#### **Press Release**

# **Awarding Food Safety Champions 2020** 18<sup>th</sup> December 2020

Teaotia, Chairperson FSSAI graced the grand occasion.

**Chairperson FSSAI during her keynote address** 

As a sequel to the Summit, the 11<sup>th</sup> CII Food Safety Awards Ceremony was organised on 18<sup>th</sup> December 2020 to recognize role models and best in class food business operators on food safety excellence and provide a framework for continual improvement.

The glittering Award Ceremony was organized virtually on 18<sup>th</sup> December 2020. Ms Rita

It is heartening to note that despite the pandemic situation, CII's Food Safety Award program 2020 went ahead as a Virtual program while retaining its robust approach in evaluating nominations for awards. I congratulate all winners and applicants who accepted the challenge to compete for the awards despite such difficult times. They are helping to take forward the food safety movement in the country said Ms. Rita Teaotia,

#### The winners of the awards were

1	Cereal, Grains,	ITC Limited, FBD, ICML -
	Pulses	Pudukkottai, Atta Unit
2	Confectionary	Nestle India Limited-Ponda
3	Food Testing	TUV India Pvt Ltd. Pune (Lab
	Laboratory	division)
4	Foodstuff intended	Hindustan Unilever Limited,
	for Particular	Sonepat, Haryana
	Nutritional Uses	
5	Health	Amway India Enterprises Pvt
	Supplements and	Ltd, Tamil Nadu
	Nutraceuticals	
6	Alcoholic	Pernod Ricard India (P)
	Beverages	Limited, Nashik
7	Ready to eat	Integrated Consumer Goods
	Savouries	Manufacturing Facility, ITC
		Limited Panchla
8	Ready to eat	Pepsico India Holdings Private
	Savouries	Limited (FRITOLAY Division),
		Sangrur, Punjab
9	Spices, Seasoning,	AVT McCormick Ingredients
	Oleoresins &	Pvt Ltd, Ernakulam
	Condiments	

10	Tea	TCPL, Damdim Packeting
		Centre
11	Fats & Oil	Adani Wilmar Ltd-Mundra
12	Catering & QSR	Proodle Hospitality Services
		Pvt Ltd, C/o. KIA MOTORS
		INDIA PRIVATE LIMITED
13	Catering & QSR	Proodle Hospitality Services
		Pvt Ltd – C/o Hyundai Motor
		India Ltd

Other well deserving applicant units nominated by the Jury were awarded with Certificates of Significant Achievements, Strong Commitment and Letters of Appreciation for their appreciable efforts in food safety.

More than 120 qualified assessors from a pool of 560 assessors were involved in assessments for the Awards which was conducted virtually this year. The Award follows a stringent 4 stage evaluation methodology comprising of technical assessment by trained food professionals, calibration by sector specific calibrators and subsequent evaluations by the Awards Committee and a final round of evaluation by a distinguished panel of Jury. More than 100 man hours are spent on the assessment of each unit.

The eminent Jury panel included:

### Dr. Chindi Vasudevappa

Chair, Jury, CII Award for Food Safety, Vice Chancellor, NIFTEM (under Ministry of Food Processing Industry)

#### **Dr Gyanendra Gongal**

Regional Advisor (Food safety), Food and Fit, Healthier Populations and NCD WHO Regional Office for South East Asia

#### Mr Sridhar Dharmapuri

Group Leader, Agriculture and Food Systems, Food and Agriculture Organization of the United Nations, Regional Office for Asia and the Pacific

#### Dr U.K Chatterjee

**CEO TPM Consulting** 

## 15th CII Food Safety, Quality & Regulatory Digital Summit

Food Safety & Quality 2030: Innovating to deliver Resilience, improved Nutrition and Sustainability

In the current scenario of proliferating lifestyle diseases, health conscious consumers across the world are seeking immunity, health benefits and comfort in their food. Food Industry can provide a range of products from Innovative, healthy and organic to processed, wellness and convenience food. Consumers are today becoming more mindful of food borne illness, what they eat, the robustness of food safety systems, processing and handling at source, and how it impacts their immunity systems, wellness, nutrition uptake and overall health. With growing awareness, the concept of resilient food systems, sustainable sourcing of raw material and ingredients and traceability in the minds of the consumer are also gaining ground. FSSAI and the industry have been working extensively towards building capacity in the sector and increasing consumer awareness.

It is with this context that Confederation of Indian Industry in partnership with Food Safety Standards Authority of India organized the 15th CII Food Safety, Quality & Regulatory Digital Summit, focused on innovating to deliver resilience, improved nutrition and sustainability.

During his keynote address at the inaugural session, Shri Arun Singhal, CEO, Food Safety and Standards Authority of India (FSSAI) highlighted that FSSAI is continuously evolving across the value chain from making standards to finalizing important regulations; scaling-up testing infrastructure and strengthening surveillance; building capacities of human resources; enabling support to FBOs and awareness generation to the public. Shri Singhal further added "FSSAI under its regulatory framework is encouraging food businesses to bring novel products and/or reformulated food products into the market and is working towards enhancement of food safety measures by promoting consumer understanding of risk. Further, as availability of bio functional foods is becoming crucial in wake of the current situation, it is duly being looked at by the Food Authority. FSSAI is also working with the Ministry of Ayush on creating a new category called Ayurveda Aahaar to utilize the wisdom of Ayurveda in making healthy food choices available to people."

**Dr. S. Ayyappan, Chairperson- Scientific Committee, Food Safety and Standards Authority of India (FSSAI)** said that "Development of a good data architectural setup addressing risk management, risk assessment and traceability at the primary production level will help define the certification schemes, shared facilities and robust communication system for a safer food safety environment"

Mr Sudhir Sitapati Co-Chairman, CII National Committee on Food Processing Industries & Executive Director, Foods & Refreshment Hindustan Unilever Ltd said "Lot of work was

done on building capacity by FSSAI and efforts made by industry, there is a need to focus now on the output KPIs to track progress." He further laid emphasis on expanding horizonal standards to ensure food safety and quality and integrating the supply chain approach. He said "For a robust scientific standard setting approach and limits there is a need to establish an independent data collection centre to contribute towards same and CII will work with Ministry of food processing on this"

**Mr Deepak Iyer, President, Mondelez India** further added "Usage of renewable sources for energy, water conservation for plantation, and plastic recycling are paving the path for sustainable food ecosystems and guiding the standards and regulation to cover the entire supply chain"

The next session was focused on "Digitization of the Food Safety and Regulatory Ecosystem for - building resilient, transparent, trustworthy sustainable frameworks" this session discussion highlighted that current focus is on creating a resilient and transparent food regulatory system. IT enabled systems with Data Driven policy, risk-based implementation, regulatory impact assessment and delivery of services to the industry will be the key going forward. Also with the onset of e-commerce across food supply chain, new regulations and guidelines are being developed across the countries to expand the current landscape of regulatory framework to accommodate the different e-commerce business models Asia taking the lead.

There were additional Technical sessions conducted on - Advancement in Food Testing Technologies and role in transforming the Food Industry, Innovative Food Contact Materials with focus on recycled packaging and Risk Mitigation and a panel discussion on Leveraging Innovation in Food Safety for nutrition and Wellness Foods.

The summit had attracted a wider participation of eminent National and International speakers from Industry, Government and Food Supply Chain. Some of the speakers were Mr Dave Chairperson, CII- SKA & Former Chairperson CODEX; Dr Shobhit Jain ,Executive Director, FSSAI; Ms YiFan Jiang Head- Regulatory & Food Safety, Food Industry Asia; Mr John Southwell Counsellor (Agriculture), Australian High Commission, New Delhi; Ms Smita Murthy, FSSC 22000, India Representative, Dr Sanu Jacob, Director – FSSAI, Dr Sundaram Palaniswamy, Workflows Solutions Manager (Asia Pacific), Merck Life Science Pvt Ltd, Dr Kaushik Banerjee Principal Scientist-National Research Centre for Grapes, Chairman India Section AOAC International; Professor Alok Dhawan Director Centre of Biomedical Research Lucknow; Dr Baldev Raj, Scientific panel member in Packaging, FSSAI, Senior Principal Scientist (Rtd.), Food Packaging Technology, CFTRI, Mysuru; Dr Gaurav Madhu Joint Director and Regional Head; Indian Institute of Packaging, Hyderabad; Dr Lionel Spack; Senior Expert: Food Contact; Nestle Institute of Packaging Sciences – Switzerland; Mr Manoj Mishra Director, Ball Beverage Packaging India Pvt Ltd.

The event was attended by Food Safety & Quality professionals, Food Industry professionals, Academia and more.