

18th Food Safety Quality and Regulatory Summit

Inclusive Improvements and Innovations towards Food System Transformation

1000 - 1730 Hrs (IST) | 0630 - 1400 (CET), 16 June 2023, New Delhi

Programme Overview

The food systems approach is gaining momentum as an ideal way of providing nutritious, affordable and sustainable food to an ever-increasing global population. Efficient and effective food systems is needed to achieve the Sustainable Development Goals (SDGs) by 2030 through an integrated approach. Food safety is a critical component in transforming Food systems and therefore relevant to various SDGs.

From the food safety view, its critical to strengthen the Food Safety Control Ecosystem through comprehensive regulatory approaches for robust standards & improved nutritional outcomes efficient analytical capability, scientific and technology-oriented advancements, enabling appropriate backward linkages to improve production practices and monitoring & surveillance measures.

As India assumes the G20 presidency, it has a huge opportunity to call on the global leadership to foster international cooperation in integrating “Food System Transformation” as an area in the G20 mandate. The Confederation of Indian Industry (CII) is the Secretariat for the Business 20 (B20) Engagement Group in the G20 under India's Presidency. Holding the B20 Secretariat, CII is uniquely positioned to further scale these efforts and is working very closely with the business fraternity to ensure that we leverage this opportunity to set a progressive agenda for the B20.

As the B20 secretariat, CII proposes to organize the 18th Food Safety, Quality & Regulatory Summit, envisaged to provide a collaborative platform to deliberate on action areas for an “***Inclusive Improvements and Innovations towards Food Systems Transformation***” with leading global experts and regulators.

Objectives are to: -

1. Engage industry stakeholders in G20 countries to shape the future of food systems.
2. Sharing Best Practices, cutting edge tools and technologies on food safety, scientific and evidence-based data sharing for risk assessment & analysis and
3. Build and support collaborative networks and partnerships for strengthening global efforts towards food safety, quality & regulatory ecosystem.

Registration: 0930 - 1000 Hrs (IST) | 0600 - 0630 Hrs (CET)

Inaugural Session: 1000 - 1100 Hrs (IST) | 0630 - 0730 Hrs (CET)

Technical Session I: 1130 - 1300 Hrs (IST) | 0800 – 0930 Hrs (CET)

Advancements in Food Sampling & Analysis: Fail-safe, Precision and AI based Technologies for Rapid Detection of Contaminants in Food & Beverage

Increased consumer demand for safe foods with consistent quality necessitate rapid, effective, and scalable technologies. Advanced detection platforms combining accurate identification of microbial pathogens and non-microbial contaminants can assure faster and better risk assessment and safety for consumers. Food quality 4.0 incorporates rapid detection systems for food contaminants. Integrated appropriately with digitization covering Artificial Intelligence (AI) based prediction systems, data analytics, machine learning IoT and others can ensure rapid detection of contaminants in foods while assuring efficiency and accuracy with timely information to consumers. Additionally, the evolution of 3D imprinting as an important tool for creating and delivering food with uncompromised quality is expected to provide endless opportunities in designing & developing foods with fail safe precision. Such combined approaches using molecular imprinting, rapid detection of food contaminants and digital innovations can lead to rapid automated solutions for food quality and safety. This session will present potential areas of application of such technologies and their significant impact on food safety and quality.

Proposed Presentation Topics:

- Scientific evaluation of defining levels of contaminants and residues in food
- AI based Innovations for food safety with special focus on Millets.
- Innovations in rapid detection of non-microbial food contaminants
- Delivering traditional and newer foods with consistent quality using 3D imprinting.

Proposed Panel discussion:

- Fail-safe, Precision and AI based Technologies for Rapid Detection of Contaminants in Food & Beverage.
 - Rapid Food contaminant Analytics for Millets, Plant based proteins and 3D imprinted Foods.
 - And others
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Technical Session II: 1345 - 1550 Hrs (IST) | 1015 – 1220 Hrs (CET)

Food Safety and Quality considerations for Sustainable Production - Tools and Techniques: Food Safety, Quality and Production of Laboratory grown and Plant-based Protein Alternatives- Access to Nutritious Food for All

Laboratory grown /cell line cultured meat, plants resources and microorganisms are currently considered as alternatives to animal protein. Such alternate proteins are crucial for building a resilient food system by contributing to regenerative agriculture practices and economic growth. Optimal exploitation of alternate proteins must be based on adequate technological inputs, safety and consumer acceptability of such products. This session will elaborate on the technical prospects, safety and consumer acceptability of lab grown proteins, plant resources and others while highlighting innovations and a global blueprint for the Way Forward.

Proposed Presentation Topics:

- Plant based proteins: current scenario, consumer acceptability and future.
- Cultured proteins: Technological prospects, Food safety, regulatory challenges and opportunities
- Industry / Academia case study presentation (Algae as the gen-next protein)

Proposed Panel discussion:

- Food Safety, Quality and Processing considerations in Innovative Algae and plant-based alternatives as high energy and safe products and laboratory grown protein products.

Technical Session III: 1600 - 1700 Hrs (IST) | 1230 – 1330 Hrs (CET)

Risk Assessment Approaches: Emerging Regulatory Framework for Addressing Macro and Micronutrient Deficiencies

Micro and Macro nutrients are the building blocks. The levels of these nutrients are important from both efficacy and safety perspective. Safe and efficacious levels vary and depends on multiple factors e.g., physical activity, geographical distribution of population etc. However, harmonized, and comprehensive regulatory framework is a prerequisite for sustainable business growth.

Additionally, Countries around the world have been implementing public health interventions to provide micro and macro nutrients. There is a concern that the cumulative micro/macro nutrient contribution of coexisting programs, when targeting the same population, may exceed their safe levels of intake. So, a regulatory framework for coexisting micro/macro nutrient interventions should be comprehensive, accounting for all micronutrient sources and including regulatory provisions for coordination among programs.

This session provides insights on regulatory framework around Micro/Macro nutrients in India and a few other countries. How industries are leveraging the conducive ecosystem for innovations and growth.

Proposed Presentation Topics:

- Emerging Regulatory framework for addressing macro and micronutrient deficiencies.

Leadership Speak: 1700 - 1730 Hrs (IST) | 1330 – 1400 Hrs (CET)

Industry Vision: *Strengthening a Sustainable, Inclusive and Healthy Food System.*

This session will deliberate on how the industry perceives the missing links in food safety, quality, and regulatory approaches for strengthening the food system. Actionable innovative ideas for leveraging preventive approaches will be explored to address these in terms of sustainability and inclusiveness.