GOVERNMENT OF INDIA MINISTRY OF FOOD PROCESSING INDUSTRIES LOK SABHA UNSTARRED QUESTION NO. 3278 ANSWERED ON 7TH AUGUST, 2018

R & D IN FOOD PROCESSING INDUSTRY

3278. DR. RAMESH POKHRIYAL "NISHANK": SHRI TEJ PRATAP SINGH YADAV: SHRIMATI ANJU BALA:

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

- (a) whether inadequate Research and Development (R&D) activities are adversely affecting the food processing sector in the country;
- (b) if so, the details thereof during the last three years;
- (c) whether the Government is providing any investment-linked incentives for in-house R&D expenditure incurred by the companies and if so, the details thereof;
- (d) the details of the indigenously developed technologies which have been utilized gainfully for enhancing production and improving quality of food products during the last three years; and
- (e) the further measures being taken by the Government in this regard?

ANSWER

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

(a) to (e): Considering the necessity of Research and Development activities in the food processing sector, the Ministry of Food Processing Industries (MoFPI) has been implementing a scheme for Research & Development (R&D) in processed food sector in the country. Under the scheme, financial assistance as grant- in-aid is given to various Universities, IITs, Central/ State Government Institutions, Government funded Organizations, R&D laboratories and CSIR recognized R&D units in private sector to promote and undertake demand driven R&D work in the field of processed food sector for product & process development, design and development of equipment, improved storage, shelf-life, packaging etc. Under the scheme, so far 208 R&D projects have been sanctioned; out of this 151 projects have been completed.

Government organizations/ Institutions/ Universities are eligible for 100% grant-in-aid for the cost of equipment, consumables and expenditure related to Junior Research Fellow/ Senior Research Fellow/ Research Associate, while private Organizations/ Institutions/ Universities are eligible for 50% grant-in-aid for the equipment cost in general areas and 70% grant-in-aid in difficult areas for conducting such research activities.

Scheme for Research and Development of MoFPI does not provide for investment-linked incentives for in-house R&D expenditure incurred by the companies.

Some of the indigenous technologies developed by Indian Institute of Food Processing technology (IIFPT) – an Autonomous organization under administrative control of MoFPI and research projects implemented through Science and Research Board (SERB) under R&D Scheme is placed at **Annexure.**

ANNEXURE REFERRED TO IN THE REPLY TO PART (a) TO (e) OF LOK SABHA UNSTARRED QUESTION NO. 3278 FOR ANSWERED ON 7TH AUGUST, 2018 REGARDING R&D IN FOOD PROCESSING INDUSTRY

(A) Selected Technologies Developed by Indian Institute of Food Processing technology (IIFPT):

S.	Technology/products	Transferred to
No		
1.	An integrated equipment useful for de-	Perambalur district maize and small onion
	stalking and de-husking of small onion	farmer producer company ltd., Perambalur
2.	Instant idli dry mix	Aachi Group of Companies, Chennai
3.	A formulation for preventing spoilage of	Transferred to farmers of Cauvery delta
	high moisture paddy	region free of cost
4.	Parboiled ragi-rice production	Manna Foods, Chennai
5.	Technology for rice mill effluent	M/s. Sikal Rice Mill, Nagapattinam, M/s.
	treatment	ASK Rice Mill, Nellore
6.	Mobile Food Processing Unit	Tamilnadu Agri Marketing Department
		(Issued supply order for fabricating 5 units)
7.	Grains Puffing Unit (Rice and millet)	Regional Rice Research station (KAU)
		Pattambi
		Agricultural University, Raipur
		Agricultural Research Station, TNAU,
		Kudimiyanmalai
8.	Millet Idly Mix	M/s. Sridhanya Speciality Food Pvt. Ltd.,
		Bangalore
9.	Choco Rice Flakes	M/s. Pavizham Rice – Kaladi
10.	Traditional Rice Vermicelli	M/s. SRG Organics, Chennai
11.	Mobile granule conveyor	M/s. KS Rice Tech
12.	Pneumatic Grain Pump	M/s. Flora-O-Foods, Jaipur
13.	i) Process on extruded products (RTE &	JVS Foods Private Limited, Jaipur
	RTC)	
	ii) Malted Health mix for adolescents and	
	school going children	
	iii) Puffed foxtail millet and raw foxtail	
	millet	
14.	Idli batter technology	M/s. PLA Group, Thanjavur
15.	Braffins production	M/s. Saga Food Products Pvt Ltd., Chennai
16.	Asoka Sweet production technology	M/s. Thiruvaiyaru Sweets & Savouries
17.	NAIP Kure	M/s. Saga Food Products Pvt Ltd., Chennai
		M/s. Shanmugam Traders, Tuticorin
18.	Idli dry mix – (Chemical method)	Mr. Hariraj, SSR Products Kumbakonam
		Mr. Wilson Thanjavur
		Ms. N. Manjula, Madurai
		Sh. Sayed Ali, Keeranur

(B) Selected Technologies Developed in MoFPI assisted Research Projects implemented through Science and Engineering Research Board (SERB):

1.	Project	Title:	Development	of	Strip	based	detection	tests	for	selected	adulterants	and
	contami	inants i	in milk									

S. No.	Name of the technology	Name of the organization purchased the technology
01	Strips for the detection of neutralizers, urea, hydrogen peroxide, glucose and maltodextrin in milk	1. Rajasthan Electronics and Instruments Limited, Jaipur
02	Strips for the detection of neutralizers, urea, hydrogen peroxide, glucose and maltodextrin in milk	2. Mother Dairy, Delhi
03	Strip for the detection of maltodextrin in milk	3. M. BHANDARI CHEM Pvt. Ltd. Ahmedabad.
04	Strip for the detection of maltodextrin in milk	4. Vaishal Patliputra Dugdh Utpadak Sahkari Sangh Ltd. Patna.
05	Strip for the detection of maltodextrin in milk	5. Havmore Icecream Pvt. Ltd. Ahmedabad

2. Project Title: Developing post-harvest mechanization package for banana central core.

The post-harvest mechanization package equipment viz., banana central core slicer, dicer, fibre removing equipment, surface water removing equipment, juicer/grinder and juice squeezer could significantly save the time, labour and cost involved in minimal processing/juice extraction of banana central core. Involvement of entrepreneurs/industry under the project:

- i) M/s Sri Vel Foods, 1/65 North street, Athichanallur, Srivaikundam (T.K) ,Tuticorin. T.N
- ii) M/s KRL Foods, 2/334-1A, Kongu gardens, Valayapatti Main Road, Rasipalaya Village, Mohanur, Namakkal, Tamil Nadu
- iii) M/s Shiny Cottage Industries, 23A, Karupparayan Kovil street, Linganur, PN Pudur, Coimbatore 641 014, T.N
- iv) M/s R.C Food products 135, Sri Ruby Garden Thindal Post Erode 638012, T.N
- v) M/s Sri Vari Snacks 5th Street, Nehru Nagar East Civil Aerodrome Post, Coimbatore – 641 014, Tamil Nadu

3. Project Title: Nutritionally enriched innovative convenience foods suitable for industrial production from underutilized grains

Instant multigrain semolina and Gluten free cookie from millet have been developed. Instant multigrain semolina process released on 20.6.2016 taken by M/s Balagreen Agroproducts, Tamil Nadu.

4. Project Title: Development of Nano-Immuno Rapid Test to detect Mycobacterium avium subspecies paratuberculosis in Milk samples

Research Outcome: 3 new tests [Dot-ELISA, LAT & Indirect FAT] was developed for detection of MAP antigens / antibodies in milk & milk products. Modified test protocols of 'indigenous ELISA kit', microscopy & IS900 PCR was also developed to screen whole

milk as test samples. Technical Personnel trained: Trainings imparted on isolation, identification & characterization of MAP infection.

Commercialization of Technology:- M/S Rehan Herbal Pvt. Ltd. New Delhi has shown interest in commercialization of the indigenous plate ELISA kit for the detection of MAP infection.

5. Project Title: Scale-up of chitosan based coating formulation for preservation of selected Fruits

Commercialization of Technology:- Process for developing chitosan based formulation for shelf life of Alphonso mango, **M/s. Calgon Bioorganics, Secunderabad, India**