



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

# Report on FSSAI's participation in IUFoST India 2018

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23<sup>rd</sup>-27<sup>th</sup> October, 2018  
CIDCO Exhibition Centre, Mumbai

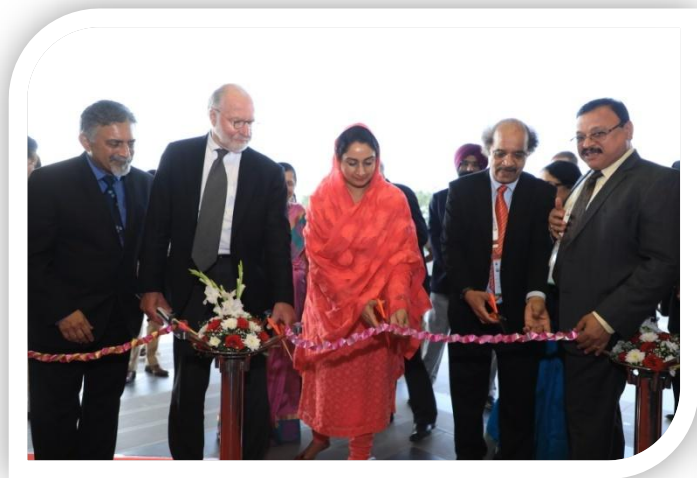
## 1. Introduction:

Food Safety and Standards Authority of India (FSSAI) participated in 19<sup>th</sup> IUFOST World Congress of Food Science & Technology , 2018 during 23<sup>rd</sup>-27<sup>th</sup> October, 2018 at CIDCO Exhibition Centre, Navi Mumbai. The International Union of Food Science and Technology (IUFOST) is the global scientific organization for food science and technology representing over 300,000 members from more than 75 countries.

The event was organized by the International Union of Food Science and Technology (IUFOST) which is a global scientific organisation for Food Science and Technology supporting programs and projects to increase the safety and security of the world's food supply. The theme of the Congress was "25 Billion Meals a Day by 2025 with Healthy, Nutritious, Safe and Diverse Foods". FSSAI sponsored the 19<sup>th</sup> IUFOST World Congress of Food Science & Technology titled "IUFOST India 2018".



The event witnessed participation of 1500+ Delegates and 100+ Exhibitors from across 74 countries.-



*IUFoST India- 2018 was inaugurated by Smt. Harsimrat Kaur Badal, Hon'ble Union Minister for Food Processing Industries*

## **2. Key Highlights Of Events:**

Workshops, Inauguration, Plenary talks and Distinguished Lectures, Scientific & Poster Sessions, Presentations by Young Scientists, Valedictory & Award Presentations, Exhibition - Food Expo, Gala Dinner and Socio-Cultural events and B to B interactions and even Students and Faculty Meeting with Industries events to give a glimpse of the programme overarching.

### **Scientific Themes & Topics of the event:**

- i. Nutritionals, Nutraceuticals and Functional Foods
- ii. Food Engineering
- iii. Traditional, Indigenous and Ethnic Foods
- iv. Food Chain Logistics and Food Packaging
- v. Food Analysis, Food Quality and Safety
- vi. Chemistry and Biochemistry of Foods
- vii. Molecular Biology, Biotechnology and Microbiology of Foods
- viii. Food Composition, Nutrition, Health and Wellness
- ix. Value Addition to Agri. Materials through Innovative Food Processing for cost effective Food Products
- x. Sustainable Food Security, Prevention of Food Losses & Wastes and Future Foods
- xi. Capacity Building & Leadership, Training, Informatics and Networking

### 3. Physical Description of the stall:

- I. The area of the stall of FSSAI was 72 sq. mtr.,
- II. The following backlit panels were displayed in the stall keeping in mind the visitor and exhibitor profile of the fair: -
  - Eat Right India
  - Eat Safe, Eat Healthy, Eat Fortified
  - Reduce Fat, Sugar & Salt
  - Safe & Healthy Cooking Oil
  - Partner for Social & Behaviour change in Food safety & Nutrition
  - Explore publications by FSSAI
  - Jaivik Bharat
  - Swasth Bharat Yatra
  - Procedure for Licensing & Registration
  - Food Import Clearance System



FSSAI Stall

## Eat Right India

	<b>1 HEALTHY DIET</b> 	<b>2 HEALTHY INFANTS</b> 	<b>3 EAT FORTIFIED</b> 	<b>4 HEALTHY HABITS</b> 
<b>5 SMART CONSUMER</b> 	<b>6 REDUCE FAT, SUGAR &amp; SALT</b> 	<b>7 SAFE AND HEALTHY COOKING OIL</b> 	<b>8 NO FOOD WASTE</b> 	<b>9 BE ACTIVE</b> 
<b>10 SAFE FOOD</b> 	<b>11 STAY CLEAN</b> 	<b>12 CLEAN KITCHEN</b> 	<b>13 COMBAT ADULTERATION</b> 	<b>14 CONVERGENCE</b> 

fssai.gov.in/EatRightMovement

## REDUCE FAT, SUGAR & SALT

#AajSeThodaKam

<b>A</b>	<b>ALTERNATE</b> healthy options	
<b>L</b>	<b>LIMIT</b> intake	
<b>A</b>	<b>AVOID</b> adding salt and sugar	
<b>R</b>	<b>REGULATE</b> the quantity bought every month	
<b>M</b>	<b>MEASURE</b> with small spoons while cooking	
<b>S</b>	<b>STOP</b> reusing and reheating cooking oil	

## Safe and Healthy Cooking Oil

### RUCO

Refrigerator Used Cooking Oil

**Avoid reusing cooking oil. Guard your health.**

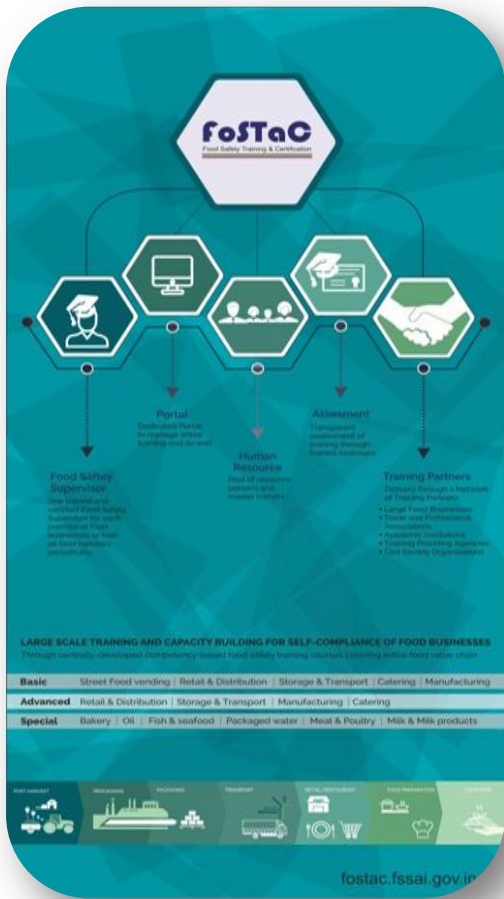
- Use vegetable oil for frying
- Identify use cooking of only once for frying
- Heat frying oil up to 180°C and avoid reuse for healthy eating
- Consume used frying oil within two days
- Try at the lowest frying temperature (170-180°C)
- When frying, narrow body, shallow fryers are the best before they burn back
- Use a tray or screen, made of material such as stainless steel for frying
- Never use pans for frying to prevent contamination from another

## Partner for Social and Behavioural Change in Food Safety and Nutrition

Engage • Excite • Enable

A shelf of projects for CSR/ Voluntary Support Initiatives

<h3>Eat Right</h3> <p>Creating awareness about healthy eating habits amongst citizens through various media including printing resource books, The eat right booklets, digitalisation of material, dissemination of videos, films, radio and audio spots, social media, TVCs etc.</p>	<h3>Safe &amp; Nutritious Food @ School</h3> <p><b>SNF@School:</b> Reaching out to children across 1.5 million schools/colleges and providing the message of safe and nutritious food to schoolchildren</p>	<h3>Mascot Activation</h3> <p>Live activations of FSSAI's Health Mascots- Master &amp; Miss Sahar of schools, malls, other public events to deliver simple messages related to food safety, hygiene and nutrition through an interesting medium for taking conversation about the importance of eating right</p>
<h3>Clean Street Food Hubs</h3> <p>Clean Street Food Hubs (CSFH) are meant to provide a clean, safe and hygienic environment for street food vendors to operate their business and to ensure that the food they serve is safe and nutritious.</p>	<h3>SNF Fellows</h3> <p>"SNF Fellowship" opens to students pursuing Bachelor's or Master's degree programs in Food Technology, Nutrition or related fields in recognized academic institutions. In addition to the opportunity for personal, professional and academic growth, the fellowship provides a rare of a kind chance to work on a large-scale social impact project.</p>	<h3>Training and capacity Building</h3> <p><b>Training of Street Food Vendors/ Petty FBOs:</b> A large-scale training program for street food vendors/ petty food businesses to build capacities in food safety management systems has been developed by FSSAI under the FoST@C (Food Safety, Training and Certification) initiative.</p> <p><b>Training of Health and Wellness Coordinators (HWCs):</b> Under the SNF scheme, HWCs in RWAs, Nutrition Clubs etc. can be trained and activities organized to nudge social and behavioural change in home kitchens to encourage consumption of safe and wholesome food. Similar activities can be taken up in the workplace through SNF @Workplaces.</p>



## Explore Publications by FSSAI

FSSAI has a rich collection of publications for effective outreach and advocacy. Targeting various stakeholders these are available both in print and electronic formats.

Yellow Book

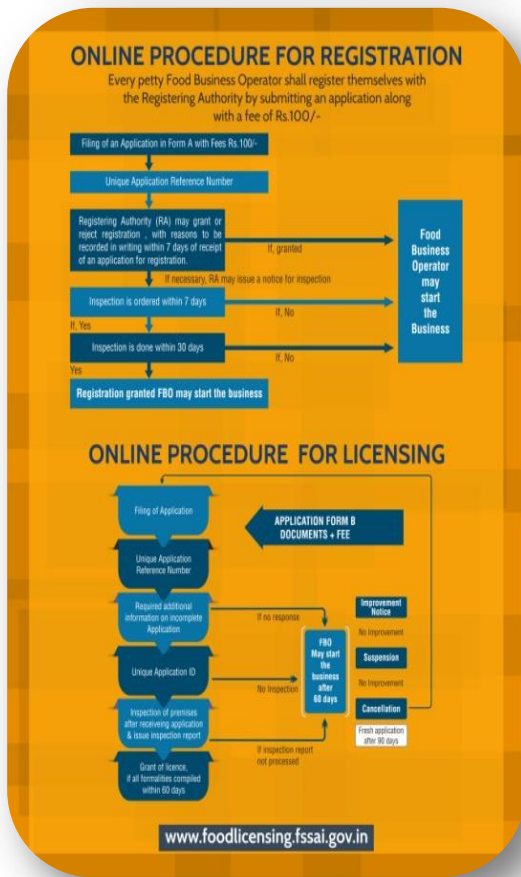
Pink Book

Darl Book

Toon Book

Bhog Book

snportal.fssai.gov.in



<b>Eat Safe</b> to prevent food borne illnesses	Personal as well as surrounding hygiene and sanitation		Safe food practices; Disposal of used cooking oil to produce biodiesel.		Combating food adulteration through simple users.	
<b>Eat Healthy</b> to prevent NCDs	Reduce consumption of foods with high fat, sugar and salt content		Eliminate trans-fat from diets. #TransFatFreeIndia by 2022, India@75		Ensure availability of healthier food options including whole grains.	
<b>Eat Fortified</b> to prevent micronutrient deficiencies	Double Fortified Salt to fight anaemia and iodine deficiency. #AnaemiaMuktBharat		Ensure open market availability of fortified foods.		Use of fortified foods in Government safety net programmes.	

fssai.gov.in/EatRightMovement

**Jaivik Bharat**

The logo showcases that the product bearing it has been authenticated as organic for the choice for consumption. Effectively intertwining all the elements of environment, the logo communicates adherence to the National Organic Standards.

Use of this logo will come into effect from 1st October in the Gazette of India.

Agriculture	Horticulture	Poultry	Aquaculture	Livestock	Apiculture
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The circle represents *holistic wellness* at a global platform while symbolizing Organic Food

The green leaf represents the *nature*.

The green color symbolizes environment, agriculture *sustainability & healthy* life.

The tick mark formed with second leaf represents that the *FSSAI* has certified the product as organic.

For the 1st time in India,  
**300 Global Speakers from 75 Countries**  
**Farm-Fork-Folk**

11 Themes - 66 Sessions - 3000 Delegates

Register Now at

**THEME: 25 BILLION MEALS A DAY BY 2025**  
*with Healthy, Nutritious, Safe & Diverse FOODS*

**Conference Themes and Topics**

- ▣ Nutritionals, Nutraceuticals and Functional Foods
- ▣ Food Engineering
- ▣ Traditional, Indigenous and Ethnic Foods
- ▣ Food Chain Logistics and Food Packaging
- ▣ Food Analysis, Food Quality and Safety
- ▣ Chemistry and Biochemistry of Foods
- ▣ Molecular Biology, Biotechnology and Microbiology of Foods
- ▣ Food Composition, Nutrition, Health and Wellness
- ▣ Value Addition to Agri. Materials Through Innovative Food Processing for cost-effective Food Products
- ▣ Sustainable Food Security, Prevention of Food Losses & Wastes and Future Foods
- ▣ Capacity Building & Leadership, Training Informatics and Networking

DISTINGUISHED LECTURE	KEYNOTE LECTURE	VISION TALK	PLENARY SPEAKER
Dr. Ing. Erich Josef Windhab Full Professor of Food Process Engineering, LWV Federal Institute of Technology Zurich ETH Zurich	Prof. M. S. Swaminathan Former Director of ICRI at IISER, Pune UNESCO Chair in Food Technology	Dr. R.A. Mashelkar National Research Professor, Chairman, National Innovation Foundation	Prof. Dr. Stefan Palzer ETH Zurich Research Center, Switzerland

**Gallery of Special Lectures**

Prof. Dr. Ing. Dietrich Knorr	Dr. Lucia Amelich	Dr. Mary K Schmidt	Dr. Yongqing Li	Prof. Krishna Lal	Dr. Ping Fan Rao	Mr. Pawan Agrawal
Dr. Vijay Gupta	Mr. D B A Narayana	Dr. Rickey Yada	Dr. Daryl Lund	Prof. G D Yadav	Dr. Ashok D. B. Vaidya	Dr. Klaus Kraemer
Dr. (Dr.) Mahab S. Bangji	Dr. Bhushan Patwardhan	Dr. Parjath Singh	Dr. R Paul Singh	Dr. R B Singh	Dr. Nigel Sunley	Prof. Ruth Oniang'o
Dr. Manfred Ruthsatz	Dr. Venkatesh Mannar	Dr. C K Kattiyar	Prof. Fereidoon Shahidi	Mr. Prabodh Halde	Dr. Kenneth Petersen	Dr. Huub Lelieveld

**Acknowledgements**

Follow us on | [www.IUFoST2018.com](http://www.IUFoST2018.com) | #IUFoST2018

Congress Host IUFOST Adhering Body

**IUFoST 2018 INDIA**  
 19th WORLD CONGRESS OF FOOD SCIENCE AND TECHNOLOGY  
 OCTOBER 23 - 27 | CIDCO Exhibition Centre, Vashi, Navi Mumbai, INDIA

**25 BILLION MEALS A DAY BY 2025**  
*with Healthy, Nutritious, Safe & Diverse FOODS*

Supported By



III. 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.



IV. Two 42" LED screen was installed in the stall wherein corporate movie of FSSAI and Fortification video were showcased.



## 4. Digital platforms at stall:

### 4.1. Audio Video on FLRS

Two 50" touch screens were installed at FSSAI stall. On one touchscreen, an audio video on FLRS was displayed. The AV is a digital walkthrough for FBOs as well as visitors interested in starting food business, to provide an interactive, easy to understand demonstration of working of FLRS. It attempts to address basic queries like:

- Who is Food Business Operator
- Difference between Registration/State license/Central license
- Eligibility Criteria
- Procedure to apply for Registration/State license/Central license
- Modification/Renewal of License



### 4.2. Publications by FSSAI

On another touchscreen, publications of FSSAI were showcased. The platform facilitated visitors to explore publications, read them on spot and also mail it to themselves.



### 4.3. Food Safety Bharat Darshan

In a virtual reality experience, Food Safety Bharat Darshan was showcased. It is a cycle tour across India which takes a visitor through the country's rich cultural heritage, while reassuring about food safety everywhere.



### 5. Distribution Material:

The following leaflets/pamphlets/booklets were distributed to the visitors at the stall:-

1. Procedure of Licensing & Registration
2. SNF@School
3. SNF@Workplace
4. SNF@Home
5. Clean Street Food
6. HFSS

7. Food Fortification brochure
8. Food Import Clearance System (FICS)
9. FoSTaC
10. Jaivik Bharat
11. Bhog

## 6. Key Highlights:

6.1 Smt. Harsimrat Kaur Badal, Hon'ble Union Minister for Food Processing Industries graced the the FSSAI stall and experienced the virtual ride by Bharat Darshan on cycle ride.



*Smt. Harsimrat Kaur Badal visiting FSSAI stall and taking virtual tour*

6.2. Special addresses and Sessions:

SPECIAL ADDRESS	SPECIAL ADDRESS
Food safety in India: a viable model for low-and middle income countries	Pawan Agarwal, CEO,FSSAI
SCIENCE SESSION	KEY SPEAKER
Building Regulatory Capacity to ensure safe and nutritious food in domestic markets from farm to fork	Pawan Agarwal, CEO,FSSAI
Food, Nutrition and Health-Linking with Traditional and Culture:  "Indian traditional dietary practices, food related rituals and their influence on health and nutrition"	Sheetal Gupta, Designated Officer, WR, FSSAI





*Shri Pawan Agarwal, CEO, FSSAI congratulating Organising Team of IUFOST2018 for bringing such an important and not to be missed event in India.*

6.3 FSSAI has signed an MoI with the University of Laval, Quebec, Canada on 12<sup>th</sup> October, 2018, for establishing a collaborative framework encompassing food safety and nutrition . It would basically aim at (i) capacity building of manpower in the area of food safety and nutrition in India and (ii) technical exchange programme through faculty and students exchange between the participants.



*FSSAI signed an MoI with the University of Laval, Quebec Canada*



*Shri Pawan Agarwal, CEO, FSSAI visited the Stall of IIFPT and appreciated the outcomes of R & D of the institution*

## **7 . Experience and Take away:**

The FSSAI stall was visited by a large number of people which included Food Business Operators from various parts of the country and from other countries, Importers, Consumers of various groups like Women, youngsters, School children, College Students etc. The average footfall of the stall was 150-250 per day.

The FSSAI officials engaged in the stall responded to the technical queries of visitors related to FSSAI online licensing and registration, online import clearance, fortified foods, proprietary foods, FoSTaC training/certification and other development schemes of FSSAI such as Eat Right Food and Swasth Bharat Yatra and were solved on spot and provided technical guidance where ever required for improvements as per requirement of the FSS Act 2006, Rules and Regulation. The major concerns were on:

- Licensing and Registration
- Food Import Clearance Import Regulations,
- Labeling Compliance
- Organic Food Licensing.
- Swasth Bharat Yatra
- Importance of Fortification of Food products
- FOSTAC training/certifications
- Fortified food.

All the queries were attended with utmost attention with pictures and explanation using touch pads, pamphlets and display boards.



*Queries of visitors being addressed by FSSAI officials*

## **8. Conclusion:**

As more than 50,000 business visitors and delegates from India and abroad, visited the exhibition, the event provided an excellent opportunity to FSSAI to engage with these diverse stakeholders. The platform was successfully utilized for developing strong engagements with stakeholders and for public awareness, as queries of FBOs were addressed by direct interaction with FSSAI officials at the stall.

FSSAI's effort to make FBOs and visitors understand the FLRS through Audio Visual was highly appreciated by the visitors. Additionally the design, concept and information available and provided in the stall were appreciated by various visitors who visited the stall. Overall the IUFoST India, 2018 was a great platform where FSSAI showcased its work and initiatives to ensure food safety in India.



## PHOTO GALLERY

