

GOVERNMENT OF INDIA  
MINISTRY OF FOOD PROCESSING INDUSTRIES  
**LOK SABHA**  
**UNSTARRED QUESTION NO. 615**  
ANSWERED ON 19<sup>TH</sup> DECEMBER, 2017

LEVEL OF FOOD PROCESSING

**615. SHRI B. SRIRAMULU:  
SHRI MALLIKARJUN KHARGE:**

Will the Minister of FOOD PROCESSING INDUSTRIES be pleased to state:

- (a) whether the level of food processing in the country is only 6 percent as compared to that of developed countries and if so, the details thereof and the reasons therefor;
- (b) whether it is a fact that though the country ranks first in production of milk, pulses & tea and second in fruits & vegetables, the country's share in world food trade is just 1.6% and if so, the reasons therefor;
- (c) whether the level of food processing of perishable agricultural goods such as fruits and vegetables has risen during the last three years and if so, the details thereof;
- (d) whether there are a number of constraints both in the forward and backward linkages in food processing sector in the country and if so, the steps being taken by the Government in this regard; and
- (e) whether Research and Development (R&D) undertaken by the Government in food processing has brought about efficiency and tangible improvement and if so, the details thereof;

**ANSWER**

THE MINISTER OF STATE FOR FOOD PROCESSING INDUSTRIES  
(SADHVI NIRANJAN JYOTI)

- (a) As per a study, "An assessment of the extent of food processing in various food sub-sectors" instituted by Ministry of Agriculture & Farmers Welfare and conducted by Institute of Economic Growth in 2014, the level of food processing in India in 2010-11 was estimated at 6.76 per cent.
- (b) As per the ITC Trade Map international trade data pertaining to the year 2016, India has a share of 2.22 per cent in world's major food exports and 1.7 per cent in world's food imports.
- (c) No fresh study has since been conducted to assess the level of food processing in India during the last three years. However, as per the National Accounts Statistics, Central Statistical Office, Ministry of Statistics and Programme Implementation, the growth rates in the gross value added (GVA) in the food processing industries at 2011-12 prices were observed to be in the order of 1.60%, 12.82% and 6.87% during 2013-14, 2014-15 and 2015-16 respectively.

(d) The Ministry of Food Processing Industries has recently approved a new central sector scheme PRADHAN MANTRI KISAN SAMPADA YOJANA (PMKSY) with an allocation of Rs. 6,000 crore for the period 2016-20 conterminous with the 14<sup>th</sup> Finance Commission cycle. PMKSY is an umbrella scheme for overall development of the food processing sector which includes development of food processing units. The scheme encompasses three new schemes viz; (i) Infrastructure for Agro-Processing Clusters; (ii) Creation of Forward and Backward Linkages and (iii) Creation/ Expansion of Food Processing & Preservation Capacities and four on-going schemes viz; (i) Mega Food Park; (ii) Integrated Cold Chain and Value Addition Infrastructure; (iii) Food Safety and Quality Assurance Infrastructure; and (iv) Human Resources and Institutions. The Farmers, Farmers Producer Organizations, Entrepreneurs, Co-operatives Societies, Self Help Groups, Private Companies and State PSUs etc. are eligible to avail financial assistance under these schemes for setting up food processing projects in the country.

(e) Ministry of Food Processing Industries, through its “scheme for Research & Development in processed food sector”, has been supporting Research and Development projects in Food Processing Sector. Autonomous Institutions under the Administrative control of Ministry of Food Processing Industries i.e National institute of Food Technology, Entrepreneurship and Management (NIFTEM) and Indian Institute of Food Processing Technology (IIFPT) are also actively engaged in various research activities in the sector. These research projects/activities have resulted in development of various food processing related innovative products and processes. A list of some major outcomes in development of various food processing related innovative products and processes under R&D scheme supported projects is at **Annexure**.

**ANNEXURE REFERRED TO IN REPLY TO PART (e) OF LOK SABHA UNSTARRED QUESTION NO.615 FOR ANSWERED ON 19.12.2017 REGARDING LEVEL OF FOOD PROCESSING**

**Major outcomes in development of various food processing related innovative products and processes under R&D Scheme supported Projects**

- (1) Automated line for small onion processing
- (2) Value added products from onion: peeled vacuum packed onion, dehydrated flakes and powder and onion paste
- (3) Nutritious and value added products from millets: millet idli mixes, puffed millets, ragi biscuits, millet based health mixes and pasta.
- (4) Non-dairy ice cream – coconut milk ice cream and millet milk ice cream
- (5) Carbonated fruit juices from amla, guava and grapes
- (6) Puffing machine and technology for making puffed rice/millets
- (7) Quinoa nankhatai, mahua nutribar for protein supplementation
- (8) New technology for converting sugarcane juice into powder form developed.
- (9) Tamarind dehuller and deseeder developed.
- (10) Technology for production of PUFA rich unsaturated fatty acid from fish oil (sardine) developed.
- (11) Technology for preparing snack food using flaxseed developed.
- (12) Carbon dioxide and phosphine fumigation technology in place of methyl bromide developed for pest management in grain
- (13) Strip based detection test for adulterants and contaminants in milk developed and transferred to 5 dairy companies.
- (14) Degradable polymer based food packaging developed.
- (15) Improved process of drying fish in north east India using herbs and herbal preparations using traditional methods developed.
- (16) Use of ultrasound technology for processing and preservation of liquid food (like tender coconut water) developed.
- (17) Technology for on-farm processing, value addition and safe storage of onions developed.
- (18) Enhancing the shelf life of sapota by value addition using osmotic and dehydration technologies developed.
- (19) Edible coating formulations to improve post-harvest quality and shelf life of fresh fruits developed.

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