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FOOD PRO

Monthly E-Newsletter of All India Food Processors' Association



All India Food Processors' Association

Conference on FOOD SAFETY INFRASTRUCTURE 4.0

HARMONISING GLOBAL STANDARDS,
TESTING CAPACITY & TRADE FACILITATION



Let's Build
A Resilient
Food Safety
Ecosystem
Together!

DELEGATE REGISTRATION

Be Part of the Change. Shape a Safer Future.

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NETWORK

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leaders, experts,
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INSIGHTS

Gain knowledge on
global standards,
testing capacity &
emerging trends



DISCUSS

Engage in meaningful
discussions on
policy, trade &
infrastructure



GROW

Explore opportunities
to strengthen your
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competitiveness



COLLABORATE

Be part of a collective
mission for safer
food & sustainable
growth



DATE

25th September, 2026



VENUE

The Brass Room
ITC Royal Bengal,
Kolkata

HOW TO REGISTER

- 1. Scan & Register :** Scan the QR code to open the Google Form and fill in your basic details and organisation information.
- 2. Submit Your Registration :** Review your details carefully and submit the registration form. You will receive an acknowledgement message after submission.
- 3. Final Confirmation :** Your profile will be scrutinised by the organising team. Final confirmation of your participation will be sent to you by email.

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AIFPA Activities

AIFPA organized a Meet & Greet with H.E. the Ambassador of Nicaragua on 29th June 2026, at India International Center, New Delhi.



A. Taking that initiative forward, the AIFPA Secretariat organized an interactive visit of the Ambassador of Nicaragua to M/s. B. Sen Barry & Co., New Delhi on 10th August 2026.

The Ambassador, along with Mr. Shayron Tower, Minister-Counsellor, visited B. Sen Barry & Co., New Delhi and met with Mr. Rohan Bahry, Director.

Mr. Bahry provided the visiting delegation with an overview of the company and the full range of machinery they manufacture and export globally. He further elaborated on the global projects executed by the company.



B. On 25th August 2026, the Ambassador of Nicaragua, along with Mr. Shayron Tower, Minister-Counsellor, visited Global Agri System in Gurugram and was welcomed by Sh. Gokul Patnaik (IAS Retd.), Chairman, Global Agrisystem and Former President of AIFPA. A detailed business discussion covering host of agri and agro processing services & expertise, projects done overseas & in India and the ongoing activities, were presented by Global Agri team.

Global Agri also suggested key areas in agri / agri processing domain which may be of interest for bilateral co-operation between Indian and Nicaragua and also offered to progress such matters with support of Embassy of Nicaragua at New Delhi. Nacaragua.

In both the visits, the AIFPA was represented by Mr. Alok Bisaria, Executive Secretary, AIFPA under the able guidance of Dr. Raghav Jadli, President, AIFPA.



We are proud to share that our Chairman, Western Region, Dr. Prabodh Halde, has received the prestigious **"Food & Beverage Industry Crusader of the Year 2026 Award"** from FI India.

At AIFPA, we strongly believe in working towards the growth of the food industry for the benefit of India and its consumers. This recognition is a true reflection of Dr. Halde's dedication, leadership and contribution to the Food & Beverage industry over more than 32 years.

Through his continued efforts, he has worked closely with industry, regulators, academia and other stakeholders to support the growth and development of the sector. Congratulations, Dr. Halde. You have made AIFPA proud.



Highlighting the opportunities for Indian food processors, particularly MSMEs, Dr. Raghav Jadli, President – All India Food Producers Association (AIFPA), said, "Platforms such as Anuga FoodTec India go beyond showcasing products by creating opportunities for joint ventures, technology partnerships and deeper import-export collaboration. India has a strong advantage in raw material availability, skilled manpower and competitive production costs, even as the industry faces rising packaging, raw material and logistics expenses. With new trade agreements opening markets and

younger consumers, driving demand for healthier and more nutritious products, the opportunity for value-added food processing is expanding significantly.

Consumer behaviour has changed substantially over the past 15 years, with greater attention to labels, nutritional information and product quality. Greater access to advanced processing, packaging, AI and automation technologies can help Indian manufacturers, scale efficiently and strengthen their global competitiveness."



Regulatory & Food Safety Updates

FSSAI intensifies campaign against False Health Claims



The Food Safety and Standards Authority of India (FSSAI) has launched a widespread enforcement drive against leading multinational food manufacturers, quick-service restaurant chains, e-commerce giants, and luxury hotel chains over misleading advertisements, false health claims, and labelling violations.

In a regulatory update, the national food safety regulator disclosed that it has issued over 150 notices to food business operators across the country.

The companies flagged in the crackdown include industry heavyweights such as Nestlé India, PepsiCo, Coca-Cola India, Mondelez India, Abbott India, Danone India, Ferrero India, and Kenvue Inc., as well as beverage majors like Red Bull, Monster Energy, Hell Energy, Diageo, and Pernod Ricard. Beyond serving notices, FSSAI confirmed that non-compliant products were seized from several manufacturers.

As per FSSAI, the enforcement drive was extended well beyond packaged food manufacturers into retail, online delivery, and food service sectors. FSSAI issued 12 notices to major e-commerce platforms, specifically targeting quick-commerce operations including Flipkart Minutes and Amazon Now and officially cancelled the license of an Amazon warehouse due to food safety and regulatory non-compliance.

Quick-service restaurant (QSR) chains have also faced strict penal action. The authority served over 30 notices to fast-food operators, including McDonald's, KFC, Pizza Hut, Domino's, and Costa Coffee. In a significant punitive measure, FSSAI suspended five operating licenses belonging to Domino's outlets.

The food authority added that in year 2025, more than 20 luxury 5-star hotels and fine-dining establishments, including properties operated under international franchises like Marriott, Hilton, Hyatt, Radisson Hotel Group, Four Seasons, and Shangri-La, were issued notices for failing to comply with mandatory menu labelling regulations and calorific value disclosures. The latest action marks an intensification of FSSAI's campaign to curb deceptive product packaging and enforce consumer safety standard compliance across all tiers of India's food supply network.

Source:- *FnB News*

Karnataka FSDA suspends online platform licences for selling Datura

Karnataka Food Safety and Drug Administration (FSDA) has now suspended license for the sale and distribution of Datura fruits and seeds through platforms.

The Datura plant possesses toxic properties and the consumption of its fruits and seeds may cause serious adverse effects on human health. Datura, also called thornapple, is a dangerous plant that causes serious health risks if people eat it. Therefore, the sale and distribution, display for sale or promotion on Datura fruits and seeds for food use or human consumption through any online platform is a matter of serious concern from the point of view of public health and food safety.



The reported sale, including claims that Datura fruits were distributed as freebies, has raised concerns that unsuspecting consumers could mistake the poisonous plant material for edible fruit. It is reported that Ingestion of Datura fruits or seeds can affect the brain, heart, and nervous system. Initial symptoms may include dry mouth, intense thirst, dilated pupils, blurred vision, flushed skin, and a rapid heartbeat.

Now the competent authorities like the designated officer's Central government and the state government have been directed to take action for the suspension of licenses and registration of the concerned online platforms, e-commerce entities such as Amazon Big Basket, Swiggy Instamart and their associated sellers.

Officials found Datura listed on these e-commerce platforms as food. Some Datura packets incorrectly carried Food Safety and Standards Authority of India (FSSAI) registration numbers. The directions issued are that the concerned food business operators (FBOs) have been directed to immediately remove or discontinue online listings advertisements and promotional activities relating to the sale and distribution or sale of Datura fruits and seeds.

The concerned food business operators have been directed to take necessary action until further orders are issued to the e-commerce platforms namely Amazon, Swiggy Instamart, Big Basket to submit a compliance report.

Source:- *FnB News*

FSSAI directive on sugar, salt contents in food products for schools



The Food Safety and Standards Authority of India (FSSAI) has issued draft regulations establishing maximum threshold limits for added fat, sugar, and salt in food products for school children.

Called the Food Safety and Standards (Safe food and balanced diets for children in school) Amendment Regulations, 2026, a new section, Regulation 7, under 'Monitoring and Surveillance' is added to the previous 2020 regulations.

The framework formally incorporates nutritional benchmarks established by the Indian Council of Medical Research (ICMR) in its Dietary Guidelines for Indians-2024. Under the proposed amendment, food products provided or sold in and around school premises will be classified as high in fat, sugar, or salt (HFSS) if they exceed specific dietary thresholds.

For fat content, products containing more than 4.2 grams per 100g in solid form, or more than 1.5 grams per 100ml in liquid form, will be designated as high. High sugar classification will apply to foods exceeding 3 grams per 100g in solid form or 2 grams per 100ml in liquid form. And, products containing more than 0.625 grams of salt per 100g in solid form or 0.175 grams per 100ml in liquid form will fall under the high salt category.

The draft guidelines aim to strengthen institutional monitoring, curb childhood consumption of ultra-processed food items, and enforce higher nutritional safety standards across educational institutions.

This proposal builds on previous advisories by the Union Health Ministry encouraging government departments, schools, and public eateries to install display boards detailing the salt, sugar, and fat/oil content per serving based on National Institute of Nutrition (NIN) recommendations.

ICMR-NIN played a key role in designing these display boards alongside the FSSAI. Their updated 2024 guidelines set a daily oil (fat) limit of 27–30g per day, and a recommended sugar limit of 25g per day for adults and 20g per day for children, based on a 2,000-calorie daily diet. According to scientific analysis by NIN, these daily limits can be breached by consuming just a single 500ml ultra-processed soft drink, highlighting the critical need for consumer awareness.

Source:- FnB News

EU Revises Maximum Residue Levels for Three Pesticides

The European Commission has revised the Maximum Residue Levels (MRLs) for the pesticides dimoxystrobin, ethephon and propamocarb through Commission Regulation (EU) 2026/215, which amends Annexes II and V of Regulation (EC) No 396/2005. The Regulation was adopted on 29 January 2026 and the revised MRLs became applicable from 19 August 2026.



The Regulation removes the existing MRLs for dimoxystrobin following the non-renewal of its EU approval and the revocation of all authorisations for plant protection products containing the substance. As no Codex MRLs or import tolerances exist for dimoxystrobin, the MRLs for all products have been set at their respective product-specific limits of determination (LOD).

For ethephon, the European Commission revised several MRLs following an EFSA review undertaken after the substance's approval was renewed. The MRLs have been lowered for apples, blueberries and pineapples, while the existing levels for several other commodities have been maintained. In particular, the MRL for blueberries has been reduced to the LOD because an acute consumer risk could not be excluded. MRLs for certain commodities, including pears, grapes, cotton seeds, meat, milk and eggs, have been retained but are subject to further review as additional information becomes available.

The MRL for propamocarb in lettuce has also been lowered following EFSA's assessment, which found that an acute consumer risk could not be excluded under the previous limit. The revised MRL is based on a safer fallback agricultural practice supported by available data.

The changes are relevant for exporters supplying agricultural and food products to the EU market, particularly fruits, vegetables and other commodities covered by the revised MRLs. Exporters should review pesticide-use practices and residue-monitoring programmes to ensure compliance with the new limits. The Regulation generally allows products placed on the EU market before 19 August 2026 to remain subject to the previous MRLs; however, this transitional provision does not apply to ethephon in apples and blueberries and propamocarb in lettuce.

Source:- Europa.eu

Red hexagonal warning label for packaged HFSS items proposed



In its submission to the Supreme Court, the Food Safety and Standards Authority of India (FSSAI) proposed a red hexagonal warning label for packaged food items high in fat, sugar, and salt (HFSS).

As per reports, the proposal was submitted to the SC through a compliance affidavit, filed by the FSSAI in response to a Public Interest Litigation seeking mandatory front-of-the-pack warning labels for packaged food based on the fat, salt, and sugar content.

The reports added that under the proposal, a red hexagonal warning label will be displayed on the packaged food if the product has at least two of the three specified constituents- saturated fat, added sugar, and salt-while the threshold will be based on the dietary guidelines for Indian citizens issued by the National Institute of Nutrition.

Further, the warning may also carry declarations like 'high fat', 'high sugar', 'high salt', 'highly sweetened beverage', etc., depending on the composition.

The regulator further has proposed a phased implementation of the regulations related to front-of-the-pack labelling wherein 'adequate' time could be given to the industry to comply with the provisions.

FSSAI has also submitted that single-ingredient products like ghee, sugar, jaggery, honey, and edible oil would remain outside the purview of the proposed front-of-the-pack labelling norms.

Source:- FnB News

FSSAI Bans Sale of Laljee Godhoo, Everest Hing Over 'Misbranded And Sub-Standard' Products

India's food safety regulator has prohibited the sale of asafoetida products from Laljee Godhoo & Co. and Everest, citing violations related to product standards and labelling.

The Food Safety and Standards Authority of India (FSSAI) has banned the sale of certain compounded asafoetida products sold by Laljee Godhoo & Co. and Everest, after the products were found to be misbranded and sub-standard.



The action puts two prominent names in India's packaged spices and condiments market under regulatory scrutiny and comes as authorities step up enforcement against food products that fail to meet prescribed safety, quality and labelling requirements.

The regulator's order covers specified asafoetida products manufactured or marketed by the two companies. The products were found to be non-compliant with applicable food safety standards, prompting authorities to prohibit their sale.

Compounded asafoetida, commonly known as hing, is widely used in Indian cooking and is sold in both household and commercial markets. Unlike pure asafoetida resin, compounded hing typically contains other permitted ingredients and is required to meet regulatory specifications governing its composition and labelling.

The FSSAI action highlights the increasing scrutiny faced by packaged food and spice manufacturers over the accuracy of product claims and compliance with established standards.

For major brands, such regulatory interventions can carry implications beyond immediate sales restrictions, including reputational risks and greater scrutiny of manufacturing, sourcing and quality-control processes.

The development comes at a time when India's food regulator is intensifying inspections and enforcement across the packaged food sector, with companies increasingly facing action over alleged violations involving product quality, labelling and consumer disclosures.

The FSSAI's latest move underscores the regulator's broader push to ensure that food products sold in the Indian market comply with prescribed standards and that consumers receive products that accurately meet their declared specifications.

Source:- Agro & Food Processing

New Launches

Dexogrow launches Vanilla, Chocolate flavour sachets



Danone India has announced the launch of two new flavour sachets vanilla and chocolate, to its toddler nutrition drink, Dexogrow, designed to make the brand even more appealing to young children. To help parents deal better with the changing food preferences of young children, the company has created a unique method of preparation that combines essential nutrition with flexible flavour options.

The brand has built its reputation on tackling one of India's most pressing childhood nutrition gaps: Iron deficiency Anaemia, which affects a significant proportion of toddlers and can impact cognitive development and learning. With this introduction of flavour sachets, the brand aims to combine the same science-backed nutrition with flavours that kids actively look forward to.

Ms. Priyanka Verma, Marketing Director, Danone India, said, getting toddlers to enjoy something that's genuinely good for them can be a big battle for parents. With vanilla and chocolate flavours now part of the Dexogrow range, we want nutrition moments to feel less like a negotiation and more like something kids ask for themselves, without compromising on the nutrition parents count on.

Lay's expands innovation with Hot Chips Style Asian Fiery Chilli

Lay's, has launched Lay's Hot Chips Style Asian Fiery Chilli, a new regional innovation crafted for the chilli-forward flavour preferences of consumers across South India, including Andhra Pradesh, Telangana, Karnataka, Kerala, and Tamil Nadu. The new variant reflects Lay's continued focus on consumer-centric innovation, bringing regional food traditions and local taste preferences into its product portfolio.



Thin, crispy potato chips have long held a place in South India's everyday food culture, often enjoyed alongside curd rice, rasam rice or lemon rice. As consumers increasingly seek familiar, locally inspired flavours from trusted brands, this enduring mealtime ritual presented an opportunity for Lay's to draw inspiration from this eating occasion in a packaged format that can be enjoyed anytime, anywhere. Made with the finest potatoes, Lay's Hot Chips Style Asian Fiery Chilli is crafted using an innovative marination technology to deliver a distinctive crunch and a fiery chilli flavour inspired by the region's palate. Created to complement South Indians meals, it brings together Lay's signature quality with a locally inspired eating experience.

Ms. Aastha Bhasin, Marketing Director-Potato Chips Category, PepsiCo India, said, at Lay's, bringing joy through great flavours begins with understanding what our consumers love. As India's tastes continue to evolve, we are strengthening our focus on regional preferences to create products that resonate locally. Lay's Hot Chips Style Asian Fiery Chilli has been crafted especially for South India, inspired by the region's love for fiery flavours. This launch is part of our continued commitment to celebrating India's culinary diversity through innovation while delivering the unmistakable Lay's taste and quality that consumers trust.

Fortune expands mustard oil portfolio with launch of Fortune Yellow Mustard Oil



Fortune, the flagship edible oil brand of AWL Agri Business Ltd., today announced the launch of Fortune Yellow Mustard Oil, expanding its mustard oil portfolio to cater to consumers who prefer the traditional taste and goodness of Yellow Mustard Oil.

Available in a 1-litre PET pack, Fortune Yellow Mustard Oil is made from carefully selected yellow mustard seeds and offers the quality and reliability that consumers associate with Fortune. The launch is aimed at health-conscious consumers who seek traditional oils as part of their everyday cooking. Fortune Yellow Mustard Oil also brings the goodness of Omega-3 and Omega-6, nutrients that are increasingly gaining consumer attention as awareness around everyday nutrition continues to grow.

Mr. Prashant Pandey, Group Product Manager, AWL Agri Business Ltd., said, at Fortune, our endeavour has always been to understand evolving consumer preferences and make quality products accessible to households across India. Yellow Mustard Oil has a strong traditional association, particularly across North India, and we are pleased to bring this offering to consumers under the Fortune brand. With Fortune Yellow Mustard Oil, we are bringing together the familiarity of a traditional oil with the trust and quality that consumers have come to expect from Fortune.

Fortune Yellow Mustard Oil will initially focus on Delhi NCR and urban markets across Punjab and Haryana. The brand plans to expand availability through retail outlets and quick-commerce platforms.

Heritage Foods launches Nourish+ High Protein Curd



Heritage Foods, one of India's leading listed dairy companies, announced the launch of Nourish+ High Protein Curd, further expanding its Nourish+ range of protein-rich dairy products.

With 25g of protein in a 400g pack, Nourish+ High Protein Curd is designed to help consumers add more protein to their everyday diets through a food they already know and love. High-protein foods often involve a compromise on taste or texture. Nourish+ High Protein Curd has been developed to overcome that trade-off delivering 25g of protein while retaining the rich, creamy taste and texture consumers expect from a great curd.

Enjoyed straight out of the cup, paired with rice, whisked into raita and more, it makes adding protein to everyday meals simple and enjoyable.

The Nourish+ range is built around a simple premise: Don't Break up with What You Love. Just Add Nourish+. Rather than asking consumers to replace familiar foods with specialised protein products, Nourish+ brings more protein into foods that are already part of their everyday diet- whether it is a glass of milk, paneer in a meal, or a bowl of curd rice.

The portfolio currently includes Nourish+ High Protein Paneer, delivering 60g of protein per 240g pack, and Nourish+ Protein Rich Milk, offering 18g of protein per 500ml pack. The addition of High Protein Curd further strengthens Heritage Foods' effort to make good-quality protein more accessible through everyday dairy. Nourish+ High Protein Curd comes in 400g cup priced at ₹75 and will be available across all leading quick-commerce platforms, modern trade outlets, Heritage Happiness Points and select premium general trade stores.

Ms. Brahmani Nara, Executive Director, Heritage Foods, said, our food habits are deeply rooted in the cuisines and tastes we have grown up with, and dairy has always been an important part of that routine. With Nourish+, our endeavour is to make it simpler for families to add more protein to their everyday diets, without asking them to change the foods they love or compromise on taste. With High Protein Paneer, Protein Rich Milk and now High Protein Curd, we are building a portfolio that brings higher protein into familiar dairy formats that people can enjoy as part of their everyday meals, making better nutrition more convenient and accessible.

With the Nourish+ range, Heritage Foods is responding to the evolving nutritional needs of Indian consumers while staying rooted in familiar food choices. By bringing enhanced nutrition to everyday dairy formats, the range aims to make adding protein simple, convenient and relevant to everyday family life.

Licious takes the prep out of protein with its new Daily Protein Fix range

Licious, India's most loved D2C meat and seafood brand, announced the launch of Daily Protein Fix - a range of fully cooked fresh chicken breasts designed to make everyday protein consumption faster, easier and more delicious. The range is available in five variants: Kalimirch, Tandoori, Lemon Herbed, Cajun, and Herbed Garlic. Each 200-gram pack offers 30 grams of protein, with 217–311 kcal across variants and is priced at Rs. 229. Available on the Licious app across Delhi NCR, Mumbai, Pune, Bengaluru, Hyderabad, Chennai and Kolkata with 30 minutes delivery, the product launch addresses a simple but persistent challenge for meat-eating, health-conscious consumers: getting enough clean protein from real food without cooking from scratch every day.



The launch comes at a time when protein has become increasingly embedded in India's everyday food conversation. Yet, while protein is finding its way into everything from bars and beverages to snacks and packaged foods, access to convenient, protein-dense whole foods remains an everyday challenge. What makes the range particularly suited to everyday consumption is its convenience. With 30 grams of protein, the chicken is fresh, not frozen, and takes just two minutes to heat in a microwave or pan. Consumers can eat it as is or add it to other everyday meals, adding a substantial serving of protein without the time and effort of preparing chicken from scratch.

Mr. Tavleen Bhatia, Business Head - Ready to Cook Category, Licious, said, today, protein is everywhere, which is a positive shift in how consciously people are thinking about food. But as the word 'protein' becomes increasingly common across categories, we believe consumers will want to differentiate genuine nutrition from protein-washing.

With Daily Protein Fix, Licious aims to make protein consumption less about planning, prepping and cooking, and more about having a better food option within reach. The launch builds on Licious' broader proposition of making high-quality meat and seafood more accessible through a combination of freshness, convenience and quality.

Veeba Enters Chutney Category With New 'Veeba Heritage' Range



The new range comprises Chunky Mango Chutney and Tomato Date Chutney and will be available across quick-commerce platforms, D2C channels and modern trade outlets.

Condiment brand Veeba has expanded its portfolio with the launch of Veeba Heritage, marking its entry into the chutney category as the company looks to bring regional Indian flavours into convenient, ready-to-use formats.

The initial range includes Chunky Mango Chutney and Tomato Date Chutney, drawing inspiration from regional Indian flavour profiles and traditional culinary practices. The products are positioned as convenient accompaniments for everyday meals and will be available across quick-commerce platforms, Veeba's direct-to-consumer channels and modern trade outlets nationwide.

Bringing regional flavours to modern consumers

Mr. Viraj Bahl, Founder and Managing Director, VRB Consumer Products, India's food preferences vary significantly across regions, with local ingredients, preparation techniques and flavour combinations shaping distinct culinary traditions. The launch of Veeba Heritage is being supported by a digital campaign highlighting the flavours and culinary traditions that inspired the range.

With its first two products, Veeba has entered a category deeply rooted in Indian food culture. The company is also looking to explore a broader portfolio of regional flavours as it expands the Heritage range into additional convenient formats.

Pringles Launches Its 'Thickest Crisp Ever' With New Dippers Range

Pringles has launched a new line of thicker, wavy crisps designed specifically for dipping, as the snack brand looks to tap into growing demand for customizable snack-and-dip combinations.

Pringles has introduced Pringles Dippers, which the brand describes as its “thickest crisp ever.” The new crisps feature a sturdier, wavy texture and the brand's signature parabolic shape, designed to hold more dip without breaking. The new range is available in three flavours: Original, French Onion and Bacon Cheddar. The product was developed to address a common consumer frustration with crisps breaking while being dipped.



The thicker construction is intended to make the crisps suitable for everything from lighter dips to heavier scoops, while the wavy surface is designed to help hold the dip. Pringles' launch comes as snack brands increasingly position their products as part of a broader dipping experience. PepsiCo's Tostitos, for instance, has expanded its offering with a companion guacamole product, reflecting growing interest in customizable flavour combinations.

The trend also coincides with growth in the wider dip category, as consumers increasingly seek snacks that can serve as convenient meals or customizable eating occasions. With Pringles Dippers, the brand is seeking to build on this momentum by making the crisp itself a more functional part of the dipping experience, while adding new flavour options to its portfolio.

Jagat Pharma expands nutraceutical portfolio with holistic wellness



Jagat Pharma, a New Delhi-headquartered Ayurvedic and wellness company with more than four decades of experience in natural healthcare, has accelerated its expansion of its nutraceutical portfolio with a curated range of science-backed wellness supplements. The nutraceutical portfolio has new items which include-Marine Collagen, L-Arginine, BeatsWell, OsteoBalance, Maxx Booster, and PCOS, which is designed to address everyday health needs spanning beauty, vitality, heart health, bone strength, and women's

hormonal wellness.

Best known for its flagship Isotine range of Ayurvedic eye-care products, Jagat Pharma has steadily broadened its footprint beyond eye health into the fast-growing nutraceutical space. The company says this expanded range reflects its commitment to offering holistic, research-backed solutions that support the body from within.

Dr Mandeep Singh Basu, Director, Jagat Pharma, said, wellness is no longer just about treating symptoms-it's about giving the body the consistent nourishment it needs to function at its best. With this range, we wanted to bring together targeted formulations for some of the most common wellness needs people face from joint and skin health to heart function, bone strength, and hormonal balance-all backed by quality ingredients and manufactured to the highest safety standards.

South Africa Signals Tougher Trade Compliance with New Food Import Certification Rules



South Africa is moving towards tighter documentation and certification requirements for imported food and agricultural products, raising the compliance bar for international suppliers, including Indian exporters.

The revised certification framework covers a wide range of commodities, including dairy products, eggs, meat, pet food, hides and skins, wool, plants and plant products and other regulated goods.

Under the revised approach, import consignments may need more detailed health declarations, processing information and official government certification from the competent authority in the exporting country. For animal-origin products, certification requirements are particularly focused on demonstrating that products meet South Africa's animal-health and food-safety requirements.

For dairy, egg and poultry products, the certification framework includes declarations relating to major transboundary animal diseases, including highly pathogenic avian influenza (HPAI) and Newcastle disease. Certain processed dairy products must also meet specified processing conditions, including requirements relating to ultra-high-temperature treatment, pasteurisation and acidification, depending on the product and applicable import conditions.

The development is significant for Indian food exporters because South Africa is an important market within the African region, while the country's import-control system covers both food safety and biosecurity risks. South Africa's Department of Agriculture advises exporters to comply with the country's import standards because non-compliance can disrupt export programmes and may result in penalties.

South Africa's customs authorities have also continued updating their prohibited and restricted imports and exports lists during July 2026, with certain food and agricultural products subject to detention and permits or inspections by relevant authorities.

For Indian exporters, the message is clear: market access increasingly depends not only on product quality but also on accurate certification, traceability, health declarations and compliance with destination-country requirements. Companies exporting dairy, meat, poultry, processed foods and agricultural products to South Africa should therefore review product-specific certification requirements before shipment.

Parliamentary panel visits CSIR-CFTRI

A Parliamentary Standing Committee got a first-hand look at millet processing technologies and other outreach initiatives at CSIR-CFTRI, Mysuru. During the visit, the panel witnessed a live demonstration of millet processing and was briefed on the institute's efforts to promote value addition, technology development and wider adoption of millet-based products, highlighting CSIR-CFTRI's role in supporting farmers, entrepreneurs and the food-processing sector.



During the visit, the Committee visited the Centre of Excellence on Millets, where a live demonstration of millet processing, from cleaning and processing to packaging was showcased. This was followed by the screening of a video highlighting the activities and achievements of CSIR-CFTRI and an interactive session with the Committee members.

Dr. Giridhar Parvatam, Director, CSIR-CFTRI, presented an overview of the Institute's major activities, with emphasis on its societal outreach initiatives, national and international collaborations, technology development and transfer, capacity building, and research and development programmes.

An exclusive display pavilion showcasing CSIR-CFTRI's technologies, products and innovations was also arranged for the Committee. The members appreciated the Institute's contributions to food science and technology and expressed their appreciation for CSIR-CFTRI's continued commitment to strengthening food security, food safety and nutritional well-being in the country.

GRB Dairy Foods highlights science behind pure ghee



GRB Dairy Foods has launched a new campaign that takes consumers behind the scenes of its quality assurance process, highlighting the advanced scientific testing used to validate the purity and veracity of its ghee. The multilingual campaign spans Tamil, Telugu, Kannada, Malayalam, Marathi, Hindi, Odia, and Bengali across digital and social media platforms.

At the heart of the campaign is Gas Chromatography (GC), a high-precision laboratory analysis technique used in food science to examine the chemical composition of products.

By creating a unique 'molecular fingerprint' of ghee, GC helps authenticate its composition and ensures it meets its rigorous quality standards.

Mr. Balakarthik Balasubramaniam, Director, GRB Dairy Foods, said, food science has made remarkable advances over the years, but much of that knowledge remains confined to laboratories and manufacturing facilities. We saw an opportunity to bridge that gap by introducing consumers to Gas Chromatography which is an advanced analytical technique used globally to evaluate the purity and composition of ghee. While the science behind it is sophisticated, the objective is simple: helping consumers better understand the rigorous processes that support the products they bring into their homes. We believe that greater awareness leads to greater confidence, and this campaign is a step towards making the science of quality more accessible to consumers in India and across our international markets.



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
Full Page	Rs. 9,500/-	125	24 cm H x 17 cm W
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