

CII's 11th Food Safety Awards ceremony 2020

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Our Bureau, New Delhi

As a sequel to the Summit, the 11th CII Food Safety Awards Ceremony was organised to recognise role models and best in class food business operators on food safety excellence and provide a framework for continual improvement.

The glittering Award Ceremony was organized virtually on 18th December 2020. Rita Teotia, chairperson FSSAI graced the grand occasion.

“It is heartening to note that despite the pandemic situation, CII’s Food Safety Award program 2020 went ahead as a Virtual programme while retaining its robust approach in evaluating nominations for awards. I congratulate all winners and applicants who accepted the challenge to compete for the awards despite such difficult times. They are helping to take forward the food safety movement in the country,” said Rita Teotia , Chairperson FSSAI during her keynote address.

The winners of the awards were

- 1 Cereal, Grains, Pulses --ITC Limited, FBD, ICML - Pudukkottai, Atta Unit
- 2 Confectionary -- Nestle India Limited-Ponda
- 3 Food Testing Laboratory -- TUV India Pvt Ltd. Pune (Lab division)
- 4 Foodstuff intended for Particular Nutritional Uses --Hindustan Unilever Limited, Sonapat, Haryana
- 5 Health Supplements and Nutraceuticals -- Amway India Enterprises Pvt Ltd, Tamil Nadu
- 6 Alcoholic Beverages --Pernod Ricard India (P) Limited, Nashik
- 7 Ready to eat Savouries --Integrated Consumer Goods Manufacturing Facility, ITC Limited Panchla
- 8 Ready to eat Savouries -- Pepsico India Holdings Private Limited (FRITOLAY Division), Sangrur, Punjab
- 9 Spices, Seasoning, Oleoresins and Condiments -- AVT McCormick Ingredients Pvt Ltd, Ernakulam
- 10 Tea -- TCPL, Damdim Packeting Centre
- 11 Fats & Oil -- Adani Wilmar Ltd-Mundra
- 12 Catering & QSR -- Proodle Hospitality Services Pvt Ltd, C/o. KIA MOTORS INDIA PRIVATE LIMITED
- 13 Catering & QSR -- Proodle Hospitality Services Pvt Ltd – C/o Hyundai Motor India Limited.

Other well deserving applicant units nominated by the jury were awarded with Certificates of Significant Achievements, Strong Commitment and Letters of Appreciation for their

appreciable efforts in food safety.

More than 120 qualified assessors from a pool of 560 assessors were involved in assessments for the Awards which was conducted virtually this year. The Award follows a stringent 4 stage evaluation methodology comprising of technical assessment by trained food professionals, calibration by sector specific calibrators and subsequent evaluations by the Awards Committee and a final round of evaluation by a distinguished panel of Jury. More than 100 man hours are spent on the assessment of each unit.

The eminent Jury panel included :
Dr Chindi Vasudevappa, chair, Jury, CII Award for Food Safety, Vice Chancellor, NIFTEM (under Ministry of Food Processing Industry); Dr Gyanendra Gongal, Regional Advisor (Food safety), Food and Fit, Healthier Populations and NCD, WHO Regional Office for South East Asia; Sridhar Dharmapuri, Group Leader, Agriculture and Food Systems, Food and Agriculture Organisation of the United Nations, Regional Office for Asia and the Pacific; Dr U.K Chatterjee CEO TPM Consulting.

15th CII Food Safety, Quality and Regulatory Digital Summit
Food Safety & Quality 2030: Innovating to deliver Resilience, improved Nutrition and Sustainability.

In the current scenario of proliferating lifestyle diseases, health conscious consumers across the world are seeking immunity, health benefits and comfort in their food. Food Industry can provide a range of products from Innovative, healthy and organic to processed, wellness and convenience food. Consumers are today becoming more mindful of food borne illness, what they eat, the robustness of food safety systems, processing and handling at source, and how it impacts their immunity systems, wellness, nutrition uptake and overall health. With growing awareness, the concept of resilient food systems, sustainable sourcing of raw material and ingredients and traceability in the minds of the consumer are also gaining ground. FSSAI and the industry have been working extensively towards building capacity in the sector and increasing consumer awareness.

It is with this context that Confederation of Indian Industry in partnership with Food Safety Standards Authority of India organised the 15th CII Food Safety, Quality and Regulatory Digital Summit, focused on innovating to deliver resilience, improved nutrition and sustainability.

During his keynote address at the inaugural session, Arun Singhal, CEO, Food Safety and Standards Authority of India (FSSAI) highlighted that FSSAI is continuously evolving across the value chain from making standards to finalising important regulations; scaling-up testing infrastructure and strengthening surveillance; building capacities of human resources; enabling support to FBOs and awareness generation to the public.

Singhal further added, "FSSAI under its regulatory framework is encouraging food businesses to bring novel products and/or reformulated food products into the market and is working towards enhancement of food safety measures by promoting consumer understanding of risk. Further, as availability of bio functional foods is becoming crucial in

wake of the current situation, it is duly being looked at by the Food Authority. FSSAI is also working with the Ministry of Ayush on creating a new category called Ayurveda Aahaar to utilize the wisdom of Ayurveda in making healthy food choices available to people.”

Dr S. Ayyappan, Chairperson- Scientific Committee, Food Safety and Standards Authority of India (FSSAI), said, “Development of a good data architectural setup addressing risk management, risk assessment and traceability at the primary production level will help define the certification schemes, shared facilities and robust communication system for a safer food safety environment.”

Sudhir Sitapati, co-Chairman, CII National Committee on Food Processing Industries and Executive Director, Foods and Refreshment Hindustan Unilever Limited, said, “Lot of work was done on building capacity by FSSAI and efforts made by industry, there is a need to focus now on the output KPIs to track progress.” He further laid emphasis on expanding horizontal standards to ensure food safety and quality and integrating the supply chain approach. He said, “For a robust scientific standard setting approach and limits there is a need to establish an independent data collection centre to contribute towards same and CII will work with Ministry of food processing on this.”

Deepak Iyer, president, Mondelez India, added, “Usage of renewable sources for energy, water conservation for plantation, and plastic recycling are paving the path for sustainable food ecosystems and guiding the standards and regulation to cover the entire supply chain.”

The next session was focused on ‘Digitisation of the Food Safety and Regulatory Ecosystem for - building resilient, transparent, trustworthy sustainable frameworks’, this session discussion highlighted that current focus is on creating a resilient and transparent food regulatory system. IT enabled systems with Data Driven policy, risk-based implementation, regulatory impact assessment and delivery of services to the industry will be the key going forward. Also with the onset of e-commerce across food supply chain, new regulations and guidelines are being developed across the countries to expand the current landscape of regulatory framework to accommodate the different e-commerce business models Asia taking the lead.

There were additional Technical sessions conducted on - Advancement in Food Testing Technologies and role in transforming the Food Industry, Innovative Food Contact Materials with focus on recycled packaging and Risk Mitigation and a panel discussion on Leveraging Innovation in Food Safety for nutrition and Wellness Foods.

The summit had attracted a wider participation of eminent National and International speakers from Industry, Government and Food Supply Chain. Some of the speakers were Dave Chairperson, CII- SKA and Former Chairperson CODEX; Dr Shobhit Jain, Executive Director, FSSAI; YiFan Jiang Head- Regulatory and Food Safety, Food Industry Asia; John Southwell Counsellor (Agriculture), Australian High Commission, New Delhi; Smita Murthy, FSSC 22000, India Representative, Dr Sanu Jacob, Director – FSSAI, Dr Sundaram Palaniswamy, Workflows Solutions Manager (Asia Pacific), Merck Life Science Private Limited, Dr Kaushik Banerjee Principal Scientist-National Research Centre for Grapes, Chairman India Section AOAC International; Professor Alok Dhawan Director Centre of

Biomedical Research Lucknow; Dr Baldev Raj, Scientific panel member in Packaging, FSSAI, Senior Principal Scientist (Rtd.), Food Packaging Technology, CFTRI, Mysuru; Dr Gaurav Madhu Joint Director and Regional Head; Indian Institute of Packaging, Hyderabad; Dr Lionel Spack; Senior Expert: Food Contact; Nestle Institute of Packaging Sciences – Switzerland; Manoj Mishra Director, Ball Beverage Packaging India Private Limited.

The event was attended by Food Safety and Quality professionals, Food Industry professionals, Academia and more.