



India-Nicaragua: Business Opportunities in Food Processing and Trade

AIFPA hosted a Meet & Greet session with H.E. Ms. Nadeska Imara Cuthbert Carlson, Ambassador-Designate of the Republic of Nicaragua and Dr. Sudhanshu, Secretary, APEDA, at the India International Centre, New Delhi. The interaction was to explore avenues and opportunities for strengthening long-term cooperation between India and Nicaragua in the agriculture and food processing sectors. The occasion also served as a farewell and felicitation for Dr. Sudhanshu, where AIFPA honoured his outstanding contributions to the sector.



Key Highlights:



Explore opportunities of trade and investment in the agri-food sector.



Technology transfer, capacity building, and knowledge sharing to enhance food processing capabilities



Focus on promoting value addition, food safety, quality standards, and export readiness



Identify potential areas for collaboration in sustainable agriculture, fisheries, and climate-resilient farming

Meet & Greet Session

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AIFPA organized a 'Mango Pulp Industry Stakeholders Consultation Meet' on 17th June 2026 at Chittoor in association with the Chittoor District Fruit Processors' Federation and Krishnagiri Fruits & Vegetables Processors Federation



With a view to accelerate mango pulp & concentrate exports and to discuss opportunities and challenges, AIFPA in association with the Chittoor District Fruit Processors' Federation and Krishnagiri Fruits & Vegetables Processors Federation organized a 'Mango Pulp Industry Stakeholders Meet' on 17th June 2026 at Chittoor, Andhra Pradesh.

Sh. Abhishek Dev, IAS, Chairman, APEDA and Sh. Sumit Kumar, IAS Dist. Collector and Magistrate, Chittoor will be Chief Guest of the event.

During the interaction held with stakeholders from the mango processing and export sector in Chittoor, several important suggestions and recommendations emerged for strengthening the mango value chain and enhancing India's export competitiveness. Key discussion points by Strengthening Value Chain Linkages, Promotion of Fresh Totapuri Mango Exports, Adoption of Good Agricultural Practices, Expansion of Organic Mango Programs, Boosting Beverage Exports, Industry-Specific Conference Platform, Support for Participation in Domestic Trade Fairs, Financial Support for the Pulp Industry, Addressing Long Working Capital Cycles, Establishment of an Inland Container Depot (ICD) at Chittoor, Opening of a DGFT Office in Chittoor and Opening of an APEDA Office in Chittoor.



APEDA also announced mango and mango pulp promotion activities across 20 countries this season, opening new avenues for export growth.

The discussions reflected the industry's commitment to expanding India's leadership in mango pulp, concentrate, fresh mango, and value-added product exports. Stakeholders expressed their willingness to collaborate closely with APEDA and other government agencies to address existing challenges and unlock new growth opportunities for the sector.



The event was attended by over 50 mango processors and exporters of Chittoor District.

AIFPA Participation at the Session on Investment Opportunities in Agri, Dairy & Food Processing Sector in Madhya Pradesh held on 22nd June, 2026 at New Delhi



Madhya Pradesh Industry Development Corporation (MPIDC) in-collaboration with AIFPA organised a Session on 'Investment Opportunities in Agri, Dairy & Food Processing Sector on 22nd June, 2026 at Madhya Pradesh Bhawan, New Delhi

Madhya Pradesh is all set to invite the food processing sector to the state for expansion as well as for the new startups by making fresh industry policy for the newcomers and making ease & healthy competition to the existing ones.

The MP government wishes to pave the path to sustainable growth and global prominence for the industries. Madhya Pradesh is committed to providing a seamless investment climate, exemplary ease of doing business and reduction of compliance burden through a robust, digital-first governance approach.



The meeting included an overview of state, government objectives, government new policy for industry which was implemented in 2025, government incentives, introduced the agri belts present, new roads and many more developmental rises for industrial areas has been announced by the government officers. The meeting was presented by Sh. Anil Rathore, (IAS) Executive Director, MPIDC RO-abalpur division & Ms. Anisha Srivastava, (IAS) Executive Director, MPIDC RO- Gwalior and Chambal division. Dr. A.K. Tyagi, Vice President, AIFPA, Sh. Alok Bisaria, Secretary, AIFPA and Sh. Vinod Kaul, Member, AIFPA were also presented at the meeting.

For further details please visit the given pdf :- [Agri, Dairy & Food Processing Sector MPIDC.pdf](#)



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Regulatory & Food Safety Updates

FSSAI Directs Food Businesses to End Use of Metallic Pins and Wires in Packaging



The Food Safety and Standards Authority of India (FSSAI) has directed all food business operators (FBOs) to immediately discontinue the use of metallic pins, staple pins and wires in food packaging, warning that non-compliance could attract penal action under the Food Safety and Standards Act, 2006.

In an advisory issued in the interest of public health and food safety, the regulator expressed concern over the continued use of metallic pins and wires for sealing, fastening and securing food packages, including cakes, bakery products, takeaway meals, sweet boxes, snack packets and other food parcels.

According to FSSAI, several instances have been reported where metallic or staple pins were found embedded in cakes or attached to food packaging, posing a significant risk to consumer safety. The regulator noted that accidental consumption of such materials could result in serious injuries and other adverse health consequences.

“It has come to the notice of FSSAI that metallic/staple pins and wires are being used by FBOs for preparing decorative cakes and other such products and for fastening food packets, cake boxes, sweet boxes, snack pouches, takeaway food parcels and other food packages,” the authority said in its advisory.

The regulator has instructed all food businesses to immediately stop using metallic pins, wires or any similar materials for sealing, fastening or packaging food items. The directive applies across product categories, including bakery goods, confectionery, takeaway foods and packaged snacks.

FSSAI further warned that failure to comply with the advisory would invite appropriate action under the provisions of the Food Safety and Standards Act, 2006, and related regulations. The move is part of the regulator's ongoing efforts to strengthen food safety standards and eliminate physical contamination risks in food products reaching consumers.

Source:- Agro & Food Processing Journal

Tirumala Prasadam to Get Scientific Quality and Safety Support

Tirumala Tirupati Devasthanams has signed a Memorandum of Understanding with CSIR–Central Food Technological Research Institute, Mysuru, to enhance the quality, safety and nutritional value of Srivari Prasadam served to millions of devotees.



The collaboration aims to combine TTD's large-scale prasadam preparation and distribution system with CFTRI's expertise in food science, technology, quality assurance and food safety. The focus will be on improving food handling, procurement, storage, processing, packaging and distribution practices while preserving the traditional taste, texture and sanctity of the prasadam.

Under the agreement, CSIR-CFTRI will provide technical support to help TTD adopt scientifically validated processes and standardised protocols. The institute will also assist in strengthening testing systems to reduce contamination risks and ensure compliance with advanced food safety standards.

A key area of the partnership will be improving packaging and shelf life without affecting the traditional identity and cultural value of Srivari Prasadam. CFTRI will also conduct specialised training programmes for TTD personnel in food analysis, sampling methods, contaminant detection, ghee quality assessment and aroma profiling.

As part of the collaboration, CSIR-CFTRI scientists may visit TTD facilities, based on requirement, to provide technical guidance, validate processes and suggest improvements for long-term quality consistency.

The MoU marks an important step in bringing scientific food safety practices into a deeply traditional and faith-linked food system. It is expected to help ensure that devotees continue to receive prasadam that is safe, consistent and authentic, while retaining its sacred heritage.

Source:- Agro & Food Processing Journal

FSSAI issues advisory mandating use of foodgrade, corrosion-resistant knives and cutting equipment across food businesses



The Food Safety and Standards Authority of India (FSSAI) has issued an advisory directing all Food Business Operators (FBOs) to ensure the exclusive use of food-grade, corrosion-resistant knives, blades, and other cutting equipment in food handling and processing operations. The move aims to strengthen food safety standards and prevent contamination risks arising from damaged or unsuitable equipment.

The advisory, issued by FSSAI's Regulatory Compliance Division, reiterates the sanitary and hygienic requirements prescribed under Schedule 4 of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011. These regulations mandate that all equipment, utensils, and food-contact surfaces used in food preparation, processing, packaging, and storage must be made from food-grade, non-toxic, and corrosion-resistant materials and maintained in hygienic condition.

According to FSSAI, instances have come to its notice where certain food businesses are using rusted, corroded, chipped, painted, damaged, or otherwise unsuitable knives, blades, and cutting tools during food handling, processing, slicing, cutting, and packaging operations. Such equipment poses a significant risk of physical, chemical, and microbiological contamination and is not compliant with existing food safety regulations.

In response, FSSAI has directed all food businesses to undertake immediate corrective measures and strictly adhere to the following requirements:

- Use only food-grade, corrosion-resistant knives, blades, and cutting equipment in food handling and processing activities.
- Ensure that all cutting tools and equipment are maintained in a sound, hygienic condition and remain free from rust, corrosion, chipping, paint, cracks, breakage, or any other defects that may contaminate food products.
- Immediately remove from service and replace any rusted, corroded, chipped, damaged, or otherwise unsuitable knives, blades, and cutting equipment.
- Implement adequate cleaning, sanitisation, and sterilisation procedures for knives, blades, and cutting equipment at prescribed intervals.

The food regulator has emphasized that compliance with these requirements is critical for maintaining food safety and protecting consumer health. The authority has further requested Commissioners of Food Safety across States and Union Territories, Regional Directors, Licensing Authorities, and Food Safety Officers to maintain strict vigilance during inspections and ensure compliance with the advisory.

FSSAI has warned that any non-compliance observed during inspections may attract action under the provisions of the Food Safety and Standards Act, 2006, and the regulations framed thereunder.

The advisory underscores FSSAI's continued commitment to strengthening food safety practices across the food value chain and ensuring that food businesses adopt preventive measures to eliminate contamination risks and uphold the highest standards of hygiene and consumer protection.

Source:- FoodTech Biz

FSSAI withdraws method for determining fruit content in juices, stresses on alternatives

The Food Safety and Standards Authority of India (FSSAI) has withdrawn its standard testing method for determining fruit content in juices, directing all national food testing laboratories to adopt international alternatives with immediate effect.

The regulatory shift affects "Method No. 2.11," which was previously the standard protocol under the Manual of Methods of Analysis of Foods for Fruit and Vegetable Products. As per the FSSAI order, until the food authority approves a revised internal method, laboratories can utilise any validated method of analysis prescribed by recognised global bodies.



Approved reference standards now include the International Organisation for Standardisation (ISO), AOAC International, the Bureau of Indian Standards (BIS), Food Chemicals Codex, and analytical texts such as Pearson's and Joslyn. The directive is a mandate for all FSSAI-notified labs across the country, aiming to maintain quality control and prevent testing backlogs while a new official standard is finalised.

While FSSAI has not provided a timeline for the rollout of its revised testing methodology, the immediate enforcement ensures that commercial fruit juice verification processes continue under international protocols.

Source:- FnB News

New Launches

Havmor launches Belgian Silky Chocolate Cone



Havmor Ice Cream, a part of LOTTE India Corporation Pvt. Ltd., has unveiled the Belgian Silky Chocolate Cone.

Crafted for true chocolate lovers, it delivers an unapologetically indulgent chocolate experience from the very first bite. At its heart lies luxuriously rich chocolate ice cream with an irresistibly silky-smooth texture, elevated by an innovative molten chocolate centre fill that intensifies the indulgence with every lick and bite.

The campaign captures the irresistible moment of complete chocolate surrender, where every bite compels one to pause, close their eyes, and lose themselves in pure chocolaty bliss.

Belgian Silky Chocolate Cone is pure indulgence in every bite. What I love most is how rich, immersive and unapologetically chocolaty the experience feels, it's the kind of treat you genuinely want to pause and savour.

Aashirvaad launches ready-to-eat chutneys & sambar with no added preservatives

ITC Aashirvaad has announced the launch of a new range of ready-to-eat chutneys and sambar that combine fresh taste with every-day convenience. This according to the company follows after consumers are increasingly moving away from processed condiments toward fresh, preservative-free options rooted in Indian culinary traditions. Also preparing these condiments daily requires time and effort.



For many consumers, food choices are closely linked to health and wellness, making freshness a key priority. This is driving more conscious decisions at the point of purchase, with shoppers increasingly willing to pay a premium for high-quality, fresh and minimally processed packaged foods.

The new fresh range is made using carefully selected ingredients and prepared in small batches, with no added preservatives. Its shorter shelf life reinforces the brand's commitment to freshness, while a robust cold supply chain ensures product quality is maintained from preparation to doorstep delivery. Designed for modern consumption needs, the range enables consumers to enjoy authentic, fresh accompaniments without the effort of daily preparation.

Mr. Anuj Rustagi, Business Unit Chief Executive, staples, ITC Ltd, said, as consumers increasingly seek fresh, minimally processed packaged foods that deliver both authenticity and convenience, their approach to everyday cooking is evolving. Chutneys and sambar remain integral to South Indian meals but preparing them fresh regularly can be time-intensive and skill dependent. With this range, we are addressing this need by offering fresh-tasting, authentic condiments.

Kellogg's Chocos gamifies nutrition with Food Ninja



Kellogg's Multigrain Chocos has launched the Food Ninja card game, an anime-inspired card game designed to make learning about food and nutrition more exciting for kids and more meaningful for moms. Available free with the range, the initiative blends play, strategy, and anime-inspired gameplay to create an engaging family experience.

Recognising children's growing interest in anime-inspired entertainment and collectible gameplay, it developed the Food Ninja card game as a strategy-led card battle experience designed to drive engagement beyond breakfast time. The initiative promotes/encourages repeated play, collectability, and parent-child interaction, while helping children develop a more memorable understanding of the nutritional value of different foods.

Mr. Vinay Subramanyam, Senior Director- Marketing, Kellanova India, said, nutrition is often a key priority for moms, while for children, fun and play often come first. With the Food Ninja card game, we wanted to bridge these two worlds by creating an experience that children would enjoy, while also giving moms the confidence that their child is engaging with something educational. The idea was to make learning about the nutritional value of different foods more interactive, fun, and relevant through a format inspired by the gaming and anime culture children already love.

Parle and Vadilal Team Up to Launch Melody Ice Cream, Bringing Iconic Toffee to Ice Cream Aisles



Parle Products and Vadilal Industries have joined hands to transform one of India's most iconic confectionery brands, Melody, into a Ice Cream, marking a new chapter for the beloved chocolate-filled toffee.

The newly launched Melody Ice Cream combines the signature chocolate and caramel flavours of the popular Melody toffee with a creamy Ice Cream. The collaboration brings together Parle's strong confectionery heritage and Vadilal's expertise in the ice cream segment, aiming to tap into consumers' growing appetite for nostalgic and innovative flavour experiences.

Currently available at select Vadilal parlours, Melody Ice Cream is being rolled out in phases across retail outlets and other distribution channels. The launch is expected to appeal to both long-time fans of the Melody brand and younger consumers seeking unique Ice Cream offerings.

Melody has enjoyed enduring popularity in India for decades, thanks in part to its memorable tagline, Melody itni chocolaty kyun hai? The new ice cream variant seeks to extend that brand legacy beyond confectionery and into the rapidly evolving Ice Cream category.

The partnership reflects a broader trend in the food and beverage industry, where established brands are leveraging familiar flavours and consumer nostalgia to create new product categories and drive market growth. With the launch of Melody Ice Cream, Parle and Vadilal are looking to strengthen their presence in the premium and impulse consumption segments while offering consumers a fresh way to enjoy a classic favourite.

Anmol Industries launches YOLO Strawberry Donut Cakes

Anmol Industries, one of India's leading FMCG food brands, has announced the launch of its latest innovative snacking delight, Anmol YOLO Strawberry Donut Cakes, a delicious fusion of soft, fluffy cake and the fun, appealing shape of a donut, enriched with the irresistible taste of strawberry.

Designed to cater to evolving consumer preferences, the new offering promises a delightful balance of taste, texture, and convenience, making it an ideal companion for everyday snacking moments.



Crafted using high-quality ingredients, Anmol YOLO Strawberry Donut Cakes deliver a soft, moist and flavorful experience in every bite. Infused with a refreshing strawberry flavour and presented in an attractive donut-shaped format, the product offers a unique visual and taste appeal that resonates with children, teenagers, and young adults alike.

Whether enjoyed during school breaks, office hours, travel, or leisure time, YOLO Strawberry Donut Cakes are designed to bring a touch of fun and indulgence to every occasion.

Mr. Aman Choudhary, Executive Director – Marketing & Innovation, Anmol Industries, said, consumers today are constantly looking for exciting snacking experiences that combine great taste with convenience.

With the launch of YOLO Strawberry Donut Cakes, we are introducing a product that is vibrant, flavourful, and perfectly suited to the preferences of today's young consumers. The product embodies our commitment to innovation and our focus on delivering high-quality, affordable treats that create joyful everyday moments.

The launch of YOLO Strawberry Donut Cakes further strengthens Anmol Industries' expanding portfolio of innovative bakery and confectionery products. As consumer demand continues to shift towards differentiated and experienced snacking options,

Anmol remains committed to introducing products that combine quality, taste, affordability, and innovation. The new product will be available across general trade outlets, modern retail stores, and key distribution channels across India, further enhancing the brand's presence in the country's growing packaged food market.

Processing sector bracing for major shift as India-UK pact set to take effect



India's agrifood and processing sectors are bracing for a major shift as the India-UK Comprehensive Economic and Trade Agreement (CETA) officially takes effect on July 15, 2026. The trade pact eliminates steep British import tariffs, granting Indian exporters a major competitive edge in one of Europe's largest consumer markets.

Under the framework, the UK will scrap import duties across several key categories. Most notably, current tariffs of up to 70% on processed food products and up to 21.5% on marine goods will drop to zero. This immediate duty-free access is expected to directly benefit Indian farmers, coastal fishermen, and food processing units by reducing export costs and expanding market reach.

To safeguard domestic rural economies, negotiators built strict exclusion lists into the agreement. India has completely insulated its sensitive agricultural sectors from foreign competition, maintaining full protections for domestic dairy, cereals, millets, apples, oilseeds, and vegetable products.

Beyond commodities, the deal features a unique mobility clause aimed at exporting Indian culinary and cultural heritage. Under this provision, 1,800 Indian chefs, yoga instructors, and classical musicians will receive dedicated annual access to work in the UK.

As per the Ministry of Commerce, the bilateral agreement establishes a more secure supply chain while positioning the India's agricultural sector as a competitive force in global trade.

Source:- FNB News

India, China ink edible oil trade pact to boost soybean oil imports

Edible oil industry body IVPA has signed an MoU with China Chamber of Commerce of Foodstuffs and Native Produce (CFNA) to strengthen cooperation between the companies of the two countries.



Indian Vegetable oil Producers' Association (IVPA) said it has signed a Memorandum of Understanding (MoU) with the CFNA. This cooperation establishes a strategic platform for sustained dialogue, buyer-seller connect, and collaborative initiatives that advance innovation, sustainability, and potential trade development, IVPA said. China has emerged as a major supplier of crude soyabean oil to India, the association said.

Mr. Sudhakar Desai, President of IVPA said, this marks a significant milestone in strengthening bilateral industry cooperation. As the world's two largest consumers of vegetable oils, India and China play a definitive role in shaping global demand, trade dynamics, and the future of the sector. The collaboration would give a fillip to soyabean oil imports from China but also enhance edible oil derivatives exports from India, primarily mustard and soyabean meals, through strengthened market linkages, Desai added.

India imports 60 per cent of its edible oil needs with imports remaining in the range of 15-17 million tonnes. For the 2025-26 oil year, imports are projected at 16.5 million tonnes, while domestic production is estimated at 9.6 million tonnes.

Source:- Daily Excelsior

Nestle to cut artificial colourings from all products by end-2026



Nestle plans to remove artificial food colourings from all products worldwide by the end of 2026. The previously unreported target comes as food companies face mounting pressure to healthier products amid the rapid rise of GLP-1 weight-loss drugs and growing consumer scrutiny of food ingredients.

It extends Nestle's efforts beyond the United States, where it has already eliminated artificial colourings from its portfolio. By the end of the year Nestle portfolio free of artificial colours. Food manufacturers and retailers have increasingly moved to strip out ingredients such as FD&C synthetic dyes and sweeteners including corn syrup from their products.

Amid investor concerns that packaged food companies could lose out as consumers shift towards healthier diets, Nestle has increasingly focused on products aimed at weight-conscious consumers and those concerned about processed foods.



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

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