

A Special Lecture on “Emerging Pathogens in Foods” organized at IDA HQ



A SPECIAL LECTURE on “Emerging Pathogens in Foods” was organized by IDA HQ on 11 July, 2019 at 10:30 am at its well-equipped, board room. The Special Lecture was delivered by Prof. Purnendu C. Vasavada, Professor Emeritus of University of Wisconsin, USA.

Heads of Quality Assurance and Microbiologists from government department, cooperative and private sectors including NDRI, CSIR, NDDB, Mother Dairy, Haldiram and others participated in the Special Lecture. No registration fee was charged from the participants.

In his Lecture, Prof. Vasavada informed that new pathogens have emerged and reemerged some of which have spread worldwide. Citing the examples of *Helicobacter pylori*, *Listeria monocytogenes*, *Haemophilus influenza*, *Campylobacter*, *Yersinia enterocolitica*, he said that some strains could colonize cattle and get transmitted to human beings via raw milk. These pathogens can persist in biofilms causing food safety concerns. Foods contaminated with emerging pathogens usually look, small, and taste normal. Under cooked food products and raw milk can cause havoc among populations in any country. Full text of his lecture will be published in *Indian Dairyman* at a later date.

NATIONALnews

97th Foundation Day of ICAR-NDRI Bangalore Celebrated on 1st July 2019

THE 97TH FOUNDATION DAY of ICAR-NDRI was celebrated on 1st July at SRS of ICAR-NDRI, Adugodi, Bengaluru under the aegis of Alumni Association, ICAR-NDRI (SRS), Bengaluru. Prof. Alok Dhawan, Director, CSIR-Indian Institute of Toxicology Research (IITR), Lucknow was the Chief Guest and Dr. Suresh Honnappagol, Former Animal Husbandry Commissioner,

Govt. of India, New Delhi was the Guest of Honour. Dr. N. Balaraman, Former Vice-Chancellor, TANUVAS, Chennai, delivered Foundation Day Lecture. Dr. K.P. Ramesha, Head, ICAR-NDRI (SRS) & President Alumni Association presided over the function.

Dr. Balaraman traced the history of ICAR-NDRI and vistas of its growth over the period of 96 long years in

the service of dairy sector of India. Prof. Dhawan, while congratulating NDRI upon its fruitful completion of 96 years of service for the cause of dairying, complimented the accomplishments of the NDRI and SRS of NDRI in developing technologies in both production and processing fields. He gave a brief account of Indian Institute of Toxicology Research, Lucknow focusing in the field of food safety aspects. Dr. Suresh Honnappagol stated that NDRI was always in the forefront in dairy research & education and SRS had been contributing significantly in the area of indigenous cattle improvement and traditional dairy products of the Southern region. Dr. K.P. Ramesha conveyed his best wishes to all the staff of ICAR-NDRI on the occasion of 97th Foundation Day.



The Inaugural session was followed by the workshop on the theme “Quality Assurance and Safety of Dairy Products – An Update on FSSAI Regulations”. The workshop was attended by about 100 delegates from various parts of the country.

Mother Dairy to launch Santra burfi to help growers

RESPONDING to a call by city MP and Union Transport Minister Shri Nitin Gadkari for helping the region's orange growers as well, Mother Dairy has drawn up plans to launch its own brand of *Santra burfi* soon.

It is a popular local sweet named after Nagpur orange. Mother Dairy's *Santra burfi* may not have any orange in it. However, natural essence of orange would be added.

Mother Dairy had taken over state government's milk scheme plant at Seminary Hills two years ago. It has been marketing the Mother Dairy brand of milk and other products produced locally. Shri Gadkari was instrumental in bringing NDDB to Nagpur that helped in reviving the plant, earlier under the state government.

Santra burfi available now in the market has pumpkin or lauki (bottle gourd) as base with orange essence added. Mother Dairy's burfi would be a milk product with natural orange essence. The essence would be required in a small quantity and NDDB would soon be talking to Maha Orange, a federation of orange growers, for providing the material.

Initially, the sweet will be made at a third party facility but eventually production will be shifted to Seminary Hills plant. As milk will be the main ingredient, the cost may be higher than *Santra burfi* in the market now. Using milk increases the cost of raw material 6 to 7 times against using vegetable.

The product would be available at retail stores apart from Mother Dairy's own outlets, said Shri Dilip Rath, Chairman, NDDB. This would come under the milk product category, a segment that has seen 61% year on year growth. Shri Rath said that there were plans to also launch Srikhand. Plans have been drawn to take milk procurement to 5 lakh litre in next three years from present 2 lakh litres per day. Growth in dairy business has also led to farmers buying new cattle. Farmers in Vidarbha purchased 4,200 new cattle while in Marathwada the figure was 2,988 till May 2019.



SUDHA'S 'TEA SPECIAL MILK' LAUNCHED

Patna Dairy Project launched its 'tea special milk', recently. The new variety of milk is available in market from the first week of July. The 1-litre pack of the milk will be available at ₹38 and the half-litre pack at ₹19.

"Taking into account the demands of tea sellers and tea lovers, we have decided to launch tea special milk. The milk is not only more consistent and tasty, but also contains higher level of protein that may enable a tea lover to cope with the hustle and bustle of his daily life by substituting for the protein deficiency in his body," said a senior official of 'Sudha'. Curd can also be made out of the tea special milk. Sudha Dairy is linked with nearly two lakh rural milk producers, catering to the needs of almost 20 lakh consumers.

DAIRY BOOTHS IN JAIPUR TO BE PAINTED PINK SOON: JMC

Dairy booths in the city will be given a new look soon. In its Executive Committee Meeting held recently, Jaipur Municipal Corporation (JMC) passed an order to change the colour of dairy booths from light blue to pink, based on the Smart City theme. The proposal was sent to JMC by Rajasthan Cooperative Dairy Federation (RCDF).

GOA DAIRY TO LAUNCH FORTIFIED MILK

The Goa Dairy has decided to introduce fortified milk carrying micro-nutrients like vitamin A and D with a helping hand from the NDDB. The Goa Dairy will be the first milk brand in the state to provide fortified milk to its consumers. MD, Goa Dairy Mr. Navso Sawant said that new milk product will enhance quality of milk supplied by the dairy.

FSSAI initiates drive to discourage use of staple pins on food packets

THE FOOD SAFETY AND STANDARDS AUTHORITY OF INDIA (FSSAI) has sent letters to Commissioners of Food Safety of all states and Union territories and all Central licensing authorities emphasizing on discouraging the use of staple pins on food packets.

The practice has come under the scanner as many food business operators (FBOs) who are engaged in retail businesses are using staple pins to pack food items in plastic and paper bags instead of sealing them with a thermal unit or cello-adhesive tapes.

The letter pointed out that the metallic pins used in food packages are a physical hazard in food and pose a risk to consumer health and food safety.

Speaking about the letter, Mr. Suresh Deshmukh, Joint Commissioner, FDA Pune, said, "This advisory is largely based on public interest and to implement the notice is our duty and action based on it will be taken as top priority. Our main aim is to inform, educate, and create awareness for the food business operators. In case anyone is found guilty, strict action will be taken against them."

Home delivery of milk and milk products launched in Shillong

THE MEGHALAYA GOVERNMENT has launched home delivery of milk and milk product in various parts of Shillong – the capital of Meghalaya.

According to Mr. L.S. Shangpliang, Managing Director, Shillong Milk Union, milk and its products are produced and marketed under Na Ri banner. The Union has also opened a website "www.narifresh.com" to market its products especially aimed at home delivery.

Shillong Milk Union is based on the AMUL model to look after the welfare of dairy farmers. The Union procures excess milk produced by the dairy farmers. The milk and its varied products are processed and marketed to prevent the dairy farmers from being exploited by the middlemen.

In addition to online delivery, there are many retail shops set up by the Union in various parts of the city. The products available for home delivery are pasteurized low fat milk, pasteurized cow milk, low fat dahi, sweetened dahi, ghee, butter, paneer and cream among other products.

With the setting up of Directorate of Dairy Development, the state government is also planning to open at least 10 milk parlours in various parts of the city.



ICAR- NDRI Ranked First amongst Agricultural Universities of India



ICAR-NATIONAL DAIRY RESEARCH INSTITUTE, Karnal has been ranked 'FIRST' among 72 Agricultural Universities of India including State Agricultural Universities, four Deemed Universities of ICAR and Central Universities with agriculture faculty. The award was received on 16th July, 2019 by Dr. R.R.B. Singh, Director, ICAR-NDRI, Karnal at Delhi from Hon'ble Union Ministers for Agriculture and Farmers Welfare Shri Narendra Singh Tomar.



Dr. R.R.B. Singh said it was a moment of pride for the NDRI. "The institute has achieved a landmark success for developing several technologies," he added.

Grofers forays into packaged milk

ONLINE SUPERMARKET GROFERS is foraying into the packaged (tetra pack) milk category, and the product will be priced around "12 per cent lower" than what other companies offer in this segment. The company expects a revenue of ₹30 crore per annum from the packaged milk business, Grofer CEO Mr. Albinder Dhindsa said.

The product will be retailed under the 'G-Fresh' brand and available across major cities. The company also plans to increase its private label range from 800 products to 1,200 by the end of 2020. The packaged milk category is expected to be one of the key SKUs for Grofers. They claimed that the 'G-Fresh' milk is fortified with Vitamin A and D as per the standards laid out by the FSSAI. The packaged milk market is growing at a CAGR of 20 per cent. Grofers is aiming to double its sales to ₹ 5,000 crore by the 2019-20 fiscal.

IDF WORLD DAIRY SUMMIT 23- 26 Sept., 2019 Istanbul, Turkey

The IDF World Dairy Summit is expected to bring together more than 2,000 participants from around the world to discuss issues of interest in the dairy sector. Theme of the Summit is "Milk for Life". Dairy producers, processors, experts, academics and policy makers can exchange ideas on topical issues in science, technology and innovation at this multi-stakeholder platform. The conferences are subdivided into the following topics: Marketing; Nutrition; Dairy Policy and Economics; Dairy Science and Technology; Food Safety; Farm Management; Animal Health and Welfare; and Environment. For more information, visit <https://www.idfwds2019.com>

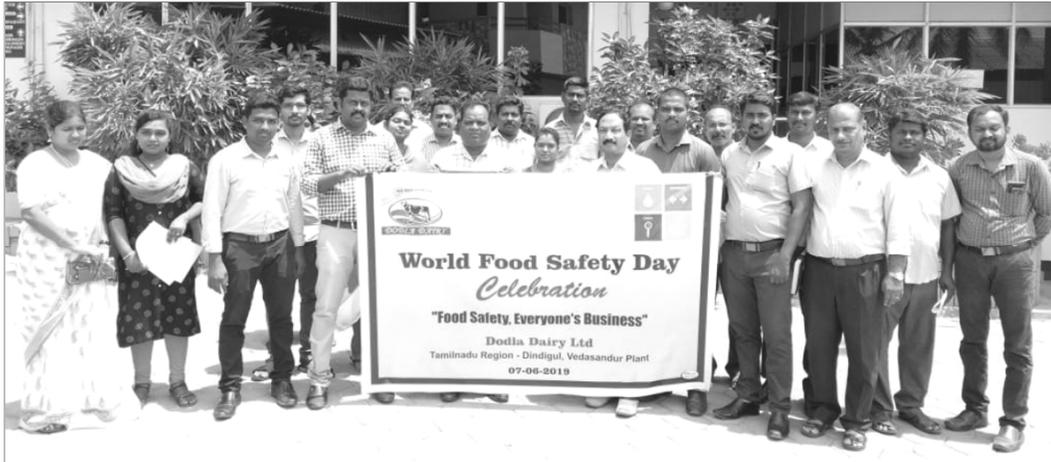
CII FOODPRO 2019 23-25 Aug. 2019

Chennai Trade Centre, Chennai
CII is organizing the 13 edition of "Foodpro" - an exclusive event on food processing, packaging & technology along with "ColdStore India", an focused event on cold storage, refrigeration & transportation and "T-Food" (Traditional Food Festival & Expo), which will be a movement to bring back the native traditional foods and will showcase the traditional wisdom about processing of food, preservation techniques, etc. For more information, visit www.ciifoodpro.in

9TH DAIRY TECH INDIA 2019 30th Aug. - 1st Sept. 2019 Bangalore International Exhibition Centre, Bangalore

This event is an international exhibition on dairy products, processing and packaging machinery and allied industries. Visit: www.dairytechindia.in

Dodla Dairy Celebrates World Food Safety Day



THE FIRST-EVER “World Food Safety Day” adopted by the Food and Agriculture Organization (FAO) of the United Nations was celebrated at Dodla Dairy Limited on 7th June, 2019 with the chosen theme “Food Safety, Everyone's Business”.

Dodla Corporate office, Hyderabad and all its 13 dairy plants

celebrated the Food Safety Day with pomp and passion to make the event memorable. Posters and banners were displayed at all units to spread the awareness on food safety. A live telecast of the celebration at FSSAI, FDA Bhawan, Delhi was also organized by its corporate office at Hyderabad. On this occasion every employee had been made to take the Food Safety Pledge shared by FSSAI.

FSSAI plans colour-coded label for packaged food with high fat, sugar, salt

THE FOOD SAFETY AND STANDARDS AUTHORITY OF INDIA (FSSAI) has issued draft regulations aiming to mandate packaged food companies to label high fat, sugar and salt contents in front of the package itself in red colour.

Alarmed by rising rates of obesity and diabetes, India has been planning rules from as early as two years ago, requiring food manufacturers to display fat, sugar and salt content on their labels and was also considering a nationwide “fat tax” on so-called “junk food”.

The food labels will also declare, per serve percentage contribution to RDA (recommended dietary allowance) on the front of the pack.



The Economic Times newspaper earlier reported the move and said the food industry has expressed concerns over the proposed changes. Currently, most of the packaged food companies print nutrition details of the contents, including their recommended daily values, at the back of the package.

The President of the All India Food Processors' Association (AIFPA), Mr. Subodh Jindal, informed the media that the proposed FSSAI regulations were neither scientific nor practical. It is recommended that the authority should instead focus on awareness generation of consumer about balanced diet and suitability of different foods as per one's lifestyle.



Kind Attention : IDA Members

Kindly update your contact details i.e. Address, Phone nos., Email-ID, etc., if any, so that we may serve you uninterruptedly. This may be done on the IDA's website or through email.

Web.: www.indairyasso.org Email: admin@indairyasso.org

Dr. Sodhi hopes that dairy products may not to come under FTA

GUJARAT COOPERATIVE MILK MARKETING FEDERATION (GCMMF) has expressed apprehension that the union government will include milk and milk products under the Free Trade Agreement (FTA) and drastically cut import duty on them.

GCMMF Vice-Chairman Shri Jetha Bharwad raised this issue in Gujarat assembly recently and demanded that the state government raise the issue with the centre. He said that it has come to his notice that big multinational companies and developed nations like New Zealand, Australia, Europe among others are keen to bring cheaper milk and milk products to Indian markets through the FTA route or by paying low or negligible import duty.

According to Shri Bharwad, New Zealand wants to supply skimmed milk powder (SMP) to India at the price of Rs 150 per kg. If this is accepted by the concerned department of the central government, all the milk producing organizations in India will have to reduce the price of cow milk by ₹ 5-7 per litre. In such circumstances, it is estimated that milk producers will get Rs 50,000 crore less annually for their milk supply.

“In the developed countries, only 8,000 to 10,000 milk producers are engaged in milk production. We should worry about the crores of milk producers in India rather than about 8,000 to 10,000,” Shri Bharwad said. He also asked the state government to urge the concerned department of the union government to prevent such FTA.

Over the last eight years, milk unions associated with Amul have substantially increased milk procurement price paid to farmers whose incomes have surged four times in the same period. When asked to comment on the development, GCMMF Managing Director Dr. R.S. Sodhi said that he did not believe that such a step would be taken. It is a question of the fate of seven crore poor farmers.



Aavin to buy back used milk packets in city

As part of its efforts to reduce plastics in garbage, Aavin is all set to buy back used milk packets. It supplies over 12 lakh litres of milk daily in Chennai, and has placed bins at 40 points across the city.

“We plan to pay our consumers for the milk packets. It will be a financial burden Aavin, nevertheless it is intended to encourage people to bring in the used covers, instead of disposing them into bins along with the municipal waste. We are doing our bit for the environment. If they are unable to go to these points, they can also give covers to their milk supply boys, who will also be given an incentive for their efforts,” Aavin Managing Director Mr. C. Kamaraj informed the media. The milk major has identified



a recycler and has also put in a system to collect the used covers.

According to Mr. Mathew Jose, founder, Paperman Foundation, not many people sell used milk covers. Most of the consumers just dump them into the bin, since it is a matter of convenience. Collecting milk covers to sell it to

the raddiwallah involves washing the packet and drying it. If it is not washed, it will attract flies and ants. Just about 5% consumers would probably do this.

The Tamil Nadu government banned single use plastics from January 1, and exemption was granted for milk and other liquids, since they had to be packed in a hygienic manner.

Chittoor Sugars, Vijaya Dairy will reopen soon

ANDHRA PRADESH MINISTER FOR PANCHAYAT RAJ, Rural Development and Mines Mr. P Ramachandra Reddy said that the state government would reopen the defunct cooperative sugar factory and Vijaya Dairy in Chittoor city very soon.

Mr. Reddy, who came to his home district for the first time after taking charge as the Minister, was accorded a rousing reception at Punganur, the constituency which he represents. Addressing the gathering at BMS Club at Punganur, Mr. Reddy said as per the promise of



Chief Minister Mr. Jagan Mohan Reddy during his padayatra, all dairy farmers would be provided with an additional payment of ₹4 per litre of milk. The reopening of the Chittoor Sugars and dairy unit would herald a new wave of development in the region.

The Cabinet had already cleared implementation of 70% of the poll promises. "Steps will be initiated to clear the loans of DWCRA women in four phases, besides providing interest-free crop loans to farmers," the Minister said.

J&K bags FSSAI food safety award

FOOD SAFETY AND STANDARDS AUTHORITY OF INDIA (FSSAI) has been awarded the Certificate of Achievement to J&K for achieving the status of one of the states which are catching up in State Food Safety Index (SFSI) in recognition of their overall performance on various parameters of food safety during the assessment period 1 April 2018 to 31 March 2019.



have been recognized," said Dr. Abdul Kabir Dar who was the food commissioner of the state during that period.

Over the last fiscal year the department had conducted 27713 inspections, lifted 4039 samples, and issued 91 improvement notices and launched 1355 prosecutions for adjudication against the erring Food Business Operators.

Besides same enforcement teams have destroyed food items worth ₹158250 including, Pickle, Edible Oil, Spices, Vegetables etc and seized food items worth ₹40,89,454.

"This is first such certificate received by the state. This is a matter of honour for the state. We are happy that our efforts to ensure people get safe food

INTERNATIONAL news

Dairy farmers looking to India for workers

IRELAND is facing strong competition from New Zealand and Canada for skilled dairy sector workers.

Up to 500 additional staff will be required in the dairy sector over the next three years just to handle the additional 50,000 dairy cows forecast to enter the national herd by 2022.

However, an overseas employment consultant said it was becoming increasingly difficult to secure the

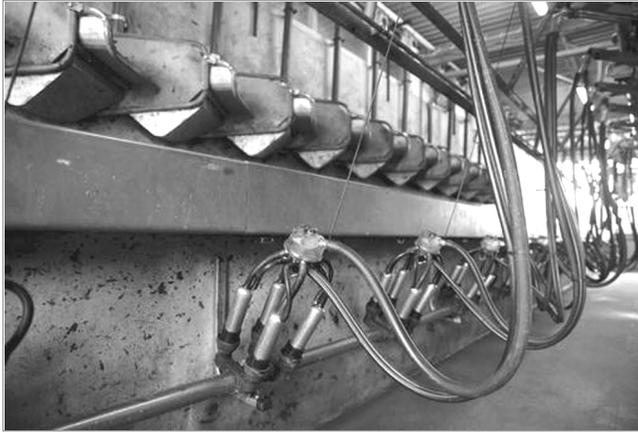
services of suitable staff because of the inducements being offered by employment agencies and farms in the Gulf, Canada and New Zealand.

Mr. Michael Hunter of Mivian International Ireland said he was approached by a number of dairy farmers to source workers under the pilot work permits scheme earlier this year. He said the first workers from northern India have been placed on Irish farms and are doing very

well, but he has a further 15 positions to fill.

Mr. Hunter said delays in getting the necessary paperwork in order, and stronger competition for staff from other global farming powers were making it more difficult to get workers.

“They’re offering all different types of incentives: free flights, quicker turnaround on work permits, free visas etc.



I recently lost three seriously good skilled guys to Canada as they were not prepared to wait three to four months for work permits,” he explained.

He also said that work permits currently take close to 16 weeks to process. Cork-based farm consultant Mike Brady said a shortage of skilled labour on dairy farms is becoming a major factor restricting growth.

Drinking buttermilk improves cardiovascular health

A TEAM OF FRENCH NUTRITION researchers explored the beneficial effects of specific molecules found in buttermilk and have prescribed the fermented dairy drink for a healthy heart.

The research appeared in the latest issue of *Gut*, a journal published by the British Medical Journal, recently found that certain bio molecules present in buttermilk and other fermented dairy products can reduce the build-up of cholesterol and other harmful blood lipids which push a person towards developing a heart attack.

Polar lipids

The scientists, led by Marie-Caroline Michalski at the French National Agricultural Research Institute, INRA, wanted to explore how certain lipids (a class of organic compounds including fats, oils and hormones) naturally found in higher concentrations in milk products can cut the cardiovascular risk in people.

Called polar lipids, these bio materials were seen to reduce cholesterol absorption in the intestine of rodents in previous pre-clinical studies. However, until now, these effects had never been demonstrated in humans.

“While polar lipids are present in most milk products, buttermilk and butter serum contain higher concentrations,” said Michalski. To understand how milk polar lipids reduce the cardiovascular risk, the scientists carried out studies in overweight post menopausal women.

A group of 58 volunteers were asked to include cream cheese that was enriched in milk polar lipids (3-5 grams/100g) as part of their daily diet. After a month of consuming the cream cheese, the team observed a significant reduction in their blood levels of LDL cholesterol, triglyceride and other important markers of cardiometabolic risk.

These milk polar lipids thus improved the cardiovascular health profile of the women. The reduction in the “bad” LDL cholesterol was about 8.7 per cent with 5g/day of milk polar lipids, said Michalski. The scientists’ complementary studies suggested that certain milk polar lipids and cholesterol may form a complex in the small intestine that cannot be absorbed by the gut and is ultimately excreted in the stool. “We cannot rule out that the daily consumption of regular buttermilk for longer periods may also contribute to maintain a good blood lipid profile in countries where liquid buttermilk is traditionally consumed, this would now be important to verify,” Michalski said.

The scientists felt that these findings could ultimately provide a foundation for new nutritional strategies to reduce cardiovascular risk factors in certain vulnerable populations. A lipid science expert from the National Institute of Nutrition, an Indian Council of Medical Research lab in Hyderabad, said that increasing the concentration of milk polar lipids in buttermilk by several folds would be an expensive proposition.

