



# INDIA'S 1<sup>st</sup> VIRTUAL PROCESSED FOOD R&D EXPO 2 0 2 1

20-22 January, 2021  
 FICCI BIKE Platform

## POST EVENT REPORT



# Content & Coverage

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## About Ministry of Food Processing Industries

The Ministry of Food Processing Industries (MOFPI) is a ministry of the Government of India responsible for formulation and administration of the rules and regulations and laws relating to food processing in India. The ministry was set up in the year 1988, with a view to develop a strong and vibrant food processing industry, to create increased employment in rural sector and enable farmers to reap the benefits of modern technology and to create a surplus for exports and stimulating demand for processed food.

The ministry is currently headed by **Shri Narendra Singh Tomar** Cabinet Minister who is also the Minister of Agriculture & Farmers Welfare and Minister of Rural Development.

## About Federation of Indian Chambers of Commerce & Industry (FICCI)

Established in 1927, FICCI is the largest and oldest apex business organisation in India. Its history is closely interwoven with India's struggle for independence, its industrialisation, and its emergence as one of the most rapidly growing global economies.

A non-government, not-for-profit organisation, FICCI is the voice of India's business and industry. From influencing policy to encouraging debate, engaging with policy makers and civil society, FICCI articulates the views and concerns of industry. It serves its members from the Indian private and public corporate sectors and multinational companies, drawing its strength from diverse regional chambers of commerce and industry across states, reaching out to over 2,50,000 companies. FICCI provides a platform for networking and consensus building within and across sectors and is the first port of call for Indian industry, policy makers and the international business community.

## Executive Event Summary

The Ministry of Food Processing Industries organized India's First Virtual Processed Food R&D Expo 2021 from 20th to 22nd January 2021 for showcasing the outcomes of R&D Projects supported by the Ministry of premier Food Technology Institutions of India. The **Federation of Indian Chambers of Commerce & Industry (FICCI)** was the National Event partner for this Virtual event.

Research and Development in processed food sector is an important area where focused attention is required, as it leads to improved trade, production, quality, consumer safety and public health. Recognizing this, the focus areas of this event comprised of **virtual showcasing 71 research projects and technologies across following five distinct halls in the Exhibition Pavilion.**



For the first time a platform was envisaged to present the information on products, processing and technology development as well as latest trends in innovations by Food Technology Institutions of the country different Food Technology development Institutes of the country like **NIFTEM, IIFPT, CFTRI, ICAR, IIT's** and many more. **The Research & Development Portal of Ministry of Food Processing Industries developed in association with NIFTEM was also launched on 20<sup>th</sup> January, 2021 by Shri Rameswar Teli, Minister of State, MOFPI.** Research & Development Portal of MoFPI presents the outcomes of the R&D works of the various Institutes involved in Food Processing and Value Addition in India.

The three day event witnessed encouraging participation from nearly **2900+ delegates** both from India and abroad across different segments like Food Processing and Packaging Industry players, Policy Makers & development partners, Food start-ups and innovators, Academia & Research Institutions and many more.

Informative webinars and panel discussions on latest trends, innovation, research and development in Food Sector comprising speakers from Government Bodies & Institutions, policymakers, Business Leaders and Academic Institutions were also held in the Auditorium during the three days of the event. The sessions were also streamed live on FICCI's YouTube channels and witnessed encouraging response from the participants.

### **About Research & Development in Food Processing Industry:**

Food Processing Industry is one of the most crucial sectors in India linking the agriculture sector to the industrial segment of the economy and is expected to expand at a compound annual growth rate (CAGR) of **11.5%** in upcoming financial years.

### **Estimated Industry Value (FY 2023) - INR 15,971.9 billion**

A meagre 1% growth rate in food processing industries will lead to 5 lakh direct and 15 lakh indirect employments. One of the most important areas in processed food that needs focused attention is Research and Development (R&D), as it leads to improved trade, production, quality, consumer safety and public health. There is a need for up-gradation of processing, handling, packaging, as well as storage and distribution technologies for all major processed food products, in order to meet domestic & international food standards & regulations.

The Ministry of Food Processing Industries has been promoting R&D work in food processing sector by implementing a scheme for Research and Development, a component of the larger scheme for Human Resource and Institutions under the aegis of PM Kisan SAMPADA Yojana. The PM Kisan SAMPADA Yojana is a comprehensive scheme, within which the Ministry of Food Processing Industries has been extending financial assistance to undertake demand driven R&D work for the benefit of food processing industry.

The R&D scheme as part of Pradhan Mantri Kisan Sampada Yojana (PMKSY) is implemented directly by Ministry with an allocation of Rs. 50.00 Crore to meet the committed liability and take up 100 new R&D projects. Apart from this there are two Institute under the administrative control of this Ministry viz NIFTEM and IIFPT who are also undertaking various R&D projects in this sector.

The objective of the scheme is that the end product/outcome/findings of R&D work should benefit food processing industry in terms of product and process development, efficient technologies, improved packaging, value addition etc. All Universities, IITs, Central/ State Government Institutions, Government Funded Organizations, R&D laboratories and CSIR recognized R&D Units in private sector are eligible. Association of an industrial partner is essential for R&D projects as technologies so developed need to be commercialized by the industrial partner. Proposals received are evaluated by an Expert Committee.

So far 259 R&D projects have been sanctioned to various Universities/Institutes. Out of this 196 projects have been completed and 63 projects are on-going.

A total of 59 projects (35 in 2018-19, 11 in 2019-20 and 13 in 2020-21) have been approved under PMKSY with total approved grant-in-aid of Rs. 21.93 Crores.

15 patents have been filed or are in process for the R&D projects. Further, 43 new technologies have been developed and transferred to 28 industries and 246 research papers have been published under R&D scheme assisted projects.

For the first time a virtual exhibition was envisaged by the Ministry for showcasing the outcomes of R&D projects of various Universities/Institutes funded under R&D scheme. The Virtual Exhibition showcases the outcomes of 70+ Research Projects and Innovations in Food Processing Sector by premier Food Technology Institutions of India like NIFTEM, IIFPT, CFTRI, ICAR, IIT's etc.

Ministry has been undertaking promotional activities from time to time in different parts of the country for promoting the schemes, besides uploading details on Ministry website – mofpi.nic.in. Further, a R&D portal (<http://fte.niftem.ac.in>) has been developed through the National Institute of Food Technology, Entrepreneurship & Management (NIFTEM), Kundli, Sonapat, Haryana to disseminate information relating to research & development work in the food processing sector which was also be launched in this event.

Research & Development Portal developed through NIFTEM, Kundli, Sonapat, Haryana is a Comprehensive Repository of India's R&D works on Food processing technologies and Value addition. The R &D Portal is an initiative of Ministry of Food Processing Industries (MOFPI) envisaged to present the information on products, processes and technology development as well as latest innovations by different Food Technology development Institutes of the country.

The website provides easy and wider access to all categories of users such as entrepreneurs, industry, promoters, consumers, researchers, students and many more. Also it offers an important feature to Discover the Product, Process technology, Machinery and R&D Centres in Indian Food Sector across ten distinct sectors namely Food Grains, Pulses and Oil Seeds, Millets, Fruits, Vegetables, Spices and Plantation Crops, Dairy, Meat, Fish, Honey and other crops. The website is expected to bridge the gap between the recognized food processing institutes/government organizations and the information/technology seekers. The process will thus lead to provide technological solutions to existing problems of food processing sector and to enhance the sectors growth, food production and quality, consumers' safety, public health and trade.

### **About Virtual Processed Food Research & Development EXPO 2021:**

The Ministry of Food Processing Industries (MoFPI), Government of India organized India's 1<sup>st</sup> Virtual Processed Food Research & Development EXPO 2021 (VPFRDE) for showcasing Research & Development and Innovation in the field of Food Processing Sector by premier Food Technology Academic Institutions of India from 20<sup>th</sup> to 22<sup>nd</sup> January 2021.

The platform was envisaged to present the information on products, processing and technology development as well as latest trends in innovations by Food Technology Institutions of the country different Food Technology development Institutes of the country.

### **Key Objective behind piloting the Three Day Show of the Virtual EXPO:**

- Development of a Virtual Platform for creating awareness and do promotions of R&D Technologies and Projects developed by premier Food Technology Development Institutes of India
- To Provide platform for organising informative webinars and panel discussion on latest trends, innovation, research and development in Food Sector comprising speakers from Government Bodies & Institutions, policymakers, Business Leaders and Academic Institutions
- To bridge the gap between Food Industry and Academia by organising B2B meetings between the Food Industry & premier Food Technology Development Institutes of India
- To provide opportunity to explore and learn about technological solutions to existing problems of Food Processing Industry in India
- To provide opportunity to have first-hand experience about latest innovations, technologies and explore new areas for research and collaborations with different Food Technology Development Institutes of India

The Expo was an immersive interactive platform designed to maximize Networking efforts through one-to-one audio/video calls, informative materials like e-brochures, visiting cards or any other documents showcased digitally through virtual booth.

***The Virtual Expo kicked off with the Inaugural Session on 20<sup>th</sup> January, 2021 by Shri Rameshwar Teli, Minister of State, Ministry of Food Processing Industries.***

# Glimpses of the Virtual EXPO Platform



आयुष संस्कार उद्योग प्रसारण  
MINISTRY OF  
FOOD PROCESSING INDUSTRIES

MOFPI FICCI NIFTEM

Home Menu



The R&D portal is a repository of various technologies developed by leading research institutions of the country in food processing and value addition. The portal will definitely help food processing industry in commercializing research outputs for benefit of public at large.

Shri Narendra Singh Tomar  
Minister of Rural Development, Agriculture and PM, Panchayati Raj and Food Processing Industries



The R&D portal brings innovative technologies developed by various institutions of the country in food processing sector on a single platform. This will facilitate increased collaboration between industry and institutions.

Shri Ramswar Tall  
Minister of State of Food Processing Industries

**Research & Development Portal**

Repository of the country's R&D works on Food processing technologies and Value addition

**Inaugural Session Videos**

**Lamp Lightening:**  
<https://tinyurl.com/94ay3hs6>

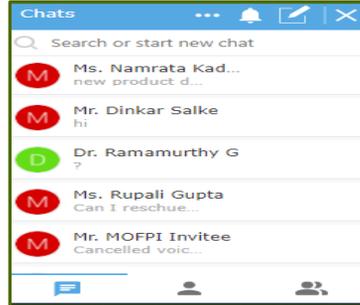
**Launch of Virtual EXPO & MOFPI- NIFTEM R&D Portal:**  
<https://tinyurl.com/15g6ssew>

# Key Features Made Available For the Three Day Event

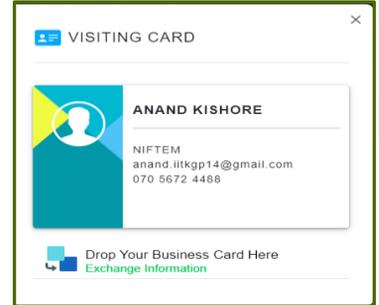
## Agenda of Programme & Helpline No's at Information Desk



## Live Chat



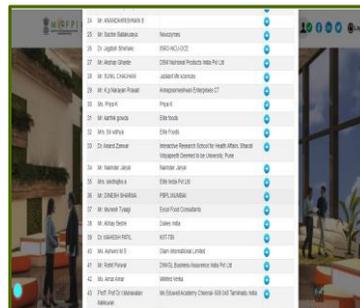
## Visiting Card Information



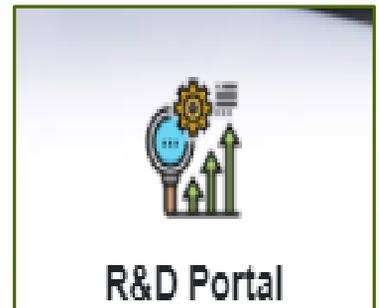
## One Click Tab for MOFPI Videos Link



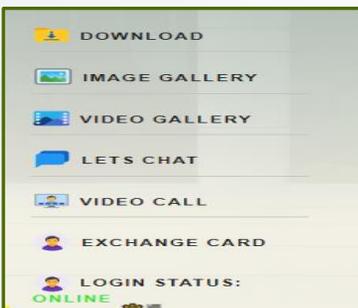
## Delegate List in Networking Lounge



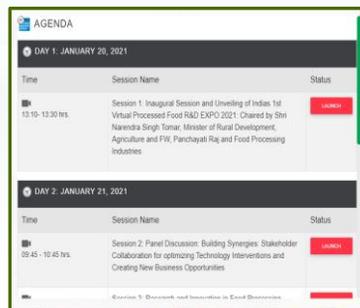
## One Click Tab for R&D Portal



## User Friendly Chat & Video Call Options at Stall



## Ease to View Sessions in One Go



## 24\*7 Technical Support



## Key Achievements:

### Delegate Activity Snapshot

2939+

Registrations Received

503+

Focussed B2B Meetings

4984+

Total No of Visits to the Exhibition Stalls

2159

Document Downloads

297+

Total No of Cards Exchanged during 3 day event

403

Images Downloaded

2742+

Footfall for 6 Sessions in Auditorium

142

Times Stall videos played during 3 day Event

2

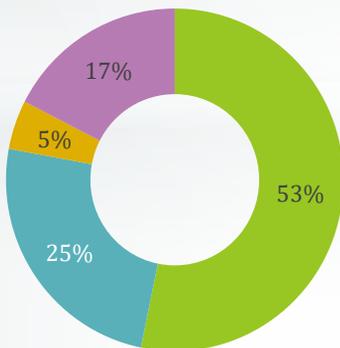
Technology Transfers under Pipeline

1752+

Total No of YouTube Views:

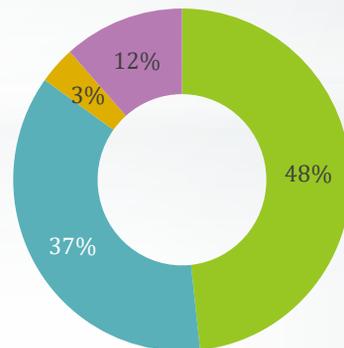
### Delegate Metrics

Delegate Profile



Industry Startups Government Academia

B2B Meetings Delegate Profile



Industry Startups Government Academia

### Session 1:

### Inaugural Session and Unveiling of India's 1st Virtual Processed Food R&D EXPO 2021 20 January 2021| 01:10-01:30 PM

#### Session Highlights:

- The Virtual Event was inaugurated by Shri Rameswar Teli, MoS, Food Processing Industries, Govt of India, wherein he recognised that a well-developed food processing sector with a higher level of processing helps to reduce wastage, improvise value addition, encourage crop diversification, ensure better RoI for farmers, boost employment along with growth in export earnings.
- The MoFPI portal on the Food R&D projects 2021 was also launched at this event. This portal presents the outcomes of the R&D works of various institutes involved in food processing and value addition in India. The portal has facilities to explore technological solutions in the form of food product, process and technology and food processing machinery and will also serve as the repository of innovations and technical solutions.

#### Key Speakers:

- **Shri Rameswar Teli**, MoS, Food Processing Industries, Govt of India
- **Ms Pushpa Subrahmanyam**, Secretary, MoFPI
- **Mr Hemant Malik**, Chair- FICCI Food Processing Committee, and CEO-Food Division, ITC Limited
- **Mr Mohit Anand**, Co-Chair- Food Processing Committee, FICCI and Managing Director, Kellogg India & South Asia
- The inaugural session saw huge participation of **1700+ participants** from various Industries, consultants, food industry experts, academicians and government officials in the Auditorium Hall of the Platform. The session was also streamed live on FICCI's YouTube channel: <https://youtu.be/0agQ89R1Wrk>
- Deliberations during the seminar were more elaborative around the imminent role played by Research & Development in the Food Processing Sector. The session highlighted that the R&D work for developing food item and packaged food in India will work towards not only extending shelf life but also towards improving nutritional attributes in food items.
- This virtual engagement between the industry and the academia has result in a business matchmaking which was the end objective of the convention as also highlighted during the inaugural session.

# Glimpses from Session 1:



**Session Highlights:**

- The deliberations during the panel discussions highlighted the important role played by three major stakeholders in the development of Food Processing Sector in India namely the Government of India, Industry and the Academia.
- The discussions evolved around identifying the issues that needs to be addressed for forging alliance between the Academia and the Food Industry.
- The session witnessed the speakers from all the three major stakeholders i.e. Government, Food Processing Industry and the Academia.

**Key Speakers:**

- **Shri. Atul Saxena, Joint Secretary, MoFPI, GoI**
- **Dr. Chindi Vasudevappa Vice - Chancellor, NIFTEM**
- **Dr. C. Anandharamakrishnan Director, IIFPT**
- **Dr. Jasvir Singh, Regulatory, Scientific and Government Affairs Leader - South Asia, Dupont Nutrition & Health**
- **Mr. Krishna Joshi, Head- Regulatory Affairs, ITC limited**
  
- The session saw huge participation of **1100+ participants** from various food industries, consultants, food R&D experts, academicians, students and government officials in the Auditorium Hall of the Platform. This session was also streamed live on FICCI's YouTube channel: <https://youtu.be/IYtwazpVmZ8>
  
- The deliberations identified few barrier and solutions which needs to be addressed for building collaborations by all the stakeholders hovering around:
  - ✓ Need to have good understanding about consumer demand, market and the marketing strategy to establish link for Research & Innovation with the Industry requirements
  - ✓ Smoothen out the difference in terminologies used by Industry and Academia so that understanding levels are same at both the levels
  - ✓ Need to respect and acknowledge the cultural differences between the industry and the academia
  - ✓ Need to develop Global Benchmarks for the Indian Institutions to make them at part with their internationals counter parts
  - ✓ Requirement of hard-core research wing the Academic Institutes along with Establishment of a Intermediate Technical Cell / Technology Incubation Centre with mentors from Industry to create strong foundation of R&D work in food sector of India
  - ✓ Requirement of Impact Analysis and Cost Effectiveness based Indexing Method to access the new R&D Projects and facilitate their progress.

## Glimpses from Session 2:



**Session Highlights:**

- The deliberations during the panel discussion touched the important issues that needs to be addressed for expanding the food processing capacity of India by leveraging research and innovation knowledge base between the Food Industry and academia.
- The session witnessed the eminent speakers from the major stakeholders i.e. Government Research Institutes and the Food Processing Industry.

**Key Speakers:**

- **Dr. A. K. Srivastava, Member, Agriculture Scientist Recruitment Board (ASRB)**
- **Mr. Simon A. Chief Manager (Product Innovation) Tata Global Beverages Ltd**
- **Dr. Saiprasad Gandra, Principal Scientist, Corp R&D, ITC Limited**
- **Mr. Shaminder Singh, Director, R&D, Pepsico India**
- **Dr. Ravi Shankar C. N Director ICAR – CIFT Cochin**
- **Ms. Rinka Banerjee, Founder & Director, Thinking Forks Consulting**
- The session saw huge participation of **1000+ participants** from various Industries, consultants, food industry experts, academicians and government officials in the Auditorium Hall of the Platform. This session was also streamed live on FICCI's YouTube channel <https://youtu.be/jrbOP670vgI>
- The deliberations identified key areas and their associated challenges which are driving the research and innovation in the food processing ecosystem to find solutions:
  - ✓ Need for health and nutrition based food to address the problem of malnutrition, nutritional gap, lifestyle diseases like diabetes, etc. and also to meet the varying consumer demands.
  - ✓ Sustainable Alternatives in packaging of food products, alternate crops etc.
  - ✓ Plant based diets and meat alternatives to increase nutritional aspects in vegetarian diets for consumers and meet consumer demands
  - ✓ Need for developing Food Processing Technologies which offer low carbon footprint not only in India but also at global level
  - ✓ Channelize focus on development of Waste to Wealth solutions in India where processing levels are very low and wastage levels are predominantly high
  - ✓ Innovations in technologies for increasing the per hectare yield of the farm outputs with focus on technologies producing more from less
  - ✓ Focus on increased development of low cost technologies as economical aspects are also very important from industry perspective
  - ✓ Focus on development of value addition products as per evolving consumption pattern of consumers and also work on innovative ways for creating consumer awareness on same.
  - ✓ Focus on Food Safety and Quality perspective at every single level of the food processing value chain.

### Glimpses from Session 3:



**Session Highlights:**

- The panel discussion touched the important issues that needs to be addressed for forging collaboration between the Academia and the Food Industry for the overall growth of the food processing sector in India
- The deliberations evolved around identifying the ways for reducing the employability gap, increasing skill development opportunities for students, development of incubation centres at research institutes for addressing the manpower requirements of the food processing industry in India to name a few.
- The session witnessed the speakers from Government Research Institutes and Food Processing Industry.

**Key Speakers:**

- **Dr. Prabhat Kumar Nema, Dean Research & Professor, NIFTEM**
- **Dr. Nachiket Kotwaliwale, Director, ICAR-CIPHET**
- **Dr. Ravi Shankar C. N Director ICAR – CIFT Cochin**
- **Mr. J.I.X. Antony, Vice President & Head-Olam International**
- **Prof. Rajeshwar S. Matche, Chief Scientist, CFTRI**
- **Prof. Jayant Modak, Professor, Dept. of Chemical Engineering, Indian Institute of Science**
- The session saw huge participation of **1000+** participants from various food industry experts, start-ups, consultants, academicians and government officials in the Auditorium Hall of the Platform. This session was also streamed live on FICCI's YouTube channel: <https://youtu.be/3r1YkGF5zk>
- The deliberations identified challenges for industry and academia interface for driving the research and innovation in the food processing ecosystem in future:
  - ✓ The nature of interface involves exchange of resources, sharing facilities along with sharing and exchange of database between the industry and the academia. This entire process needs to be seamless facilitate progress.
  - ✓ Type of Interface provided between the industry and the academia depends on the size of the industry which needs proper assessment before starting the interface dialogues.
  - ✓ Timeline constraint is one of the key areas which needs to be addressed before building the synergies and Accelerator Program by industry can be helpful in such cases.
  - ✓ Need to focus on seamless transfer of technologies from academia to industry

## Glimpses from Session 4:



**Session Highlights:**

- The deliberations during the panel discussion highlighted the important concept of zero waste management for minimising wastage in the food processing sector .
- The session witnessed the speakers from varied backgrounds namely the Ministry of Food Processing Industries, Government of India, Food Research Institutes and Food Processing Industry.

**Key Speakers:**

- **Dr. T.S.R. Murali, Founder & CEO, Urjita Food Business Consultant**
- **Mr. Kuntal Sensarma, Economic Advisor, Ministry of Food Processing Industries**
- **Ms. Vandana Singh, CEO, Indian Food Banking Network**
- **Mr. Ashok Anand, MD, Gopi Dehydrator P Ltd, HSIIDC Kundli Sonapat**
- **Dr. Suvrat Kumar Singh, Dept. of Food Process Engineering, SHUATS**
- **Mr. Vidut Mohan, Director, TakaChar**
  
- The session saw huge participation of **1200+** participants from various food industries, consultants, food industry experts, academicians and government officials in the Auditorium Hall of the Platform. This session was also streamed live on FICCI's YouTube channel: <https://youtu.be/PbrajAyX4FY>
- The speakers shared their perspective on the concept of zero waste management from their organisation perspective and the key learning's for the Indian Food Processing Sector.
- Some of the key pointers raised during the deliberations touches upon the following areas
  - The key initiatives and schemes launched by the Ministry of Food Processing Industries for addressing the challenges of wastage of food produce in India and reducing wastage of food includes setting up Cold Chain Projects, Agro Processing Clusters etc. across the country in last 5-6 years.
  - The concept of using surplus food produce available in the food processing plants being utilised to feed the vulnerable section of people in the society
  - The novel technology concept of converting waste biomass into solid fuel, fertilizer, and other specialty chemicals in a profitable way makes the economic use of this biomass and also reducing air pollution
  - Around 9-21% of the food products are not fit for processing in food processing plants can be considered as by-product and find applications in other areas. For example, Banana and Mango Peels can be used in other industries like pharma or fertilizer industries due to presence of phosphorus and magnesium in their peels respectively.

## Glimpses from Session 5:



### Session Highlights:

- The deliberations during the panel discussion highlighted the key points for ensuring sustainability for the food start-ups and also identified new ideas and trends can be looked into by start-ups in terms of transforming innovation.

### Key Speakers:

- **Dr. V Prakash, Former Director- CFTRI**
  - **Mr. Nitin Puri, Head- E Marketplace, Pioneering Ventures**
  - **Smt. Chaaya Nanjappa Founder & Partner, Nectar Fresh Pure Honey & Food Products**
  - **Dr. S. Uma, Director, ICAR- National Research Centre for Banana**
  - **Dr. Prabodh Halde, Head Regulatory, Marico India**
- 
- The session saw huge participation of **1200+** participants from various start-ups, entrepreneurs, food industry experts, consultants, academicians and government officials and students in the Auditorium Hall of the Platform. This session was also streamed live on FICCI's YouTube channel: <https://youtu.be/SBYDzIBO624>
  - The important areas where innovation is required from the perspective of start-ups and the ways to ensure the sustainability and success of start-ups were discussed in this session:
    - Innovation in Backward integration of food processing industry with agriculture which includes innovating harvest technologies, transportation system and clustering.
    - The new trends that have emerged due to the COVID-19 pandemic and the emerging business opportunities that can be looked into to innovate new products by start-ups.
    - In terms of processing techniques Primary and Secondary Processing Markets are saturated and start-ups can look forward to exploring methods of tertiary processing specially in case of fruits and vegetables produce and their by products.
    - The traditional knowledge can be combined with scientific knowledge and innovative marketing techniques to deliver new products in the market by the start-ups.

### Key Takeaways:

- Opportunity to initiate Start-up Mentorship Cell to train the new start-ups as well their mentors to guide them through the process with collaboration of Academia, Industry, Financial Institutions and FICCI.
- Single Window System/Common Platform to facilitate research information is made available to start-ups from knowledge repository Academic and Research Institutions.

## Glimpses from Session 6:



**Start-up ideas**

Personalised Nutrition	Safe /New Packaging	Cloud Kitchen	High Protein/Multigrain /cereal science
Organic, All Natural / Traditional Vegan	Plant base Meat	Traditional Foods	CONVENIENCE Food
E Platform foods	Green Products/Processed foods /healthy food	Food Equipment's	RTE, RTC, On the go foods
Exports	Intermediate Products	Ayurveda foods	Immunity foods Mental health
Home Cooked foods	Packed Vs Loose	Functional food, nutraceuticals	Cut Vegetables

The bottom bar shows participants: NP, PV, AF, and FICCI.

Dedicated Website [www.vfrde.in](http://www.vfrde.in) created with all information for the event



## INDIA VIRTUAL PROCESSED FOOD RESEARCH & DEVELOPMENT EXPO 2021

Ministry of Food Processing Industries (MoFPI), Government of India is organizing India's 1st "Virtual Processed Food Research & Development EXPO (VFRDE)" for showcasing Research & Development and Innovation in the field of food processing sector by premier Food Technology Academic Institutions of India from 20th to 22nd January 2021. Federation of Indian Chambers of Commerce & Industry (FICCI) is the Event Partner for this event. VFRDE 2021 is digital platform for creating awareness and exhibiting the latest R&D Technologies of India funded under the PM Kisan SAMPADA Yojana Scheme of the Ministry of Food Processing Industries, Government of India, to all relevant stakeholders.

The Expo is an immersive interactive platform designed to maximize Networking efforts through one-to-one audio/video calls, informative materials like e-brochures, visiting cards or any other documents showcased digitally through virtual booth.



### FOCUS SECTORS OF EXHIBITION

- Novel Food Products
- Innovations in Food Engineering
- Food Safety & Quality Evaluations
- Food Packaging Solutions
- Food Industry Waste Utilization



### WHO SHOULD ATTEND ?

- Food Processing & Packaging Companies
- Food start-ups & innovators
- Policymakers & Development Partners
- Post-Harvest Technology Providers
- Food Technologists
- Food Ingredient Companies
- Academia & Research Institutions



### REGISTRATION

VISITOR REGISTRATION ([click here](#))



## KEY FEATURES

- ✓ Virtual Showcasing of 65+ R&D Technologies and Projects from premier Food Technology Development Institutes of India
- ✓ Informative webinars on latest trends, innovation, research and development in Food Sector comprising speakers from Government Bodies & Institutions, policymakers, Business Leaders and Academic Institutions
- ✓ B2B meetings between the Food Industry & premier Food Technology Development Institutes of India
- ✓ Launch of Dedicated Food Research & Development Portal by Ministry of Food Processing Industries
- ✓ Opportunity to explore and learn about technological solutions to existing problems of Food Processing Industry in India
- ✓ Opportunity to have first-hand experience about latest innovations, technologies and explore new areas for research and collaborations with different Food Technology Development Institutes of India
- ✓ User Friendly interface to have an immersive experience with exciting features to interact with exhibitors through live chat, video calling, detail sharing etc.

## ABOUT R&D IN FOOD PROCESSING SECTOR OF INDIA

Research and Development (R&D) in processed food sector is an important area where focused attention is required, as it leads to improved trade, production, quality, consumer safety and public health. There is a need for up-gradation of processing, handling, packaging, storage and distribution technologies for all major processed food products, so as to meet domestic & international food regulations & standards. The Ministry of Food Processing Industries has been promoting R&D work in food processing sector by implementing a scheme for Research and Development which is component of scheme for Human Resource and Institutions under the umbrella scheme of PM Kisan SAMPADA Yojana.

PM Kisan SAMPADA Yojana is a comprehensive scheme which will result in creation of modern infrastructure with efficient supply chain management from farm gate to retail outlet. Under the scheme, the Ministry of Food Processing Industries has been extending financial assistance to undertake demand driven R&D work for the benefit of food processing industry in terms of product and process development, efficient technologies, improved packaging, value addition etc. with commercial value along with standardization of various factors viz. additives, colouring agents, preservatives, pesticide residues, chemical contaminants, microbiological contaminants and naturally occurring toxic substances within permissible limits.

### Participating Institutes



# Snapshot of Promotional Material Created:



## INDIA'S VIRTUAL PROCESSED FOOD R&D EXPO 2021

20-22 January, 2021



## INDIA'S VIRTUAL PROCESSED FOOD R&D EXPO 2021

20-22 January, 2021



## INDIA'S VIRTUAL PROCESSED FOOD R&D EXPO 2021

20-22 January, 2021



## INDIA'S VIRTUAL PROCESSED FOOD R&D EXPO 2021

20-22 January, 2021

### Inauguration by

**Hon'ble Minister Shri Narendra Singh Tomar**  
Minister of Rural Development, Agriculture and FW,  
Panchayati Raj & Food Processing Industries  
On 20<sup>th</sup> Jan, 2021 at 01:10 PM (IST)



### Inaugural Session and Unveiling of India's Virtual Processed Food R&D EXPO 2021

20 January, 2021 | 01:10 PM (IST)



### Session 2: Panel Discussion

Building Synergies Stakeholder Collaboration for optimizing Technology Interventions and Creating New Business Opportunities  
21 January, 2021 | 09:45 -10:45 AM (IST)



### FORUMS OF EVENT

Scientific Exhibition | Webinars & Panel Discussion | B2B Meetings

Explore Research & Innovation in Key Areas

- Novel Food Products
- Innovations in Food Engineering
- Food Safety & Quality Evaluations
- Food Industry Waste Utilization

### Who Should Attend?

- Food Processing & Packaging Companies
- Food start-ups & Innovators
- Policy-makers & Development Partners
- Post-Harvest Technology Providers
- Food Technologists
- Food Ingredient Companies
- Academia & Research Institutions
- Logistics players in food chain business
- Senior Experts in field of R&D, Food Quality & Nutrition

### Session 3: Research and Innovation in Food Processing Industry

21 January, 2021 | 11:00-12:15 PM (IST)



### Session 4: Future of Industry-Academia Interface in Food Processing Sector

21 January, 2021 | 03:00-04:15 PM (IST)



### INDIA'S VIRTUAL PROCESSED FOOD R&D EXPO 2021

20-22 January, 2021

Session 5: Zero Waste Management in Food Processing Industry

22<sup>nd</sup> January 2021 | 11:00-12:15 PM (IST)



### INDIA'S VIRTUAL PROCESSED FOOD R&D EXPO 2021

20-22 January, 2021

Session 6: Food Startups: Transforming Innovation in Indian Food Processing Industry

22<sup>nd</sup> January 2021 | 03:00-04:15 PM (IST)



### INDIA'S VIRTUAL PROCESSED FOOD R&D EXPO 2021

20-22 January, 2021

21<sup>st</sup> JANUARY 2021

- 09:45 -10:45 AM (IST): Panel Discussion: Building Synergies: Stakeholder Collaboration for optimizing Technology Interventions and Creating New Business Opportunities
- 11:00-12:15 PM (IST): Research and Innovation in Food Processing Industry
- 03:00-04:15 PM (IST): Future of Industry-Academia Interface in Food Processing Sector

### INDIA'S VIRTUAL PROCESSED FOOD R&D EXPO 2021

20-22 January, 2021

22<sup>nd</sup> JANUARY 2021

- 11:00-12:15 PM (IST): Zero Waste Management in Food Processing Industry
- 03:00-04:15 PM (IST): Food Startups: Transforming Innovation in Indian Food Processing Industry

Registration Link: [bit.ly/vfpre21](https://vs.ficci.com/foodprocessing/index.php)

To visit Exhibition & attend Webinar Login: <https://vs.ficci.com/foodprocessing/index.php>

For more information, please visit: <http://www.vfpre.in>

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### Floor Plan of Scientific Exhibition



### HALL No 1: Novel Food Products

- Research Technology
- NOVELLY SYNTHETIC PRODUCTS
- Wheaty Oil Based Lipid
- Instant Protein Juice Cones
- Functional Grain Free Cookies
- Enriched Gram Flour
- Multigrain Spicy Enriched Noodle
- Heart Healthy and Nutrient
- Nutritious Semolina Mithai
- Buffalo Cheese Hydrated
- Millet Based Conventional Food
- Nanoemulsification of Curcumin
- Dairy based Protein
- Non-Dairy Coconut Ice Cream
- Mango Leaf Powder
- Polyphenol rich Seseamed Tea
- Herbal Cakes
- Salt Gummies
- Herbal Cakes
- Multigrain Pasta
- Multigrain muffins
- Location Cookies
- Multigrain Sensible BREADS
- Ball Point Food Products
- Beta Jewer Semolina
- Nutritious Semolina Mithai
- Manisa Natti Bar
- Nutritional Confectionery Foods
- Coconut Neera Sugar Crystal

### HALL No 2: Innovations in Food Engineering

- Conductive Ink Drying
- Mobile Food Processing Unit
- Conveyer Water Processing System
- COCONUT WATER EXTRACTION M/C
- Meat from Chicken Scaffolds
- NO PLASTA Fish Fish Oil
- Multigrain Layers Scaffolds
- Food Ink Printing
- Smart Scaffolds for Meat Storage
- Solar Hybrid Drier
- Boiler Ejector Machine
- Smart Protein Drying Techniques
- Domestic Refrigerator Lines
- Innovative Meat Storage System
- Vacuum Precooler
- Equivalent Taste Sake Drier

### HALL No 3: Food Safety & Quality Evaluations

- Economic Nano Antimicrobial
- Acrylamide Free Potato Snacks
- Smart Waterproof Systems
- Fertilization of Edible Oil
- Biomatrix for Quantification
- Rapid Tests for Milk Quality
- Research Technology Items
- Optimal Storage System
- Sustainable Food Packaging
- Edible Food Wrappers
- Shelf Stable Pork Products
- Optimal Based Manger Coating
- Bio Plastic Packaging Material

### HALL No 4: Food Industry Waste

- Research Technology Items
- Waste Oil to Bio Diesel
- Crust Waste Utilization
- Herbal Waste To Wealth
- Value Addition: BPF
- Agro Based Bio Healthy Snacks
- Research Technology Items
- Foreign grain Based Snacks
- Sustainable Food Packaging
- Edible Food Wrappers
- Shelf Stable Pork Products
- Optimal Based Manger Coating
- Bio Plastic Packaging Material

### HALL No 5: Food Packaging Solutions

- Research Technology Items
- Waste Oil to Bio Diesel
- Crust Waste Utilization
- Herbal Waste To Wealth
- Value Addition: BPF
- Agro Based Bio Healthy Snacks
- Research Technology Items
- Foreign grain Based Snacks
- Sustainable Food Packaging
- Edible Food Wrappers
- Shelf Stable Pork Products
- Optimal Based Manger Coating
- Bio Plastic Packaging Material

## REGISTER NOW

and Login to Choose your Area of Interest for Prefixing B2B Meetings

Registration Link: [BIT.LY/VFPRE21](https://vs.ficci.com/foodprocessing/index.php)

For any query please feel to contact:

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### 20-22 January 2021

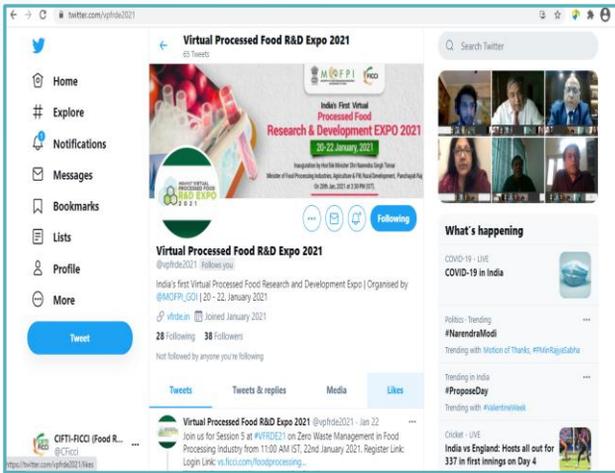
Time	Session
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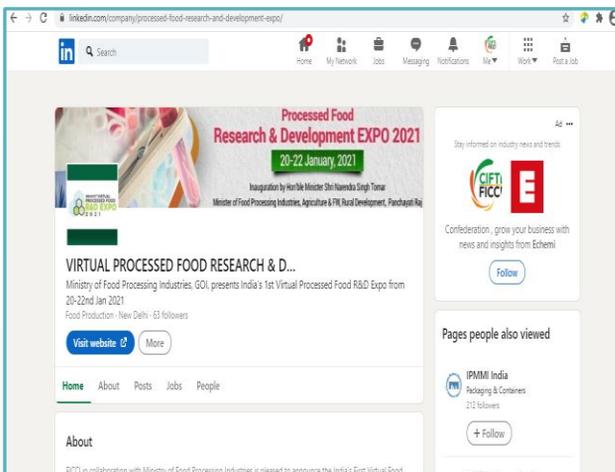
## Dedicated Social Media Marketing & Campaign Outreach:

For extensive promotion of the event dedicated event pages were created by FICCI across three social media platforms namely Twitter, LinkedIn and Facebook wherein promoted Social Media Campaigns were run for wider outreach and awareness about the program. The snapshot below highlights the Social Media Pages along with their Campaigns Reach.



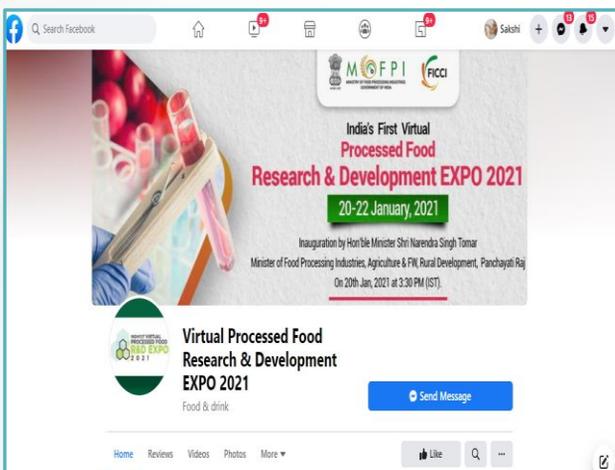
@vpfrde2021

69K+ Reach on  
Twitter Campaigns



**VIRTUAL  
PROCESSED FOOD  
RESEARCH &  
DEVELOPMENT  
EXPO 2021**

23K+ Reach on  
LinkedIn Campaigns



**Virtual Processed  
Food Research &  
Development  
EXPO 2021**

27K+ Reach on  
Facebook Campaigns

# Snapshot of Social Media Campaigns Report



## Top Tweet earned 119 impressions

Transform your Business with the latest innovations set to sweep the industry. Register to [#VFRDE2021](#) at [bit.ly/VFRDE21](http://bit.ly/VFRDE21) & tune in to a line-up of eminent speakers as they share their views on India's prowess in Processed Food R&D & the way forward for the sector [pic.twitter.com/jtEblGTpBd](http://pic.twitter.com/jtEblGTpBd)



9 14

View Tweet activity

View all Tweet activity

## Top media Tweet earned 3,783 impressions

[#VFRDE2021](#) – India's 1st Virtual [#Processed](#) [#Food](#) [#Research](#) & Development Expo brings you the latest from the world of Food [#Tech](#) and R&D! Join & learn about the latest [#innovations](#), discover products & [#machinery](#). Sign Up Today!

Register: [registrations.ficci.com/foodpr/visitor...](http://registrations.ficci.com/foodpr/visitor...)  
[pic.twitter.com/7wLNVleUDD](http://pic.twitter.com/7wLNVleUDD)



Tweets 45 ↑ 1,400.0%



Tweet impressions 67.9K

↑ 125,687.0%



Profile visits 2,935 ↑ 3,273.6%



Mentions 4



Followers 37 ↑ 36



facebook

Post reach 11 January - 7 February

27,905

People reached ▲ 100%



Page followers 11 January - 7 February

53

Page followers ▲ 100%



Post engagement 11 January - 7 February

924

Post engagement ▲ 100%



LinkedIn



## MEDIA COVERAGE

The inaugural event of India's First Virtual Processed Food R&D EXPO 2021 received extensive media coverage from different Media and Publication houses the details of which are as follows:

<b>Media Coverage of Inaugural Session 1: 20<sup>th</sup> January, 2021 ( New Delhi)</b>		
<b>Headline</b>	<b>Publication</b>	<b>Link</b>
<b>Indian Food Processing sector offers opportunities for employment generation and exports: Rameswar Teli</b>	<b>FICCI Press Release</b>	<a href="http://ficci.in/pressrelease-page.asp?nid=4049">http://ficci.in/pressrelease-page.asp?nid=4049</a>
<b>Food Processing Ministry focus on R&amp;D says MoS Rameswar Teli</b>	<b>The Economic Times</b>	<a href="https://economictimes.indiatimes.com/news/economy/policy/food-processing-ministry-focus-on-rd-says-mos-rameswar-teli/articleshow/80368406.cms">https://economictimes.indiatimes.com/news/economy/policy/food-processing-ministry-focus-on-rd-says-mos-rameswar-teli/articleshow/80368406.cms</a>
<b>First Ever Virtual Expo 2021 for R&amp;D in Processed Food Sector Inaugurated</b>	<b>India Education Diary</b>	<a href="http://ficci.in/ficci-in-news-page.asp?nid=28235">http://ficci.in/ficci-in-news-page.asp?nid=28235</a>
<b>Rameswar Teli inaugurates First Virtual Expo 2021 for R&amp;D in food sector</b>	<b>Devdiscourse</b>	<a href="http://ficci.in/ficci-in-news-page.asp?nid=28236">http://ficci.in/ficci-in-news-page.asp?nid=28236</a>
<b>Launched at the inaugural session of India's 1st Virtual 'Processed Food Expo' organized by Ministry of Food Processing Industries (MoFPI)</b>	<b>Nuffoods Spectrum</b>	<a href="http://ficci.in/ficci-in-news-page.asp?nid=28237">http://ficci.in/ficci-in-news-page.asp?nid=28237</a>
<b>First Ever Virtual Expo 2021 for R&amp;D in Processed Food Sector Inaugurated</b>	<b>Indian Conventions</b>	<a href="http://ficci.in/ficci-in-news-page.asp?nid=28238">http://ficci.in/ficci-in-news-page.asp?nid=28238</a>
<b>MoFPI portal on food research &amp; development projects creates employment opportunities</b>	<b>FnBnews</b>	<a href="http://ficci.in/ficci-in-news-page.asp?nid=28306">http://ficci.in/ficci-in-news-page.asp?nid=28306</a>
<b>Food processing sector offers opportunities for exports: Minister</b>	<b>SME Times</b>	<a href="http://ficci.in/ficci-in-news-page.asp?nid=28303">http://ficci.in/ficci-in-news-page.asp?nid=28303</a>

## EXHIBITION STALL DETAILS

### Hall No 1: Novel Food Products

S. No.	Research Technology	Name of Exhibitor	Name of Institute
1	NON-DAIRY SYMBIOTIC PRODUCTS	DR. R VIDYALAKSHMI	IIFPT
2	VITAMIN D FORTIFIED LASSI	PROF. MANJEET AGGARWAL	NIFTEM
3	INSTANT PROBIOTIC JUICE POWDER	DR. VIJENDRA MISHRA	NIFTEM
4	SAVORY GLUTEN FREE COOKIES	ER. ANAND KISHOR	NIFTEM
5	FUNCTIONAL CHOCO MUFFINS	DR. MURLIDHAR MEGHWAL	NIFTEM
6	ENRICHED GRANOLA BAR	DR. PRARABDH C BADGUJAR	NIFTEM
7	MULTIGRAIN SOY ENRICHED NOODLE	DR. RAKHI SINGH	NIFTEM
8	NUTRI BISCUITS AND MUFFINS	DR. KOMAL CHAUHAN	NIFTEM
9	NUTRITIOUS SEMOLINA MIXES	DR. SURESH DILIPRAO SAKHARE	CSIR-CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE
10	BUFFALO CASEIN HYDROLYSATES	DR. RAJESH KUMAR	NATIONAL DAIRY RESEARCH INSTITUTE
11	MILLETS BASED CONVENIENCE FOOD	DR. P NAZNI	PERIYAR UNIVERSITY
12	NANOENCAPSULATION OF CURCUMIN	DR. BIMLESH MANN	NATIONAL DAIRY RESEARCH INSTITUTE
13	DIVERSIFIED MILLET PRODUCTS	DR. VINCENT HEMA	IIFPT
14	NON-DAIRY COCONUT ICE CREAM	DR. VINCENT HEMA	IIFPT
15	MORINGA LEAF POWDER	DR. VINCENT HEMA	IIFPT
16	POLYPHENOL RICH SEAWEED TEA	DR. PRARABDH C BADGUJAR	NIFTEM
17	HERBAL COOKIES	ER. ANAND KISHOR	NIFTEM
18	SATTU COOKIE	ER. ANAND KISHOR	NIFTEM
19	SUGAR FREE MUFFINS	ER. ANAND KISHOR	NIFTEM
20	MULTIGRAIN PASTA	DR. RAKHI SINGH	NIFTEM
21	MULTIGRAIN MUFFINS	ER. ANAND KISHOR	NIFTEM
22	LACTATION COOKIES	DR. KOMAL CHAUHAN	NIFTEM
23	MULTIMILLET SEMOLINA B.F.MIXES	DR. SURESH DILIPRAO SAKHARE	CSIR-CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE
24	BARLI,DALIA FOOD PRODUCTS	DR. SURESH DILIPRAO SAKHARE	CSIR-CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE
25	BAJRA JOWAR SEMOLINA	DR. SURESH DILIPRAO SAKHARE	CSIR-CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE
26	NUTRITIOUS SEMOLINA MIXES	DR. SURESH DILIPRAO SAKHARE	CSIR-CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE
27	MAHUA NUTRI BAR	DR. VINCENT HEMA	IIFPT
28	NUTRITIONAL CONVENIENCE FOODS	DR. JAYADEEP A	CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE
29	COCONUT NEERA SUGAR CRYSTAL	DR. MAHENDRAN	IIFPT

## EXHIBITION STALL DETAILS

### Hall No 2: Innovations in Food Engineering

S. No.	Research Technology	Name of Exhibitor	Name of Institute
1	CONDUCTIVE HYDRO-DRYING	DR. JEYAN ARTHUR MOSES	IIFPT
2	MOBILE FOOD PROCESSING UNIT	DR. VINCENT HEMA	IIFPT
3	COCONUT WATER PROCESING SYSTEM	DR. N VENKATACHALAPATHY	IIFPT
4	COCONUT WATER EXTRACTION M/C	DR. VINKEL ARORA	NIFTEM
5	MEAT FROM CHICKEN SATELLITE	DR. SATYANARAYANA RENTALA	NA
6	N-3 PUFA RICH FISH OIL	DR. B D PRASANNA	NATIONAL INSTITUTE OF TECHNOLOGY SURATHKAL
7	MORINGA LEAVES SEPERATOR	Dr. S. ANANDAKUMAR	IIFPT
8	FOOD 3D PRINTING	DR. JEYAN ARTHUR MOSES	IIFPT
9	SMART SENSORS IN GRAIN STORAGE	DR. A AMUDHASURABI	IIFPT
10	SOLAR HYBRID DRYER	MS. VANMATHI MUGASUNDARI	IIFPT
11	BOONDI DISPENSER MACHINE	DR. VINKEL ARORA	NIFTEM
12	STUDIES ON DRYING TECHNIQUES OF SWEET POTATO IPOMOEA BATATAS AND CHARACTERIZATION OF ITS POWDER	DR. MURLIDHAR MEGHWAL	NIFTEM
13	DOMESTIC REFRIGERATOR LINUS	DR. VINKEL ARORA	NIFTEM
14	INNOVATIVE MEAT STORAGE SYSTEM	DR. PRARABDH C BADGUJAR	NIFTEM
15	VACUUM PRE-COOLER	DR. VINKEL ARORA	NIFTEM
16	EVACUATED TUBE SOLAR DRYER	DR. VINKEL ARORA	NIFTEM
17	LOW FAT SAMOSA	DR. PRARABDH C BADGUJAR	NIFTEM
18	EXTENDED SOFTNESS KHOA PEDA	DR. PRARABDH C BADGUJAR	NIFTEM

### Hall No 3: Food Safety & Quality Evaluations

S. No.	Research Technology	Name of Exhibitor	Name of Institute
1	ECONOMICAL NANO-ANTIBACTERIAL	DR. DIVYA SACHDEV	NIFTEM
2	ACRYLAMIDE FREE POTATO SNACKS	DR. CHAKKARAVARTHI SARAVANAN	NIFTEM
3	SMART WAREHOUSES SYSTEMS	DR. S SHANMUGASUNDARAM	IIFPT
4	FORTIFICATION OF EDIBLE OIL	DR. BHASWATI BHATTACHARYA	NIFTEM
5	BIOSENSORS FOR QUANTIFICATION	DR. PANCHANAN PUZARI	TEZPUR UNIVERSITY
6	RAPID TESTS FOR MILK QUALITY	DR. RAJAN SHARMA	NATIONAL DAIRY RESEARCH INSTITUTE
7	ONION SPOILAGE SENSOR	DR. DIVYA SACHDEV	NIFTEM
8	UNIVERSAL RAPID BIOSTAIN	DR. NEETU K TANEJA	NIFTEM
9	SHELF LIFE EXTENSION IN GUAVA	DR. SUNIL PAREEK	NIFTEM
10	SHELFLIFE EXTENSION IN MANGOES	DR. SUNIL PAREEK	NIFTEM
11	BIOSENSOR: VIRGIN COCONUT OIL	DR. SHANMUGASUNDARAM	IIFPT
12	IN VITRO DIGESTION SYSTEM & GI	DR. JEYAN ARTHUR MOSES	IIFPT

## EXHIBITION STALL DETAILS

### Hall No 4: Food Industry Waste Utilization

S. No.	Research Technology	Name of Exhibitor	Name of Institute
1	FOOD INDUSTRY WASTE TO BIOCHAR	DR. TRIPTI AGARWAL	NIFTEM
2	WASTE OIL TO BIODIESEL	DR. PRASANNA KUMAR GV	NIFTEM
3	ONION WASTE UTILIZATION	DR. VR SINIJA	IIFPT
4	HORTICULTURAL WASTE TO WEALTH	DR. AMIT ARORA	INDIAN INSTITUTE OF TECHNOLOGY BOMBAY
5	VALUE ADDITION -JACKFRUIT	DR. R JAGAN MOHAN	IIFPT
6	AGRO BASED RTE HEALTHY SNACKS	DR. R JAGAN MOHAN	IIFPT

### Hall No 5: Food Packaging Solutions

S. No.	Research Technology	Name of Exhibitor	Name of Institute
1	POMEGRANATE BASED EDIBLE FILM	DR. NEERAJ	NIFTEM
2	SUSTAINABLE FOOD PACKAGING	DR. VIMAL KATIYAR	IIT, GUWAHATI
3	EDIBLE FOOD COATING	DR. VIMAL KATIYAR	IIT, GUWAHATI
4	SHELF STABLE PORK PRODUCTS	DR. RAJENDRAN THOMAS	ICAR - NATIONAL RESEARCH CENTRE ON PIG
5	CHITOSAN BASED MANGO COATING	DR. KV HARISH PRASHANTH	CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE
6	BIO PLASTIC PACKAGING MATERIAL	DR. ANANDAKUMAR SUGUMAR	IIFPT

## PROJECT TEAM

The Ministry of Food Processing Industries formed a Technical Committee with Members from FICCI, NIFTEM and IIFPT to review the details the Research Technologies and Projects under display in the Exhibition Halls. The Technical committee comprised of the following members representatives from each of member organisations.

S. No.	Name & Designation of Technical Committee Member	Organisation Name
1.	<b>Shri. Atul Saxena, Joint Secretary</b>	<b>Ministry of Food Processing Industries</b>
2.	<b>Shri. S. K. Verma, Director, Parliament Division and R&amp;D Scheme</b>	<b>Ministry of Food Processing Industries</b>
3.	<b>Dr. Chindi Vasudevappa , Vice – Chancellor</b>	<b>NIFTEM</b>
4.	<b>Dr. C. Anandharamakrishnan, Director</b>	<b>IIFPT</b>
5.	<b>Dr. Prabhat K Neema, Dean Research &amp; Professor</b>	<b>NIFTEM</b>
6.	<b>Dr. Divya Sachdeva, Assistant Professor &amp; Research Executive</b>	<b>NIFTEM</b>
7.	<b>Mr. Abhinav Singh, Head Food Processing &amp; CIFTI</b>	<b>FICCI</b>
8.	<b>Ms. Sakshi Saini, Research Associate</b>	<b>FICCI</b>

Apart from this, from FICCI the dedicated team of professionals across the Food Processing Division, IT Division, Web Initiatives Team, Media Division, Conference Cell, Creative Design and Promotion Team helped for the successful organisation and completion of this project.

## FEEDBACK

Name: Mr. Vikas Agarwal  
Message: Great value provided.

Name: Ms. Shweta Singh  
Message: Informative session

Name: Mr. Rigzen Tsewang  
Message: A very good first time virtual exhibition

Name: Mr. Arun Kumar Tiwari  
Message: this is very nice virtual platform, thank you very much MOFPI & FICCI for this very special edition in this corona pandemic crisis. this event is very important and informative, All speaker share very knowledgeable point. thank you @ ficci & @Mofpi

Name: Ms. Riya Saini  
Message: It was indeed a very good virtual expo . Everything was so good here. It was very good virtual experience ever. Good efforts mofpi !!

Name: Mr. Pradipta Pran Nath  
Message: In chat, if the designation of people is displayed it will be a lot easier to talk about our interests.

- There is a need for constant and continuous interaction between food processing industry and academic research institutions to facilitate efforts of institutions as per the demands and requirement of the processed food industry.
- Need to have good understanding about consumer demand, market and the marketing strategy to establish link for Research & Innovation with the Industry requirements
- To initiate establishment of Start-up Mentorship Cell to train the new start-ups as well their mentors to guide them through the process with collaboration of Academia, Industry, Financial Institutions. Apart from providing technical guidance, this cell shall facilitates providing better market access and market linkages to food start-ups, micro enterprises /FPO's.
- Single Window System/Common Platform to facilitate research information is made available to start-ups from knowledge repository Academic and Research Institutions.
- Establishment of an Intermediate Technical Cell / Technology Incubation Centre with mentors from Industry to create strong foundation of R&D work in food sector of India.
- Requirement of Impact Analysis and Cost Effectiveness based Indexing Method to access the new R&D Projects and facilitate market linkages.
- It is imperative to focus and continue further discussion on outcome of webinar sessions being organised on the side lines of R&D Exhibition (Sustainable alternatives in Food Packaging, Waste to Wealth solutions, Emerging Opportunities to innovate food products for consumer post COVID-19 and many more).
- In the wider interest of food processing ecosystem, such exhibitions and webinars should be organised on regular basis to bring important key stakeholder like academia, food processing companies and professionals, start-ups and government representatives together and stay updated on the development at all fronts.



# INDIA'S 1<sup>st</sup> VIRTUAL PROCESSED FOOD R&D EXPO 2021

20-22 January, 2021

[www.vfrde.in](http://www.vfrde.in)



**Ministry of Food Processing Industries**

Panchsheel Bhawan, August Kranti Marg

Khelgaon, New Delhi-110049

Email: [support-fpi@nic.in](mailto:support-fpi@nic.in) | Website: <http://mofpi.nic.in>



**Federation of Indian Chambers of Commerce and Industry**

Federation House, Tansen Marg, New Delhi - 110 001

Tel: 01123487222 | Fax: 23320714

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