



FOOD PRO

Monthly E-Newsletter of All India Food Processors' Association

Report: India–UK FTA and Its Impact on the Indian Agro-Food Sector



Overview: The recently signed India–UK Comprehensive Economic and Trade Agreement (CETA) marks a significant development for India's agro-food and processed food sectors. This agreement provides zero-duty access to nearly 99% of Indian exports to the UK, creating substantial opportunities for Indian food processors and exporters.

Key Benefits for the Agro-Food Sector:

i. Duty-Free Access for Agro & Processed Food Products

Indian agricultural and processed food products will now enjoy duty-free access to the UK market, enhancing competitiveness & market reach.

ii. Preferential Market Access over European Countries

Indian farm produce will benefit from more favorable terms compared to several European exporters, providing an advantage in the UK market.

iii. Specific Food Items with Reduced or Zero Import Duty

- Spices: Turmeric, Black Pepper, Cardamom
- Processed Products: Mango Pulp, Pickles, Pulses
- Marine Products: Shrimp, Tuna, Fishmeal, and Feed—previously subject to 4.2%–8.5% duty—now duty-free

iv. Processed and Value-Added Products Covered

- Ready-to-eat meals
- Frozen and semi-processed foods
- Snack foods, confectionery, and traditional Indian savories
- Spices, sauces, jams, condiments, and beverages

v. Expansion of Labor-Intensive Exports

Products such as leather, footwear, and garments will become more cost-effective in the UK, indirectly supporting allied sectors.

vi. Market Impact in the UK

Reduced import duties are expected to bring down prices of Indian goods—such as food, apparel, and footwear—benefiting British consumers while expanding the reach of Indian brands.

Strategic Implications for the Indian Food Processing Industry

- Improved access to a high-value, quality-sensitive UK market
- Opportunities for technology transfer, innovation in packaging, and cold chain infrastructure
- Support for rural food processing clusters, FPOs, and women-led food enterprises
- Promotion of sustainable and globally aligned food processing practices

AIFPA's Role in the India–UK FTA Discussions

AIFPA has been in regular communication with the UK High Commission in New Delhi. During the course of the FTA discussions, a delegation from AIFPA was invited to provide industry insights. The association actively contributed perspectives on behalf of the Indian agro and food processing sector.

This report aims to inform AIFPA members about the key developments and sector-specific advantages emerging from the India–UK trade agreement. Members are encouraged to assess the new opportunities this FTA presents and explore ways to expand their business footprint in the UK market.

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Food Packaging, Cold Chain, & Logistics Companies	Academia & Research Institutions	Financial Institutions	E-retailers & Aggregators
International/Domestic Buyers & Sellers	Food Safety Regulators	Hospitality Sector	International Organisations



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2	Shell Space - GF	12 sqm	INR 11,000	USD 250
3	Bare Space - Hangar	36 sqm	INR 9,000	-
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5	Bare Space - FF	36 sqm	INR 7,000	-
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*excluding GST @18% extra



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Regulatory & Food Safety Updates

FSSAI CEO emphasises upon 100% inspection of packaged drinking water units



The FSSAI CEO has emphasised upon the need for 100 percent inspection of packaged drinking water units. Chairing a meeting of food safety officials in Hyderabad, the CEO, also called for strengthening of the food safety ecosystem.

FSSAI, CEO, Mr. GKV Rao stressed on rigorous checks, risk based inspection and strict action against food adulteration during the meeting at Greater Hyderabad Municipal Corporation.

He has pledged help to the GHMC, which includes rapid analytical food testing kits and mobile food testing labs aiming at real-time monitoring and strengthening of the food safety enforcement in Telangana.

He also emphasised on public engagement for better food safety awareness, particularly the CEO stressed on awareness campaigns on reducing salt, sugar and oil intake. He also urged the state officials to train food handlers at anganwadis and hostels.

As per reports, several cases of food poisoning were reported from the state in the recent past.

Meanwhile, the meeting was attended by officials from 33 districts of Telangana and other senior officials including the Food Safety Commissioner.

It is learnt that the FSSAI has also asked the state officials to fast track the establishment of the food laboratory in Hyderabad, which will significantly boost the food testing capacity in the state.

SC extends timeline for FSSAI panel to finalise front-of-pack warning labels

In a significant development aimed at improving consumer awareness around packaged foods, the Supreme Court of India has granted an additional three months' time to the expert committee under the Food Safety and Standards Authority of India (FSSAI) to submit its final recommendations on the proposed front-of-pack nutrition warning labels (FOPL).

The committee, which was initially directed by the apex court on April 9 to conclude its report within three months, had sought an extension to complete its evaluation of the FSSAI's draft amendments. These amendments are aimed at ensuring that packaged food products prominently display high levels of sugar, salt, and saturated fat on the front of the pack, thereby enabling consumers to make informed dietary choices.

A bench comprising Justices, Hima Kohli and Sandeep Mehta accepted the request and directed that the committee must now complete its work within the extended timeframe.

The move comes in the backdrop of increasing concerns over the health risks posed by ultra-processed and packaged foods, with rising cases of non-communicable diseases (NCDs) such as diabetes, hypertension, and obesity in India.

The proposed labeling system is expected to bring more transparency to food packaging, especially for ready-to-eat and processed food items, by helping consumers quickly identify products that are high in nutrients of concern.

The proposed FOPL framework is part of a larger effort to align India's food labeling regulations with global best practices, many of which mandate front-of-pack warning labels or simplified rating systems to convey nutritional risk in an easy-to-understand format. The FSSAI is currently reviewing global models, including traffic light labeling and warning symbols, to identify the most suitable format for Indian consumers.

The Supreme Court is currently hearing a public interest litigation (PIL) that seeks stronger regulatory action on food labeling norms and stricter measures to combat misleading packaging. The petitioners have argued that the current back-of-pack nutritional information is often complex and hard to interpret, making it difficult for average consumers to assess the health impact of what they consume.

The court will take up the matter again after the committee submits its detailed report with final recommendations.



Licensing authorities told to scrutinise Annual Returns for credibility of info



The Food Safety and Standards Authority of India (FSSAI) has asked the 'licensing authorities' to scrutinise the Annual Returns submitted by the food businesses for 'credibility of information'.

In an order addressed to the State Food Safety Commissioners and Directors of the Regional Offices, the FSSAI has stated that to verify the credibility of the information, all licensing authorities must scrutinise the Annual Returns submitted by eligible FBOs under their respective jurisdictions.

Further, in case of detection of any discrepancies, inconsistencies, or false declarations upon scrutiny, necessary actions shall be initiated as per the provisions of the Food Safety and Standards Act, 2006, and applicable regulations, the order added.

On December 18, 2020, the FSSAI initiated the filing of Annual Returns for FY 2020-21 onwards exclusively through the online FoSCoS (Food Safety Compliance System) platform. Since then, the submission rate has significantly improved. These returns capture key information, including mandatory production details and currently non-mandatory compliance-related data.

Meanwhile, the food authority has issued an order in January 2024, which introduced the provision in FoSCoS for FBOs to revise/update the already submitted Annual Returns to rectify inadvertent mistakes.

According to Dr. Satyen Kumar Panda, Executive Director (Compliance Strategy), FSSAI, all FBOs eligible for filing Annual Returns are reminded that submission of accurate and complete information in the Annual Returns is mandatory.

In cases where any correction or update is required, FBOs are advised to avail the revision/update facility at the earliest as per the timelines and fee structure prescribed in the said order (of January 8, 2024). It is further reiterated that furnishing false or misleading information shall attract penalty under Section 61 of the FSS Act, 2006; therefore, timely correction of errors is essential to avoid penal action, said Dr. Panda.

U.S. FDA to Scrap 52 Food Standards, Citing Obsolescence and Innovation Roadblocks

In a sweeping regulatory rollback, the U.S. Food and Drug Administration (FDA) announced it will revoke 52 standards of identity-rules that define how specific food products must be formulated and processed-calling them obsolete and unnecessary.



The move impacts categories such as dairy, baked goods, canned fruits, and flavored extracts, and is part of a broader review of over 250 such standards.

These identity standards, originally introduced in 1939 to prevent misleading practices during the Great Depression, have been criticized in recent years for limiting innovation. For instance, rigid rules about cheese composition—such as mandatory moisture and fat content-have made it difficult for manufacturers to experiment with healthier or more sustainable formulations. A significant portion of the standards being eliminated affects the dairy segment, including traditional cheeses like Cheddar, Colby, and Monterey Jack.

Modern food labeling practices, the FDA argues, now offer sufficient transparency through ingredient lists and nutritional disclosures, reducing the need for such tightly defined production standards. FDA Commissioner, Mr. Marty Makary said, antiquated food standards are no longer serving to protect consumers. It is common sense to revoke them.

The agency has previously revoked standards on a smaller scale, such as for frozen cherry pie (2024) and French dressing (2022), but this is the largest overhaul to date. The FDA also issued a direct rule to eliminate 11 outdated standards covering canned fruits and vegetables that are no longer sold in U.S. stores.

In contrast, India's FSSAI continues to enforce detailed food standards, including ingredient-specific norms for dairy, oils, and sweets, under its Food Safety and Standards Regulations (FSSR). While the FSSAI has moved toward flexibility through ingredient disclosure and front-of-pack labeling, it still maintains rigid product definitions to ensure traditional quality and prevent adulteration.

The U.S. move may spark discussion on whether India's food codes need modernization or stronger protection against misbranding.

New Launches

Lotte India Launches PEPERO Biscuit Snacks, Targets ₹2,000 Crore Revenue in 2025



Lotte India, part of South Korea's Lotte Group, has launched its flagship biscuit snack brand PEPERO in the country, with a bold revenue target of ₹2,000 crore for 2025 as a pledge to expand its Indian portfolio. The launch marks the company's entry into India's fast-growing biscuit snack segment.

Available in two variants- Original and Crunchy- PEPERO is positioned in the mass-premium category, with Gen Z consumers as its core target. This is a 'made-in-India' product, slightly sweeter than the Korean version, tailored to Indian taste preferences, said Mr. Milan Wahi,,

Managing Director of Lotte India. With 377 million Gen Z consumers in India, Wahi noted that the launch is aligned with shifting snacking habits driven by lifestyle, identity, and emotional resonance. PEPERO celebrates diversity, he added.

Lotte has invested ₹475 crore in its Rohtak manufacturing facility in Haryana, the company's first outside Korea. Of this, ₹225 crore is earmarked specifically for the PEPERO business, while ₹15 crore will fuel the brand's marketing campaign.

India is the first launch market outside Korea, with exports planned to the Middle East and Far East. Lotte also plans to introduce India-specific PEPERO variants shortly. Globally, PEPERO is Korea's No. 1 biscuit snack, with an existing market value of USD 1.3 billion, and Lotte aims to scale it to USD 13 billion in the next decade.

As India's biscuit and snack segment witnesses rising demand for *globally inspired but locally adapted* products, companies like Lotte are tapping into this appetite with affordable indulgence, localized flavors, and smart pricing. With regulatory stability, strong manufacturing infrastructure, and an export-friendly base, India is fast becoming a launchpad for global snack brands.

Guardian Healthcare launches ayurvedic honeysticks

Guardian Healthcare Pvt. Ltd., announced the launch of a category-first innovation, ayurvedic honeysticks infused with shilajit + saffron and ashwagandha. With this bold step into functional ayurveda, it merges ancient Indian adaptogens with modern-day convenience, offering a delicious new way to support energy, vitality, and stress resilience, anytime, anywhere.

Crafted for India's always-on consumers, these 8g single-serve sticks deliver potent actives in a base of pure, natural honey. It combines 400mg of premium shilajit resin with 2mg of high-grade saffron to support stamina, male vitality, and energy. Meanwhile, the ashwagandha honeystick delivers 400mg of pure ashwagandha extract, known to reduce stress, enhance calmness, and promote sustained energy throughout the day.



Mr. Ashutosh Taparia, Managing Director & Board Member, Guardian Healthcare Pvt. Ltd., said, at GNC India, we don't just follow trends, we set them. The Honeysticks are more than just a new format, they are a movement toward effortless wellness. We have taken two of Ayurveda's most respected nature-based ingredients and transformed them into a daily ritual that fits your pocket, your pace, and your palate. Tear it, taste it, and let the transformation begin.

Mr. Balaji Uppala, CEO of GNC India, said, consumers today want more than nutrition, they want simplicity, science, and soul in one product. That's exactly what our Honeysticks deliver. They are Ayurvedic, but cool. Functional, but flavourful. Whether you are chasing a deadline or a dumbbell, this is your moment of calm and strength, rolled into one stick of honey.

Evocus Enters Sports Hydration Market with New Electrolyte Drink



Functional beverage brand Evocus, best known for its black alkaline water, has made its foray into the ready-to-drink sports hydration category with the launch of Hydration IV Electrolytes Drink. Positioned as a clean-label, fast-acting hydration solution, the new product is targeted at India's growing base of health-conscious consumers who are seeking functional beverages that go beyond basic thirst-quenching.

In a media release on Wednesday, the company said this expansion marks a strategic step toward strengthening its presence in the premium wellness beverage segment. With Hydration IV, Evocus aims to tap into the evolving demand for high-performance, convenient hydration

solutions and is eyeing a 4X revenue growth by FY26.

The Indian consumer is waking up to the importance of hydration beyond thirst-quenching, said Mr. Aakash Vaghela, Founder and Managing Director of Evocus. As the wellness movement accelerates, there's a massive white space in the market for clean, high-performance hydration solutions. Hydration IV is our bold step in that direction—functional, clean, and convenient.

PepsiCo Unveils Prebiotic Pepsi to Woo Health-Conscious Consumers



To rejuvenate its flagship cola, PepsiCo is launching a prebiotic version of Pepsi this fall, targeting health-conscious consumers and fans of functional beverages. The new lineup, available in classic Cola and Cherry Vanilla flavors, will debut online in late 2025 and hit retail shelves in early 2026.

Each 12-ounce can of Pepsi Prebiotic Cola contains 3 grams of prebiotic fiber, 5 grams of cane sugar, 30 calories, and no artificial sweeteners—a composition designed to appeal to younger consumers seeking gut-health benefits without sacrificing taste.

From the iconic blue can to Pepsi Zero Sugar, the company's portfolio has always evolved with consumer preferences, and Pepsi Prebiotic Cola represents the next leap forward—delivering flavor, function, and flexibility to consumers seeking more from their soda experience. The

launch is also seen as a response to Coca-Cola, which earlier this year rolled out a prebiotic soda under its Simply juice brand. Both companies are now actively competing in a growing space where flavor, function, and low sugar content are the new must-haves.

The rollout of Pepsi Prebiotic Cola aligns with increased federal scrutiny of sugary beverages. PepsiCo's new product line appears to preemptively answer those criticisms, positioning its core cola brand as a vehicle for functional wellness. While the reformulated Pepsi is not a low-sugar beverage per se, its use of prebiotics and limited sweeteners may help bridge the gap between indulgence and health.

Whether the new line can reverse Pepsi's broader volume declines remains to be seen, but with early online availability and plans for a national rollout in 2026, the company appears confident. PepsiCo claims that it is not just launching another soda; rather, redefining what a cola can be.

Nutrica forays into honey category with Nutrica Bee Honey range

Nutrica Foods, a lifestyle and wellness brand by BN Group, has forayed into the honey category with the launch of Nutrica Bee Honey, a range of purpose-led variants designed for energy, fitness, and immunity.

With health-conscious living becoming a priority for millions of Indians, its entry into honey comes at an opportune time. Known for its functionally designed cooking oils, the brand is now extending its wellness promise with a superfood that has been a staple in Indian households for centuries, honey.



The pro-energy multiflora honey features a natural blend of diverse flora, rich in antioxidants and nutrients, to provide sustained energy throughout the day. The pro-fitness lemon infused honey combines the natural sweetness of honey with the tang of lemon, aiding digestion, metabolism, and weight management. The pro-immunity tulsi infused honey harnesses the medicinal power of tulsi to strengthen immunity and offer relief from common coughs and colds.

Mr. Sparsh Sachar, Director and Business Head, FMCG, Nutrica, BN Group, said, Nutrica Bee Honey is not just a new product, it's an extension of who we are and what we stand for. We have built Nutrica to support modern, active lifestyles with products rooted in both tradition and innovation. With our honey range, we're offering a clean, natural solution that aligns with evolving wellness needs. It's these purposeful choices that reflect the larger commitment BN Group has always upheld, creating everyday essentials that help nurture healthier communities.

Nestlé Purina expands the Friskies range



Nestlé Purina is expanding its popular Friskies range with two new dry cat food variants—Meaty Grills and Indoor Delights, designed to keep cats healthy and active. Meaty Grills combines the taste and nutrition of chicken, turkey, lamb and vegetables, while Indoor Delights packs the goodness of chicken, salmon, tuna and vegetables. Indoor Delights has the added benefit of helping reduce hairball formation and litter odour. Both recipes provide 100% complete and balanced nutrition.

Ms. Pallavi Anand, Business Head, Nestlé Purina India, said, At Nestlé Purina, we understand how important it is for pet parents to give the best nutrition to their pets. Friskies is recognised globally for its wide range of products and flavours with a rich history, dating back to the 1930s. With the launch of the new range of Friskies cat food, we are excited to offer tasty and nutritious products that embody our expertise in pet nutrition.

Crèmeitalia brings bold new flavours to everyday cheese



Crèmeitalia announced the launch of four new products designed for versatile, flavour-loving kitchens, a smooth, velvety cheese sauce and four luscious varieties of cream cheese, including Korean Chilli, Herb Garlic, and Jalapeño.

Created with authentic ingredients, the new range is undoubtedly your new everyday essential. The new line-up includes the creamy, cheese sauce made for sandwiches, veggies, pastas, and

more. Korean Chilli Cream Cheese brings a fiery twist made for those infamous Korean buns. Two absolute must-haves are the Herb Garlic Cream Cheese and Jalapeño Cream Cheese, ready for snacking, wraps, and everything in between.

Mr. Prateek Mittal, CEO of Crèmeitalia, said, we are tapping into the evolving needs of chefs and cheese lovers who are looking for easy, flavour-packed cheese options for everyday use. The Korean Chilli Cream Cheese, for instance, alludes to the rising popularity of Korean cuisine in the country, while the Cheese Sauce is that all-rounder everyone needs. Every flavour has been thoughtfully curated to bring both convenience and creativity into your kitchen.

ITC Ashirvaad launches Boga Atta for Assam market

ITC Ashirvaad launched a Aashirvaad Boga Atta for its discerning consumers in Assam. A fine white atta especially designed to meet the region's culinary needs.

For the homemakers of Assam, cooking is more than a routine, it's an expression of love. Whether it's the joy of serving soft luchis at breakfast or Rotis for dinner, mothers in Assam constantly strive to bring delicious and wholesome meals to the table.

Aashirvaad Boga Atta crafted with superior quality wheat and made using an advanced milling process, offers the perfect balance of taste, and hygiene. Its fine white texture makes it ideal for preparing a wide range of local favourites, from fluffy luchis and Rotis to other traditional Assamese dishes like pithas, ensuring a delicious and satisfying experience in every bite.



Mr. Anuj Rustagi, Chief Operating Officer–Staples and Adjacencies, Foods Division, ITC Ltd, said, with the launch of Aashirvaad Boga Atta, we are bringing Assamese families an atta that matches regional specifications of taste and quality. This launch is a testament to Aashirvaad's commitment to regional relevance and our mission to bring uncompromising quality to every Indian kitchen. With Aashirvaad Boga Atta, mothers no longer have to choose between taste, hygiene, and health-they can have it all. Because when it comes to feeding the family, every meal should be a celebration of care.

Sitaphal ice cream is back at Naturals!



Naturals Ice Cream announced the return of its signature Sitaphal ice cream. Available across all outlets, the brand's official website, and leading delivery platforms.

Prepared using only three ingredients, sitaphal, milk, and sugar, this flavour highlights its commitment to simplicity, quality, and authenticity. While the recipe may appear straightforward, the process behind it reflects a deep attention to detail. Sitaphal is a delicate and labour-intensive fruit to handle, and it employs a specially developed, in-house machine to meticulously remove the seeds while preserving the fruit's texture and taste. The result is a flavour that stays true to the nature of Sitaphal. That unmistakable grainy-soft feel, a perfectly

mellow sweetness, and a flavour that instantly rings familiar.

Cornitos monsoon snacks: Health, comfort & crunch

Monsoons often bring a shift in eating habits, with many reaching for fried, indulgent snacks. Cornitos aims to flip that script with a range of health-forward alternatives including corn nuts, roasted supermix, sunflower & pumpkin kernals, flavoured cashews & almonds, coated green peas, and party mix, designed to deliver crunch and comfort without compromising wellness. Rich in nutrients and perfect for guilt-free indulgence, these snacks are ideal for rainy-day routines like a quiet balcony moment with tea, an energetic work-from-home session, or a cosy binge-watch evening.



To elevate the monsoon experience, it has newly revamped crusties puffs range curated for every mood and moment. From the sweet heat of honey chilli potato balls, the bold kick of Korean chilli, the creamy tang of sour and cream, the cheesy comfort of classic cheeseballs, to the zesty punch of fiery peri peri, these thoughtfully designed assortments cater to both convenience and taste. These are baked, not fried format; made from rice grits, corn, and potato flakes using corn oil. Free from gluten and cholesterol, and packed in quirky, comic-style packaging, making it easy to stay healthy without giving up on comfort.

News Briefs

Bikaji enters joint venture with Chaudhary Group



Bikaji Foods International Limited has approved the execution of the joint venture cum shareholders' agreement to be entered with Nepal's leading conglomerate, Chaudhary Group. The joint venture marks its commitment to strengthening its brand presence in the Nepalese food market and a significant milestone in its international growth strategy.

The partnership will focus on manufacturing, trading and marketing its portfolio categories in Nepal, combining the expertise of both companies to grow the market in Nepal. As per the terms of Agreement, the joint venture company will be equally owned by BFIL and CG Foods (50:50); both parties will infuse capital in one or more tranches to build a state-of-the-art facility in Nepal to ensure that the consumers get to experience premium and authentic ethnic snacks and sweets with minimal turnaround time.

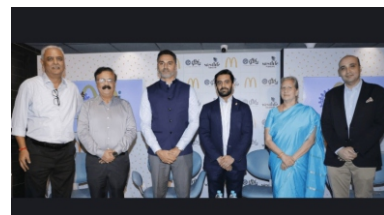
Mr. Deepak Agarwal, Managing Director of Bikaji Foods International, said, this joint venture marks a pivotal milestone in Bikaji's global growth journey and promotes our strong conviction in Nepal's potential as a key strategic market. With CG Group's strong market leadership and deep local insights, we are confident in our ability to deliver high-quality, affordable products that resonate with the consumers in Nepal. Beyond commerce, this partnership seeks to create enduring value-empowering communities, fortifying supply chains and enhancing Nepal's food ecosystem.

Mr. Varun Chaudhary, Director of CG Foods Nepal Limited, said, this collaboration reaffirms our commitment to bringing world-class food innovation to Nepal, while expanding and strengthening our local capabilities. Our joint venture with Bikaji is not just about product excellence-it's about creating long-term value for Nepal from generating employment to strengthening supply chains, this partnership has the potential to accelerate Nepal's food sector and set new benchmarks in quality and accessibility. We envision making the rich, diverse flavours of India a seamless part of daily snacking in Nepal.

CSIR-CFTRI with McDonald's propels healthy eating with new 'Protein Plus Slice'

CSIR-CFTRI, Mysuru, and McDonald's India have now developed 'Protein Plus Slice'. The collaborative product developed by the leading Mysuru-based food research institute and McDonald's India (West and South) is suitable for a wide range of dietary preferences.

Protein Plus Slice is made from 100% vegetarian ingredients, including soy and pea protein, and contains no artificial colours or flavours. It is also free from onion and garlic. The collaborative venture follows close on the heels of their first partnership for the multi-millet bun. Now the 'Protein Plus Slice' has been launched across 440 McDonald's outlets in West and South India.



Each slice contains 5 gram of protein, and can be added to any burger based on customer choice for greater nutrition, they added. The CFTRI scientists took nearly six months to develop the product in partnership with McDonald's. The team involved in developing the slice included Jyothilakshmi, Chetana R., Sachin Eligar, Giridhar, Prabhasankar, Aashitosh Inamdar, and Sudheer Yanam, CSIR-CFTRI stated.

Mr. Shatadru Sengupta and Ms. Sulakshna Mukherjee, representing McDonald's, were present during the unveiling of the protein slice at the event, which was attended by Dr Sridevi Annapurna Singh, CFTRI, Director and Dr V. Prakash, former Director, CFTRI, among others.

According to CFTRI, the collaborative project between Symega, CFTRI, and McDonald's focused on developing improved plant-based protein slices for burgers with enhanced texture, flavour, and nutritional value. With the growing demand for sustainable and healthier food options, plant-based protein slices have emerged as a versatile and nutritious alternative to traditional slices. These slices are crafted from various plant-derived ingredients to mimic the texture, flavour, and sensory experience of animal-based proteins while offering environmental and health benefits, it added.

Protein Plus Slice was formally launched at an event in Mumbai and was unveiled during a national symposium on plant proteins held at the CFTRI campus in Mysuru.

In today's demand for healthy eating, the multi-millet bun and protein slice are opted for weight management, improved metabolism, digestion, which is because of their nutritional profiles, high fibre content, and low glycemic index.

Cull Bird Single Window facility for five regions inaugurated by Telangana Poultry Federation in Hyderabad



The Telangana Poultry Federation (TPF), officially inaugurated the Cull Bird Single Window for five regions building at Pedda Amberpet, near the Outer Ring Road (ORR), Hyderabad.

The new facility marks a significant milestone in strengthening infrastructure and operational efficiency for the poultry sector in Telangana and neighbouring States.

The inauguration ceremony was led by Mr. Malreddy Ranga Reddy, Mr. Ibrahimpatnam and Mr. Kasireddy Narayana Reddy, Ex-ZP Chairman, NLG & Ex-APPF President, graced the event as chief guest.

Mr. Reddy said, this building is more than infrastructure-it symbolises unity, progress, and our Federation's unwavering commitment to empowering poultry farmers. He highlighted the building's role as a centralised hub to support cull bird marketing, creating transparency and efficiency in services.

Mr. Uday Singh Bayas, IPEMA/Poultry India president, said, this initiative aligns with our mission for sustainable growth and marks a new chapter in poultry infrastructure development.



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.**

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Upcoming Events

Event : **Refcold India-2025**
 Dates : 18-09-2025 to 20-09-2025
 Place : Pragati Maidan, New Delhi
 For information, contact :
Mr. Rohan Chopra
 M:- 9873201377
 E-mail:- rohan.chopra@informa.com



Event : **India Food-2025**
 Dates : 05-11-2025 to 07-11-2025
 Place : Bangalore
 For information, contact :
Ms. Shailja Goswami
 M:- 8448482489
 E-mail:- shailja.goswami@icfa.org.in



Event : **World Food India-2025**
 Dates : 25-09-2025 to 28-09-2025
 Place : Pragati Maidan, New Delhi
 For information, contact :
Mr. Rameshwar Maurya
 M:- 8744088116
 E-mail:- maurya@aifpa.net



Event : **Drinktec India-2025**
 Dates : 13-11-2025 to 15-11-2025
 Place : Bombay Exhibition Centre, Mumbai
 For information, contact :
Ms. Avisha Desai
 T:- 022-42554710
 E-mail:- info@mm-india.in



Event : **Indian Ice Cream Expo-2025**
 Dates : 06-10-2025 to 08-10-2025
 Place : Yashobhoomi, Dwarka, New Delhi
 For information, contact :
Ms. Seema
 M:- 7021555160
 E-mail:- seema@advanceinfomedia.com



Event : **World Mithai Namkeen Convention & Expo-2025**
 Dates : 19-12-2025 to 21-12-2025
 Place : Yashobhoomi, Dwarka, New Delhi
 For information, contact :
Aim Events
 M:- 8291918484
 E-mail:- wmnc@advanceinfomedia.com

