

GOVERNMENT OF INDIA
MINISTRY OF FOOD PROCESSING INDUSTRIES
LOK SABHA
UNSTARRED QUESTION NO. 4501
TO BE ANSWERED ON 27TH MARCH, 2025

FROZEN FOOD TECHNOLOGY

4501. DR. T SUMATHY ALIAS THAMIZHACHI THANGAPANDIAN:

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

- (a) whether the Government has encouraged the use of nano-technology and frozen foods to enhance the shelf life and longevity of food products without compromising on quality and taste;
- (b) if so, the details thereof and if not, the reasons therefor;
- (c) whether the Government has any special projects announced for the establishment of food processing industries involved in nano-technology and frozen foods technology, if so, the details thereof; and
- (d) the funds allocated for the said scheme during the last ten years for the same?

ANSWER

THE MINISTER OF STATE FOR FOOD PROCESSING INDUSTRIES
(SHRI RAVNEET SINGH)

(a) & (b): In order to boost food processing sector, Ministry of Food Processing Industries (MoFPI) has been incentivizing setting up/expansion of Food Processing Industries through its Central Sector schemes namely Pradhan Mantri Kisan SAMPADA Yojana (PMKSY) Scheme, Production Linked Incentive Scheme for Food Processing Industry (PLISFPI) and Centrally Sponsored – Pradhan Mantri Formalization of Micro Food Processing Enterprises (PMFME) Scheme across the country. These schemes are not region or state specific but demand driven.

In order to promote use of technology including nano & frozen foods technology adoption 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.

Under R&D component of the Scheme, financial assistance as grant-in-aid is provided to Private organizations/ universities/institutions/R&D laboratories and CSIR recognized R&D units in private sector to the tune of 50% of equipment cost in general areas and 70% in difficult areas and to various Universities, IITs, Central/ State Government Institutions, Government funded organizations to promote and undertake demand driven R&D work in food processing sector for product & process development, design and development of equipment, improved storage, shelf-life, packaging etc. R&D projects of Government organizations/ Institutions are eligible for 100% grant-in-aid for the cost of equipment, consumables and expenditure related to Research Fellows, etc.

80 research projects have been approved since 2017-18 till 28th February, 2025 with an approved subsidy of Rs. 28.75 crore.

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.

Schemes of MoFPI are, inter alia, intended to develop value-added products, bringing innovative technologies, enhancing productivity, increasing shelf life and thus reducing wastage of food.

(c) & (d): The details of R&D projects approved by MoFPI in the field of Nanotechnology for development of Food Processing Sector and fund allotted since 2016-17 under the R&D component scheme of PMKSY are at **Annexure**.

ANNEXURE REFERRED IN REPLY TO PART (c) & (d) OF THE LOK SABHA UNSTARRED QUESTION NO. 4501 FOR ANSWER ON 27.03.2025 REGARDING “FROZEN FOOD TECHNOLOGY”

Details of R&D projects approved in the field of Nanotechnology for development of Food Processing Sector under R&D component scheme of PMKSY

Sr. No.	Project Title	Institute/ College/ University	Govt./Pvt.	Project cost (Rs. Cr)	Sanctioned grant (Rs. in Cr)	Grant Released (Rs. In Cr)	Status
1	Non-destructive Nano-sensors for detecting chemical and biological food toxins using surface enhanced Raman Scattering	Amrita Vishwavidyapeetham, Cochin, Kerala	Pvt.	1.3	0.65	0.65	Completed
2	Development of Process for nanoencapsulation of polyphenols for food supplement applications	Central Food Technological Research Institute(CFTRI), Mysuru, Karnataka	Govt.	0.2029	0.2029	0.185	Completed
3	Nanopatterning with low temperature process for the production of instant foaming soluble coffee	National Institute of Food Technology Entrepreneurship and Management (NIFTEM-Previously IIFPT), Thanjavur, Tamilnadu	Govt.	0.4884	0.4884	0.4616	Completed
4	Development of Antimicrobial polymeric nanocomposite film from PET waste for packaging of milk and milk products	University of Calcutta, Kolkata, West Bengal	Govt.	0.48291	0.48291	0.4408	Completed
5	Preparation and Characterization of Nanoemulsions of Curcumin for their use in Functional Foods	National Dairy Research Institute(NDRI), Karnal, Haryana	Govt.	0.1997	0.1997	0.1488	Completed
6	Synthesis and Characterization of Nano-Cellulose and its Application in Biodegradable Polymer Composite Films for Food Packaging	Institute of Chemical Technology (ICT), Mumbai, Maharashtra	Govt.	0.3273	0.3273	0.2391	Completed
7	Fabrication of Highly Sensitive nanocomposited MnO ₂ /CNTs Based Sensor for Detection of Hydrogen Peroxide in Milk	Bishop Heber College, Tiruchirappalli, tamil Nadu	Pvt.	0.7964	0.3982	0.3838	Completed

8	Development of Nano-Immuno Rapid Test to detect Mycobacterium avum subspecies paratuberculosis in Milk samples	Central Institute for Research on Goats (ICAR-CIRG) CIR Goat, Makhdoom, Uttar Pradesh	Govt.	0.6578	0.6578	0.4623	Completed
9	Application of nano-immobilized β -Galactosidase for production of galactooligosaccharides from dairy by-product	Indian Council of Agricultural Research (ICAR-NDRI), Karnal, Haryana	Govt.	0.4394	0.4394	0.3197	Completed

Details of funds allocated and funds utilized under R&D component scheme of PMKSY

(Rs in Crores)

Year	2016-17		2017-18		2018-19		2019-20		2020-21		2021-22		2022-23		2023-24	
Scheme	B.E.	A.E.	R.E.	A.E.	R.E.	A.E.	R.E.	A.E.	R.E.	A.E.	R.E.	A.E.	R.E.	A.E.	R.E.	A.E.
R&D	5.80	3.33	3.50	1.67	8.45	8.08	8.77	4.89	6.20	6.02	3.40	2.78	2.12	1.18	2.40	0.52

B.E- Budget Estimate R.E.—Revised Estimates, A.E.- Actual Expenditure
