19th Food Safety Quality and Regulatory Summit

Smart and Environment friendly Solutions for Future Ready Food Systems

1000 - 1700 Hrs (IST) | 0630 – 1330 Hrs (CET), 25th February 2025, New Delhi

Inaugural Session
1000 – 1100 hrs (IST) I 0530-0630 hrs (CET)

This inaugural session brings together leaders to discuss and inspire action towards reshaping the food systems and setting a roadmap for Inclusive Improvements and Innovations towards Food System Transformation.

Smart and Environment friendly Food quality and Safety measures are intrinsically linked to the ways we grow the raw material, manufacture and distribute it. Green processes, field deployable and Smart technologies for precise, rapid detection methods can lead to effective food systems to achieve holistic development across the key pillars for people, prosperity and planet. For achieving this, focusing on green food processing, incorporating readily deployable and smart detection technologies are essential for the food supply chain.

This inaugural session brings together acclaimed leaders to deliberate and inspire action for leveraging the food ecosystem by setting a roadmap for the above for accelerating Improvements in the Food and Agricultural Sector.

Time IST (hrs)	Time CET		
1000-1005	0530-0535	Welcome Remarks	**Dr Kavery Ganguly** Principal Lead CII's Food and Agriculture Centre of Excellence (FACE)
1005-1015	0535–0545	Address – Setting theme of the Summit	**Mr Piruz Khambatta** Chairman, CII Food Safety Awards Committee & Chairman & Managing Director Rasna International
1015-1030	0545-0600	Address	**Mr Allan Azegele*** Chairperson CODEX
1030-1040	0600 - 0610	Address	**Mr Takayuki Hagiwara*** FAO India Representative
1040 -1055	0610 – 0625	Keynote Address by Chief Guest	**Mr G. Kamala Vardhana Rao** Chief Executive Officer Food Safety Standards Authority of India

1055-1100	0625 – 0630	Concluding Remarks	**Dr Nimish Shah** Chairman, CII Expert Group on Food Safety & Quality

Tea Break: 1100-1130 hrs

Panel Discussion I 1130 – 1300 hrs
Smart Innovations and Science-led Approaches for Addressing Residues & Contaminants in Food

Food systems, on account of agricultural practices, soil conditions and quality of water used on farms, often end up having residues of undesirable substances. While further processing may reduce or change their levels, it is crucial to detect, estimate and control these substances from contaminating food commodities.

Modern smart farm technologies are making it feasible to precision dose and ensure targeted delivery of plant protection chemicals such that post-harvest residues in food commodities is minimized. Such technologies also address the occupational safety of farmers engaged in application of plant protection and plant growth chemicals as well as the environmental burden resulting due to aerosolization and on the soil.

With smart technologies, it is also becoming feasible to detect and estimate the levels of contaminants, rapidly and in real-time, making it feasible to monitor the commodity at farm level.

With technical progress in analytical capability, equally, it is increasingly feasible to detect very minute trace of contaminants. While this can serve as useful data, it often results in a zero-tolerance approach for contaminants, resulting in unrealistic limit of quantification-based residue limits. This approach puts immense pressures on farmers, who for their livelihoods, need to ensure meaningful productivity of the food commodities. Science and risk-based approaches, consider aspects related to exposure (food consumed) and acceptable daily intake (tolerance) to contaminants and ensure human safety without compromising food safety.

In this session we will deliberate on smart farm technologies, on-site analytical smart methods and science-based safety of contaminants.

Time IST (hrs)	**Time CET (hrs)**		
1130 – 1140	0700 – 0710	Introduction and Context setting - Chair & Moderator	**Mr Piruz Khambatta** Chairman, CII Food Safety Awards Committee & Chairman & Managing Director Rasna International
1140 – 1150	0710 – 0720	Address	**Dr Alka Rao*** Executive Director FSSAI
1150 – 1200	0720 - 0730	Special Address	**Shri Muktanand Agrawal, IAS***

			Joint Secretary -Plant protection Dept of Agriculture & Farmers Welfare, Ministry of Agriculture
1200 – 1210	0730 – 0740	Special Address Global Food Safety & Regulatory Landscape: Driving the Impact Together	**Mr Allan Azegele** Chairperson CODEX
1210 – 1300	0740 – 0830	CEO Panel Discussion: *Green and Smart Innovations for addressing Contaminant Residues in Food*	**<u>Moderator</u>** Mr Piruz Khambatta **<u>Panelists</u>** Mr Manish Muley, CEO, Frigorifico Allana Private Limited Mr Sashi Ranjan, MD, Danone Mr Chakradhar Gade, Country Delight Dr S P Vasireddi, Executive Chairman, Vimta Labs Mr Sanjay Singhal*, CEO, Wagh Bakri Tea Group
1300 – 1305	0830 – 0835	Vote of Thanks	

Lunch Break: 1300 – 1400 hrs

Plenary Session I: 1400 – 1500 hrs: Enhancing India's Food Safety Performance through Public Private Partnerships

While exemplary endeavors contribute towards food safety training, data sharing, compliance and others to effectively operationalize the national food safety management system, ensuring objectives such as regulatory streamlining, stakeholder engagement, incentives, sustainable financing, leadership, advocacy public awareness and capacity building in an inclusive manner can strengthen food safety system in enhancing performance. By creating a strong and sustainable PPP model, regulators, food testing laboratories and Industries can collaborate with substantial benefits for both domestic and international trade in foods, enhanced food control systems and accelerate developmental goals. This session will aim to bring together experts in this area to champion a viable PPP roadmap in the food testing ecosystem for the nation.

Time IST (hrs)	**Time CET (hrs)**		
1400–1405	0930–0935	Welcome Remarks	**Dr Nimish Shah** Chairman, CII Expert Group on Food Safety & Quality
1405–1415	0935–0945	Keynote Address: FSSAI initiatives towards strengthening State Food Safety Index	**Inoshi Sharma** Executive Director FSSAI
1415–1422	0945–0952	Presentation on: ***Exemplary Performance of Kerala on Food Testing Infrastructure & Surveillance (Food Safety on Wheels)***	**Smt. Afsana Perveen, IAS** Commissioner of Food Safety for Kerala
1422–1442	0952–1012	Panel Discussion on ***Vision to Enhance Future Ready Food Safety Performance in States***	**Commissioners, State FDAs** Tamil Nadu Goa West Bengal Jammu & Kashmir
1442–1452	1012–1022	Q/A	
1452–1500	1022–1030	Vote of Thanks	CII

Technical Session II:1500 – 1630 hrs

New Dimensions to Food Preservation and Packaging Techniques

The food preservation and packaging industry has undergone paradigm shift in the past few years, driven by advancements in technologies, regulatory scenario, and the buying preferences of sustainability conscious consumers. Given the threat microplastics on human health, it is crucial to prioritize food safety and implement stringent regulations to control plastic usage through proper management.

Technological innovations have led to alternative eco-friendly food-grade packaging materials can help transition from conventional plastics thus ensuring reduced levels of microplastic/nanoplastic contamination. Recent advancements in packaging ensure preservation, loss, and waste of food through nanotechnological / enzyme-based interventions in conjunction with alternate packaging material.

This session will bring together global experts from government, industry, regulatory bodies, and scientific institutions around the world to convene and discuss innovations in packaging directed towards preservation & sustainability, current regulations, and other emerging priorities for creating a green food supply chain holistically

Time IST (hrs)	**Time CET (hrs)**		
1510 - 1520	1040–1050	Introduction and Context setting	**Dr Nandini Kumar** Senior Consultant CII-ITC Centre of Excellence for Sustainable Development
1520 – 1535	1050–1105	**Special Address:** The health and environmental consequences of currently used packaging material for foods	**Dr Vimal Katiyar** Member, FSSAI Panel on Packaging & Dean (R&D) & Professor IIT – Guwahati
1535 – 1545	1105–1115	**Address**: How Standards on traceability are driving smart & sustainable food packaging solutions	**Mr Bijoy Peter** General Manager – Standards & Tech, GS1 India
1545 – 1615	1115–1145	**Panel discussion:** Challenges & Opportunities for New Generation Food Packaging- Technology & Regulations	**Moderator** **Dr Nandini Kumar** **Panelists:** **Mr Cassio Simoes** MD, South Asia Tetra Pak **Mr Mani Vajipey** Co-Founder & CEO Banyan Nation & Member, India Plastic Pact Initiative **Mr Manish Jain**

			Founder & MD Cilicant Pvt Ltd **Dr Badal Dewangan** Joint Director Indian Institute of Packaging
1620 – 1625	**1150–1155**	Vote of Thanks	CII FACE

Parallel Master Class 1: 1400 - 1520 hrs
Field Deployable Advanced analytical instrumentation for testing High-risk Food borne pathogens

Current food pathogen testing programs can be time and resource-consuming, requiring significant investments in capital and human resources. Employing cutting edge testing field deployable systems can significantly reduce the time and resources that are needed to detect hazards. For High-risk food borne pathogens, thus reducing the potential for food contamination. handheld or field deployable device that can detect food borne pathogens, the food safety system can be constantly evaluated (through IoT enabled processes) and adjusted to identify the overall pathogen load. Besides, field deployable, rapid, sensitive, and specific testing methodologies are a priority for food industries to better protect individuals, provide a safe food supply, and meet international standards for exports. Additional benefits for food industry include an increase in quantity of pathogen tests which is important for preventing the presence of high-risk pathogens and operationality in remote locations in thereby reducing risks for consumers. This session will deliberate on current applications of deployable food testing equipment's with leaders in analytical equipment's of the food industry.

Time IST (hrs)	**Time CET (hrs)**		
1400-1410	0940 – 0945	Welcome Remarks & Context Setting	CII FACE
1410-1420	0945-1000	**Special Address** Emerging analytical techniques for rapid detection of food contaminants	**Dr S.N Panda** Advisor, Food Safety & Standards Authority of India
1420-1430	1000 – 1015	Challenges of detecting high risk food borne pathogens	**Dr K.N Bhilegaonkar** Director, IVRI ICAR
1430-1440	1015 – 1025	Advanced deployable analytical instrumentation for rapid food testing.	**Dr. Padmakar Wagh** Associate Director & Technical Head, Waters
1440-1505	1025 – 1045	**Virtual Laboratory** High throughput Detection of Emerging contaminants in Food (PFAS and others)	**Dr Joanne Ho** Waters Pacific, Singapore
1505-1515	1045 – 1055	Q/A session	Experts
1515-1520	1055 – 1100	Vote of Thanks	CII FACE

1520 – Running Tea

Parallel Master Class 2 : 1520– 1640 hrs
Advances in Food Sensory Science (Hall 2)

Food Sensory science is pivotal for the development of food and beverages. It measures the flavor, texture and other sensory properties of food and consumer products for quality assurance, product development and optimization, alternative processing studies, packaging and storage as well as the physical characteristics of the senses. Sensory evaluation is a powerful tool in unraveling the flavor, texture, and overall sensory attributes of food. It provides valuable insights into consumer preferences, aids in product development, and ensures sensory excellence and consumer satisfaction

Growing consumers concerns on diet and health has led to an increase in demand for healthier products. However, developing these types of products, while preserving their sensory quality is very challenging. In this sense, the use of sensory science plays an important role in the development of healthier processed products.

Hence, this master class would highlight advances in the use of sensory science as a tool to assist the development of healthier processed products, strategies to improve the sensory quality and future perspectives. Additional the session would also will enlighten on concepts, advances and methods for conducting sensory analysis of foods & beverages.

Time IST (hrs)	**Time CET (hrs)**		
1520-1530	1045-1055	Welcome Address & Setting the context	**Dr. Eram Rao** Member- FSSAI Scientific panel on Sweets & Confectionary, Lead Expert & Sr Nutrition Consultant with EU on food Safety and Nutrition & Prof- Delhi University
1530-1545	1055-1110	Presentation: Flavors and their R&D	**Mr. Carlos Gomez** Sr. Director, CSI, Global Sensory DSM-firmenich, Paris
1545 - 1600	1110-1125	Presentation: Global Perspective	**Dr. Sean Taylor** Scientific Director, International Organization of the Flavor Industry
1600- 1610	1125-1135	Presentation: Technological Advancements in Sensory Science.	**Dr. Kavita Bhatnagar** Chief Executive Officer, Kanegrade Ingredients & Flavors Pvt Ltd.
1610- 1620	1135-1145	Case Study: Technological Advancements in Sensory Science.	**Mr. Tom Whitehead** Intellegens
1620- 1630	1145- 1155	Address: Evolving Scientific and Regulatory Landscape on Flavours	**Dr. Kavitha Ramaswamy** Joint Director, Science & Standards, Food Safety & Standards Authority of India (FSSAI)
1630- 1640	1155 -1205	Q/A session	
1640- 1645	1205-1210	Closing Remarks & Vote of Thanks	**Dr. Eram Rao**

Master Class 3: 1645-1730 hrs- Live Demonstrations on Rapid, *In situ* detection systems for food contaminants

1645 – 1655	1200 - 1205	Introduction and Context setting	CII
1655 - 1730	1205 -12:40	**Individual presentations & Demonstrations** Rapid detection systems of food contaminants in the food supply chain	**Experts** from Neogen, Biochain, Sciex
1730 – 1735	1240 – 12:45	Vote of Thanks	CII FACE

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