



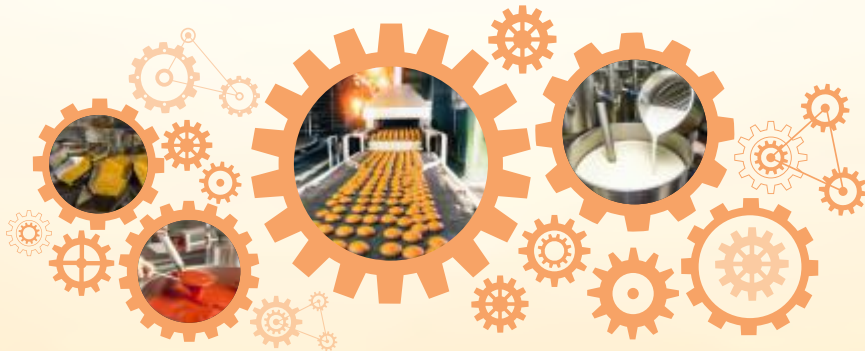
सत्यमेव जयते

MINISTRY OF FOOD PROCESSING INDUSTRIES
GOVERNMENT OF INDIA



WORLD
FOOD INDIA
 2023 **3rd to 5th November**
Processing for Prosperity
 PRAGATI MAIDAN, NEW DELHI

**A GLOBAL EVENT TO SHOWCASE,
CONNECT & COLLABORATE**



POST SHOW REPORT

NATIONAL EVENT PARTNER 	INVESTMENT FACILITATION PARTNER 	KNOWLEDGE PARTNER 	VENUE PARTNER
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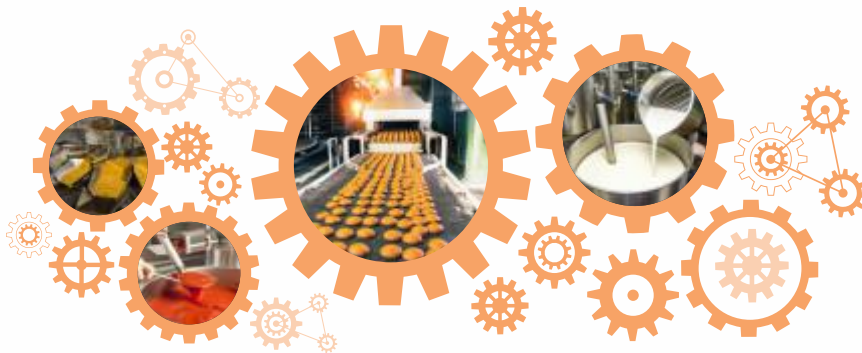
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Table of CONTENTS

1	World Food India 2023: At a Glance.	3
2	Inaugural Session of World Food India 2023	6
3	CEOs Roundtable Interaction	8
4	Exhibition.	10
5	Country Participation	15
6	Reverse Buyer Seller Meet	19
7	Participation of Central Government and Associate Organisations.	22
8	State Government Participation AT WFI 2023.	37
9	NIFTEM-Thanjavur's Showcase in WFI-2023	51
10	NIFTEM-Kundli's Showcase in WFI-2023	53
11	Conference Sessions.	55
12	Business Networking & MOUs	76
13	Shree Anna Showcase in World Food India	78
14	Theme Pavilion	80
15	Food Street	86
16	Start Up Challenge & Awards	90
17	Valedictory Session of World Food India 2023.	94
18	Industry Partners.	95
19	Publications.	96
20	Press & Media Coverage	98
21	Testimonials.	100
22	Partners of 2nd Edition of World Food India 2023	102





WORLD FOOD INDIA: AT A GLANCE

PREFACE

The Indian food processing sector has grown rapidly, with an average annual growth rate of 9 percent in the last five years. The sector facilitates strong linkages between industry and the agriculture sector through a wide range of activities, including farming, aggregation, processing, packaging, storage, and distribution. The sector has also witnessed an immense surge of opportunities in its champion sectors, like frozen food, ready-to-eat/read to cook products, millets, nutri-cereals, etc.

Recognizing the potential of the food processing sector in transforming India into the food basket of the world, the Ministry of Food Processing Industries, Government of India, has adopted measures to organize investments in food processing sub-segments. This includes backward linkages, food processing equipment, processing-related R&D, cold chain storage solutions, start-ups, logistics, and retail chains, encompassing the entire food processing value chain.

With the objective of introducing the world to rich Indian food culture as well as promoting investments in the diverse food processing sector of the country, the Ministry of Food Processing Industries organized the first edition of World Food India (WFI) in 2017.

The WFI 2017 edition was an immense success with the participation of 70,000+ business delegates, 800+ exhibitors, 60+ countries, 23 states, 50+ global CEOs, and 8000+ B2B and B2G meetings. In the following years, despite

disruptions due to COVID-19, food processing has gained momentum, grown consistently, and contributed significantly to the Indian economy.

With a view to showcasing sectoral strengths, past achievements, and investment potential, and keeping in view ongoing International Year of Millets (IYoM) activities, the Ministry of Food Processing Industries, Government of India, organized the 2nd edition of the International Mega Food Event "World Food India 2023" during November 3-5, 2023, at Pragati Maidan, New Delhi.

The event was organized on the ground floors of Halls Nos. 1, 2, 3, 4, 6, and 14 (measuring 49,174 sq. m. of area), apart from open spaces of about 10,000 sq. m. in Pragati Maidan, New Delhi. Technical sessions, ministerial meetings, and industry roundtables, apart from inaugural and valedictory sessions, were held in Bharat Mandapam. The event was one of the biggest gatherings of senior government dignitaries, global investors, and business leaders of major global and domestic agri-food companies in the food processing sector. Key components of the events were: exhibitions, conferences, and knowledge sessions; food street activities; Shri Anna-based activities; Indian ethnic food products; and specific pavilion segments focused on: (a) fruits and vegetables; (b) dairy and value-added dairy products; (c) machinery and packaging; (d) ready-to-eat/ready-to-cook; and (e) technology and innovations, etc.

Preparatory Works for the 2nd Edition of World Food India

The Ministry engaged intensely with preparatory work for the event prior to the event and thus boarded specialized agencies with domain expertise to help organize the event on such a large scale. FICCI was on boarded as the event partner, EY as the knowledge partner, and Invest India as the investment facilitation partner.

Curtain Raiser of World Food India: The Curtain Raiser Event for WFI-2023 was organized on 10th March 2023 at the National Media Centre, New Delhi. During the event, Union Minister of Food Processing Industries, Shri Pashupati Kumar Paras, and Union Minister of State for Food Processing Industries and Jal Shakti, Shri Prahlad Singh Patel, launched the website, publicity brochure and promotional video for WFI-2023.



Further, to ensure wider participation of global investors and business leaders of major global and domestic companies, experts, and other relevant stakeholders, the Ministry strived hard throughout about one year of the preparations of the event through a series of industry round tables, roadshows, exhibitions, conferences, etc. Domestic industry round tables were organized in six of the biggest cities in the country, apart from multiple industry interactions throughout the year in Delhi, to

promote the event. 3 round tables and 35 individual interactions with foreign missions, VC meetings with Indian missions, and 16 round table discussions with domestic industry stakeholders were also held. 28 millet mahotsavs were held throughout the year in different districts across the country to encourage millet processing stakeholders to be part of a larger value chain ecosystem through World Food India.

With a view to recognizing the contribution of start-ups to sectoral progress through World Food India, a national-level grand start-up challenge was organized with the support of Startup India and Invest India to encourage innovative and disruptive futuristic ideas in the food processing sector.

The Ministry held extensive deliberation with food processing industry stakeholders, Shree Anna Processors, Academia, etc. and finalized the design and tie-up with agencies for (i) a 5000-liter Shree Anna beverage structure to motivate visitors (ii) specific domestic companies and technologies to be showcased in the technology pavilion; (iii) a food street showcasing 75 Shree Anna cuisines and other ethnic delicacies (iv) specific food waste to wealth technologies to be showcased in the sustainability pavilion; and artistic creations and distribution of T-shirts made from discarded food packets, etc.

A large number of SHG members, all the MoFPI scheme beneficiaries, educational and research organizations, employees of industries, and members of the farming community were approached to be part of the event, especially its inaugural session. Arrangements were made with tie-ups with the Department of Expenditure, state authorities, NIC, etc. for the distribution of Rs 380 crore of seed capital under the PMFME scheme to 1.07 lakh SHG members through one click mode.

APEDA, MPEDA, and commodity boards were onboarded to bring over 1000 buyers from over

75 countries in Asia, Europe, the CIS, and the Oceania regions to participate in the World Food India. The ministry coordinated with Indian missions abroad to gather the details of potential buyers in countries like Germany, the United Kingdom, Belgium, Thailand, Myanmar, Sri Lanka, Brunei, and the Dominican Republic.

A total of 47 technical sessions, including 12 sessions of participating states, 10 sessions of allied ministries and bodies, 17 thematic sessions on challenges and opportunities across the food processing value chain, and 3 country sessions and 5 organisation sessions were organized during the event after extensive discussions with researchers, academia, and industry stakeholders.

While devising these sessions, critical aspects like financial empowerment, machinery and technology, advanced AI and IoT-based solutions, sustainable packaging and processing, and other pertinent topics were taken into consideration. More than 300 speakers were on board for these sessions. Extensive efforts were made throughout the year towards enlisting and onboarding all the related line ministries, states, and autonomous bodies as partners in the event. The following sections cover the details of each activity held during the World Food India 2023 event from November 3–5, 2023, at Pragati Maidan, New Delhi.



INAUGURAL SESSION OF WORLD FOOD INDIA 2023

World Food India 2023 was inaugurated by Sh. Narendra Modi, Hon'ble Prime Minister, in the Plenary Hall of Bharat Mandapam at 10 a.m. on November 3, 2023. He also visited the exhibition in Hall No. 14, the MoFPI pavilion, and portions of the Technology Pavilion and interacted with select industry representatives during the inauguration.

The inaugural event was physically attended by 5 union ministers, 9 international ministerial-level delegations, 20 international high-level official delegations, and 91 CXOs of domestic and global food processing companies, apart from about 3000 scheme beneficiaries, students, academia, exhibitors, government officials, etc.

The beneficiaries of the PMKSY, PMFME, and PLISFPI schemes spread across the country participated in the inaugural event through a video conference. The event was televised live on YouTube as well as on the PMO, MOFPI, WFI, and NIFTEM websites and various social media handles. The inaugural session was watched live from 11327 locations spread across the country.

During the inaugural session, the Hon'ble Prime Minister initiated the distribution of Rs 380 crore of seed capital under the PMFME scheme to 1.07 lakh SHG members through one-click mode.

In his address, The Hon'ble Prime Minister praised the technology and startup pavilion as well as the food street featured at the event, emphasizing that the fusion of technology and culinary excellence will shape the future economy. The Hon'ble Prime Minister highlighted the pressing challenge of food

security in today's changing world and underscored the importance of World Food India 2023 in this context. The audience was apprised of the progress made in the food processing sector in the last decade through a customized promotional video made for the occasion.

The Hon'ble PM, in his address, appreciated the efforts made in organizing the event. Highlighting the achievements of the past nine years, he emphasized that the sector has attracted foreign direct investments exceeding Rs 50,000 crores, thanks to the government's industry-friendly and farmer-centric policies.

Shri Piyush Goyal, Union Minister for Consumer Affairs, Food, Public Distribution and Textiles; Shri Pashupati Kumar Paras, Union Minister for Food Processing Industries; Shri Giriraj Singh, Union Minister for Rural Development; Shri Parshottam Rupala, Union Minister of State for Animal Husbandry, Dairy, and Fisheries; and Shri Prahlad Singh Patel, Union Minister of State for Food Processing Industries, were present on the dais during the session. Shri. Pashupati Kumar Paras, Hon'ble Minister for Food Processing Industries, made the inaugural welcome address, and the The Hon'ble Union Minister for Consumer Affairs, Food, and Public Distribution and Textiles also addressed the session.

International ministerial delegations from nine countries (Greece, Fiji, Lebanon, Brazil, the Maldives, the UAE, Mauritius, Australia, and Qatar) and official delegations from seven countries (Tajikistan, The Netherlands, Denmark, Lesotho, the Seychelles, Saudi Arabia, and Kuwait) were present during the inaugural session.

Glimpses from Inaugural Session of World Food India



Shri Narendra Modi, Hon'ble Prime Minister of India addressing inaugural session of World Food India 2023



(L-R) Shri Prahlad Singh Patel Hon'ble Minister of State for Food Processing Industries, Shri Pashupati Kumar Paras, Hon'ble Minister for Food Processing Industries, Shri Piyush Goyal, Hon'ble Minister for Consumer Affairs, Food and Public Distribution, Shri Narendra Modi, Hon'ble Prime Minister, Shri Giriraj Singh, Hon'ble Minister for Rural Development, Shri Parshottam Rupala, Hon'ble Minister of State for Animal Husbandry, Dairying and Fisheries.



Shri Pashupati Kumar Paras, Hon'ble Minister for Food Processing Industries welcoming the delegates at World Food India 2023



Shri Piyush Goyal, Hon'ble Minister for Consumer Affairs, Food and Public Distribution and Textiles addressing delegates at World Food India 2023



CEOs ROUNDTABLE INTERACTION

A high-level industry roundtable discussion was organized on the inaugural day of World Food India 2023 in the Summit Hall of Bharat Mandapam. The event was co-chaired by Hon'ble Union Minister **Shri Pashupati Kumar Paras**, Ministry of Food Processing Industries, and Hon'ble Union Minister **Shri Piyush Goyal**, Ministry of Commerce and Industry, Consumer Affairs, Food and Public Distribution, and Textiles.

The roundtable was attended by Secretaries and senior Government officials from related line ministries and departments (Ministry of Finance, Ministry of Food Processing Industries, FSSAI, Department for Promotion of Industry and Internal Trade, Department of Fisheries, Department of Commerce) and 91 CXOs from over 70 leading companies operating in the food processing and allied sectors, including Amul, HUL, ITC, Tetra Pak, Nestle, Britannia, MTR, PepsiCo, Tata Consumer, Zydus Pharma, Hershey, Adani Sons, and others. The discussions in the roundtable primarily revolved around topics such as ease of doing business, investment and sourcing interests, and gathering industry insights on the existing gaps in the value chain within the Indian food

processing sector.

Smt. Anita Praveen, Secretary, Ministry of Food Processing Industries, Government of India, welcomed all the participants and set the context of this roundtable interaction. Shri Pashupati Kumar Paras, Hon'ble Minister Ministry of Food Processing Industries, Government of India, addressed the participants.

Shri Piyush Goyal, Hon'ble Minister of Commerce & Industry, Consumer Affairs, Food & Public Distribution, and Textiles, Government of India, delivered the keynote address on the occasion. During his address, he apprised the participants about the government's approach to improving governance structure by rationalizing the approval process and creating a single digital platform to get all the information.

The meeting concluded with gratitude for the valuable insights and recommendations from industry leaders. The chairpersons committed to addressing the raised concerns and implementing necessary actions to foster the growth of the food processing sector in India.

Glimpses from CEOs Roundtable Interaction held on day 1 of World Food India 2023



Key Dignitaries at Industry Roundtable Interaction:

- Shri Ajay Seth, Secretary, Department of Economic Affairs, Ministry of Finance
- Smt. Anita Praveen, Secretary, Ministry of Food Processing Industries
- Shri Rajesh Kumar Singh, Secretary, Department for Promotion of Industry and Internal Trade, Ministry of Commerce and Industry
- Dr. Abhilaksh Likhi, Secretary, Department of Fisheries
- Smt. Alka Upadhyaya, Secretary, Department of Animal Husbandry and Dairying
- Shri Manoj Ahuja, Secretary, Department of Agriculture and Farmers Welfare
- Shri Rajesh Agrawal, Additional Secretary, Department of Commerce
- Shri Vineet Mathur, Joint Secretary, Department of Consumer Affairs
- Shri G. Kamala Vardhana Rao, CEO, FSSAI



EXHIBITION

Spanning across seven exhibition halls (measuring 49,174 sq. m. of area) in Pragati Maidan, the event provided a comprehensive platform for showcasing the latest advancements in the food processing industry.

The participation in the exhibition helped exhibitors explore business opportunities, network, and build partnerships with Indian and international businesses, investors, and governments to leverage India's massive food market and economic opportunities to grow their businesses.

The event featured a remarkable turnout of 1208 domestic exhibitors, 15 country pavilions, and the participation of 23 Indian states in the exhibition. The event's global appeal was further reinforced by the distinguished participation of The Netherlands as the partner country and Japan as the focus country.

Exhibitor Categories:

- *Food Processing Companies*
- *Food Machinery & Equipment Manufacturers*
- *Startups & Entrepreneurs*
- *Research Institutions*
- *Exporters and Importers of Packaged Food*
- *Dairy Products*
- *Confectionery and Bakery*
- *Spices and Agri- Produce*
- *Organic Food*

- *Marine Food*
- *Fresh Fruits and Vegetables*
- *Government Bodies & Allied Institutions*
- *Technology & Solution Providers*
- *Cold Chain and Logistics Companies*
- *Farmer Producer Organizations*
- *Industry Associations*

The dedicated Ministry of Food Processing Industries 'Theme Pavilion' highlighting the journey of food processing in the country and showcasing sectoral achievements of the past nine years through its schemes was the key highlight and was visited by the Hon'ble Prime Minister.

The Hon'ble Prime Minister praised the technology and startup pavilion as well as the food street featured at the event in his address, emphasizing that the fusion of technology and culinary excellence will shape the future economy.

Among the event's highlights was the Technology and Sustainability Pavilion, which spotlighted cutting-edge innovations in the food industry, signaling a shift toward more eco-friendly and resilient food production practices.

Entire Food Processing Value Chain stakeholders were present in the exhibition with dedicated technology pavilions, start-up pavilions, sub-sectoral pavilions, machinery pavilions, institution pavilions, millet pavilions, state pavilions, country pavilions, partner

ministry pavilions, etc., apart from dedicated sections for Ministry Scheme Beneficiaries (a) PMKSY, (b) PMFME, and (c) PLISFPI. Each of these sections housed related companies or organizations exhibiting their products, technologies, innovations, etc.

Some of the key areas of innovation and sustainability showcased at the World Food India 2023 event were sustainable packaging and processing solutions for foods, R-PET bottles, water conservation in potato chip manufacturing, biochar projects, smart farms, innovation around making millets tastier, eco-friendly compostable products as an alternative to single-use plastic polyethylene or polypropylene, sustainable farms and farming practices with dairy, coffee, and spice farmers, plant-based foods, and alternative proteins. Along with high-quality plant protein manufacturing methods, solar-powered, efficient food processing machines for micro- and small-scale businesses, food waste

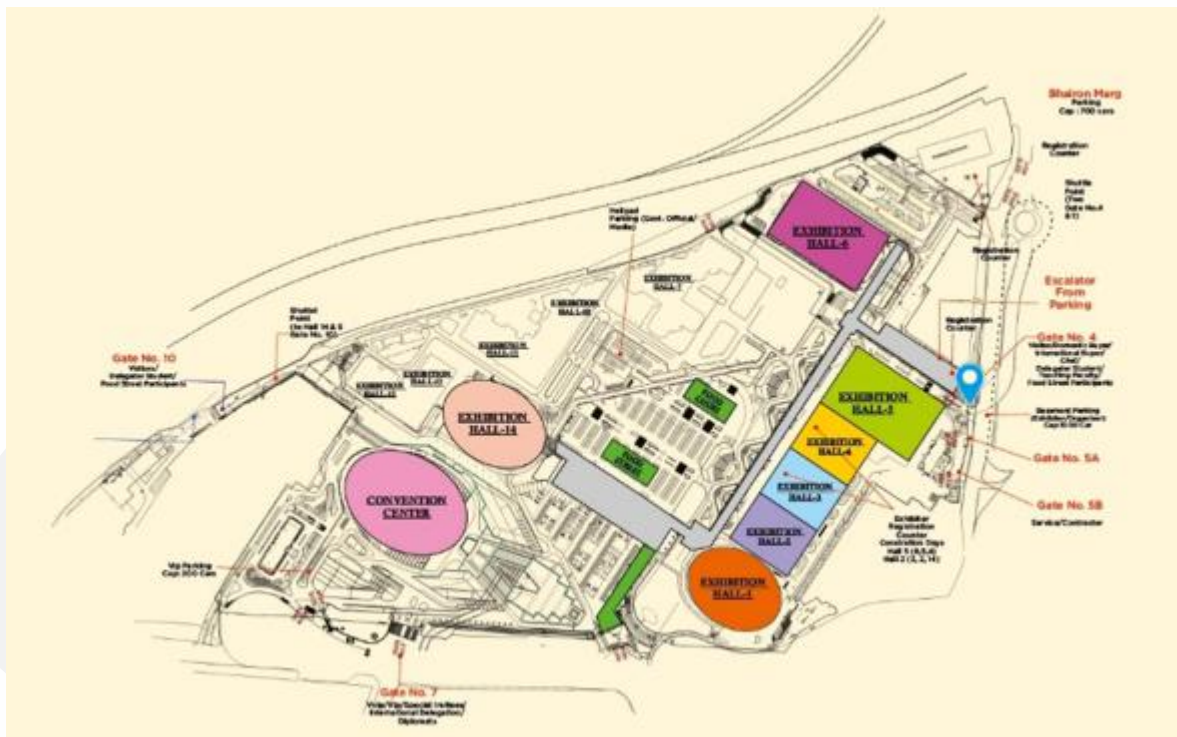
upcycling and management, climate-smart agriculture, sustainable sourcing of cocoa as an ingredient, eco-friendly packaging solutions to combat plastic pollution generated by single-use plastic water bottles, etc.

Footfall in the Exhibition

The entry into the exhibition was made through an elaborate registration process on a dedicated portal. More than 35,000 visitors registered on the portal and visited the exhibition after collecting badges and visiting passes.

A large number of school students from the Delhi-NCR region and farmers, apart from government officers and common businessmen, visited the exhibition. Such visitors are estimated to be 40,000, making the total footfall in the exhibition around 75,000. An estimated 5640 delegates participated in the technical sessions conducted over the three days in Level-I of the Bharat Mandapam

Exhibition Layout:



Visit to Exhibition by Hon'ble Prime Minister

The Hon'ble Prime Minister inaugurated the exhibition in Hall No 14, visited MoFPI pavilion and portions of Technology Pavilion and interacted with select Industry Representatives in the inauguration.



Glimpses from World Food India 2023 Exhibition



Glimpses from World Food India 2023 Exhibition (Contd.)





COUNTRY PARTICIPATION

World Food India 2023 attracted participation from over 90 countries. The event's global appeal was further reinforced by the distinguished participation of The Netherlands as the partner country and Japan as the focus country. The event witnessed participation from ministerial delegations from nine countries, official delegations from seven countries, pavilions from 15 countries, and notable participation from 715 international buyers from 90 countries in the Reverse Buyer Seller Meet (RBSM).

Shri Pashupati Kumar Paras, Hon'ble Minister of Food Processing Industries, held six G2G meetings. He held discussions with the ministers of Fiji and Mauritius, focusing on global partnerships in the food processing sector. He also engaged in talks with dignitaries from Greece and Lebanon, the Minister of Agro-Industry and Food Security from Mauritius, and a Member of Parliament from Australia.

715

International Buyers from

90 Countries

16283

B2B meetings between exporters and importers

9

Countries from which Ministerial Delegation participated in WFI 2023

Greece, Lebanon, Mauritius, United Arab Emirates, Fiji, Australia, Brazil, Maldives, Qatar

6

Countries with which Bilateral Meetings at Ministerial level held during WFI 2023

Greece, Lebanon, Mauritius, UAE, Fiji, Australia

7

Countries from which official/government delegation participated in WFI 2023

The Netherlands, Denmark, Lesotho, Seychelles, Saudi Arabia, Kuwait, Tajikistan

15

Exhibiting Countries in WFI 2023

USA, Germany, Turkey, The Netherlands, Japan, Vietnam, Indonesia, Korea, Iran, Turkmenistan, Moldova, Nepal, UAE, Brazil, Singapore

Partner Country: The Netherlands

Exhibition Participation

There was a strong contingent of international components in the World Food India 2023, with The Netherlands participating as a partner country with **342 sq.m.** of exhibition space in hall no. 5 of Pragati Maidan. 24 leading food processing and allied sectors companies participated in The Netherlands exhibition pavilion, including Solidaridad, Wageningen University & Research, Kiremko, Paques Global, Besseling Group, SV Agri, Nedspice, Ribbstyle, Van Amerongen, Fairplant B.V., Koppert, Hoogendoorn, Priva, Viscon, Ridder, Van Der Hoeven, Bayer-De Ruiters Seeds, Lumiforte, Broekman Logistics, Kubo, Dutch Greenhouse Delta, Innovation Quarter, Community Food

Systems and Services India P. Ltd. (Tempeh Today), and The Netherlands Enterprise Agency (RVO).



Partner Country Session: The Netherlands

Theme: Co-creating a sustainable food system

The Netherlands also steered a conference session on the theme "Co-creating a sustainable food system." Welcoming the delegates, **H.E. Marisa Gerards, Ambassador of The Netherlands in India**, encapsulated India's significant position in the global agricultural landscape, highlighting its capacity to strengthen the international food supply chain system and tackle food insecurity.

Mr. Ralf Van De Beek, Director, International Agribusiness and Food Security, Ministry of Agriculture, Government of The Netherlands; Sh. Manoj Kumar Singh, Agriculture Production Commissioner, IICD & Additional Chief Secretary, Panchayati Raj, Horticulture & Food Processing, Govt. of Uttar Pradesh; Ms. Carine Eijkelkamp, Project Manager, Internationalisation & Trade at Innovation Quarter and Rotterdam Partners, Government of the Netherlands; and Mr. Kalyan Chakravarthy, Accounts Manager Asia,

Wageningen University & Research, also shared their views on co-creating a sustainable food system.

The session proposed solutions like heightened consumer awareness, the adoption of circular production and processing systems, the implementation of smart logistics systems, and the incorporation of automation in the grading and sorting of food items for creating a sustainable food system.



Focus Country: Japan

Exhibition Participation

Japan participated as a focus country in the World Food India 2023 event with 216 sq. m. of space in Hall No. 5 of Pragati Maidan. The Pavilion witnessed encouraging footfall from delegates across 13 companies in the pavilion, namely House Foods Corporation, Royal of Japan Ltd., Ozax Corporation, Amano Enzyme Asia Pacific Co., Ltd., Nissan Steel Corporation, Yakult Danone India Pvt. Ltd., Ujinotsuyu Seiche Co., Ltd., Hamada Global Trading, Japan External Trade Organization (JETRO New Delhi), KBK GloCal, Japan India Industry Promotion Association (JIIPA), ISE Foods, and Hasora

Organic India Pvt. Ltd. Apart from this, the country also hosted a conference session.



Focus Country Session: Japan

H.E. Mr. Hiroshi Suzuki, Ambassador of Japan to India, expressed admiration for India's robust economic growth and the production of high-quality, healthy food products. He highlighted that Japanese companies are well-suited for the Indian market due to their diverse range of products, advanced technology, a strong food value chain, and excellent storage facilities.

Smt. Anita Praveen, Secretary, FPI, GoI emphasized the positive relationship between both countries and their efforts to enhance their partnership through strong trade relations in strategic matters. An invitation was extended to Japanese companies to invest in India, fostering

connections between the Indian and Japanese communities.

Eminent speakers from companies, namely **Yakult, Hamada Global, Hasora India, Ozak Corporation, Nissan Steel, House Shokuhn, and Royal of Japan**, made presentations on their companies' expertise in the food processing sector while emphasizing the immense potential of the Indian market. In line with the strategic vision, companies also showcased their current strategic and innovative work. The companies also highlighted the need to forge meaningful and mutually beneficial relationships that contribute to success in the Indian business landscape.



Participating Country: Vietnam

Exhibition Participation

Vietnam participated in the World Food India 2023 exhibition with 140 sq. m. of space in Hall No. 5 of Pragati Maidan and also steered a session on the theme "A trusted partnership of Indian food." 19 leading companies across food processing, fresh fruits, and other allied sectors participated in the exhibition.



Session Theme: A trusted partnership of Indian Food

Mr. Bul Trung Thoung, counselor and Head of Trade Office of the Vietnam Embassy in India, highlighted that India and Vietnam are bound by a deep-rooted historical and cultural connection that has stood the test of time. This connection is characterized by shared traditions, values, and a mutual understanding that has flourished over centuries. Beyond cultural ties, the two nations entered into a strategic partnership in 2016, marking a significant milestone in their diplomatic relations. This partnership signifies a commitment to collaborative efforts, shared goals, and strengthened ties in various domains, encompassing economic, political, and socio-cultural dimensions. The foundation of a strategic partnership opens avenues for enhanced cooperation, fosters mutual growth, and promotes a more robust and enduring relationship between India and Vietnam.

Mr. Dinh Vinh Cuong, President, Vietnam and International Entrepreneur Networking Club; **Mr. Nguyen Xuan Hai**, Vice President and CEO, Cuu Long Fish; **Ms. Ai Linh**, DG, Harper Vietnam; **Mr. Atul Kumar Saxena**, President, Indian Importers Chamber of Commerce and Industry; **Mr. Ravi Nandan Sinha**, Director, MSME, Business Forum, India; and **Mr. Nguyen Khanh Luan**, Founder and CEO, Dragon Distillery, also shared their views during the session.



Glimpses from other country pavilions:





REVERSE BUYER SELLER MEET

The Ministry of Food Processing Industries onboarded the Department of Commerce and all its associated export promotion bodies, like APEDA, MPEDA, Tea Board, Coffee Board, Spice Board, and Coconut Board of DoA&FW, to organize a reverse buyer-seller meet as part of World Food India. The Ministry allotted Hall No. 3 and part of Hall No. 5 exclusively to APEDA and other boards for organizing such meetings.

Exhibitions of potential agricultural and processed food products, including marine, tea, coffee, and spices, were also organized in these areas. More than 200 exhibitors from 23 states and UTs participated. Prominent exporters, food processing industries, startups, women entrepreneurs, FPOs and FPCs and corporate houses exhibited their produce. 21 women entrepreneurs, 15 FPOs, and 10 startups, along with other MSMEs and big export houses, participated with APEDA in these areas.

715 international buyers visiting from more than 90 countries covering the EU, USA, GCC, Africa, Southeast Asia, and Australian regions for participation in the WFI 2023, apart from 218 domestic buyers, participated in RBSM meetings. The international buyers organized meetings at the BSM lounge and the exhibitor's booth not only in hall no. 3 but also visited other halls like halls 1, 2, 4, 6, 7, and 14 for business meetings with the exhibitors.

A mobile app was developed to facilitate importers and exporters scheduling meetings as per their convenience. The facility for organizing RBSM was extended to all the

exhibitors who participated in the WFI 2023. More than 16000 business meetings were held between exporters and importers for a 3-day event, as per the details given below:

Event Day	Total Buyer Seller Meetings
Day 1	4579
Day 2	8744
Day 3	2960
Total Meetings	16283

The exporters generated more than 3000 serious trade leads during the event that will be turned into business in the near future.

A Memorandum of Understanding (MoU) was signed between APEDA and the Saudi Food Drug Authority (SFDA) on November 3, 2023, at World Food India 2023 to boost the export of Indian agricultural products to Saudi Arabia. It was signed by Mr. Sami Al Sager, Vice President, SFDA, and Mr. Abhishek Dev, Chairman, APEDA. It is a step taken towards strengthening trade relations and ensuring food safety and smoother exports.

The memorandum of understanding (MoU) will pave the way for increased collaboration in the agricultural sector, with a specific focus on exports of high-quality agricultural products from India to Saudi Arabia. The agreement underscores the commitment of both parties to promote the safe and wholesome consumption of food, adhering to required quality standards and regulations.

Memorandum of Understanding signing between APEDA and the Saudi Food Drug Authority



Glimpses from reverse buyer seller meetings held at APEDA & MPEDA Pavilions



Glimpses from reverse buyer seller meetings held at APEDA & MPEDA Pavilions





PARTICIPATION OF CENTRAL GOVERNMENT AND ASSOCIATE ORGANISATIONS

The second edition of World Food India was held with the support of 9 Ministries and Departments of the Government of India and six commodity boards. Policymakers, including 5 Union Ministers (Consumer Affairs, Food and Public Distribution, Food Processing Industries, Rural Development, Animal

Husbandry, Dairy, and Fisheries), 6 Secretaries to the Government of India, and several other senior officials from various ministries and departments, participated in the various conferences, state and allied sessions, and B2B meetings.

Participating Ministries & Departments

Ministry of Agriculture & Farmers Welfare

Ministry of Ayush

Ministry of Micro, Small & Medium Enterprises

Ministry of Development of North Eastern Region

Department of Animal Husbandry and Dairying

Department for Promotion of Industry and Internal Trade

Department of Fisheries

Ministry of Environment, Forest and Climate Change

Department of Commerce

Participating Autonomous Bodies

Agricultural and Processed Food Products Export Development Authority (APEDA)

Coconut Development Board

Coffee Board of India

Marine Products Export Development Authority (MPEDA)

Spices Board India

Tea Board India

Partner Ministry: Ministry of Ayush

Exhibition Participation

The Ministry of Ayush participated as a partner ministry in the World Food India 2023 exhibition with 300 sq. m. of space in hall

no. 6 of Pragati Maidan. The health benefits of Ayush, nutritional products, and yoga were beautifully showcased in the pavilion.



Allied Session: Ministry of Ayush

Theme: Nurturing Global Wellness: Ayurveda Aahaar and Nutraceuticals in the Export Market

The Ministry of Ayush organized a panel discussion session on the theme “Nurturing Global Wellness: Ayurveda Aahaar and Nutraceuticals in the Export Market” on November 3rd at Bharat Mandapam, New Delhi. The eminent speakers during the panel discussion were **Shri Ranjit Puranik, Managing Director and CEO, Shree Dhootapapeshwar Ltd.;** **Shri Sanjaya Mariwala, Executive Chairman and Managing Director, OmniActive Health Technologies;** **Dr. Tanuja Nesari, Director, All India Institute of Ayurveda (AIIA), Gol;** **Shri Vijendra Prakash, Head of Regulatory and Corporate Affairs, Himalaya Wellness Company;** and **Dr. Saket Chatopadhyaya, Senior Manager, Strategic Partnerships, Business Development, CSR Grants, IIT Delhi.** **Shri Anupam Srivastava, Professor and HOD (Rasa Shastra and Bhaishajya Kalpana), National Institute of Ayurveda, Jaipur,** moderated the session.

The session began with a thorough exploration of the health benefits and therapeutic properties of Ayush food, nutraceuticals, and traditional Ayurvedic cuisine. The session particularly focused on encouraging the adaptation and fusion of Ayush food and traditional Ayurvedic culinary practices with diverse international cuisines, aiming to cater to various cultural preferences and dietary needs while preserving the core principles and health-enhancing qualities of Ayush products. Experts emphasized the need to enhance global knowledge and understanding among consumers, healthcare professionals, and regulatory bodies.

The session addressed the regulatory bottlenecks in the trade of Ayurveda Aahaar and nutraceutical products to various geographies, which was identified as crucial for promoting economic growth, job creation, and market diversification in the Ayurvedic and wellness

sectors. The participants discussed the need for robust quality assurance protocols to instill confidence in global consumers regarding the authenticity and safety of Ayush products and ensuring high quality, safety, and standardization measures throughout the production, packaging, and distribution of Ayush food. Nutraceuticals and traditional Ayurvedic

cuisine emerged as priorities. The session concluded with a focus on fostering partnerships and collaborations. Stakeholders from the Ayurvedic industry, regulatory bodies, research institutions, and international trade organizations explored avenues for knowledge sharing, innovation, and sustainable growth in the Ayush food and nutraceutical export sector.



Partner Ministry: Ministry of Agriculture & Farmers' Welfare

Exhibition Participation

The Ministry of Agriculture and Farmers' Welfare participated as a partner in the World Food India 2023 exhibition with 708 sq. m. of space in hall no. 6 of Pragati Maidan. A total of 60 agri-startups were part of the ministry's pavilion.



Allied Session: Ministry of Agriculture & Farmers' Welfare

Theme: Leveraging Agri-ecosystem Stakeholders for Promotion of Food Processing Sector

The Ministry of Agriculture and Farmers' Welfare steered a panel discussion session on the theme “Leveraging Agri-ecosystem Stakeholders for Promotion of the Food Processing Sector” on November 3rd at Bharat Mandapam, New Delhi. The eminent speakers during the panel discussion were **Mr. Yogesh Thorat, MD, Maha Farmers Producer Co. Ltd.; Dr. Sreedevi Annapurna Singh, Director, CFTRI, Mysore; Mr. Rajnesh Kumar Sentu, Deputy VP, Samunnati; Dr. B.R. Premi, GM, NABARD; and Prof. V. Palanimuthu, Director, NIFTEM, Thanjavur. Dr. P. Chandra Shekara, DG, MANAGE**, moderated the session.

During the session, a comprehensive discussion

was held, focusing on various aspects of the food processing sector. Notable topics included mobilizing farmers, the role of research institutes, initiatives like ATMA and MANAGE, the significance of farmer producer companies (FPCs), and the promotion of secondary agriculture through food processing.

The session provided a comprehensive overview of key issues and opportunities in the food processing sector, encouraging collaboration, innovation, and value addition. The emphasis on mobilizing farmers, leveraging research institutes, and addressing challenges through partnerships underscored the holistic approach needed for sectoral growth.



Partner Ministry: Ministry of Development of North-Eastern Region (DoNER)

Exhibition Participation

The Ministry of Development of the North-Eastern Region (DoNER) participated as a partner in the World Food India 2023 exhibition with 198 sq. m. of exhibition space in hall no. 14 of Pragati Maidan. **The rich culinary heritage of the North Eastern region and the schemes of the Ministry and its beneficiaries were displayed in the pavilion.**



Allied Session: Ministry of Development of North-Eastern Region (DoNER)

Theme: Sustainable Development of the North-Eastern region through food processing sector

The session on Sustainable Development of the North-Eastern Region through the Food Processing Sector was organized on November 4th by the Ministry of Development of the North-Eastern Region (DoNER) at Bharat Mandapam, New Delhi. The eminent speakers during the session were **Shri Amba Jamir, Vice President, Integrated Mountain Initiative (IMI), Shri Atul Madrikar, and CEO Managing Director & CEO Prajakta Technology Pvt. Ltd.; Dr. Raghavendra Singh, Principal Scientist, ICAR-Indian Institute of Pulses Research; and Dr. Sandeep Janghu, Associate Professor, Department of Food Technology, Rajiv Gandhi University, Arunachal Pradesh. Shri Iboyaima Meitei, Adviser (Horticulture), Northeastern Council, Shillong, moderated the session.**

The session focused on documenting poor traditional processing practices, emphasizing the need for research to add value to products and processes in the agri-value chain, particularly medicinal plants. The importance of a techno-economic model for taking medicinal plants to market and the creation of medicinal plant cultivation clusters for economic and social development were highlighted.

The discussion covered government support for food processing in the North-East region, including schemes under the Ministry of Food Processing Industries (MoFPI). Schemes such as Mega Food Parks, Cold Chain, Agro Processing Clusters, and others were discussed. The session acknowledged Sikkim's achievement as the first state with 100% organic farming, with success being attributed to composting from locally available animal waste. The session highlighted the need for a comprehensive approach to sustainable development in the North-East through improved processing practices, value addition, and effective utilization of government schemes, with a particular focus on medicinal plants and agriculture.



Partner Department: Department of Animal Husbandry and Dairying

Exhibition Participation

The Department of Animal Husbandry and Dairying participated as a partner in the World Food India 2023 exhibition with 300 sq. m. of exhibition space in hall no. 6 of Pragati Maidan, showcasing the benefits available to stakeholders through its schemes and success stories in the sector.



Allied Session: Department of Animal Husbandry and Dairying

Theme: Role of Women in the Animal Husbandry Sector and the concept of One Health

The Department of Animal Husbandry and Dairying steered a session on the theme Role of Women in the Animal Husbandry Sector and the concept of One Health organized on November 3rd at Bharat Mandapam, New Delhi. The prominent speakers during the session were **Dr. Abhijit Mitra, Animal Husbandry Commissioner, Department of Animal Husbandry and Dairying, GoI; Ms. Shreedevi Kuntapalli, Chairperson, Shreeja Mahila Milk Producer Company Ltd., Andhra Pradesh; Dr. Jyoti Mishri, AMR and Zoonoses Specialist, United Nations; FAO India; Dr. Biswanath Sahoo, Principal Scientist (Animal Science), ICAR-Central Institute for Women in Agriculture, Bhubaneswar; Ms. Pooja Kaul,**

Founder, Organiko-Beautifuling Life; and Dr. Anju Ajay Deshpande, Director, Siddhivinayak Poultry Breeding Farm & Hatcheries Pvt. Ltd. Ms. Varsha Joshi, Additional Secretary, Department of Animal Husbandry and Dairy, GoI, moderated the session.

The comprehensive series of discussions during the session aimed at shedding light on the pivotal roles of women in the animal husbandry sector while promoting the One Health approach, recognizing the interconnected well-being of animals, humans, and the environment. Key takeaways encompassed women's active participation, economic empowerment, gender equality, and the holistic One Health concept.



Partner Department: Department of Fisheries

Exhibition Participation

The Department of Fisheries participated as a partner in the World Food India 2023 exhibition with 300 sq. m. of space in hall no. 6 of Pragati Maidan. The benefits available to stakeholders through its schemes and success stories in the fisheries and marine sectors were artifiially displayed in the pavilion.



Allied Session: Department of Fisheries

Theme: Global food and Nutritional Security through fisheries and aquaculture

The Department of Fisheries organized a panel discussion session on the theme “Global food and nutritional security through fisheries and aquaculture” on November 3rd at Bharat Mandapam, New Delhi. The eminent speakers during the panel discussion were **Dr. W. S. Lakra, Secretary, National Academy of Agricultural Sciences and Former Vice Chancellor, ICAR-Central Institute of Fisheries Education; Dr. V. Kripa, Member Secretary, Coastal Aquaculture Authority; Dr. Dilip Kumar, Former Vice Chancellor, ICAR-Central Institute of Fisheries Education, Mumbai; Dr. M. Karthikeyan, Director, Marine Products Exports Development Authority (MPEDA), MoC&I; Shri Jagdish V. Fofandi, President, Seafood Exporters Association of India (SEAI), Kochi; and Dr. Prithvi Rani, Research Officer, Department of Fisheries, Gol. Dr. L. Narasimha Murthy, CEO, National Fisheries Development Board, Hyderabad,** moderated the session.

During the session, the critical role of aquaculture in ensuring global food and nutritional security was discussed. Due emphasis was laid on an emerging vision that prioritizes the health of animals, consumers, and the environment, promoting a holistic and eco-friendly approach.

The session delved into the concepts of the blue economy and blue growth, highlighting their significant global potential as a pathway for achieving sustainable development in the fisheries and aquaculture sectors.

The evolving regulatory framework and government initiatives demonstrate a commitment to fostering a thriving and sustainable fisheries and aquaculture sector. As the industry moves forward, the concepts of the blue economy and blue growth are poised to play a pivotal role in shaping the global landscape of fisheries and aquaculture.



Agricultural and Processed Food Products Export Development Authority (APEDA)

Exhibition Participation

Agricultural and Processed Food Products Export Development Authority (APEDA) participated as a partner autonomous body in World Food India 2023 with an exhibition across 2024 sq. m. of space in sprawling hall no. 3 of Pragati Maidan. A total of 141 companies across different categories like Fresh Fruits and Vegetables, Processed Fruits and Vegetables, Meat and Meat Products, Honey Products, Rice, Nutritional Foods, Cereals, Organic/Millets and Millet Products, Sweet and Confectionary, Herbal and Medicinal Plants,

etc. showcased their products and also engaged in reverse buyer-seller meetings with international and domestic buyers across three days of the event. Sampling and tasting campaigns of Millets products, Millet Gallery, GI Products Gallery, Mascot, Puzzle Game, Thought Bubble, Quiz Competition on Agro and Food Processing, Free Gifts and Souvenirs for the Winners, etc. were organized over 3 days to make the event more effective and meaningful.



Allied Session: Agricultural and Processed Food Products Export Development Authority (APEDA)

Theme: Unlocking Value Addition in India's Agri Exports – Leveraging Innovation & the Startup Ecosystem

The Agricultural and Processed Food Products Export Development Authority organized a session on the theme Unlocking Value Addition in India's Agri Exports: Leveraging Innovation and the Startup Ecosystem on November 5 at Bharat Mandapam, New Delhi. The eminent speakers during the session were **Shri Sivakumar, Head-Agribusiness & IT, ITC Ltd; Shri Amit Pant, Executive Vice President, TATA Coffee Ltd; Mrs. Sunalini Menon, President, Coffee Lab India; Shri Saleem MA, Director, Lulu Group International; Shri Shreedharan Chandran, President, UPASI; Shri Raj Barooah, Proprietor, Aideobarie Tea Estate Pvt. Ltd.; Shri Ramkumar Menon, Chairman, World Spices Organisation; Shri Aju Jacob, Joint Managing Director, Synthite Industries Pvt. Ltd. Dr. Tarun Bajaj, Director of**

APEDA, moderated this session. This knowledge session featured presentations by government officials, followed by a panel discussion comprising leading exporters from the industry.

The session aimed to address the structural challenges faced by the Indian tea, spice, and coffee industries and propose strategic reforms to enhance competitiveness and capitalize on global market trends. The session concluded with a compelling call to action, emphasizing collaboration among traditional players, startups, research institutions, and international partners to foster innovation and create an ecosystem conducive to value addition in agricultural exports.



Coconut Development Board

Exhibition Participation

The Coconut Development Board of India participated in the exhibition with 84 sq. m. of space in Hall No. 6 of the World Food India 2023 exhibition space.



Coffee Board of India

Exhibition Participation

The Coffee Board of India participated in the exhibition with 195 sq. m. of space in Hall No. 3 of the World Food India 2023 exhibition space.



Marine Products Export Development Authority (MPEDA)

Exhibition Participation

The Marine Products Export Development Authority participated as a partner autonomous body in World Food India 2023 with an exhibition across 372 sq. m. of space in sprawling hall no. 5 of Pragati Maidan. 32 leading sea food and marine exporters from Bhubaneswar, Chennai, Kochi, Kolkata, Mangalore, Mumbai, Porbandar, Tuticorin, Vijayawada, and Vizag participated and showcased their products in the exhibition. The companies also engaged in reverse buyer-seller meetings with international and

domestic buyers across the three days of the event.



Allied Session: Marine Products Export Development Authority (MPEDA)

Theme: Food Safety in Seafood Export

The Marine Products Export Development Authority organized a session on food safety in seafood export on November 5th at Bharat Mandapam, New Delhi. The eminent speakers during the session were **Dr. J.S. Reddy, Additional Director, Export Inspection Council, MoC&I, GoI;** **Dr. Jacquin Jones, USA USFDA/EEAS, New Delhi;** **Dr. M. Karthikeyan, Director, Marine Products Exports Development Authority (MPEDA), MoC&I;** **Ms. Moni Pillai, Director, Forstar Frozen Foods Pvt. Ltd.;** and **Ms. Neenu Peter and Shri. Vinod V, Deputy Directors, MPEDA.**

The session focused on the significant challenges faced by the seafood export industry, particularly concerning residuals, antibiotics, and metals in food products destined for key markets such as Japan, China, and the EU. Participants explored potential solutions, with an emphasis on the crucial role of quality control and inspection in ensuring the safety and compliance of seafood exports. The session highlighted the pressing need for rigorous quality control and inspection protocols to address

challenges related to residuals, antibiotics, and metals in seafood products. Participants acknowledged these measures as essential safeguards to meet the stringent requirements of target markets.

The session underscored the importance of capacity-building programs for food traceability plans. The emphasis was on creating expertise to make the entire process of traceability unflappable. Developing a skilled workforce was identified as a critical component in ensuring the effectiveness and sustainability of traceability initiatives.



Department for Promotion of Industry and Internal Trade

Exhibition Participation

The Department for Promotion of Industry and Internal Trade had a dedicated pavilion of 300 sq. m. at Hall No. 14 of Pragati Maidan for showcasing various initiatives of DPIIT like Make in India, Start-up India, One District, One Product, National Single Window Systems, India Investment Grid, and India Industrial Land Bank (IILB). The pavilion also had an investor lounge where the MOU signing ceremony and the government-to-business

(G2B) interactions, including the one-on-one interactions of global and domestic investors, took place.



Spices Board India

Exhibition Participation

The Spices Board India participated in the exhibition with 195 sq. m. of space in Hall No. 3 of the World Food India 2023 exhibition space.

Food Safety and Standards Authority of India (FSSAI)

Exhibition Participation

FSSAI participated in the exhibition with 12 sq. m. of space in Hall No. 6 of the World Food India 2023 exhibition space.



Allied Session: Food Safety and Standards Authority of India (FSSAI)

Theme: A Decade of Food Industry and FSSAI – Challenges and Global Opportunities in Food Safety

The Food Safety and Standards Authority of India (FSSAI) steered a panel discussion session on the theme “A Decade of Food Industry and FSSAI: Challenges and Global Opportunities in Food Safety” on November 4th at Bharat Mandapam, New Delhi. The eminent speakers during the panel discussion were **Dr. Amit Sharma, Head (Science and Standards & Regulations), FSSAI; Dr. Tarun Bajaj, APEDA; Dr. Lata Kapoor, Additional Director, National Centre for Disease Control; Shri Manoj Pareek, Head, R&D Health Food Drinks, Hindustan Unilever Ltd.; and Dr. Seema Puri, Professor (Retd.), Department of Food and Nutrition, University of Delhi. Dr. Harinder Singh Oberoi, Director, NIFTEM-Kundli,** was the moderator for this panel discussion session.

During the session, discussions were held on the current standards and frameworks in the food processing industry, the role of technology and innovation in addressing food safety challenges, the education of consumers, and social media campaigns to create awareness for quality, nutrition, and food safety.



Theme: Registration and Licensing of Food Business

FSSAI chaired another session on “Registration and Licensing of Food Business” on November 4th where Shri. Akhilesh Gupta, Assistant Director, FSSAI, gave a presentation on Registration and Licensing of Food Business. The participants of the session gained a clearer understanding of the step-by-step process for licensing and registration via FoSCoS. Mr. Gupta

also addressed common challenges or misconceptions related to licensing and registration conditions, such as cost burden, complex labeling regulations, etc. The session helped in increasing awareness about the specific conditions and compliance standards necessary for licensing and registration..



Ministry of Environment, Forest and Climate Change

Exhibition Participation

The Ministry of Environment, Forest and Climate Change participated in the exhibition with 48 sq. m. of space in Hall No. 6 of Pragati Maidan, with the theme of the pavilion being Mission LiFE Pavilion. The visitors were introduced to the message of LiFE: Lifestyle for Environment through a digital walkthrough exhibition. The visitors could engage in augmented reality (AR) with Prakriti while exploring the 7 Mission LiFE themes and immerse themselves in a virtual forest through VR cycling at “Cycle for a Greener Future”! and

also learning about waste segregation and disposal.



Allied Session: Department of Agricultural Research and Education (DARE)

Theme: Research & innovation in post-harvest management and Food Processing

The Department of Agricultural Research and Education organized a session on research and innovation in post-harvest management and food processing on November 4th at Bharat Mandapam, New Delhi. The eminent speakers during the session were **Dr. R K Vishwakarma Principal Scientist, ICAR-Central Institute of Post-harvest Engineering and Technology, Ludhiana; Dr. Devinder Dhingra, Principal Scientist (Process Engg.), ICAR, Headquarter; Dr. Abhijit Kar, Director, ICAR-National Institute of Secondary Agriculture, Ranchi; Dr. Nachiket Kotwaliwale, Director, ICAR-Central Institute of Post-harvest Engineering and Technology,**

Ludhiana; ICAR-NRC-Makhana, Darbhanga; Dr. P. Narender Raju, Senior Scientist, ICAR-National Dairy Research Institute, Karnal; Dr. K. Narsaiah, ADG (Process Engg.), ICAR moderated this session.

The session delved into post-harvest management, smart packaging, and technological integration in agriculture, emphasizing sustainability as crucial for fortifying the efficiency of the agricultural value chain. Smart packaging was discussed as a means to communicate essential information about the packaged products, contributing to enhanced transparency.

Exploring storage challenges, future packaging technologies, and the complexities of post-harvest losses, the discussions heightened awareness and laid the groundwork for actionable strategies.

A study by the Ministry of Food Processing Industries highlighted that processing waste abroad amounts to 4–15% of food grain and livestock production, equivalent to approximately 1.5 lakh crores, which was also discussed during the session. A collective call for a harmonized approach emerged, advocating for innovation, technology, and conscientious practices to propel agriculture toward a resilient, productive, and sustainable future. The session highlighted the driving force of collaborative robotics, drones, and mini

robots in advancing post-harvest management practices. The insights shared serve as a compass for stakeholders navigating the evolving dynamics of the agricultural sector, guiding endeavors toward sustainability and efficiency.



Tea Board India Exhibition Participation

Tea Board India participated in the exhibition with 195 sq. m. of space in Hall No. 3 of the World Food India 2023 exhibition space.





STATE GOVERNMENT PARTICIPATION AT WFI 2023

The World Food India 2023 event witnessed participation of 350 state delegates from 23 states of India. The event garnered participation from 5 Partner States, 7 Focus States and 11 States in the Exhibition Pavilions.

6

MINISTERS FROM

Odisha, Kerala, Jharkhand, Andhra Pradesh, Gujarat, Meghalaya

5

PARTNER STATE GOVERNMENTS

Bihar, Gujarat, Kerala, Punjab, Telangana

7

FOCUS STATE GOVERNMENTS

Andhra Pradesh, Jammu & Kashmir, Jharkhand, Madhya Pradesh, Meghalaya, Odisha, Uttar Pradesh

11

EXHIBITING STATE GOVERNMENTS

Assam, Sikkim, Himachal Pradesh, West Bengal, Arunachal Pradesh, Maharashtra, Haryana, Uttarakhand. The other northeastern states namely Nagaland, Manipur, Tripura, Mizoram, participated as part of DONER Ministry



State Participation Details



Partner State: Bihar

Exhibition Participation

The state of Bihar participated as a partner state in the World Food India exhibition with 299 sq. m. of exhibition space in hall no. 6 of Pragati Maidan, New Delhi.



Partner State Session: Bihar

Theme: Bihar: A Land of Limitless Opportunities in Food Processing Sector

The Bihar state session revolved around the theme Bihar: A Land of Limitless Opportunities in the Food Processing Sector. The eminent speakers during the panel discussion session were **Mr. Sandeep Poundrik, Additional Chief Secretary, Department of Food Industries, Govt. of Bihar; Mr. Vivek Ranjan Maitrey, Director, Directorate of Food Processing, Dept. of Industries, Govt. of Bihar; Mr. Amit Saraogi, Founder, Anmol Feeds Pvt. Ltd.; Mr. Suresh Prasad Chaudhary, M.D., Rakesh Masala Pvt. Ltd.; Mr. Ranjan Kedia, Founder, Litchia International; and Mr. Ranjeet Kohli, CEO, Britannia Industries.** Mr. Parv Kapoor, Vice President, Ernst and Young LLP, moderated this session.

Addressing the participants **Shri. Vivek Ranjan Maitrey, Director, Directorate of Food Processing, Dept. of Industries, Govt. of Bihar,** said that the state's strategic location on the Dedicated Freight Corridor, Asian Highway 2,

and the national highways connecting northeastern parts of the country makes it the perfect place to set up food processing units.

Shri Sandeep Poundrik, Additional Chief Secretary, Department of Industries, Govt. of Bihar, said that Bihar has a high state GDP rate, a growing population, a high income, and increased purchasing power. These factors contribute to the growing market for food processing in Bihar. Bihar has given a lot of funds to micro and small industries and also has a great pool of skilled human resources at all levels.



Partner State: Gujarat

Exhibition Participation

The state of Gujarat participated as a partner state in the World Food India exhibition with 286 sq. m. of exhibition space in hall no. 6 of Pragati Maidan, New Delhi.



Partner State Session: Gujarat

Theme: Food Processing – A Sunrise Sector of Amrit Kaal

Shri. Raghavjibhai Patel, Hon'ble Cabinet Minister, Agriculture Animal Husbandry Cow-Breeding Fisheries Rural Housing and Rural Development Govt. of Gujarat, was the chief guest at the Gujarat State session themed around Food Processing—A Sunrise Sector of Amrit Kaal held on November 3rd at Bharat Mandapam, New Delhi. Other notable speakers during the session were **Shri. D. H. Shah, Managing Director, Gujarat Agro Industries Corporation Ltd.**; **Shri. A.K. Rakesh, Additional Chief Secretary, Agriculture Farmer Welfare & Co-operation Department, Govt. of Gujarat**; **Dr. Sudhanshu, Secretary, APEDA**; **Shri. Amaan A.G. Khan, Brand Vice President Functional Nutrition, Hindustan Unilever Ltd.**; **Shri Pranav Doshi, Director, Gujarat Agro Infrastructure Mega Food Park Pvt. Ltd.**; **Shri D. C. Joshi, Former Vice-Chancellor, Agriculture University Kota**; and **Shri S. J. Solanki, Director, Dept. of Agriculture, Govt. of Gujarat**.

The Gujarat State Session at World Food India 2023 underscored the state's vibrant potential in the food processing sector. The recommendations outlined aim to further propel Gujarat's growth trajectory, emphasizing innovation, sustainability, and a conducive business environment. Gujarat's commitment to technological advancement, skilled workforce development, and sustainable practices positions it as a key player in shaping the future of the food processing industry on a global scale.

The discussions during the session highlight the state's strengths, resources, and strategic initiatives driving the growth of the food processing sector. The session also threw light on the state's adoption of cutting-edge technologies, innovation in processing techniques, and their impact on enhancing productivity.



Partner State: Kerala

Exhibition Participation

The state of Kerala participated as a partner state in the World Food India exhibition with 315 sq. m. of exhibition space in hall no. 6 of Pragati Maidan, New Delhi.



Partner State Session: Kerala

Theme: Opportunities in Food Processing Sector in Kerala

Shri. Santhosh Koshy Thomas, Managing Director, Kerala Industrial Infrastructure Development Corporation (KINFRA), welcomed all the participants at the Kerala State session and set the context of the session to explore the state's potential, offering insights into a harmonious blend of tradition and innovation and positioning Kerala as an attractive hub for sustainable investments. The session was held on November 3rd at Bharat Mandapam, New Delhi.

Shri. P. Rajeeve, Hon'ble Minister, Industries, Law & Coir, Govt. of Kerala, was the guest of honor at the Kerala State session and stated that “the state of Kerala has 1687 km of inland waterways, 585 km of coastal route, 2.73 lakh km of roads, and 1588 km of railway, which offer a conducive landscape to prosper multimodal connectivity in the state. Kerala's competitive advantage lies in

its favorable location, excellent infrastructure, progressive governance, policies that attract industries, a responsive administration, and a large pool of skilled, educated, and youthful workers. Kerala has also been a leader in adopting futuristic technologies.

Other eminent speakers during the session were **Shri. Suman Billa, Principal Secretary, Department of Industries & Norka, Govt. of Kerala**; **Dr. Ajay Kumar IAS (Retd.), Former Secretary (GoI) & Advisor, Govt. of Kerala**; **Shri. M.A. Yusuff Ali, Chairman & Managing Director, Lulu Group International**; **Shri. Praveen Venkataramanan, CEO (Spice Division), Synthite Industries Pvt. Ltd.**; and **Shri. K.K. Pillai, Managing Director, Nikasu Frozen Foods International**.



Partner State: Punjab

Exhibition Participation

The state of Punjab participated as a partner state in the World Food India exhibition with 300 sq. m. of exhibition space in hall no. 6 of Pragati Maidan, New Delhi.



Partner State Session: Punjab

Theme: Punjab: Creating Prosperity through Food for the World

The Punjab state session theme around Punjab: Creating Prosperity through Food for the World was held on November 3rd at Bharat Mandapam, New Delhi. The eminent speakers during the state session were **Shri Kumar Amit, Managing Director, Punjab Agro Industries Corporation Ltd.;** **Shri Mahesh Kanchan, Chief Executive Officer, Delmonte;** **Shri Abhay Parnekar, Chief Executive Officer, Godrej Tyson Foods Ltd.;** **Dr. Satbir Singh Gosal, Vice Chancellor, Punjab Agricultural University, Ludhiana;** **Shri Sandeep Goyal, Financial Controller, Manufacturing Operations, Nestlé South Asia Region;** **Shri Shirish Yadav, Executive Vice President, ITC Ltd.;** and **Shri Jaspreet Singh, Additional Chief Executive Officer, Invest Punjab.**

A comprehensive discussion session was held with a focus on various opportunities offered by

Punjab in terms of ease of doing business, flexible investment policy, ease of logistics, attractive incentives under IBDP 2022, etc. **Shri Himanshu Rattan, Partner, Economic Development, and Head, North Region Government and Public Services, KPMG India Pvt. Ltd.,** moderated and initiated the session discussion with the objective of understanding infrastructure distinctions with the growth in agribusiness structures.

The session provided a comprehensive overview of key issues and opportunities in the food processing sector, encouraging collaboration, innovation, and value addition in Punjab. The emphasis on mobilizing farmers, leveraging research institutes, and addressing challenges through partnerships underscored the holistic approach needed for sectoral growth.



Partner State: Telangana

Exhibition Participation

The state of Telangana participated as a partner state in the World Food India exhibition with 280 sq. m. of exhibition space in hall no. 6 of Pragati Maidan, New Delhi.



Partner State Session: Telangana

Theme: Envisioning the Future of Food in India: Telangana's Role

The Telangana state session with the theme Envisioning the Future of Food in India: Telangana's Role was held on November 4th 2023 at Bharat Mandapam, New Delhi. The eminent speakers during the session included **Shri. Akshay Chowdhary, Vice President, Gemini Edibles & Fats India Ltd.;** **Shri. Rajinder Kumar Bajaj, Executive Vice President and Director, Satake Corporation Ltd.;** **Shri. R. G. Chandramogan, Chairman and Founder, Hatsun Agro Products Ltd.;** **Dr. Jogi Anand Varma Uddaraju, Vice President, Ananda Group of Companies;** and **Mr. Manish Mulley, CEO, Allana Group, Processed Food Division.** **Shri. Akhil Kumar Gawar, Director, Food Processing, State of Telangana,** was the moderator of this session.

The session highlighted that Telangana's food system is undergoing a significant transformation driven by seven key factors:

irrigation, power, investment support, extension systems, input availability, procurement support, and food processing and warehousing.

The discussions highlighted that the state is witnessing the Blue Revolution with initiatives like the Abundant Food Project. The government is actively pursuing projects that result in significant employment generation within the state. Telangana's success in the food sector, marked by progress in the green, blue, pink, white, and yellow revolutions, makes it an attractive destination for investors. Ongoing efforts in infrastructure development align with global climate change challenges. Panelists unanimously acknowledged the government's thorough gap analysis, identifying niche sectors, and demonstrating a commitment to supporting private industry through the timely implementation of schemes and policies.



Focus State: Andhra Pradesh

Exhibition Participation

The state of Andhra Pradesh participated as a focus state in the World Food India exhibition with 195 sq. m. of exhibition space in hall no. 6 of Pragati Maidan, New Delhi.



Focus State Session: Andhra Pradesh

Theme: Future of Food Processing Sector and opportunities for foreign direct investment (FDI) in India

Dr. Kakani Govardhan Reddy, Hon'ble Minister of Agriculture & Cooperation, Marketing, and Food Processing, Government of Andhra Pradesh, was the guest of honor at the Andhra Pradesh State Session held on November 4th 2023 at Bharat Mandapam, New Delhi. While addressing the participants, he stated that “Andhra Pradesh stands as a testament to what can be achieved with the right mix of natural advantages, infrastructure, and skilled labor. The state holds the number one position in terms of registered food processing industries, with a substantial 13.83% share, along with 1,85,000 people being employed directly in this sector. Additionally, the unorganized sector further contributes by employing around 4–5 lakh individuals. Andhra Pradesh ranks number one in the production of papaya, lime, tomato, coconut, cocoa, chillies, bananas, and shrimp. Andhra Pradesh has a high potential for investment in food processing.”

Shri. Chiranjiv Choudhary, Secretary, Andhra Pradesh Food Processing Society, Industries and Commerce Department, moderated the session and set the context, emphasizing the state's pivotal role in generating employment and empowering farmers.

Shri Satya Rao Jakkuva, Head Licensing-India, Mondelēz International, India (Mondelēz India Foods Pvt. Ltd.), Shri Kiran Kumar, Head of Spices Business at Agri Business Division, ITC Limited, Shri Amit Mani, Commercial Director, SWA (Sales), Kerry Ingredients, India, and Shri Chandramouli Kuravi, Business Head, South Asia and GCC Countries, ICL Food Specialties, discussed various areas like the state's dominance in key food processing industries and strategic geographical advantages, making it an attractive destination for investors.



Focus State: Jammu and Kashmir

Exhibition Participation

The state of Jammu and Kashmir participated as a focus state in the World Food India exhibition with 195 sq. m. of exhibition space in hall no. 6 of Pragati Maidan, New Delhi.



Focus State Session: Jammu & Kashmir

Theme: Women Leadership in Jammu and Kashmir

The Jammu and Kashmir state session with the theme Women Leadership in Jammu and Kashmir was held on November 4th 2023, at Bharat Mandapam, New Delhi. The speakers during the session were **Ms. Puja Sharma, Founder & CEO, Puvina Food and Spices (OPC) Pvt. Ltd.**, **Dr. Saima Paul, Subject Matter Specialist (Home Science), Krishi Vigyan Kendra (KVK), SKUAST-Kashmir**, **Ms. Suvisha Jain, Strategy & Partnerships, Karamhans Foods Pvt Ltd.**, **Ms. Tabish Habib, Founder, Prism Creationz**, and **Ms. Ruhaab Lateef Mir, Founder, Kashmir's Ruhaab Foods and Beverages Pvt Ltd.** Ms.

Ridhima Arora, Founder, Namhya Foods Pvt. Ltd., was the moderator of this session.

The discussion was focused on the significant contributions of women in the challenging environment of Jammu and Kashmir to society and entrepreneurship. Despite heightened political disturbances and restrictions on women's mobility, the region has witnessed the emergence of resilient women entrepreneurs who have overcome societal and political challenges to make substantial contributions.



Focus State: Jharkhand

Exhibition Participation

The state of Jharkhand participated as a focus state in the World Food India exhibition with 195 sq. m. of exhibition space in hall no. 6 of Pragati Maidan, New Delhi.



Focus State Session: Jharkhand

Theme: Leveraging Jharkhand's Edible Minor Forest Produce (MFP) Potential for India and the World

The state's session witnessed the participation of esteemed panelists, which included **Shri Jitendra Kumar Singh, Secretary, Industries, Mines Commissioner, Govt. of Jharkhand; Shri Aboobacker Siddiqui, Secretary, Department of Agriculture Animal Husbandry and Co-operative, Govt. of Jharkhand; Shri Nand Kishore Singh, Additional Principal Chief Conservator, Forest Development, Jharkhand; Dr. M. S. Malik, Dean Forestry Department, Birsa Agricultural University, Ranchi; Shri Sanjeev Arora, Founder & Director, Sai Agro Exim Pvt. Ltd., while Shri Rajeev Ranjan, Industry Expert, Head, Agri-Food Practices, KPMG Advisory Services Pvt. Ltd., moderated the session. The session was held on November 4th 2023, at Bharat Mandapam, New Delhi.**

Shri Aboobacker Siddiqui, Secretary, Department of Agriculture Animal Husbandry and Co-operative, Govt. of Jharkhand, said that around 400 crore of trade is currently taking place in the Minor Forest Produce (MFP) sector in the state of Jharkhand, and the potential is even

beyond that. People at the village level, state level, and district level trade with farmers in other states of the country through Enam. Furthermore, Jharkhand got awarded for being one of the 10 best-performing states in the Enam. There is huge potential in the MFP sector in Jharkhand.

The Jharkhand state government aims to attract entrepreneurs through policies like the Jharkhand Food and Feed Processing Industry Policy 2023 to promote the development of small, medium, and large-scale food processing industries.



Focus State: Madhya Pradesh

Exhibition Participation

The state of Madhya Pradesh participated as a focus state in the World Food India exhibition with an allocation of 54 sq. m. of exhibition space in hall no. 4 of Pragati Maidan, New Delhi.



Focus State Session: Madhya Pradesh

Theme: The 'Good' Food Basket of India

The Madhya Pradesh state session with the theme Madhya Pradesh: The 'Good' Food Basket of India was held on November 4th 2023, at Bharat Mandapam, New Delhi. The speakers during the session were **Mr. SC. Singadyia, Additional Director, Farmer Welfare & Agriculture Development, Govt. of MP; Ms. Nidhi Nivedita, Director, Horticulture & Food Processing, Govt. of M.P.; Mr. Hrishikesh Ramani, Sr. G.M. & Head Manufacturing, Dabur India; Ms. Rachna Chaturvedi, Research Head, AISECT Group of University; and Dr. Navneet Mohan Kothari, M.D., MP Industrial Development Corporation Ltd. Ms. Alka Sharma, Founder, Khadyot Natural Pvt. Ltd.,** was the moderator of this session.

The speakers provided a comprehensive

overview, emphasizing key aspects of the state's potential and an in-depth analysis of Madhya Pradesh's strengths, weaknesses, opportunities, and threats within the food processing sector. The discussion underscored the imperative for strategic planning and enhancements in infrastructure to facilitate the sector's expansion. The emphasis was placed on advocating for a conducive environment and supportive mechanisms, emphasizing the collaborative endeavours needed to propel Madhya Pradesh's food processing industry towards future growth.

The state of Madhya Pradesh was acknowledged for its leadership in organic farming, demonstrating a substantial advantage in this sector.



Focus State Meghalaya

Exhibition Participation

The state of Meghalaya participated as a focus state in the World Food India exhibition with 195 sq. m. of exhibition space in hall no. 6 of Pragati Maidan, New Delhi.



Focus State Session: Meghalaya

Theme: Building Agri Value Chains in Remote Locations – Lessons from Meghalaya

The Meghalaya state session revolved around the theme Building Agri Value Chains in Remote Locations: Lessons from Meghalaya. It was held on November 3rd at Bharat Mandapam, New Delhi. The eminent speakers during the panel discussion session were **Ms. Isawanda Laloo, Secretary to the Govt. of Meghalaya Department of Agriculture and Farmers Welfare and MD Meghalaya State Agricultural Marketing Board Organization;** **Mr. Han Ulaç Demirag, Country Director, International Fund for Agricultural Development (IFAD) India;** **Shri. Augustus Shemphang Suting, Deputy Project Director, Meghalaya Basin Management Agency;** **Padma Shri Trinity Saioo, Secretary, Leinskem Spice Producer Industrial Cooperative**

Society; Fr. Sunny Joseph Mavelil, Secretary, All Garo Hills Multi-Purpose Co-operative Society Ltd; and Shri Revistar Kharumnuid, CEO, Eastern Ri-Bhoi Organic FPC. Shri Maqbool Lyngdoh Suiam, Officer on Special Duty, Directorate of Food Processing, moderated the state session.

The session highlighted measures for strengthening extension services to empower farmers with knowledge and skills. Investments in modern processing facilities are crucial to meet market demands and reduce post-harvest losses. Developing streamlined systems can enhance market access for farmers and processors alike.



Focus State: Odisha

Exhibition Participation

The state of Odisha participated as a focus state in World Food India with 195 sq. m. of exhibition space in hall no. 6 of Pragati Maidan, New Delhi.



Focus State Session: Odisha

Theme: Opportunities in Agribusiness & Food Processing Sector in Odisha, Government Schemes & Policy

Shri Pratap Keshari Deb, Hon'ble Cabinet Minister for Micro, Small, and Medium Enterprises (MSME) Department, Govt. of Odisha, was the chief guest of the Odisha State Session at World Food India 2023 held on November 4th 2023, at Bharat Mandapam, New Delhi.

Shri Deb stated that the biggest advantage Odisha offers in the food processing sector is the international market for Southeast Asia, be it Vietnam, Thailand, Indonesia, China, or Japan. MSME and food processing growth are further tied to direct livelihood benefits for the families in Odisha.

Shri Bibhuti Bhushana Dash, Special Secretary, Micro, Small, and Medium Enterprises (MSME) Department, was the moderator of the session.

Shri Saswat Mishra (IAS), Principal Secretary, Micro, Small, and Medium Enterprises (MSME) Department, Govt. of Odisha, and **Shri Sadique Alam (IAS), Director, Dept. of Industries, Odisha**, shared their views on the growth of the food processing sector in Odisha and also addressed the participants during the session.

Dr. Sarat Kumar Sahoo, Managing Director, Om Oil & Flour Mills Ltd.; **Shri Rajen Padhi, Managing Director, B One Business House Pvt Ltd.**; **Shri. Kamakhya Das, Co-founder, Kruti Coffee (Kruti Retail Ventures LLP)**; and **Dr. Aditya Panda, Fruit Circular Economy Leader, India and Southwest Asia, the Coca-Cola Company**, shared their views on the potential of Odisha's agribusiness and food processing sectors.



Focus State: Uttar Pradesh

Exhibition Participation

The state of Uttar Pradesh participated as a focus state in the World Food India exhibition with 195 sq. m. of exhibition space in hall no. 6 of Pragati Maidan, New Delhi.



Focus State Session: Uttar Pradesh

Theme: Enhancing Efficiency and Productivity in Uttar Pradesh's Food Processing Units

The Uttar Pradesh state session with the theme Enhancing Efficiency and Productivity in Uttar Pradesh's Food Processing Units was held on November 4th 2023, at Bharat Mandapam, New Delhi. The eminent speakers during the session included **Shri. Om Prakash Sharma, Special Secretary, Horticulture & Food Processing, Govt. of Uttar Pradesh; Shri Praveen Kumar, Deputy Director, Food Processing, Govt. of Uttar Pradesh; Shri Ajay Bhalotia, Managing Director, Fortune Rice Pvt. Ltd.; and Dr. Atul Kumar Singh, Director, Department of Horticulture and Food Processing, Govt. of Uttar Pradesh.**

The session offered a comprehensive perspective on the global, national, and state-level dynamics of the food processing sector.

Delving into key statistics, emerging trends, and investment opportunities the session enlightened the potential investors, policymakers, and stakeholders about Uttar Pradesh's pivotal role in the food processing domain.

The session highlighted that the government is implementing a new food processing policy in 2023, aimed at fostering processing and developing a robust cold chain infrastructure. The promotion of innovative agricultural practices such as tissue culture, drip sprinkler, micro-irrigation, raised bed cultivation, aeroponics, hydroponics, and high-density cropping plantations is the prime agenda for promotion of Innovative Agricultural Practices in the state.





Details of other Exhibiting states



S. No	Name of State	Hall No	Exhibition Space
1	Arunachal Pradesh	6	30
2	West Bengal	6	104
3	Assam	6	200
4	Sikkim	6	80
5	Maharashtra	6	42
6	Haryana	6	396
7	Himachal Pradesh	6	12
8	Uttarakhand	4	12

Glimpses from other State's Exhibition Pavilions





NIFTEM-THANJAVUR'S SHOWCASE IN WFI-2023



NIFTEM-Thanjavur installed a thematic pavilion (15 m x 15 m) to showcase activities, such as in-house developed machinery, new product development, research potential, academic activities, quality testing and other services.

NIFTEM-T displayed various food products in multiple categories including, convenience & customized foods, nutraceutical & functional foods, waste valorization & plastic alternatives, extruded & dehydrated products, and category foods such as millet, coconut and minor forest-based foods. This attracted many

entrepreneurs and startups. Each product package had a unique QR code that visitors could scan and get detailed information about the products.

The institute's 3D food printers and products, and grain wall were showcased to Hon'ble Prime Minister of India and other Hon'ble Ministers and key dignitaries. Shri Pashupati Kumar Paras, Hon'ble Union Minister of Food Processing Industries and Smt. Anita Praveen, Secretary, MoFPI, visited the NIFTEM-Thanjavur thematic pavilion.

NIFTEM-Thanjavur also demonstrated its in-house developed equipment such as moringa pulp remover, cold plasma bubbling unit, grain popping machine, coconut water collection system and different sensors for food quality detection. NIFTEM-T also distributed food samples such as millet namkeen, coconut sugar, millet ice cream, mahua nutribar, millet payasam and tomato mocktails to the visitors.

The institute was also privileged to showcase its Mobile Processing Unit to stakeholders during the event. In addition, different crowd engagement activities such as thematic quizzes, an experience with virtual reality (VR) for food retail applications, etc. were also part of NIFTEM-T's stall. Also, different institute and technology-related videos were showcased.





NIFTEM-KUNDLI'S SHOWCASE IN WFI-2023

NIFTEM-Kundli put up a stall in that to exhibit various activities of NIFTEM-K in the area of food processing. The NIFTEM-K stall displayed the products from its Pilot Plant and those developed in various research projects funded by industry and other bodies. From the pilot plant of NIFTEM-K, Interlink Foods Pvt Ltd (RTE and Traditional Foods Pilot Plant) and One life foundation (Bakery Pilot Plant) participated and showed their products such as Ragi Puff, Jowar Puff, Bajra Puff, Ragi Extruded Sticks, Jowar Extruded Sticks, Bajra Extruded Sticks, Millet Flakes, Millet Laddoo, Besan Laddoo, Chikki, Millet Cookies, Millet Muffins, etc. From various projects different product have been developed and they were displayed in the exhibition. The product range includes Solar dried products (Mango leather, Turmeric, Herbal tea, Tulsi dried powder, Giloy leaves powder), 3D printed cookies, Multigrain millet cookies , Millet extruded products, Herbal cookies, Probiotic yoghurt, Fortified Mustard oil, Fortified Rice kernel, Fortified Wheat Flour, Millet based soup and Protein bar.

NIFTEM-K patents and prototypes were shown in the stall for connecting them with the industry who wishes to take benefit from the same. Technology demonstration done by NIFTEM-K in the stall included Evacuated tube solar collector-based Hybrid dryer, Boondi dispenser, Coconut water extraction , Coconut cutter, 3D food printer, Hybrid dryer, IoT based hybrid dryer, Vacuum precooler, Meat storage structure.

NIFTEM Technology Innovation and Business Incubation Foundation (NTIBIF), the incubation arm of NIFTEM-K actively participated. NTIBIF supported and incubated Startups were invited to showcase their innovative products at NIFTEM-K stall. The Startups got the opportunity to interact with the stakeholders including investors, corporates and make the most from this prestigious event through collaborations, networking and observing the latest trends in the Food and allied sectors. The following Startups had participated in the event with their respective products for display:

Sl. No.	Startup Name	Brand Name	Product
1	Wholesoul Consumer Products Pvt. Ltd.	Naturik	Millet based Cheela Mix (Oats, Multigrain, Ragi)
2	Ekaninfocook LLP	Cooksafari	Ready-to-cook gravy mixes (More than 6 SKUs)
3	ImmunolifePvt. Ltd.		TulsiNasya Inhaler, Immunity boosting products,
4	Bundelkhand Agro Innovations Pvt. Ltd.	Abrosaa	Ber juice, Ber infused chocolate, Ber millet cookies, Ber jam, Ber fruit spread
5	SNP SuperfoodsPvt. Ltd.	Millium	Millet based Ready-to-cook foods
6	Nuco Expert Pvt. Ltd.	Anydany	Natural sports supplements for pre, during and post workout in the form of Cookies.
7	ReipeatGud (OPC) Pvt. Ltd.	Repeat Good	Healthy and natural pizza pasta sauces, mayonnaise, spreads etc.

The NIFTEM-K faculty members also provided guidance and answered various queries from Startups and entrepreneurs related to avenues in the food processing sector, support offered by the incubators and schemes in this sector.

A Letter of Intent (LoI) was also signed between

NIFTEM-K and HDFC Bank for CSR funding to Startups of the upcoming Incubation program. This funding will serve as a seed fund for startups and entrepreneurs, further strengthening NIFTEM-K's commitment to fostering innovation and entrepreneurship in the food processing and technology domain.



Session Theme: Shree Anna (Millets): Leveraging India's Super Food for the World

The session on Shree Anna (Millets): Leveraging India's Super Food for the World was held on November 3rd at Bharat Mandapam, New Delhi. The eminent speakers during the panel discussion session were **Ms. Shauravi Malik, Co-Founder, Wholsum Foods Pvt Ltd; Mr. Prashant Parameswaran, MD & CEO, Tata Consumer Soufull Pvt Ltd; Mr. Aman Khandelwal, Co-Founder & CEO, Better Bet; Mr. Sivakumar, Head, Agri & IT Business, ITC Ltd.; Ms. Mamatha NL Founder, Urban Millets Pvt Ltd.; and Dr. B. Dayakar Rao, Head, ICAR-IIMR.**

The discussion emphasized the critical role of branding in tackling global food challenges, with a specific focus on millets. The impact of the International Millet Year branding was highlighted as a pivotal initiative in restoring respect and recognition for millets. Mainstreaming millet flours and exploring ways

to integrate millet-based ingredients into commonly used flours were discussed to facilitate easier adoption. Key strategies highlighted the importance of balancing taste preferences to make millet-based products more appealing to consumers. Improving millet proportions in various food products was identified as a crucial step in promoting their consumption. Integrating millets into government programs aimed at enhancing nutritional value in public diets was emphasized, providing a systemic approach to increasing millet intake.

The conversation touched upon leveraging carbon credits and green credits to manage the environmental impacts of millet production and processing and also exploring sustainable practices and initiatives that can contribute to environmental conservation and potentially offer benefits in the form of carbon and green credits.



Session Theme: Financial Empowerment for Food Processing

The session with the theme Financial Empowerment for Food Processing was held on November 3rd 2023, at Bharat Mandapam, New Delhi. The speakers during the session were **Shri Shantanu Pendsey, Chief General Manager, Agriculture and Government Sponsored Schemes, State Bank of India; Dr. Vimal Pant, Professor, NIFTEM-Kundli; Shri Vivek Wahi, Executive Director, Central Bank of India; and Shri Sanket S, Founder, TiE Food Network. Ms. Sameera Saurabh, Economic Advisor, Ministry of Food Processing Industries, Government of India**, provided a brief introduction on the significance of financial empowerment in the food processing sector of India.

The session laid emphasis on the awareness of government schemes and various initiatives to

support small business enterprises, especially in rural areas. There is a need for India to move from commodities to food products to accelerate the participation of the food processing industry in the Indian food economy. The discussion also delved into the need for technical assistance for farmer-producer organizations (FPOs) and self-help groups (SHGs). Financial illiteracy among farmers was identified as one of the major hurdles to their participation in various areas of food entrepreneurship and getting benefits from government schemes. The proposed solutions included heightened financial literacy among farmers and small business owners, knowledge of government schemes and initiatives in rural areas, and resource optimization to support FPOs and SHGs.



Session Theme: Transforming Food Production: Innovation in Machinery & Technology for Enhanced Efficiency and Operations

The session with the theme Transforming Food Production: Innovation in Machinery and Technology for Enhanced Efficiency and Operations was held on November 3rd 2023, at Bharat Mandapam, New Delhi. The speakers during the session were **Shri Gaurav Chugh, General Manager, Demand Planning, Supply Chain, Hindustan Unilever Ltd.;** **Shri Nachiket Kotwaliwale, Director, Central Institute of Post-Harvest Engineering & Technology;** **Shri Ajith Dharan, Head of Consumer Foods—South Asia, Buhler Group India Pvt. Ltd.;** **Shri Girish Bajaj, Managing Director, Bajaj Processpack Ltd.;** and **Ms. Eija Hietavuo, VP-Corporate Affairs, Tetra Pak Global.** **Shri Sanjeev Gupta, Managing Director, Kanchan Metals Pvt. Ltd.,** was the moderator for this session.

The session explored the cutting-edge advancements shaping the food industry while focusing on the pivotal role of machinery and technology. The discussion delved into enhancing operational efficiency, productivity, food safety, and sustainability. The latest

innovations in machinery and technology, emphasizing their contributions to the improvement of operational efficiency, productivity, food safety, and sustainability within the food industry, were discussed during the session.

The discussions highlighted the collaborative efforts between industry stakeholders, research institutions, and governmental bodies that are necessary to foster a dynamic environment for continuous research and development in food processing technologies. The adoption of innovative packaging technologies such as biodegradable materials and sustainable packaging practices needs to be encouraged to reduce the environmental impact and extend the shelf life of perishable foods. The industry can navigate challenges and embrace a future where innovation is at the forefront of food production, ensuring a resilient and sustainable global food supply chain.



Session Theme: Exploring the Evolving Landscape of the Dairy Sector: Innovations, Progress, and Opportunities

India's dairy sector stands as a pivotal component of its agricultural economy, contributing significantly to rural livelihoods and the nation's food security. The dairy sector session at World Food India 2023, with the theme "Exploring the Evolving Landscape of the Dairy Sector: Innovations, Progress, and Opportunities", was organized on November 3rd 2023, at Bharat Mandapam, New Delhi. The key speakers during the session were **Shri Manish Bandlish, Managing Director, Mother Dairy Fruit & Vegetable Pvt. Ltd.;** **Shri Saurabh Shekhar, GM, South Asia, Nutreco;** **Shri Amit Vyas, Managing Director, Amul Dairy;** **Dr. JB Prajapat, Chairman, Verghese Kurien Centre of Excellence (VKCoE);** **the Institute of Rural Management Anand (IRMA);** and **Shri Sanjay Khajuria, Director, Corporate Affairs and Sustainability, Nestle India Ltd.** **Shri R. S. Sodhi, Chairman, Indian Dairy Association,** was the moderator for the session.

The session delved into the transformative journey of India's dairy industry, showcasing its growth trajectory, technological advancements, and the potential for further

expansion. The discussions focused on sustainability, innovation, and market integration and also explored opportunities for enhancing dairy production, processing, and value addition.

The discussions focused on market diversification, product innovation, and value-added strategies to enhance the competitiveness of Indian dairy products. During the session, emphasis was also laid on sustainable farming practices, including organic methods, fodder management, and waste reduction, ensuring environmental preservation.

The recommendations by eminent speakers were outlined to guide stakeholders towards embracing technology, sustainability, and market integration for a more robust and competitive dairy sector. The session underlined India's commitment to leveraging innovation and sustainable practices in the dairy domain, which stands as a key driver for its continued success on the global stage.



Session Theme: Harvest to Plate: Fruits & Vegetables Processing in India

The session on the theme Harvest to Plate: Fruits and Vegetable Processing in India was held on November 3rd at Bharat Mandapam, New Delhi. The eminent speakers during the session were **Shri Mahesh Kanchan, CEO, Field Fresh Foods Pvt. Ltd.**; **Shri Naresh Jawa, CEO, AllFresh**; and **Shri Prabodh Halde, Head-Regulatory, Marico Foods Ltd.**, while **Dr. Harinder Singh Oberoi, Director, NIFTEM-Kundli**, moderated this session.

The session brought together experts from various domains to discuss challenges and innovations in fruit and vegetable processing. The session underscored the multifaceted nature of challenges in the food supply chain and the need for collaborative efforts to address them. Participants emphasized the

importance of technology, infrastructure, and policy support in building a resilient and efficient food supply chain.

The session highlighted the need for collaboration between industry, academia, and government, especially in developing machinery locally. The discussion stressed the careful handling of fruits, as they are living commodities. The session advocated for integrating technology in handling fruits and vegetables, drawing parallels with innovations in the dairy industry. It also highlighted the importance of food safety and freshness maintenance until it reaches consumers and encouraged more research and development in handling fresh produce.



Session Theme: Processing in Nutraceuticals & Wellness Foods

The session on the theme “Processing in Nutraceuticals and Wellness Foods” was held on November 4th at Bharat Mandapam, New Delhi. **Mr. Deepak Agarwal, co-founder of Zenith Drinks; Mr. Tarun Arora, CEO of Zydus Wellness; and Dr. Komal Chauhan, Professor and Head of FST at NIFTEM K**, were eminent speakers in this session, while **Dr. Baidyanath Mishra, Head of R&D at Healthcare Research at Dabur India**, moderated the session.

The session delved into the dynamic intersection of nutrition and pharmaceuticals, strategically designed to enhance human well-being and extend life spans. This holistic approach, grounded in scientific principles and evidence-based practices, aims to comprehensively address the nutritional needs of individuals. The session highlighted a strategic convergence of nutrition and pharmaceuticals, with a specific focus on enhancing human well-being and increasing life span. A critical aspect discussed involved the identification of specific nutrients, including vitamins, and determining their required quantities and optimal sources for absorption. The session placed emphasis on the integration of technology into the

nutraceuticals' domain, anticipating a market boom and heightened consumer preferences. A notable point of discussion was the exponential rise in consumer interest in wellness, particularly in the post-COVID era. This shift underscores the growing awareness and importance individuals place on proactive health and well-being.

The session highlighted the critical importance of substrate and bioactive component selection. Factors such as stability, bioaccessibility, bioavailability, and overall health benefits were discussed in depth, emphasizing the significance of these considerations in product development. An integrated approach was emphasized, acknowledging the synergy between science, technology, research and development, and market considerations.

The session emphasized the critical importance of verifying information, whether presented in print or digital media, to ensure the accuracy of nutritional content. Educating consumers about the benefits and safety of these products is essential for building trust and promoting acceptance.



Session Theme: Innovations and Opportunities in Food Packaging in India

The session on the theme Innovations and Opportunities in Food Packaging in India was held on November 4th at Bharat Mandapam, New Delhi. The eminent speakers during the session were **Ms. Sujatha Jayaraman, Nutrition R&D, Head of Beverages & Nutrition R&D Head of South Asia, Hindustan Unilever Ltd., Shri Chetan Udeshi, Business Development Manager, Ball Beverage Packaging India Pvt Ltd., Mr. Cassio Simoes, Managing Director, Tetra Pak South Asia, and Ms. Devyani R. L. Rana, Vice President, Public Affairs Communications and Sustainability, Coca-Cola India & South-West Asia. Shri Vimal Katiyar, Professor and Dean, IIT Guwahati,** was the moderator for this session.

The session explored the dynamic landscape of food packaging in India, acknowledging its

pivotal role in preserving food quality, enhancing shelf life, and addressing sustainability concerns. The discussion revolved around technological advancements, innovative materials, and their contribution to not only maintaining food safety but also minimizing environmental impact through sustainable packaging solutions.

The recommendations from the session guided stakeholders toward fostering a more sustainable, innovative, and consumer-friendly packaging landscape in India, aligning with global sustainability goals, and catering to evolving market demands. The commitment to integrating technology and sustainability in food packaging stands as a critical step toward a more environmentally conscious and responsible future.



Session Theme: Advancements in Marine, Poultry, and Meat Industry: Innovations and Quality Assurance in India

The session on the theme Advancements in Marine, Poultry, and Meat Industry: Innovations and Quality Assurance in India was held on November 4th at Bharat Mandapam, New Delhi. The eminent speakers during the session were **Shri Nagesh Motamarri, Chief Financial Officer, Nekkanti Sea Foods Ltd.;** **Shri Pedro Sinués, India Country Head, Viscofan;** **Ms. Zoya Afreen Alam, Director, IB Group;** and **Shri Jasmit Tibb, Managing Director, Tibbs Foods Pvt. Ltd.** **Mr. Manish Muley, CEO, Processed Food Division, Allansons Pvt. Ltd.,** moderated this session.

The session delved into the technological advancements and quality assurance practices within India's marine, poultry, and meat industries. As a significant part of World Food India 2023, the focus was on technological innovations, sustainable practices, and ensuring top-tier quality across these sectors. The Indian government's commitment to leveraging advancements and ensuring quality standards in these crucial food industries sets the tone for discussions. The presentations

during the session showcased the integration of cutting-edge technologies like AI, IoT, and automation in the marine, poultry, and meat sectors to streamline operations and enhance productivity.

Discussions highlighted the robust quality assurance frameworks implemented, ensuring adherence to international standards and certifications. The panelists emphasized the adoption of sustainable practices, including waste reduction, ethical farming, and eco-friendly packaging, aligning with global sustainability goals. Insights were shared on India's growing export potential in marine, poultry, and meat products, indicating increased global acceptance and demand. The Indian government's initiatives and policies to support innovation, quality enhancement, and market expansion in these sectors were underlined. The discussions also highlighted the importance of consumer awareness campaigns regarding the quality, nutritional value, and sustainability of marine, poultry, and meat products.



Session Theme: Significance of eCommerce in Food Processing Sector

The session on the theme Significance of eCommerce in the Food Processing Sector was held on November 4th at Bharat Mandapam, New Delhi. The eminent speakers of the session comprised **Shri Rahul Handa, Executive Vice President, Strategic Initiatives, ONDC; Ms. Rashmi Daga, Founder & CEO, Fresh Menu (Foodvista India Pvt. Ltd.); Shri Vignesh Manogaran, COO, Waycool Foods and Products Pvt. Ltd.; and Dr. Anupama Panghal, Assistant Professor, NIFTEM-Kundli. Shri Mithun Appaiah, CEO, WOW Food India,** was the moderator for this session.

The session highlighted that e-commerce represents a mere 6% of the Indian market, creating a divide wherein industries are slow to adopt digital platforms. However, there's a notable discrepancy, with only 1-2% of industries utilizing e-commerce platforms. This division

could inadvertently pigeonhole consumers, limiting their exposure to a certain type of product. Dr. Anupama Panghal, Assistant Professor, NIFTEM-Kundli, highlighted that NIFTEM is actively working to improve trust issues related to production technology. These initiatives include identifying ingredients, outlining processing steps, and enhancing transparency. However, the challenge remains in managing the associated high costs.

The session called for ensuring preparedness for challenges in importing countries by working on document requirements and integrating social e-commerce platforms to cater to the needs of a broader consumer base. In terms of employee training and development programs for employees, focusing on customer-centric behaviors is essential.



Session Theme: Understanding Food Systems and Sustainability Organization: Food Future Foundation

The session on the theme Understanding Food Systems and Sustainability Organization: Food Future Foundation was held on November 4th at Bharat Mandapam, New Delhi. The notable speakers during the session were **Shri Rohit Kumar Singh, Secretary of Consumer Affairs, Food and Public Distribution, Government of India; Shri Indevar Pandey, Secretary, Ministry of Women and Child Development, Government of India; Mr. Martin Hoppe, Head of Division Food and Nutrition Security, Global Food Policy, Fisheries, German Federal Ministry for Economic Cooperation and Development (BMZ); Shri Rajeev Ahal, Director, Deutsche Gesellschaft für Internationale; and Smt. Surina Rajan, Former Principal Secretary, School Education, Govt. of Haryana; Mr. Pawan Agarwal, Chief Executive Officer, Food Future Foundation**, was the moderator for this session, and he commenced with the opening remarks. He stressed the importance of sustainable food systems and the myriad advantages of embracing a holistic systems approach and sustainable practices.

The discussion emphasized the importance of balanced and nutritious food selections, portion control strategies, and their impact on overall health. Insights were shared by the speakers into the significance of accurate nutritional labeling for informed consumer choices, highlighting the specific nutritional needs and challenges faced by women and children, addressing issues related to maternal nutrition, child development, and access to adequate food, and strategies to improve nutritional outcomes for vulnerable groups.

The session stressed launching public awareness campaigns emphasizing nutritious food choices, especially targeting vulnerable groups, and formulating policy recommendations to address challenges related to sustainable agriculture and women's and children's nutrition. The need to encourage research and innovation in sustainable agricultural practices and nutrition education was also identified for continual improvement.



Session Theme: Evolution and Future Trends in Bakery and Confectionary Industry

The session on the theme Evolution and Future Trends in the Bakery and Confectionary Industry was held on November 4th at Bharat Mandapam, New Delhi. The eminent panelists during the session were **Shri Dhruva Jyoti Sanyal, Managing Director – India Asia Pacific, Barry Callebaut India Pvt. Ltd., Shri Krishna Mohan Puvvada, Regional President Middle East India and Africa, Novozymes, Shri Hamid Touil, COO, Ferrero India Pvt. Ltd., Shri Rajneet Singh Kohli, CEO & Executive Director, Britannia Industries Ltd., Ms. Geetika Mehta, Managing Director, Hersheys India Pvt. Ltd.. Dr. Harinder Singh Oberoi, Director, NIFTEM-Kundli,** was the moderator for this session.

The session began with discussion on the paradigm shift in consumer preferences towards healthier alternatives, gluten-free options, and organic ingredients. The panelists highlighted

that the bakery and confectionary industry is a harmonious blend of culinary artistry and technological innovation and has continually evolved to cater to changing consumer preferences. The discussions also highlighted the success stories of innovative startups that have disrupted the industry with novel concepts and product offerings.

The session served as a catalyst for participants to understand the evolving landscape of the bakery and confectionary industries. The recommendations shared were to guide stakeholders in embracing innovation, sustainability, and cultural adaptation to meet the dynamic demands of consumers worldwide. The session's emphasis on collaboration and technological integration underscores the industry's potential for continued growth and adaptation in a rapidly changing global market.



Session Theme: Emerging Technologies in Food Processing

The session on the theme Emerging Technologies in Food Processing was held on November 4th at Bharat Mandapam, New Delhi. The eminent speakers during the session were **Mr. Justin Clancy, Member of Parliament (New South Wales), Govt. of Australia; Shri. Ankur Jain, Founder, Udyog Yantra Technologies; Mr. Sunil Marwah, CEO, FICSI; Mr. Akhilesh Vyas, Manager, Startup India; Mr. Raghav Joshi, Founder, Rebel Foods Pvt Ltd.; and Dr. Kavya Dashora, Associate Professor, IIT Delhi.**

The session discussed the potential of the rapid advancement of emerging technologies in food processing to revolutionize the food industry. The panelists discussed the potential of startups in enabling modern food requirements and changing consumer needs, as well as the strengths of startups in the food processing

sector spread across the country. The session also had discussions around technology-enabled supply chain management with the use of blockchain and AI to improve food quality and safety, holistic supply chain management using AI models and cloud data, blockchain for food traceability, ensuring food safety and quality, smart distributed manufacturing centers, and inventory management.

The recommendations during the panel discussion included collaboration among countries for seamless regulatory adoption and simplification globally and the adoption of emerging technologies on a wide scale across the food processing sector. It was highlighted that skill development can be collaborative in formulating modules with prominent countries, which will cater to the rapidly growing demand for skilled human resources in the food processing sector.



Session Theme: Strategy and Action for Transforming Food Systems Organization: Food Future Foundation

The session on the theme Strategy and Action for Transforming Food Systems Organization was organized by the Food Future Foundation on November 4th at Bharat Mandapam, New Delhi. The eminent panelists during the session were **Dr. Subba Rao M. Gavaravarapu, National Institute of Nutrition, Hyderabad; Shri. Minhaz Ameen, Bharat Agro-ecology Fund; Ms. Rinka Banerji, Thinking Forks, Bengaluru; and Mr. Ferruh Gurtas, Corporate Affairs Director for Asia, Middle East, and Africa, Tetra Pak.**

The session commenced with opening remarks by **Shri Kuldeep Sharma, Founder, Suruchi Consultants**, who was the moderator, and the formal introduction of the panelists for the session. The session shared a comprehensive understanding of the strategies and actions required to transform

food systems.

The panelists suggested initiating widespread campaigns to educate consumers about the benefits of healthy and sustainable diets and implementing training programs for farmers to adopt agroecological practices that are sustainable and profitable. The panelists also advocated for policies that promote healthy food environments and responsible business practices in the food industry, establish platforms for collaboration among stakeholders to tackle food waste, and optimize supply chains. There is a need to invest in research and technology to develop efficient methods for reducing food loss and improving sustainability in food systems.



Session Theme: Exploring the Rich Heritage of Traditional Foods in India

The session on the theme “Exploring the Rich Heritage of Traditional Foods in India” was held on November 4th at Bharat Mandapam, New Delhi. The notable panelists during the session were **Shri Anurag Mathur, Partner-Consumer, Bain & Company**; **Dr. K Rathnam, CEO, Milky Mist Dairy Food Pvt. Ltd.**; **Shri Shyam Sunder Aggarwal, Managing Director, Bikanerwala Foods Pvt. Ltd.**; **Shri Sanjay Desai, Founder, Mother's Recipe (Desai Foods Pvt. Ltd.)**; and **Shri Sunay Bhasin, CEO, MTR Foods Pvt. Ltd.** **Mr. Sanjay Sharma, CEO and Director, Orkla India**, was the moderator for this session.

The session celebrated India's diverse culinary heritage, focusing on traditional foods that form the cultural and historical essence of the nation. World Food India 2023 provided a platform to delve into the rich tapestry of India's traditional culinary landscape, highlighting the potential

for these foods in the contemporary food processing industry.

The panelists emphasized the deep-rooted cultural significance of traditional Indian foods, representing diverse regional flavors and culinary practices. The discussions revolved around the nutritional value and health benefits inherent in many traditional Indian dishes, reflecting a holistic approach to wellness. Insights were shared on the economic potential of promoting traditional foods, both domestically and internationally, contributing to rural livelihoods and tourism. The discussions highlighted the role of technology in preserving, promoting, and enhancing traditional food practices, ensuring scalability and quality maintenance. Also, strategies were explored to market and promote traditional Indian foods on global platforms, capitalizing on their uniqueness and cultural appeal.



Session Theme: Advances in Edible Oils and Fats

The session on the theme Advances in Edible Oils and Fats was held on November 4th at Bharat Mandapam, New Delhi. The eminent speakers during the session were **Shri Avnish Tripathi, Business Leader, B2C, Cargill India; Shri Suresh Motwani, General Manager, Solidaridad Network India; Shri Vishal Gupta, Managing Director, Borges India Pvt. Ltd.; and Shri Ajay Jhunjunwala, Managing Director, JR Agro & President, SEA of India. Dr. Shilpa Vora, Chief R&D Officer, Marico Ltd.,** was the moderator for this session.

The overarching narrative from the various sessions converged on the critical issues and potential solutions within the edible oil sector. The session provided a structured overview of the discussions, covering various dimensions of edible oil production, sustainability, and the challenges and opportunities ahead.

The integrated session discussions underscore the multifaceted nature of the edible oil sector, emphasizing the importance of sustainable practices, technological innovation, and collaborative efforts to meet the rising demand, preserve resources, and address environmental and socio-economic challenges. The narrative reflects a comprehensive approach to shaping the future of edible oil production and consumption.

The discussions also emphasized working with smallholder farmers through Farmer Producer Organizations (FPOs) for capacity building and advocated for appropriate policies, civil society involvement, and consumer campaigns, particularly focusing on FPOs and MSME.



Session Theme: Smart Proteins: A Climate Solution to a Secure and Just Food Supply

Organization: Good Food Institute India

The session on the theme Smart Proteins: A Climate Solution to a Secure and Just Food Supply was held on November 4th at Bharat Mandapam, New Delhi, and was steered by the Good Food Institute India. The eminent panelists during the session were **Dr. Manish Diwan, Head of Strategic Partnership, BIRAC; Dr. C. Anandharamakrishnan, Director, CSIR-NIIST, Trivandrum; Shri Abhishek Sinha, Co-Founder and CEO, Good Dot; Shri Abhishek Gupta, Partner, Ernst & Young LLP; and Dr. Jasvir Singh, Director, Head of AMETI Regulatory Affairs. Ms. Sneha Singh, Acting Managing Director, GFI India**, was the moderator of the session.

The session commenced with a formal introduction of the panelists and context setting. The session delved deep into

understanding where India is currently with respect to smart protein from science, business, export policy, and regulatory perspectives. The panelists emphasized what makes India perfectly positioned to tap into this sector and become a global smart protein leader. The discussions also highlighted the intertwined role of academia, industry, and government regulations to promote and develop an ecosystem for plant protein-based products.

The need for technological intervention at every step to enhance the quality of plant protein-based products was discussed, along with how India can leverage the advancements in food processing to transform indigenous crops into suitable inputs for the smart protein industry.



Session Theme: Landscape of inclusive business in agriculture and Food in India

Organization: UNESCAP

The session on the theme Landscape of Inclusive Business in Agriculture and Food in India was steered by UNESCAP and held on November 5th at Bharat Mandapam, New Delhi. The eminent panelists during the session were **Shri Gaurav Sishodia, Vice President, Invest India, Ms. Rupa Chanda, Director Trade, Investment, and Innovation Division, ESCAP; Ms. Srivalli Krishnan, Senior Program Officer, Bill & Melinda Gates Foundation; Shri Amar Gokhale, Partner, Intellectap; Shri Shivam Batham, Senior Assistant Vice President, Invest India; Shri Goutam Kumar Deb, Senior Dairy Consultant, Ministry of Fisheries, Animal Husbandry & Dairying, GoI; Shri Anil Kumar SG, Founder and CEO, Samunnati; Shri Rajesh Srivastava, Chairman, Prowess Advisors; and Shri Rangu Rao, CEO, Safe Harvest. Ms. Marta Pérez Cusó, Economic Affairs Officer, Trade, Investment, and Innovation Division, ESCAP** was the moderator for this session.

UNESCAP's session on inclusive business in India's agriculture and food systems shed light

on diverse operational models, underscoring the pivotal role of inclusive businesses. The discussions advocated for strategic interventions to enhance their impact. The discussions also highlighted that by prioritizing financial innovation, technology adoption, value chain optimization, policy advocacy, capacity building, and strategic market access, India can create an environment conducive to the growth and resilience of inclusive businesses. Collective efforts from stakeholders are essential for realizing the full potential of inclusive models and driving positive change in the agriculture sector.



Session Theme: Processing India's Staples for Global Consumption

The session on the theme Processing India's Staples for Global Consumption was held on November 5th at Bharat Mandapam, New Delhi. The eminent panelists during the session were **Shri Vivek Chandra, Global CEO, LT Foods; Shri Jayen Mehta, Managing Director, Gujarat Cooperative Milk Marketing Federation Ltd. (Amul); and Dr. AK Tyagi, Executive Director, Haldiram's Snacks Pvt. Ltd. Dr. Prabodh Halde, Head-Regulatory, Marico Foods Ltd.,** was the moderator for this session.

Cereals have been an integral part of Indian culture since ancient times, forming the foundation of the country's diverse culinary heritage. Recognizing their cultural significance, the panelists provided valuable insights and strategies to enhance the value of cereals in both local and global contexts. The discussions stressed the pivotal role of staple foods in both Indian and international cuisines and identified three key verticals for value

addition: frozen foods, traditional Indian foods, and exports (including QSAR-compliant food in the Indian market). The panelists recognized the time and generational efforts required to transform a commodity into a traditional brand and emphasized taste, hygiene, and food quality for effective brand creation.

Discussions also emphasized how the entire value chain of three multistate cooperatives empowers consumers, farmers, and women to work. The panelists also advocated for sustainable agricultural practices and ethical sourcing, aligning with global expectations for environmentally conscious production. The importance of investment in research and development to create new cereal-based products that cater to changing consumer preferences and dietary trends was also highlighted during the discussion.



Session Theme: Logistics and Storage Solutions for the Food Industry in India

The session on Logistics and Storage Solutions for the Food Industry in India was held on November 5th at Bharat Mandapam, New Delhi. The prominent speakers during the session were **Ms. Vidya Shah, CCO, Abu Dhabi Food Hub; Shri MS Ali, Group Director, Lulu Group; and Shri Sharath Longanathan, Co-Founder, Ninjacart. Shri Vignesh Manogaran, COO, Waycool Foods and Products Pvt. Ltd.**, was the moderator for this session.

The session highlighted the critical need for enhanced logistics and storage solutions in India's food industry. The discussion revolved around facilitating a robust and efficient supply chain network to ensure safe and timely delivery

of food products while minimizing waste and maintaining quality. The integration of technology, infrastructure development, and regulatory support, which are fundamental to fostering a more resilient and efficient food logistics landscape within India, was also highlighted.



Knowledge Session Theme: Economic value of the Indian alcoholic beverage industry

The conference session on the economic value of the Indian alcoholic beverage industry was held on November 5th at Bharat Mandapam, New Delhi. The prominent speakers during the session were **Shri Alok Gupta, Managing Director, Allied Blenders & Distillers India; Shri Vinay Golikeri, Managing Director, India & Neighboring Countries; Bacardi; Shri Jagbir S Sidhu, Corporate Relations Director, Diageo India; Shri Ashwin Rodrigues, Founder & Wine Maker, Good Drop Wine Cellars Pvt Ltd.; and Shri Ranjeet Oak, Chief Commercial Officer, Pernod Ricard India. Ms. Nita Kapoor, Chief Executive Officer, International Spirits & Wines Association of India**, was the moderator for this session.

The session began with a brief presentation on the “economic value of the Indian alcoholic beverage industry,” which provided a comprehensive overview of the current state of the Indian alcoholic beverage industry, the expansion of Indian alcobev brands, and the

socio-cultural implications of the industry, including employment opportunities, social perceptions, and its role in traditional practices or cultural events. The potential of wine tourism and its role in positioning India on the world wine map were also highlighted during the session. The panelists also shared their perspectives on establishing India as a prominent player in the global wine industry and strategies to align offerings with shifting preferences while maintaining cultural authenticity.



Session Theme: Leveraging Green and Agritech Finance for Inclusive Business

The session on the theme Leveraging Green and Agritech Finance for Inclusive Business was held on November 5th at Bharat Mandapam, New Delhi. The prominent speakers during the session were **Mr. Emmanuel Murray, Investment Director, Caspian; Shri Dinesh Malik, Owner, Azad Agro Enterprises; Shri Sharath Loganathan, Co-Founder, Ninjacart; and Shri Vijay Nadiminti, Chief Executive Officer, AgHub. Mr. Hemendra Mathur, Venture Partner, Bharat Innovation Fund,** moderated this session.

The discussions during the session evaluated the impact of green and agritech investments on creating tangible value for smallholder farmers and individuals at the base of the economic pyramid. Strategies for effective

channels for directing investments into digital technologies were also discussed.

The session focused on leveraging green and agritech finance for inclusive business, which has illuminated promising avenues for transformative change in agriculture and food systems. It was highlighted that to realize the full potential of these opportunities, concerted efforts are needed to improve accessibility, provide targeted training, foster collaboration, and promote sustainability. The stakeholders can contribute to the creation of a more inclusive and sustainable agricultural ecosystem where smallholder farmers and inclusive businesses thrive and technological advancements are harnessed for the benefit of all.



Session Theme: Ready to Eat / Ready to Cook – The Growing Segment of Food Processing Industries in India

The session on the theme Ready to Eat/Ready to Cook: The Growing Segment of Food Processing Industries in India was held on November 5th at Bharat Mandapam, New Delhi. The eminent panelists during the session were **Shri Rohit Jawa, President, Unilever South Asia, and Managing Director and Chief Executive Officer, Hindustan Unilever Ltd.;** **Shri Prashant Peres, Managing Director, Kellogg India Pvt. Ltd.;** **Shri Samir Jain, President, Mondelez International Inc.;** and **Mr. Priyankar Rawat, Category Head, Ready to Eat, Foods and Inns. Dr. C. Anandharamakrishnan, Director, NIIST,** was the moderator for this session.

The session delved into the burgeoning sector of ready-to-eat and ready-to-cook food processing industries in India. Recognizing evolving consumer preferences and lifestyle changes, this segment has witnessed significant growth, presenting immense opportunities and challenges within the country's food processing landscape. The panelists analyzed the shift in consumer

behavior and preferences towards ready-to-eat and ready-to-cook food products and also highlighted technological innovations, processing techniques, and packaging strategies shaping this rapidly growing sector. The discussions also evolved around the existing market readiness, infrastructural challenges, and opportunities for growth within this industry segment and also highlighted strategies for effective packaging designs and preservation techniques to extend the shelf life of these food products.

The session provided comprehensive insights into the growing segment of ready-to-eat and ready-to-cook food industries in India. The recommendations were to foster innovation, ensure quality standards, and address infrastructural challenges, ensuring sustained growth and consumer trust within this dynamic food processing sector. The collaborative efforts of industry stakeholders and the implementation of strategic measures will be pivotal in harnessing the full potential of this evolving market segment.



BUSINESS NETWORKING & MOUs

The event concluded with a substantial investment interest, resulting in the signing of Memorandums of Understanding (MoUs) worth Rs 33,129 crore, underscoring the event's significant impact on propelling India's food processing sector. Companies such as Amul, ITC, Mondelez, Kellogg's, AB InBev, IB Group, Balaji Wafers,

Ananda Dairy, Fertis, and Bikanerwala were among the signatories. More than 15,200 B2B and B2G meetings conducted during the event fostered meaningful dialogues and partnerships, creating an environment conducive to knowledge exchange and industry growth.

Details of Investment announcement and MoUs during World Food India 2023

Number of MoUs signed

27

Investment interests and MoUs worth

Rs. 33,129 Cr

Major companies

Amul, ITC, Mondelez, Kellogg's, AB InBev, IB Group, Balaji Wafers, Ananda Dairy, Fertis, Bikanerwala





G2G, G2B & B2B Meetings:



World Food India witnessed intense deliberations on common concerns amongst participating policymakers and overseas delegations, including ministers, industry leaders, etc. Over the 3 days of the event, in all 6 international ministerial-level meetings, 112 government meetings with business

delegations and industries, apart from more than 16283 business-to-business meetings, were conducted, which fostered meaningful dialogues and partnerships, creating an environment conducive to knowledge exchange and industry growth.





SHREE ANNA SHOWCASE IN WORLD FOOD INDIA

Shree Anna was one of the focus areas in World Food India with various value-added products, its culinary potential and processing/ preservation techniques constituting important segment of the Event. Free distribution of 50,000 litres of Millet

beverages during the event, live preparation and tasting of Millet cuisines by ITC in Food Street and showcasing of Millet Processing Technology and products by Food Processing Stakeholders were key attractions in it.



The Year 2023 being International Year of Millet, Ministry organized Millet Food Festivals in 28 districts of the country (Mandla- Madhya Pradesh, Vizianagaram- Andhra Pradesh, Bhojpur- Bihar, Agra- Uttar Pradesh, Madurai- Tamil Nadu, Nuapada- Odisha, Mahabubnagar- Telangana, Guwahati- Assam, Jodhpur- Rajasthan, Khunti- Jharkhand,

Tirap- Arunachal Pradesh, Almora- Uttarakhand, Palakkad- Kerala, Surat- Gujarat, Patna- Bihar, Ahmedabad- Gujarat, Chandigarh, Raipur- Chhattisgarh, Pune- Maharashtra, Jaipur- Rajasthan, Coimbatore- Tamil Nadu, Mandya- Karnataka, Kolkata- West Bengal, Amritsar- Punjab, Hyderabad- Telangana, Thane- Maharashtra, Jammu-

Jammu & Kashmir and Port Blair- Andaman & Nicobar Islands) throughout the year as buildup to the Event. The events encompassed a wide range of activities like Buyer Seller Meet, Exhibition, fair & sale of Value-Added Products, Millet recipes demonstration, Live kitchen, Technical Sessions and Cultural Programs, etc. A Booklet containing brief of all these events is available at: <https://pmfme.mofpi.gov.in/f47791ec-ba7f-4fd0-bb9d-e1797068a614>

In addition, 6 Promotional Events, focused on Millets, were organized through Industry Associations at Nagpur- Maharashtra, New Delhi, Mehsana- Gujarat, Rajkot- Gujarat, Coimbatore- Tamil Nadu and Surat- Gujarat. NIFTEM-Kundli organized 3 days “International

Conference on Millets for Achieving Nutritional and Economic Security (ICMANES)” during 21-23 September, 2023 at Sonipat, Haryana. The Event was organized in association with NIFTEM-Thanjavur, ICAR-IIMR, ICAR-CIPHET, CSIR-CFTRI & FSSAI and attracted participation from National and International academia. NIFTEM, Thanjavur conducted National Millet Summit (NMS – 2023) in association with SRM IST in Chennai on 6th & 7th May 2023 at the SRM IST campus located at Kattangulathur, Chennai. All these events provided perfect backdrop and buildup to bring Shree Anna to the focus of domestic and global Food Processing stakeholders in World Food India.

Glimpses from Shree Anna Mohatsav's organized by Ministry



The Ministry of Food Processing Industries 'Theme Pavilion' showcased India's strength in the food processing industry and underlined the schemes and initiatives taken up by the Ministry of Food Processing Industries for

the growth of this sector. The Theme Pavilion was the biggest highlight, as it was built with a cutting-edge modern look, creating an immersive, interactive, and informative walk-through from one end to another.



The various elements showcased in the Theme Pavilion are as follows:

Mascot zone: The Mascot Zone had the

installation of the World Food India Mascot welcoming everyone inside the Theme Pavilion.



Focus Pillars: The World Food India 2023 event had 5 pivotal elements as follows:

1. Shree Anna (Millets)- Leveraging India's Super Food for the World
2. Strategic Segments -Unlocking Potentials for Growth
3. Exponential Food Processing- Positioning India as the Global Hub
4. Efficient Ecosystem- Harnessing Opportunities with Inclusion
5. Sustainable Development- Processing for Prosperity



Pentagon Tech Start up Zone: Through this technology, the tech startups that won the National Start-Up Awards 2021 showcased their technologies and innovations in the field of food processing. The zone also showcased several heartwarming testimonials of people who have benefited from various schemes of the Ministry of Food Processing Industries.



NIFTEM 3-D Printer: The National Institute of Food Technology Entrepreneurship and Management, Kundli (NIFTEM-K), the premier research institute established under the aegis of the Ministry of Food Processing Industries, organized the live demonstration of 3D printers. The demonstrator informed the visitors about 3D printing, types of printers, types of materials used for 3D printing, software involved, and areas of application of 3D printing. Along with the demonstration, 30 samples of live 3D-printed foods were available on display for visitors to the theme pavilion for look and feel of final product.



Product Display Wall: The PM Formalisation of Micro Food Processing Enterprises (PMFME) Scheme, an initiative under Aatma Nirbhar Bharat Abhiyan, is being implemented by the Ministry of Food Processing Industries (MoFPI)



with an outlay of 10,000 crore over a period of 5 years from 2020–21 to 2024–25. A special initiative at the theme pavilion was to have a product display wall.



Product Touch Table Segment Zone: A sensor-based product table had 3D miniatures of products like milk, dairy, beverages, etc. with tech chip enablement. The miniatures, when placed on the LED screens, showcased



information about the specific product category, like market growth, segment, beneficiaries, schemes, etc., which was a treasure trove of knowledge for the visitors.



Futuristic Food Truck: A futuristic food truck installation showcased the food processing mechanisms of millet cookies, milk chocolate, and Nutri-Bar. The visitor had to select the products via an iPad. As soon as the item is selected, the processing video of the product starts (from raw material to the final packed product). As soon as the final product is showcased on the screen, the actual vending machine vends or outputs the actual product for the visitor or guest as a takeaway.



PMKSY 3D model display: Farm to Fork: A 3D model display showcased the FARM TO FORK complete value chain of the Pradhan Mantri Kisan SAMPADA Yojana.

About Pradhan Mantri Kisan SAMPADA Yojana: The scheme was approved by the Union Cabinet in May 2017 with component schemes: (i) Mega Food Parks (MFP); (ii) Infrastructure for Agro-Processing Clusters (APC); (iii) Integrated Cold Chain and Value Addition Infrastructure (CC); (iv) Creation/Expansion of Food Processing and Preservation Capacities (CEFPPC); (v) Creation of Backward and Forward Linkages (CBFL); (vi) Food Safety and Quality Assurance Infrastructure (FTL); and (vii) Human Resources and Institutions (HRI-R&D,

PA & Skill Development). Out of these schemes, APC, CEFPPC, CBFL, and HRI-Skill were new schemes, and the rest were ongoing schemes of the Ministry.

A complete 3D model showcased the value chain of the tomato ketchup-making process and milk processing.



Virtual Reality (VR) Technology Experience Zone:

The virtual reality technology experience zone showcased the product processing flow of Aloo Lachcha, Rasgulla, and Tomato Ketchup to the viewers. These videos were shot in specific factories to make visitors aware of the actual production process behind these products. An unforgettable virtual reality zone showcased the product processing flow of Aloo Lachcha, Rasgulla, and Tomato Ketchup. This

was one of the zones that was always bustling with viewers.



PLI Product Display Wall: In line with the vision of 'Make in India' of the Hon'ble Prime Minister, the Ministry of Food Processing Industry is continuously endeavoring to create global food manufacturing champions within India and to promote Indian brands of food products across the world. To facilitate this goal, the Ministry has launched a production-linked incentive scheme for food processing industries with a total budget outlay of ₹10900 crore, which is being implemented from FY 2021–22 to FY 2026–27. The scheme is envisaged to bring in an investment of ₹7722 crore in the first two years of its implementation.

The packaged products of beneficiaries of the Production-Linked Incentive Scheme for the Food Processing Industry (PLISFPI) were displayed on the entire wall of the theme pavilion and were yet another prime attraction.



GRAIN TO GLORY: A beautifully crafted NIFTEM grain wall and tree installation called GRAIN TO GLORY showcased the product cycle from a grain to the final processed product material.

For example, the product cycle goes from wheat grain to wheat flour to pasta, noodles, chapati, etc.



Selfie with PM zone: A specific zone was created to take selfies with the cutout of the Hon'ble Prime Minister, along with major highlights of the World Food India 2023 event.

This was the major attraction at the theme pavilion and garnered an encouraging response from the visitors.



Pledge Wall: A pledge wall was installed by the Ministry of Food Processing Industries in its endeavor to support and encourage various causes, like encouraging a better tomorrow with a better lifestyle and a healthier environment for the community.

The three pledges that were promoted during the event are as follows:

- Pledge on Reducing Food Waste
- Pledge on Reducing the Use of Plastic
- Pledge on Millet Consumption

Every visitor participating in the MOFPI Pledge initiative was entitled to receive a signed certificate from Smt. Anita Praveen, Secretary, Ministry of Food Processing Industries (MOFPI).



Waste to WOW Wall: A beautiful piece of art, "Butterfly," was made out of waste products like plastic packets, bottles, CDs, food packets, etc. and showcased on the Waste to Wow Wall in the theme pavilion.





FOOD STREET

The experiential Food Street, curated by celebrity chef Ranveer Brar, was one of the key attractions of the event, offering an immersive experience of India's rich culinary heritage and 75 diverse regional cuisines. It was showcased in an open area in front of Halls 2 to 5 in Pragati Maidan. 200 chefs, including prominent names like Chef Sarah Todd and Chef Kunal Kapur, participated and conducted cookery demonstrations. A dedicated Shree Anna Cuisine Section organized by ITC, an ensemble of street food vendors from across the country serving 75 iconic street food dishes of India and heritage culinary delights of different Gharanas, provided the rich culinary culture of the country with a global platform through World Food India.

Chef Ranveer, along with co-curator Chef Ashish Bhasin, conceptualized creating a real touchpoint for experiencing and connecting to India through its food and culinary traditions there by giving an immediate proof of concept to the strength, culinary heritage, and vivacity of our cuisine.

The entire concept was successfully achieved

through the various activities in the three zones across three days that allow visitors and guests to see, touch, feel, smell, and taste the wonderful offerings that Indian food, its culinary heritage, and ingredients have to offer.

Various millet dishes like Rajgeera Beetroot Kebab, Jowar aur Bajre ka Soyta, Millet Risotto, Barnyard Millet Lasagne, Millet Khichdi, Bajra Phirnee, Chocolate Ragi Cake were prepared by the celebrity chefs at Food Street.

Theme and thought “Revive and Reclaim”

A very strong impetus was on **reviving** the Indian traditions of taste, sustainability, and healing, showcasing how Indian cuisine and culture were always the torchbearers in these three aspects, and **reclaiming** these concepts as our own, just like New India is reclaiming its place in the world.

The diversity of India, its cuisines and ingredients, and their being rooted in tenets of **taste, sustainability, and health** were clear experiential takeaways.

EXPERIENCE ZONE 1: Sustainable Restaurant Theater

The sustainable restaurant theater was a first-in-the-world unique food theater and restaurant, showcasing modern and inspired dishes cooked with sustainable ingredients and traditional methods, with a major focus on millets. This space had regular cooking demos, cookery shows, and samplings for the VIPs and

industry to experience and connect to the revival of tradition while embracing global values and presentation. ITC was the execution partner for the Millet Pop-Up Restaurant while HUL was the execution partner for the Millet Chaupal at Food Street.

EXPERIENCE ZONE 2: Healing Cultures Pavilion

The Healing Cultures Pavilion was a place where various states and cultures of India got to express themselves through their unique food habits, food growing and processing traditions, and unique culinary culture.

With a major stress on Northeastern and Tribal cultures and their unique food processing and preserving styles, 8 mini-experience zones were set up by different states and cultures to

showcase their “traditional” connection between food and culture. This experience zone wowed the expats and, at the same time, instilled a sense of pride in Indians towards their traditions and their revival. The Ministry of Ayush, Solidarid (in partnership with The Netherlands) and government of Madhya Pradesh were the execution partner for healing cultures pavilion at Food Street.

EXPERIENCE ZONE 3: Tasting India, Street Eats

The Tasting India, Street Eats was a celebration of taste and tradition from street food across India. Nothing sticks like street food; this will be an ensemble of street food vendors from across the country, serving **75 iconic street food dishes of India**. There were 20 street food ambassadors (Junior Industry Chefs) accompanying CIPs and VIPs on a curated street food tour, explaining the cultural

nuances of the various street food vendors. A few Kiosks were given to the various successful jail reform programs that created a buzz in the country as a great conversation starter for food being a second chance provider. The National Association of Street Vendors of India (NASVI) was the execution partner for this section of the food street.

Day Wise List of Chefs present at Food Street of World Food India 2023

Day 1	Day 2	Day 3
Chef Rakhee Vaswani	Chef Sanjay Thakur	Chef Sadaf Hussain
Chef Gautam Chaudhary		
Chef Ranveer Brar	Chef Manjit Gill	Chef Gunjan Goila
Chef Anahita Dhondy		
Chef Damodaran	Chef Saransh Goila	Chef Sarah Todd
Chef Harpal Singh Sokhi		
Chef Kunal Kapur	Chef Nishant Chaubey	Chef Ashish Singh
Chef Ajay Chopra		
Chef Pankaj Bhadouria	Chef Vaibhav Verma	

Glimpses from Food Street





Incredible Chef Challenge 2023 (ICC23)



A prestigious culinary art competition, the Incredible Chef Challenge (ICC) 2023, was also hosted at the World Food India 2023 event in association with the World of Hospitality (WOH) and the Indian Culinary Forum (ICF). The ICC was a celebration of culinary excellence, showcasing the exceptional skills of both professional chefs and culinary students in the areas of culinary art, food preparation, presentation, and service. This platform promoted and evolved the diverse repertoire of Indian cuisine by recognizing and accrediting the skill sets of participants. The competition was judged by a panel of renowned chefs. The Chef Challenge also hosted a masterclass from top chefs along with the ICC Award ceremony for the winners during the ICC at

World Food India 2023. It witnessed the participation of more than 200 chefs, who participated and showcased their culinary skills in the below categories:

Jury Panel at ICC 2023

Chef Sireesh Saxena	Chef Bharat Khemani	Chef Avinash Jha	Chef Sanjay Agrawal	Dr. Chef Balendra Singh
Chef Diwas Wadhwa	Chef Syed Naqvi	Chef Satinder Vir Dua	Chef Anirudh Sethi	Chef Rajiv Chopra
Chef Sanjay Babu Dasari	Chef Alok Rastogi	Chef Rajiv Kumar Malhotra	Chef Sumit Gupta	Chef Mahendra Khairiya
Chef Pawan Uppal	Chef Arvind Rai	Chef Sanjeeb Ghatak	Chef Gagandeep Sawhney	Chef Amol Shambharkar
Chef Sachin Rathore	Chef Nandlal	Chef Surinder Kumar	Chef Rajeev Bharadwaj	Chef Srinath Sampath

Glimpses from Incredible Chef Challenge 2023





START UP GRAND CHALLENGE & AWARDS

Ministry of Food Processing Industries: Start up Grand Challenge

The Ministry of Food Processing Industries organised a national-level Grand Challenge in association with Start Up India. Startup India aims to facilitate the generation of innovative and futuristic ideas utilizing modern technology to address pressing issues faced by

the government and catalyze innovation by identifying problem areas preventing the adoption of unique products and services. The challenge was opened on the Startup India portal on May 9, 2023, until July 31, 2023. **140 applications** were received in this time frame for the three challenges. The best startups were selected with respect to each challenge they would be addressing, as under

Cash prize to **6 startups** worth **INR 3 Lakh** each

Prize/ support

Incubation / Acceleration support through NIFTEM worth **INR 2.50 Lakh** each

Challenge 1: Low-cost primary processing gadgets with capabilities to handle multiple millets

Frozencomp Innovations Pvt. Ltd.

Carey Joehn International Pvt. Ltd.

About Winners

Frozencomp Innovations Private Limited: Microwave – They use Vacuum Drying & Sterilization (MVDS) whilst operating under reduced pressure, which allows for more rapid and efficient heat transfer, helps to prevent overheating and oxidation of the material being dried, which can result in a more uniform and consistent final product.

Carey Joehn International Private Limited: The automated Multi-Millet Dehulling and Polishing Machine is a tabletop processing equipment designed to efficiently dehull and polish multiple varieties of millet grains. With fully automated operation, this machine reduces the need for extensive manual labor during millet processing, making it user-friendly and efficient.



Challenge 2: Technology for on-farm & on-shelf and rural-level safe long-term storage of millets

Agrozee Organics Pvt. Ltd.

Fevolution Pvt. Ltd.

About Winners

Agrozee Organics Pvt. Ltd.: Introduction of millet disinfection unit in which NIR lights are introduced which will increase the shelf life and also reduce rancidity in pearl millets.

Fevolution Pvt. Ltd.: Due to the increased wastage the startup aims to increase shelf life & rancidity. They use Hermetic bags for pre and post processing, storage of grains with proper conditions & traditional methods, vacuum packaging, gas exposure for longer shelf life, zero oxygen plasters.



Challenge 3: Waste to wealth: Innovative concepts for utilization of food processing wastes

Ensect Farm Pvt. Ltd.

Ardor Biomed India Pvt. Ltd.

About Winners

Ensect Farm Pvt. Ltd.: Efficient waste management – Organics products from by products includes -Insect Frass – very Valuable Organic Fertilizer. Insect Protein – A Sustainable source of Protein for the Feed Industry. They use entomocomposting – Using BSFL to render the organic fraction of the waste at a much more efficient rate than conventional composting.

Ardor Biomed India Pvt. Ltd.: Ardor Biomed has identified an innovative process of producing dietary fibre from this wasted matured coconut water using a biologic process. An isolated non-pathogenic micro-organism can produce consumable dietary fibre by utilizing this wasted coconut water as a nutrient source. This dietary fibre is a very pure form of cellulose, unlike plant cellulose which has undesirable hemi-cellulose, lignin etc.



Other Awards by Ministry of Food Processing Industries

The Hon'ble President of India also conferred awards to Top Performing States, Banks, Women led Enterprises under PMFME & PMKSY schemes

Awards under the PMFME Scheme

The Ministry of Food Processing Industries is implementing a Centrally Sponsored Scheme, "Pradhan Mantri Formalisation of Micro Food Processing Enterprises (PMFME) Scheme,"

under Aatma Nirbhar Bharat Abhiyan to support 2 lakh micro food processing units through credit-linked capital subsidies. The state governments, in coordination with lending banks, are implementing the scheme at the ground level. The Ministry recognized the top-performing states and banks in Pan India to motivate them to achieve greater heights and contribute to the food processing sector.

Category of Awards:

Top Performing States under PMFME Scheme

Bihar

Himachal Pradesh

Maharashtra

Telangana

Tamil Nadu

Top Performing Banks under PMFME Scheme

Canara Bank under Large Public Sector Banks

Indian Overseas Bank under Mid-Size Public Sector Banks

Baroda Uttar Pradesh Grameen Bank under Regional Rural Banks

HDFC Bank under Private Sector Banks

Top Performing Women-led Enterprises under Pradhan Mantri Kisan SAMPADA Yojana

M/s Highland Agro

M/s Nagaland Integrated Cold Chain

M/s NEC Rotoflex Packaging Corporation

Glimpses from Award Distribution Ceremony





VALEDICTORY SESSION OF WORLD FOOD INDIA 2023

The valedictory session of 'World Food India 2023' was held at 5:00 PM on November 5th at Bharat Mandapam and was graced by the esteemed presence of the **Hon'ble President of India, Smt. Droupadi Murmu.**

The valedictory session encapsulated the event's resounding success, with the President acknowledging its pivotal role in showcasing India's vibrant culinary heritage and fostering robust partnerships among various industries. She stated, "From a business perspective, India offers an exciting opportunity. WFI 2023 serves as an ideal platform to showcase India as a sourcing hub for agriculture products and more." She also emphasized the country's potential as a global culinary hub and

underscored the importance of enhancing food distribution to combat global hunger.

Shri. Pashupati Kumar Paras, Hon'ble Minister, FPI, gave the valedictory welcome address, and Smt. Anita Praveen, Secretary, FPI, gave a brief of the activities and achievements of the event in her address.

The Hon'ble President of India felicitated awards to start-ups selected through the yearlong Start-up Grand Challenge process, apart from the best performers in Ministry schemes and women entrepreneurs. The Hon'ble President of India was also presented with the first copy of the Coffee Table book released on this occasion by Shri. Pashupati Kumar Paras, Hon'ble Minister, FPI.





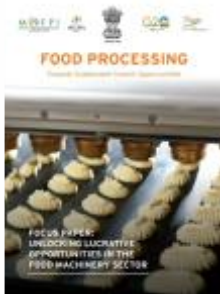
INDUSTRY PARTNERS

As World Food India 2023 was one of the first global food processing events organized in the country, industry stalwarts were more than willing to be part of it.

As a result of the Ministry's efforts and persuasion, a total of 20 leading food processing companies and two nationalized banks of India partnered during this prestigious event.

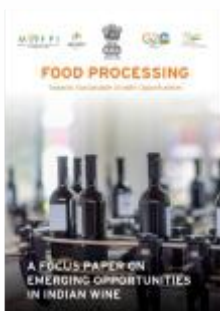
Industry Partner Details

S. No.	Name of Industry Partner	Category
1	Hindustan Unilever Ltd	Platinum
2	ITC Limited	Diamond
3	Nestle India Ltd.	Gold
4	Gujarat Co-operative Milk Marketing Federation Ltd (AMUL India)	Gold
5	Brittania Industries Ltd.	Gold
6	Haldiram Snacks Pvt. Ltd.	Gold
7	TetraPak India Pvt. Ltd.	Gold
8	Coca-Cola India Ltd.	Silver
9	Mondelez India Foods Pvt. Ltd.	Silver
10	PepsiCo (India) Holdings Pvt. Ltd.	Silver
11	Tata Consumer Souful Pvt. Ltd.	Silver
12	Zydus Wellness Ltd.	Silver
13	MTR Foods Ltd.	Lanyard
14	Nekkanti Seafoods Ltd.	Badge
15	LT Foods Ltd.	VIP Lounge
16	Shubh Foods India Pvt. Ltd	Fair Guide
17	Marico Ltd.	Registration Counter
18	State Bank of India	Banking
19	Central Bank India	Banking
20	Waterly (Shivalik Jal Pvt. Ltd.)	Hydration Partner
21	Better Bet	Millet Beverage Partner
22	Lorman Kitchen Equipments Pvt. Ltd.	Kitchen Equipment Partner



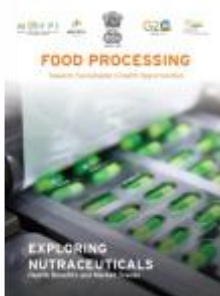
Focus Paper: Unlocking Lucrative Opportunities in the Food Machinery Sector

This focus paper provides an overview of the food processing machinery industry in India, highlighting its significance and growth potential. The paper emphasizes the interconnection between the food processing industry and the food machinery industry, as well as the role of technological advancements in improving efficiency and production, the current state of the industry, including government initiatives and incentives, and the challenges faced by domestic manufacturers in a competitive global market.



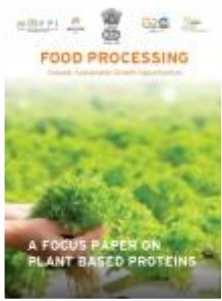
Focus Paper: Emerging Opportunities in Indian Wine

This paper aims to explore emerging opportunities in the Indian wine market. The paper begins by providing an overview of the current state of the Indian wine market, including the key players, trends, and challenges. It then examines the emerging opportunities in the market, including the growing demand for premium wines, the rise of wine tourism, and the increasing popularity of wine among younger consumers. The paper also analyses the regulatory landscape in India, including the challenges faced by both domestic and international wine producers.



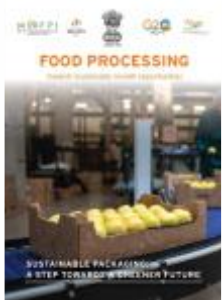
Focus Paper: Exploring Nutraceuticals: Health Benefits and Market Trends

This focus paper delves into the fascinating world of nutraceuticals, which are food-derived products that go beyond basic nutrition and offer potential health benefits. Nutraceuticals have gained popularity as consumers increasingly seek to improve their overall well-being and prevent or manage diseases. It highlights the distinction between nutraceuticals and dietary supplements, emphasizing that nutraceuticals are designed to provide additional health benefits beyond basic nutritional supplementation.



Focus Paper on Plant Based Proteins

This focus paper explores the opportunities and challenges in the Indian plant-based protein market and the meat alternative industry. The paper discusses the various sources of plant proteins, including amaranth, quinoa, millets, tofu, soy, tempeh, and pulses, and highlights the potential of seaweeds as a comprehensive amino acid source. It emphasizes the need to incorporate plant proteins into the diet to mitigate the negative environmental impact of animal protein production.



Sustainable Packaging: A Step Towards a Greener Future

This focus paper provides an overview of the current state of sustainable packaging in India and explores the potential for future growth and innovation in this sector. The paper highlights the increasing demand for sustainable packaging among Indian consumers, driven by concerns over plastic waste management, the benefits of sustainable packaging, and improving environmental sustainability. Among the industries, the food and beverage industry is identified as the largest user of sustainable packaging, followed by personal care and cosmetics.

Coffee Table Publication titled “The Chronicles of Food Processing in India”



The Coffee Table publication titled “The Chronicles of Food Processing in India” is a celebration of India's rich culinary heritage, its remarkable journey in food processing, and its promising future as a global food powerhouse.

During the valedictory session of World Food India 2023, Shri. Pashupati Kumar Paras, Hon'ble Minister, FPI, released this Coffee Table publication and presented its first copy to the Hon'ble President of India.



PRESS & MEDIA COVERAGE

PRESS HIGHLIGHTS OF THE EVENT

Media Attendance: 329

During Event Print and Online Newspaper Media Coverage

The media presence during the World Food India 2023 event was ensured by meeting and engaging with key personnel from international, national, and regional media. Bytes of senior officers, leading industry CEOs, and influencers in the field were shared with leading newspapers and digital media.

The presence of Hon'ble Prime Minister Shri Narendra Modi at the inauguration on the 3rd

of November and Hon'ble President Smt. Droupadi Murmu at the valedictory session led to a media blitz at the three-day mega event. The concerted efforts in reportage resulted in 858 coverages on the first day of November 3, 2023, 339 coverages on the next, and 135 coverages on the last and third days, adding up to an unprecedented 1,332 coverages.

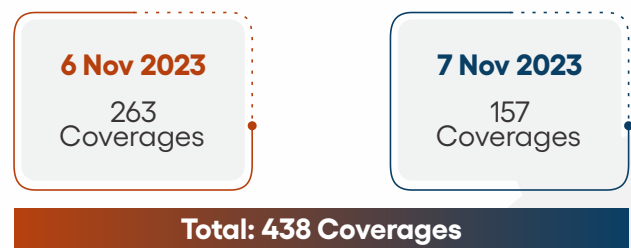
TV channels like DD News, ET Now, ABP News, R. Bharat, Zee News, CNBC Awaaz, India TV, Mirror Now, Times Now, News 18, NDTV Prime, NDTV 24X7, and NDTV India, among others, gave WFI 2023 extensive coverage through the course of the event on all three days.



Post Event Management and Coverage: Print and Online Newspaper Media Coverage

The sustained coverage of the event, including the valedictory session, by top newspapers, news agencies, websites, and national and regional TV channels was one of the prime objectives for media coverage. The key moments and follow-up stories of the mega food event, World Food India 2023, were

reported on by various media outlets with over 430 coverages from the 6th to the 8th of November, 2023.



The detailed media coverage for World Food India 2023 can be found on the event website www.worldfoodindia.gov.in

GLIMPSSES FROM PRINT MEDIA COVERAGE

The Statesman

Large-scale prevalence of hunger is not due to lack of production but due to lack of distribution: Prez

STATESMAN NEWS SERVICE



Prime Minister Narendra Modi said that the World Food India event is a landmark in the history of the food processing industry in India. He said that the government is committed to increasing the production of food products and to ensuring that the food is distributed to all sections of the population.

बिज़नेस स्टैंडर्ड

New Delhi, Saturday, 04 November 2023 (Page No-04)

खाद्य प्रसंस्करण में आया 50,000 करोड़ रु निवेश

प्रधानमंत्री नरेन्द्र मोदी ने शुक्रवार को कहा कि भारत

The Tribune

New Delhi, Monday, 06 November 2023 (Page No-02)

Keep away from foods that cause climate change, exhorts Mumbai

There is a need to shift away from foods, which will lead to climate change. Food Minister Dr Jagdish Mehta said on Saturday.

FREE PRESS JOURNAL

New Delhi, Saturday, 04 November 2023 (Page No-13)

PM: Food processing sector received ₹50k cr FDI in 9 yrs

Prime Minister Narendra Modi said on Saturday that the food processing sector has attracted ₹50,000 crore FDI in the last nine years.

THE ECONOMIC TIMES

New Delhi, Saturday, 04 November 2023 (Page No-07)

Right Policies have Drawn ₹50kcr FDI in Food Processing, Says PM

Prime Minister Narendra Modi said that the government's right policies have attracted ₹50,000 crore FDI in the food processing sector in the last nine years.

NBT नवभारत टाइम्स

New Delhi, Saturday, 04 November 2023 (Page No-12)

फूड प्रोसेसिंग उभरता हुआ उद्योग बना: PM

Prime Minister Narendra Modi said that the food processing industry has emerged as a new growth engine for the country.

हरिभूमि

New Delhi, Saturday, 04 November 2023 (Page No-02)

पीएम ने 'वर्ल्ड फूड इंडिया' के दूसरे संस्करण को किया संबोधित

Prime Minister Narendra Modi addressed the second edition of the World Food India event on Saturday.

THE ASIAN AGE

New Delhi, Saturday, 04 November 2023 (Page No-01)

Sunrise industry with ₹50K cr FDI in 9 years

Prime Minister Narendra Modi said that the sunrise industry of food processing has attracted ₹50,000 crore FDI in the last nine years.

हरिभूमि

New Delhi, Saturday, 04 November 2023 (Page No-02)

पीएम मोदी बोले- भारत ने 9 वर्ष में 50,000 करोड़ रुपए का 'एफडीआई' किया आकर्षित

Prime Minister Narendra Modi said that India has attracted ₹50,000 crore FDI in the last nine years.

Business Standard

New Delhi, Saturday, 04 November 2023 (Page No-04)

Sunrise food processing sector got ₹50K cr FDI in 9 years: PM

Prime Minister Narendra Modi said that the sunrise industry of food processing has attracted ₹50,000 crore FDI in the last nine years.

राष्ट्रीय सहारा

New Delhi, Saturday, 04 November 2023 (Page No-04)

लर्ड फूड इंडिया एक्सपो में पार्टनर स्टेट के तौर पर बिहार शामिल

Prime Minister Narendra Modi said that Bihar has been included as a partner state in the World Food India event.

the pioneer

New Delhi, Saturday, 04 November 2023 (Page No-01)

₹50,000 cr FDI in food processing sector in last 9 years, says Modi

Prime Minister Narendra Modi said that the food processing sector has attracted ₹50,000 crore FDI in the last nine years.

millenniumpost

New Delhi, Monday, 06 November 2023 (Page No-02)

'Export of processed foods, agri products rose to 27

Prime Minister Narendra Modi said that the export of processed foods and agricultural products has increased to 27 billion dollars.

राज एक्सप्रेस

New Delhi, Saturday, 04 November 2023 (Page No-04)

पीएम मोदी ने 'वर्ल्ड फूड इंडिया' के दूसरे संस्करण को संबोधित

Prime Minister Narendra Modi addressed the second edition of the World Food India event on Saturday.

THE FINANCIAL EXPRESS

New Delhi, Saturday, 04 November 2023 (Page No-02)

PEAK IN FDI IN FOOD PROCESSING

Prime Minister Narendra Modi said that there is a peak in FDI in the food processing sector.

BusinessLine

New Delhi, Saturday, 04 November 2023 (Page No-02)

Food processing sector got ₹50K cr FDI in 9 years: PM

Prime Minister Narendra Modi said that the food processing sector has attracted ₹50,000 crore FDI in the last nine years.

THE MORNING STANDARD

New Delhi, Saturday, 04 November 2023 (Page No-07)

'Food processing now sunrise sector'

Prime Minister Narendra Modi said that the food processing sector has become a sunrise industry.

The Statesman

New Delhi, Saturday, 04 November 2023 (Page No-02)

Investor-friendly policies have food sector to new heights: PM

Prime Minister Narendra Modi said that investor-friendly policies have taken the food sector to new heights.

BusinessLine

New Delhi, Saturday, 04 November 2023 (Page No-12)

World Food India: 16 MoUs signed with firms committing ₹17,990-cr investments

Prime Minister Narendra Modi said that 16 MoUs were signed during the World Food India event.

राष्ट्रीय सहारा

New Delhi, Saturday, 04 November 2023 (Page No-01)

भारत को नई ऊंचाइयों पर ले जा रही हैं निवेशक-अनुकूल नीतियां

Prime Minister Narendra Modi said that investor-friendly policies are taking India to new heights.

अमर उजाला

New Delhi, Monday, 06 November 2023 (Page No-02)

हमें अपना खान-पान जलवायु के अनुकूल रखना होगा : मोदी

Prime Minister Narendra Modi said that we need to make our food and water consumption climate-friendly.

अमर उजाला

New Delhi, Saturday, 04 November 2023 (Page No-15)

निवेशक अनुकूल नीतियों से खाद्य क्षेत्र नई ऊंचाई पर : मोदी

Prime Minister Narendra Modi said that investor-friendly policies have taken the food sector to new heights.

दैनिक जागरण

New Delhi, Saturday, 04 November 2023 (Page No-12)

खाद्य प्रसंस्करण में 50 हजार करोड़ का एफडीआई

Prime Minister Narendra Modi said that ₹50,000 crore FDI has been attracted in the food processing sector.

The Statesman

New Delhi, Sunday, 05 November 2023 (Page No-08)

Indian consumers now demanding high quality goods: Piyush Goyal

Minister of Commerce and Industry Piyush Goyal said that Indian consumers are now demanding high quality goods.

Hindustan Times

New Delhi, Saturday, 04 November 2023 (Page No-04)

Food sector has reached new heights: Modi

The Statesman

New Delhi, Monday, 06 November 2023 (Page No-02)

'World Food India 2023' discusses immense potential of

जनसत्ता

New Delhi, Saturday, 04 November 2023 (Page No-08)

खाद्य प्रसंस्करण में 50 हजार करोड़ का एफडीआई



TESTIMONIALS



Ahmed Elsheikh • 3rd+
President - India Region at PepsiCo
4m • Edited •

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It was a pleasure to participate in the second edition of hashtag [#WorldFoodIndia](#) summit 2023, organized by the [Ministry of Food Processing Industries](#). The marquee event gave us the opportunity to host Hon'ble Prime Minister, Shri Narendra Modi at PepsiCo India's exhibit, where we highlighted our innovations in sustainability. PepsiCo has been deeply woven into the fabric of India, with beloved food and beverage products, dedicated partners, and a committed workforce. We at PepsiCo do not just see India as a strategic market but as an emotion in our heart. Guided by PepsiCo Positive (P3P+), we've fostered responsible growth in India, aiming to make a positive impact on both the environmental and society. Our commitment to this mission remains steadfast for the future. I big shout out to the entire team who worked diligently in putting up a mega show at [WorldFoodIndia](#).
[Rinkesh Satija](#) [George Kavar](#) [Anshul Khanna](#) [Aditya Sinha](#) [Yashika Singh](#) [Rohit Jain](#) [Kuldeep Singh](#) [Munika Soumya Rathi](#) [Ayush Gupta](#) [Anubodh Joshi](#) [Nrupama Radhakrishnan](#) [Manpreet Singh N](#) [Vishal Ratan](#) [Amit Kumar Nandwani](#) [Shivalika Chhabra](#) [Mukh Asewathman](#) [Vijayan Ananta](#) [Kapoor Saurabh](#) [Chatterjee](#) [Tanujay K](#) [Shelaj Joshi](#) [Tushar Vahni](#) [Sanya Sehgal](#) [Dipal Gupta](#) [SUSHEEL SANKHYAN](#)
[#Sustainability](#) [#PepsiCoPositive](#) [#ProcessingForProsperity](#) [#WFI2023](#) [#PepsiCoProud](#)



Britannia Industries Limited
1,122,478 followers
4m • Edited •

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Delighting India since decades, we are proudly associated with World Food India, 2023 organized by Ministry of Food Processing Industries, Government of India to showcase our wide range of products spread across Bakery, Dairy and Healthy Snacks. Our mission has been to innovative constantly and innovation has helped us extend our product line beyond biscuits and breads. Explore the entire range of Britannia products at hashtag [#WFI2023](#)
Visit us at Stall No. F-08, Hall No. 5, Pragati Maidan, New Delhi
Delivering excellence in every product that we make.
[#WorldFoodIndia2023](#) [#BritanniaIndustries](#)



Tetra Pak
750,000 followers
4m • Edited •

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Tetra Pak India's successful conclusion to [#WorldFoodIndia2023](#) a testament to teamwork, innovation, and a brighter, more sustainable future.
[#Sustainability](#) [#Innovation](#) [#LeadingTheChange](#) [#WorldFoodIndia](#)
Cassio Simões • 3rd+
Managing Director at Tetra Pak
4m • Edited •
And that's a wrap on [#WorldFoodIndia2023](#) with my incredible team! These action-packed days filled with engaging discussions, productive meetings with customers, and valuable interactions with various industry stakeholders. The inaugural address by the Honorable Prime Minister [Narendra Modi](#) was truly inspiring, emphasizing what the world has come to recognize: that this is indeed India's time. The growing backbone of entrepreneurs, the expanding role of women, the dynamic startup ecosystem, and the remarkable pace of innovation are unparalleled. His words resonated deeply with me, encapsulating the spirit of progress and promise.



Amway India Enterprises Private Limited
58,273 followers
4m • Edited •

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We are delighted to announce that Amway India recently participated in [World Food India 2023](#), a landmark food event organized by the [Ministry of Food Processing Industries](#), Government of India. With a footfall of more than 3000+ and graced by the presence of Hon'ble Prime Minister Shri Narendra Modi and Hon'ble President Smt. Droupadi Murmu, the event provided us with a remarkable platform to educate the audience about our commitment to providing science-backed nutrition and our innovative Nutrilite products to a wide-ranging audience of food industry experts, government officials, and health-conscious consumers. We are proud to be a part of this important event and to contribute to the growth and support in development of the food industry in India.
[#AmwayIndia](#) [#WorldFoodIndia](#) [#Nutrilite](#)



Ministry of Agriculture & Farmers Welfare, Govern...
31,302,561 followers
4m • Edited •

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Hon'ble Minister for Department of Industries and Commerce, Government of Kerala, Shri. P. Rajeev visited National Bee Board stalls during the hashtag [#WorldFoodIndia](#) event taking place at Bharat Mandapam, Pragati Maidan, Delhi, from November 3rd to November 5th, 2023.
[#agrigoi](#) [#WFI2023](#)
[ICAR- Indian Council of Agricultural Research World Food India MOPFI Government of India](#)



Ministry of Agriculture & Farmers ...
31,302,561 followers
4m • Edited •

+ Follow

FPOs under [#MOVCDNER](#) are participating in [#WorldFoodIndia](#) event taking place at Bharat Mandapam, Pragati Maidan, Delhi, from November 3rd to November 5th, 2023.
[#agrigoi](#) [#Organicforming](#) [#northeastindia](#) [#agriculture](#) [#fpas](#)
[World Food India MOPFI Government of India ICAR- Indian Council of Agricultural Research](#)



Hinasochi M Raghav • 2nd
Co-Founder | Sun19 Farms, Tech @ Inneasoft, Food prod...
4m • Edited •

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A Brand in development ["#Sun19Farms"](#) now being recognized by many from its exquisite flavour & taste. From the team, we thank you to all the customers who had kept their trust in us and looking for new products to keep their life healthy & beautiful. Coming soon [#MRE](#) (Meal Ready to Eat) all home cooked food. [#WorldFoodIndia](#) [#MRE](#) [#healthyfood](#) [#masterchefjunior](#) [#masterpiece](#) [#masterchef](#) [#Organicfood](#) [#sun19farms](#)



mrikula goel • 3rd+
President @ BTE, Preeti Das, Content | Start up Entrepreneur...
4m • Edited •

+ Follow

Startup India seed funded and incubated by [BOIES - BITS Goa Innovation, Incubation & Entrepreneurship Society](#), we are proud to be a part of your journey [@mrikula](#).



Bharad A Patnashila • 3rd+
Head Institutional Business | bring growth and customer devel...
4m • Edited •

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World Food India 2023 off to a rocking start with the magic of the people that made it happen...
[#WorldFoodIndia](#) [#Teamwork](#)





We had an incredible experience at World Food India 2023! Engaging with industry leaders, discovering innovative food solutions, and exploring global culinary trends. Feeling inspired and motivated to contribute to the future of food. Let's work together to build a sustainable and delicious world!

Visit us at: www.kediafresh.com

#WorldFoodIndia #FoodForAll #SustainableFuture #FoodInnovation #WFI2023 #KediaFresh

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The first day of **World Food India 2023** is over – we look forward to two more fair days! Come and visit us in New Delhi at our stand 32 in hall 2G . There is a lot to see – for example a **BITZER** Ammonia Compressor Pack (ACP). It is available with a wide variety of options and accessories to meet your growing demands for high efficient, natural refrigerant solutions. Please click here for more ACP information on our website: <https://link.in/g9y4tF4>

#WorldFoodIndia #WorldFoodIndia2023 #WFI2023 #morethanacompressor #greencompetence

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Customers and consumers thronged our booth in thousands to taste delightful curated dishes by Hungritos.

Our international chefs flew in from various places for World Food India to meticulously craft three mouth-watering recipes daily, carefully curated to showcase various Hungritos products used to create these dishes. Customers were delighted on tasting our finger foods and walked away satisfied with the fantastic taste and quality and the knowledge that they can recreate these easily.

For the recipes, please post here.

#Hungritos #BiteSizeHappiness #WorldFoodIndia #WorldFoodIndia2023 #food #insta #Delhi #DelhiFood



Dr Saraj Sarafiya - 3rd Chairman & M.D. Pafrah Group of Companies, BANGALORE, INDIA

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Very good initiative taken by MoPI in second edition of WORLD FOOD INDIA 2023.



Pafrah Foods (India) Pvt. Ltd. 254 followers

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SECOND DAY 2: Saturday Dated: 04.11.2023
Overseas buyers have visited on second day dated: 04.11.2023 in World Food India 2023. Tomorrow is the last day for this event. Hearty welcome to visit our Booths B1& B2, Hall 5.
Venue: Pragati Maidan, New Delhi INDIA.

#worldfoodindia #foodindia #foodsindia #rasanandfoods #pragatimaidanexhibition #delhiexhibition #patanfoods #mango #mangopulp #exports #foods #international exhibition #governmentofbihar #apoda #governmentofindia



Ashish Agarwal - 3rd Chairman & M.D. Pafrah Group of Companies, BANGALORE, INDIA

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Bhikharam Chandmal had ventured on food processing journey 200 years back and have given many gems to industry in this journey.

The oldest and most youthful, ethnic and most embracing to positive change i.e. BC
Our belief 'Enjoying Good Food is Celebration of Life', **आनंद भोजन है स्वास्थ्य**.



Bhikharam Chandmal Bhaner 493 followers

+ Follow

Celebrating a Flavorful Triumph at World Food India 2023!
Bhikharam Chandmal had the pleasure of participating in this prestigious event, where we met and shared our delectable offerings with culinary experts and enthusiasts from around the world.

To hear the testimonials from some of the prominent industry leaders at World Food India 2023, please click on link below or visit the event website: www.worldfoodindia.gov.in

<https://youtube.com/playlist?list=PLPtV0190xZeBMX7pQoFhnzz09rMP2ucCy&si=GebkiYIRMpb5BGXU>



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