### GOVERNMENT OF INDIA MINISTRY OF FOOD PROCESSING INDUSTRIES

### LOK SABHA STARRED QUESTION NO. \*227

ANSWERED ON 19<sup>TH</sup> DECEMBER, 2023

#### **FPIS IN TAMIL NADU**

#### \*227. SHRI DHANUSH M. KUMAR:

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

- (a) whether the Government has taken any steps to set up Food Processing Industries (FPIs) in the State of Tamil Nadu and if so, the details and outcome thereof;
- (b) whether inadequate Research and Development (R&D) activities are adversely affecting the food processing sector in the country;
- (c) if so, the details thereof and the reasons therefor along with the corrective steps taken by the Government in this regard;
- (d) whether the Government is providing any investment-linked incentives for in-house R&D expenditure incurred by companies and if so, the details thereof; and
- (e) 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 the current year?

#### ANSWER

## THE MINISTER OF FOOD PROCESSING INDUSTRIES (SHRI PASHUPATI KUMAR PARAS)

(a) to (e): A statement is laid on the Table of the House.

STATEMENT REFERRED TO IN REPLY TO PARTS (a) TO (e) OF LOK SABHA STARRED QUESTION NO. \*227 FOR ANSWER ON 19<sup>TH</sup> DECEMBER, 2023 REGARDING "FPIS IN TAMIL NADU"

(a): Ministry of Food Processing Industries (MoFPI) has been incentivizing setting of Food Processing Industries through Central Sector Umbrella Scheme Pradhan Mantri Kisan SAMPADA Yojana (PMKSY), Production Linked Incentive Scheme for Food Processing Industry (PLISFPI) and Centrally sponsored PM Formalization of Micro Food Processing Enterprises (PMFME) scheme across all the states including Tamil Nadu. The details of projects approved in Tamil Nadu state is placed at **Annexure-I.** 

**(b) to (d):** Keeping in view the requirement of innovative product and process development in Food Processing Sector, MoFPI extends Grant-in-Aid to educational and research institutions including Council of Scientific & Industrial Research (CSIR) recognized Research and Development (R&D) units in private sector for related demand driven R&D projects through its R&D scheme under PMKSY. A total of 72 research projects have been approved under the scheme with subsidy of Rs. 26.12 Cr.

In addition, National Institute of Food Technology, Entrepreneurship & Management (NIFTEM) Kundli and NIFTEM, Thanjavur, under administrative control of MoFPI, are also engaged in R&D activities in the sector.

Also, expenditure on scientific research on in-house research and development facility is eligible for deduction under relevant sections of the Income-tax Act, 1961.

(e): List of technologies developed by NIFTEM- Kundli, NIFTEM- Thanjavur & Central Food Technological Research Institute (CSIR-CFTRI), Mysuru, which have been put to commercial use by various MSMEs, SHGs and other Food Processing Industries, since 2020-21, is placed at **Annexure-II.** 

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ANNEXURE REFERRED TO IN REPLY TO PART (a) OF LOK SABHA STARRED QUESTION NO. \*227 FOR ANSWER ON 19<sup>TH</sup> DECEMBER, 2023 REGARDING "FPIS IN TAMIL NADU"

## Food Processing Industries approved in Tamil Nadu state since inception of corresponding component schemes of PMKSY

Sl. No.	Component Scheme	No. of projects Approved	Total Project Cost (Rs. Cr)	Grants –in–aid Approved (Rs. Crore)
1	Mega Food Park	1	77.02	23.64
2	Integrated Cold Chain and Value Addition Infrastructure	17	530.28	111.87
3	Infrastructure for Agro- Processing Clusters Scheme	11	291	71.69
4	Creation / Expansion of Food Processing & Preservation Capacities Scheme	35	499.58	124.03
5	Scheme for Creation of Backward and Forward Linkages	9	74.90	19.80
6	Operation Greens	4	68.50	30.94

# $\frac{\textbf{Micro Food Processing Industry based proposals approved in Tamil Nadu state under}{\underline{\textbf{PMFME}}}$

Number of Micro Food Processing Industries approved with credit linked subsidy: 8742

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ANNEXURE REFERRED TO IN REPLY TO PART (e) OF LOK SABHA STARRED QUESTION NO. \*227 FOR ANSWER ON 19<sup>TH</sup> DECEMBER, 2023 REGARDING "FPIS IN TAMIL NADU"

List of technologies developed by NIFTEM- Kundli, NIFTEM- Thanjavur & Central Food Technological Research Institute (CSIR-CFTRI), Mysuru, which have been put to commercial use by various MSMEs, SHGs and other Food Processing Industries, since 2020-21

S.No	Technology
	Technology Developed by NIFTEM-T
1.	Non-Dairy Millet Ice Cream Technology
2.	Neera Sugar Crystal Technology
3.	Millet Pasta Technology
4.	Millet Pasta Technology
5.	Millet Flakes Technology
6.	Non-Dairy Millet Ice Cream Technology
7.	Millet Pasta Technology
8.	Millet Flakes Technology
9.	Neera Sugar Crystal Technology
10.	Non-Dairy Millet Ice Cream Technology
11.	Non-Dairy Millet Ice-Cream Technology
12.	Mobile Processing Unit
13.	Integrated Onion Processing Unit
14.	Puffing Machine For Rice & Millets
15.	Moringa Leaves Separator
16.	Solar Hybrid Dryer
	Technology Developed by NIFTEM-K
17.	Coconut Cutting Machine
18.	Coconut Water Extraction Machine
19.	Millet based multigrain cookies
20.	Millet based mutli grain cookies
21.	RTE and RTC pre-mixes
22.	Puffs (millet and non-millet based)
23.	Kurkure
24.	Nutriflakes (for diabetics and malnourished children)
25.	Panjeri
26.	Ladoo Mix
27.	Khichdi Mix
28.	Vegetable Khichdi Mix
29.	Halwa Mix
30.	Composite flour (salty and sweet)
31.	Multigrain Dalia (sweet and salty)
32.	Millet Khichdi
33.	Multigrain Khichdi
34.	Bal Bhog
35.	Crackers
36.	Weaning mix
37.	Millet based Namkeen
38.	Fiber rich bread
39.	Fiber rich muffins
40.	Soup sticks

41.	Biscuits-millet and non-millet		
111	based for malnourished		
42.	Fiber rich Cookiesfor diabetics "		
	Technology Developed by CSIR-CFTRI, Mysore		
43.	Tamarind Juice concentrate & Powder		
44.	Coffee concentrate		
45	Microbial inoculums for the management of coffee pulp effluent.		
46	Pickles and Chutney's: Preparation.		
47	Preparation of ready to cook Multigrain Whole mix for Drink/Porridge		
48	Fruits jam & jellies preparation		
49	Nutra chikki with added spirulina		
50	Osmo air dried fruits Amla, Jack fruits, Pineapple, mango		
51	Instant coffee cubes		
52	Raw banana Powder		
53	Banana pseudostem juice		
54	Dehydrated drumstick powder,		
55	Instant moringa leaves soup mix,		
56	Flaking of fox tail millet,		
57	Low glycemic Index noodles		
58	Shelf stable Jower flour		
59	Cereal flekes- jowar		
60	Ozone Based Disinfection System		
61	Tamarind Candy		
62	Shelf-stable varieties of curry pastes for vegetarian & non-vegetarian traditional		
	cuisines,		
63	Preparation of Shelf stable biriyani paste.		
64	Wafers: Egg, Chicken and Fish		
65	Potato wafers/chips		
66	Fruits & vegetables: canning of		
67	Ginger & Garlic Paste		
68	RTS Fruit Juices and Beverages		
69	Bottling of Sugarcane Juice		
70	Groundnut (Peanut) butter		
71	Convenience Flour from Ragi Suitable For Stiff Porridge		
72	Malted weaning food		
73	Preparation of beverage mix from malted ragi		
74	Compounded Asafoetida		
75	Instant cake mix		
76	Tomato Product Preparation		
77	Paan Floured water		
78	Spirulina choco bar & cereal bar		
79	Chikki/Nutra chikki (3 formulation)		
80	Fermented and Dehydrated Ready mixes for idly and dosa batter		
81	Value added products from coconut-Instant adjunct mix, Instant filling mix, coconut		
82	rice mix, coconut bites Whole Wheat flour Vermicelli		
83			
84	Protein rich Ragi vermicelli  Propagation of shalf stable roti from non wheat careal and millet		
85	Preparation of shelf stable roti from non wheat cereal and millet  Desiccated coconut		
86	Upma Ready mix		
87	Dry dehulling of sesame seed		
88	Turmeric Powder Technology From Fresh Rhizomes		
00	Turnierie i Owder Teennology i Tom Presi Milzonies		

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89	Roller milling process for semolina(sooji/rava) from millets and preparation of
	multimillets semolona
90	Instant rava idli mix from millets and multimillets semolina
91	Full fat soya flour : edible
92	Bland soy protein concentrate
93	Maize chips
94	Mutton pickle
95	Modified Atmosphere packaging of minimally processed vegetables
96	Online fortification of atta or maida
97	Chestnut based glutten free cookies
98	Fruit syrups and squashes
99	Tutty-Fruity
100	RTE Low Fat flaked spicy maize /corn snack
101	Mari gold oleoresin
102	Instant gravy mixes (dehydrated)
103	Instant upma mix from millets and multimillets semolina
104	Finger millet based multigrain semolina for preparation of upma, Kesaribath,
104	Porridge & others
105	Instant halva mix from millets and multimillets semolina
106	Instant rava idly mix from millets and multimillets semolina.
107	Virgin Coconut Oil
107	RTS Fruit juice and Beverages
108	Chimyling Chang has and Chimyling Careel has
	Spirulina Choco bar and Spirulina Cereal bar
110	Nutra Chikki with added Spirulina
111	Tomato products: preparation
112	Nutri Fruit bars with immune boosters
113	Shelf Stable Chapati
114	Continuous idli making unit
115	Modified atmosphere packaging of minimally processed vegetables
116	Fruit syrups and squashes
117	Improved process for preservation of Neera
118	Neera concentrate
119	Tamarind candy
120	Eggless cake premix
121	Preparation of shelf stable roti from non wheat cereal and millet
122	Process for the preparation of gluten free bakery products
123	Raw banana powder
124	Osmo-air dried fruits (Amla, Jackfruit, Pineaple & Mango)
125	Bio preservation of RTE sugarcane chunks
126	Herbal fogging disinfectants for mist sanitizer system
127	Sugar free biscuits
128	Sugar free cup cake
129	Sugar free cake rusk
130	Coffee concentrate
131	Potato wafers/chips
132	Fortified mango bar
133	Pickles and chutnes preparation
134	Prawn pickle
135	Mutton pickle
136	Meat pickle
137	Instant coffee cubes
138	Sugarcane juice spread
139	Ginger Beverage
139	Ginger Deverage

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140	Paan flavoured water
141	High protein biscuits
142	High protein Rusk
143	Annatto dye: preparation
144	Deep fat fried and flavoured cashew kernels
145	Desiccated coconut
146	Malted weaning food
147	Process for flovour essence from decalepis
148	Plant growth promoter: containing n-triacontanol
149	Water soluble turmeric colourant (odourless)
150	Instant products form moringa leaves
151	Roasted and flavoured cashew kernels.
152	Pasta: Chocolate, Multigrain, Legume based
153	Preparation of ready to cook multigrain whole mix for drink/porridge
154	Tamarind juice concentrate & powder
155	Process for instant tomato crush, tomato rasam mix and tomato rice bath mix
156	Dehydrated whole lime
157	Pulse based papads
158	Online fortification of atta/maida
159	Egg wafers
160	RTE shelf stable egg crunchy bites
161	Dehydration egg cubes
162	Egg loaf
163	Instant upma mix millet and multimillet semolina
164	Instant halva mix millet and multimillet semolina
165	Shelf stable jowar flour
166	Shelf stable chicken biriyani
167	Chicken wafers
168	Chicken pickle
169	Shelf stable kabab mix with chicken meat
170	Shelf stable Chicken tit-bits
171	Preparation of shelf stable biriyani paste
172	Instant mushroom soup mix
173	Making superior quality of white pepper
174	Fermented and dehydrated ready mixes for dosa batter
175	Spray dried refined papain
176	Coffee leaf brew mix
177	Ragi based papads
178	Coffee flakes based mouth freshener
179	Fish Pickle
180	Fish Wafer
181	Prawn wafer
182	Preparation of beverage mix from malted ragi
183	Potato flour
184	Mustard / Rape seed integrated processing
185	Chikki with moringa
186	Processed Besan (Bengal Gram Flour) for sev and boondi preparation
187	Quick cooking, germinated and dehydrated pulses
188	RTE convenience food-Khakra
189	Ready mix: Pakoda
190	Dolymix, a ready to use mix for soft and enhanced number of IDLYS
191	Moulding machine for besan, soji/rava and similar laddus
192	Layered parotta (South Indian)

193	Online fortification of atta (Whole wheat flour)/Maida (Refined wheat flour)
194	Nutra chikki with added spirulina
195	RTS Fruit juices and beverages
196	Pickles and chutneys: preparation
197	Rural based biotechnological production of spirulina
198	Eggless cake premix
199	Ready to cook multigrain whole mix for drink/porridge
200	Fermented and dehydrated ready mixes for idli/dosa batter
201	Virgin coconut oil
202	Ready mix: upma
203	Baking Powder
	Roller milling process for semolina (sooji/rava) from millets and preparation of
204	multimillets semolina
205	Instant halva mix from millets and multimillets semolina
206	Instant Upma mix from millets and multimillets semolina
207	Instant Rava idli mix from millets and multimillets semolina
208	Nutri fruit bars with immune boosters
209	Instant moringa leaf based products
210	Fruit syrups and squashes
211	Preparation of beverage mix from malted ragi
212	Preparation of shelf stable biriyani paste
	Shelf-stable varieties of curry pastes for vegetarian & non-vegetarian traditional
	cuisines (Shahi Paneer, Pindi Channa, Sambar (Without coconut), Dal Tadka,
213	Kitchen King)
214	Preparation of ready to eat shelf stable egg crunchy bite
215	Instant traditional foods: Sambar
216	Ready mix: Maddur vada
217	Instant Idly Mix
218	Spice Mix : Puliogre
219	Roasted and flavoured cashew kernels
220	Low GI beverage for diabetics
221	High protein biscuits
222	High protein rusk
223	DOLY MIX, a ready to use mix for soft and enhanced number of IDLYS
224	Sugar free biscuits
225	Sugar free cake rusk
226	Sugar free rusk
227	Sugar free cup cake
228	Sugar free bread
229	For both (Process for extension of shelf life of bread with natural preservatives)
230	A Process for the preparation of gluten free bakery products
231	Multigrain nutria cookies
232	Bar cake
233	Multigrain pasta
234	Low Glycemic Index Noodles
235	Layered parotta (South Indian)
236	Legume based pasta
237	Process for production of quinoa germ
238	Instant cake mix
239	Dipping oil formulation for grapes
240	Herbal fogging disinfectants for mist sanitizer system
241	Tomato products: preparation
242	Dehydrated drumstick powder

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243	Jamun Fruit products (Squash, RTS beverage, Syrup)
244	Fruit bar: Apple, Banana, Guava, Mango (All 4)
245	Improved Banana Fruit bar
246	Osmo-air dried Fruits (Amla, Jackfruit, Pineapple
247	Fruits & vegetables: canning of
248	Food for diabetics
249	Quick cooking, germinated & dehydrated pulses
250	Low fat expanded green snack using moringa
251	Pulse based papads
252	Ragi Based Papads
253	Preparation of shelf stable roti from non-wheat cereal and millet
254	Convenience flour from ragi suitable for stiff porridge
255	A Green process for Production of Methylxanthines for food and other applications
256	Chicken & Egg wafers
257	Preparation of Shelf stable Egg Albumin and Egg Yolk Cubes
258	Instant gravy mixes (dehydrated)
259	Preparation of dehydrated egg cubes
260	Meat/Fish/Chicken/ Egg/Pork/Prawn Wafers
	High Performance Advanced Oxidation process for STP's Grey water and industrial
261	waste water (Food and Non Food)
262	Dehydration of coriander foliage
263	Compounded Asafoetida
264	Tamarind Juice Concentrate
265	Ginger paste
266	Garlic paste
267	One time Royalty (SPRAY DRIED PAPAIN)
268	Instant traditional foods: Rasam
269	Groundnut (Peanut) butter
270	Multigrain cereal legume bar & puffed rice bar
271	Moringa Chikki
272	Energy Food: New formulation
273	Ready mix: Dosa
274	Tamarind Candy
275	Ready mix: Jamun
276	Production of soya protein hyrolysate
277	Chikki/Nutra chikki (3 formulation)
278	Fruit dehydration: Banana
	Instant gravy mixes (dehydrated) – Madras kurma, Multi-Purpose Gravy, Biryani
279	mix.
280	Instant products from moringa leaves
281	Preparation of shelf stable biriyani paste
282	Convenience flour from ragi suitable for stiff porridge
	Preparation of shelf stable roti from no wheat cereal and millet (Ragi, Rice, Maize,
283	Jowar, Bajra)
284	Tamarind Juice Concentrate
285	Fruit bar: Mango
286	Fruit jams & jellies: Preparation
287	Paan flavoured water
288	Preparation of Ready-to-use Idly/Dosa Batter in retail packs
289	Ginger paste
290	Garlic paste
291	Ginger beverage
292	Pickles and chutneys: Preparation
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<ul> <li>293 Shelf stable jowar flour</li> <li>294 Spirulina choco bar and cereal bar</li> <li>295 Osmo-air dried: Mango</li> </ul>	
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295 Osmo-air dried: Mango	
296   Tomato Products: preparation	
297 Layered parotta (South Indian)	
298 Eggless cake premix	
299 Fermented and dehydrated ready mixes for idli/dosa batter	
300 Instant upma mix from millets and multimillets semolina	
301 Instant halva mix from millets and multimillets semolina	
302 Instant rava mix from millets and multimillets semolina	
303   Coffee concentrate	
304 Egg wafers	
305 Preparation of Ready to eat shelf stable egg crunchy bite	
306 Preparation of Protein, vitamin and mineral fortified chikki	
Preparation of ready to cook multigrain whole mix for drink/porridge	
308   Chikki/Nutra chikki (3 formulations)	
309 Millet based cookie	
310 Pulse based papads	
311 Bottling of Sugarcane Juice	
312 Decortication of Ragi	
313 Bottling of Sugarcane Juice	
314 Doly Mix	
315 Fermented & dehydrated ready mixes for idli/dosa batter	
316 Chocolate rich in healthy polyphenols	
317 Instant traditional food: Sambar	

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