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FOOD PRO

Monthly E-Newsletter of All India Food Processors' Association



India
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3-5 September 2025



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Regulatory & Food Safety Updates

Sh. Rajit Punhani takes charge as CEO, FSSAI



Sh. Rajit Punhani, a 1991-batch IAS officer from the Bihar cadre, has taken charge as the Chief Executive Officer of the Food Safety and Standards Authority of India (FSSAI), succeeding Sh. GKV Rao, who retired on August 31.

With over 30 years of experience in public administration, Sh. Punhani has worked across domains such as finance, health, taxation, governance, and social security. Before this role, he served as Secretary in the Ministry of Skill Development and Entrepreneurship, and earlier as Secretary, Rajya Sabha, and CEO of Sansad TV.

An alumnus of St. Stephen's College (Economics Hons) and IIM Bangalore (MBA in Finance), Punhani brings a blend of policy expertise and administrative leadership to the FSSAI.

FSSAI notifies norms for dehydrated tarragon prescribing standards

The FSSAI has notified regulations for dehydrated tarragon and prescribed standards for the same.

According to the regulations, dehydrated tarragon (vilayti damnak), means the dried leaves obtained from perennial plant *Artemisia dracunculus* Linnaeus, belonging to the family Asteraceae.



The standards prescribed under the notified regulations lay down that the moisture content, % by mass (Maximum) should be 10, total Ash, % by mass on dry basis, (Maximum) 12, acid-insoluble ash, % by mass on dry basis, (Maximum) 1.5, volatile oil content, ml/100g, on dry basis (Minimum) 0.6, no foreign matter, extraneous matter, %, (Maximum) 1, broken stems in form of whole or cut leaves, %, (Maximum) 3 and yellow or brown leaves, %, (Maximum) 15.

Similarly, the standards for dehydrated tarragon powder were also notified wherein moisture content, % by mass (Maximum) is set at 10, total Ash, % by mass on dry basis, (Maximum) 12, acid-insoluble ash, % by mass on dry basis, (Maximum) 1.5 and volatile oil content, ml/100g, on dry basis is set at (Minimum) 0.5.

Tarragon is a herb used to flavour various dishes and food products, often used in seafood and sauces, mostly in Western cuisines.

FSSAI notifies labelling norms for mixture of coffee and chicory

The national food regulator has notified labelling regulations for mixture of coffee and chicory, which shall come into force on July 1, 2026. Now, the FBOs are required to mention the percentage of coffee and chicory on the package.



The regulation called the Food Safety and Standards (Labelling and Display) First Amendment Regulations, 2025, prescribed the front of the pack and back of the pack labelling requirements for any package having mixture of coffee and chicory.

According to the regulations, every package containing a mixture of coffee and chicory shall have label declaration on the front of the package as,

COFFEE BLENDED WITH CHICORY
THIS MIXTURE CONTAINS
COFFEE..... PERCENT
CHICORY..... PERCENT

Or COFFEE BLENDED WITH CHICORY
THIS MIXTURE CONTAINS
COFFEE%, CHICORY%

Similarly for instant coffee-chicory mixture, the same labelling norms will be applicable.

The FSSAI has regulations specified for Coffee and Chicory mixture under 2.10.4 of the FSS Food Products Standards and Food Additives Regulations 2011. According to the regulations, The coffee content in the mixture shall not be less than 51 percent by mass.

FSSAI Mandates Menu Transparency: Sugar and Oil Details to Tackle India's Obesity Challenge



In a significant step toward promoting healthier eating habits, the Food Safety and Standards Authority of India (FSSAI) has issued an advisory asking restaurants and hotels across the country to clearly display the sugar and oil content of the food items listed on their menus.

Rising Obesity Concerns:- India is witnessing a worrying surge in obesity and lifestyle-related health issues. According to recent projections, over 440 million Indians could be impacted by obesity in the near future if corrective measures are not taken. Excessive sugar and oil consumption, particularly from restaurant-prepared meals has been identified as one of the major contributors.

Why Ingredient Transparency Matters:- The FSSAI's directive is designed to empower consumers with knowledge about what goes into their meals, enabling them to make informed choices. Health experts believe that such transparency can also push restaurants to adopt healthier cooking practices, as diners may favor eateries that serve balanced and lighter meals.

A Step Toward Responsible Food Service:- This move is part of FSSAI's broader campaign to improve public health through regulatory measures. By urging food businesses to be more accountable, the regulator hopes to bridge the gap between consumer awareness and industry practices. The initiative is also aligned with India's long-term public health goals, including reducing the burden of non-communicable diseases (NCDs) such as diabetes, heart disease, and hypertension, which are closely linked to diet and nutrition.

Industry and Consumer Impact

Restaurants & Hotels: Will need to reassess their menu engineering, possibly reformulating recipes to highlight healthier options.

Consumers: Will gain the ability to compare dishes not only by price and taste but also by nutritional value.

Public Health: Could see gradual improvement as transparency drives both awareness and accountability.

Looking Ahead:- While the advisory is still at an early stage, it signals the government's intent to create a culture of nutritional transparency in the food service sector. Experts believe that if implemented widely, this measure could be as transformative as calorie labeling initiatives adopted in countries like the U.S. and U.K., which have already shown positive public health outcomes.

Centre amends vegetable oil products, production & availability (Regulation) Order, 2011

The Department of Food and Public Distribution (DFPD), Ministry of Consumer Affairs, Food and Public Distribution, Government of India, has notified an amendment to the Vegetable Oil Products, Production and Availability (Regulation) Order, 2011 (VOPPA Regulation Order, 2011). Originally issued under the Essential Commodities Act, 1955, the order was framed following the repeal of earlier regulations by the Food Safety and Standards Act, 2006.



The amendment seeks to align the order with institutional changes brought about by the 2014 merger of two key directorates and to strengthen data collection mechanisms in the edible oil sector through the incorporation of provisions under the Collection of Statistics Act, 2008.

This regulatory enhancement is designed to benefit both consumers and stakeholders across the edible oil value chain. With improved visibility on domestic production, imports, and stock levels, the Government will be equipped to undertake timely policy interventions-such as adjusting import duties or facilitating imports-to correct supply-demand imbalances. This will contribute to stabilising retail prices and improving the availability of edible oils nationwide.

The amendment enhances transparency, facilitates better market intelligence, and supports evidence-based policymaking. It enables closer monitoring of production and stock positions, ensuring consistent availability of edible oils and supporting the Government's national food security objectives.

Stakeholder consultations were held with key bodies, including the Food Safety and Standards Authority of India (FSSAI), the Department of Animal Husbandry, and various edible oil industry associations. Industry associations have expressed strong support for the initiative and are encouraging their members to register through the National Single Window System (NSWS) and submit monthly returns via the official VOPPA portal. To improve user experience and encourage timely compliance, the VOPPA portal (<https://www.edibleoilindia.in>) has been upgraded with a more intuitive interface. Return submission forms have been simplified and redesigned for ease of use.

The integration of the Collection of Statistics Act, 2008 empowers the DFPD to enforce data submission requirements more effectively, ensuring the development of a robust, actionable database. This will aid in strategic policy planning, facilitate timely government responses to supply chain challenges, and further national food security goals.

All edible oil processors, manufacturers, re-packers, and related entities are urged to comply with the updated regulations and submit their production returns online via the official portal at <https://www.edibleoilindia.in>.

New Launches

Drix Redefines Soda with India's First Prebiotic Line



Drix has unveiled its first line of prebiotic sodas, signaling a major shift in India's beverage landscape. The launch marks the brand's entry into the functional drinks category, with plans to expand into sparkling waters, clean energy gels, and other “better-for-you” products designed for everyday wellness.

Unlike conventional sodas, which are loaded with sugar and deliver no nutritional benefits, Drix sodas are infused with prebiotics-ingredients that support gut health. The move addresses two pressing realities: India's massive soda consumption and the nation's alarming fibre gap. Urban Indians consume just 15g of fibre per day, less than half the recommended 31g, highlighting the disconnect between diets and functional nutrition.

Mr. Rahul S. Stephen, co-founder & CEO of Drix, said, India has one of the largest soda markets in the world, yet consumers get almost nothing from it. Gen Alpha won't drink the sodas we grew up with-and that's exactly the shift we're building for. Beverages should be more than just sugar, and Drix is our answer to that.

Mr. Bikash Parik, co-founder & CMO, added, we are not just building a beverage; we're building a culture-forward brand. Drix is about more than what's in the can-it's about lifestyle, values, and community. From design to voice, we want Drix to feel like a movement, one that celebrates wellness, creativity, and connection. With its first drop, Drix aims to challenge what soda can be-transforming it from a sugary indulgence into a functional, culture-driven choice for the next generation of consumers.

Dam Good Fish launches '7 Days, 7 Craves'

Dam Good Fish is turning up the passion in home kitchens with its new campaign, '7 Days, 7 Craves'. The campaign includes seven new bold, regionally inspired flavours, each designed to correspond to a day of the week, with a uniquely craveable seafood experience.

Inspired by regional favorites like fiery Andhra-style Masala Fry, tangy Konkan Green Chilli Fish, and rich Goan Recheado Bangda, Dam Good Fish is introducing seven bold new flavors: Chili Garlic, Garden Mint, Cajun-Spiced, Kali Mirch, Smoky Charcoal, Achari, and Spicy Grill. These twists offer a fresh take on everyday seafood and elevate every meal with effortless flair.



Mr. Shailesh Patel, Co-Founder of Dam Good Fish, said, we wanted to solve the weekday dinner problem with something exciting, but easy. By launching seven new flavour variants, each rooted in India's diverse regional culinary traditions, we're making it easier and tastier for people to fall in love with fish again, and hopefully, with fish forever.

ORSL expands its hydration portfolio with ORSL Zero



ORSL announced the expansion of its electrolyte and hydration portfolio with the launch of ORSL Zero, an electrolyte drink with zero added sugar and made with real mango pulp. With this launch, Kenvue reinforces its commitment to providing a holistic science-backed portfolio of hydration solutions that help meet the evolving and varied needs of Indian consumers. Crafted for everyday wellness, it combines three vital electrolytes with real mango pulp and zero added sugar offering hydration that is both tasty and guilt free.

Mr. Prashant Shinde, Business Head – self-care, Kenvue India, said, In the recent years, we have seen acceleration of health and wellness with consumers increasingly seeking nutritious solutions. With ORSL Zero electrolyte drink mango, we offer a solution to discerning consumers who are seeking rehydration solutions with indulgence of the most-loved taste of mango. The electrolyte drink promises to help deliver rehydration with the indulgence of mango, with a benefit of zero-added sugar.

Mr. Nagarajan Ramasubramaniam, Senior R&D Director, Kenvue, said, Non-Diarrheal Dehydration is often underestimated, especially among those with lifestyle-related or chronic health conditions. It can quietly impact energy levels, cognition and recovery. ORSL Zero electrolyte drink mango is scientifically formulated to support rehydration with its blend of fluid and electrolytes while its zero added sugar profile makes it suitable for those conscious about calorie consumption.

Phab launches savoury protein bar



Phab has launched a savoury protein bar – the Bhel Bars, as part of its new Street Collection, making one of the country's most loved snacks portable, protein-packed, and cleaner than ever before.

These bars dare to be bold, they embrace the flavours of widely-loved chaat in 3 variants - The OG Bhel, Curry Leaf Podi and Peri Peri. These are 'Not Your Sweety' - These savoury protein bars embrace the flavour of real Indian snacking while delivering 10 grams of clean plant protein to fuel your day and also featuring Chana Jor - the widely loved crunchy street snack known for its protein and punch, adding texture to every bite.

Ms. Gayatri Chona, founder of Phab, said, Bhel has always been part of my life – whether it was during college breaks or a quick snack today. But traditional Bhel isn't exactly something you can eat on the go, and it doesn't give you the protein you need to stay full and energised. Our Bhel Bars keep the crunch, tang, and spice while adding 10 grams of plant protein to fuel busy days, workouts, meetings, or even your evening drink plans. It's the snack I always wanted for myself, so we created it.

iD Fresh adds traditional favorites Puran Poli, Thepla

India's most loved fresh food brand, has announced the launch of two exciting additions to its flatbread category—iD Thepla and iD Puran Poli. With these new offerings, iD continues its journey of innovation by reimagining regional favourites through a modern, trustworthy lens, while staying rooted in India's rich culinary heritage.



Soft, spiced and preservative-free, iD Thepla offers a ready-to-eat flatbread perfect for tiffins, travel or quick meals. Alongside it, iD Puran Poli brings the authentic sweetness of tradition in a clean-label format, backed by modern food safety. Free from preservatives and additives, both products reflect iD's commitment to purity, consistency, and flavour in a category often dominated by unorganised options.

Mr. Rajat Diwaker, CEO- India, iD Fresh Food, said, Thepla and Puran Poli are more than just flatbreads-they're comfort foods for millions. But until now, consumers had to choose between freshness and convenience. With these launches, we're offering consistent, safe, and delicious options in a segment that has seen little organised innovation. This reflects our continued commitment to serve India's diverse culinary needs with products that are both rooted and ready.

iD's Puran Poli and Thepla are crafted to bring consumers the authentic taste of tradition without the effort of hours in the kitchen. Made with zero preservatives, zero additives, and clean-label ingredients, they reflect the brand's commitment to purity, quality, and hygienic production. Thoughtfully designed for today's fast-paced lifestyles, the products are also travel-friendly- easy to carry, hassle-free to store, and perfect for a quick bite anytime, anywhere. Backed by extensive R&D, they deliver consistent taste and quality in a category long dominated by unorganised players. With clear cues like “Nothing artificial, just real authentic taste,” iD caters to consumers seeking convenience without compromise on wholesomeness.

Ms. Enakshi Dasgupta, Head of New Product Development, iD Fresh Food, added, Our vision at iD has always been to bring authenticity and innovation together. With iD Thepla and Puran Poli, we're not just introducing new products- we are honouring the culinary heritage of Gujarat and Maharashtra while making them accessible to consumers everywhere. It's another step towards simplifying mealtimes without compromising on purity, flavour, or trust.

The products are currently available in Bengaluru & Maharashtra via quick commerce platform and will also be available across modern trade outlets and other key retail chains shortly. The phased strategy is aimed at leveraging iD's strong retail presence in core markets, ensuring seamless availability and visibility. With this launch the ambition is clear-to establish iD as the go-to brand for clean-label Indian flatbreads and set a new standard in the ready-to-cook traditional foods segment.

Tata Consumer Products launches Tetley Kombucha



Tata Consumer Products has announced the launch of Tetley Kombucha, an innovative addition to the Tetley portfolio, marking the brand's entry into the functional and feel-good beverages segment.

Tetley Kombucha is a lightly sparkling, fermented tea beverage crafted with live cultures and brewed to perfection. It will be available in two refreshing flavors- Peach and Ginger & Lemon designed to offer a zesty and enjoyable drinking experience.

With this launch, Tata Consumer Products continues to build on its heritage of trusted beverages, offering consumers a fun, fizzy and flavourful option that blends refreshment with wellness benefits. Tetley Kombucha will soon be available across select retail stores and eCommerce platforms nationwide

QNET launches premium Nutriplus Monofloral Honey in India – Ramtil & Tulsi



QNET, one of the leading global direct-selling company, has announced the launch of its premium Nutriplus Monofloral Honey range in India, introducing two exquisite variants - Ramtil (*Guizotia abyssinica*) and Tulsi (Holy Basil). Ethically and sustainably sourced from rural beekeepers, both honeys are 100% pure, natural, and unprocessed, offering consumers authentic taste and potential wellness benefits.

Derived predominantly from a single nectar source, Nutriplus Monofloral Honey retains its natural nutrients and enzymes, which may help boost immunity, combat daily fatigue and support overall well-being. Each batch undergoes Nuclear Magnetic Resonance testing the globally recognized gold-standard for verifying honey purity, authenticity and origin.

Nutriplus Ramtil Monofloral Honey is harvested from nectar collected by bees from Ramtil flowers, native to Ethiopia and cultivated in parts of India. This oilseed plant lends the honey a rich, dark amber hue with a robust, mildly nutty taste and earthy notes. The nectar is valued for its distinctive flavour and wellness potential.

Nutriplus Tulsi Monofloral Honey is derived from the nectar of Tulsi flowers, carrying the sacred essence of a plant revered in Indian wellness traditions. With a gentle herbal sweetness and soothing aroma, it is rich in flavonoids and antioxidants, and may help support immunity, respiratory wellness, and stress relief. Priced at INR 4,160, this exclusive variant is presented in a set of three (500 g each).

No!ce launches quick-commerce line of 200+ snacks & drinks

No!ce has partnered with over 40 local food-makers across India to launch a diverse range of artisanal food and beverages. The brand currently offers a thoughtfully curated portfolio of more than 200 products across 13 categories.

From everyday staples to indulgent treats, its portfolio spans a wide range of categories, including freshly baked breads, cookies and cakes, fresh batters, home-style dairy items, juices and sodas and traditional snacks. Top-selling products include fresh malai paneer, bakery butter cookies, natural coconut water, homestyle spicy potato and banana chips, and fresh kaju katli.



All products are made with zero palm oil, no artificial colors, and mostly free from preservatives. Viral favorites include crustless sliced bread, caramelised brioche, chocolate ganache cookies, fresh lime soda, Punjabi lassi, fresh rasgullas, French chocolate Rochers, and Kashmir Valley honey. Fresh bakery offerings include artisanal breads like sourdough, Shokupan, and French butter croissants, and over 10 varieties of authentic bakery-style biscuits and tea cakes.

For the discerning consumers, food is memory, the taste of home, the comfort of time-honored recipes, and the joy of high-quality ingredients. More than ever, people are seeking products that reconnect them to tradition and authenticity. With a vision to deliver homestyle beverages and snacks within minutes, the brand brings to life flavors often lost in mass-produced options. Rooted in a taste-first philosophy, every product is crafted in small batches with care, so one can truly taste the difference.

Mr. Royan Mody from No!ce said, The packaged food space is crowded, but truly fresh, authentic, premium snacking options in India remain rare. With No!ce, we set out to create products that not only bring back forgotten Indian favorites but also introduce modern options for the next generation of consumers. We use honest ingredients, authentic recipes, and no shortcuts-just real food, made the way it should be. Every product is made by over 40 local homegrown entrepreneurs across India who share our belief in authenticity and high-quality ingredients. No!ce is, quite simply, food made with love.

Nestlé launches Nescafé Espresso Concentrate production line in Malaysia



To meet the growing demand for cold coffee throughout Asia, Nestlé is increasing the supply of its Nescafé Espresso Concentrate with a new state-of-the-art production line at its Sri Muda factory in Malaysia, its first coffee concentrate production line in Asia.

This investment reflects our ambition to become a leader in the rapidly expanding cold coffee segment, especially among younger consumers, who are looking for premium, café-style experiences, both at home and on the go, stated, Mr. Axel Touzet, Head of Nestlé's Strategic Coffee Business Unit. This factory is perfectly positioned to meet the increasing demand for Nescafé Espresso Concentrate in Asia.

The new production line will serve both domestic and international demand, including in Singapore, Oceania and the MENA region, with potential plans to export into Europe in the future. An important market in Nestlé's regional supply network, Malaysia is centrally located in Asia, meaning it is close to coffee sourcing locations and can enable faster regional distribution. The teams operating the Sri Muda factory have extensive expertise in liquid manufacturing. Renowned brands, such as Milo and Nescafé, are also produced at this Nestlé facility.

Centre implements Anna-Chakra supply chain optimisation tool in 31 States/UTs



The Anna-Chakra supply chain optimisation tool under Public Distribution System (PDS) was targeted to be implemented in 31 States/Union Territories (UTs).

The status of implementation is as: Implemented (30 States/UTs): Punjab, Telangana, Tamil Nadu, Rajasthan, Mizoram, Bihar, Sikkim, Gujarat, Andhra Pradesh, Nagaland, Chhattisgarh, Goa, Jharkhand, West Bengal, Himachal Pradesh, Meghalaya, Assam, Uttarakhand, Madhya Pradesh, Delhi, Jammu & Kashmir, Uttar Pradesh, Maharashtra, Arunachal Pradesh, Ladakh, Tripura, Kerala, Karnataka, Haryana, Odisha. It is not implemented in Manipur.

The savings estimate a potential of cost reductions in transportation indicating one of the potential benefits of use of optimisation techniques in PDS. The estimated savings is Rs 250 crore per annum. Optimising India's food distribution routes has contributed significantly to reduce CO2 emissions, aligning with the country's climate change commitments. Route optimisation has been implemented in 30 states out of 31 States. This information was given by the Union Minister of State for the Ministry of Consumer Affairs, Food and Public Distribution, Sh. Nimuben Jayantibhai Bambhaniya.

PLISFPI boosts food processing with Rs 1,726 crore incentives

The incentives under the Production Linked Incentive Scheme for Food Processing Industry (PLISFPI), are admissible where the entire chain of manufacturing processes, including primary processing of the food products applied for coverage under the scheme takes place in India. Total export of agricultural processed food products of the applicants approved under PLISFPI has increased with a Compound Annual Growth Rate (CAGR) of 13.23% as on 2024-25 with reference to 2019-20. The scheme does not cover floricultural production.



278 food processing units of 170 applicants have been approved under various categories of the PLISFPI implemented by Ministry of Food Processing Industries (MoFPI), across the country. A total of Rs 1726.60 crore has been released as incentives till June 2025.

The scheme has led to increase in food processing capacity of 35.00 lakh MT per annum in the Country. The total number of about 3.39 lakhs, both Direct and Indirect employment, have been generated so far under the PLISFPI. This information was given by the Minister of State for Food Processing Industries, Sh. Ravneet Singh.

National policy to promote globally important agricultural heritage systems



As informed by Food and Agriculture Organization (FAO), India currently hosts three Globally Important Agricultural Heritage Systems (GIAHS): the Koraput region in Odisha, the Kuttanad farming system in Kerala, and the Saffron Heritage of Kashmir. The Koraput region is renowned for its subsistence paddy cultivation, predominantly on highland slopes, and is home to a vast diversity of paddy landraces and farmer-developed varieties. It also harbors rich genetic resources of medicinal plants, deeply interwoven with the indigenous tribal communities and their traditional knowledge systems.

The Kuttanad system in Kerala stands out as a unique below-sea-level farming landscape, comprising wetlands for paddy cultivation and fish catching, garden lands for coconut and food crops, and inland water bodies for fishing and shell collection. Meanwhile, the Saffron Park of Kashmir represents a rich agro-pastoral system characterised by traditional saffron cultivation, intercropping, and the use of organic farming practices, all of which contribute to maintaining local biodiversity and soil health. GIAHS is an FAO programme. Schemes and policies of Government of India support these sites. As reported by the Government of Jammu and Kashmir, for economic revival of saffron cultivation in Jammu and Kashmir has been supported under the Rashtriya Krishi Vikas Yojana (RKVY) and Mission for Integrated Development of Horticulture (MIDH).

Government of Odisha reported that proactive steps have been taken on conserving its biodiversity, preserving landraces of different crops and branding in Koraput. The programme also incorporates community seed banks and organic farming methods, focussing on revival of neglected crops and forgotten foods.

As reported by the Government of Kerala, two works for the development of infrastructure in the paddy sector in the Kuttanad region are included under the current year's RKVY-DPR projects. These include: (i) 'Haritam Harippad'—infrastructural development works of various Padasekharams in Alappuzha District. (ii) Assistance to Research on 'Ecological Utilisation of Water Hyacinth (Eichhornia crassipes) in Kuttanad'.

This information was given by Minister of State for Agriculture and Farmers Welfare, Sh. Ramnath Thakur.

India partners with World Food Programme to fight global hunger



The Government of India and the World Food Programme (WFP), announced a significant milestone in their collaboration aimed at addressing the global hunger crisis by signing a Letter of Intent (LoI). Under this initiative, the Department of Food and Public Distribution (DFPD), Government of India, offers WFP the opportunity to supply fortified rice from India, aiding in fulfilling the food and nutritional requirements of the most vulnerable populations in crisis zones globally. This collaboration underscores the strength of global partnerships. By sourcing rice from India, WFP will utilise the resources of an agricultural surplus nation to deliver life-saving aid and make tangible progress against hunger.

Mr. Sanjeev Chopra, Secretary, DFPD, Government of India, said, India is committed to the principle of Vasudhaiva Kutumbakam- the earth is one family- and collective responsibility towards each other and their shared future. The country's humanitarian support for communities in need, facing food insecurity is part of this approach.

Mr. Carl Skau, Deputy Executive Director, WFP, said, We deeply appreciate India's steadfast commitment to fostering a food-secure and peaceful world. This partnership reflects our joint intent to strengthen global efforts and ensure sustained support for those in need. Expressing gratitude, WFP's Deputy Executive Director lauded India's contribution to the fight against hunger, especially as the world faces rising food insecurity amid constrained humanitarian funding.

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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
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Horizontal Strip	Rs. 3,000/-	40	6 cm H x 17 cm W
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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
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