

AFST(I), MUMBAI CHAPTER

NEWSLETTER

March 2018



FOOD
Processing & Research

REGULATORY

CAREER

CURRENT
Happenings

Association of Food Scientists & Technologists (India) Mumbai Chapter

C/o Food Engineering & Technology Department, Institute of Chemical Technology,
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This issue features :

- ✓ Editorial
- ✓ Technical Articles
- ✓ Regulatory Updates
- ✓ Chapter's Activities

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**EDITORIAL**

First of all, I would like to wish a happy and successful 2018 for all AFST members, readers of this newsletter and entire processed food fraternity.

2017 was year of innovative approaches by our chapter. Few of our programs like Project Ashirvaad got national level recognition and was implemented across India as Project Bhog by FSSAI. Our

Power Talk was so successful that we completed two seasons and captured more than 100 powerful and relevant videos. As we know that we had dedicated 2017 for entrepreneurs and startups, we started 2018 with a national level conclave on Start Ups during World Food Forum 2018.

In this edition of newsletter we have brought an article which talks of contribution of ingredient innovation towards new product development in food industry. It gives a trend and practice in NPD in last 5 yrs.

It was a great moment of pride that our chapter's immediate past President, Dr Prabodh Halde took the charge of President of AFSTI Head Quarter. We are sure our chapter will further grow and bring difference to the society under his patronage and guidance. We wish him all success for his new role.

Members are requested to contribute towards articles and their achievements. We also look forward to advertisements which can help cover costs of printing and dispatch.

We are looking forward for your constant feedback and support in making News Letter an useful tool of communication from the office of AFSTI Mumbai chapter.

Sanjeev Kumar Sharma

Chief Editor – News Letter



Members are requested to send articles, achievements with photographs to afstmumbai@gmail.com

A Review: Dehydration of Moringa Oleifera Leaves by using different method & its utilization in Paratha

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Abstract :

Moringa oleifera is a multipurpose and exceptionally nutritious vegetable tree with a variety of potential uses & its leaf is most nutritious & drying of moringa leaf powder not only increases the micronutrients & also it increases the shelf life of its powder. The nutritional potential & antioxidant component present in moringa make it suitable for preparation of various traditional products i.e paratha. the main ingredients in paratha is wheat flour & refined wheat flour is deficient in protein , vitamins & minerals. Use of moringa leaves powder in paratha not only increases the nutritional value but also help to resolve problem of malnutrition.

Keywords: Mornigaleaves, micronutrients, health benefits, paratha, antioxidant compnent.

Introduction :

Moringa oleifera is a multipurpose and exceptionally nutritious vegetable tree with a variety of potential uses. It is very high nutritional properties that would be useful as a food supplement, especially in those regulated communities. Besides *moringa* being processed into medicine as it contains acetone which can be prepared into herbal formulation which is effective anti - malaria agent (Patil & Bharat et al., 2010).

The leaves possess remarkable nutritional & medicinal qualities

(Singh et al., 2011). The health benefits contain high amount of vitamin-c which fights a host of illnesses including colds and flu, vitamin-A, which act as a shield against eye diseases, skin diseases, heart ailments, diarrhoea. Calcium which builds a strong bones & teeth & helps to prevent osteoporosis. Potassium, which is essential for the functioning of brain and nerves & proteins, the building blocks of proteins. These leaves could be of



great boon to people who do not get protein from meat. (Manzoor et al., 2007).

Moringa oleifera are considered a significant source of phytochemicals (carotenoids, phenolic compound, and vitamin-c) & act as a good source of natural antioxidants. (Agamou et al., 2015). In developing countries where moringa leaves are increasingly being used to resolve malnutrition problem.(Joshi et al.,2010). Dehydrated moringa oleifera leaves powder are rich source of

micro nutrients than fresh leaves. (Manzoor et al., 2007). Moringa leaf powder is used as substitute for iron tablets, hence as a treatment of anemia. Moringa leaf is most nutritious and drying of Moringa leaf powder not only increases the micronutrients but also it increases shelf life of its powder. The nutritional and antioxidant components presenting Moringa make it suitable for preparation of various nutritional traditional products like Paratha, bakery products, snacks, sauce and soups to increase the nutritional value of these products due to rich source of vitamins, minerals, proteins; so it is mostly used to resolve the problem of malnutrition. (Joshi et al., 2010).

The nutritional composition of Moringa is that it contain many essential nutrients, for instance, vitamins, mineral, amino acids, beta-carotene, antioxidants, anti-inflammatory nutrients, omega 3 and 6 fatty acids. (Fahey,2005; Hsu et.al., 2006; Kasolo et al., 2010). It is believed that Moringa leaves consist of high source of vitamin c, calcium, beta-carotene as well as protein. It works as an effective source of anti oxidants. (Dillard and German, 2000; Siddhuraju and Becker,2003). Its leaves contain 4 times vitamin c found in orange, 10 times vitamin A in Carrot, 17 times more Calcium than milk, 9 times more protein in yogurt, 15 times more Potassium in Banana, 25 times more iron in Spinach. (Rockwood et al., 2013).

Fatima et al., (2013) studied that Moringa is an excellent multiuse plant used to improve the health and nutrition of communities and appear to be a most promising candidate from which specific nutraceutical bioactive products could developed.

Fuglie, (2001) describes moringa as an extremely valuable food source because of its high nutrient profile.

Kolawole et al., (2013) studied to identify the potential of moinga in production of cake and this will increase nutritional status of consumer, especially children and teenagers that are the major consumers of cake.

Busani et al., (2011) studied that the plant leaves are rich in nutrients and has potential to be used as food additive with multiple purposes. High nutritional content found in the dried leaves are important nutritional indicators of the usefulness of plant as a likely feed resource. Dried leaves assists to concentrate the nutrients, facilitate conservation and consumption, as such, it can be used during the time when feed is scarce or can be transported to area where it is not cultivated and suggested that moringa should be consumed in powder form. Moringa has been reported to possess some medicinal properties

Moringa leaf powder it is mainly used in paratha because of its nutritional and herbal medicinal properties it could be great boon to people who do not get protein from meat. It is rich source of vitamin-A,C it also contains minerals like Ca, K, Fe which help in growth and maintenance of body and protein which is been increasingly being used to resolve malnutrition problem.

Paratha is a flatbread that is originated in Indian subcontinent. It is still prevalent throughout Pakistan, India,

and Burma, where wheat is grown and is traditional staple of the area. Paratha is an amalgamation of words and parat and atta which is literally means layers of cooked dough. (Mughlai cook book-Neera Sharma).

Theory and Description :

The raw material required for the preparation of *moringa* paratha were collected from local market and the main ingredient used in preparation of paratha was moringa leaf powder it is mainly used because of its nutritional and herbal medicinal properties it could be great boon to people who do not get protein from meat. It is rich source of vitamin-A,C it also contains minerals like Ca, K, Fe which help in growth and maintenance of body and protein which is been increasingly being used to resolve problem. All the ingredients i.e , dried moringa leaf powder. Wheat flour cumin seed, salt, butter, oil, water required for preparation of papatha were taken.

The procedure was carried out for parathi preparation is mix 162 gms of wheat flour, 4.2gms cumin seeds, 7.81gms oil, 2gms salt in a medium size bowl to prepare a dough. And then add 108gms of water but change it as required knead the smooth and soft dough like chapati dough .And then grease its surface with 7.81gms of oil and cover it. Keep it aside for 10 min to let it to settle at room temperature. After that divide into 6 equal parts. Take one dough ball, flatten it & press against making board & coat the pattie with dry wheat flour. Put dough pattie on roti making board and roll it out like very thick small roti using rolling pin. spread few drops of oil and dust flour on top surface and fold it into half circle. Again, spread few drops of oil and dust flour on it and again fold into a triangle shaped layered pattie. Coat it with dry flour and roll

it out into triangle paratha having approx 6 inch long sides. Place it on a hot tava and cook over a medium flame. When tiny bubbles start to rise on a surface, flip it and reduce flame to low. Spread oil evenly on surface and cook on low flame for approx 30-40 sec. Flip it again and spread oil evenly on another side. Press it with spatula and cook over a medium flame. Repeat flip press-cook process until golden brown spots appear on both sides. Take it away from heat and transfer to plate. serve it with curd or butter. (Mughlai Cook Book- By Neera Verma).

Conclusion:

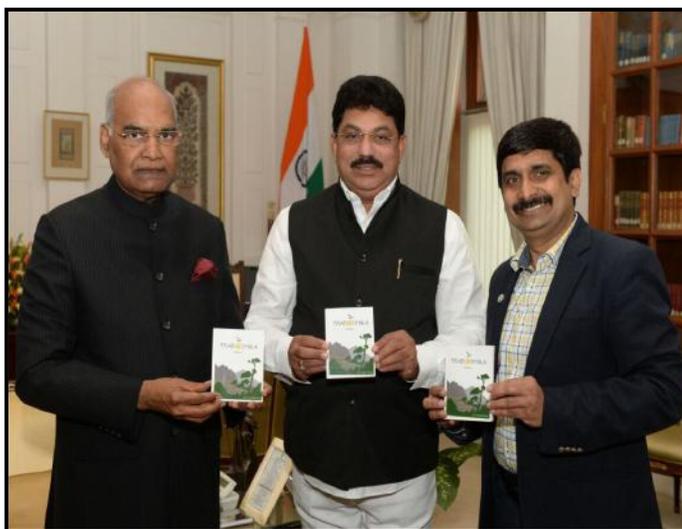
Moringa oleifera leaf is a most nutritious and drying of moringa oleifera leaves powder not only increases the micronutrients but also increases the shelf life of its powder. The nutritional potential & antioxidant components present in *moringa leaves* makes it suitable for the preparation of various nutritional traditional products like paratha, and refined wheat flour used leaves powder not only increases nutritional value the high protein content present in moringa preparation of paratha is deficient in protein vitamin, minerals. Use of this *moringa oleifera leaves* helps to resolve the problem of malnutrition in developing countries. And presence of various types of antioxidant compounds make this tree leaves a valuable source of natural antioxidant & a good source of nutraceutical and functional components as well.

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Members Achievement



Congratulations to Dr. Prabodh :

His book "**Prabodhika**" released at the hands of President of India, Honourable Shri. Ram Nath Kovind ji.

Ingredient Innovation

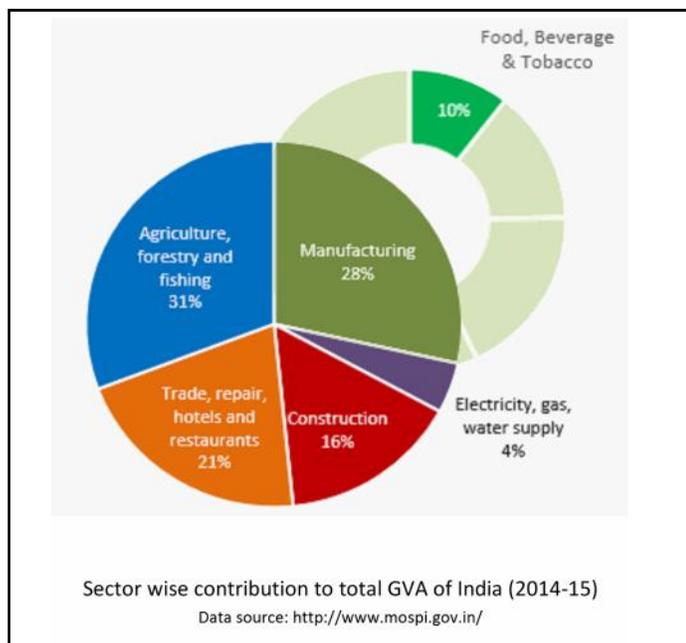
Key Drivers in Food Innovation & Renovation



Sanjeev Kumar Sharma

Group Leader, Chocolate Productivity – AMEA | Mondelez India Foods Pvt. Limited
 Author | Blogger | Founder: www.foodpathshala.com | Co-founder: www.maniavarsity.com

The food processing industry is one of the fastest growing and an important contributor to Indian economy. It is one of the largest industries in India and ranks fifth in terms of production, consumption and exports. The contribution of food processing industry to GDP has been growing faster when compared with the agriculture and allied sector. As per livemint.com, India's food and beverages (F&B) industry will expand at an average annual pace of 24% to reach Rs. 3.8 trillion by 2017.

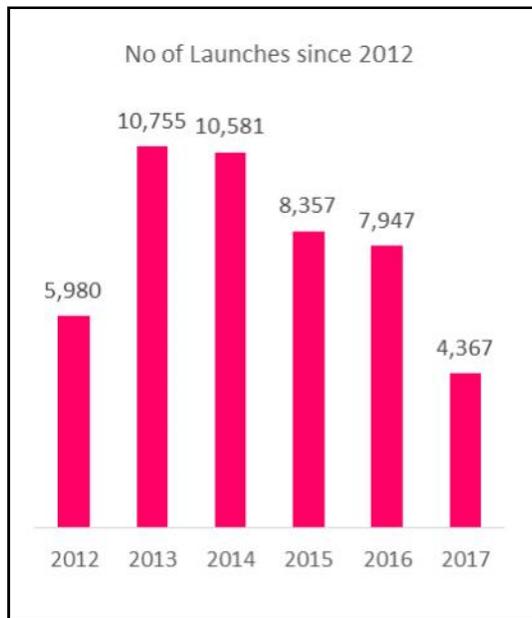


As per Ministry for Statistics and Programme Implementation, Food, Beverage & Tobacco industry contributed 2.8% of total GVP of India in 2014-15.

Kaleidoscopic view of F&B Industry

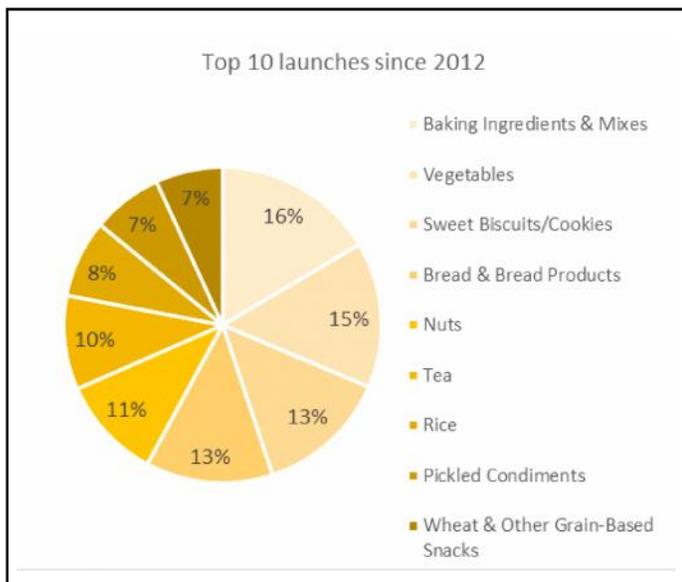
Food is combination of well balanced and rightly chosen ingredients. Ingredients can be either major or minor. Many a times, ingredients of two products are same but the right balance of these in the recipe makes one taste superior to another. While choice of novel ingredients is the bedrock of many innovations, then choice of right ingredients aids in renovation. The author is of the view that ingredient innovation is the epicenter of any innovation or renovation in the processed food industry.

If the whopping figure of about 47K new product launches since 2012, only in India, is anything to go by, one can understand the scale of innovation and renovation in food and beverages industry. These launches include new variety/range extensions, new formulations and new product development across segments ranging from dry mix to frozen products to savory & snacks to alcoholic beverages.



Claims in new product launched in different sectors in last couple of years.

Categories	Claims
Baby foods	Health, Emotional
Alcoholic beverages	Flavor innovation
Biscuits	Health
Breakfast cereals	Health
Carbonated beverages	Health, Emotional, Flavor innovation
Chocolate	Health, Emotional, Flavor innovation
Juices	Health, Emotional, Flavor innovation
Milk and milk products	Health
Savory and snacks	Health, Emotional, Flavor innovation



Health Claims Digestive Diabetic food Functional food Diet / low calorie Fortification Organic	Emotional Claims Traditional Ethnic Premium	Flavor innovation Ethnic Exotic
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The following graph illustrates the top ten launches since 2012.

Data Source: Mintel GNPD

Innovation trends and opportunities

In the past few years a definitive pattern in food innovation is unfolding itself. Few common claims / innovation trends across various categories are captured in table.

Data Source: Mintel GNPD

From the data it can be inferred that any innovation or renovation across segments has been made possible by innovation in ingredients. For instance, considering branding under health claims vertical demands innovation in both major and minor ingredients. Be it bulk ingredients in case of multigrain flour in digestive biscuits or oats in breakfast cereals and minor ingredients like vitamins and minerals in milk fortification calls for innovation.

It is interesting to note that while a few trends might threaten a few ingredient businesses, they open a sea of opportunities for others. For instance, increase clamor for “No Preservatives or 100% Natural” may hurt the preservative and additive industry in long run, but will open new horizons for industries producing natural ingredients. Natural ingredients are components of

second choice, owing to their high cost, but increase in consumer demand will help them to achieve the economies of scale and overcome the price hurdles. Nevertheless, the way Indian processed food industry is progressing and the Indian consumer's buying behavior is changing, there is a definitive business opportunity for everyone in the marketplace. One just needs to be flexible and innovative enough to adapt and promptly respond to changing market dynamics.

Ingredient innovation for renovation

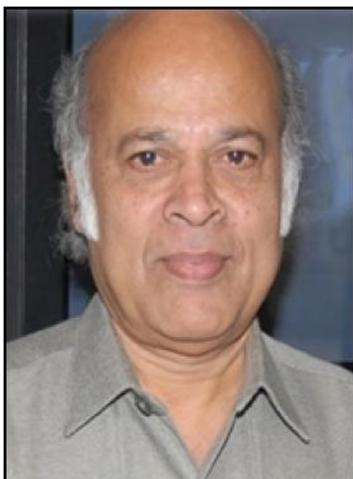
With rising ingredient costs and strain on gross margins, recipe cost optimization is at the heart of food & beverages industry. Consequently, innovation in ingredients should not only include novelty like exotic flavors, but also include technology to optimize the cost. New product or line extension helps in top line growth of a business while bottom line growth is supported by recipe re-engineering and/or process optimization. Recipe re-engineering is majorly dependent

on right choice of ingredients and, to be precise, the right choice of alternative and cost effective ingredients. One should be mindful of that fact that cost effectiveness should not be equated to replacement with low quality ingredient or sub-standard ingredients. Reducing amount of costlier ingredients to its optimum level without impacting its functional and sensorial characteristics and balancing it with economic choice of alternative should be basic essence of recipe-reengineering.

Conclusion

The way Indians shop today is entirely different from what it was. Food innovation and ingredient innovation must go hand-in-hand. They are expected to be ready with a vision and proper anticipation of consumer demand in future. Novelty in innovations as well as innovations in recipe re-engineering is the new mantra for holistic growth and sustainability in processed food world. Only then can our products find a way into a consumer's shopping bag! ☐

Members Achievement



Congratulations

Dr. Prakash Kondekar!!

1. International Forum Events Team, on Quality and Safety in Healthcare, Kuala Lumpur 2017 coordinated by British Medical Journal, BMA House, London WC1H 9JR has accepted the Poster paper of Dr Prakash Kondekar, one of our LEC member, on the TOPIC - Non Malignant Hepatoma.
2. Dr. Kondekar's another poster paper also has been accepted by British Medical Journal, BMA House, London, for their International Forum Events, on Quality and Safety in Healthcare, in Amsterdam for May 2018, on the Topic - NATUROPATHY THE HEALING SYSTEM OF 21st Century.
3. In Jan 2018, Dr Prakash Kondekar has been nominated for Outstanding Service to Humanity Award as follows.

Regulatory Updates from November 2017 to March 2018

Advisories / Orders

Sr. No.	Name	Date	Brief Description
1	Direction under Section 16 (5) of Food Safety and Standards Act, 2006 dated 06 th Nov. 2017 regarding microbiological requirements for meat, milk and their products.	7 th November 2017	FSSAI has notified microbiological requirements for meat, milk and their products vide notification no. F.No. 1 - 110(2) SP) Biological Hazards/ FSSAI/ 2010 dated 10 th October, 2016.
2	Direction under Section 16 (5) of Food Safety and Standards Act, 2006 dated 09 th Nov. 2017 regarding operationalisation Food Safety and Standards (Organic Food) Regulation, 2017.	9 th November 2017	FSSAI has operationalised the Food Safety and Standards (Organic Food) Regulation 2017. The regulation includes comments received by various stakeholders.
3	Direction under Section 16 (5) of Food Safety and Standards Act, 2006 dated 08 th Nov. 2017 regarding Notification No. F. No. 1 (94) 2015/Notification P&L/Enf/ FSSAI dated 25 th May, 2016 related to declaration of class title, trans fat content and saturated fat content on label of the food products.	13 th November 2017	The compliance period w.r.t. declaration of class title extended for a further period of two months i.e. up to 31 st December, 2017.
4	Direction under Section 16 (5) of Food Safety and Standards Act, 2006 dated 22 nd Nov. 2017 regarding Operationalisation of Food Safety and Standards (Fortification of Foods) Regulations, 2017 relating to standards for fortification of food.	22 nd November 2017	The final notification is likely to take sometime, therefore it was decided to re-operationalise the Food Safety and Standards (Fortification of Foods) Regulations.
5	Direction under Section 16 (5) of Food Safety and Standards Act, 2006 dated 28 th Nov. 2017 regarding labelling requirements for seasonings.	6 th December, 2017	It was decided to continue to permit the use of existing label under the proprietary food for the said product up to 31 st January 2018.
6	Direction under Section 16 (5) of Food Safety and Standards Act, 2006 dated 13 th Dec 2017 regarding Operationalisation of Food Safety and Standards (Import) First Amendment Regulations, 2017.	13 th December, 2017	Since finalization of these regulations will take some time, it was decided to operationalise the said regulations from 6 th December, 2017.
7	Direction under Section 16 (5) of Food Safety and Standards Act, 2006 dated 13 th Dec 2017 regarding labelling requirements for instant noodles.	15 th December, 2017	It was decided to continue to permit the use of existing label under the proprietary food for the said product up to 30 th June 2018.
8	INFOSAN Alert on contamination of infant formula with Salmonella agona.	19 th December, 2017	An alert has been received from the International Food Safety Authorities

			Network (INFOSAN) with regard to contamination with Salmonella agona of the infant formula manufactured by the French Brand Lactalis group.
9	Direction under Section 16 (5) of Food Safety and Standards Act, 2006 dated 21 st Dec. 2017 regarding extension of timeline for the compliance of Notification F. No. P.15025/93/2011-PFA/ FSSAI dated 02 nd Dec. 2016 and order No. 1322/ Caffeinated Beverages/ IBA/Reg/FSSA-2017 dated 15th June, 2017 related to standards for Caffeinated Beverages.	22 nd December, 2017	Extension for compliance of the said order has been extended upto 20 th June, 2018.
10	Direction under Section 16 (5) of Food Safety and Standards Act, 2006 dated 28 th Dec. 2017 regarding operationalization of standards of Food Additives for use in various Food Categories.	28 th December, 2017	It was decided to operationalise the regulation, till the notification of final amendment regulations.
11	Implementation of Food Safety and Standards (Health Supplements, Nutraceuticals, Food for Special Dietary Uses, Food for Special Medical Purposes, Functional Foods and Novel Food) Regulations, 2016.	29 th December, 2017	Various time lines have been laid down with respect to compliance to these regulation to ensure smooth transition for food businesses.
12	Direction under Section 16 (5) of Food Safety and Standards Act, 2006 dated 02 nd Jan. 2018 regarding 'Health Claims' permitted under Food Safety and Standards (Fortification of Foods) Regulations, 2016.	2 nd January 2018	Various scientifically substantiated health claims are suggested which may be used in broader form for the fortified foods against respective micronutrients.
13	Letter dated 05 th Jan. 2017 related to Rapid Alert System for Food and Feed (RASFF) on Chocolates distributed to India originated from Denmark.	5 th January 2018	An alert notification from Rapid Alert System for Food and Feed (RASFF) was issued by European Commission on the plastic fragments in chocolate imported from Denmark.
14	Clarification issued dated 04 th Jan. 2018 related to FSS (Packaging and Labelling) Regulation, 2011 regarding Declaration of Cinnamon.	12 th January 2018	A clarification was issued stating that the declaration for Cinnamon was only on those packages which contain cinnamon as the only ingredient.
15	Direction under Section 16 (5) of Food Safety and Standards Act, 2006 dated 19 th Jan. 2018 regarding permission for use of stickers/stamping of fortification logo on the labels. (Uploaded on: 19.01.2018)	19 th January 2018	It has been decided to permit the use of fortification logo with stickers/ stamping for edible vegetable oil fortified with vitamin A or vitamin D till 30 th June 2018.

16	Direction under Section 16 (5) of Food Safety and Standards Act, 2006 dated 12 th Feb. 2018 regarding prohibition of use of potassium bromate in any food article.	16 th February 2018	It was clarified that use of potassium bromate in any food article is prohibited.
17	Direction under Section 16 (5) of Food Safety and Standards Act, 2006 regarding operationalization of Food Safety and Standards (Licensing and Registration of Food Business) Amendment Regulations, 2018.	16 th February 2018	Various amendments have been made in the mentioned regulations, it was decided to operationalise the regulation, till the notification of final amendment regulations.
18	Direction under Section 16 (5) of Food Safety and Standards Act, 2006 dated 20 th Feb. 2018 regarding operationalization of Food Safety and Standards (Packaging and Labelling) Amendment Regulations, 2018.	20 th February 2018	Since finalization of these regulations will take some time, it was decided to operationalise the said regulations.
19	Direction under Section 16 (5) of Food Safety and Standards Act, 2006 dated 05 th March 2018 regarding labelling requirement of seasoning.	5 th March, 2018	It was decided to continue to permit the use of existing label for seasoning up to 30 th June 2018.

Notice for Claims, Suggestions and Comments

The following Notices were released calling for suggestions, views, comments etc. from stakeholders within a period of 60 days on the below draft notifications

Sr. No.	Name	Date
1	Notice calling for suggestions, views, comments etc from stakeholders on the draft notification related to Food Safety and Standards (Advertisements and Claims) Regulations, 2017.	8 th November 2017
2	Notice Calling for suggestions, views, comments etc from stakeholders on the draft notification relating to revision in "sub-regulation 2.3.12: Restriction on sale of common salt" in Food Safety and Standards (Prohibition and Restriction on Sales) Regulations, 2011.	13 th November 2017
3	Notice Calling for suggestions, views, comments etc from stakeholders on the draft notification related to standards of Rice, Basmati Rice, Chia Seeds, Gari (Cassava product), Edible Cassava Flour, Roasted Bengal Gram Flour -Chana Sattu, Ragi Flour, Almond Kernels, Coconut Milk Powder (Non Dairy), Mixed Masala Powder, Spice Oleoresins, Tejpat, Star Anise and Phytostanol.	15 th November 2017
4	Notice Calling for suggestions, views, comments etc from stakeholders on the draft notification related to Food Safety and Standards (Food Products Standards and Food Additives) Amendment Regulations, 2017 relating to omission of pH requirement from iron fortified salt.	22 nd November 2017
5	Notice Calling for suggestions, views, comments etc from stakeholders within a period of 30 days on the draft notification related to standards of foods for infant nutrition.	22 nd December 2017

(Contd. on Pg. 15)

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Food ingredients
India



Health ingredients
India

A UBM Event

30th August – 1st September, 2018 | India Expo Mart, Greater Noida



Fi India & Hi has proven to be a leading industry event focussed on food & health ingredients business. 8800+ buyers and sellers meet from all over Asia, Fi India & Hi is industries leading meeting place. Fi India & Hi 2018 is moving to Greater Noida for the 13th edition for you to explore new line of business opportunities and attending brands.

Meet leading companies participating at Fi India & Hi 2018:

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- Rouquette Riddhi Siddhi
- Brenntag
- Fine Organics Industries Ltd
- Flavaroma Flavours & Fragrances (P) Ltd.
- Matrix Flavours & Fragrances Sdn.Bhd.

Many more.....

Health Ingredients

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- Indchem
- Konark Herbal & Healthcare
- Naturex
- Ozone Naturals
- Titan Biotech Limited

Many more.....

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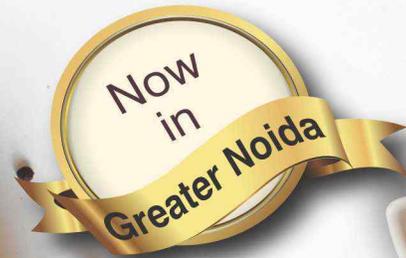
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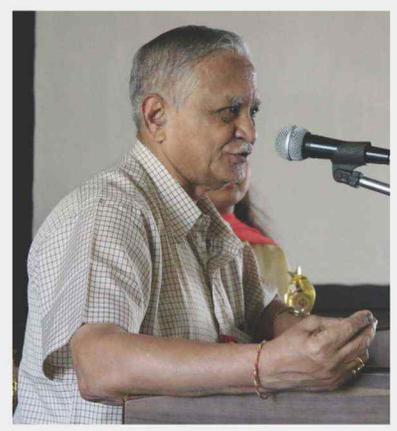
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From Pg. 10

6	Notice calling for suggestions, views, comments etc from stakeholders on the draft notification related to Food Safety and Standards (Food Products Standards and Food Additives) Amendment Regulations, 2018 so as to include provision for additional additives in various food categories and microbiological standards for spices.	2 nd January 2018
7	Notice Calling for suggestions, views, comments etc from stakeholders on the draft amendment notification of Food Safety and Standards (Prohibition and Restriction on Sales) Regulations, 2011 relating to standards of quick Frozen french fried potatoes; Canned chestnuts; Canned chestnut puree; Edible fungus products and revision of standards of Ginger (sonth, Adrak); Ginger (sonth, Adrak); Tomato ketchup; Tomato sauce.	5 th January 2018
8	Notice Calling for suggestions, views, comments etc from stakeholders on the Draft Food Safety & Standards (Health Supplements, Nutraceuticals, Food for Special Dietary Use, Food for Special Medical Purpose, Functional food and Novel food) amendment Regulations, 2018.	9 th January 2018
9	Notice Calling for suggestions, views, comments etc from stakeholders on the draft notification related to Food Safety and Standards (Safe and Wholesome Food for School Children) Regulations, 2018.	8 th February 2018
10	Notice Calling for suggestions, views, comments etc from stakeholders on the draft notification of standards of Drinking Water offered or sold through water vending machines.	28 th February 2018
11	Notice Calling for suggestions, views, comments etc from stakeholders on the draft notification related to Food Safety and Standards (Licensing and Registration of Food Business) Amendment Regulations, 2018.	6 th March 2018
12	Notice Calling for suggestions, views, comments etc from stakeholders on the draft Guidance Document on the "Use of Supplements for Sportspersons".	16 th March 2018

Draft Notifications

The following draft notifications were released calling for suggestions, views, comments etc. from stakeholders within a period of 30 days from day of release.

Sr. No.	Name	Date
1	Draft "Food Safety and Standards (Food Products Standards and Food Additives) Amendment Regulation, 2017" so as to include provision for additional additives in various food categories.	13 th November 2017
2	Draft Food Safety and Standards (Contaminants, Toxins and Residues) Amendment Regulation -2017 related to tolerance limit of antibiotics and pharmacology active substances.	15 th November 2017
3	Draft Food Safety and Standards (Food Products Standards and Food Additives) Amendment Regulation -2017 for making provisions for new food additives.	20 th November 2017

4	Draft Notification on Food Safety and Standards (Import) First Amendment Regulations 2017.	6 th December 2017
5	Draft Notification on FSS (Food product Standard and Food Additives) Amendment Regulation related to standards of all pulses, whole and decorticated Pearl Millet grains, Degermed Maize flour and Maize Grit, Couscous, Tempe, Textured Soy Protein, Sago flour, Honey, Bee Wax & Royal Jelly and Steviol glycoside.	19 th December 2017
6	Draft "Food Safety and Standards (Food Products Standards and Food Additives) Amendment Regulation, 2017" related to omission of pH requirement from iron fortified salt.	4 th January 2018
7	Food Safety and Standards (Contaminants, Toxins and Residues) Amendment Regulation related to MRL of pesticide.	8 th January 2018
8	Draft Food Safety and Standards (Recognition and Notification of Laboratories) Amendment Regulation -2017 prescribing the procedure for recognition and notification of laboratories.	9 th January 2018
9	Draft Notification of Food Safety and Standards Authority of India (Recruitment and Appointment) Regulations, 2018.	15 th February 2018
10	Draft Food Safety and Standards (Prohibition and Restrictions on Sales) Amendment Regulations, 2018 relating to removal of 'Boudouin test' and 'Halphen's test' requirement for Blended edible Vegetable Oil and revision of special provisions relating to sale of vanaspati.	15 th February 2018
11	Draft Food Safety and Standards (Food Products Standards and Food Additives) Amendment Regulations, 2018 related to standards of Milk Protein Concentrate, Whey Protein Concentrate and Colostrum and Colostrum Products. [Amendment in the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011, insertion of Sub-regulations 2.1.21, 2.1.22 and 2.1.23 specifying standards for Milk Protein Concentrate, Whey Protein Concentrate and Colostrum and Colostrum Products, respectively, in Regulation 2.1 relating to "DAIRY PRODUCTS AND ANALOGUES"]	7 th March 2018
12	Draft Food Safety and Standards (Food Products Standards and Food Additives) Amendment Regulations, 2018 regarding standards for fruits and vegetables w.r.t Date Paste, Fermented Soybean Paste, Cocoa mass or Cocoa/Chocolate Liquor, Cocoa Cake, Vegetable Protein Products, Thermally Processed Fruit Salad/Cocktail/Mix, HARRISA (Red Hot Pepper Paste), Cocoa Powder, Quick Frozen French Fried Potatoes, Canned Chestnuts and Canned chestnut Puree, Edible Fungus Products, Ginger (Sonth, adrak), Ginger (Sonth, adrak) Powder and Tomato Ketchup and Tomato Sauce.	9 th March 2018

Gazette Final Notifications

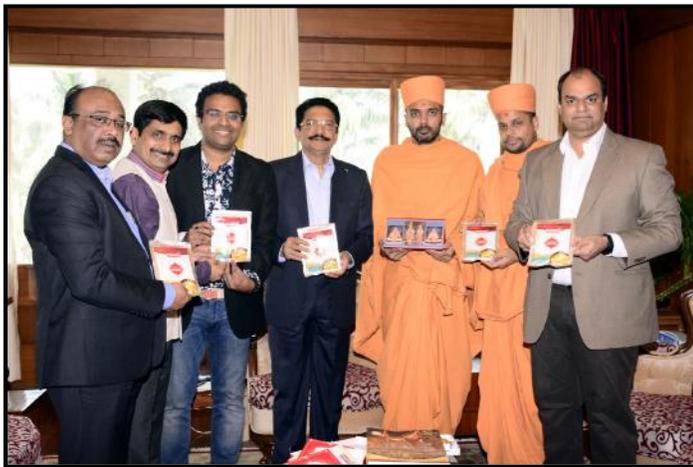
Sr.No.	Name	Date
1	Gazette notification of Food Safety and Standards (Licensing and Registration) First Amendment Regulation, 2017 relating to inclusion of total polar compound as a criterion for quality of vegetable oil.	3 rd November 2017
2	Gazette Notification on FSS (Food product Standard and Food Additives) Amendment Regulation related to standards of Tapioca Sago.	3 rd November 2017
3	Gazette Notification (S.O. 3695 (E) dated 20th Nov, 2017) regarding 2 Referral food testing laboratories.	23 rd November 2017
4	Gazette Notification on FSS (Food Products Standards and Food Additives) Sixteenth Amendment Regulations, 2017 related to harmonization of standards for Fruits and Vegetable Products.	28 th November 2017
5	Gazette Notification on FSS (Food Products Standards and Food Additives) Seventeenth Amendment Regulations, 2017 related to adoption of vertical standards for food additives.	29 th November 2017
6	Gazette Notification on 01st Rule Amendment.	21 st December 2018
7	Gazette Notification on 02nd Rule Amendment.	21 st December 2018
8	Gazette Notification on 03rd Rule Amendment.	21 st December 2018
9	Gazette Notification (S.O. 4083 (E) dated 22nd Dec, 2017) regarding NABL labs.	1 st January 2018
10	Gazette notification of Food Safety and Standards (Contaminants, Toxins and Residues) Second Amendment Regulation, 2017 regarding fixation of the limits of aflatoxin in areca nut.	3 rd January 2018
11	Gazette Notification of Food Safety and Standards (Organic Food) Regulation, 2017.	4 th January 2018
12	Gazette Notification on Food Safety and Standards (Import) First Amendment Regulations, 2018.	12 th February 2018
13	Gazette Notification on Food Safety Officer (FSO) in North Eastern Railways.	28 th February 2018
14	Gazette Notification of NABL Accredited food testing laboratories recognised by FSSAI under Section 43 (1) of FSS Act, 2006.	1 st March 2018
15	Gazette notification of Food Safety and Standards (Food Product standards and Food additives) first amendment Regulations, 2018 relating to inclusion of fatty acid composition for various edible vegetable oils.	13 th March 2018

Collated by : Ms. Tirtha Karia, LEC Member, AFST Mumbai.

Project Bhog : Swaminarayan Temple

Places of Worship are a very important part of Indian society and food served in these places is regarded as pure and sacred. FSSAI in conjunction with AFST (I) has, initiated Project BHOG (Blissful Hygienic Offering to God) to encourage all Places of Worship to adopt and maintain food safety and hygiene in the preparation of *Prasad*.

After successful implementation of Project Aashirwad at Siddhivinayak temple AFSTI Mumbai kicked off Project



BHOG at Swaminarayan temple, Dadar in November 2017, The project has following objectives -

1. To enhance the shelf life of “**200 years old recipe of SWAMINARAYAN KHICHDI**” from couple of hours to 3 month.
2. Ensuring **Consistency and Quality** for every batch of Khichdi taste and making sure nutritional value is intact.
3. Ensuring **Food safety** and using of premium quality ingredients

Since many decades BAPS is distributing its Swaminarayan khichdi as a Prasad to their devotees. Now it has been developed into ‘Long shelf life or Retort khichdi’ along with AFSTI through standardization of recipe and use of modern technology like Retort for its preservation. So far teams have launched different variants of retort khichdi.

1. Acharya khichdi
2. Masala khichdi
3. Sabudana khichdi (for fasting)
4. Sama khichdi (for fasting)
5. Jain khichdi



The project is still on and AFST Mumbai chapter is active and working on product and process improvement and scale up. The flagship product **PREMVATI KHICHDI** was launched by Pramukh Swamiji in presence of thousands devotees of Swaminarayan in the grand ceremony organized by BAPS on occasion of Makar Sankranti.

Key highlights of this long shelf khichdi are:

1. Ready-To-Eat product (RTE)
2. Authentic taste of 200 years old formula
3. Three month shelf life
4. Pure vegetarian product
5. Options for Jain, fasting, spicy version

Mr. Pawan Agarwal (CEO, FSSAI) has given words of appreciation to the retort khichdi during workshop on Project BHOG conducted at Delhi. All the efforts taken by AFSTI were highly appreciated by **C. Vidyasagar Rao, Governor of Maharashtra** at Rajbhavan. He also highlighted need of such low cost nutritious products for common people as well as for mid day meal of school going children. AFSTI is further working on Dry premix of khichdi for mid day meal programme of schools.

AFSTI displayed Retort khichdi in the India Food Forum at BEC, Mumbai. During the event retort khichdi is launched by members of AFSTI, Mumbai & officials of FDA Maharashtra. The product was very much liked by all visitors and appreciated the efforts taken for development of this product.

From AFST Mumbai side **Ritesh Mathur** is leading the project under the guidance of AFST President **Prabodh Halde**; AFST Vice President and HOD of Food Technology and Engineering Dept ICT, Mumbai **Prof Uday Annapure**. Other members who played crucial role in this project are Aboli Jogi, Umesh Kamble, Prasad Gaikwad, Tirtha, and other members. □

AFST - Mumbai Chapter Activity

October 2017

Factory Visits of Afst(I) Mumbai Chapter

FV of 14 members including some of the office bearers was arranged as below.

1. Namdhari Seeds Pvt. Ltd., is a Breeder, Producer, Distributor for quality vegetable seeds, committed to the development of high quality vegetable varieties with better yield, disease resistance and adaptability to various agro climatic conditions Namdhari Seeds continuously strives to supply high quality seeds to the growers. Development of in-house skills coupled with internationally accepted protocols have helped them to ensure supply of seeds with high germination, vigour and uniformity. Mr. Sunil Awari of Namdhari Seeds Bangluru took us around the farms and processing unit, on 23rd Oct 2017 by 11 am to 12 pm after showing us a small documentary film. After the visit Very nice vegetarian Organic Food was also served to all Afst Members.
2. On 24th Oct, 9 am to 10 am we have visited, Wellness Nutraceuticals, research lab and production centre, near Bangluru. It is all about keeping your family happy and healthy, from the inside out because of their healthy products.
3. By 11 to 1pm on 24th Oct. 2017, was our third visit to the factory of Hector Beverages (CEO Neeraj Kakkar) is near Bangaluru. There Paperboat brand (Day by day I float my paper boats) Tetra Pack natural drinks are very much popular among the youngsters. Tulasi Tea and Ginger Lemon, Amaras, Kokam, have all been tested by us. Also seen all the operations on the shop floor.

- **Dr Prakash Kondekar**, Convenor
Factory Visit Committee AFST

December 2017

16 Dec 2017 : Nutricus Fest at K. G. Somaiya College

The Nutricus fest event was organized by K.G. Somaiya College with the support of AFST Mumbai Chapter. The Focus of event was **Evolution to Re-Evolution in Nutrition**. The event Included presentations by chief guest of seminar Dr. Sheetal Gupta (D.O Mumbai Seaport and Mumbai Seaport and for area of jurisdiction Maharashtra) she guided the students on

the working and initiatives of FSSAI. Dr. Praful Gupta shared very useful information on Nutraceutical and its Expanding Horizon. Dr. Shalini Arya delivered an educative and interactive talk on Growing Nutritional Revolution and technological innovations. Department of Nutraceutical conducted an Elocution competition for students. The seminar was attended by over 75 students.

January 2018

17 - 19 January 2018 : India Food Forum

Supported by AFST Mumbai Chapter through an innovative format of Conference, Exhibition and Awards – had a powerful and cutting-edge agenda conducted tenor for three days of continuous knowledge sharing and exchange of ideas among industry stalwarts. The theme of the Forum this year was – Charting the growth map for food grocery, food service and food start-up in this fast, tech-savvy, digitally connected, demanding consumer-driven era – is aimed at building the roadmap for food retail business to accurately read the underlying opportunities and predict future consumption paths that the Indian consumer will tread.

19 January 2018 : Food Startup and Innovation Convention

Startup India is a flagship initiative of the Government of India, intended to build a strong eco-system for nurturing innovation and Startups in the country. Its been over a decade that startups* caught the attention when young vibrant minds started shunning the conventional jobs by pursuing out of the box ideas as their career choices. While many made big news but only a few succeeded. However, appetite for such startups* is only growing. Food startups* and online grocery has been catching the spotlight. While online grocery vertical is garnering its own share of ventures, food ordering and delivery is not far behind.

Past few years has seen an exponential growth in such startups* with increasing interest of investors. Also businesses from different niche have also decided to experiment in this lucrative business. JustDial and Uber too entered this segment with the launch of their food ordering and delivery services. India Food Forum launches this maiden initiative aimed at supporting food startups* and to have open house discussions and debates about the challenges they face during their journey, innovation plans, investment and future plans.



AFST Mumbai organised the Food start-up conclave as part of the India Start Forum on 19th January 2018. The program was a grand success.

- Over 250 Participants all across India.
- Total 80 speakers in 5 sessions
- Total 16 start-up presentation
- Total 5 winners and 3 special appreciation by AMAZON Launch pad
- Most of the Start-ups were from Nutritious and Health space and they were very well aware of FSSAI requirements.

Ms. Madhavi Das, CMSO FSSAI, graced the occasion as chief guest, and her speech was very motivating to young food start up community. Every one appreciated the role of FSSAI in helping Indian food industry and specially start up eco-system in India. FSSAI alone has created so many start-up opportunities in area of food safety/food auditing/food analytics/Food training-FOSTAC/Food CSR/BHOG and many more. We can build this eco-system more robust with proper training and development together for Making Safe-Nutritious and Sustainable India.

Highlights of the program

- Welcome Address was given by Dr. Prabodh Halde, Convenor, India Food Startups & Innovation Convention and Awards
- Inaugural Keynotes were delivered by Dr. C Ananth Ramkrishnan, Director IIFP Thanjavur, Govt of India and Madhavi Das, CMSO, FSSAI (Joint Secretary, GoI)
- INVESTORS' ASSESSMENT OF STARTUPS IN FOOD BUSINESS – Dr Nilesh Amritkar, President AFST Mumbai participated in the panel discussion
- RAPID FIRE SESSION: STARTUPS ON FIRE! – Mr. Nilesh Lele, Mr Kaushal Dongre were part of 25 + start up company representatives who participated in a rapid fire evaluation of business proposition.

- FOOD SAFETY CONCLAVE – FOOD SAFETY : FARM TO FOLK was moderated by Ms. Subhaprada Nishtala and was chaired by Dr Prabodh Halde, Mr. Muthumaran, FSSAI - Director Western Region presented the significance of the consequences of poor food hygiene. While innovating and ideating new concepts it is vital that startups start out on the right track with complete knowledge of food safety compliance. In a candid conversation between the policy makers, food regulators and startup entrepreneurs, the session discussed the ease of doing business and suggests ways to make the regulatory framework more streamlined and how the food operators can avoid tripping up on safety guidelines.

20 January 2018: Srijna'18

The GNIRD department (Guru Nanak Institute for Research and Development) of G. N. Khalsa College, Matunga had organized the GNIRD Day which was established in the name of Late Noble Laureate Dr. Hargobind Khorana known as "**Srijna**" meaning *Nurturing creativity and Innovation*. The day was celebrated on the 20th January, 2018 to promote research aptitude and providing a platform to express their research talent. To commemorate this occasion an intercollegiate poster competition was organized for Undergraduate, post graduate and PhD degree students on the topics as varied as Nutrigenomics,



In-silico Techniques, Phyto-chemistry, Medicinal chemistry, Industrial biotechnology and Green chemistry. Total 84 students participated in the competition from various colleges all over Mumbai. Two judges namely; Mr. M. M. Chitale (FBO Consultant) and Dr. Jyoti Gokhale (UGC Assistant Professor, ICT) were invited for the evaluation of PhD and MSc posters. Undergraduate posters were evaluated by GNIRD Coordinators and Head of Biotechnology department.

The day was marked by an inspiring lecture delivered by an eminent scientist Dr. A.V. Reddy (Former Head of the department of Chemistry, BARC) on "Speciation". The

winners were felicitated by the Chief Guest Dr. A.V. Reddy and Mr. M.M. Chitale. The Rolling Trophy in the name of honorable late Dr. R. T. Sane for this Poster Competition was bagged by G. N. Khalsa college for the fourth time. The trophy for the Most Promising Research Project was introduced and sponsored by Mr. Benedict Mascarenhas (EnvisBE).

Students who have been awarded PhD and MSc by Research in the year 2017 were also felicitated. Papers published in national and international journals by research students in the year 2017 were also appreciated and felicitated.

The day was ended with immense success and positive response from the participants and GNIRD Team.

February 2018

2 Feb 2018: National Post Harvest Seminar at CIRCOT, Matunga

AFST Mumbai co-organised the **National Seminar on "Post Harvest Handling, Ambient Controlled Storage & Supply Chain Management"** on 2nd February 2018 at Auditorium, Central Institute for Research on Cotton Technology, Matunga(East), Mumbai in conjunction with the All India Food Processors Association (AIFPAI).

The program was being conducted to improve awareness in the farmer community, students and the start-up entrepreneurs on the advances in the field of Post-Harvest Processing. The program was open to all interested stakeholders and saw a tremendous response with over 100 + participants.

Dr Harinder Oberoi, IIHR delivered the Key Note address on Advances in Post-Harvest Handling and Storage/ Packaging and the Chief Guests were Dr. Smita Lele, Registrar, ICT and Mr. Milind Akre, Jt. M. D. Maharashtra Co-Op Development Corporation. The day also included informative lectures and highly interactive panel discussions.

8 Feb 2018: Panacea Natural Product Expo India

Panacea - 8th Natural Products Expo India, the Region's Only Biggest Business Opportunity for All Natural Ingredients & Products is scheduled to be held from 7-9 February, 2018 at World Trade Centre, Mumbai, India supported by AFST Mumbai chapter. Panacea is remained the one and only forum for all natural product companies to enter, explore and strengthen their presence in the South Asian market. It provided new business opportunities with an attractive display of natural ingredients and product resources, an array of highlights and programs, endorsements from industry experts and a cartel of quality exhibitors and visitors.

20-21 February 2018: Retail Leadership Summit

AFST Mumbai was the Supporting Partner for the **Retail Leadership Summit** organised by the Retailer's Association of India on 20-21 February 2018 at Renaissance, Powai. Retail Leadership Summit (RLS) is the biggest knowledge sharing platform organised by the industry, for the industry. It brings together all the stakeholders of retail for a common dialogue on the way forward. Over the years, it has come to be known as a premier platform where the biggest and brightest convene to exchange ideas, share business insights and deliberate on all things retail on a macro-level.

FOSTAC ToT Programs

AFST Mumbai organised ToT programs for Bakery, on 31st Jan 2018 with the support of Kamani Oils and Water based Beverages, on 16th March 2018, with the support of Envirocare Labs.

22 February 2018: Launch of AFST Nagpur Chapter:

Nagpur became the 30th chapter to be launched as part of the AFST family. Prof. Madhukar Bhotmange, HOD Food Department LIT is elected as the President, and Dr. VY Karadbhajne, HOD Oils Department is elected as the Secretary. Mr. Nilesh Lele, Vice President of the Mumbai Chapter was the Chief Guest at the launch; he discussed about various projects conducted by AFST / AFST Mumbai Chapter in last couple of years. Nagpur Chapter will be working on following 4 activities in next few months to come: SnF Trainings at 10 Nagpur based Schools, Conduct FoSTAC TOT training for General Manufacturing, Nutrition Week event in August / September 2018 and World Food Day Celebrations on October 16th 2018.



22 February 2018: Dr. B. Y. Rao Memorial Lecture at LIT, Nagpur:

On Feb 22nd 2018, Mr. Nilesh Lele Vice President of Mumbai Chapter delivered the 23rd Annual Dr. B. Y. Rao Memorial Lecture at LIT, Nagpur. The theme of his talk was on "Entrepreneurship Opportunities in Food Industry". The lecture was attended by students, and industry delegates, with an audience of 100+.

'Stand Up and Start Up India schemes are beneficial for new entrepreneurs'

Food Industry is frequently developing and it requires more innovative ideas to cater the requirement of the modern society, says Nilesh Lele.

'STAND Up and Start Up India schemes of Central Government are beneficial for new entrepreneurs and those who are planning to start their business should encash this opportunity,' said Nilesh Lele, Secretary, Association of Food Scientists and Technologists (I), Mumbai during the Prof B Y Rao Lecture Series organised by Department of Food Technology of Laxminarayan



Institute of Technology (LIT) at Institute Auditorium on Thursday. While delivering lecture on 'Entrepreneurship.

Opportunities in Food Industry', Lele added that food Industry is frequently developing and it requires more innovative ideas to cater the requirement of the modern society. Young entrepreneurs should come forward with their innovative ideas to make a good start in food industry. Changing lifestyle also raised the demand of new market and ideas and it can be provided by youth only, Lele urged. He also appreciated the efforts of the department to provide the quality education in the field of food technology.

Lele shared some innovative ideas that practised by entrepreneurs and innovators to run their business. He also shared some success stories with students during his presentation. The event commenced with lighting of traditional lamp. Dr. Madhukar Bhotmange, Head, Department of Food Technology, LIT gave the introductory remarks. Dr. P N Shastri was the guest of honour of the programme and Dr. Sneha Kadakhajne also shared the dais. Shital Gawande compered the programme and Dr. Kadakhajne proposed a vote of thanks. Dr. Maheshkumar Yenki, Dr. D. B. Satpute, researchers, lecturers and a large number of students were present on the occasion.

March 2018

16th March 2018 : TOT for Water & Water based Beverages in Mumbai

AFST (I) organized 1st TOT for Water & Water based Beverages in Mumbai at Envirocare Centre for Continual Education & Research (CCER) on 16th March 2018.



The 1st TOT training program was inaugurated by Mr. Ashok Mishra- Deputy Director FoSTaC, FSSAI Delhi along with Dr. K.U Methekar – Deputy Director FSSAI, Western Region and Dr. Prabodh Halde – President AFST (I).

Dr. Nilesh Amritkar was the Trainer and Ms. Manisha Gawande was the Assessor for this training program, which was attended by 16 participants.



23rd and 24th March 2018 : GST Workshop, and SGM at HO

On March 24th 2018, a GST Workshop was held at AFST HO in Mysore. Representatives from 18 different chapters were present and all GST related queries were addressed. Mumbai Chapter was represented by Mr. M. M. Chitale, Dr. Arun Behere, Mr. Umesh Kamble, Mr. Nilesh Lele and Ms. Shalini Arya. An SGM was held in the afternoon and 2 agenda items (E-voting and Oath for Officer bearers) were passed unanimously.

ICFoST dates were announced (to be held in Mysore) : Dec 12th to 15th 2018, and joint meetings of the Finance Committee, Industry Relation Committee and Government Relation Committee was also held. □

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