## GOVERNMENT OF INDIA MINISTRY OF SCIENCE AND TECHNOLOGY DEPARTMENT OF SCIENTIFIC AND INDUSTRIAL RESEARCH

## LOK SABHA USTARRED QUESTION NO. 3075 TO BE ANSWERED ON 06.12.2019

### TECHNOLOGIES IN FOOD PROCESSING DEVELOPED BY CSIR

3075. SHRI SANJAY SADASHIV RAO MANDLIK:

**SHRI BIDYUT BARAN MAHATO:** 

**SHRI SUDHEER GUPTA:** 

**SHRI PRATAPRAO JADHAV:** 

**SHRI GAJANAN KIRTIKAR:** 

Will the Minister of SCIENCE AND TECHNOLOGY विज्ञान एवं प्रौद्योगिकी मंत्री be pleased to state:

- (a) whether an exhibition on Technologies in Food Processing developed by CSIR held recently in Delhi and if so, the details thereof;
- (b) whether CSIR products are much more cost-effective, tastier, have better nutritional value and do not have any side effects and if so, the details thereof;
- (c) whether the Government is conducting a massive research countrywide in the plastics sector to find its alternative and if so, the details thereof:
- (d) whether the Government is working towards promoting organic food consumption through various measures and if so, the details thereof;
- (e) whether the Government proposes to promote indigenous technology in the food processing sector which is crucial for small scale processing enterprises of the country and if so, the details thereof and the steps taken in this direction; and
- (f) the steps taken/being taken by the Government to conduct more such kind of exhibitions in various cities across the country in future?

#### **ANSWER**

# MINISTER OF HEALTH AND FAMILY WELFARE; MINISTER OF SCIENCE AND TECHNOLOGY; AND MINISTER OF EARTH SCIENCES (DR. HARSH VARDHAN)

स्वास्थ्य और परिवार कल्याण मंत्री; विज्ञान एवं प्रौद्योगिकी मंत्री; तथा पृथ्वी विज्ञान मंत्री (डॉ. हर्ष वर्धन)

- (a) Yes, Sir. An exhibition on Technologies in Food Processing, developed by CSIR was held on 13/11/2019 at Constitution Club of India, New Delhi, in association with ASSOCHAM and Ministry of Food Processing Industries (MoFPI).
- (b) Yes, Sir. The products developed by CSIR Institute are cost-effective, tastier and have better nutritional value without any side effects because:
  - i. The products are developed through green technologies without addition of any chemical preservatives and hence safe for consumption;
  - ii. The products are validated through proper experimentation for ensuring their efficacy and safety; and
  - iii. CSIR products are developed based on strong scientific principles with proper consumer acceptance and sensory studies while meeting the necessary RDA of the targeted population. In case of bioactive and nutraceuticals, studies are conducted with animal models/ human trials based on the requirements.
- (c) to (f) The information is being collected and will be laid on the Table of the House.

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