



FOOD SAFETY AND STANDARDS
AUTHORITY OF INDIA

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

Report on FSSAI's participation 27th Indian Convention of Food Scientists and Technologists (ICFoST)

30th January to 1st February, 2020,
Tezpur University, Assam



1.0 Introduction:

Food Safety and Standards Authority of India (FSSAI) participated in the 27th Indian Convention of Food Scientists and Technologists (ICFoST), 2019 hosted by the Department of Food Engineering Technology in association with Association of Food Scientists & Technologists (India) AFST(I) Tezpur Chapter during 30th January to 1st February 2020 at Tezpur University, supported by Food safety and Standards Authority of India and CSIR-Central Food Technological Research Institute. This year ICFoST was organized in North East with the intention of integrating the organic capital of our country – North East India into the central chain of food safety and food processing, thereby propagating agro-processing and novel technologies to boost organic wellness.

FSSAI's participation in the event facilitated the budding scientists and technologists of the country, the students and the food business entrepreneurs for a direct interaction and better understanding regarding the food laws, regulations, specific requirements and many other requirements under the purview of Food Safety and Standards Act 2006 and Regulations thereunder. The exhibition also provided FSSAI the opportunity to demonstrate with its initiatives under Eat Right Indian and FSSAI online platforms for licensing, import and trainings etc.

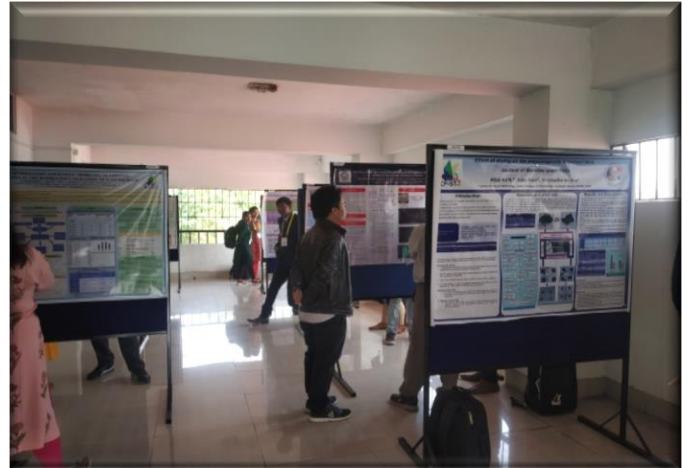
2.0 Inauguration of ICFoST 2019

The ICFoST 2019 was inaugurated on 30th January, 2020 in the presence of Chief Guest Dr. A. K. Singh, Distinguished Scientist and Director General, DRDO, New Delhi, Mr. Swapan K. Dului, Vice Chancellor In-charge of Tezpur University, Dr. Wadikar DD, Honorary Secretary of AFSTI and many other eminent Scientists and members of AFST(I).



3.0 Technical Session on 'Food Safety & Regulations:

During the event, a technical session titled "Food Safety & Regulation" was held with Dr. Alok Kumar Srivastava, Chief Scientist and Head, CSIR-CFTRI, Mysuru as the Chairperson and Dr. Prabodh Halde, Head Technical Regulatory, Marico India Ltd. as Co-Chairperson. During the technical session research papers on food safety risk analysis, recent development in food regulation etc. were presented and discussed. Similarly, poster presentation on Poster Presentation with the topic Food Safety & Regulation was held.



4.0 Theme: The theme of the convention was *RAINBOW – Raising Agro-processing & Integrated Novel technologies for Boosting Organic*. The subthemes are “Food Quality, Safety and Regulations; Food Packaging Solutions”; “Traditional Foods”; “Organic Foods” etc

5.0 FSSAI Participation: The main aim of the FSSAI’s participation was to develop Scientific Cooperation under NetSCoFAN with premier research and academic institutions from India, who are currently working in the field of food science, nutrition and technology, will be involved in R & D activities for generating technological innovations and know-how to solve day to day food safety challenges and concerns.

FSSAI also provided a platform for better understanding of role of FSSAI in the field of food processing and various initiative and flagship programs for the participant scientists, technologists, student scholars, Food Business Operators (FBOs), Corporates and general masses by putting up a stall showcasing various IEC materials on *Licence and Registration, Food Import Clearance System, Indian Food laboratory Network (Infolnet), Training and Certification (FOSTAC), NetSCoFAN, Eat Right India, Fortification, Share Food Share Joy etc.*

5.1 Stall description:

FSSAI had acquired the booth space of **27sqm (3m x 9m)** to conduct promotional or informative activity with the participants of 27thICFoST, 2019 and to showcase the FSSAI initiatives such as NetSCoFAN, Eat Right India Movement, Share Food Share Joy, Repurposed Used Cooking Oil

(RUC), etc. Also, information regarding FSSAI Licensing and Regulation, Import regulations and guidelines, Food Safety, Training and Certification (FoSTAC), and other relevant FSSAI initiatives were shared to the visitors by FSSAI Officials. Officers from North Eastern Regional, Guwahati and Food Safety Officer from State Food Department attended the visitors at the FSSAI stall.



FSSAI Stall

5.2 The Key Panels highlighted: The following panels/posters were displayed in the stall keeping in mind the visitor and exhibitor profile of the fair:-

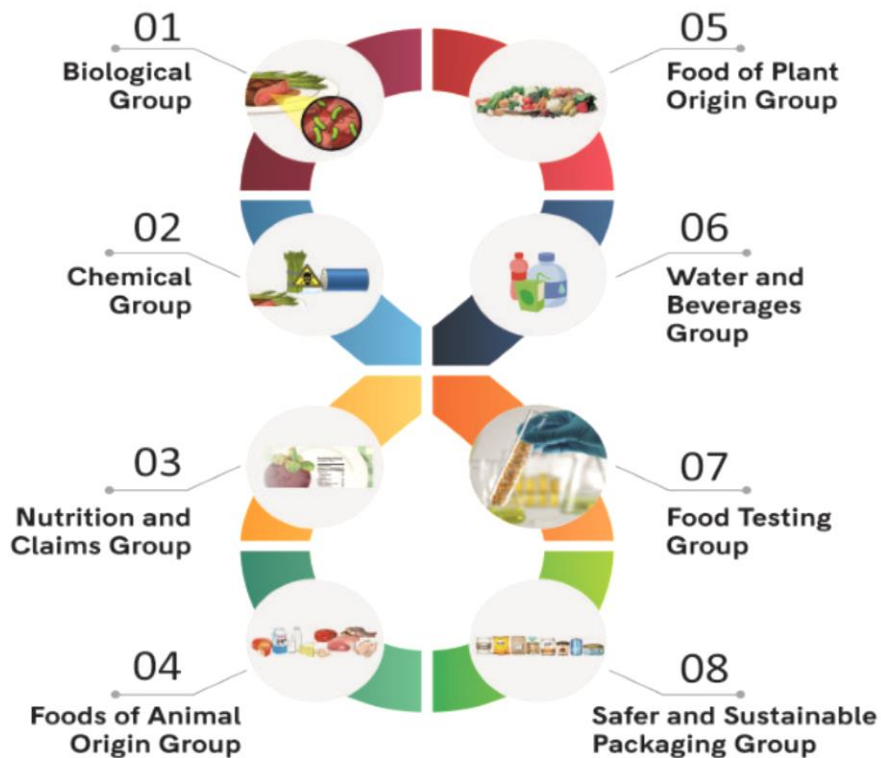
- The Stall had following posters on display
 - NetSCoFAN
 - Procedure for Licensing & Registration
 - Food Import Clearance System
 - FoStaC
 - InFoLNet
 - Eat Right India (4 pillars)
 - Celebrity engaged in promotion of various FSSAI initiatives
 - Food Fortification
 - Jaivik Bharat
 - RUCO
 - Share Food Share Joy



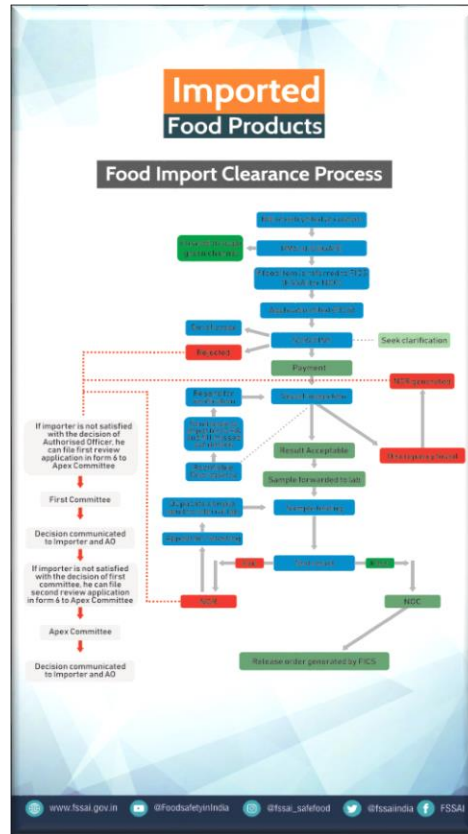
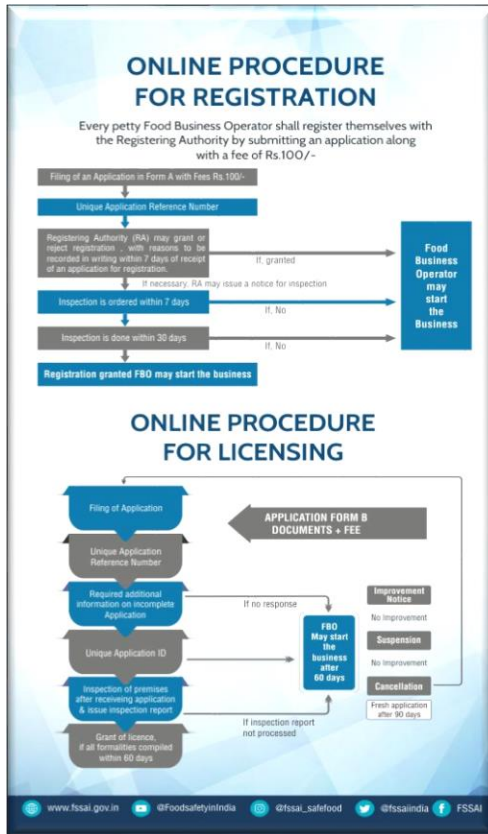
NetSCoFAN

Network for Scientific Co-operation
for Food Safety & Applied Nutrition

A network of research and academic institutions working in the area of food and nutrition established under Section 16 (3) (e) FSS Act 2006. This network is comprised of eight groups with lead and partner institutions working in following areas.



This network of scientific community is established to conduct horizon seaming, collate of knowledge, avoiding duplication of work and divergent scientific opinions and gathering information on food safety issue.



We support **Eat Right India**
सही भोजन. सेंटर जीवन.

खाना Plus और Minus का खेल है !

Simple Steps! Lifelong Joys

Look for Fortified products with added micronutrients

Reduce Salt, Sugar & Fat in your daily diet. Start from today!

QR codes and website links: eatrightindia.gov.in, www.fssai.gov.in

I am **RUCO**
REPURPOSE USED COOKING OIL

Compliant

Use vegetable oils for frying.

Ideally, use cooking oil only once for frying.

Used frying oil can be filtered and reused once for making curries.

Consume used frying oil within two days.

Fry at the lowest frying temperature. Oil should not give off smoke.

While frying, remove food particles frequently from the oil before they turn black.

Use a fryer or utensils made of material such as stainless steel for frying.

Avoid iron pans for frying to prevent unpleasant taste or odour.

I am **RUCO**
REPURPOSE USED COOKING OIL

Avoid reusing cooking oil. Guard your health.

Complimentary Cost-effective Sustainable Scalable Strategy to tackle major public health concerns

+F FORTIFIED *dekha kya...*

Look for Fortified products with added micronutrients

Vitamin A, Vitamin D, Iron, Iodine, Folic Acid, Vitamin B12

Food Fortification Resource Centre
Set up by FSSAI with Support from **TATA TRUSTS**

The circle represents *holistic wellness* at a global platform while symbolizing Organic Food

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

The green leaf represents the *nature*

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

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 once it is notified in the Gazette of India.

Agriculture Horticulture Poultry Aquaculture Livestock Apiculture

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www.sharefood.fssai.gov.in

**SAVE FOOD
SHARE FOOD
SHARE JOY**

- 01** PLAN your meal
- 02** BUY what you need
- 03** EAT what you buy
- 04** PACK excess food

DONATE FOOD WHEN YOU CAN!

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EAT RIGHT INDIA

Pillar I Eat Safe	Pillar II Eat Healthy	Pillar III Eat Sustainable	Pillar IV Mindful Eating
Safe	Healthy	Sustainable	Mindful Eating
<ul style="list-style-type: none"> Personal & surrounding hygiene Hygiene & sanitation in manufacturing, storing, cooking & selling food Combatting adulteration Eliminate pesticides, antibiotic & heavy metal residues in food Avoid reuse of used cooking oil 	<ul style="list-style-type: none"> Balanced diet, eat less & eat timely Diet diversification - eat variety Eliminate toxic industrial trans fats Reduce consumption of salt, sugar and saturated fats Eating fortified staples to address micronutrient 	<ul style="list-style-type: none"> Eat local and seasonal Reduce use of chemicals in food production and preservation Reduce plastic in packaging Reduce, conserve water in food processing No food wastage 	<ul style="list-style-type: none"> Keep Gaps. Finish all meals within 10 hour window. Hydrate Well Chew More Just Eat and avoid Distractions Know your Portions

www.fssai.gov.in @FoodsafetyinIndia @fssai_safefood @fssaiindia FSSAI

5.3 Mobile Food Testing Laboratory:

A Mobile Food Testing Laboratory van was also installed at the exhibition for testing of food to develop confidence amongst consumers that the food should be safe to eat and testing is important part of the food safety ecosystem. Mobile Food Testing Labs called Food Safety on Wheels are being provided to States by FSSAI to enable them reach out to consumers through as many touch points as possible for testing, training and awareness generation.



6.0 Experience and Take away:

The FSSAI stall was visited by a large number of delegates, including students, academicians, researchers, speakers, experts, policy makers and exhibitors. The visitor's discussion with the FSSAI official was on various sectors of FSSAI mostly on NetSCoFAN. Clarifications and queries were attended with utmost attention by the FSSAI officials with pictures and explanation using pamphlets and display boards. This types of exhibitions helps the FSSAI efforts for engaging the scientific fraternity, academia, R&D institutes for improving in development of science based standards, guidelines and policies. Clarifications on all the aspects were addressed by our officials. The major concerns were on

- Eligibility and documents required for FSSAI license and registration
- NetSCoFAN
- Food Regulatory Compliance,
- Import Regulations,
- Hygiene Ratings
- FOSTAC Trainings
- Eat Right Initiatives.



Queries of visitors being addressed

7. Conclusion

FSSAI's participation in the ICFoST 2019 served a great platform for FSSAI's effort to engage the scientific fraternity, academia, R&D institutes. The design, concept and FSSAI's online platforms like FLRS, FICS, FoSTaC etc and initiatives under Eat Right Movement were highly appreciated by the visitors who visited the stall. The inputs, suggestions will help the FSSAI improving in development of science based standards, regulations, guidelines and policies. Various visitors including the invited dignitaries of the event along with other officials, investors, students, Food Business Operators and delegates from hotels, restaurants and industries etc visited the FSSAI stall. . The design, concept and information available and provided in the stall were appreciated by various visitors who visited the stall. Overall ICFoST, 2019 was a great platform where FSSAI showcased its work and initiatives to ensure food safety in India.

PHOTO GALLERY



Chief Guest Dr. A. K. Singh, Director General, DRDO, New Delhi



