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FOOD PRO

Monthly E-Newsletter of All India Food Processors' Association



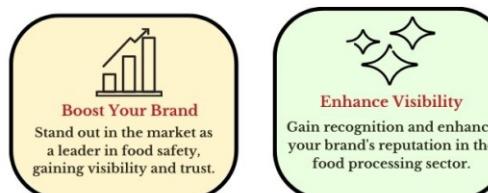
All India Food Processors' Association

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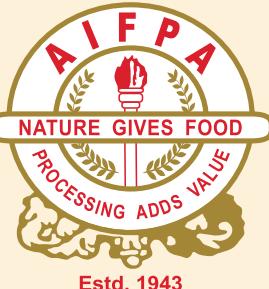
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Regulatory & Food Safety Updates

FSSAI strictly prohibits disposal of expired food items into water bodies & open lands



After reports surfacing about the incidents of improper disposal of seized, expired or rejected food items into natural water bodies, FSSAI has 'strictly' prohibited the disposal of seized, rejected, or expired food items, including their packaging, into rivers, lakes, natural water bodies, or open lands under any circumstances.

The food authority has directed the states to use methods including incineration, landfill or biodegradable facilities for the disposal of such food items. FSSAI has issued an advisory on environmentally compliant disposal of seized, rejected and expired food items' and has directed the Designated Officers, Food Safety Officials and enforcement teams under their respective jurisdiction to follow the procedure.

The Approved Disposal Methods, which may be followed in coordination with the local municipal authority/ panchayat or any other statutory bodies, include but not limited to Incineration: use authorised incinerators compliant with Central Pollution Control Board (CPCB) norms, ensuring complete combustion and maintain records of the facility used, Landfill: only in designated sanitary landfills with leachate control; biodegradable waste should be segregated and composted where feasible and Biodegradable Waste: Compost or anaerobically digest organic matter through certified facilities, reads the advisory.

The advisory added that the disposal shall be supervised by the Food Safety Officer (FSO) duly authorised by the Designated Officer and disposals should be done under video documentation, in the presence of two independent witnesses.

The certificate of disposal shall be submitted by the concerned FSO/officer supervising the disposal of the said article/item seized to the designated officer with a copy to the concerned Commissioner of Food Safety and the concerned Food Business Operator (FBO), reads the advisory while adding that every Designated Officer shall identify suitable facilities for incineration/manuring/composting or any other disposal method and furnish a list to the Commissioner of Food Safety of the concerned State. While the state authorities were asked to submit the report by 5th of the following month, they were also asked to coordinate with State Pollution Control Boards for high-volume disposals.

FSSAI includes HMF as quality parameter in honey; non-compliant samples substandard

The Food Safety & Standards Authority of India has included Hydroxymethylfurfural (HMF) as a quality parameter in honey. The food regulator has issued an advisory in this regard recently, stating that the samples found non-compliant with the limit of HMF shall be considered as 'substandard'.

As per Clause 2.8.3(1) of the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011, the standards for honey specify a maximum permissible limit of 80 mg/kg for Hydroxymethylfurfural (HMF) and it was highlighted to FSSAI in some representation that there are inconsistencies in the classification of honey samples that exceed this limit, with some analysts reporting them as 'Substandard' and others as 'Unsafe'



The confusion arose after the relevant Scientific Panel of the FSSAI in its 29th meeting held on Dec 18, 2024, had examined this issue and concluded that enough research material is not available to establish the safety implications of consumption of honey higher than the prescribed level of HMF.

While FSSAI maintained that the Scientific Panel may deliberate it again as and when more data are available and till that time HMF to be treated as a quality parameter. Further, the food regulator has clarified that any honey sample found to be non-compliant with the prescribed limit for HMF shall be categorised as 'Substandard'.

Kerala drive at Sabrimala finds 60 FBOs violating food safety norms



The Kerala Food Safety Department has undertaken an enforcement drive in the vicinity of Sabrimala Temple and found food safety violations by food business operators (FBOs). As per reports, around 350 establishments were inspected on the pilgrimage route and 60 were found violating food safety norms. The State Food Safety Department has served improvement notices to the establishments where deficiencies were found.

The Department has also put teams across the pilgrimage route at vital junctions to check and inspect establishments throughout the pilgrimage season. Also, the department has established temporary food labs at Sannidhanam and Pampa areas in the vicinity of the Holy Shrine of Sabrimala. These labs are also being used to check the quality of the prasadam offered to pilgrims while mobile testing labs are being employed to conduct random checks.

FDA issues warning to Puerto Rico egg producer over safety violations at facility



The U.S. Food and Drug Administration (FDA) has sent a warning letter to Granja Asomante an egg producing facility in Orocovis, Puerto Rico after inspectors identified serious deficiencies during a recent inspection.

According to the FDA recent letter, the agency flagged critical lapses related to hygiene, safety, and regulatory non-compliance at Granja Asomante's facility. While the full letter had not yet been released the findings triggered the formal warning, signalling that corrective action is mandatory.

The FDA often issues warning letters only after an operation has been given ample opportunity sometimes months or years to address earlier findings. Under U.S. regulations, the facility now has 15 days to respond to the warning letter with a plan to rectify all identified issues.

The action underscores continued focus by American regulators on enforcing safety standards in egg production and processing, especially in light of several high-profile outbreaks and recalls linked to Salmonella contamination across egg supplies this year.

For consumers and businesses sourcing eggs from Puerto Rico or importing shell eggs and egg products from the region, the warning signals potential scrutiny and the need for enhanced safety audits and compliance verification.

The FDA's move may also prompt broader attention across the industry, with egg producers urged to reinforce sanitation, biosecurity, and preventive measures to avoid contamination.

As of now, Granja Asomante has not publicly shared its response to the FDA warning or disclosed what specific corrective steps, if any, have been taken.

FSSAI suspends recognition of four food testing laboratories for 6 months over compliance lapses

In a significant regulatory action aimed at tightening oversight on food safety testing, the Food Safety and Standards Authority of India (FSSAI) has suspended recognition of four private food testing laboratories for a period of six months after they were found to be non-compliant with the authority's 2018 Laboratory Recognition Regulations.



According to the official document issued by FSSAI, the following laboratories have been suspended:

1. Eko Pro Engineers Private Limited, Ghaziabad
2. Food Analysis and Research Laboratory (FARL), Allahabad
3. Regional Food Research & Analysis Centre, Lucknow (under the Department of Horticulture and Food Processing, Government of Uttar Pradesh)
4. CVR Labs Private Limited, Chennai

The suspension comes after detailed assessments and audits conducted by FSSAI, during which several deviations and shortcomings were observed in these labs' operational procedures, documentation protocols, and adherence to regulatory standards.

These lapses were considered serious enough to potentially impact the reliability and accuracy of food testing, which forms the foundation of consumer safety and regulatory decisions.

FSSAI has stated that the suspended laboratories will not be allowed to carry out any testing activities under the Food Safety and Standards Act during the suspension period. They have been directed to take corrective actions, upgrade systems, and demonstrate full compliance before their recognition can be restored.

Industry experts view this move as part of FSSAI's broader strategy to ensure that only competent, well-equipped, and fully compliant laboratories operate in the country's food safety ecosystem. The action also signals FSSAI's increasing vigilance to prevent compromised or inaccurate food testing that could affect public health and regulatory enforcement.

FSSAI has urged food businesses to verify the current recognition status of laboratories before submitting samples for mandatory testing.

New Launches

Arun icecreams unveils new ice cream donut, blending fun, indulgence and innovation



Arun Icecreams, the brand that has given India some of its most iconic frozen delights like the casatta slice, icone, Ibar, spiral, bites, ball ice cream, ice cream sandwich, and the beloved pushup cotton candy has launched yet another crowd-pleaser: the Arun ice cream donut.

The new offering is a playful, bite-sized fusion of comfort food and cool indulgence, crafted for consumers seeking something refreshing, exciting and irresistibly fun.

True to Arun's legacy of trend-driven innovation, the ice cream donut reimagines a classic favourite while maintaining the brand's promise of quality ice creams made with real milk and cream.

Designed to appeal to all age groups, this latest creation has already generated a buzz in market trials across key regions. Early reactions have been overwhelmingly positive, with consumers praising the ice cream donut for its unique flavour pairing, creamy texture, and eye-catching presentation. Many described it as a 'perfect anytime snack' indulgent yet conveniently portioned.

Arun icecreams has long been known for connecting deeply with younger audiences through inventive formats while continuing to be a favourite across generations. The ice cream donut strengthens that positioning by bringing a fresh twist to dessert time. Whether it's for parties, family gatherings, casual snacking, or weekend indulgence, the brand's newest innovation promises to turn simple moments into memorable ones.

The ice cream donut is available in two indulgent variants Belgian Chocolate and Cookies 'n' Cream priced at just Rs 10. Consumers can enjoy the treat across all HAP Daily stores and Arun Icecream retail outlets.

With this launch, Arun icecreams continues to push boundaries in the frozen treats category, proving once again that when tradition meets creativity, everyone wins.

KLAW unleashes three new Gen-Z focused supergrain puff flavours

Blue Tribe's extended brand Klaw is turning up the volume in India's healthy snacking market with the launch of three bold new Supergrain Puff flavours Rowdy Rasam, Scream & Onion, and Masala Memory. With these additions, Klaw has introduced six innovative flavours within months, signalling a rapid, aggressive expansion aimed squarely at Gen Z consumers.



Backed by its, flavour-first, no-apologies philosophy, Klaw is redefining guilt-free snacking. The brand's newest flavours celebrate India's diverse palate while keeping nutrition at the forefront. Rowdy Rasam taps into South India's iconic comfort dish, Scream & Onion arrives with a spooky twist and its own IP 'Klaw-O-WEEN', while Masala Memory delivers a nostalgic punch for snack lovers.

These follow earlier hits; Spicy Guava, Sweet Chilli, and Pudina Blast, which helped establish Klaw's identity as a rebel in the healthy snacks aisle.

Every pack of Klaw is powered by a blend of super grains including jowar, moong dal, quinoa, red rice, chickpeas, and pea & soy protein, offering 9g of protein per 50g pack. The puffs are baked, not fried, and crafted using olive oil and rice bran oil, ensuring a crunchy yet clean snacking experience. Priced at Rs 50 for 50g and Rs 30 for 32g, the brand is positioning itself as an affordable, flavourful upgrade to traditional snacks.

Klaw breaks every rule of boring 'healthy' snacks. These new flavours reflect our obsession with bold taste, speed of innovation, and mindful ingredients.

The products are now available across major quick-commerce platforms Zepto, Swiggy Instamart, BigBasket, Amazon and modern trade stores like Reliance Retail, Freshpik, and Nature's Basket in key metros. The launch is backed by a digital-first campaign featuring influencers and vibrant Gen Z-centric branding.

With this expansion, Klaw cements its position as a disruptive, flavour-forward, and health-driven snack label for India's young, energetic consumers.

CavinKare launches orange cream biscuit drink, premium malt milkshake



CavinKare has expanded its beverages line with the launch of an orange cream biscuit drink and a premium malt milkshake.

The company said the move is aimed at strengthening its position in the fast-moving consumer goods market by introducing products designed to connect with consumers on both emotional and experiential levels.

The products come in 170 ml and 180 ml tetra packs, priced at Rs 37 and Rs 42 respectively, the company said. In its statement on Tuesday, the Chennai-based company said the launch is part of a broader strategy to widen its appeal in the beverages segment. As part of the rollout, CavinKare introduced a campaign titled Indulge the Child in You, which coincided with Children's Day and reached more than 2,500 students.

Mr. K G Mallikeswaran, Business Head–Beverages at CavinKare Pvt Ltd, said, as the Indian beverage segment continues to evolve, the demand for products that blend emotional resonance with innovation is stronger than ever. At Cavin's, we believe that taste is a powerful storyteller, and with our orange cream biscuit and premium malt milkshakes, we are bringing back flavours deeply rooted in Indian childhood nostalgia.

PepsiCo brings global gourmet brand Red Rock Deli to India

PepsiCo India has expanded its snacking portfolio in the country with the launch of Red Rock Deli—a gourmet chips brand. Born in Australia and recognised worldwide for its gourmet-style chips, the brand enters the market with globally inspired exotic flavours now made and manufactured in India for Indian palates, the company said.

Made with sunflower oil and created using three distinct advanced technologies, Kettle Cooked, Baked and Popped the range blends exotic and globally inspired flavours to offer an elevated snacking experience, it added. The brand's arrival comes at a time when India's snacking landscape is undergoing a marked transformation, the company said.



Today's urban consumers are seeking premium, chef-inspired snacks that feel both elevated and accessible. Introducing the brand in India is catering to this consumer shift toward richer textures, bolder ingredients, for intentional snacking moments, Ms. Saakshi Verma Menon, Chief Marketing Officer, Foods, PepsiCo India, said.

Available across leading quick commerce platforms, Red Rock Deli reflects PepsiCo India's continued focus on creating differentiated snacking experiences for a new generation of consumers, combining global inspiration with local relevance and a deep respect for taste innovation, the company stated. As consumers move towards quality, experimentation and exploration, Red Rock Deli enters the market as a timely response to this evolving appetite, rooted in the company's legacy of innovation and consumer centricity, it added.

Nutrica expands wellness portfolio with new peanut butter range



Nutrica, the lifestyle and wellness brand under BN Agritech Limited, has strengthened its presence in the health-focused FMCG space with the launch of its new Nutrica Peanut Butter range. The new range is now available across general trade stores in 14 major cities, including Delhi, Mumbai, Pune and Chandigarh.

The peanut butter line comes in two classic variants Crunchy and Creamy positioned as healthy, protein-rich snacking options suitable for all age groups. Nutrica highlights that fitness today is not restricted to gyms or athletes alone; instead, it has become a daily lifestyle choice for families. With this in mind.

Nutrica Peanut Butter is crafted to offer a convenient and nutritious alternative to regular spreads, promoting everyday wellness. Both variants are high in protein, rich in fibre, made from 100% vegetarian ingredients, and free from artificial preservatives. The range is available in PET jars of 300g, 750g and 900g to cater to varied consumption needs.

Mr. Sparsh Sachar, Director and Business Head–FMCG at Nutrica, said that the brand's mission is to make health simpler, more accessible and enjoyable. He emphasised that the new peanut butter range reflects Nutrica's belief that nutritious food should also taste good, helping consumers adopt healthier habits without compromise.

Nutrica's diversification into peanut butter follows the strong market performance of Nutrica Bee Honey and its vitamin-enriched cooking oils. With the latest addition, the company continues to move toward its long-term vision of becoming a complete lifestyle and wellness brand. By introducing premium yet affordable products, Nutrica aims to make wholesome nutrition an effortless part of everyday living for modern Indian consumers.

Anmol Industries unveils Kream Cakes and Premium Cookies for everyday snackers



Anmol Industries, a prominent player in the Indian packaged food market, has added two new products to its snacking line. The company has brought in Anmol Kream Cakes and Premium Cookies, which give consumers a few more affordable snacking options and carry forward the familiar taste many people already connect with brand Anmol.

The Anmol Kream Cakes are soft, cream-filled treats that come in flavours such as Vanilla, Mixed Fruit and Choco Double. These cakes are meant for moments when people want something sweet and light, whether at home, in lunch boxes or during evening tea breaks. Their texture and creamy centre give them an easy appeal across different age groups.

These cakes are meant for moments when people want something sweet and light, whether at home, in lunch boxes or during evening tea breaks. Their texture and creamy centre give them an easy appeal across different age groups.

The new range of Anmol Premium Cookies offers a different kind of bite. The Coconut Premium variant, made with real coconut and free from artificial colours, has a clear and recognisable coconut flavour. Packaged in a 156g format, the cookies are already available in neighbourhood stores and on several online platforms, making them easy to find for regular buyers.

Mr. Aman Choudhary, Executive Director—Marketing, Anmol Industries Limited said, Consumers today look for quick snacks that taste good and fit into their daily routine. Anmol Kream Cakes and Premium Cookies have been made with that idea in mind. We want to offer products that are enjoyable, reliable and within reach of most households.

Both products are manufactured at Anmol's own facilities, which helps the company maintain consistency in quality and freshness. The pricing keeps these products within reach for people in villages, towns and bigger cities. They fit well with Anmol's focus on offering value-led snacks across different markets.

The new items are now available through Anmol's regular retail network as well as on major e-commerce platforms. The company has also expanded distribution, with stocks reaching wholesalers, kirana stores and larger supermarkets in different regions.

With wider placement, the products are getting noticed in both urban and semiurban areas and they are gradually becoming part of the everyday snacking choices in Anmol's portfolio.

Purabi Dairy forays into traditional sweets to boost farmer incomes in Assam

Purabi Dairy the largest dairy cooperative in Northeast India has now ventured into the traditional Indian sweets market with the launch of Purabi Mithai. Produced by West Assam Milk Producers' Cooperative Union Ltd. (WAMUL) and marketed by Northeast Dairy and Foods Limited (NEDFL) a joint-venture between the Government of Assam and National Dairy Development Board (NDDB) this new sweets line is aimed at expanding Purabi's product offerings while delivering added benefits to its dairy-farming base.

NEDFL's, Managing Director, Mr. Satya Brata Bose, described this milestone as a 'Natural Extension' of Purabi's already-trusted dairy range. He emphasised their commitment to providing fresh, authentic and hygienically prepared sweets for every household. WAMUL's, Managing Director, Mr. Sameer Kumar Parida, added that each new product translates to more value for their member-farmers. He noted that the launch of Purabi Mithai will lead to increased milk procurement, thereby ensuring better returns for producer-members and reinforcing Assam's dairy ecosystem a growth strategy supported by the state government led by Chief Minister, Mr. Himanta Biswa Sarma.



The introduction of traditional sweets isn't just a business expansion: it's an attempt to tie urban demand for mithai with rural livelihoods. By channeling more milk and dairy raw materials into value-added products, Purabi Dairy hopes to strengthen demand at the grassroots level and enhance incomes for farmers across Assam. As part of the launch celebrations, five dairy farmers associated with Purabi were felicitated by the Assam government for their outstanding contributions and progressive practices.

With Purabi Mithai now joining Purabi's existing portfolio of milk, curd, paneer, and other dairy products, the cooperative aims to deepen its connection between consumers seeking traditional sweets and the farming community that supplies raw milk offering a model of inclusive growth that blends tradition, quality, and farmer welfare.

News Briefs

GSTN issues advisory; ignoring it may result in GST registration suspension



The GST Network has issued an important advisory, stating that changes related to the GST portal will soon be implemented. If these rules are ignored, businesses may even have their GST registration suspended.

GSTN has issued an advisory and clarified that the changes related to Rule 10A will be implemented soon on the GST portal. This change could impact thousands of businesses across the country, as registered taxpayers who have not yet updated their bank accounts could face immediate suspension of their GST registration.

This decision is significant because, upon suspension of registration, both invoicing and tax filing will be halted, potentially impacting business. As per Rule 10A, taxpayers (except those registered under TCS, TDS, or suo-moto registrations) must furnish their bank account details within 30 days of grant of registration or before filing details of outward supplies in GSTR-1 or IFF, whichever is earlier.

The changes with respect to Rule 10A will be implemented on the GST portal soon. Therefore, the taxpayers who have not yet furnished the bank account details till date are advised to update the same at the earliest to avoid suspension of their GST Registration and disruption of business activities," reads the advisory.

Mr. Shankar Thakkar, National Secretary, CAIT, said that these changes will be automatically implemented once activated in the system, and the portal will not allow any taxpayer whose account information has not been updated to proceed. This will put pressure on businesses that have previously avoided this process.

Meanwhile, failure to update bank details will prevent proper invoice generation and filing of outward supply data, potentially disrupting business activity. Taxpayers can update their bank account information through a non-core amendment on the GST portal. Therefore, all taxpayers should complete this update immediately to avoid any difficulties or business disruptions when the new system is implemented, added Mr. Thakkar.

Next phase of PLI for food processing on the way: Joshi

The Indian government is preparing to launch a fresh round of the production-linked incentive scheme for food processing industry (PLISFPI), signalling renewed support for growth and value-addition in the food processing sector. Mr. A. P. Das Joshi, Secretary, Food Processing, confirmed that the government is mobilising to kick off the next tranche of the scheme.

Since its inception in 2021, the PLISFPI has driven significant investment and job creation across the country. As of late 2024, the scheme had already attracted over Rs 8,910 crore of investment across 213 locations, generating more than 2.89 lakh jobs. By encouraging domestic processing, the initiative has helped boost value-addition in agriculture, increased demand for local raw materials, and supported rural livelihoods.

The upcoming round of PLISFPI aims to accelerate this momentum reinforcing policy backing for food-processing manufacturing, promoting innovation, and expanding the scale of operations. The fresh push could further strengthen India's ambition to establish globally competitive food brands while enhancing overall production capacity and export potential. For businesses in the food and nutraceutical sectors a domain you have considerable familiarity with this renewed support could offer fresh opportunities for investment, expansion, and scaling up manufacturing operations.



MoFPI invites proposals for establishing NABL-accredited food testing labs under PMKSY's FSQAI scheme



The Ministry of Food Processing Industries (MoFPI) has issued a fresh call inviting eligible entrepreneurs to submit proposals for establishing food testing laboratories with accreditation from National Accreditation Board for Testing and Calibration Laboratories (NABL). The laboratories will fall under the Food Safety and Quality Assurance Infrastructure (FSQAI) component of the Pradhan Mantri Kisan SAMPADA Yojana (PMKSY).

The move aims to strengthen the testing and quality-assurance infrastructure in India's food processing sector-a key step to ensuring food safety, compliance with international standards, and enhancing consumer trust. Under the scheme, prospective applicants must follow the detailed guidelines issued by the Ministry recently.

Applications must be submitted online only through MoFPI's designated portal; offline applications will not be accepted. The deadline for application submission is set for 20 January 2026, at 5 PM.

Applicant firms or individuals will be required to submit a non-refundable application fee via demand draft, payable to "Pay & Accounts Officer, Ministry of Food Processing Industries, New Delhi," along with a scanned copy of the draft. The original demand draft must reach the Ministry within one week after the application deadline.

This initiative is seen as part of the broader push by the government to bolster food safety compliance and strengthen the ecosystem for processed food, especially as India seeks to improve export-readiness and meet stricter global quality standards. For entrepreneurs and investors in the food processing and testing domain, this presents a timely opportunity to contribute to India's evolving food safety landscape.



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Upcoming Events

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For information, contact	:
Aim Events	
M:-	8291918484
E-mail:-	wmnc@advanceinfomedia.com



Event	: Indus Food 2026
Dates	: 08-01-2026 to 10-01-2026
Place	: India Exposition Mart, Greater Noida
For information, contact	:
Trade Promotion Council of India	
T:-	011-40727272
E-mail:-	info.indusfood@tpci.in



Event	: Food India Expo 2026
Dates	: 16-01-2026
Place	: Grain Market, Karnal
For information, contact	:
Ms. Shailja Goswami	
M:-	9717513928
E-mail:-	foodindiaexpo@gmail.com



Event	: Food & Drink Processing Expo 2026
Dates	: 20-01-2026 to 22-01-2026
Place	: Palace Ground, Bengaluru
For information, contact	:
Ms. Savitha Srinivasan	
M:-	9380220533
E-mail:-	gm@synergyexposures.com



Event	: Salt India-2026
Dates	: 22-01-2026 to 24-01-2026
Place	: Helipad Exhibition Centre, Gandhinagar
For information, contact	:
Indian Exhibition Services	
M:-	9811913376
E-mail:-	event@ies-india.com

