



**13<sup>th</sup> CII Food Safety, Quality & Regulatory Summit**  
*Managing Product Integrity, Regulatory and Food Safety Solutions in the Food Chain for Consumer Health and Safety*

**13-14 December 2018 | Hotel Le-Meridien, Janpath, New Delhi**

**Proposed Program Structure**

**9000 – 1000 hrs**

**Registration**

**1000 – 1105 hrs**

**Inaugural Session**

**1000 – 1005 hrs**

**Lamp Lighting**

**1005 – 1015 hrs**

**Opening Remarks & Address**  
*India at par with Global Food Safety, Quality and Regulatory Ecosystem*

**Mr. Siraj Chaudhry**  
Former Chairman  
Cargill India Ltd.

**1015 – 1025 hrs**

**Address**

**Mr. Siddharth Mukherjee**  
Executive Director  
Mondelez India Foods Pvt Ltd.

**1025 – 1035 hrs**

**Special Address**

**Mr Tomio Shichiri**  
FAO Representative in India

**1035 – 1045 hrs**

**Special Address**

**Ms Mariam Eid**  
Vice Chairperson  
Codex Alimentarius Commission

**1045 – 1100 hrs**

**Keynote Address**

**Mr Pawan Kumar Agarwal**  
Chief Executive Officer  
Food Safety and Standards Authority of India

**1100 – 1105 hrs**

**Concluding Remarks**

**Ms Meetu Kapur**  
Executive Director  
CII

**1105 - 1145 hrs      Driving Transformational and Innovation Leadership across the Supply Chain**

Studies have indicated that organizations need to be flexible and innovative with a multi-stakeholder approach to address the needs of today's fast changing Consumer and Regulatory environment. In the current scenario, Food safety, Quality and Nutrition have emerged as some of the key National and International priorities. In this context, appropriate leadership driving organizational culture and organizational innovation towards management of product portfolio through global supply chain management, product integrity, quality, chemical residues, analysis and testing and others keeping food safety and nutrition in the perspective, is the key to excellence. This session aims to capture the criteria of Transformational leadership and its linkage to empowerment and an innovation friendly organizational climate, by inviting Game Changers to bring forth their perspective on the subject.

**Session Chairperson**

**Ms Madhavi Das**

Executive Director (HR/TCB/PC/Library)  
FSSAI

**Innovations in food supply chain**

**Mr. Devendra Chandani**

Cofounder  
Intellect Labs Pvt Ltd.

**Innovations in Food Analysis**

**Mr Deepak Mehrotra**

Founder  
Oak Analytics

**Innovations in Detection of Milk Adulteration**

**Prof. Shiv Govind Singh**

Department of Electrical Engineering  
IIT Hyderabad

**1145 - 1300 hrs : Panel Discussion on Cross Border Regulatory Partnerships on Food Safety**

Every economy is concerned about the ongoing global food safety challenges like changing consumer behaviors, climate change, various modes of transportation and enhanced complexity and globalization of the supply chain among others. These concerns are posing huge challenges for every governmental regulatory authority and is a barrier to trade. Addressing these challenges will require investments in information technology (IT), end-to-end process management of the supply chain and strengthening food safety capability from the top management to grass root level food handlers. It is also critical to strengthen harmonization of regulations in developed and developing countries to safeguard public health, while promoting food security and economic development. A focused creation of partnerships across nations to reduce risks to consumers and increase the benefits to both public health and the economy by strengthening food safety and regulatory ecosystem is hence the need of hour. These unique partnerships would not only help to decrease food-borne hazards and enhance regulatory compliance but would also improve overall food security.

This Panel discussion will focus on strategies to initiate cross border collaborative efforts between Government, Regulator, Commodity Boards and Industry to cooperate in new and creative ways to improve food safety and enhance regulatory compliance.

**Session Moderator**

**Mr S Dave**

Chairman, Surakshit Khadya Abhiyan;  
Chairman, FAO/WHO Co-ordinating Committee for  
Asia & Former Chairman, Codex Alimentarius  
Commission

**Key Note Address**

**Dr. Sridhar Dharmapuri**

Senior Food Safety and Nutrition Officer  
FAO Regional Office for Asia and Pacific- Bangkok

**Panelist**

**Mr. Monzur Morshed Ahmed**

Member  
Bangladesh Food Safety Authority

**Mr. Kubir N. Bhattarai**

Sr. Regulatory and Quarantine Officer  
Bhutan Agriculture and Food Regulatory Authority  
Ministry of Agriculture and Forests, Bhutan

**Ms. Suneeti Toteja**

Director (FFRC / Import)  
Food Safety and Standards Authority of India

**Mr. Pramod Koirala**

Regional Chief  
Department of Food Technology and Quality Control  
(DFTQC), Nepal

**Dr Sapumal Dhanapala**

Director – EOH & FS  
Ministry of Health  
Nutrition and Indigenous Medicine, Sri Lanka

**1300 - 1400 Hrs - Lunch Break**

**Parallel Session: 1400 – 1700 hrs : Grand Finale : SKA Asia Quiz Contest**

1400– 1405 hrs	Welcome Remarks	<b>Dr Eram Rao</b> President, Association of Food Scientists and Technologists of India - Delhi Chapter
1405 - 1415 hrs	Inaugural Address	<b>Ms Mariam Eid</b> Vice Chairperson Codex Alimentarius Commission
1415 - 1655 hrs	FSSAI - CII-SKA Asia Quiz On Food Safety	<b>Mr S Dave</b> Chairman Surakshit Khadya Abhiyan

Chairman, FAO / WHO Coordinating Committee  
for Asia and Former Chairman, Codex  
Alimentarius Commission

1655-1700 hrs

Vote of Thanks

**Ms Meetu Kapur**  
Executive Director  
CII

## 1400 – 1530 hrs : Towards a Robust Food Testing Eco System

Meeting expectations of Customers and External Accreditation authorities towards building a robust Food Analysis and Testing ecosystem while addressing the ongoing evolution of International standards like ISO 17025: 2017 on Laboratory Management, is a key challenge faced by a laboratory manager. Some of these concerns include non-availability of harmonized validated test methods, dispute resolution, validation in Rapid Detection Technology (Chemical & Microbiology), water quality in analytical testing, inconsistent results from different laboratories, limited trained food analytical scientists, traceability, measurement uncertainty and outdated technology & instrumentation amongst others.

This session discusses opportunities, risks and concerns of the food analysis and testing service delivery and its mitigation strategies with a conglomeration of experts from the Analysis & Testing Laboratories, CODEX, NABL, FSSAI and Industry through deliberation on International best practices towards creating an environment of reliable and a robust ecosystem.

**1400- 1410 hrs**

**Session Chairperson**

**Mr. Anil Relia**

National Accreditation Board  
for Testing & Calibration  
Laboratories

**1410- 1430 hrs**

**Keynote Address**

**Dr Attila Nagy**

Developing Robust and Effective  
Methods of Analysis: Codex Perspective

Chairperson  
Codex Committee on Methods  
of Analysis and Sampling

**1430- 1530 hrs**

**Presentations**

Significance and Contribution of Technology  
towards Food Testing Industry.

**Mr Ashwin Bhadri**  
CEO  
Equinox Laboratory

Advances in Sample Preparation

**Dr. M Sundaram Palaniswamy**  
Regional Marketing Manager –  
APAC- MERCK

Analysis for Infant formula

**Dr Erik J.M. Konings**  
Food Safety & Analytical  
Sciences expert  
Nestle – Switzerland

**1530 - 1700 hrs : Evolving Labelling Methodologies to reduce Fat, Salt and Sugar in Packaged Foods**

Globally Food labelling is evolving to help consumer make informed choices. Both the regulator and industry are taking initiatives to ensure that Food Labels are consumer friendly and easy to understand in terms of the nutrient content of the food products. Emerging focus is on comprehensive labelling provisions of the essential nutrient such as Fat, Sugar and Salt, given the fact that the high intake of these nutrient in the daily diet directly impact the health of the consumers and contributor to NCDs over years. Hence It is pertinent to understand the appropriate intake of these nutrients in daily diet whether through home cooked foods or packaged foods to ensure gradual reduction. In addition, developing consumer acceptance for low salt and sugar products is equally significant.

Globally initiatives have been taken to appropriately label and reduce the level of these nutrient through various public health interventions such as marketing restrictions for Children, Salt Reduction Strategies, Product Reformulations etc.

This session would focus on understanding the global strategies to improve labelling policies around these nutrients to enable consumers to make healthier choices. Also deliberate and understand the initiative towards packed food reformulations and its impact on reducing the overall burden of NCDs.

1530 – 1700 hrs

**Session Chairperson  
& Codex Perspective on Emerging  
Labelling Methodologies**

**Ms Mariam Eid**  
Vice Chairperson  
Codex Alimentarius Commission

**Presentations**

Strategies adopted by Asian countries to reform labelling policies

**Mr. Steven Bartholomeusz**  
Policy Director  
Food Industry Asia

Role of Innovation in driving healthier food choices

**Mr. Sonjai Uppal**  
Director - Research and Innovation (R&I)  
Danone India

Approaches to reformulation – QSR perspective

Jubilant Food Works

Approaches to reformulate – Traditional Foods

Bikano India

Consumer Perspective

**Mr Ashim Sanyal**  
COO  
VOICE

**1700– 1800 hrs**

**Networking Tea/ Coffee Break**

**CII Food Safety, Quality & Regulatory Summit**  
*Managing Product Integrity, Regulatory and Food Safety Solutions in the  
Food Chain for Consumer Health and Safety*

**Awards Night**

**CII Award for Food Safety 2018**

**1800 hrs, 13<sup>th</sup> December 2018: Hotel LeMeridien, New Delhi**

**Suggested Program**

1800 – 2000 hrs	Award Ceremony	
1800 – 1805hrs	Opening Remarks	Confederation of Indian Industry
1805– 1810 hrs	Address	<b>Ms Mariam Eid</b> Vice Chairperson Codex Alimentarius Commission
1810 – 1820 hrs	Special Address	<b>Ms Rita Teatodia</b> Chairperson Food Safety and Standards Authority of India
1820 – 1920 hrs	Commendation Certificates & Award Trophies	<b>Ms Rita Teatodia</b> <b>Mr Pawan Kumar Agarwal, CEO, FSSAI</b> <b>Ms Mariam Eid</b>
1920 – 1930 hrs	Address	<b>Mr S Dave</b> Chairman, FAO / WHO Co-ordinating Committee for Asia and Chairman, Surakshit Khadya Abhiyan; Former Chairman, Codex Alimentarius Commission
1930 – 1955 hrs	Felicitation of Winners of College Quiz Contests	<b>Mr Pawan Kumar Agarwal</b> <b>Ms Mariam Eid</b> <b>Mr S Dave</b>
	Senior Assessors / Assessors Felicitation Felicitation – Ms. Ojsavi Bhatt	
1955 – 2000 hrs	Vote of Thanks	<b>Ms. Meetu Kapur</b> Executive Director Confederation of Indian Industry
2000 hrs	Dinner	

## DAY 2: 14<sup>th</sup> December 2018: Le Meridien, Janpath, New Delhi

### Master Classes

#### 0930-1315 hrs Master Class I: Emerging Food Safety, Quality and Technology Trends and Practices

This plenary session on **Emerging Food Safety, Quality and Technology Trends and Practices** will include presentations and deliberations on three key select trends/practices on **Whole Genome Sequencing** for Investigating Disease Outbreak and Public Surveillance and **Quality by Design**.

**Whole Genome Sequencing (WGS)** is a Genomic epidemiology discipline to build a common understanding which translates into public health risk assessment Standards and Systems. Recently EFSA published 2 seminal reports that details the application of WGS in Food Safety. USFDA has also done some pioneering work on 'Global Microbial Identifier' related to the subject. The summit session hence aims to deliberate on enabling the wide use of WGS as the method of choice for typing of microbial pathogens, role of public health laboratory network partners, Global agreement on WGS, analytical approaches and epidemiological interpretation criteria and others.

**Metabolomics:** Biological samples contain highly informative metabolites that can be readily analyzed with metabolomics, and this can enrich decision making. Metabolomics applications are beneficial to consumer goods, nutrition and agriculture research by aiding in the development of healthier and safer foods and personal care products. The relevance and application of Food Metabolomics will be discussed in this session

**Hygienic Equipment Design** is a practice which is key to ensuring that equipment designs used in the manufacture of food products prevent physical, chemical and biological contamination of food where equipments could be the source.

#### Session Chairperson

#### Dr. Ranjan Mitra

Head - Analytical Development  
Dabur R&D Centre and  
President India Section of AOAC

#### Presenters

Whole Genome Sequencing for  
Investigating Disease Outbreak and  
Public Surveillance/ Global  
Microbial Identifier- WGS Database  
for global identification of Micro-  
organisms

#### Dr. Ruth E. Timme

Research Microbiologist  
FDA-CFSAN

#### Mr Eric Stevens

US FDA HQ

Hygienic Equipment Design

**Mr Shailendra Kumar**  
Head Corporate QA, Mother Dairy  
Fruits & Vegetable Pvt. Limited

Metabolomics

**Dr Manoj Pillai**  
Director Application Support  
Sciex India

Contemporary Approaches in Food  
Safety and Quality

**Dr. Ravindra Kumar**  
Quality and Food Safety Leader – AP  
DuPont Nutrition & Health Legacy  
Danisco (India)

**1115 -1130 hrs      Tea Break**

**0930 – 1315 hrs : Master Class 2 : Global Actions against Drug Resistant Infections and Antimicrobial Resistance**

Drug Resistant Infections and Antimicrobial resistance (AMR) have become one of the biggest threats to global health and endangers human development. All around the world, many common infections are becoming resistant to the antibiotics. If we don't act now, it may cost the global population serious health issues, fatalities and would cost the economy trillions of dollars and push millions of people into extreme poverty. This session aims to cover Strategies and Case Studies on ensuring a coherent approach to address drug-resistant infections across the environment, food, agriculture and health sectors and strengthen cross-sector partnership work and Challenges and new concepts in antibiotics research. The session aims to provide inputs to a Roadmap for India and Cross border Partnership on actions against Drug Resistant Infections and Antimicrobial Resistance.

**Session Chairman**

**Dr S K Saxena**  
Director- Export Inspection  
Council

**Presenters**

Antimicrobial Resistance  
Containment : Country Response

**Dr Sunil Gupta**  
Additional Director  
NCDC

**Dr Anuj Sharma**  
*Technical officer – Antimicrobial  
Resistance; Health Laboratories  
WHO*

**Dr V P Singh**  
Deputy Director  
FSSAI

**1300 -1400:      Lunch Break**



## 1400 – 1630 hrs Master Class III: Tracking and Tracing with Block Chain Technology

A key risk in the food chain are persistent issues like cross-contamination, outbreak of foodborne illness and the resultant economic burden of recalls & food wastage. Due to inadequate access to information and traceability, it can take weeks to identify the precise point of contamination. Many wholesalers and retailers have sold fraudulent food products unknowingly. Block Chain facilitates data-sharing between stakeholders in a food value chain with the use of Block Chain, this practice could come to an end. *Could Food fraud and food safety concerns utilise Blockchain Technology as a solution?* The session will also discuss the effective use of **Block Chain Technology** to trace contaminated product to its source in a short amount of time to ensure safe removal from store shelves and control the widespread spread of illnesses

### Session Chairman

**Mr Ravi Mathur**

Chairman- Jury CII Food Safety Award & Expert Group  
CEO, GS1

### Presenters

Application of Block Chain Technology in Agri and Food Supply Chain

**Ms Swati Bhide**

Global Blockchain Delivery Lead  
IBM

Application of Block Chain in Preventing Food Safety Concerns /Food Fraud

**Mr Sharbendu Banerjee**

International Consultant  
UN FAO

## 1400 – 1630 hrs Master Class IV : Emerging Methods of Analysis and Sampling (CCMAS)

Growing demand of food products along with the global distribution food network and allied products have posed enormous challenge in recent years to ensure food safety, quality, and authenticity.

In this scenario, high quality Sampling and Analysis process is very important to identify hazards and exposure level of compounds of concerns in food for human consumption. This largely depends upon reliable data and efficient framework equipped with adequate labs and skilled manpower to ensure accuracy and precision of sampling and analysis procedures. Also, good risk assessment and risk management require accurate and reliable data to enable up-to-date and comparable information on hazards found in the food chain and on food consumption. Hence an integrated and well-established ecosystem accompanied with risk assessment approach is crucial to monitor safety of food and to guarantee a transparent and correct frame for the risk assessment.

However, absence of adequate reliable data, proper infrastructure and sophisticated method of analyses is an area of concerns and is debated across the global. Also, the Codex Committee on Methods of Analysis and Sampling is reviewing and revising the recommended methods and processes. Hence these are critical aspects to ensure effective application of sampling and analysis processes for prevention of possible contamination thereby ensuring safe food for consumption.

The session would deliberate on the strategies to develop effective framework and interim solutions. The session would also discuss new trends and technological advancement and on how to establish equivalence of different method of analysis to facilitate trade.

### **Moderator**

**Dr Jasvir Singh**  
Head- Regulatory Affairs  
Dupont India

### **Keynote Address**

**Dr Attila Nagy**  
Chairperson  
Codex Committee on Methods of  
Analysis and Sampling

### **Presenters**

Advances in Pathogens and Toxin  
Detection

**Mr Virendra Kumar Asati**  
Marketing Manager -Bio  
Monitoring  
MERCK

Method Performance related to  
regulatory requirements

**Dr Erik J.M. Konings**  
Food Safety & Analytical Sciences  
expert  
Nestle – Switzerland

Biological Methods to detect  
Chemicals of Concern

**Mr Jagadeesh Kodali**  
VP Food and nutrition  
Vimta Labs



## **13<sup>th</sup> CII Food Safety, Quality & Regulatory Summit**

### *Managing Product Integrity, Regulatory and Food Safety Solutions in the Food Chain for Consumer Health and Safety*

**14 December 2018 : Media Centre, Indira Gandhi National Centre of Arts, Janpath, New Delhi**

#### **1430 – 1700 : Food Safety Training for Students**

Food Safety Training is scientific discipline and essential factor to raising awareness about preventing foodborne diseases in food industry. It includes number of procedures to be followed to avoid potential health hazards and prevent harm to consumers. Codex harmonically works to ensure that food is safe by negotiating science-based recommendations in all areas related to food safety and quality.

This requires up-gradation of the knowledge base of students so that they are prepared for the future role for India in science-based standards setting to establish robust and efficient food safety system in India and at the global level.

#### **Welcome and Opening Remarks**

##### **Mr S Dave**

Chairman, FAO / WHO Co-ordinating Committee for Asia and  
Chairman, Surakshit Khadya Abhiyan;  
Former Chairman, Codex Alimentarius Commission

#### **Address**

##### **Mr Sunil Bakshi**

Advisor  
FSSAI

#### **Address**

##### **Ms Mariam Eid**

Vice Chairperson  
Codex Alimentarius Commission

#### **Modernizing Food Safety Systems – The Role of FAO**

##### **Dr. Sridhar Dharmapuri**

Senior Food Safety and Nutrition Officer  
FAO Regional Office for Asia and Pacific, Bangkok

#### **Microbiome and Human Health**

##### **Dr. Neerja Hajela**

Head of Science and Regulatory Affairs at Yakult Danone  
India Pvt Ltd

#### **Q & A**

#### **Vote of Thanks**

##### **Dr Eram Rao**

President, Association of Food Scientists and Technologists of  
India - Delhi Chapter

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