (4TH TO 8TH MARCH, 2025)
CONCLUDES ON A SUCCESSFUL NOTE

All India Food Processors' Association (AIFPA) as one of the **Co-Associates** of **India Trade Promotion Organisation (ITPO)** takes this opportunity to thank **ITPO** for providing a platform of **AAHAR** to the food industry value chain including the MSME sector for showcasing their products & services.

AAHAR is the premier Food and Hospitality Fair of ITPO. The **39th edition of AAHAR** was a historic event with spread over area of 1,10,000 sqm. With participation from 1700+ exhibitors. Overseas participation from 18 countries with 100 nos. foreign exhibitors reveals that India is a mega hub for food and hospitality sector. Exhibitors from India and abroad expressed their satisfaction over the business response, the ups, networking and joint ventures in the fair. As per the preliminary feedback received around 1,50,000 nos. business visitors attending the event from different parts of India and the rest of the world.

The fair was been jointly organized by **ITPO** and **Ministry of Food Processing Industries** with the support from **APEDA** along with leading industry associations such as **AIFPA, ARCHII, CIFT, HOTERMAI, FHSAI, FIFI, KREMAG, FAIC, FIFHI, ICMA, FIWA and PBFIA**.

AIFPA helps to mobilise exhibitors and participants in the exhibition from food & allied sectors across the country. It is a pleasure to mention that **74 constituent members of AIFPA** exhibited their products in an area of about **2184 sqm**. This exhibition facilitated networking in this sector particularly B2B buyers & exporters. AAHAR is expected to become a centre stage for product showcasing at a Global level.

List of Companies participated through AIFPA

Sr. No.	Organisation	Sr. No.	Organisation
1	NILON'S ENTERPRISES PRIVATE LIMITED	38	OMKRAFT
2	UPSTABLISH FOOD TECHNOLOGIES P. LTD.	39	HEALTHILY FOODS CO
3	FOOD SOLUTION (INDIA) LIMITED	40	BIOSTAR PRODUCTS
4	GULATI OILS INDIA PVT LTD	41	PRITHVI POLYMER INDUSTRIES PVT LTD
5	LA PYRAMID HOSPITALITIES PVT LTD.	42	REDPLUM PVT LTD
6	ASANDAS AND SONS PRIVATE LIMITED	43	MOMENTUM ELASTOMERS
7	AMRIT CORP LTD UNIT AMRIT FOOD	44	APEEJAY TEA LIMITED
8	GREENDOT HEALTH FOODS PVT LTD	45	FARMART SERVICE PRIVATE LIMITED
9	MERRY FOOD	46	SHAKO FLEXIPACK PVT. LTD.
10	BIKANERVALA FOODS PVT. LTD.	47	VISHESH PACKAGING
11	RITUAL FOODS PRIVATE LIMITED	48	INVO PACK PVT LTD
12	WINGREENS FARMS PRIVATE LIMITED	49	SKY ENTERPRISE PRIVATE LIMITED
13	KEN GLOBAL DRINKS PRIVATE LIMITED	50	WHITE WARBLER COMMUNICATIONS P. LTD
14	JACTANCE MIXES LLP	51	SANJEEVANI AGROFOODS LIMITED
15	JADLI FOODS (INDIA) PVT LTD	52	MACARONCOLLAB LLP
16	TASTY BITE EATABLE LTD	53	DHANANJAY FOOD PRODUCTS PVT LTD
17	SUNBEEN COCOA PRIVATE LIMITED	54	G.M.S PRODUCTS
18	DEVDUUTT EXPORTS BHARAT PRIVATE LIMITED	55	MRS. BECTORS FOOD SPECIALTIES LIMITED
19	HIND AGRO SALES	56	NORTE EUROCAO INDIA PRIVATE LIMITED
20	LONGI INDUSTRIES	57	HALANI FOODS PVT LTD
21	NUTASTE FOOD AND DRINK LABS P. LTD.	58	FOOTANI FOODS PRIVATE LIMITED
22	NCL AGRO FOODS	59	KAY PEE FOOD PRODUCTS
23	GREEN FIBRE FOODS (INDIA) PRIVATE LIMITED	60	AAKRITI SUPER SNACKS PRIVATE LIMITED
24	PMV NUTRIENT PRODUCTS PVT LTD	61	TCON FOOD PRODUCT LLP
25	RPC FOODS PRIVATE LIMITED	62	HONEY FOOD INDUSTRIES
26	FRESH FOOD CONCEPTS PRIVATE LIMITED	63	S K FLORESCENCES PRIVATE LIMITED
27	SAVOUR INDIA PVT LTD	64	MEHAR TABLEWARE PRIVATE LIMITED
28	ORACLE POLYPLAST	65	KLASSIC KLAROL FILTERS PVT LTD
29	BHOJWANI FOODPRODUCTS & BEVERAGES LTD.	66	DAS ELECTRONICS WORK PRIVATE LIMITED
30	CUPS AND MOULDS LLP	67	CLAYWIZ CERAMICWARE LLP
31	PLAST INDIA PACKAGING PVT. LTD	68	BREW DRIVER PRIVATE LIMITED
32	AVI GLOBAL PLAST PVT. LTD.	69	GUPTA GLASS GALLERIES
33	CILICANT PRIVATE LIMTED	70	CERAMIC TABLEWARE PVT. LTD.
34	ECOPACK INDIA PAPER CUP PRIVATE LIMITED	71	R.K STUDIO POTTERIES
35	HRIMKAR CREATIONS PVT. LTD.	72	ICON INDUSTRIES
36	RAJSHREE POLYPACK LTD	73	SWIT
37	FOMEX GROUP INC.	74	SHRI KAMAL DESIGNS



**BOOK
YOUR
STALL
NOW**

India
F D EX 2025
.....the largest Food Business show

16TH
ANNIVERSARY

1 2 3

AUGUST 2025

BIEC, Bangalore, India

INTERNATIONAL EXHIBITION ON FOOD, BEVERAGE & BAKERY
PRODUCTS, FOOD PROCESSING, PACKAGING MACHINERY
& EQUIPMENT, COLD -CHAIN AND ALLIED INDUSTRIES

HIGHLIGHTS

- ▶ 350+ STALLS
- ▶ 20+ COUNTRIES
- ▶ 25000+ VISITORS
- ▶ CONFERENCE
- ▶ LIVE MACHINERY DEMONSTRATION

Concurrent Events:

15
grainTech
INDIA 2025

2nd Edition
BakeryTech
India 2025



Organizer:

Supported by:

In Association with:

Outreach Partners:

Official Publications:

Media Partners:



For Space Booking, Kindly Contact

Mr. Rameshwar Maurya, Manager - Projects, All India Food Processors' Association
Tel. No.: +91 11 41550860 | Mobile: +91 8744088116, Email: maurya@aifpa.net



www.anuga-india.com

20-22.08.2025
Bombay Exhibition Centre
Mumbai, India



KEY SEGMENTS



AGRI FOODS



FINE FOODS



DAIRY



DRINKS &
HOT BEVERAGES



COFFEE & TEA



MEAT



BREAD & BAKERY



ORGANIC



HALAL



SWEETS & SNACKS

For Space Booking, Kindly Contact:
Rameshwar Maurya, Manager - Projects
All India Food Processors' Association
Mobile: +91 8744088116
Email: maurya@aifpa.net



Regulatory & Food Safety Updates

FSSAI addresses concerns regarding plastic use in idli preparation in Karnataka



Taking serious cognisance of reports concerning the use of plastic sheets in the steaming process of idlis in some restaurants in Karnataka, the Food Safety and Standards Authority of India (FSSAI), has issued instructions to the Karnataka State Food Safety Department to submit a report at the earliest and take immediate action against violators.

State Food Safety Department was asked to take immediate necessary action on the issue and implement strict measures against Food Business Operators (FBOs), or hotels found using plastic in food preparation. The authority is closely monitoring the situation and is committed to ensuring the safety of consumers. The practice of using plastic sheets raises significant food safety concerns due to the potential leaching of harmful chemicals from plastic into the food.

Sh. G. Kamala Vardhana Rao, CEO, FSSAI, said, the use of low-quality or non-food-grade plastics in food preparation, particularly under high temperatures, poses a serious health risk.

These low-grade Plastic can release toxic substances such as bisphenol A (BPA), phthalates, and other chemicals when exposed to high heat and can leach into food items, potentially causing adverse health effects. FSSAI is working closely with the State Food Safety officials to investigate this matter thoroughly and ensure that stringent actions are taken against those who violate food safety regulations. FSSAI emphasises that the use of food-grade materials and hygienic practices are crucial in food preparation. The process of steaming idlis should be done as per convention or approved food-grade materials that do not pose a risk of chemical contamination.

Bengal Govt to set up tea testing laboratories

The Bengal Government plans to establish two food safety laboratories in Terai and Dooars, marking the first such facility in North Bengal to ensure tea quality compliance. The decision follows a meeting led by labour minister Moloy Ghatak, with key officials and industry stakeholders discussing tea garden concerns.

A task force, including scientists from the Tea Research Association, will oversee compliance. A recent Government notification mandates strict checks on banned pesticides and insecticides in tea gardens.



The West Bengal Tea Directorate, in coordination with the labour commissioner, has been directed to enforce regulations, preventing the use, stocking, and sale of tea cultivated with restricted chemicals. Customs officials at border check posts will only permit tea imports with valid clearance reports.

FSSAI invites bid for supply of 300 units of Microbial Detection System (MDS)



The food regulator has invited bid to supply 'Microbial Detection System'. A requirement of 300 units of MDS has been placed by the FSSAI to be supplied in 45 days after closing of the bid on March 31, 2025.

The MDS is required by the FSSAI for lab analysis of dairy, food, water, spices, meat and so on wherein the average number of tests could range between 8 and 64.

According to FSSAI, the analysis would include Coliform, E-Coli, Enterobacteriaceae, Staphylococcus Aureus, Enterococcus Faecalis, Pseudomonas Aeruginosa, Yeast and Mould.

Mr. Ashwin Bhadri founder and CEO of Equinox Labs said that Microbial Detection System is used for identifying and detecting microbial contamination in various samples. It is typically employed in laboratory settings for assessing microbial presence in water, food, pharmaceuticals, and other critical environments.

The Microbial Detection System is a game-changer for food safety in India. It enables faster and more accurate detection of harmful microbes in food and water, helping businesses prevent contamination before it becomes a serious risk. As FSSAI pushes for stricter testing and compliance, this technology will play a crucial role in improving lab efficiency and ensuring that food manufacturers meet safety standards. In the long run, it not only helps businesses stay compliant but also protects consumers from potential health hazards, said Bhadri.

DGFT exempts certificate of inspection for export of basmati, non-basmati rice to Europe except UK



India has exempted the need for a certificate of inspection for European countries except the UK, Iceland, Liechtenstein, Norway, and Switzerland for export of basmati and non-basmati rice.

A notification has been issued in this regard on Monday which said that exports to other European countries, barring the five, are exempt from this requirement for six months.

For exports, a certificate of inspection is typically needed from Export Inspection Council/ Export Inspection Agency (EIC/EIA).

Certificate of Inspection by Export Inspection Council/ Export Inspection Agency shall not be mandatory for export to remaining European countries with effect from the date of this notification for a period of six months i.e., till 09.09.2025, the DGFT notification read.

India had banned the export of rice in July 2023 to control domestic inflation and secure food security of the country. This has recently been eased by removing MEP on basmati rice, and allowing export of non-basmati white rice but subject to a minimum export price of USD 490 per tonne. The removal of trade barrier has helped Indian rice exporters regain competitiveness in the overseas markets.

When the ban was imposed initially, only government-to-government export of rice was allowed to ensure food security in those countries. While initially amending the rice export policy, DGFT maintained that the export would be allowed based on permission granted by the government to other countries to meet their food security needs and based on the request of their government.

EU agency says rising temperatures increase mycotoxin risk

Rising temperatures because of climate change are increasing the risk of human exposure to mycotoxins, according to the European Environment Agency (EEA).

A briefing published by the agency looked at health concerns around mycotoxins and how to tackle their spread and prevent contamination. Mycotoxins can contaminate crops, food, and feed.



EEA said mycotoxins pose significant health risks. The toxins can disrupt hormones, weaken the immune system, damage the liver and kidneys, increase the risk of miscarriage, harm unborn children, and act as carcinogens.

Young children aged 1 to 3 and infants under 12 months old are especially vulnerable due to their higher food intake relative to body weight, as are pregnant women and workers in the agricultural, food and feed sector.

According to a European human biomonitoring project focused on chemicals, 14 percent of the adult population in six studied countries are exposed to deoxynivalenol (DON) at levels that are considered harmful to health. This mycotoxin type is frequently found in wheat, maize and barley in temperate regions.

People are exposed by eating contaminated food such as grains and cereals, and products which contain them like bread or pasta. Mycotoxins are absorbed by plants during growth or after harvest and can remain in food even after washing, cooking or processing. This is because some are resistant to heat and typical food preparation methods. Some of the fungi that produce mycotoxins are not visible, or detected by smell or taste.

EEA said climate change is altering fungal behavior and distribution, potentially increasing the risk of exposure to these toxins. A warmer and more humid climate across European regions is promoting a higher prevalence of mycotoxins.

For maize, climate-induced aflatoxin contamination has been linked to food safety concerns, which could also affect international trade. Post-harvest controls such as cooling, cleaning, sorting, and packing steps are also important.

The EEA said future actions to counter mycotoxin contamination could include breeding crops resistant to fungal infection; good agricultural practices, like adapting to environmental conditions including crop rotation to regenerate soil fertility and minimizing the carry-over of mold from one year to the next; as well as using biological controls and predictive models.

New Launches

Paras Dairy launches premium cheese brand Galacia



India's leading dairy company, Paras Dairy (VRS Foods Limited), has launched its premium cheese brand Galacia at Aahar 2025 exhibition, marking a significant milestone in the Indian dairy industry. This launch reflects the company's commitment to quality, innovation, and fulfilling consumer expectations.

Galacia cheese is produced at its state-of-the-art facility in Maharashtra, using high-quality milk sourced from carefully selected farms. Its rich texture, creaminess, and exceptional taste make it an ideal choice for both home consumers and food service professionals. As part of its commitment to excellence, it has invested over Rs 100 crore to meet the evolving tastes of Indian consumers and the rising demand for high-quality cheese. Mr. Rajendra Singh, Managing Director, Paras Dairy (VRS Foods Limited), said, Galacia Cheese is a significant step towards enhancing the consumer experience. Its superior texture and taste make it perfect for a variety of culinary creations.

iD Fresh expands its breakfast range with the launch of instant homestyle Sambar

iD Fresh Food, has forayed in the Rs 5,000 crore ready-to-heat market with the launch of instant and authentic homestyle Sambar. With this launch, the brand aims to expand its convenient breakfast portfolio and offer a complete range for modern consumers who seek both convenience and authentic home-cooked taste.

The company stated that its sambar is set to transform breakfast tables, tapping into the rapidly growing ready-to-heat market, projected to reach \$1.29 billion in 2025 with a 13.41% CAGR through 2029. With more nuclear households and double-income families, demand for high-quality, hassle-free meals is surging. It bridges this gap by blending traditional flavours with cutting-edge food innovation.



Mr. Rajat Diwaker, CEO (India), iD Fresh Food, said, at iD Fresh, we are constantly innovating to bring fresh, wholesome, and convenient food solutions to Indian consumers. Our Ready-to-Heat Fresh Sambar is designed to complete the breakfast experience, making it easier than ever to enjoy a delicious, homemade-style meal without the time-consuming preparation. We are confident that this launch will redefine how consumers experience Sambar at home.

Its fresh sambar uses advanced thermisation technology for heat treatment, and is free from preservatives or additives. Made with 11 premium ingredients and whole vegetables, it offers rich, natural flavours reminiscent of homemade meals. Ready in minutes, it's a clean, fresh, and nutritious choice for busy households. This new addition perfectly complements its popular Idly & Dosa Batter, Parotas, and Chutneys, making breakfast a complete and enjoyable experience.

Ms. Enakshi Dasgupta, Head of new product development, iD Fresh Food, said, our mission has always been to create products that uphold the highest standards of freshness and quality. We have carefully sourced ingredients and perfected the recipe to bring consumers a truly homestyle Sambar that is convenient, authentic and nourishing.

Tata Tea Premium launches Tata Tea Premium Care



Tata Consumer Products Limited (TCPL), continues to innovate in the premiumisation and wellness category, adapting to the evolving needs of s consumers. Strengthening its commitment to quality and well-being, Tata Tea Premium, Desh Ki Chai launched Tata Tea Premium Care—an expertly crafted blend with the natural goodness of Tulsi, Ginger, Brahmi, Elaichi, and Mulethi. Through its commitment to consumer-centric innovations, it is redefining everyday beverages, transforming them into purposeful experiences that resonate with the preferences of modern consumers.

It is a perfect blend of taste and wellness, crafted for India's love for strong chai with the added goodness of natural ingredients. Designed for consumers who seek a strong cup of tea, it seamlessly combines kadak chai with the benefits of natural ingredients. With trust and reliability at its core, this special blend is tailored for today's lifestyle.

Mr. Puneet Das, President, Packaged Beverages (India & South Asia), Tata Consumer Products, said, Tata Tea Premium Care is a natural extension of our premiumisation strategy. Indians have a strong emotional connect with tea, and with this new offering, we are elevating the everyday tea experience by incorporating the goodness of time-tested natural ingredients known for their wholesome goodness in their daily cup of chai. As consumers become more mindful of their wellness choices, we believe this unique blend will resonate deeply with them.

Marico unveils game-changing innovation with launch of Saffola Cuppa Oats



Marico, one of India's leading FMCG companies, is set to redefine the convenience in the Oats category with the launch of Saffola Cuppa Oats—a delicious, nutritious, and hassle-free snack tailored for the fast-moving consumers.

It is ready in 4 minutes by just adding boiling hot water, and will be available in two flavours - Magic Masala and Spicy Mexicana, along with a delightful blend of oats, millets & crunchy multigrain bites. Not only does the product guarantee a masaledaar flavour with crunchy bites but also is high in fiber and acts as a source of protein. True to its 'No Nasties' promise, the product is crafted as 'No Maida', 'No Artificial Flavours', 'No Colours', 'No Preservatives', and 'No Palm Oil', making it a better-for-you snack without compromising on taste.

Designed for minimal effort and maximum flavour, it ensures that new-age consumers that comprises of working professionals, young adults and students can enjoy a delicious snack without hampering their schedules. Whether it's a rushed morning, a midday boost, or a late-night craving, it delivers a seamless and satisfying experience, combining taste, nutrition, and ease of preparation in just four minutes, delivering on its promise of 'Masaledaar taste, no time waste'.

It will be currently available in leading retail stores and quick-commerce platforms, making it the perfect go-to snack for modern consumers.

Mr. Nilanjan Roy Choudhury, Business Head – foods business at Marico Ltd., said, at Marico, we are committed to continuous innovation that meets the evolving health needs of our consumers. We recognised that modern consumers crave for a snack that delivers flavour and nutrition without compromising on the chores of their busy life. To bridge this gap, we curated Saffola Cuppa Oats, a category-redefining easy-cook oats offering a quick, tasty, and nutritious mess-free snack that fuels their ambitions and effortlessly fits into their dynamic lifestyles. This unique product represents a fusion of modern convenience and wholegrain goodness, designed for today's fast-moving world.

Patanjali Foods to Set Up Oil Palm Mill in Mizoram to Boost Edible Oil Sector

Patanjali Foods Ltd. is set to establish an oil palm mill in Mizoram, a move aimed at strengthening India's edible oil retail sector. The mill, which will be located in Liapha, Lawngtlai district, is expected to be completed within a year, according to an official statement.

Two senior executives from Patanjali Foods met with Mizoram Chief Minister Lalduhoma in Aizawl to discuss the project. The company plans to source oil palm from farmers in Serchhip, Lunglei, Lawngtlai, and Siaha districts, providing a significant boost to the region's agricultural economy.



During the discussions, the Chief Minister acknowledged the challenges faced by oil palm cultivators in the southern districts and outlined the state government's plans to expand oil palm farming. In response, Patanjali Foods officials assured their commitment to supporting farmers and promoting increased cultivation in the region. The establishment of this mill aligns with India's broader push for self-sufficiency in edible oil production, reducing dependence on imports while creating new economic opportunities for local farmers.

Hamdard Foods India Expands into Flavoured Milk Market with 'Hamdard Asli Milkshakes'



Hamdard Foods India, the company behind the iconic RoohAfza brand, has entered the ready-to-drink (RTD) flavoured milk category with the launch of 'Hamdard Asli Milkshakes.' The new range, available in Chocolate, Strawberry, Mango, and Vanilla flavors, is targeted at young consumers and positioned as a thick, creamy, and preservative-free beverage.

Manufactured at Hamdard's Aurangabad facility, the milkshakes are now available across general and modern trade outlets, e-commerce platforms, and the brand's direct-to-consumer (D2C) website. At Hamdard, we recognize the growing demand for convenient and high-quality beverage options. Our new range of Hamdard Asli Milkshakes is a testament to this belief, offering a deliciously thick and creamy drink that kids will love while parents can be assured of its quality. It's the perfect companion for children after school or during playtime, said Mr. Hamid Ahmed, CEO, Hamdard Foods India.

With this launch, Hamdard aims to strengthen its presence in the dairy-based beverage market, leveraging its heritage in health and nutrition.

Adani Wilmar to Acquire GD Foods Manufacturing for ₹603 Crore



Adani Wilmar Ltd, the maker of Fortune edible oil, has announced the acquisition of GD Foods Manufacturing (India), the company behind the popular *Tops* brand of sauces and condiments. The deal values the Delhi-based company at ₹603 crore and will be executed in multiple stages.

Under the agreement, Adani Wilmar will acquire an 80% stake in the first phase, with the remaining 20% to be bought over the next three years. The initial tranche is valued at approximately ₹483 crore and will be an all-cash deal funded through internal accruals or IPO proceeds.

Adani Wilmar stated that the acquisition aligns with its strategy to expand into high-margin, value-added food products. This acquisition strengthens our kitchen essentials portfolio and enhances our ability to deliver high-quality and affordable products to Indian households, said, Mr. Angshu Mallick, MD & CEO of Adani Wilmar.

GD Foods recorded a revenue of ₹386 crore in FY24, with an EBITDA of ₹32 crore. Its *Tops* brand is among the top three players in the tomato ketchup and pickles category. The acquisition will add eight new product categories to Adani Wilmar's portfolio, further solidifying its presence in North India. With this acquisition, Adani Wilmar continues to strengthen its position in the fast-growing Indian food and FMCG sector, capitalizing on rising demand for branded kitchen essentials.

Indian startup turns wasted tomatoes into sustainable leather alternative

Tomatoes hold a prominent place in Indian cuisine, enhancing flavors across diverse dishes. However, an innovative twist has emerged with the transformation of this staple into leather. The Bio Company (TBC), an Indian startup, has pioneered a method to produce bio-leather from tomatoes, now utilized in manufacturing jackets, bags, and shoes. This approach offers a sustainable and animal-free leather alternative.

India annually produces approximately 4.40 billion tons of tomatoes, with 30-35% going to waste. TBC capitalizes on this surplus by converting it into bio-leather. Unlike synthetic leather, this method excludes polyurethane (PU) and polyvinyl chloride (PVC), utilizing natural pectin and organic compounds in tomatoes to achieve a durable, leather-like texture.



The initiative was launched by 26-year-old Pritesh Mistry, who founded TBC intending to create sustainable bio-leather from tomato waste. The company gained recognition by winning the 'Best Innovation' award at the PETA Vegan Fashion Awards in 2021.

Bio-leather is gaining traction in the fashion, accessories, and automotive sectors. Toronto-based Satuhati's founder, Sh. Natasha Mangwani, emphasized its appeal, stating, it's unique because it's PU/PVC-free and completely plant-based. TBC currently produces around 5,000 meters of bio-leather monthly, with market trends indicating potential growth sustainably.

Government Lifts Ban on Broken Rice Exports, Boosting Global Supply



The Indian government has lifted the ban on broken rice exports, which had been in place since September 2022. This marks the removal of the last remaining restriction on rice shipments, a move expected to boost exports and benefit global buyers.

According to a notification from the Directorate General of Foreign Trade (DGFT), broken rice exports have now been placed in the 'free' category, allowing unrestricted shipments. The decision is likely to ease pressure on India's central pool stocks while supporting African nations with lower-priced grain and aiding Asian animal feed and ethanol producers. At present, the Food Corporation of India (FCI) and other agencies hold 36.9 million tonnes (MT) of rice stocks, excluding 31 MT receivable from millers—significantly higher than the buffer requirement of 13.58 MT for April 1.

In FY24, India exported rice worth \$10.41 billion, a 6.5% decline from the previous year due to export restrictions. However, with the lifting of curbs, exports in FY25 are projected to rise by 15%, surpassing a record \$12 billion, driven by strong global demand.

The latest move follows the government's decision in September 2024 to ease restrictions on basmati and non-basmati rice by removing the minimum export price and export duties. This has already contributed to a 22% surge in rice exports during April-January FY25, reaching over \$10 billion compared to \$8.26 billion in the same period last year.

HyFun Foods to expand into onion processing; plans Rs. 500 crore potato processing plant



Gujarat-based HyFun Foods, a major supplier of frozen potato products to global chains like Walmart, KFC, and Burger King, is set to enter the onion processing segment. The company will introduce contract farming for onions in Maharashtra and Madhya Pradesh.

The contract farming model, which we have established for potatoes, can be replicated for onions, Mr. Haresh Karamchandani, Managing Director and CEO of HyFun Group said. A trial plantation of onions will begin in November 2025, with plans to process frozen onion products like cubes and slices for the HoReCA and QSR industries within the next three to four years. We have been working in the Malwa region which covers Indore, Ujjain, Shahjahanpur,

Dewas and Chhindwara. We will be putting up a Rs. 500 crore potato processing plant in Madhya Pradesh between Indore and Ujjain, he further informed. This will be the company's first potato processing unit outside Gujarat.

The company started potato processing in 2015, initially engaging 200 farmers in North Gujarat to produce 10,000 tonnes of potatoes. By 2025, it aims to produce 4 lakh tonnes, involving 7,500 farmers primarily from Banaskantha and Sabarkantha districts. An investment of Rs. 1,000 crore in Gujarat will expand production by an additional 20 tonne per hour for French Fries and four tonne per hour for hash browns.

=====

Tariff for Advertisement in AIFPA Monthly E-Newsletter 'Food Pro'

AIFPA brings out a Monthly E-Newsletter 'Food Pro' to provide information about current industry happenings, Govt. policy & schemes, events, new technology/product developments, regulatory matters, exports, global news, expositions, company news etc. in the food processing sector. The Newsletter is widely circulated free of cost to all related segments throughout the country, as well as to Foreign Embassies, Indian Missions Abroad, International Chambers and Institutions. **Your advertisement in the Newsletter will give you very high wide-angle visibility. All advertisements are in color as per details below.**

Category	Domestic Rate (Rs.)	Intl. Rate (USD)	Size
Full Page	Rs. 9,500/-	125	24 cm H x 17 cm W
Half Page	Rs. 5,000/-	70	12 cm H x 17 cm W
Quarter Page	Rs. 3,000/-	40	12 cm H x 8.5 cm W
Horizontal Strip	Rs. 3,000/-	40	6 cm H x 17 cm W
First Page Strip	Rs. 4,000/-	50	6 cm H x 17 cm W

(5% GST and any other tax is extra as applicable)

Payment can be made by Cheque/DD payable at New Delhi or by Bank Transfer as per details given below.

Name of the Organization	All India Food Processors' Association
Account No.	408329216
Name of the Bank	Indian Bank
Branch & Address	Hauz Khas Branch, 106-107, Aurobindo Place, Hauz Khas, New Delhi-110016
Type of Account	Current Account
IFSC Code	IDIB000H019
GSTIN No. of AIFPA	07AAATA7939A1ZZ
PAN No. of AIFPA	AAATA7939A

NOTE: Special Discount @ 10% to AIFPA Members & Additional 10% discount for publishing in 12 issues together.