



FOOD PRO

Monthly E-Newsletter of All India Food Processors' Association

India–New Zealand FTA: Boost for Processed Foods & Agri Exports

The Agreement enables duty-free access for agricultural and marine products previously subject to tariffs of up to 5%.

- Action Plans for kiwifruit, apples and honey for improving productivity and farmer incomes
- Centres of Excellence for orchard management, post-harvest practices and sustainable beekeeping
- Faster Market Access: cargo clearance within 48 hours and 24 hours for perishables, and express shipments

Processed Food / Agro-Based

- Maharashtra – Processed food
- Punjab – Basmati rice, Processed food
- Madhya Pradesh – Oilseeds, Processed food
- Kerala – Spices, Marine products, Processed food
- Bihar – Agro-based products (rice, maize, makhana, litchi), Processed food

Marine / Coastal

- Andhra Pradesh – Marine products, Fruits
- Kerala – Spices, Marine products, Processed food
- Goa – Marine products, Cashew
- Odisha – Marine products

State-Level Opportunities

Agriculture / Horticulture / Spices

- Haryana – Basmati rice
- Karnataka – Coffee
- West Bengal – Tea
- Telangana – Turmeric
- Jammu & Kashmir – Saffron
- North-East States (Arunachal Pradesh, Assam, Manipur, Meghalaya, Mizoram, Nagaland, Tripura, Sikkim) – Tea, Bamboo products, Organic agriculture, Spices

Impact

- Enhanced export competitiveness
- Boost to MSMEs and women-led enterprises
- Stronger agro-processing ecosystem
- Improved farmer incomes and rural livelihoods

Broad Category	Key Products	Tariff Change
Processed Food Products	Pickles, preserved vegetables, frozen foods, jams, sauces, ready-to-eat items	5% to 0%
Packaged and Cereal based foods	Biscuits, bakery items, cereal snacks, flour, starch products	5% to 0%
Spice & Seasonings	Chilli, cumin, turmeric, pepper, spice mixes	5% to 0%
Beverage and Extracts	Soft drinks, fruit juices, coffee extracts	5% to 0%
Primary & Semi Processed Vegetables	Dried onions, preserved vegetables, semi-processed inputs	5% to 0%
Oils, Fats & Niche Products	Edible oils, confectionery, ice cream, protein products, animal feed	5% to 0%



Broad Category	Key Products Covered	Tariff Change
Marine Products	Frozen shrimps and prawns, fish (fresh, chilled and frozen), molluscs including squid and octopus, dried and salted fish products	2.5% to 0%
Processed Food	Prepared and preserved fish, crustaceans and molluscs, fish extracts, processed seafood products	5% to 0%

INDIA'S AGRI Exports Bloom with New Zealand

India's agri exports to New Zealand rose from USD 95.62 million in FY 2023-24 to USD 108.21 million in FY 2024-25.

Nearly one-third of India's agri exports faced tariffs up to 5%. Under the FTA, these tariffs are now reduced to zero.

India's agri exports to the world stood at USD 51.86 billion in FY 2024-25. Tariff removal opens new avenues to scale up exports.

Source: Ministry of Commerce & Industry

INDIA'S MARINE PRODUCTS EXPORTS

NEW OPPORTUNITIES WITH NEW ZEALAND

GLOBAL STRENGTH
India's marine products exports to the world valued at USD 7.09 billion in FY 2024-25.

UNTAPPED POTENTIAL
Exports to New Zealand remain modest at USD 15.89 million in 2024-25, indicating significant gap in market penetration.

KEY BENEFITS

- Lower tariffs, better price competitiveness
- Stronger presence in processed & packaged seafood segments
- Greater access in a high-value import market
- Boost to exports, jobs and sectoral growth

Source: Ministry of Commerce & Industry

Disclaimer : This highlights agriculture, processed food, and marine sectors only and is not inclusive of the full FTA.

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98% FBOs under State Govts, clarify FSSAI FAQs serving as vital guide



The Food Safety and Standards Authority of India (FSSAI) has released a comprehensive set of Frequently Asked Questions (FAQs) to serve as a vital transition guide for Food Business Operators (FBOs) navigating the landmark 2026 regulatory amendments.

These FAQs are designed to bridge the information gap between the government and the industry, ensuring that the shift toward -perpetual validity- of licences does not lead to accidental non-compliance.

The document aims at helping the FBOs understand that while their licences no longer expire, their responsibility to maintain hygiene and pay annual fees remains constant.

Perpetual Validity of FSSAI Licenses and Registrations means that they will remain valid, unless suspended, cancelled or surrendered. FBOs are not required to renew their Licenses/ Registrations. However, FBOs must ensure compliance to other statutory requirements related to maintenance of hygiene, safety etc. as applicable,” reads the FSSAI document. The FAQs also explained the financial and administrative clarity regarding the new turnover thresholds.

Many FBOs were concerned about the transition from State Licences to simpler Registrations as the threshold jumped to? 1.5 crore. The FAQs directly address these anxieties by confirming that no modification fees will be charged for this migration and that existing fees will be adjusted automatically.

Furthermore, the FAQs empower small-scale entrepreneurs and street vendors by clarifying the -deemed registration- status. This ensures that micro-businesses already registered under the Street Vendors Act of 2014 are aware they are exempt from dual fees and dual registration.

The FAQ also clarified on risk based inspection. The clarification says that the risk-based inspection is a computer-assisted system which considers the inputs from various sources, such as compliance history of FBO during enforcement, surveillance, self-compliance testing, third-party audits etc. It facilitates a compliant FBO by reducing the frequency of inspection.

It aims to reduce repeated inspections of compliant FBOs while targeting repeat non-compliant food businesses, reads the FAQ. Further, more than 98% of the food businesses will fall under the purview of the State Government, which will be responsible for their monitoring and quality control.

FSSAI brings order to food recall by launching functionality within FoSCoS

The Food Safety and Standards Authority of India (FSSAI) has launched a new 'Food Recall' functionality within its existing FoSCoS (Food Safety Compliance System) platform. This digital upgrade is designed to speed up the retrieval of hazardous food items from the market and provide citizens with real-time safety alerts.



The initiative follows the Food Safety and Standards (Food Recall Procedure) Regulations, 2017, which mandates a transparent process for removing sub-standard or dangerous products from the supply chain. By moving this process to the FoSCoS portal, the FSSAI aims to replace manual tracking with a streamlined, automated system.

In order to streamline the food recall and its monitoring, FSSAI has implemented the 'Food Recall' functionality in the FoSCoS system, reads the order issued by the FSSAI. As per the FSSAI order, the portal introduces a structured workflow for all parties involved in the food supply chain. Designated Officers and Central Licensing Authorities will now initiate and track all recall orders through their official logins. Each recall is assigned a unique identification number, ensuring that the lifecycle of the product—from retrieval to destruction—is documented.

The Food Business Operators (FBOs) as well are now required to report any self-initiated recalls digitally. The system allows them to view enforcement actions in real-time, ensuring they can take immediate corrective measures. And, the public can now view active food recalls directly on the FoSCoS homepage. This allows consumers to check if the products in their kitchens are subject to safety warnings. Ms. Sweetie Behera, Director, Regulatory Compliance, FSSAI, stated that the Commissioner of Food Safety has been advised to direct all state and regional authorities to implement this functionality immediately.

AICPDF for Govt. intervention in failure of disposal of expired & damaged products



The All India Consumer Products Distributors Federation (AICPDF) has sought government intervention citing alleged failure in the disposal of expired and damaged food products. In a formal complaint addressed to the FSSAI, and the Ministry of Health, the Federation highlighted the breakdown in the food supply chain. According to the AICPDF, despite repeated follow-ups and sustained communication, the matter remains unaddressed. Large quantities of expired and damaged food items continue to remain at distributor points without proper collection, replacement, or safe disposal. This situation presents an alarming risk to the entire food supply chain, reads a statement issued by AICPDF.

AICPDF highlighted an incident surfaced in Kerala, where damaged goods worth an estimated Rs. 5 crore were lying unattended at distributors' place. The Federation warns that these stockpiles are highly vulnerable to being diverted back into the consumer market, whether through negligence or deliberate foul play. This is not merely a trade issue, it is a direct threat to consumer safety, stated Mr. Dhairyashil Patil, national president of AICPDF. Patil demands that there should be a monitoring of 'Mandatory SOPs' which include, Strict enforcement of Standard Operating Procedures for safe food destruction, immediate removal of expired stockpiles from warehouses and regulatory action against companies that ignore food safety standards.

Eateries in Maharashtra told to label dishes if using cheese analogues

The Maharashtra Food and Drug Administration (FDA) has officially cracked down on the deceptive use of 'cheese analogues', ordering all food service establishments to provide clear disclosure to diners from May 1. The new directive targets the growing industry practice of using vegetable-fat-based substitutes in place of traditional dairy without informing the consumer.

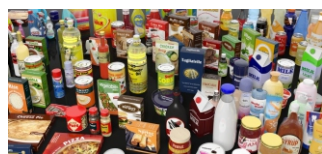


The directive requires restaurants, cafes, and street-food vendors to explicitly label dishes that utilise dairy analogues in the 'menu'. These substitutes, often crafted from edible vegetable oils and starches, mimic the texture of cheese or paneer but do not share the same nutritional profile as milk-based products. Establishments have been granted a period until April 30, to revise their branding and 'menu' descriptions. As per reports, from May 1, the FDA will launch state-wide inspections to ensure compliance. Authorities warned that any establishment failing to update its menus by the deadline will face strict legal action, including the potential suspension of operating licences.

Dr. K. Rathnam, CEO, Milky Mist, stated, we welcome the Maharashtra FDA's directive mandating clear disclosure of cheese analogues. This is a progressive step towards enhancing transparency and empowering consumers to make informed choices about what they consume. As India's largest paneer manufacturer, Milky Mist has always stood for authenticity and quality- our paneer is made from 100% pure milk, with no substitutes or shortcuts.

He added, this move will help distinguish genuine dairy products from analogues, ensuring a level playing field for organised players like Milky Mist who are committed to delivering authentic paneer to consumers. It also reinforces trust in the dairy ecosystem and strengthens food integrity across the industry.

FSSAI issues draft norms proposing clarification regarding packaging of products



The Food Safety and Standards Authority of India has issued a draft regulation proposing introduction of the clarification regarding packaging of food products. Called the Food Safety and Standards (Packaging) Amendment Regulations, 2026, this new framework aims at updating the existing 2018 standards, introducing precise definitions including of-food contact material, food grade contact material, modified atmosphere packaging, food packaging, non-intentionally added substance and aseptic packaging. A major highlight of the amendment is the formal recognition of non-intentionally added substances, or NIAS. These are chemicals present in packaging that were not added for a specific technical reason during production but may still interact with the food. By defining these substances, the new regulations signal a stricter approach to monitoring chemical migration and ensuring that packaging does not result in any unacceptable changes to the composition or characteristics of the food it holds. Furthermore, the 2026 proposed regulations clarify terms for advanced packaging technologies.

These include modified 'atmosphere packaging', which alters the air inside a package to extend shelf life, and 'aseptic packaging', which involves filling sterilised products into sterile containers. Under these regulations, 'food contact material' means any material, including active and intelligent materials, article and product intended to come into contact with food and should not have any undesirable effect on the food and health and 'food contact material' means any material(s) that are used for manufacturing, processing, handling (including kitchenware, tableware, etc.), packaging, storage and transportation of food contact material should have demonstrated their compliance with specific safety standards under prescribed conditions and shall not endanger human and animal health and result in an unacceptable change in the composition and characteristics of food during its intended use. And, the use for the containment, protection, handling, delivery, and storage, transport and presentation of food, from raw materials to processed food, from the producer to the user or consumer, including processor, assembler or other intermediary comes under the definition of 'food packaging'.

New Launches

CavinKare expands portfolio with launch of premium ice cream range



CavinKare has forayed into the ice cream segment with the launch of a premium range under its brand. The rollout has commenced in Chennai, strategically timed to coincide with the peak summer season. The new range introduces an infusion-led concept, combining ingredients such as fruits, chocolates, cookies, nuts, and traditional Indian sweets within the ice cream. This format is designed to elevate texture, flavour complexity, and overall indulgence, while delivering a parlour-style experience in a convenient take-home format.

The portfolio spans 72 SKUs across 24 flavours, organised into categories including fruits, dry fruits, mithai, chocolate, classic, signature, and candy. It features a mix of global and Indian-inspired offerings, from coffee variants with granules to traditional favourites like Rajbhog. The range has been developed over a period of 18 months as part of its strategic expansion into the premium dairy segment.

Mr. CK Ranganathan, CMD, CavinKare, noted that the Indian ice cream market is undergoing a transition from a seasonal indulgence to a more frequent, experience-driven category. He emphasised that the Cavin's launch aims to align with this shift by offering greater variety, richness, and novelty, while making indulgent, parlour-like experiences more accessible at home. He added that the initiative is intended not only to introduce a new product line but also to support the next phase of growth in the category and strengthen its presence in the premium dairy space.

Mr. Srivatsan Krishnamurthi, Business Head-Cold Chain, CavinKare, highlighted the evolving consumer focus on texture, inclusions, and multi-layered indulgence beyond just flavour. He explained that the infusion-led range incorporates real fruits, premium nuts, chocolates, cookies, and traditional mithai to deliver a richer consumption experience. With seven infusion categories, 24 flavours, and multiple pack sizes, the portfolio has been designed to cater to both individual consumption and shared occasions. He further noted that Chennai was selected as the launch market due to its extended summer and strong ice cream consumption patterns, with plans to expand into other major cities in subsequent phases.

Standard Process launches Royal Ancient Oats Flour

Royal Lee Organics by Standard Process has launched Royal Ancient Oats Flour, a purposefully grown, organic and gluten-free oat flour developed to deliver meaningful nutrition beyond conventional oat products.

It is designed to offer superior nutritional value compared to conventional oat products. Unlike commodity oat flours primarily bred for yield and processing efficiency, it stands out by providing 8 grams of whole food fibre per serving, which is 150% more than a leading whole grain oat flour. This abundance of fibre supports digestive health, healthy bowel function, and the integrity of the gut barrier.



Compared to a commercial whole grain oat flour, it offers 25% fewer net carbohydrates, helping to maintain stable blood sugar levels throughout the day, 2 times more iron, and 10 times more avenanthramides per serving, polyphenol compounds linked to healthy inflammatory responses. As consumers increasingly prioritise the quality of their food, it embodies a growing trend towards ingredients that promote metabolic health, digestive function, and long-term well-being, all while preserving versatility and taste. Mr. Jack DuBois, District Sales Manager at Standard Process, said, our oat variety was intentionally bred for nutrient density—a standard modern agriculture has too often left behind. By restoring the integrity of nutrition at the source, we're leading a shift in how food is grown, experienced, and trusted.

Quaker Expands Portfolio with Launch of Protein Rice Crisps



Quaker, part of PepsiCo, has introduced its new Protein Rice Crisps as part of efforts to meet the growing consumer demand for protein-rich, functional snacks. The new offering combines a light, airy texture with nutritional benefits, providing 6 grams of protein per serving. The crisps are popped and never fried, gluten-free, and contain no artificial preservatives or flavours, aligning with increasing preferences for clean-label products. Available in both sweet and savoury variants—Chocolate Caramel and Tangy Barbecue—the product also delivers 9 grams of whole grains per serving.

The launch comes at a time when protein has become a key focus in consumer diets, with a majority of Americans actively seeking protein-enriched foods and snacks. By introducing Protein Rice Crisps, Quaker aims to offer more variety in the fast-growing protein snack segment while maintaining taste and convenience. The product also reflects PepsiCo's broader strategy of enhancing its portfolio with functional ingredients, alongside recent innovations in protein snacks and prebiotic beverages. According to company officials, the move underscores a commitment to delivering products that balance taste with health benefits, catering to evolving consumer preferences and reinforcing the brand's position in the competitive snacking market.

Britannia Industries Expands 5050 Portfolio with Premium Caramel-Dipped Variant



Britannia Industries has strengthened its premium snacking portfolio with the launch of a new caramel-dipped variant under its popular Britannia 5050 range, as it taps into rising consumer demand for indulgent and texture-led snacks.

The new offering is part of the brand's dipped layered sandwich segment and features stacked biscuits coated with caramel, combining a crunchy bite with a melt-in-the-mouth finish. The launch builds on Britannia's recent push into premium formats that go beyond traditional flavour extensions to deliver differentiated texture experiences. The move comes amid evolving snacking habits in India, where consumers are increasingly gravitating toward richer, more indulgent formats and experimenting with diverse flavour profiles, including caramel-based offerings across categories.

Mr. Siddharth Gupta, Vice President- Marketing at Britannia, said the launch reflects changing consumer expectations around innovation in everyday snacks. He added that the new caramel and cheese-dipped layered sandwiches reinterpret the brand's long-standing "5050" positioning by blending contrasting textures such as crunch and melt, in a premium format.

The product is currently being rolled out in select cities and is available through retail outlets as well as quick commerce platforms, aligning with the growing importance of instant delivery channels in urban markets.

Anmol Industries launches Fruit & Nut and Choco Chip cookies nationwide

Anmol Industries, a leading packaged food companies, has unveiled two new irresistible varieties of cookies: 'Fruit & Nut' and 'Choco Chip'.

This step has been taken against the backdrop of increasing consumer preference towards tasty snacks, particularly cookies. In this regard, Anmol Industries is targeting consumers who wish to explore other options apart from the ordinary biscuits.



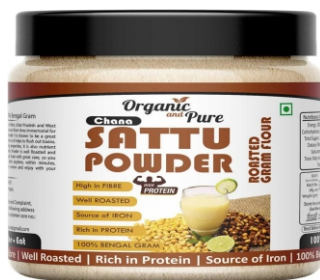
The Fruit & Nut cookies combine bits of dried fruits and nuts in a crisp base, offering a mix of sweetness and crunch in every bite. Their texture and flavor complement them both for the tea break and as a quick bite throughout the day.

However, the Choco Chip variant of cookies concentrates more on the taste of chocolate, featuring choco chips with a crunching texture at the end. This version of cookies can easily be chosen by those who like something more tasty in terms of flavour. Both variants are designed to fit into everyday consumption occasions and are expected to see traction across age groups.

Mr. Aman Choudhary, Executive Director- Marketing, Anmol Industries said, consumers today seek more variety in their everyday snacking. With the introduction of Fruit & Nut and Choco Chip cookies, we are providing options that offer familiar flavours with a premium, richer experience. Both products have been developed keeping in mind the evolving taste preferences across different age groups.

Both products are now available at local retail outlets ensuring easy accessibility across markets. Anmol has continuously been upgrading its product line to keep up with changing trends among consumers. The introduction of Fruit & Nut cookies and Choco Chip cookies represents a recent development by Anmol in terms of enhancing its range of product.

Organic Tattva Introduces India ka apna protein punch- Sattu Powder



Organic Tattva, one of India's leading organic food brands, has announced the launch of their latest product, Organic Sattu Powder. This new product combines authenticity, convenience, is a good source of protein, especially for people who are vegetarian and helps to meet the changing demands of health-conscious customers.

Traditionally regarded as a potent source of plant-based protein and energy, sattu has long been a mainstay in Indian homes, particularly in the summer. The premium-quality roasted chana used to make Organic Tattva's Sattu Powder comes from certified organic farms, guaranteeing its purity and highest nutritional content.

With increasing awareness around clean eating and sustainable food choices, Organic Tattva continues to strengthen its portfolio with products that are pure, free from chemicals, pesticides and artificial additives. Organic Tattva's Q' code based traceability system, enabling consumers to scan product packs and access detailed test reports and quality data. Its philosophy of providing healthy, minimally processed goods that promote general well-being is in line with the Sattu Powder.

Ms. Kriti Mehrotra, Co-Founder, Organic Tattva said, at Organic Tattva, we're dedicated to reviving the deliciousness of classic Indian superfoods in a modern, practical manner. With our Organic Sattu Powder, we hope to make this wholesome staple easily accessible to consumers looking for sustainable and healthful dietary options. Sattu is a timeless ingredient recognized for its high protein content and cooling qualities.

Organic Tattva Sattu Powder is a versatile ingredient that can be used in a wide range of recipes, from healthy parathas and nourishing snacks to cool summer drinks and smoothies. This makes it a perfect addition to regular diets. Sattu powder is now available for purchase on the brand's official website and leading e-commerce platforms.

Mother Dairy Launches 30+ Summer Products



Dairy major Mother Dairy has introduced over 30 new products across its value-added portfolio this summer, aiming to drive more than 30% growth across key categories through a mix of premiumisation, health-focused offerings, and regional innovations.

The expansion is led by ice creams, with nearly 20 new variants being launched to capture peak seasonal demand. The company is also tapping into the rising preference for healthier indulgence with a low-calorie 'Go-Low' ice cream range. In the high-protein segment, Mother Dairy is strengthening its 'Pro' portfolio with offerings such as protein-enriched curd and paneer, targeting fitness-conscious consumers and evolving dietary habits.

Regionalization remains a key pillar of the strategy. The new lineup includes products like Jamun Yoghurt, Bhuna Jeera Raita, Shrikhand for western markets, and Meethi Dahi tailored for northern India, reflecting the brand's focus on local taste preferences.

The company is also expanding its UHT milk portfolio, particularly in markets such as Jammu & Kashmir, to cater to growing demand for convenience and longer shelf-life dairy options. Mr/ Jayatheertha Chary, Managing Director at Mother Dairy, said product innovation continues to be central to the company's growth strategy, with new launches aligned to changing consumer needs across age groups and consumption occasions.

The expanded portfolio will be rolled out in phases across both traditional retail and emerging distribution channels, as the company looks to strengthen its presence in a competitive and rapidly evolving dairy market.

Zydu Wellness expands RiteBite Max Protein into beverages and snacking formats

Zydu Wellness announced the expansion of its RiteBite Max Protein portfolio into three new formats ready-to-drink (RTD) protein shakes, culturally rooted Ghee Jaggery protein bars, and Korean flavoured protein chips, marking a significant step in its strategy to build a comprehensive, multi-format protein ecosystem.



Mr. Tarun Arora, CEO, Zydu Wellness, said, protein in India is no longer just a category conversation, it is a behaviour conversation. Awareness is building, but the real shift will come when protein becomes easier to choose, easier to enjoy and easier to sustain across everyday routines. That is where formats matter as much as the nutrition itself.

As part of this, the company has entered the RTD (dairy based beverage) segment with RiteBite Max Protein functional protein shakes, available in Choco Burst and Berry Blush variants. Each serving of 250 ml delivers 26 grams of protein in a portable format designed for on-the-go consumption.

Under the newly introduced RiteBite Max Protein Roots Ghee Jaggery Protein Bar range, the brand has combined traditional Indian ingredients with a whey and casein protein blend. The bar delivers 10 grams of protein and 4 grams of fibre, offering a format that aligns with both taste familiarity of ancient Indian products and functional nutrition.

In parallel, the company has introduced RiteBite Max Protein Korean Chips, a 7- grain protein snack range inspired by Korean flavours such as Hot Chilli, Barbeque and Gochujang. The product delivers 10 grams of protein and 4 grams of fibre per 60 grams of serving, along with cues such as no palm oil and gluten-free formulation.

Today, the protein category itself is fragmenting, reflecting a deeper behavioural shift. While one segment of consumers is gravitating towards familiarity and seeking culturally rooted formats that align with traditional diets, another cohort is driving demand for novelty, experimenting with global flavours and new-age snacking formats. With Max Protein's new launches, we are meeting consumers where they are and aligning more closely with how they eat through the day, Arora added.

CM eyes food processing hub in Bhor, Govt. to check viability



Sh. Devendra Fadnavis, Chief Minister said, Govt. would examine the feasibility of developing Bhor taluka as a food processing special economic zone (SEZ) or an export hub.

We will explore the possibility of developing a food processing export hub or SEZ here. Our team will hold discussions with food processing business owners in the region to assess whether SEZ or export-related benefits can be extended to the industry. The aim is to enable products manufactured in this taluka to reach overseas markets, he said.

The proposal was earlier mooted by Mr. Indraneel Chitale, partner at Chitale Bandhu Mithaiwale, who said such an initiative would boost economic growth in the region. Fadnavis said food could act as a form of soft power for India. Indian cuisine changes every 10km. If packaged properly and compliant with global sanitation norms, these cuisines can be developed into global brands, he said.

Piyush Goyal meets industry leaders to chart course for US\$2 tn in total exports

Union Minister for Commerce and Industry, Sh. Piyush Goyal met with industry leaders to chart a course toward a bold new milestone of USD 2 trillion in total exports by 2030.

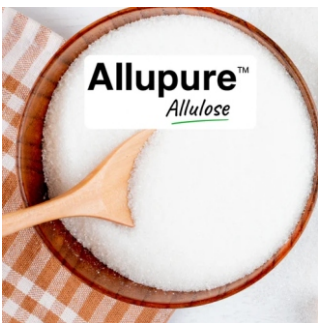


Following the signing of the India–New Zealand Free Trade Agreement (FTA), the meeting highlighted the critical role of the food and agriculture sectors in India's global trade strategy. Goyal revealed that India's exports hit a record USD 860.09 billion in FY 2025–26, with agri-based products maintaining strong momentum despite global supply chain disruptions.

Key agricultural bodies including Seafood Exporters Association of India (SEAI), Agricultural and Processed Food Products Export Development Authority (APEDA), Shellac & Forest Products Export Promotion Council (SHEFEXCIL), Indian Oilseeds and Produce Export Promotion Council (IOPEPC), were urged to capitalise on new FTAs with developed economies. The Minister emphasised that these deals are essential for reaching premium markets, bringing small farmers into the export ecosystem, and using technology to shift from raw commodities to high-value processed foods.

Directorate General of Foreign Trade (DGFT) outlined a KPI-based framework to ensure industry bodies act as 'equal partners' in growth. While representatives raised concerns over compliance costs and MSME hurdles, Minister Goyal assured continued government support and targeted interventions to enhance the ease of doing business.

Allulose made affordable for food producers



Food producers sell more than sweetness. They deliver taste, texture, and indulgence- the qualities sugar has provided reliably for over a century. In India, where lifestyle diseases are surging, cutting sugar is the easiest lever in any recipe to improve nutrition without forcing consumers to give up pleasure.

Yet reformulation has been difficult. Polyols and high-intensity sweeteners deliver sweetness but fail to match sugar's complete functionality: browning, bulk, texture, preservation, crystallisation, and osmotic behaviour. Replacing sugar's multiple technical roles has remained a stubborn challenge.

The health stakes are well-known. One in three Indian adults now meets the criteria for metabolic syndrome, and 83% carry at least one major risk factor- prediabetes, diabetes, obesity, dyslipidaemia, or hypertension. An ingredient that can replicate sugar's performance at a fraction of the calories would let manufacturers improve nutritional profiles while keeping taste and processability intact.

Allulose is that ingredient. It is a single, well-defined molecule- unlike variable stevia glycosides or cooling erythritol. It replicates sugar across six critical dimensions: 70% sweetness, full Maillard browning, 1:1 bulk, texture, crystallisation, and preservation. At only 0.4 kcal/g, it has no aftertaste and blends cleanly with other sweeteners. Sensory research ranks allulose among the closest matches to sucrose in dose-response behaviour and potency, earning it classification as a fourth-generation sweetener. It is the first to close the gap between major calorie reduction and full sensory performance at scale.

The game-changer is price. Until recently, allulose cost over Rs 600 per kg in India. Today, local suppliers including Hexicose Foods offer it at around Rs 400/kg- a level where mainstream reformulation becomes commercially viable for dairy, bakery, mithai, and beverages. FSSAI granted its first Novel Food approval in October 2024; five approvals are now active. The US FDA excludes allulose from 'added sugars' on labels, and FSANZ assigns it the highest safety rating (ADI not specified).

Argentina Becomes India's Top Edible Oil Supplier, Strengthens Strategic Trade Ties



Argentina has emerged as India's leading supplier of edible oils, underscoring the deepening economic partnership between the two nations and their growing alignment on food and energy security.

Argentine Ambassador to India, Mr. Mariano Caucino highlighted the strong complementarity between the two economies, noting that India has now become Argentina's sixth-largest trade partner. He emphasized that bilateral ties have expanded significantly since both countries elevated their relationship to a strategic partnership in 2019.

Argentina and India enjoy a very elevated degree of complementarity, Caucino said, adding that the growing economic engagement is driven by mutual needs-India's demand for food and energy resources, and Argentina's strength as a global supplier of agricultural commodities.

Argentina's role as a key exporter of edible oils has become central to India's food security framework, particularly as the country continues to rely on imports to meet domestic demand. Beyond agriculture, the South American nation is also positioning itself as a partner in supporting India's energy security and access to critical minerals. Caucino further noted that India's rising global influence has made it an increasingly important partner for countries worldwide, with Argentina keen to expand cooperation across sectors.



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Up-Coming Events

Event : **Food Confluence-2026**
 Dates : 01-07-2026 to 03-07-2026
 Place : CODISSIA, Coimbatore

For information, contact :

Synergy Exposures & Events India Pvt. Ltd.

M:- 044-22780776

E-mail:- info@synergyexposures.com



Event : **Food & Bakery Expo-2026**
 Dates : 10-07-2026 to 12-07-2026

Place : India Expo Centre & Mart, Greater Noida,

For information, contact :

SG Foodees-Infotech LLP

M:- 9811151444/9810899678

E-mail:- sgfoodeesinfotechllp@gmail.com



Event : **17th Food World India-2026**
 Dates : 16-07-2026
 Place : Shangri-La Eros, New Delhi

For information, contact :

Mr. Hemant Seth

M:-

E-mail:- Hemant.seth@ficci.com



Federation of Indian Chambers
 of Commerce and Industry
Industry's Voice for Policy Change

Event : **World Mithai Namkeen Convention**
 Dates : 16-07-2026 to 18-07-2026

Place : Hitec Exhibition Centre, Hyderabad

For information, contact :

Advance Info Media & Events

M:- 8291918484

E-mail:- wmnc@advanceinfomedia.com



Event : **India International Hospitality Expo**
 Dates : 05-08-2026 to 08-08-2026
 Place : India Expo Centre & Mart, Greater Noida

For information, contact :

India Exposition Mart Ltd.

M:- 9289733490

E-mail:- exhibition2@indiaexpocentre.com



Event : **Fi India-2026**
 Dates : 26-08-2026 to 28-08-2026

Place : Bombay Exhibition Centre, Mumbai

For information, contact :

Mr. Mahesh Verma

M:-

E-mail:- Mahesh.verma@informa.com

