



FOOD PRO



News Letter of All India Food Processors' Association (Established in 1943)

March, 2011

From the Desk of Sh. Piruz Khambatta, President, AIFPA

Dear Member,

I may inform all the esteemed members of the Association that your Association has taken pro-active initiatives in the following three important areas concerning the Food Processors in the country:-

1. Budget Proposals for 2011-12 including SOS Messages to PM, FM and other Govt. Depts. regarding Budget 2011-12.
2. Suggestions to the F.S.S.A.I. on the draft Notification GSR 39(E) dated 19/1/2011 regarding Food Safety & Standards Rules-2011.
3. Suggestions to the **Ministry of Environment and Forests** on the draft Notification No S.O. 2400(E) and S.O. 249(E) dated 4th February 2011.

The highlights of suggestions made to the Govt. on each of the above important topics are as under:-

1. **Budget Proposals for 2011-12:-** Though your Association had already submitted useful suggestions in the past few months for inclusion in the Union Budget 2011-12, but the latest suggestion on the same has been sent as SOS message reminding and requesting the Govt. not to levy Excise Duty on the perishable processed food products. The brief details of the proposal submitted to Hon'ble Prime Minister, Finance Minister, Secretary (Revenue), Secretary (Finance) and others are available on the Website of the Association, which will also be published in "Indian Food Packer".
2. **Suggestions to the Food Authority on the draft Notification GSR 39(E) dated 19/1/2011 regarding Food Safety & Standards Rules 2011:-** Your Association has also made very useful suggestions on the above referred notification of the **Ministry of Health and Family Welfare**. The points covered in the representation are on Qualifications, Powers and Duties of Designated Officer, Food Safety Officer, Food Analyst, Procedure of taking extracts of documents and matter connected therewith, Sampling and Analysis procedure, Fourth sample for analysis-option for food processors, Analysis of food samples by Food Analyst, Action by the Designated Officer including the report of the Food Analyst and Nomination by the food company, etc.
3. **Suggestions to the Ministry of Environment and Forests on the draft Notification No S.O. 2400(E) and S.O. 249(E) dated 4th February 2011:-** Your Association has made representations to the **Ministry of Environment and Forests** on the above referred Notification highlighting the anomalies in certain provisions of the Rules and difficulties to be faced by the food processors in following these Rules.

I may assure you that your Association will continue to strive to follow-up with concerned authorities in the Govt. to remove difficulties to the food processors for the speedy development and growth of the sector.

You may kindly see the contents of these representations made to Govt. on the website of the Association at www.aifpa.net

I am pleased to inform you that **Association** with the Assistance of **Ministry of Food Processing Industries** and **India Trade Promotion Organization (A Govt. of India Enterprise)** is organizing a National Seminar on "Food Ingredients and Additives- Opportunities and Challenges" on 11th March 2011 in Conference Hall No. 8, Pragati Maidan, New Delhi. We have invited **Sh. Harish Rawat, the Hon'ble Minister of State for Agriculture & Food Processing Industries, GOI** to inaugurate the seminar. We have requested the renowned Food Scientist, **Dr. A.S. Bawa, Director, DFRL** to deliver the **Key Note address**. Besides, other experts from industry shall be presenting their views on important topics during the seminar.

I strongly suggest to the Members of **AIFPA** to participate in the Seminar and have the benefit of knowing about the latest developments, challenges and opportunities in this field for their own benefit. Therefore, kindly book/block your diary to attend/participate in the event which is being held along with the famous event of ITPO i.e. **AAHAR-2011 (from 10th -14th March 2011)**.

Views of Sh. Piruz Khambatta, President, AIFPA on the Union Budget 2011-12

While it is a matter of great pride, as mentioned in the last part of the budget speech, that we are at the threshold of entering the community of developed nations. Today's problem is inflation which a common man is facing. In this budget, unfortunately there is nothing to tackle inflation in the contrary. Instead of reducing excise duty and service tax, tax has been imposed on more services and excise duty imposed on all the exempted items. Though the number is small in percentage terms, the overall compounding effect because of inflationary trend would be more and prices are bound to go up.

Processed food products should be classified as basic food products and there is no point in taxing processed foods which are actually beneficial for rural prosperity as well as reducing wastages. I would strongly urge that both under Excise and GST, all processed food products should be at par with basic foods and there is no point taxing processed food products.

MAT on SEZ units would be counter productive to exports. On the contrary, Income Tax on export income should have been exempted.

Emphasis on infrastructure creation by announcing 15 new Mega Food Parks and on storage and warehousing facility for fruit and vegetable produce as well as incentives for strengthening cold chain at par with infrastructure are highly welcome.

As tax payers, we should be all very happy if our tax money is allocated to host the government schemes for **Inclusive Growth**. Though, it would be our earnest desire that more than allocating moneys for these social development schemes, emphasis should be made on their actual implementation.

Up-Coming Events

All India Food Processors' Association (AIFPA) with the support of the Union Ministry of Food Processing Industries and India Trade Promotion Organization (ITPO) is organizing one day National Seminar on **"Food Ingredients and Additives - Opportunities and Challenges"** on **11th March 2011** during **AAHAR-2011** in Pragati Maidan, ITPO, New Delhi.

The Seminar will provide a forum to discuss and deliberate on the various opportunities in the use of food additives and ingredients which are of great importance in view of the issues and challenges faced by the Indian food processing industries. It will be of interest particularly to Food Processors, Food Scientists and Technologists, Regulatory Bodies and Research Institutions.

After the formal Inaugural Session, three Technical Sessions with the following main themes have been planned:

1. **Technical Session I Technological Application of Food Ingredients & Additives.**
2. **Technical Session II Role of Food Ingredients & Additives in the development of Health Foods.**
3. **Technical Session III Regulatory Status of Food Ingredients & Additives.**

PackPlus South 2011, 1-4 July 2011, HITEX Exhibition Centre, Hyderabad

The Exhibition will see the coming together of ten niche shows evolving into a mega event that encompasses all the segments related to packaging, processing and supply chain.

For more information, contact:-

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"One feature that stands out is the lack of breakthrough in agricultural production technology in recent years. There is technology fatigue which we need to address"

***---- Prime Minister Dr. Manmohan Singh
at NDC meeting***

Regulatory & Food Safety Issues

EFSA to evaluate safety study of artificial sweeteners



The European Food Safety Authority (EFSA) will issue a scientific statement on two recent studies on the safety of artificial sweeteners by the end of February 2011, responding to a request for technical assistance from the European Commission. Guided by the statement of the Panel on "Food Additives and Nutrient Sources added to food (ANS)" published, the EFSA's scientific evaluation will be carried out in close co-operation with the French agency for food, environmental and occupational health safety, ANSES, and will help inform the Authority's ongoing work on artificial sweeteners.

European approval for 'revolutionary' anti-listeria ingredient

An anti-listeria ingredient that is added to meat products during the packaging process could mark a step-change in the fight against the foodborne pathogen, said Griffith Laboratories.

The US-based company said its "revolutionary" Micocin product can "reduce the risk of serious *Listeria* outbreak and food product recall by controlling the growth of *Listeria* in packaged meat products".



Health Canada has just approved the ingredient, a company spokeswoman told FoodProductionDaily.com. She added the firm had already started the regulatory process in Europe and was anticipating approval within the usual timeframe. Micocin has been granted GRAS status, including GRAS Notice 305, in the US and has been approved for addition to processed meat products. The ingredient also has approval in Mexico, Costa Rica and Colombia.

The product was developed by CanBiocin Inc from a strain of naturally-occurring bacteria, *Carnobacteria maltaromaticum*, which produces a bacteriocin that is especially effective against *Listeria monocytogenes* (LM). The R&D outfit teamed up with Griffith to scale-up and commercialise its production.

The company said Micocin, which is already being used in consumer products, has no effect on flavour, taste or texture of foods.

Reward for exposing food adulteration: Azad- promises Zero Tolerance of Wrongdoers



After launching an ambitious whistleblower policy to handsomely reward both public and officers who seize spurious, adulterated and misbranded drugs, cosmetics and medical devices, Union Health Minister Ghulam Nabi Azad is planning to do the same with regard to food adulteration.

In a letter written to all chief ministers on February 8, Azad said: "I am contemplating initiating a whistleblower scheme to reward those who provide information against those indulging in adulteration of food."

According to Azad, the health ministry has got reports of "unscrupulous elements" using harmful chemicals during in manufacturing 'mawa' and paneer for commercial gains particularly the period of major festivals.

"In a meeting held earlier this month in Hyderabad where health ministers from several states had participated, I had emphasized the need to curb the menace of food adulteration." Azad added.

He said stern action should be taken against those found guilty. "We would enforce our policy of zero tolerance against food adulterators." Azad wrote.

The Union health ministry and the Food Safety and Standards Authority of India (FSSAI) have issued several advisories to the state governments underlining the need for special intensified drives besides the routine measures for maintaining the vigil on the food front.

"The enforcement staff has to be vigilant and identify the suspected elements indulging in the adulteration of food items and conduct regular checks in a systematic way without harassment. Such checks should be carried out for various food articles like fruits, vegetables, edible oil, vanaspati, desi ghee, ice cream, ice candy and spices. Special focus on milk and milk products during festival season is also essential," Azad wrote in his letter.

The ministry has been very stern against the practice of food adulteration. Azad has earlier said that the new anti-adulteration law makes an offence punishable with life imprisonment and added that manufacturers can be fined up to Rs. 10 lakh.

Azad said Food Safety and Standards Act passed by Parliament in 2006 would come into action soon. The Centre had called adulteration of food items a cancer.

News Briefs

Mumbai-Delhi food corridor getting ready for transport of Fruits & Vegetables



The government's Delhi-Mumbai industrial corridor and the freight corridor might still be on the drawing board, but a dedicated food corridor to transport fruits and vegetables is ready to roll out. To deal with shortages, the agriculture ministry has got the Indian Railways on board to pick up fruits and vegetables from Mumbai and other areas on the rail link to Delhi. The Railways would use some of the existing capacity and will also look at the possibility of having refrigerated vans in the future so that vegetables from Mumbai can be sold in Delhi.

Though the plan has been in the works for a while, it was finalized recently after the Railways agreed to ship fruits and vegetables, whose shortage was the prime driver of prices this winter, at lower rates. Now a cabinet note is being moved to operationalise the scheme.

The food corridor would also help the government deal with some of the setbacks it has received in developing fruits and vegetable hubs around large urban centers such as Delhi. While agriculture minister Sharad Pawar had held talks with Delhi CM Sheila Dikshit to set up a hub near Delhi, so far the state and the Centre were unable to locate land that could be used not just as a growing centre but also as a hub for storage and transportation.

To address the concerns arising from shortage of fruits and vegetables, the government has also activated the Central Warehousing Corporation, the National Horticulture Board and Concor to set up a Special Purpose Vehicle (SPV) to set up cold chains across the country.

National Horticulture Mission -A boon to India's horticulture

Horticulture has seen significant jump in area, production and export with help from the National Horticulture Mission in the last five years.

The interventions under the Mission had helped in increasing the production of horticultural commodities from 166.9 million tonnes in 2004-05 to 226.9 million tonnes by 2009-10, registering a growth rate of about 7% per year. There had been also a consistent increase in the exports of horticultural produce, which had reached Rs 13,423.76 crore in 2009-10.



Around Rs 8809 crore had been earmarked for the Mission during the Eleventh Plan, out of which Rs 2728 crore had been released till 2009-10. A provision of Rs 986 crore had been earmarked for the current year (2010-11) against which an amount of Rs 779.20 crore had been released so far.

The Mission was being implemented in 371 identified districts, in eighteen states and three UTs covering about 60 major horticultural crops. The Scheme guidelines had been revised recently to provide better incentives to the farmers and entrepreneurs involved in the development of horticulture. Some of the key areas identified for action by the Mission included evolving a robust mechanism to mitigate the adverse impact of climate change, strengthening of cold chain and market infrastructure and better delivery mechanism.

With high potential for growth, the horticulture sector was expected to play a significant role in boosting the overall growth rate in the farm sector.

Irradiation may reduce acrylamide formation in crisps



Irradiation of potatoes at a sprout inhibition dose reduced acrylamide formation in potato chips and improved their colour, according to new research from India.

Scientists based at research institutes including the Institute of Chemical Technology and the Bhabha Atomic Research Centre in Mumbai found that the acrylamide content was nearly 7 per cent lower in potato chips (crisps) made from irradiated potatoes stored at 14°C and 4°C than the corresponding non-irradiated controls.

They reported their findings in the journal *Food Chemistry*.

Acrylamide is a neurotoxic compound, and probable carcinogen. It is found at significantly higher levels in carbohydrate-rich foods including potato chips, French fries and crisp bread. It has been shown to originate from the Maillard reaction of the amino acid asparagine with reducing sugars.

Gamma radiation is widely used to inhibit sprouting, extend the shelf life of potato and make it available during off season or lean period, said the authors.

The hypothesis behind the research was based on the fact that as sprouting increases the amount of reducing sugars in potatoes its subsequent inhibition would decrease the reducing sugars during storage, resulting in fried potato products with lower contents of acrylamide.

New ingredients to enhance texture and shelf life of dairy products



Spanish firm Premium Ingredients, S.L, is launching two ingredients that it claims will enhance the texturisation and stabilisation of dairy products such as UHT milk and cheese.

UHT milk

For UHT reconstituted milk, the company has developed Premitex XLB-6012, a blend of emulsifiers and stabilizers which are composed of mono - and diglycerides of fatty acids, carrageenan and guar gum.

Advantages of the ingredient, according to the company, include improved emulsion stability, controlled mouthfeel and viscosity, improved appearance, and prevention of fat separation and sedimentation.

The company claims the ingredient can maintain its chemical, physical and sensory characteristics during prolonged storage time and avoid quality deterioration caused by changes in temperature.

José Navarro, Premium Ingredients R&D Manager told DairyReporter.com that the product's "excellent functionality at a competitive price" was thanks to an efficient designs process and high production capacity.

Cheese applications

For Mediterranean style cheese, Premium Ingredients is also introducing the Premilac XLK-10007, a milk protein and stabilizer combination formed from carrageenan and gums.

The firm said its ingredient is specially designed to create Mediterranean style cheese of firm homogeneous and breakable textures and can be "adjusted to the desired characteristics of the end product".

Premium Ingredients claims that the Premilac XLK-10007 can lower the production cost of Feta type cheese by minimizing syneresis, replacing milk fat with vegetable fat and enabling increases in cheese yield.

Navarro said that because the ingredient is a highly performing texturizer it also significantly reduces the cost of production by decreasing the need for milk proteins. The ingredients are not an off-the-shelf, "one-fits-all" product but are tailored specifically "to meet exactly the customers' needs", Navarro added.

Study flags up oxidative stress reduction benefits of cocoa

New research from Spain finds that polyphenol-enriched cocoa powder could be used as a functional ingredient to reduce oxidative stress in the elderly.

The Spain based authors, who published their findings in the *Journal of Agriculture and Food Chemistry*, also report the use of models that demonstrate evidence of the metabolic target of cocoa to ensure compliance with EU health claim regulation requirements.



Damage to DNA, protein and lipids increases with age, note the researchers, citing the contribution of oxygen radicals in age-related disease.

They argue that nutritional intervention using functional foods may be an effective way to improve quality of life of elderly people and, furthermore, that studies into the effects of food ingredients with antioxidant properties are thus of great interest. "Searching for and validating ingredients with in vivo antioxidant effects is one of the key steps in developing this kind of food," explained the team.

The research group reveals that they have recently developed a cocoa powder with high flavonoid content by improving seed-processing methods: "This cocoa powder has been obtained from nonfermented cocoa beans without roasting and submitted to a short heat treatment to rapidly inactivate polyphenol oxidase (PPO)."

Vegetable parks to come up in several cities: Pawar



Vegetable parks will be set up in all Indian cities with a minimum population of one million to ensure availability of quality produce at reasonable rates, agriculture minister Sharad Pawar announced in Kanpur on Saturday. "We propose to shortly start the process of acquiring land for the purpose and would urge all state governments to extend their cooperation," he said inaugurating a seminar at the Indian Institute of Pulses Research in Kanpur.

"This would go a long way in ensuring not only easy availability of high quality vegetables to the people but also at reasonable prices," he noted, adding that "since we aim to completely eliminate middlemen from the process, we are confident of keeping the prices under control."

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