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1. Introduction:

To showcase the immense potential and the opportunities offered by the Indian food processing sector, the Ministry of Food Processing Industries (MoFPI) organised India's first-ever and largest event in food processing and allied sectors with strong international participation, World Food India 2017 was held in the capital city's prestigious Vigyan Bhavan and the India Gate Lawns, New Delhi during 3-5 November, 2017.

The mega convention was inaugurated by Hon'ble Prime Minister of India Shri Narendra Modi on 3rd November. Hon'ble President of India, Shri Ram Nath Kovind addressed the Valedictory Session. Hon'ble Minister of Finance and Corporate Affairs Shri Arun Jaitley, Hon'ble Minister of Commerce and Industry, Shri Suresh Prabhu, and Hon'ble Minister for Food Processing Industries Smt Harsimrat Kaur Badal and Sadhvi Niranjan Jyoti, Hon'ble Minister of State for Food Processing Industries participated in the 3 day event.

The convention brought together the Government, investors, manufacturers, producers, food processors, policy makers and organizations from across the globe. Exhibition and conferences were held in the vast area of 40,000 sq mtr in the lawns of India Gate. A range of related events were part of the agenda, including Roundtable sessions, conferences, Food Street, etc.

Along with the objective of facilitating partnerships between India and international businesses, the global event aimed at establishing India as a preferred investment destination and manufacturing hub for the global food processing industry, in line with the Government's Make in India initiative. Confederation of Indian Industry (CII) was the National Event Partner.

Food Safety and Standards Authority of India (FSSAI) was the associated regulatory authority for the mega event.

2. FSSAI's participation in the mega event

2.1 Press Conference

On 1st November, 2017, Union Minister of Food Processing Industries, Smt. Harsimrat Kaur Badal chaired the Press Conference detailing about the activities that were to be undertaken in the World Food India 2017 event. As global and Indian food companies prepare to explore business opportunities in India at World Food India 2017, MoFPI and FSSAI, the apex Regulatory body for Food Safety in India announced a powerful new tool called 'the *Food Regulatory Portal*.'

Planned as a single interface for food businesses to cater to both domestic operations and food imports, this portal would be a game changer for effective and transparent implementation of the food safety laws in the country. Aiming to create an enabling environment for businesses to operate, the portal has been strategically aligned with Government's mission of *One Nation, One Food Law.* Smt. Badal said that FSSAI's Food Regulatory portal will be a step forward in that direction and she congratulated FSSAI for implementing it. Press release at **Annexure I** and media coverage in **Annexure II**.



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<u>In the pic-</u> At the Dias: Sh. Pawan Agarwal, CEO, FSSAI; From left to right:, Sadhvi Niranjan Jyoti, Minister of State for Food Processing Industries; Smt. Harsimrat Kaur Badal, Union Minister of Food Processing Industries; Jagdish Prasad Meena, Secretary Ministry of Food Processing Industries; Chef Sanjeev Kapoor.

2.2 <u>Curtain Raiser</u>

FSSAI organized a National Conclave, "One Nation One Food Law: Common Standards, Credible Testing and Consistent Enforcement" on 2nd November, 2017, at FDA Bhawan. This was a run-up event to "World Food India". Sh. Amitabh Kant, CEO, NITI Aayog, Padmashree awardee, chef Sanjeev Kapoor, Secretary, Electronics and IT, Sh. Ajay Sawhney, Sh. J.P. Meena, Secretary, Food Processing graced the occasion.

On the eve of the first ever mega show on food, the World Food India, FSSAI launched a powerful new tool for food businesses, the Food Regulatory Portal. It is a friendly portal for Food Businesses which seeks to integrate 6 broad requirements for facilitation of investment and trade in food namely, *Globally Benchmarked* Food Standards, *Consistent and Transparent* Enforcement, *Hassle-free* Food Imports, *Credible* Food Testing, *Globally Benchmarked* Safe Food Practices, and *Raise the bar of food safety* by Capacity Building.

One Nation One Food Law was the vision behind this portal. This came in the wake of India's rank moving up from 130 to 100 in the Ease of Doing Business by the World Bank.





In the Pic From left to right: Madhavi Das, Chief Management Services Officer, FSSAI; Pawan Agarwal, Chief Executive Officer, FSSAI; Amitabh Kant, CEO, NITI Aayog; Padmashree awardee, Chef Sanjeev Kapoor; Ashish Bahuguna, Chairperson, FSSAI; Ajay Sawhney Secretary, Electronics and IT; Shyamsundar Bang, Chairman, NABCB, QCI

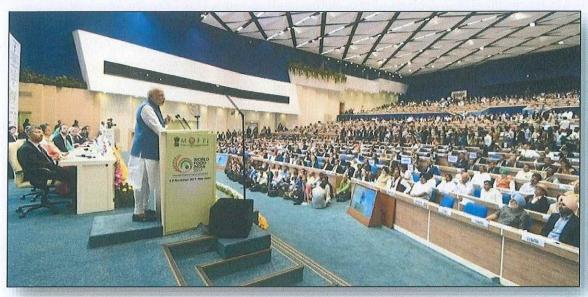
- Food Safety Compliance through Regular Inspections and Sampling (FoSCoRIS,) was also formally launched which replaces manual inspections with digital inspections. It uses simple mobile devices with dashboards to monitor, on real-time basis, at the district, state and national level.
- A single nationwide manual for Food Safety Officers (FSOs) was launched. It documents practices and procedures to be followed by the field staff as well as an 8-point code of ethics for them to their build capacity and change mindsets.
- Several measures towards trade facilitation, including a single window clearance fully integrated with Custom Authorities and risk-based inspection, have been adopted. To ensure hassle free imports, a 'Manual for Food Imports' was also launched.
- Press release at Annexure I



2.3 Conference at Vigyan Bhawan

The Prime Minister, Shri Narendra Modi, inaugurated World Food India 2017, at Vigyan Bhavan in New Delhi on $3^{\rm rd}$ Nov 2017, a historic World Food Convention hosted for the first time by India.

Hon'ble Prime Minister of India Shri Narendra Modi, in his speech, appreciated the efforts of FSSAI- "The Food Safety and Standards Authority of India has been engaged in ensuring that processed food made in India, matches global quality standards. The harmonization of the food additives standards with Codex, and the building of robust testing and laboratory infrastructure, will go a long way in creating an enabling environment for food businesses."



President of Armenia H.E. Mr. Serzh Sargsyan, Prime Minister of Latvia H.E. Mr. Maris Kucinskis, Dy. Minister for Economic Development, Italy; Mr. Peter Bleser, Vice Minister, Federal Ministry for Food and Agriculture, Germany; Mr. Esben Lunde Larsen, Minister of Environment and Food, Denmark were present on the occasion.

❖ International Participation

World Food India attracted participation from 61 countries. Germany, Denmark and Japan were Partner Countries while Italy and Netherlands were the Focus countries. 7 International Ministers, 9 Ministerial/ Official delegations and 15 business delegations, 11 International Business Chambers participated in WFI.

There was significant participation from Japan, USA, France, South Korea, Sri Lanka, among others. 60 Global CEOs including APAC leadership of leading companies and more than 200 global companies participated in the event.



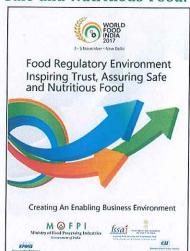
Domestic Participation

On Domestic Front, more than 75 Policy Makers including 7 Union Ministers (Finance / Commerce & Industry/ Railways/Surface Transport / Agriculture / DONER), Senior Officials, Chief Ministers of Andhra Pradesh, Chhattisgarh, Haryana and 25 Ministers from 18 States participated during 3 days. Keeping in mind the visitor profile; FSSAI acquired an area of 144 sq meter in Hanger B.

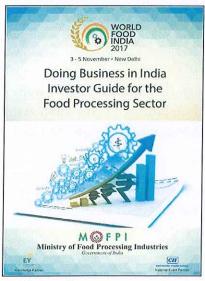
- Germany, Japan and Denmark were Partner Countries to World Food India whereas Italy & Netherlands were Focus Countries. They were represented by H.E Mr Kenji Hiramatsu, Ambassador of Japan to India; H.E Mr Peter Taksøe-Jensen, Ambassador of Denmark to India; H.E Mr Alphonsus Stoelinga, Ambassador of Netherlands to India; H.E. Lorenzo Angeloni, Ambassador of Italy to India.
- Seven sectoral publications were released during the Inaugural Session by the Hon'ble Prime Minister. The publications detail opportunities in various high growth sectors as well as list financing options and updates on FDI. **Two** of these books focussed on FSSAI.

(i) Food Regulatory Environment Inspiring Trust, Assuring Safe and Nutritious Food:

This report would be a useful guide for international as well as domestic food processing, food retail and related supply chain companies that are looking to invest or expand their presence in India. It takes a collaborative approach to foster and promote a sense of shared responsibility, and empower and engage with all stakeholders. This approach rests on three key pillars - a Responsible Regulatory System, Responsible Food Businesses and Responsible Citizens.



(ii) Doing Business in India Investor Guide for the Food Processing Sector: The Indian



food processing and food retail sectors have gained prominence in recent years. This report focus on a robust set of regulations overlooked by FSSAI, that have created significant opportunity for various global food processing, food retail and related supply chain companies to establish operations in India. This report is useful for both global organizations looking forward to doing business in India, as well as for companies looking to expand their business operations in India.



2.4 FSSAI's Plenary Session

The mega event hosted 36 Conferences, State and Country Sessions and Plenaries over the three days. 8 sectoral conferences which highlighted the business opportunities, new trends and avenues for investments in these sectors across the food value chain were held. There was significant international participation with almost 10,000 participants in conferences.

There were two plenary sessions. The first Plenary Session 'India the Preferred Investment Destination' featured Hon'ble Finance Minister of India and global & Indian CEOs who spoke about the changed scenario for investments. Secretary DIPP and Secretary Food Processing also made detailed presentations to the participants.

The second Plenary Session on Food Regulatory was led by the Food Safety & Standards Authority of India (FSSAI) and shared the positive changes in the Indian Regulatory system which is of prime interest to both foreign and Indian food processing players

The theme of plenary session was "One Nation One Food Law- enabling regulatory environment for investment in the food sector" it was held on 3rd November, 2017 from 1400-15:30 hrs at Plenary Hall, Vigyan Bhawan, New Delhi. The session provided an update on all the initiatives undertaken to develop science-based globally compatible regulations and to encourage a culture of food safety in the country, thereby enabling an environment for investments in the food processing sector.

The panellists were representatives from various sectors such as Ministry of Consumer Affairs; World Bank; United Kingdom Accreditation Service (UKAS); Global Food Administration; Consumer Organisation and Food Industry.



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Ms. Sadhvi Niranjan Jyoti Minister of State for Food Processing



Secretary

Department of Animal
Husbandry, Dairying &
Fisheries Government of



Smt Preeti Sudan Secretary Department of Health and Family Weffare



Shri Avinash K.
Srivastava
Secretary
Consumer Affairs
Government of India



Mr. Paul Stennett
Chief Executive
United Kingdom
Accreditation Service
(UKAS)



Ms. Geetu Verma
Executive Director Foods and Regional VP
Marketing - Foods South Asia.



Mr. Knud Ostergaard Head of Department Danish Veterinary and Food Administration



Mr. Ashim Sanyal Chief Operating Officer CONSUMER VOICE



Mr. Varun Berry Managing Director Britannia Industries Limited



Dr. Kenneth Petersen Senior Vice President Quality Assurance and Regulatory Affairs for OSI Group, LLC











The opening remarks were given by Sadhvi Niranjan Jyoti, Hon'ble Minister of State for Food Processing Industries; The context of the session was setup by Shri Pawan Agarwal, Chief Executive Officer, FSSAI and Shri Devendra Chaudhry, Secretary, Department of Animal Husbandry, Dairying



and Fisheries, Ministry of Agriculture and Farmer's Welfare. The session was addressed by Smt Preeti Sudan, Secretary, Department of Health and Family Welfare. The closing remarks were given by Shri Ashish Bahuguna, Chairperson, FSSAI.

Everyone was briefed on the new initiatives that have been launched to promote safe food practices across the board. In order to combat malnutrition, FSSAI has driven large- scale food fortification across the country. It has also initiated work to address the problem of obesity by taking up work towards reduction in intake of high fat, salt and sugar foods. A framework has been laid to regulate the fortification and enrichment of food with vitamins & minerals through comprehensive regulations and a logo has been introduced for consumer awareness. To boost trade, regulations have been defined for import of food products in India with specific provisions for risk based sampling procedures to reduce the current turn- around times at ports. Food testing laboratories are being strengthened. The session provided an update on all the initiatives undertaken to:

- Develop science-based globally compatible regulations
- Encourage a culture of food safety in the country
- Enable an environment for investments in the food processing sector.



The session witnessed the Exchange of MoUs on International Training Centre for Food Safety between

(i) Food Safety and Standards Authority of India (FSSAI), Export Inspection Council (EIC) and Global Food Safety Partnership (GFSP)









Exchange of MoU between FSSAI, EIC & GFSP

International Training Center for Food Safety & Applied Nutrition (ITC-FSAN) with Hands on Training (HoT)

- Located at MUMBAI, Indian financial Capital
- Equipment and technical support-GFSP
- FSSAI & EIC to share infrastructure costs
- To train international participants
- To be operational within one year

ITC-FSAN & HoT facility will provide









- » Pesticide analysis

- » Heavy metals » Mycotoxins » Veterinary Drug Residues
- Regulatory Staff
- o Orientation
- » ISO22000
- n Students » Retailers » Street Vendors » Hotels/Restaurants





(ii) Food Safety and Standards Authority of India (FSSAI) and National Institute of Food Technology Entrepreneurship and Management (NIFTEM).







Signing of MoU between FSSAI & NIFTEM



Action plan to be worked out by a JOINT COMMITTEE





2.5 Pavilion at India Gate

800 Global & domestic exhibitors

Over 75,000 visitors

Spread over 40,000 sq mtrs of area in C- hexagon lawns of India Gate, the WFI Exhibition had close to 800 global & domestic exhibitors. These included industry across the food processing value chain eg. machinery, technology & equipment, food processing sub sectors; State Govts., related Ministries viz. Ministry of agriculture, FSSAI, NIFTEM & IIPT etc. DONER had a special showcase, so did Farmer Producer Organizations, Women Entrepreneurs, Startups and GIs. Though the entry was restricted to business visitors, there was a footfall of approximately 75,000 visitors including a significant number of progressive farmers who were invited, at the Exhibition over the 3 days.

Along with the objective of facilitating partnerships between India and international businesses, the global event also aimed at establishing India as a preferred investment destination and manufacturing hub for the global food processing industry, in line with the Government's Make in India initiative. As FSSAI is the associate regulatory authority of the event, it was decided to showcase the theme of One Nation One Food Law by putting up of a pavilion in the C - Hexagon, India Gate during the 3 days event.

Description of the Pavilion:

Theme of FSSAI pavilion

The theme of the pavilion was "One Nation One Food Law". The Food Safety and Standards Authority of India (FSSAI) is working to ensure safe and wholesome food to 130-crore Indian citizens. It takes a collaborative approach to foster and promote asense of shared responsibility, and empower and engage with all stakeholders. This approach rests on three key pillars- Responsible Regulatory System, Responsible Food Businesses and Responsible Citizens. The structure incorporated the 3 pillars in its design.





(i) Responsible Regulatory System

Globally Benchmarked Food Standards and Process Standards with the help of the country's most eminent scientists and experts. FSSAI takes into account the latest developments in food science and technology. These standards are globally benchmarked and allow the industry to create new food products, thus promoting innovation in the food industry. Next, FSSAI has created a Smart and Digital Compliance Ecosystem, which includes mandatory registration and licensing of food businesses and enforcement and surveillance through regular sampling and inspection of food products through a network of Food Safety Officers and Food Safety Commissioners. To facilitate trade, it also sets regulations for food



RESPONSIBLE REGULATORY SYSTEM



Have globally benchmarked food standards & practices Indian Food Standards. Quick Access (IFS.QA)

Ensure consistency in enforcement Food Safety Compliance through Regular Inspections & Sampling (FoSCRIS)





Manage food testing with standardised testing methods & protocols Indian Food Laboratory Network (InFoLNet)



imports. FSSAI is also ensuring Credible Food Testing on Common Platform by developing standardized testing methods and protocols for food products, implemented through its IT enabled expanding accredited laboratory network and mobile food testing labs.

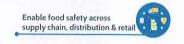
(ii) Responsible Food Businesses

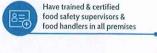
To create responsible food businesses, FSSAI is **Building Capacity and a Culture of Self-Compliance**. FSSAI has specified procedures and
practices to be followed by food businesses throughout the food supply
chain-from the farm to the fork- to prevent the occurrence of food borne
illnesses. FSSAI requires every food business operator to have a
documented Food Safety Management System (FSMS) plan, which
includes sector specific Good Hygienic Practices and Good Manufacturing
Practices. FSSAI supports food businesses through training and capacity
building through the Food Safety Training and Certification (FoSTaC)
programme that has several basic, advanced and specialized courses for
food handlers across various sectors.















(iii) Responsible Citizens

To create responsible citizens, FSSAI is Nudging Citizens to Eat Safe,



Eat Right and Be Smart Food Consumers. FSSAI empowers consumers by educating them about their rights; enabling them to exercise these rights, make smart food choices and seek redressal for their grievances through its Food Smart Consumer Portal. Moreover, it enables citizens to eat right through its Safe and Nutritious Food campaign. In addition, it has brought out guidelines for High Fat, Sugar and Salt (HFSS) foods to promote healthy diets. Last but not the least, through its Food Fortification Resource Centre (FFRC), FSSAI is promoting food fortification as complimentary strategy to address widespread malnutrition across the country.



Theme of World Food India

The theme of the World Food India, 2017 was "Digital India" where Ministries, Government Departments and Corporate houses showcased their contribution to the concept of "Digital India" as a guiding principle of the policies and development strategies of the Government of India.

As theme of World Food India was digital, FSSAI showcased the digital initiatives taken under the 3 pillars in One Nation One Food Law. Following is a list of Digital exhibitions undertaken at the stall:

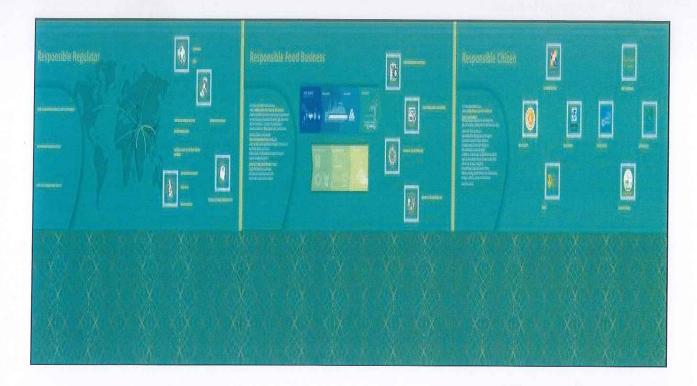
- 1. One Nation One Food Law Wall
- 2. Ease of Doing Business Wall
- 3. VR experience Wall
- 4. Publication/FlipBooks

Non-digital exhibition included:

- 5. Three Pillars
- 6. India Map Wall
- 7. Imported food products
- 8. Domestic food products
- 9. Corporates and innovators for safe and nutritious food
- 10. All about food promoting the past, envisioning the future



1. One Nation One Food Law Wall



This wall covered the interventions undertaken by FSSAI facilitating the 3 pillars approach. Each section had a multitouch screen in front of it where visitor could access the IT systems and other related information relevant for that pillar.

1.1 Intervention to strengthen Regulatory environment

Globally Benchmarked Food Standards and Regulations IFS QuickAccess, integrating all Food Safety Standards and Regulations for providing a quick access to the vertical as well as the horizontal standards.

F.PASS for approval of non-specified products



- Smart and Digital Compliance Ecosystem
 - Domestic Food Products
 FSSAI Licensing and Registration System (FLRS) for Consistent and transparent Enforcement
 Risk Based Inspection System (RBIS) to increase transparency and ensure that scarce Government
 resources are focused on products and businesses to which greater risk is attached.
 Food Safety Compliance through Regular Inspections and Sampling (FoSCoRIS) a large-scale IT
 platform



Imported Food Products

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Food Imports Clearance System (FICS) for Hassle Free Food Imports

16 categories of food are notified as high risk and the rest are all by default low risk and given the risk based inspection system.

FICS is integrated with ICEGATE system (Indian Customs and Central Excise Electronic Commerce/Electronic Data interchange (EC/EDI) Gateway) of Customs under Single Window Clearance Interface to Facilitate Trade (SWIFT)

Credible Food Testing on a Common Platform
Indian Food Laboratory Network (InFoLNet) – a nationwide integrated network to connect various categories of laboratory

Mobile Food Lab - a multipurpose vehicle with the objectives of surveillance and creating awareness in remote areas of the State, large public congregations, schools and consumer organisations

Milk Quality Monitoring milk samples are tested for 13 common adulterants i.e. Vegetable Oil/Fat,

Detergents/Caustic Soda, Hydrogen peroxide, Sugar, Glucose, Urea, Starch, Maltodextrin, Boric acid,

Ammonium Sulphate, Nitrates, Cellulose and Neutralizer, Pesticides and antibiotics.

FSKAN (Food Safety & Knowledge Assimilation Network) facilitates scientific co-operation framework by the co-ordination of activities, exchange of information, implementation of joint projects and exchange of expertise and best practices.

1.2 Interventions to facilitate capacity building and self compliance

Globally benchmarked safe food practices

To prevent the occurrence of food borne illnesses by actively controlling hazards throughout the food supply chain.

10 Technical Panels of eminent domain experts to review and update FSMS standards

- Capacity Building& Culture of Self-Compliance
 - Food Safety Training and Certification (FoSTaC) for Food Safety Supervisors / Food Handlers to ensure self-compliance and to engage FBOs in capacity building of their employees and their upstream and downstream supply chains
- Corporates for Safe and Nutritious Food holistic effort towards co-creating the culture of safe and wholesome food through active participation of multiple stakeholders
- Innovation for Safe and Nutritious Food



Several young entrepreneurs have been given platform to transform FSSAI's larger set of capability building priorities.

1.2 interventions for Citizen

- Safe and Nutritious Food, a 360 degree approach for citizen guidance and behavioral change in every sphere- at home, school, workplace or eating out
- Healthy eating Choice, consuming foods that do not contain high amounts of fat, salt or sugar
- Food Fortification, the addition of essential vitamins and minerals to our food which is a scalable, sustainable and cost effective way to address the issue of Micronutrient malnutrition the deficiency of essential vitamins and minerals.
- Smart Food Consumers, a consumer education portal for Consumer Rights, Claim Buster, Grievance Redressal
- ❖ Diet4Life, a unique platform for parents to find timely medical support and treatment to address the unique challenge of Inborn Errors of Metabolism (IEM), a life threatening condition that affects many infants in India
- Food Safety Connect, a Consumer Centric App & an online portal to raise concerns related to food safety and hygiene
- Indian Food Culture "Indian Food Culture Let's bring the goodness back" is a collaborative project to promote safe & wholesome food through showcasing regional cuisines, rediscovering our distinct culinary identity and reconnecting people with their rich cultural past
- Safe water portal consumer can validate the test reports of their packaged drinking water

Save Food, Feed Hungry - 'Indian Food Recovery Alliance (IFRA)', a coalition of food recovery partners in country to fight issue of hunger and also prevent food loss and food waste in India.

2. Ease of doing Business Wall

This wall was dedicated to FSSAI's functioning as a responsible regulatory. As a responsible

regulator, FSSAI aims to ensure transforming, consistency practicability in its functioning. The wall had components. The journey section focused on the time line of food safety laws n the country. The "digital platform at a glance" section showed timeline of implementation of various IT systems of FSSAI. The third section had a digital multitouch screen where anybody could access various IT systems FSSAI. This section of conveyed idea of Effective, the Transparent, Efficient, Consistent,





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3. VR experience

Virtual Reality equipment giving the tour of Food Safety parameters to be considered at each stage for the journey of food from farm to fork.



4. Publication/flipbook

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A dedicated publication section was incorporated in the design of the pavilion wherein all the recent publications released by FSSAI were displayed. Three touch screens were also installed where publications could be viewed in a digital flip book format with the facility to email the ebooks.



5. Three pillars

Trustworthy three way partnership was highlighted through three pillars

- 1. Responsible regulatory system
- 2. Responsible Food Businesses
- 3. Responsible citizens.





6. India map wall

India Map Wall depicting the presence of FSSAI in the country. In line with the theme of One nation One Food Law, a map wall was created to showcase presence of FSSAI across the country. It covered locations under 4 broad categories.

- (i) FSSAI Head Office & Regional Officers
- (ii) Food Testing labs
- (iii) Food Safety Compliance Network
- (iv) Ports information related to food Import



Brief description was also provided as under:

(i) FSSAI Organisational structure

The administrative authority for FSSAI is the Ministry of Health and Family Welfare, Government of India. The Authority comprises of 22 members, representative various Ministries and Departments such as Agriculture, Commerce, Consumer Affairs, Food Processing, Health, Legislative Affairs and other stakeholders representing farmers, technologists, scientists, small-scale industries and retail organizations with a minimum composition of one third of the members being women. The Authority is advised by scientific panels, the scientific committee and the Central Advisory Committee (CAC), which help fulfil FSSAI's role as responsible regulator to set standards, ensure compliance and food testing and regulate imports. FSSAI has 5 regional offices covering length and breadth of the country.



(ii) Food Testing Labs

Food Testing is an essential part of the food safety ecosystem, FSSAI has created a network of 232 laboratories to fulfill its mandate on food testing and analysis. The network comprises of 142 accredited primary food testing laboratories from both government and private sphere, 72 state food testing laboratories and 18 referral laboratories.

(iii) Food Safety Compliance

The primary onus of ensuring compliance rests with the States and UTs. States/ UT Governments have appointed Commissioners of Food Safety, notified Adjudicating Officers, Designated Officers and Food Safety Officers for their respective jurisdictions to perform various functions mandated under the Act. Additional Food Safety Commissioners have been notified for Railways, Airports and Ports along with Designated Officers for Airports and Ports.

A large-scale IT platform for Food Safety Compliance through Regular Inspections and Sampling (FoSCoRIS) has been put in place to verify compliance of food safety and hygiene standards by food businesses as per regulatory requirements through inspections and sampling.

(iv) Food Imports

FSSAI has integrated its Food Import Clearance System (FICS) with ICEGATE system (Indian Customs and Central Excise Electronic Commerce/Electronic Data interchange (EC/EDI) Gateway) of Customs under Single Window Clearance Interface to Facilitate Trade (SWIFT) at Delhi, Mumbai, Kolkata, Chennai, Cochin and Tuticorin covering 21 locations. To maintain parity of testing and import clearance at all the ports where FSSAI is not present, officials of custom department have been notified as Authorised Officers on 136 locations.

7. Imported Food Products

It showcased the relevant acts and regulations related to food imports and highlighted the steps undertaken by FSSAI in creating robust and streamlined Online import clearance system to ensure compliance to standards for imported food products.

Focus points included

- Integrated Custom's portal ICEGATE system (Indian Customs and Central Excise Electronic Commerce/Electronic Data interchange (EC/EDI) Gateway) with our Food Import Clearance System(FICS) under Single Window Clearance Interface to Facilitate Trade (SWIFT) at Delhi, Mumbai, Kolkata, Chennai, Cochin and Tuticorin covering 21 locations to maintain parity of testing and import clearance at all the ports
- Imported food samples are sent to the labs which are NABL accredited, 131 NABL accredited labs for testing, 16 referral labs for re-testing
- Risk Management System (RMS)has been introduced under which the testing and analysis of imported food is limited and reduced with high priority being given to identified High Risk Food items







8. Domestic food products

It showcased the relevant acts and regulations related to domestic food businesses and highlighted the efforts undertaken to ensure consistency of approach in enforcement FSSAI has developed various platforms using IT thus assuring transparency and standardization.

Focus point included

- Risk Based Inspection System (RBIS) is developed to rationalize Government resources by focusing on products and businesses to which greater risk is attached.
- Food Safety Compliance through Regular Inspections and Sampling (FoSCoRIS), a a nation-wide IT platform has been developed to verify compliance of food safety and hygiene standards by food businesses as per regulatory requirements through inspections and sampling.



9. Corporates and innovators for safe and nutritious food

This wall highlighted the spirit of "Food safety – a shared responsibility" where innovators in Food sectors were encouraged to showcase their innovations. FSSAI is committed to ensuring safe and nutritious food to every citizen of the country and firmly believes that this can only be achieved through active participation by multiple stakeholders. Several young entrepreneurs and responsible businesses are coming on-board to support FSSAI's larger set of capability building priorities. This panel highlighted that this holistic effort towards co-creating the culture of safe and wholesome food would go a long way so that citizens at large can have greater confidence in the food they get. Various Corporates, both domestic & international came forward to take up the initiative of spreading the social message across public about food safety & hygiene.





10. All about food – promoting the past, envisioning the future

This panel highlighted the aspects of Indian Food Culture. Indian food culture is amongst the best and most diverse in the world and there is a real need to promote and savour our rich culinary heritage, irrespective of any physical boundaries. At the same time, to ensure a more promising future, we have to continue to explore the innovations, ideas from across the world as well as tackle the challenges proactively.

Miscellaneous facilities

- A separate area was constructed as a VIP lounge wherein the visitor was given the facility to interact one on one with the officials of FSSAI in detail.
- Laptops and touch pads were also kept to explain and demonstrate the various online portals and support given by FSSAI like Import food clearance, Licensing & registration, FoSTaC portal etc.

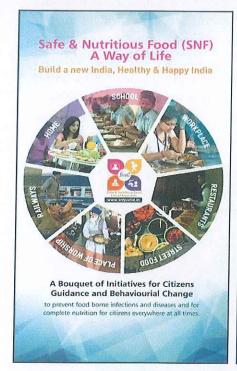


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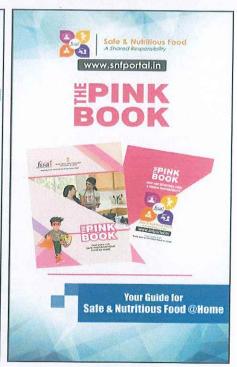
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Panels for scrollers

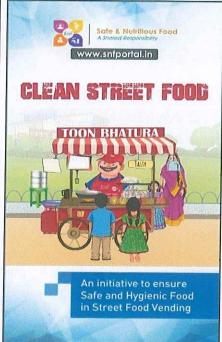
6 digital scrollers were installed at the pavilion wherein following initiatives were seen:













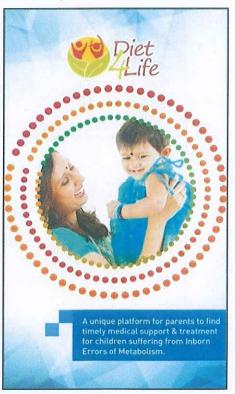




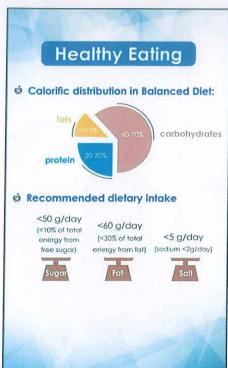




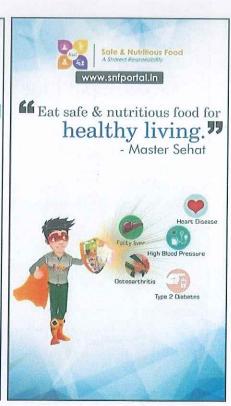






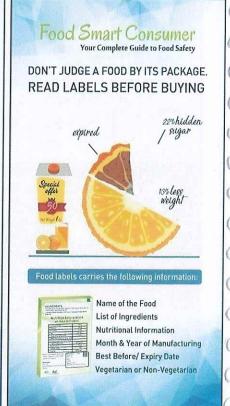






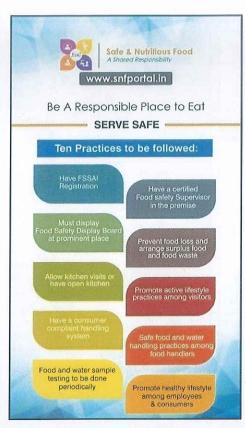


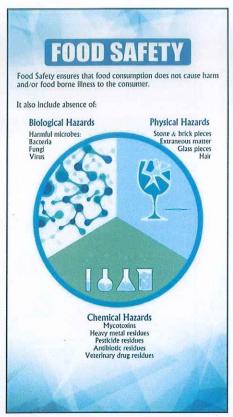














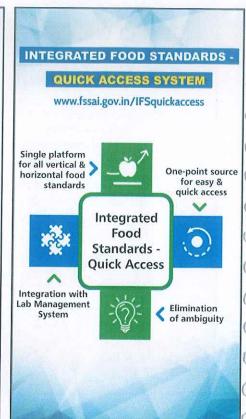


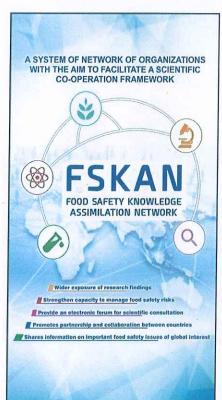


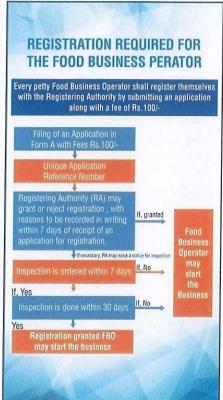


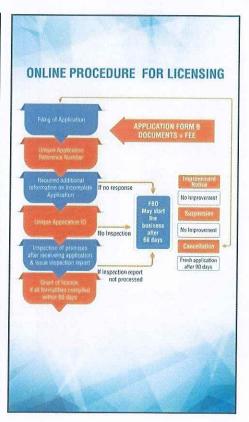




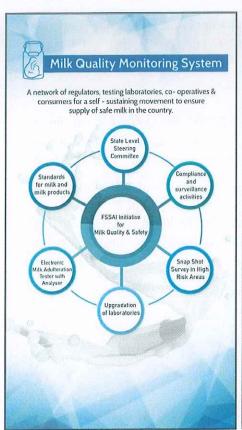
















Distribution Material:

The following brochures were distributed to the visitors at the stall to make them aware about the initiatives: -

- SNF: Share Responsibility
- SNF @ Workplace
- SNF @Home
- Serve Safe (SNF)
- FSKAN
- Clean Street Food
- SNF @ School
- Pink Book

- Diet4Life
- Safe Water Portal
- Milk Quality Monitoring
- Save Food Feed Hungry
- Food Fortification- Achievements
- Food Imports
- Food Regulatory Environment
- Yellow Book
- DART

2.6 Consumer Engagement Activities

I. Mascots- Master Sehat and Miss Sehat spread the message of Safe and Nutritious Food while people enjoyed delectable Indian food from all corners of the country at the vibrant "Food Street", a unique and first of its kind concept, which showcased Indian and foreign cuisine using local ingredients, flavours and fragrances, specially





curated by renowned chef Sanjeev Kapoor. It was a perfect platform to present the unique diversity of Indian food and flavours to the world along with the message of Safe and Nutritious Food.



II. Food Safety on Wheels- A Food Testing vehicle was displayed for public education and awareness around food safety & hygiene The Mobile unit had a fully functional laboratory equipped with basic infrastructure for quick qualitative testing for detection of common adulterants in various food commodities.

4. FSSAI Branding before the mega event:

* Magazines: In light of the participation of FSSAI in World Food India (WFI) in the month of November, FSSAI utilized the Subh Yatra Magazine (Air India's In- flight Magazine) and India Today Magazine platform for highlighting the activities undertaken by it under the Ease of Doing Business initiative and also showcase the image of FSSAI as a friendly regulator, to reinforce the trust and support of consumers and national/ international visitors/ travellers of WFI. focus feature on FSSAI along with one- page interview with the CEO were published in the said magazines.

INFOCUS

ENSURING FOOD SAFETY

Pawan Agarwal, CEO, Food Safety and Standards Authority of India talks about how food safety standards are maintened to leave.



HOW IS POSAL DISCRIBIS FOOD SAFETY STANDARDS BY INCLES! With have the reproposition for order that the food, which is provided in the market for the 13 billion people of finds, is soft and whodesome. This is for each and every most, four times a day, so the responsibility of the FSSAL in signation.

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In order to combat malnutritien, FSRM is driving large-scale food for offencion across the country FSSM has also initiated mock to address the problem of cleasing by taking up work towards reduction in intake of high far, salt and surger focus. Dessite good progress in recent years, work in many Month habited 5000 81 blookeds in First, standards from the refusal and must ensure the softys appear of food Bandards can be to over all entirely for Sandards can be softy appear of food Bandards can be softys appear of the many must be softys appear of the many must be softys appear of the softys appear of the softys appear of the softy for softys appear of softys appear of

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there is a difference between the field, We have to resure that the end to end process is suffered to that or only adultments but other things that submantly make food unasting to not enter the supply charp, sight from procurement, transportation, storage, processing and manufacturing to distribution and retail.

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exist is the consideration for assets from the mediane in the facilities of mediane mediane in the facilities of mediane in the facilities of mediane in the facilities of the consideration and mediane and

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ONE NATION, ONE FOOD LAW A CITIZEN-CENTRIC APPROACH

FSSAI is nurturing a three-way partnership between responsible regulatory system, responsible food businesses and responsible altizens

FSSAI building New India



Enabling citizens to have Safe & Nutritious Food

TRUSTWORTHY THREE-WAY PARTNERSHIP



monds Safety cannot be viewed monety als a potentiment mands it. It has to be a charve, a habit. Negence, as if and nutribuou food in the key to sound heart. The food their we set can offer the safet and the most powerful form of medicine, or it can be the root cause of several difference and adments. The food sharped in the production of the most powerful form of medicine, or it can be the root cause of several difference and adments. The food sharped concepts of preventive and promotive healthcase, where the mappalature of "store. The most powerful food of preventive and promotive healthcase; where the mappalature of "store. The most powerful food of preventive and promotive healthcase."

preventive and promotive healthcare is the consumption of safe and wholesome food.





RESPONSIBLE

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Sale & Nutritious Foo

www.snfportal.in

ensure sate and wholesome food to 13 crore Indian cinzens. Under the banner of "One Nation, One Food Law", FSSAI is nurturing a three-way partnership between Responsible Regulatory

and the animal food sentence.

Accompanies, and the of or lands angit and responsibility or make such an indirect direct. The ESSL's because of SuS and hardrands from Code (SIV) floritors and hardrands from (SIV) floritors and hardrands from the SIV floritors and healthy diese should become a powerful food swilled to overly obtained, and hardrands anomal food safety, frequires and healthy diese should become a powerful food swilled to overly obtained, allowed congretate and requirities and healthy diese should become a food of the state of the safety of th

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Safe, wholesome and hygienic food will create 'Swasth Bharat'. This has to be cornerstone of the efforts of FSSAI. Named a Med

System, Responsible Food Sutinesses and Responsible Citizan. A responsible critizen in this context is one who makes an informed charce to Eat Safe, Eat Right and be a Smart Food Consumer.

The idea is to educate and inform the citizens on the one hand, and train and build capacities of Food handlers on the other, to nudge social and behavioural change towards a safe and wholesome

In order to empower consumers to take responsibility of their health and demand quality food products, FSSAI has launched the Food Smart Consumer Portal, a website that educates consumers on current food safety issues

FORTIFIED

SAMPOORNA POSHAN

tong-enet effection from cerebrotical capacity building modules, guidance books and standard operating procedures for this to happen effectively across the nation covering all citizens. Awareness material such as the Prik Book for Imple tests for adultments, Yellow book for school children etc., an online SNF portal and witherants, Yellow book for school children etc., an online SNF portal and emple training modules to educate citizens have been creared. To roughe social and behavioural change and maximuse outreach, TSNA is worning with crul society organisations, academic and research institutions, occupied (food or national country). restaurants and food retail stores for consumer education. An online Safe Water Portal where consumers can ensure safely of packaged drinking water through test reports and verification of information has also been created.

A culture of food safety also includes A culture of food safety side includes healthy eximp, as supplementary strategy or reduce micronulinisht deficiencies 253AM has created standards for fortification of 5 staples - wheat flour, rice, mile, oil and saft. these food products are fortified with essential vitainms and minerals that help us meet our daily equirement of micronulinists.

A dedicated Food Fortification Resource Centre has been set up to promote fortified foods across India. An F Plus logs for fortified foods has been created to ensure navy recognisability of foods fortified as per the standards.



Set alobally benchmarked standards of food, facilitate and

ensure that food busi-

standards and adopt good manufacturing and hygiene practices,

nesses follow these

and finally enable citizens to eat right

FSSAI has also launched the Indian FSSAI has also launched the Indian Food Recovery Alliance (IFRA). It is an initiative of the FSSAI and Food Recovery Networks across India who come together to reduce food waste and hunger and to feed the needy and hunger with surplus food through structured systems.

FSSAI is also formulating guidelines for High Fat, Sah and Sugar Foods (HFSS), given the alatming rise of Mestyle diseases such as diabetes and heart diseases. These guidelines would enable citizens to make informed food choices to limit the intake of fat, salt and sugar and thus prevent illnesses.

For a more holistic approach to eating and health, FSSM has also harnessed the power of India's not culinary heritage by faunching on online portal for local food recipes and curating a virtual food museum and Model Food Hub in the future.

TSSA has developed partnerships with professional organisations like John Hallcower professionals and lodusing bodies to address the Inform Error of Metablorian (EMA), which is a Metablorian (EMA), which is a Metablorian condition that affects many infancs in India. Treatment of these metabolic disorders requires early intervention, encluding dietary management, FSSAI plowides a unique platform for parents to find timely medical support and treatment.

If each citizen of India, young orold, is a "Food Smart Consumer" who is a "Tood Strait Consumer" who exercises their right and responsibility to make an informed choice, it will push the FIGIS to become "Responsible Food Businesses" so as to ensure they deliver an per demand. Also, Responsible Food Businesses will an autually encourage a friendity and supportive regulatory framework requiring only soft-houch regulations and compliance, in fire with the video of Responsible Regulation. Empowering the citizens to make informed choices is therefore at the heart of entangling hew India with "One Nation, One Food Law"

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INFOCUS

FOOD SAFETY AND STANDARDS AUTHORITY OF INDIA TRANSFORMING THE FOOD SAFETY AND NUTRITION LANDSCAPE IN INDIA

FSSAI enables and facilitates food businesses to meet consumer demands



FSSM sets standards for lood products and processes of food production. This means, to ensure safety and quality of load products, FSSM takes into account the latest development is a food selvice, food consumption patterns, see products and additives, advancement on processing technology and food analypscal methods, and identification on new asks to frame standards for food products. Development of standards is done by 17 scientific panels and a scientific committee consisting of more than 320 eminent scientists and experts. Also, there is a foous on harmonissing FSSAI sets standards for food products Also, there is a focus on harmonising Indian standards with international standards and creating an environm where standards are adapted across

Food businesses must impler safety management systems (FSMS). Thus, FSSAI has specified procedures and practices to be followed by food and practices to be followed by food businesses to prevent the occurrence of food-borne illnesses by actively controlling hazards throughout the food supply dhain - from the farm to the fork SSAI requires every food business operator to have a documented (SSAIS) plan and so comply with Schedule 4 of the FSS Requistions 2011, which includes sector-specific good hygienic



We have got good safety standards; we have got a transparent system.

JP Hadda Union Minister of Health and Family Welfare

practices and good manufacturing practices.

practices.

For training and capacity-building of food businesses, it has faunched the food safely training and certification (FoSTaC) programme. FoSTaC has several base, advanced and specialised courses for food handlers working in or intenting to join various kinds of food businesses such as babeles; restraumants and retailers, as well as food safely supprevious. These courses train food handlers work of food safely supprevious on matters of food safely supprevious on matters of food safely supprevious theoretical food safely safely

FSSAI mandates licensing and registration of all food businesses, for which it has simplified and streamaned the process and faunched an online system for convenience and efficiency called the food licensing and registration system (FLRS).

Apart from SNF, in order to empo

Apart from Stiff, in order to empower oncurrents or alter responsibility of their health and demand quality food products, FSSA has brunched the Food Smart Consumer Portial, a website that educated consumers on current tood safety issues through qualiform onces, blogs, arricles etc. It informs concurrent about their rights and how to exercise those rights. It empowers consumers to make the right choices regarding food and health.

A grievance redressal and feedback mechanism has been established through the Food Safety Connect through which citizens can contact

FSSAI via phone, email, social media, website etc. A Smart Consumer App has also been launched for mobile phones. Food Safety Display Boards have also been introduced in



Total ensures depresses years). FSS4 insures compliance through enforcement and surveillance. Repulsioner related in load impection and procedures have been until in plus Their are food askley commissioner and others across the country declarated the many food articles and procedures the many food articles are the country of their across their across their across their across their across the country out proportions when the license is granted and must interes subsequently as part of their surveillance activities.

survaillance activities.

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FSSAI maintains a system of control for monitoring purposes, including public communities purposes, including public communication on looks afterly and nation. It has identified a ninch-based imposition system (MISA) which is abboardaged to incernational securities. It has been a subsequent of the control of the control



BUILD NEW INDIA, BY ENABLING CITIZEN TO HAVE SAFE AND NUTRITIOUS FOOD SO AS TO PREVENT DISEASE, AND LEAD HEALTHY AND HAPPY LIVES

and integrated it with ICEGATE under single window interface to facilitate trade (SWIFT). A system of mutual accreditation/recognition of facet trade (WHT). A system of mutual secretaristic representation for representation for complete and agencies to list drain support as being price. The foot entering and short all being lessed by the TSSM of as the books namely chemat, probate, learned by the TSSM of as the books namely chemat, probate, learned by the TSSM of a size of the strength of the second probate of th

of at Lating. The SSS trains shall food businesses would follow be a practice of or safe and muritions food access the food value chara and believes in self-complanes. Easily SSSA invarious a fauther where regulatory compliance would not be necessary. That safe is not self-count frequisition and compliance food of the safe in a regulatory compliance would not be necessary. That safe is not sense that where explained and compliance food to fautherses. The safe is not made that there is no made that there is no made in the theory and muriting is concerned, until the gap between regulator-side enforcement and field-them compliance side enforcement and field-them common compliance is refused.

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❖ Delhi Airport: FSSAI took up a promotional activity on the Digital Screens of T3, IGI Delhi Airport (Domestic and International Arrivals) for a period of one month (mid October to mid November 2017). Digital screen is an eye catching and an engaging medium to connect with travelers. Many VIPs, global CEOs and various other national & international visitors / exhibitors attended the mega event. Thus FSSAI had a presence at the Delhi Airport to catch the attention of the guests while they arrived at the airport.



* Advertisement in Newspaper: Half page advertisement was released in Delhi editions of The Economic Times, The Hindustan Times, The Times of India, Hindustan, Business Standards and The Hindu Business Line.





5. Highlights & Outcomes

The mega event, termed "Kumbh Mela of Indian food" by President of India, witnessed the participation of 61 countries and global chief executive officers, besides 800 global and domestic exhibitors and 75,000 business visitors. In addition, 27 states participated in the event. In the span of 3 days, such vast and diverse footfall visited the FSSAI stall, Food street area, and digital pavilion etc. where FSSAI marked its presence. FSSAI utilized the platform successfully to highlight the new initiatives of FSSAI, ease of doing business and projecting the image of FSSAI as a friendly regulator and extend its outreach to all.



International ministerial and business delegations with 200-plus members from 15 countries took part in business-to-business (B2B)/business-to-government (B2G) meetings. The mega event hosted eight sectoral conferences, two plenary sessions on India the preferred destination and on One Nation, One food law - An enabling regulatory environment for investment in the food sector in association with the Food Standards and Safety Authority of India (FSSAI). The Food Safety and Standards Authority of India (FSSAI) launched a 'Food Regulatory Portal' as a single interface on food safety laws for food businesses on domestic operations and food imports.

A team of nearly two dozen people cooked over 800kg of khichdi, a traditional rice-dal dish supervised by chef Sanjeev Kapoor and Yoga guru Baba Ramdev put the crowning 'tadka' in the dish. The entire Khichdi making process was observed by Food Safety Management System division of FSSAI for maintenance of proper FSMS practices. This effort was recognised by The Guinness Book of World Records.

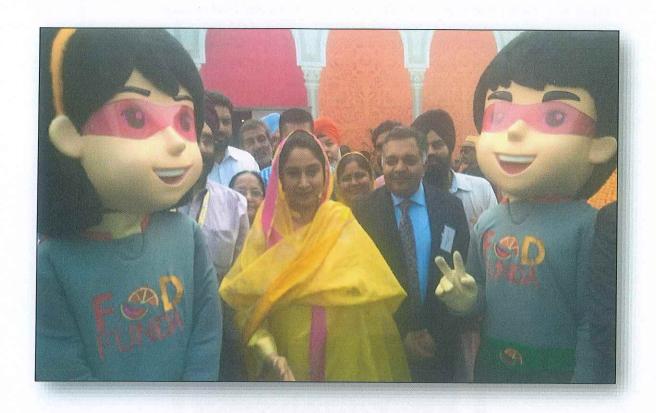








Hon'ble minister sh. Harsimrat Kaur Badal Ji visited volunteers of Indian Food Recovery Alliance and Team Sehat during World Food India exhibition at India Gate Lawns. Here, Indian Food Recovery Alliance took up the initiative of distributing the Khichdi to underprivileged people across Delhi.



FSSAI pavilion became the centre point for various G2G, B2G interactions. Meetings were held with domestic and international delegates.

Interactions with Sh. D.K. Singh, Chairman, APEDA and representatives of World Bank





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Sh. J.P. Meena, Secretary, Ministry of Food Processing Industries visiting FSSAI pavilion

Martien Van Nieuwkoop, Director, Agriculture, World Bank at the FSSAI pavilion





Lystra N Antoine, CEO, Global Food Safety Partnership (GFSP) the FSSAI pavilion



An interaction with National Association of Street Vendors of India, Celebrity Chefs, and other food heritage enthusiasts took place at FSSAI pavilion. Discussions took place on raising the bar of National Street Food Festival. Participants then visited, Food Street, curated by chef Sanjeev Kapoor which was set up as an experiential platform that brought together culinary practices, flavours, fragrances from the world's cuisines and celebrated India's rich cultural heritage and diverse uniqueness of its produce to create contemporary renditions and fusion food. It was decided to make "Flavors of India" as a special attraction of ninth National Street Food Festival.





Two *MoUs* were exchanged on International Training Centre for Food Safety between (i) Food Safety and Standards Authority of India (FSSAI), Export Inspection Council (EIC) and Global Food Safety Partnership (GFSP)

(ii) Food Safety and Standards Authority of India (FSSAI) and National Institute of Food Technology Entrepreneurship and Management (NIFTEM).







Oak Analytics received the First Prize in Start Up Award at the World Food India 2017. Oak Analytics has taken innovative approach improve food safety in India. Based on the discovery by Nobel laureate Dr. CV Oak has combined spectral analysis with artificial intelligence and machine learning techniques to move expensive laboratory testing into the field for instant molecular authentication. Mentored and supported by



FSSAI, Oak conducted hundreds of verification tests at FSSAI approved labs and major Industry partners. This low-cost, very advanced, quick and non-invasive technology has potential to reduce losses worth billions of dollars due to food fraud globally.

Overall participation in World Food India proved to be a great platform for FSSAI to connect with visitors and exhibitors that included investors, manufacturers, producers, food processors, policy makers and organizations from across the globe. It has provided a two-way opportunity for the global as well as domestic food ecosystem to partner with India's food regulator and vice-versa.

Photo Gallery





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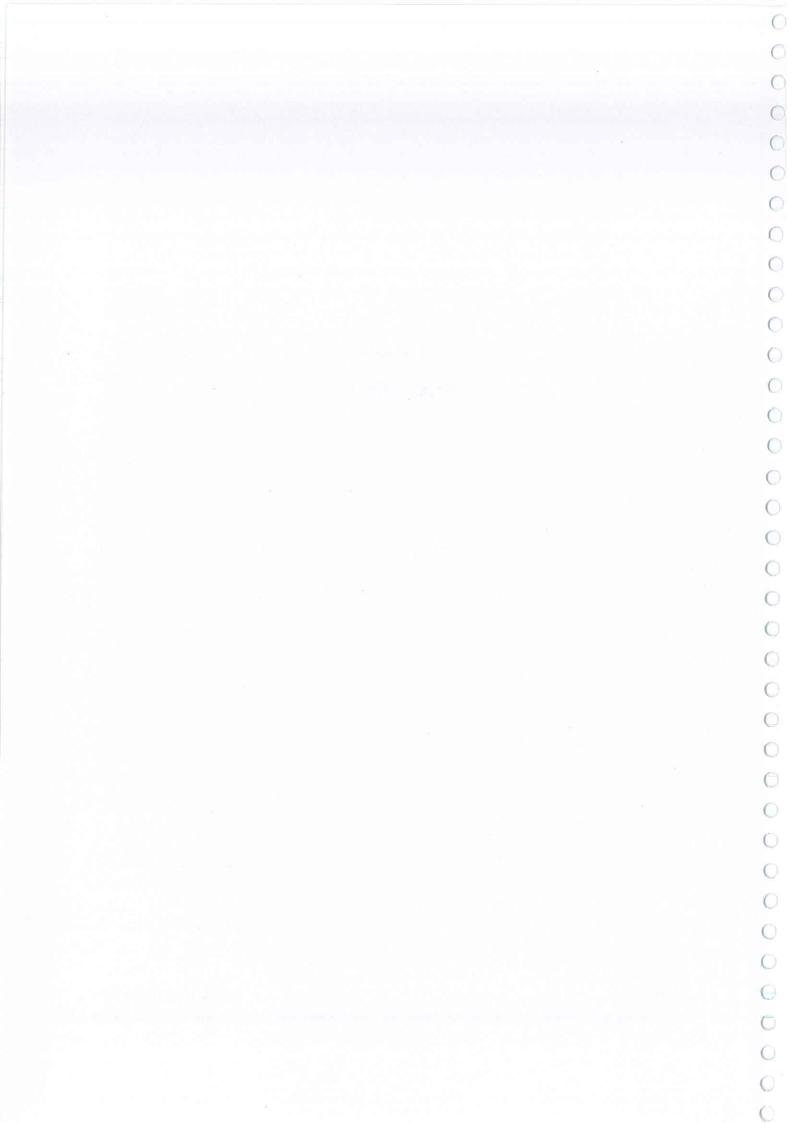




Annexure I Press Releases



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For immediate release

Press Release

FSSAI backed Oak Analytics bags the First Prize in Start Up Award at the World Food India 2017

New Delhi, Nov 05, 2017: Oak Analytics bags the First Prize in Start Up Award at the World Food India 2017. Oak Analytics has taken an innovative approach to improve food safety in India. Based on the discovery by Indian Nobel laureate Dr. CV Raman, Oak has combined spectral analysis with artificial intelligence and machine learning techniques to move expensive laboratory testing into the field for instant molecular authentication.

Mentored and supported by FSSAI, Oak conducted hundreds of verification tests at FSSAI approved labs and major Industry partners. This low-cost, very advanced, quick and non-invasive technology has potential to reduce losses worth billions of dollars due to food fraud globally.

It is estimated that globally, food fraud costs the global food industry \$30 - \$40 Billion annually. As per a Europol Press report, in just the first four months of this year, EUR 230 million worth of fake food and beverages were seized by European authorities. Despite efforts by the government, food adulteration and food fraud are some serious issues in India as well.

Current solutions to tackle food fraud rely on expensive and time-consuming laboratory testing or on ineffective packaging counter measures. The device from Oak Analytics, named RAMAN, provides inspectors and brand owners with a fool proof and instant method of field testing products for adulteration and counterfeiting.

With a low-cost pay-per-use model, Oak Analytics aims to address the \$1.2 Billion Rapid testing market, which is a part of the larger \$12 Billion Food testing market.

The startup awards at World Food India attracted 150 applications, from which 20 were shortlisted. The top 3 companies were then selected by a pool of evaluators

from the food industry and investment community, based on a final pitch before a high-powered panel of experts, investors and food CEOs.

The top 3 winners also include Intello Labs for developing computer vision based solutions for agriculture problems, and YCook for developing technology that extends the shelf life of food without any additives or preservatives.

The startup awards have been instituted by the Ministry of Food Processing in collaboration with CII and Yes Bank. The awards were given by Hon'ble President of India Shri Ram Nath Kovind, in presence of Smt Harsimrat Kaur Badal, Minister of Food Processing Industry during valedictory function held today.

During the award ceremony, Hon'ble President said "One of the startups selected has adapted Raman Spectroscopy, the discovery of India's very own Nobel prize winning scientist Dr. C V Raman, into a low-cost hand-held device that can instantly detect food adulteration. This technology can save billions in food fraud."

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Aligned with Government's initiative on 'Start-Up India' and 'Digital India', FSSAI is bringing together innovators and start up entrepreneurs to provide innovative solutions and transform country's food economy. As per its mandate, FSSAI has identified six broad areas for collaboration with innovators. FSSAI's "Innovators for Safe and Nutritious Food" (#I4SNF) is engaging with innovators to address key challenges in the area. These challenges include - 1) ensuring safe food across the value chain, 2) cheaper, rapid and anywhere food testing, 3) ensuring availability of healthy foods, 4) rethinking food labeling, 5) educating India: eat safe, eat right and be a smart consumer, 6) save food, feed hungry: waste food recovery.

FSSAI is working with around a dozen companies that includes heathify me, myupchar and fiitterfly. These startups have participated couple of months back in a conclave organized by NITI Aayog and made presentation before the Prime Minister Narendra Modi.

Speaking on the issue, CEO, FSSAI, Pawan Agarwal, congratulated Oak Team for extremely innovative and path-breaking technology to curb adulteration in the country. He assured the start-up all help in the food and nutrition space from regulatory perspective. He informed that FSSAI is considering to set up an accelerator to deepen its involvement with startup ecosystem in the food safety and nutrition space.

For more details, contact:

Ruchika Sharma

Food Safety and Standards Authority of India

M: +91-9999431104

E: sharmaruchika.21@gmail.com



For immediate release

Press Release

One Nation, One Food Law: From Vision to Reality

New Delhi, Nov 02, 2017: On the eve of the first ever mega show on food, the World Food India being held this week in New Delhi, the country's apex food regulator, the Food Safety and Standards Authority of India-FSSAI- has launched a powerful new tool for food businesses, the Food Regulatory Portal. Planned as a single interface for food businesses to cater to both domestic operations and food imports, this portal is an important milestone for effective and transparent implementation of the laws on food in the country. One Nation One Food Law is the vision behind this portal. This comes in the wake of India's rank moving up from 130 to 100 in the Ease of Doing Business by the World Bank.

To ensure consistency and predictability of business environment, a nationwide uniform law, the Food Safety and Standards Act was enacted in 2006. While this law had envisioned a single reference point for laws on food across the nation, its implementation across the States & UTs has not always been uniform due to legacy issues, leading to business uncertainties. Further, even at the national level, a few specific issues continue to be looked after by different ministries / agencies such as legal metrology, customs, plant and animal quarantine, Bureau of Indian Standards (BIS) and AGMARK. The launch of the Food Regulatory Portal today is a major development, as it creates a robust environment for uniform implementation of the law across States / UTs and coordinated approach across central agencies, leading to a transparent and enabling business environment.

The Food Regulatory Portal is a full service, business-friendly portal for food businesses that focuses on six key areas viz. food standards; consistent enforcement; hassle free food imports; credible food testing; codified food safety practices; and training and capacity building. This would prove to be a game changer by addressing food business concerns across the spectrum by ensuring ease of entry; reduced burden of compliance and facilitating trade.

Ease of entry is facilitated through an online licensing and registration platform (FLRS) hosted on this portal. FLRS has now been further simplified with timelines prescribed at each stage. Food product standards have also been a major area of concern, particularly for investors wanting to bring in new products. As a starting point, India's food standards have been benchmarked with Codex standards at the global level. To demystify standards, Indian Food Standards-Quick access (IFS.QA) system, a responsive IT platform has been created, where a user can access thousands of product standards and millions of provisions of additives and maximum residue limits for toxins and contaminants at the click of a button.



The earlier system of product-by-product approval has been discontinued. Businesses can now develop their own products based on their proprietary recipes subject to using standard ingredients and corresponding additives. Novel food products and ingredients will also be allowed but after the associated risk is assessed in a time-bound manner. Finally, groups comprising of experts from the industry would review the standards on an ongoing basis to make overall food standards more robust that promote public health objectives while allowing the industry to introduce new products in India. All these initiatives find a place on the Food Regulatory Portal to create transparency and reduce barriers to entry.

A major concern for food businesses is related to enforcement and compliance. While the focus is on self-compliance, the practice would be 'to trust but verify'. To reduce compliance burden on food businesses, the Food Regulatory Portal focuses on consistency in enforcement across States and UTs. A two-pronged approach has been adopted, which would have far-reaching implications. First, a single nationwide manual for Food Safety Officers (FSOs) has now been developed. It documents practices and procedures to be followed by the field staff as well as an 8-point code of ethics for them to their build capacity and change mindsets. A nationwide systematic training of regulatory staff has also been initiated.

Secondly, digital and smart technologies are being leveraged 'to do more with less' and bring an end to arbitrariness and ad hoc-ism in inspections and sampling. Food Safety Compliance through Regular Inspections and Sampling (FoSCoRIS,) formally launched today replaces manual inspections with digital inspections. It uses simple mobile devices with dashboards to monitor, on real-time basis, at the district, state and national level. For consistency, standard matrices have been developed for inspection for various kinds of food businesses. FoSCoRIS would thus ensure a consistent experience to food businesses across States and UTs, thereby building their confidence in the regulatory environment.

For credible and efficient food testing for food businesses, a nationwide network of all food testing labs on a single technology platform- Indian Food Laboratory Network (InFoLNet) has also been launched today. This would bring in much desired standardization in food testing, that is 'one food product, one set of parameters and one parameter one test method'. Several measures towards trade facilitation, including a single window clearance fully integrated with Custom Authorities and risk-based inspection, have been adopted. To ensure hassle free imports, a 'Manual for Food Imports' has also been developed.

While FSSAI is the principal regulatory body for food, six other agencies are also involved for specific purposes. To ensure a single point of references for all food related business compliances, the Food Regulatory Portal also has compiled related information and links to other national agencies in the food safety ecosystem such as Legal Metrology, Customs, Plant and Animal Quarantine, Bureau of Indian Standards (BIS) and AGMARK. An institutional mechanism for interagency coordination and cooperation and integrated grievance redressal is also on the anvil. IndiaHACCP and IndiaGHP were also launched by the Quality Council of India on the occasion.



Speaking on the occasion, Chairperson, FSSAI, Ashish Bahuguna said that "the Food Regulatory Portal is a unique and comprehensive full service platform for food businesses, which would go a long way in raising the bar of the food safety in the country". Amitabh Kant, CEO, NITI Aayog, who launched the portal lauded the efforts of FSSAI and termed this as a "key milestone in India's regulatory reforms" added further that "FSSAI's efforts towards consistency and transparency in enforcement and ease of doing business in the food regulatory environment would garner the confidence of all stakeholders involved."

Padmashree awardee, chef Sanjeev Kapoor remarked that "Food is the second major reason for people to travel. India with its rich diversity in food is a much sought-after destination, making food safety paramount. Food is a common language that can bring all stakeholders together on a common platform to ensure safe and nutritious food. FSSAI has done a commendable job over the years in doing so in a very systematic way. I'm happy to contribute my time to support their efforts."

Secretary, Electronics and IT, Ajay Sawhney referred to FSSAI's move to leverage digital technologies in compliances as exemplary and assured all support. J.P. Meena, Secretary, Food Processing thanked FSSAI for this very timely move to build confidence of both foreign as well as domestic investors and food businesses.

CEO, FSSAI, Pawan Agarwal termed it as "historic in the evolution of food safety laws in the country and bringing to life the spirit that is enshrined the Food Safety Act of 2006". The Food Safety and Standards Act 2006 unified 9 existing laws into a single Act and laid the legal ground for One Nation, One Food Law. Eleven years later, the Food Regulatory Portal launched today lays a solid foundation for uniform implementation of this law, and will go down in history as another memorable milestone.

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Press Information Bureau Government of India Ministry of Food Processing Industries

03-November-2017 18:49 IST

PM Shri Narendra Modi inaugurates World Food India 2017

India showcased as the preferred investment destination in Food Processing sector PM launches Nivesh Bandhu – Investors' Portal

PM also releases Commemorative Stamp on Indian Cuisines & Publications to help Food Processing Sector Investors to make informed decisions

India Ready for Revolutionising Food Processing Sector: Smt Harsimrat Kaur Badal

Global CEOs Hail India's Structural Reforms and Improvement of India's Ranking in Ease of Doing Business

13 MoUs worth Rs 68,000 crore signed on the inaugural day of World Food India 2017

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The Prime Minister, Shri Narendra Modi, inaugurated World Food India 2017, at Vigyan Bhavan in NewDelhi today. The three day mega event has been put together at the initiative of Ministry of Food Processing Industries under the able guidance of Union Minister for Food Processing Industries Smt Harsimrat Kaur Badal. President of Armenia H.E. Mr. Serzh Sargsyan, Prime Minister of Latvia H.E. Mr. Maris Kucinskis, Dy. Minister for Economic Development, Italy; Mr. Peter Bleser, Vice Minister, Federal Ministry for Food and Agriculture, Germany; Mr. Esben Lunde Larsen, Minister of Environment and Food, Denmark were present on the occasion. Mr. Paul Bulcke, Chairman of the Board of Directors, Nestle SA; Ms Amanda Sourry, Global President of Foods, Unilever; Mr. Pieter Boone, CEO, Metro AG &CEO, Metro Cash and Carry; Mr. Noel Tata, Chairman, Trent Ltd. & MD, Tata International; Chief Ministers of Andhra Pradesh; Chhatisgarh and MOS MoFPI Sadhvi Niranjan Jyoti also joined in the inaugural function.

To mark the historic World Food Convention hosted for the first time by India, Prime Minister Shri Narendra Modi launched - Nivesh Bandhu – (http://foodprocessingindia.co.in/)

the unique portal or "investor's friend". The portal will help bring together information on central and state government policies, and incentives provided for the food-processing sector. The portal maps resources upto the local level, with processing requirements. It is also a platform for business networking, for farmers, processors, traders, and logistics operators. Seven publications of Ministry of Food Processing Industries which will help investors in Food Processing Sector in making informed decisions have been included in the portal. The Prime Minister also released a Coffee table book and commemorative stamp on Indian Cuisines.

The Prime Minister highlighted India's diverse strengths in agriculture. He said "The second largest arable land area, and as many as 127 diverse agro-climatic zones, give us global leadership in a number of crops like bananas, mangoes, guavas, papayas, and okra. We are second, globally, in terms of production of rice, wheat, fish, fruits and vegetables. India is also the world's biggest milk producer. Our horticulture sector has shown an average growth rate of 5.5 per cent annually over the last ten years."

Shri Modi recounted that for centuries, India has welcomed traders from distant lands, who came in search of our distinctive spices. He pointed out "Food processing is a way of life in India. It has been practiced for ages, even in the humblest of households. Simple, home-based techniques, such as fermentation, have resulted in the creation of our famous pickles, papads, chutneys and murabbas that now excite both the elite and the masses, across the world."

Showcasing the big picture, PM said India is today one of the fastest growing economies of the world. The Goods and Services Tax has eliminated the multiplicity of taxes. India has jumped thirty ranks this year, in the World Bank Doing Business rankings - the highest ever improvement for India, and the highest jump for any country this year. India was ranked

number one in the world in 2016 in greenfield investment. India is also rapidly progressing on the Global Innovation Index, Global Logistics Index and Global Competitiveness Index. He emphasised that starting a new business in India is now easier than ever before. Procedures for obtaining clearances from various agencies have been simplified. Archaic laws have been repealed, and the burden of compliances has been reduced.

PM noted that Private sector participation has been increasing in many segments of the value chain. However, more investment is required in contract farming, raw material sourcing and creating agri linkages. Many international companies in India have taken a lead in contract farming initiatives. Shri Modi pointed out that there exists a clear opportunity for global super-market chains considering India as a major outsourcing hub.

PM added that "The combination of traditional Indian food, with modern technology, processing and packaging, can help the world rediscover the health benefits, and refreshing taste of Indian food ingredients such as turmeric, ginger, and tulsi, to name just a few. The perfect blend of hygienic, nutritious and tasty processed food, with the added benefits of preventive healthcare, can be produced economically in India."

After the inaugural, the Prime Minister visited the exhibition area - the specially curated Food Street by Chef Sanjeev Kapoor. Food Street is a lively vibrant zone to showcase Indian and foreign cuisines using Indian ingredients, flavours and fragrances. An exhibition spread over 40,000 sq mtrs in lawns of India Gate has been mounted where more than 800 global companies representing 22 Countries & domestic companies are exhibiting their stregths in Food Processing sector. Ministry of Food Processing Industries' Theme Pavilion provides an overview of India's offering to the world in terms of products, geo mapping of produce availability and mega food parks.

Union Minister for Food Processing Industries, Smt Harsimrat Kaur Badal noted that today is a historic day where 1st Mega Food Event is launched in India. World Food India brings together 7000 stakeholders from 60 countries, 75 International & National policy makers and Heads of State, 60 Global CEOs and 100 Indian CEOs; 5000 B2B meetings over the course of three days. Smt Badal said that her Ministry of Food Processing Industries is committed to help and handhold companies to help farmers double their income and transform India's farm economy. She elaborated that the Pradhan Mantri Kisan Sampada Yojana, has been recently launched to create world-class food processing infrastructure to leverage investment of five billion US dollars, to benefit two million farmers and generate more than half a million jobs over the next three years. Creation of Mega Food Parks is a key component of this scheme. These food parks will help link agroprocessing clusters with key production centres. Nine such parks are already operational, and more than thirty others are in the process of coming up across the country.

The participating Global CEOs congratulated the Prime Minister for undertaking significant structural reforms like GST and the impressive improvement recorded by India in the Ease of Doing Business rankings. Germany, Japan and Denmark are Partner Countries to World Food India whereas Italy & Netherlands are Focus Countries. They were represented by H.E Mr Kenji Hiramatsu, Ambassador of Japan to India; H.E Mr Peter Taksøe-Jensen, Ambassador of Denmark to India; H.E Mr Alphonsus Stoelinga, Ambassador of Netherlands to India; H.E. Lorenzo Angeloni, Ambassador of Italy to India who expressed keenness to deepen their investment commitment to India, to enable mutual exchange of best practices, technology and to be a part of the revolution in the food processing industry which will take place in India.

In a specially organised session showcasing India as the preferred Investment Destination for the food processing sector, the Union Finance and Corporate Affairs Minister Shri Arun Jaitley spelt out the transformational initiatives undertaken by the Government of India in the last three years. "Food Processing is a priority sector" said Shri Jaitley where 100% FDI, is now permitted, for trading, including through e-commerce, of food products manufactured or produced in India. Exclusive separate CEOs roundtables were also held during the day with Prime Minister and Finance Minister.

The inaugural day of World Food India 2017 saw signing of 13 MoUs worth Rs 68,000 crore. The MoUs were signed in the presence of Smt. Harsimrat Kaur Badal, Union Minister for Food Processing industries, Government of India. The companies who signed an MoU signalling their intent and seriousness about India included PepsiCo which signed an MoU worth Rs 13,300 crores for setting up a Food and Beverage plant, Coca Cola for investing Rs. 11,000 crore in juice bottling infrastructure and fruit processing plants and equipment; ITC and Patanjali who committed to investing Rs 10,000 crore each in the sector. Other MoUs signed included Amazon in food retail business, Sharaf Group of UAE for Farm

produce, collection, processing and Export; YES Bank for financing food processing projects across the sector. Commenting on the MoUs, the Union Minister for Food Processing Smt. Harsimrat Kaur Badal stated, "The Govt has been successful in generating tremendous interest among global and Indian food companies in investing in this sector. These investments will help us realise the goal of doubling farmers' income as well as generating massive employment in the food processing sector. "

https://wetransfer.com/downloads/618367a12357111d348d224a0f0e921220171103065730/81f0a1

https://foodprocessingindia.co.in/

Boing Business in India - Investors Guide for the Food Processing Sector

High Growth Segments of Indian Food and Beverage Industry

Technology and Equipment Manufacturing Opportunities in Food Processing Sector in India

- Compendium of Financing Options for the Food Processing Sector
- Food Processing A Ready Reckoner for FDI in India

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Press Information Bureau Government of India Ministry of Food Processing Industries

01-November-2017 17:59 IST

Launch of Food Regulatory Portal Announced

"Nivesh Bandhu" An Investor Facilitation Portal to be Launched during World Food India 2017

Union Minister of Food Processing Industries, Smt. Harsimrat Kaur Badal chaired the Press Conference detailing about the activities to be undertaken in the World Food India 2017 Expo, here today. As India gets ready to host its biggest food event aiming to transform the food economy and double farmers' income, Smt. Badal gave a glimpse of the magnitude of the event to media in an interactive session. Minister of State for Food Processing Industries, Sadhvi Niranjan Jyoti also graced the occasion with her presence.

Speaking on the occasion, Smt. Harsimrat Kaur Badal said World Food India is a mega event which would showcase the entire value chain in the food sector. 160 Global CEOs will come under one roof. Globally & Nationally it is one of the biggest event. This event is expected to generate Rs. 65000 Crore worth of investment and 10 lakh jobs. She also said that this event will take the varied flavours of India to the world and showcase the healthy multigrain 'khichadi' to the visitors. There has not been any mega event before of this scale where FDI commitment has got crystallized even before the start of the event. "We have a vision of transforming Indian food economy and doubling farmer's income by bringing latest technologies evolution and best practices into the system in keeping with the vision articulated by Honourable Prime Minister" said the Minister. "We are working towards easing the process of doing business for Global and Domestic industry players as well as bringing in new talent to achieve India's greatest potential in the coming years" she said.

As global and Indian food companies prepare to explore business opportunities in India at World Food India 2017, MoFPI and FSSAI, the apex Regulatory body for Food Safety in India announced a powerful new tool called 'the *Food Regulatory Portal*.' Planned as a single interface for food businesses to cater to both domestic operations and food imports, this portal would be a game changer for effective and transparent implementation of the food safety laws in the country. Aiming to create an enabling environment for businesses to operate, the portal is strategically aligned with Government's mission of *One Nation, One Food Law.* Smt Badal said that FSSAI's Food Regulatory portal will be a step forward in that direction and she congratulated FSSAI for implementing it. She also said that during World Food India 2017, an Investor Facilitation Portal "Nivesh Bandhu" will be launched to assist investors to make informed investment decisions. "India is ready with open arms to welcome global food companies" said Smt Badal. The portal would provide information on Central and State Governments' investor friendly policies, agro-producing clusters, infrastructure, and potential areas of investment in the food processing sector.

Smt Badal also appealed to each individual to take a pledge – 'NO WASTE ON MY PLATE'- to make India Food Secure. Minister of State for Food Processing Industries, Sadhvi Niranjan Jyoti said that after World Food India a good response from investor community is expected in Food Processing Sector. More than 40 countries have committed FDI in Food Processing Sector till now. This is the first time such Exhibition on Food Processing is happening in India.

Spelling out more details of the upcoming three day event, Minister Smt Badal informed that the mega convention is scheduled to be inaugurated by Prime Minister of India Shri Narendra Modi on 3rd November 2017. Mr Maris Kucinskis, Prime Minister of Latvia & Mr Serzh Sargsyan, President of Armenia will also be addressing the Inaugural Session.

President of India, Shri Ram Nath Kovind will address the Valedictory Session on 5th November 2017.

World Food India 2017 will provide global businesses a platform to explore Indian market across the value chain in food processing and food retail, to bring together global & Indian leaders across the food value chain and Showcase the strengths of India in the Food processing & allied sectors; Connect domestic and international businesses for possible partnerships and Facilitate collaboration, investment flow and encourage sourcing from India.

Exclusive CEOs roundtables have been scheduled with Prime Minister of India Shri Narendra Modi, Minister of Finance and Corporate Affairs Shri Arun Jaitley and Minister of Commerce and Industry Shri Suresh Prabhu with CEOs of leading global & Indian food processing companies. Illustrative list of Industry Captains participating in World Food India from

across the globe and India includes Mr Paul Bulcke, Chairman of the Board of Directors, Nestle, Mr Pieter Boone, Chief Operating Officer & CEO, Metro Cash and Carry, Mr Brian J McNamara, CEO, GSK Consumer Healthcare, Ms. Amanda Sourry, President, Food Unilever; Mr.Sharafuddin Sharaf, Al – Sharaf Group; Mr.Yusuff Ali, Managing Director, LuLu Group, Mr Kishore Biyani, CEO, Future Group; Mr Krish Iyer, CEO, Walmart India; Mr Amit Agrawal, CEO, Amazon, India to name a few. A total of 60 Global CEOs including Asia Pacific (APAC) leadership of leading companies will be interacting with leading CEOs from 100+ top Indian food processing leaders. Over 1000 m B2B meetings are expected to take place over three days.

World Food India 2017 has received tremendous response globally, attracting participation from more than 40 countries, 27 state governments including all the North-Eastern states. Germany, Denmark, and Japan are the partner countries for the event while Italy and Netherlands are the focus countries.

International Ministerial & business delegations with 200+ members from 15 countries will take part in B2B/B2G meetings. The mega event would also host 8 sectoral conferences, 2 plenary sessions on "India the preferred destination" with the Finance Minister of India as the Guest of Honour and one on "One Nation, one food law- an enabling regulatory environment for investment in the food sector" in association with the Food Standards and Safety Authority of India. In addition, there are 20 State sessions and 6 country sessions. 7 sectoral publications would be released at the event.

A massive exhibition spread over 40,000 sq mtrs in the verdant C- Hexagon lawns of India Gate is expected to attract significant footfalls. More than 800 global companies representing 22 Countries & domestic companies will be exhibiting. Special focus on Farmer Producer Organizations & Women Entrepreneurs will connect them to corporates – international & Indian- increasing opportunities for sourcing & business.

Ministry of Food Processing Industries' Theme Pavilion provides an exciting view of India's offering to the world in terms of products, a geo mapping of produce availability and mega food parks, through multiple technologies like Virtual & Augmented reality.

A special feature of the Event is the "Food Street" - a lively vibrant zone, that will showcase Indian and foreign cuisines using Indian ingredients, flavours and fragrances, specially curated by Chef Sanjeev Kapoor. The Food Street is a unique concept that would act as a platform for guests to learn about the globalisation of Indian food through interactive chef talks and demonstrations, experience the traditional flavours as well as modern fusion food and give the attendees a wholesome experience about the diverse uniqueness that Indian food offers.

The event is supported by Ministry of Agriculture & Farmers' Welfare, Ministry of Commerce and Industry, Ministry of Tourism, Ministry of Development of North East Region, Ministry of External Affairs and Ministry of Civil Aviation.

SBS/AK



The President | Shri Ram Nath Kovind of India

Press Releases

PRESIDENT OF INDIA ADDRESSES CONCLUDING CEREMONY OF WORLD FOOD INDIA-2017; SAYS SUMMIT SHOWCASED VAST, NEAR LIMITLESS OPPORTUNITIES IN INDIAN FOOD INDUSTRY

Rashtrapati Bhavan: 05.11.2017

The President of India, Shri Ram Nath Kovind, addressed the concluding ceremony of World Food India-2017, organised by the Ministry of Food Processing Industries, Govt. of India, today (November 5, 2017) in New Delhi.

Speaking on the occasion, the President congratulated the organisers for the resounding and truly historic success of the World Food India-2017. He stated that this Summit saw the participation of delegates from over 60 countries, including CEOs of 60 global companies. It has helped showcase the vast and near limitless opportunities in the food industry and in food processing in India. It has been the Kumbh Mela of Indian food.

The President said that food is culture – but food is also commerce. India's food consumption is currently valued at US \$370 billion. It is expected to reach \$1 trillion by 2025, in less than a decade. There are opportunities across the entire food value chain in India – including post-harvest facilities, logistics, cold chains, and manufacturing. It is a sector with a large business appetite. The food industry can be a huge employer. And this is of utmost importance for a country such as India, which has such a large youth population. It is also noteworthy that women are deeply involved in the food sector. Especially in our rural areas, there is great potential for women to emerge as micro-entrepreneurs by setting up small food processing units.

The President said that the Government of India is conscious of the social and economic benefits of a thriving food industry. This is a major area for attracting domestic and foreign investment. 41 mega food parks and cold chains are being established in all parts of the country to enhance food production. There is an increasing stress on food safety, accurate labelling, intellectual property issues and innovation in the food processing sector — as well as on using technology as an enabler.

The President congratulated the winners of Start-up Awards and Hackathon Awards. He expressed confidence that they will go on to shape India's food processing sector and improve quality and safety standards. He noted that one of the start-ups selected has adapted Raman Spectroscopy, the discovery of India's very own Nobel Prize winning scientist Dr C.V. Raman, into a low-cost hand-held device that can instantly detect food adulteration. This technology can save billions in food fraud.

The President said he was confident that Indian farmers and the Indian food processing industry can produce food products for India and – given India's competitive cost structure – for the world as well. This would insulate both farmers and consumers from price shocks, and go a long way in ensuring remunerative incomes for the agricultural community.

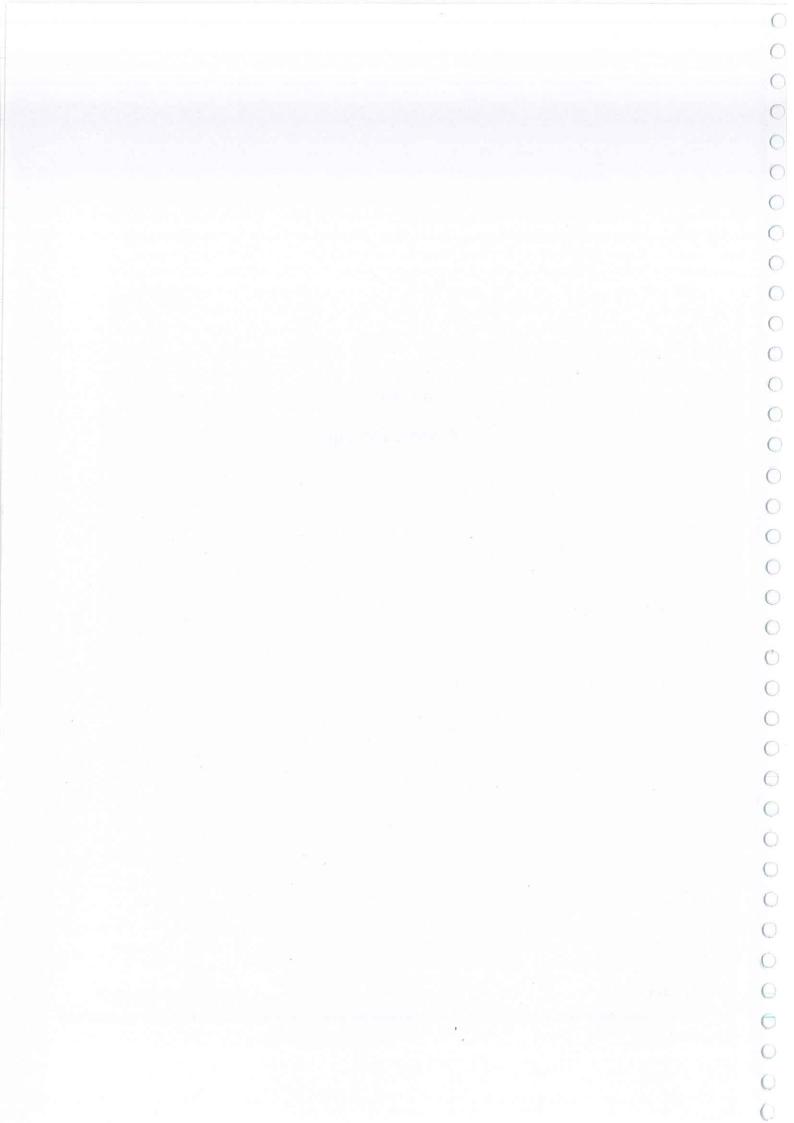
This release issued 1410 hrs.

Annexure II

Media Coverage



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Dated: 02.11.2017

Page: 09

FSSAI plans 'one nation, one food safety law'

Food safety regulator FSSAI seeks to standardize surveillance, sampling, inspection and testing across states to increase transparency



Pawan Kumar Agarwal, chief executive officer of Food Safety and Standards Authority of India (FSSAI). Photo: Pradeep Gaur/Mint

New Delhi: The concept of 'one-nation, one-tax' behind the goods and services tax (GST) implemented across the country seems to be influencing other organisations. The Food Safety and Standards Authority of India (FSSAI), the country's apex food regulator, is working on a 'one-nation, one-food-safety-law' so that every state-level food authority follows a standard practice for the implementation, compliance and surveillance of food safety regulations, which in turn will ensure smoother operations for food companies.

FSSAI IN NEWS

"The law has always been same for everyone. But there have been consistency issues at state level. Also, we need to standardize food testing laboratories. With 'one-nation, one-food-safety-law', we will be able to remove those and make things more transparent," said Pawan Kumar Agarwal, chief executive officer, FSSAI.

Under the 'one-nation, one food-safety-law' regime, state-level food safety officers will have to follow a 10-point code-of-ethics set by FSSAI. "At present, there is no such thing, and food safety officers across states do things the way they think best. This should not be the practice. We need to standardize this," said Agarwal.

Under the regime, FSSAI wants to erase discrepancies in food safety regulations across states, and standardize surveillance, sampling and inspection. "This is to enable states with good practices," said Agarwal. Under the new regime, inspection and sampling will be monitored as everything will be "on the cloud" as part of the agenda to increase transparency, he added.

To bring consistency in food testing, FSSAI is introducing guidelines that food testing laboratories will have to abide by. Under the draft norms, laboratories will have to come under the Indian Food Laboratory Network (InFoLNet), a digital solution to connect all food labs in India to a centralised lab management system.

So far, 154 laboratories have listed on InFoLNet. FSSAI has made this compulsory for all FSSAI-notified laboratories. With this, details of all tests and the results will be available on this platform.

"In the past, there have been questions regarding authenticity of tests done by certain laboratories. Besides upgrading the laboratories, InFoLNet will abolish the discrepancies and ensure transparency," said Agarwal.

The regulator, which owns and operates two laboratories and has approved 82 others in various states, allocated Rs482 crore earlier this year to strengthen the food testing infrastructure, including upgrading and modernizing laboratories. Besides, FSSAI will also set up 62 mobile testing labs. There are currently four mobile food testing labs in Punjab, Gujarat, Kerala and Tamil Nadu.

In 2015, FSSAI questioned safety standards of Swiss packaged food company Nestle India Ltd's Maggi instant noodles based on reports by one of its testing

FSSAI IN NEWS

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laboratories in Kolkata, prompting questions about the capacity and state of the laboratory.

Under the new regime, the food regulator also wants to abolish intervention of multiple agencies for things such as import of food products. Going forward, there will be a single standard for every authority.

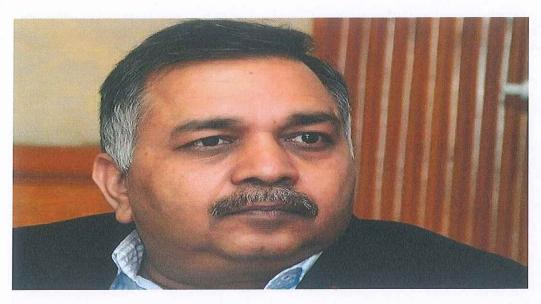


BusinessLine

Dated: 02.11.2017

Page: 02

FSSAI all set to launch 'One Nation, One Food Law'



To use tech for uniform testing, sampling norms across States

NEW DELHI, NOVEMBER 1: In a bid to bring in consistency in enforcing food safety regulations and standards across States, the Food Safety and Standards Authority of India (FSSAI) is set to launch its 'One Nation One Food Law' initiative. The regulator is leveraging technology for uniform implementation of norms for testing and sampling by various States and labs.

"We want to ensure that investors and food businesses have a consistent positive experience across States while dealing with the regulatory environment," Pawan Agarwal, CEO, FSSAI, told BusinessLine.

He said while there is one food law that outlines standards and procedures for various food products, States have different approaches to implementing these regulations due to legacy issues or infrastructure-related challenges.

"Through these initiatives, we are enabling States to adopt good practices as well as help them build capacities to ensure that standards and regulations are enforced uniformly," he added.

Under this initiative, FSSAI is launching the Food Safety Compliance through Regular Inspections and Sampling (FoSCoRIS) platform. This is an online platform that food safety officers will use to

FSSAI IN NEWS

verify compliance of safety standards by food businesses. Food safety officers will require a handheld device with Internet connectivity.

"This platform will ensure that uniform matrices are used to conduct tests and sample collections. The entire inspection outcome will be available on the cloud through this platform with time stamps. This will hopefully bring transparency in the process as data related to inspection, sampling and test results will be seamlessly shared by the officials," he added.

FSSAI is also bringing out a Food Safety Officers Manual outlining the procedures and practices that must be followed during sampling and inspection. The 200-page manual also outlines code of ethics that food safety officers should follow during inspection and sampling.

Regulatory portal

Meanwhile, in a bid to enable better co-ordination among national agencies such as Bureau of Indian Standards, Agmark and Legal Metrology, the FSSAI has also launched a food regulatory portal.

To make food safety testing infrastructure more robust, the regulator has launched a digital solution that will connect all the government and private food labs to a centralised lab management system called InFoLNet (Indian Food Laboratory Network). Over 154 labs have registered with this platform, Agarwal said, adding that this will ensure that all the test results are available in a central database. FSSAI intends to make it mandatory for all accredited labs to be connected to the platform and is in the process of finalising the necessary regulations.

The FSSAI is also in talks with food safety commissioners to launch a food safety index to measure and rank the performance of States on various parameters, in a bid to encourage States to focus on good practices.

THE ECONOMIC TIMES

Dated: 02.11.0217 (Thursday)

FSSAI launches Food Regulatory portal for businesses



Inaugurating the portal, Niti Aayog CEO Amitabh Kant said the move ensures transparency and predictability of norms

The Food Safety and Standards Authority of India (FSSAI) today launched a portal which will inform businesses about regulations related to the food sector.

FSSAI CEO Pawan Agarwal said the portal focuses on six key areas -- food standards, consistent enforcement, hassle free food imports, credible food testing and codified food safety practices -- of the food sector.

About 90 per cent of standards pertaining to the food sector has been notified and the remaining would also happen soon.

This would address concerns of food business across the spectrum by ensuring ease of entry, reduced burden of compliance and facilitating trade, he added

FSSAI in News

The food regulator's chairperson Ashish Bahuguna said the platform is beneficial for the sector as it contains all regulatory and safety norms.

He said that the portal would create a robust environment for uniform implementation of the law across states and union territories.

Inaugurating the portal, Niti Aayog CEO Amitabh Kant said the move ensures transparency and predictability of norms.

Food regulatory ecosystem must be based on 'One Nation, One Food Law' concept, he added.



Dated: 02.11.0217 (Thursday)

Govt simplifies regulatory mechanism for food products



Food Processing Minister Harsimarat Kaur Badal said the government has earmarked Rs 6,000 crore over the next three years to create infrastructure in the sector that will attract investments

Keen on making giant strides in the food processing sector, India has simplified the regulatory mechanism for food products, globally benchmarked standards and speedier clearances for projects.

FSSAI in News

The Centre is also launching a special portal â€" Nivesh Bandhu â€" to assist investors by providing information about government's policies, agro-producing clusters, infrastructure and potential areas of investment in the food processing sector.

"All the information about production hubs, mega food parks, cold storage facilities will be geo-tagged so that the investor is aware of their exact location and plan accordingly," J P Meena, secretary, Department of Food Processing said here.

Food Processing Minister Harsimarat Kaur Badal said the government has earmarked Rs 6,000 crore over the next three years to create infrastructure in the sector that will attract investments.

She said only 10% of the food produced in India was processed and the aim was to increase it three-fold to 30%.

The Food Safety and Standards Authority (FSSAI), the food regulator, has come up with set standards that meet the global benchmarks that are simple and easy to understand.

"We have also shifted from product-based approval to recipe-based approvals," FSSAI chief executive officer Pawan Kumar Agarwal said here.

Badal said she had already received commitments of investments to the tune of 10 billion dollars – from both domestic and foreign investors – in the food processing sector that could lead to the creation of 10 lakh jobs.

The minister said the three-day mega event World Food India, that starts on Friday in New Delhi, is expected to showcase the country's strengths in the food processing sector to global investors.

More than 40 countries, 27 states governments are participating in the event. Germany, Denmark and Japan are the partner countries, while the Italy, the Netherlands are the focus countries of the event.

Dated :- 03-11-2017



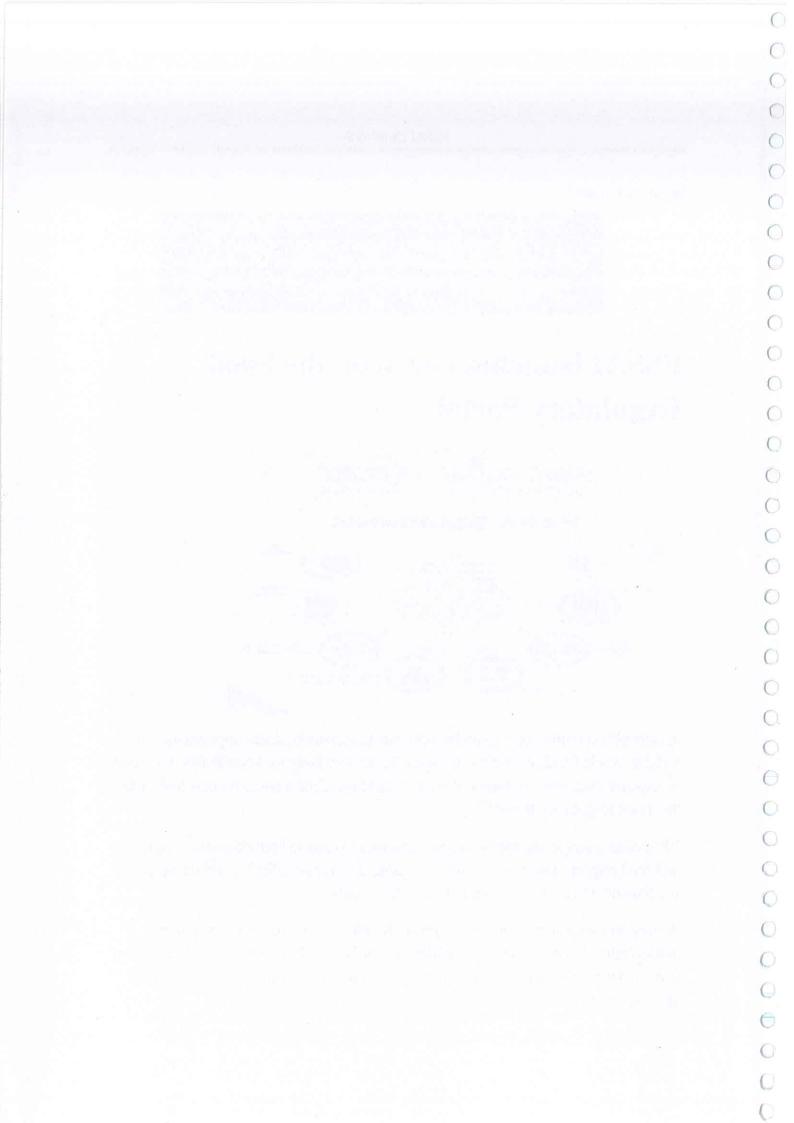
FSSAI launches new tool 'the Food Regulatory Portal'



As global and Indian food companies prepare to explore business opportunities in India at World Food India 2017, the apex Regulatory body for Food Safety, the Food Safety and Standards Authority of India, FSSAI launched a powerful new tool called 'the Food Regulatory Portal.'

Planned as a single interface for food businesses to cater to both domestic operations and food imports, this portal would be a game changer for effective and transparent implementation of the food safety laws in the country.

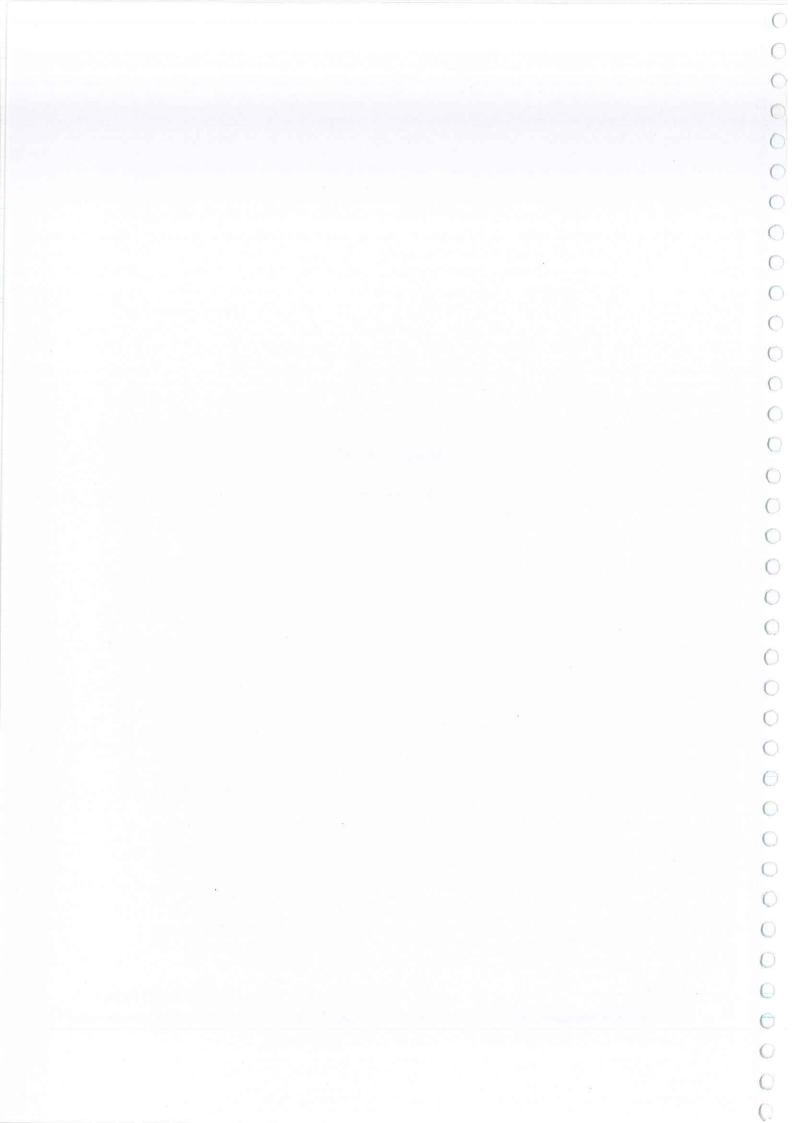
Aiming to create an enabling environment for businesses to operate, the portal is strategically aligned with Government's mission of One Nation, One Food Law. This comes in the wake of India's rank moving up from 130 to 100 in the Ease of Doing Business by the World Bank.



Annexure III
Speeches



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PM's address at World Food India 2017

www.pmindia.gov.in/en/news_updates/pms-address-at-world-food-india-2017/



Captains of Business and Industry,

Ladies & Gentlemen,

I am happy to be a part of this august gathering of global leaders and decision makers of the food processing sector. I welcome you all to World Food India 2017.

This event will provide you a glimpse of the opportunities that await you, in India. It will showcase our potential in the food processing value chain. It will provide a platform to connect with various stakeholders, and collaborate for mutual prosperity. And, it will present to you, some of our most delightful cuisine, which has stimulated taste buds across the world.

Ladies and gentlemen.

India's strengths in agriculture, are many and diverse. The second largest arable land area, and as many as 127 diverse agro-climatic zones, give us global leadership in a number of crops like bananas, mangoes, guavas, papayas, and okra. We are second, globally, in terms of production of rice, wheat, fish, fruits and vegetables. India is also the world's biggest milk producer. Our horticulture sector has shown an average growth rate of 5.5 per cent annually over the last ten years.

For centuries, India has welcomed traders from distant lands, who came in search of our distinctive spices. Their travels to India, often shaped the course of history. Our trade synergies with Europe and South East Asia through the Spice Route are well known. Even Christopher Columbus was attracted to Indian spices, and reached America, as he searched for an alternate sea route to India.

Food processing is a way of life in India. It has been practiced for ages, even in the humblest of households. Simple, home-based techniques, such as fermentation, have resulted in the creation of our famous pickles, papads, chutneys and murabbas that now excite both the elite and the masses, across the world.

Ladies and gentlemen.

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Let us turn, for a while, to the big picture.

India is today one of the fastest growing economies of the world. The Goods and Services Tax, or GST, has eliminated the multiplicity of taxes. India has jumped thirty ranks this year, in the World Bank Doing Business rankings. This is the highest ever improvement for India, and the highest jump for any country this year. From a rank of 142 in 2014, we have now reached the top 100.

India was ranked number one in the world in 2016 in greenfield investment. India is also rapidly progressing on the Global Innovation Index, Global Logistics Index and Global Competitiveness Index.

Starting a new business in India is now easier than ever before. Procedures for obtaining clearances from various agencies have been simplified. Archaic laws have been repealed, and the burden of compliances has been reduced.

I now turn specifically, to food processing.

The Government has undertaken a range of transformational initiatives. India is now the most preferred investment destination in this sector. It is a priority sector in our "Make in India" programme. 100% FDI, is now permitted, for trading, including through e-commerce, of food products manufactured or produced in India. A single-window facilitation cell provides handholding for foreign investors. There are attractive fiscal incentives from the Union and State Governments. Loans to food and agro-based processing units, and cold chains, are classified under priority sector lending, making them easier and cheaper to obtain.

The unique portal – Nivesh Bandhu – or "investor's friend" – that we have just launched, brings together information on central and state government policies, and incentives provided for the food-processing sector. It maps resources upto the local level, with processing requirements. It is also a platform for business networking, for farmers, processors, traders, and logistics operators.

Friends.

Private sector participation has been increasing in many segments of the value chain. However, more investment is required in contract farming, raw material sourcing and creating agri linkages. Many international companies in India have taken a lead in contract farming initiatives. This is a clear opportunity for global super-market chains considering India as a major outsourcing hub.

On one hand, there are opportunities in post-harvest management, like primary processing and storage, preservation infrastructure, cold chain, and refrigerated transportation. On the other hand, there is immense potential for food processing and value addition, especially in niche areas such as organic and fortified foods.

Increasing urbanization, and a growing middle class, are resulting in an ever-growing demand for wholesome, processed food. Let me share just one statistic. Over a million passengers have a meal on a train in India, every single day. Each one of them, is a potential customer for the food processing industry. Such is the scale of opportunity that is waiting to be tapped.

Ladies and Gentlemen.

Lifestyle disease is raising consciousness globally, about the nature and quality of food consumption. There is a growing aversion to the use of artificial colours, chemicals and preservatives. India can provide solutions, and offer a win-win partnership.

The combination of traditional Indian food, with modern technology, processing and packaging, can help the world rediscover the health benefits, and refreshing taste of Indian food ingredients such as turmeric, ginger, and tulsi, to name just a few. The perfect blend of hygienic, nutritious and tasty processed food, with the added benefits of preventive healthcare, can be produced economically, here in India.

The Food Safety and Standards Authority of India has been engaged in ensuring that processed food made in India, matches global quality standards. The harmonization of the food additives standards with Codex, and the building of robust testing and laboratory infrastructure, will go a

long way in creating an enabling environment for food businesses.

Ladies and gentlemen.

The farmers, whom we respectfully call our "Annadaata" or the providers of food are central to our efforts in food processing. We have a stated target of doubling farm incomes within five years. Recently, we launched a national level programme, the Pradhan Mantri Kisan Sampada Yojana, to create world-class food processing infrastructure. This is expected to leverage investment of five billion US dollars, benefit two million farmers and generate more than half a million jobs over the next three years.

The creation of Mega Food Parks is a key component of this scheme. Through these food parks, we aim to link agro-processing clusters with key production centres. This will offer immense value proposition in crops such as potato, pineapple, oranges and apples. Farmer groups are being encouraged to set up units in these parks, thereby reducing wastage and transportation costs, and creating new jobs. Nine such parks are already operational, and more than thirty others are in the process of coming up across the country.

To improve last mile delivery, we are improving governance, by increasing access to digital technology. We plan to link our villages through broadband connectivity, within a clear timeframe. We are digitising land records, and providing various services to the people on mobile platforms. These steps are building momentum towards real-time transfer of information, knowledge and skills to farmers. The e-NAM, our national agricultural e-Market, is connecting our agricultural markets nationwide, thereby giving our farmers the benefit of competitive pricing, and freedom of choice.

In the true spirit of cooperative and competitive federalism, our State Governments have also aligned with the efforts of the Union Government to simplify processes and procedures. Many States have come up with attractive food processing policies to attract investment. I urge each State of India to identify at least one food product for specialisation. Similarly, each district can also select some food items for production, and one item for specialisation.

Ladies and Gentlemen.

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Today, our strong agricultural base provides us a solid launch pad to create a vibrant food processing sector. Our vast consumer base, rising incomes, favourable investment climate and a Government dedicated to ease of doing business, all make India 'the place to be' for the global food processing fraternity.

Each sub sector of the food industry in India offers immense opportunity. Let me give you some illustrations.

The dairy sector has emerged as a vital area for the rural economy. We now aim to take this to the next level by increasing production levels of multiple products based on milk.

Honey is nature's gift to mankind. It offers several valuable by-products, such as bee wax. It has the potential to increase farm incomes. Currently, we rank sixth in the production and export of honey. India is now ripe, for a sweet revolution.

India contributes over six per cent of global fish production. We are the world's second largest exporter of shrimps. India exports fish and fisheries products to about 95 countries. We aim to make a big leap in the ocean economy through the blue revolution. Our focus is on

development of untapped areas, such as ornamental fisheries and trout farming. We also wish to explore new areas, like pearl farming.

Our commitment to sustainable development, is at the heart of our thrust for organic farming. Sikkim, in north-eastern India, has become India's first fully organic state. The entire north-east offers opportunities to create functional infrastructure for organic produce.

Friends.

In order to be successful in Indian markets, understanding Indian food habits and tastes is a key requirement. To give you just one example, milk based products and fruit-juice based drinks are an intrinsic part of Indian food habits. That is why, I have been suggesting to manufacturers of aerated drinks, the potential of blending five per cent fruit juice in their products.

Food processing also holds solutions to nutrition security. For example, our coarse grains and millets have high nutritional value. They can also withstand adverse agro-climatic conditions. They can be called "nutrition rich and climate smart" crops. Can we take up a venture based on these? This will raise incomes of some of the poorest of our farmers, and also enhance our nutrition levels. Such products, shall, of course, find resonance across the world.

Can we link our potential, to the world's requirements? Can we link Indian traditions with the future of mankind? Can we connect India's farmers with markets around the world? These are some questions that I wish to leave you with.

I am confident that World Food India will help us take some concrete steps in this direction. It will also provide valuable insights into our rich culinary landscape, and highlight our ancient wisdom of food processing.

I am also happy to note that the Department of Post has released a set of twenty four commemorative postage stamps on this occasion, to illustrate the diversity of Indian cuisine.

Ladies and Gentlemen,

I invite each one of you to become a part of the exciting growth journey of India's food processing sector. I assure you of my whole-hearted support, whenever required.

Come. Invest in India.

The place with unlimited opportunity from farm to fork.

The place to produce, process, and prosper.

For India, and for the world.

Thank You.



Food processing is a way of life in India. It has been practiced for ages. Simple, home-based techniques, such as fermentation, have resulted in the creation of our famous pickles, papads,

chutneys and murabbas that excite both the elite and the masses across the world: PM

11:23 AM - Nov 3, 2017

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PMO India

@PMOIndia

India has jumped 30 ranks this year in the World Bank Doing Business rankings. India was ranked number 1 in the world in 2016 in greenfield investment. India is also rapidly progressing on the Global Innovation Index, Global Logistics Index and Global Competitiveness Index: PM

11:26 AM - Nov 3, 2017

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11,857



PMO India

@PMOIndia

Private sector participation has been increasing in many segments of the value chain. However, more investment is required in contract farming, raw material sourcing and creating agri linkages. This is a clear opportunity for global chains: PM @narendramodi #WorldFoodIndia

11:28 AM - Nov 3, 2017

329

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PMO India

@PMOIndia

There are opportunities in post-harvest management, like primary processing and storage, preservation infra, cold chain & refrigerated transportation. There is also immense potential for food processing and value addition in areas such as organic & fortified foods: PM

11:31 AM - Nov 3, 2017

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PMO India

@PMOIndia

Our farmers are central to our efforts in food processing. We launched the Pradhan Mantri Kisan Sampada Yojana to create world-class food processing infrastructure. This will leverage

investment of US \$5 billion, benefit 2 million farmers & create more than half million jobs: PM

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11:35 AM - Nov 3, 2017

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PMO India @PMOIndia

Food processing holds solutions to nutrition security. Our coarse grains & millets have high nutritional value. They can withstand adverse agro-climatic conditions. Can we take up a venture based on these? This will raise incomes of farmers & also enhance nutrition levels: PM

11:40 AM - Nov 3, 2017

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ADDRESS BY THE PRESIDENT OF INDIA, SHRI RAM NATH KOVIND AT THE VALEDICTORY CEREMONY OF THE WORLD FOOD INDIA 2017

New Delhi, November 5, 2017

- 1. I am happy to be here at the concluding function of World Food India 2017 and would like to congratulate every one of the organisers for its resounding and truly historic success. This Summit saw the participation of delegates from over 60 countries, including CEOs of 60 global companies. It has helped showcase the vast and near limitless opportunities in the food industry and in food processing in India. It has been, if I may put it so, the Kumbh Mela of Indian food.
- 2. A rich, complex and sophisticated food culture is part of the ethos of India. This has been true for thousands of years, ever since our ancestors planted grains in the Indus Valley. Our intellectual legacies, such as Ayurveda and yoga, place emphasis on appropriate food elements in keeping with different body systems.
- 3. Across the length and breadth of this vast subcontinent, our communities have historically used diverse and nutritious grains. They have also practised traditional farming methods that are essentially organic. Ironically, these have come back to our markets today after repackaging in other countries.
- 4. Food in India is as diverse as the rest of our society. Varieties of dal the pulses or lentils that are a principal source of protein for so many of our people change from state to state, even district to district. There are 29 states in India and maybe 290 different recipes for biryani or of course khichri. Different soil systems are responsible for an astonishing range of agricultural produce. From taenga in Assam to sarson da saag in Punjab, from the dhokla in Gujarat to the dosa in Tamil Nadu and other states of the South, there is so much to choose from.

- 5. I would say that one human lifetime is not enough to experience the range and richness of Indian food!
- 6. Food is part of India's global outreach and has been so for centuries. As a naturally open and trading society, we have exported as well as embraced different food items and customs. Today, from West Asia to the West Indies, Indian food is popular, and is often adapted to local tastes. Butter chicken can be found from Brazzaville in Congo to Berlin in Germany.
- 7. Recently I travelled to Djibouti, in the Horn of Africa, on my first visit abroad as President of India. In that country the principal snack is a variation of the **samosa**. I was told that the **samosa** had arrived in Djibouti from India. And in India it is believed that a version of the **samosa** travelled here on the trade routes from Central Asia. Truly food connects the world. Even Japan's **tempura** style is said to have been inspired by the Indian fried **pakora**.

Friends,

- 8. Food is culture but food is also commerce. India's food consumption is currently valued at US \$370 billion. It is expected to reach \$1 trillion by 2025, in less than a decade. There are opportunities across the entire food value chain in India including post-harvest facilities, logistics, cold chains, and manufacturing. It is a sector with a large business appetite.
- 9. The food industry can be a huge employer. And this is of utmost importance for a country such as India, which has such a large youth population. It is also noteworthy that women are deeply involved in the food sector. Especially in our rural areas, there is great potential for women to emerge as micro-entrepreneurs and raise overall female participation in the workforce.
- 10. Women can set up small enterprises to make jams and pickles by processing fruits and vegetables gathered from farms in the village. They can even use the Internet and modern

communication technology to study prices and consumer trends in faraway markets. In this manner they can empower themselves, enhance the family income and contribute to nation building.

- 11. A simple outcome such as this can have multiple benefits. It can go a long way in curtailing the unacceptably high crop wastage in our country. In this regard, some of the numbers are truly startling. For instance, close to 16 per cent of India's guava crop is wasted, as are 10 per cent of our mango and apple crops. I am sure the deliberations at this conference will take us closer to preventing such regrettable wastage. A focused emphasis on modern food processing can change things. It gives the food sector the potential to become the intersection of so many of our flagship programmes Make in India, Start-up India, Skill India, Digital India, and the resolve to double farm incomes.
- 12. The Government of India is conscious of the social and economic benefits of a thriving food industry. This is a major area for attracting domestic and foreign investment. I am happy to learn that around 50 MoUs have been signed at this event. Forty-one mega food parks and cold chains are being established in all parts of the country to enhance food production. There is an increasing stress on food safety, accurate labelling, intellectual property issues and innovation in the food processing sector as well as on using technology as an enabler.
- 13. In this context, I would like to congratulate the winners of today's Start-up Awards and Hackathon Awards. I am sure you will go on to shape India's food processing sector and improve quality and safety standards. I understand that one of the start-ups selected has adapted Raman Spectroscopy, the discovery of India's very own Nobel Prize winning scientist Dr C.V. Raman, into a low-cost hand-held device that can instantly detect food adulteration. This technology can save billions in food fraud.
- 14. I am also confident that Indian farmers and the Indian food processing industry can produce food products for India and given India's competitive cost structure for the world as well. This

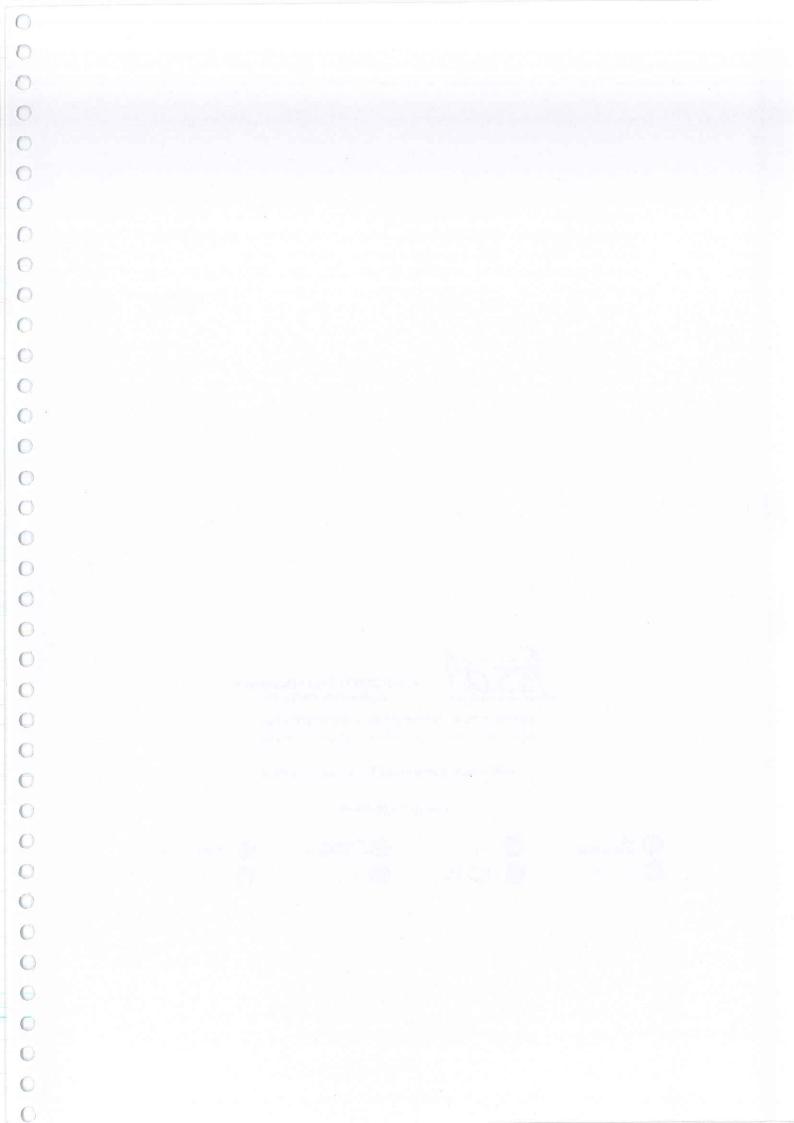
would insulate both farmers and consumers from price shocks, and go a long way in ensuring remunerative incomes for the agricultural community. I look forward to the results and agreements flowing from this conference. I am sure they will take us nearer many of our goals.

15. I would once more like to appreciate the efforts of the organisers. They have put together a truly impressive event that has made many of us here – both from India and internationally – think of food issues and of the food industry in a manner that we had previously not done. In particular, it should lead to a time-bound plan to reduce if not eliminate crop wastage in our country.

Friends,

16. It is not without reason that this Summit has been called World Food India. The food story in India has world-wide implications. On a global scale, the market for Indian food products is massive. It extends from 1.8 billion people in South Asia to a 30 million strong diaspora population, and to millions more in all parts of the world. As such, the opportunities in the Indian food industry should give you much to chew about. Please digest. And invest.

Thank you Jai Hind!







FOOD SAFETY AND STANDARDS **AUTHORITY OF INDIA**

Inspiring Trust, Assuring Safe & Nutritious Food Ministry of Health and Family Welfare, Government of India

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