

Seminar on Food Safety Continuum Challenges and Opportunities

held on 16 July 2018 @ Anna University, Chennai

In a matter of exactly five months, AFSTI – Chennai Chapter not only resurrected itself but also conducted a mega event. The credit goes to organizers, the speakers, the chief guests, delegates from the Industry, the huge contingent of students from different colleges and above all the sponsors.



It is noteworthy that more than 500 students attended

The programme opened with the invocation of the Almighty and lighting of the traditional lamp. The dignitaries included Dr S. Meenakshisundaram, Dean, AC Tech, Chennai;



Dr S. Ganesan, Registrar, Anna University, Chennai; Mr P. Muthumaran, Director (West and South), Food Safety and Standards Authority of India and Dr Prabodh Haldhe, President, Association of Food Scientists and Technologists. Mr Manivannan, President, AFSTI (Chennai Chapter) welcomed the chief guest and dignitaries and described the contours of the seminar.

Dr Kanade, Food Industry consultant from Mumbai, in his keynote address, gave an over view of food safety and especially the consequences in case of failure. He illustrated with a case study where a company went bankrupt because of food safety issue. Dr Lewis, PFNDAI, Mumbai described the basics in Risk Analysis including its components Risk Assessment and Risk Management. He emphasized that the assessment of the risk must be purely science based and independent. He elaborated risk assessment and risk management through an example of salt consumption pattern in urban India. Dr Ravindra Kumar, Director, Quality and Food Safety, South Asia, DuPont Nutrition and Health described the challenges in implementing Good Manufacturing Practices (GMP) in food industry on account of cultural practices which are unique to a location.

Post lunch session was opened by Mr Anil Kumar, Vice President, Quality Assurance, Hatsun Agro Limited, Chennai. He gave a detailed presentation on GMP aspects in the control of pathogens in foods. He correlated the control measures to the intrinsic and extrinsic properties of the food. This was followed by a presentation on HACCP by Dr N. Ramasubramanian, Director, VR Food Tech Private Limited, Mumbai. He explained in a concise manner the basics and the steps that are involved in the implementation of HACCP and its significance. Dr Ramakrishnan Shankaranarayanan, Senior Technical Reviewer, Sr. Technical Evaluator, DN Veritas As, Chennai capped the food safety discussion with a presentation on Food Safety Management Systems and its integrated set of activities. He pointed out that risks associated with bio-terrorism should also be considered while doing the hazard analysis.

Mr P. Muthumaran, Director, Food Safety and Standards of India gave a short introductory video, followed by an overview of different regulations under Food safety and Standards Act (2006) and also the different initiatives taken by the Authority in ensuring safe and nutritious food to Indians.

In the concluding session, Mr Raghuramiah, Patron of AFSTI – Chennai Chapter distributed the certificate of participation to the delegates. Dr Usha Antony, Professor, Centre for Food Technology proposed the vote of thanks. The curtain on the grand seminar was drawn with the National Anthem.