



NKC News Alert

Volume 2 • Issue 4 • July- August 2015

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News on Food Technology

National

India: Foodpro to focus on emerging technology

Source: [Business Line](#), 26 Aug, 2015

The 11th edition of Foodpro, India's biennial event on Food Processing, Packaging & Technology, will focus on applications and benefits of emerging technologies in the food processing sector. The conference is organised by Confederation of Indian Industry. The objective of the event is to promote technology-based knowledge sharing among the stakeholders of the agro and food processing sector. With the presence of over 230 exhibitors, Foodpro 2015 will showcase current trends in food processing and innovation through modern technology. The Republic of Korea and the Netherlands are partner countries for the event. The food fair, which has representation from countries such as Canada, China, Germany and Israel, also provides opportunity for knowledge sharing on innovative technologies.

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India: Rayagada Food Park draws 20 investors

Source: [Indian Express](#), 24 Aug, 2015

With construction works of the MITS Mega Food Park at Rayagada going on in full swing, around 20 investors have expressed interest to set up their food processing units in the park. Establishment of modern rice processing complex, cashew processing unit and bottling plants for mango pulp and other fruits are in advanced stage, said vice-chairman of the food park Mr. Sriram Panda after a meeting with Chief Secretary Mr. GC Pati. The Chief Secretary reviewed the progress of the first mega food park in the State at a high level meeting. Construction of a modern dry warehouse with 10,000 tonne capacity is in full swing, the park will soon provide new business opportunities for local farmers and agri-entrepreneurs. The project proponents have been advised to construct rainwater harvesting structures in the park to store water for use and recharge of groundwater. A special purpose vehicle (SPV), MITS Mega Food Park, has already been formed for establishment and running of the food park at Rayagada and it has started functioning. Apart from IDCO, Basantdevi Charitable Trust, Keventer Agro Ltd and Expo Biotech Ltd are the other SPV partners. The food park is being established in an area of 50.5 acres and around Rs.20 crore has already been mobilised against the total approved cost of Rs. 80.17 Crore.

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India: Food processing Minister Harsimrat Kaur Badal advises using paste, powder as onion prices rise

Source: [Economics Times](#), 23 Aug, 2015

As onion prices go through the roof, Food Processing Minister Mrs. Harsimrat Singh Badal has got an idea -- process this key kitchen staple into powder and paste forms when prices are low and save it for a rainy day. Mrs. Harsimrat Singh Badal feels onion prices follow a cyclical pattern and rise during monsoons, and therefore, consumers can be saved from high prices

through large-scale processing of this perishable commodity. Minister Mrs. Harsimrat Singh Badal said that processing can help in mitigating the impact of the price rise in vegetables like onions and others. She further said the Food Processing Ministry is working on ways to make small food park projects more feasible. The government may also provide subsidy of Rs 1 crore per acre. Ludhiana-based Central Institute of Post-Harvest Engineering and Technology (CIPHET) have also advised people to go for dehydrated onions whenever onion prices soar. CIPHET also provides training to farmers and entrepreneurs in converting onions into dried form and also in the form of flakes and powder.

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India: Germany's Linde Group mulls \$ 200 million investment in Andhra Pradesh

Source: [Economics Times](#), 22 Aug, 2015

The Linde Group of Germany is planning to invest over \$ 200 million (about Rs 1,300 crores) in Andhra Pradesh in fisheries-related areas. The Group's Chief Executive Officer Mr. Wolfgang Buchele, Member of Executive Board Mr. Sanjiv Lamba and other company officials met Chief Minister Mr. N Chandrababu Naidu expressed interest in working with the state in freezing of sea food. Andhra Pradesh is one of the top states in fisheries production in the country. Mr. Buchele explained Linde's expertise in cryogenic freezing of food, international gases market and engineering expertise in supporting olefin plants, natural gas plants and air separation plants, as well as hydrogen and synthesis gas plants. He also said that company is also interested to set up an air-circulation plant, a lab and an academy that will train personnel required for supporting food processing. Mr. N Chandrababu Naidu explained the advantages of Andhra Pradesh and said the state government is planning to make it the logistics hub of South East Asia. He also said that first, you can begin with freezing sea food, and then move to freezing fruits and the Linde Group can also work with Andhra Pradesh on cold storage facilities in 13 food parks that are coming up across the state.

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India: Chhattisgarh calls upon investors to back food processing industry in state

Source: [FnBnews.com](#), 22Aug, 2015

The Government of Chhattisgarh has called upon potential investors to opt for parking their surpluses in the state, stating that it provides for the best of investment environment in which the rate of returns on investments (RoI) are handsomely rewarded with virtually no political and bureaucratic hurdles. It emphasised that the state had geared up to sign Memorandum of Understanding (MoU) for realising investment potential of Rs 25,000 crore in the area of infrastructure such as power, railways, and roads. The plea was made by Mr. Amar Agrawal, state minister for commerce and industries and public enterprises, commercial taxes, urban administration and development, while addressing—Business Linkage with Chhattisgarh – Investment Opportunities in the Food Processing Industry—held under aegis of PHD Chamber of Commerce and Industry. Mr. Kartikeya Goel, director, directorate of industries, Government of Chhattisgarh, made a detailed presentation on the state's prospects on food processing industry and said that it offered the best of tax incentives and other benefits for those who select Chhattisgarh for investment in the sector. The benefits are much more rewarding and intensive for backward states.

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India: 11th edition focuses on food safety, 26 new launches

Source: FnBnews.Com, 19 Aug, 2015

Chennai is world's second best food city ranked by National Geographic due to its famed food attraction. The city is recognised as second-best financial hub of India. The food industry beholds progressing trends in the city and the district of Chennai which suits such an atmosphere and makes it a destination prone to foster food businesses. To further boost the food industry in the state and bring various segments of food processing industry under a common platform, Confederation of Indian Industry (CII) has been organising FoodPro exhibition every year. The international business exhibition and conference on food processing, packaging & technology held from August 28-30, 2015. The event which is in its 10th edition will take place at Chennai Trade Centre, Nandambakkam, and Chennai. The theme of FoodPro focusses on food processing, packaging and technology. A special focus on food safety is implemented in the current edition. The volume of exhibitors has grown by 35% from previous edition and 26 new product launches are about to happen. The event has been supported by 26 sectoral associations. India being the third-largest producer of agricultural and food produce, the ministry of food processing industries (MoFPI) and Food and Agriculture Centre of Excellence (FACE), act as a catalyst in the integrated development of India's agriculture and food sector and these have extended support to the event.

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India: Food processing industry in north India

Source: FnBnews.Com, 18 Aug, 2015

India ranks second only to China in the world in terms of food production and fifth in areas of output, consumption, export and predicted growth. It explains why the country's food processing industry is one of the major industries. According to an estimate of the Confederation of Indian Industry (CII), the sector may generate employment of nine million people-days and may attract US\$33 billion investment in the next 10 years. Food processing includes the processing of fruits and vegetables, dairy, meat and poultry, food grains, fisheries and consumer foods (beverages, packaged food and water). There is huge potential for growth in various sectors of the food processing sector in the North Indian states (Punjab, Haryana, Uttar Pradesh, Uttarakhand, Himachal Pradesh, and Jammu and Kashmir). These include dairy, fruit and vegetables, meat and poultry, consumer foods and the ready-to-eat segment.

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India: 42 Mega Food Parks to Start Operations by 2019: Harsimrat Kaur Badal

Source: NDTV Food, 17 Aug, 2015

All the 42 mega food parks approved by the government will become operational by 2019, which will yield a potential investment of about Rs 14,000 crore, Union Food Processing Minister Mrs. Harsimrat Kaur Badal said that I want these 42 mega food parks to become operational by 2019 and we are working on the same as this will benefit about 12.5 lakh farmers. At the same time, these parks are expected to generate about 3-4 lakh jobs also. Under the scheme (2008-09) of mega food parks, the Ministry had sanctioned 42 projects throughout the country. Of these, 17 parks were allotted in March this year to state governments and private firms, including Adani Ports & SEZ. A mega food park offers various facilities to food processors, farmers, retailers and exporters, helping achieve faster growth for food processing industries. Badal added that it's estimated that these food parks would entail an investment of more than Rs 14,000 crore, including the Rs 50 crore subsidies the government provides for each park.

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India: Mega food park scheme will boost food processing sector in India: Harsimrat Badal

Source: [Punjab News Express](#), 14 Aug, 2015

Union Minister of Food Processing Industries Mrs Harsimrat Kaur Badal said that mega food park scheme launched by Centre will give a major boost to the food processing sector and facilitate creation of modern infrastructure for food processing. Speaking on the occasion she said the Ministry of Food Processing was implementing mega food park scheme aims at reducing wastage of agriculture produce at each stage of supply chain with particular focus on fruits and vegetables. She also said that 3 Mega Food Parks have been sanctioned for Bihar in Khagaria, Rohtas and Buxar districts. Union minister further added that this mega food park promoted by M/s JVL Mega Food Park Pvt. Ltd. costing Rs. 117.2 crore would be setup in 85 acres land and provide direct and indirect employment to about 6000 people besides benefit about 30,000 farmers in its catchment area. Mrs. Badal said that the Mega Food Park at Dehri in Rohtas district would go a long way in contributing to the development of food processing sector in the region and create immense opportunities for entrepreneurship and employment in the State bestowed with huge agriculture production potential. On the occasion Union Minister of State for Food Processing Industries Ms. Sadhvi Niranjana Jyoti and Union Minister of State for HRD and Member of Parliament, Karakat Mr Upendra Kushwaha were also present.

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India: Badal lays foundation stone of 2nd Mega Food Park in Bihar

Source: [Business Standard](#), 14 Aug, 2015

Food Processing Minister Mrs. Harsimrat Kaur Badal laid the foundation stone of the second Mega Food Park in Bihar to be built at an estimated cost of Rs 117.2 crore, which is expected to benefit 30,000 farmers and generate around 6,000 direct and indirect jobs in the state. The Centre has sanctioned as many as three Mega Food Parks in Bihar. The work on the first Mega Food Park, which is being built in Khagaria, has already started. The third park of the state will come up at Buxar. Mrs. Badal added that the food park will have strong backward linkage and three primary processing centres. Two centres will be built in Rohtas and Muzaffarpur in Bihar and the third one in Varanasi of Uttar Pradesh. Mrs. Badal said that Bihar is rich in fruits and vegetables and there is a huge potential to drive the "Make in India" initiative of Honourable Prime Minister and export to the rest of the world. The minister also informed that her ministry is facilitating creation of modern infrastructure for food processing along the value chain from the farm to the market with strong forward and backward linkages through a cluster based approach. The function was attended by MoS Food Processing Ms. Sadhvi Niranjana Jyoti and MoS HRD Mr. Upendra Kushwaha.

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India: Food Processing Minister welcomes court's order on Maggi Noodles

Source: [Bihar Prabha](#), 14 Aug, 2015

Food Processing Minister welcomed Bombay high court's decision of overturning a nationwide ban on Maggi instant noodles. The Bombay High Court ruled in favour of Nestle in its battle to overturn a nationwide ban on the noodles, but demanded the popular snack be tested again for safety before it can go on sale again. Food Processing Minister Mrs. Harsimrat Kaur Badal said that government respected the court verdict. A spokesman of Nestle India said that the company would comply with the court order, which it hopes will mark the beginning of the end of India's worst packaged food scare in a decade.

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India: Maggi case proving hot and sour for govt

Source: [Times of India](#), 13 Aug, 2015

With the Bombay high court's partial reprieve to Nestle India's marquee brand of Maggi instant noodles, the government and the food regulator appears to be faced with a dilemma — whether to keep up with its stringent regulatory check in consumer interest or to resolve the issue in favour of not just Nestle but many other such fast and packaged food manufacturers. The Maggi row had started earlier this year, with the Uttar Pradesh food regulator claiming in May that samples of Maggi tested in the referral laboratory in Kolkata had found 17 parts per million of lead in them when the permissible limit is 2.5 ppm. Moreover, they had found MSG when the packets claimed "no added MSG". Nestle had argued that its tests had shown the lead content was negligible and less than 1 % of the fixed limit and that MSG was not added but was present from natural sources. It, however, offered to withdraw the "no MSG" label. Former official with the Food Safety and Standards Authority of India (FSSAI) said that it is certainly a difficult situation for the government which on one hand is inviting investments but also does not want to put up a lenient face as a regulator. The FSSAI recall order had come under cloud with many states as well as foreign regulators ruling in favour of Nestle. Recently the Goa FDA got the samples tested at the renowned CFTRI (Centre for Food Technology Research Institute) at Mysuru that showed the product was safe. The US food regulator, considered one of the strictest in the world, also gave the product a clean chit.

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India: Food processing units in Tiruvuru, Mylavaram soon

Source: [The Hindu](#), 12 Aug, 2015

Tiruvuru and Mylavaram Assembly segments in the Krishna district will soon witness a flurry of activity with investors coming forward to set up food processing units in this stretch. As part of a joint venture between a US-based company and a reputed local firm, a mango pulp processing unit is coming up in an area of 10 acres near Gollamandala village, which was adopted by Vijayawada MP Mr. Kesineni Nani. The Rs. 20-crore unit is expected to provide employment to 400 local people. The authorities are said to be talking to a few other food processing companies to set up units in these Assembly segments which are known to grow abundant stocks of mangoes exported to countries like Dubai, Hong Kong and Singapore. The units would be equipped with new technology which has vast market potential in US and European countries. The proposed unit at Gollamandala may start functioning in six months. Officials in the district feel that processed food sector is poised for growth, mainly through exports. If current infrastructure-related problems are minimised and product and packaging quality are significantly improved, Krishna district can become a potential exporter of processed food.

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India: Technology for Food Processing

Source: [NVO News](#), 11 Aug, 2015

A study to assess the harvest and post-harvest losses of major crops and commodities in India has been undertaken by Central Institute of Post-Harvest Engineering and Technology (CIPHET), Ludhiana under Indian Council of Agricultural Research (ICAR) on behalf of this Ministry. As per the study, major reasons for wastage of food grain produce are poor farm operations like harvesting, threshing, storage, insect/pest infestation etc. In case of fruits and vegetables also there are high losses in farm level operations. As per the report the extent of losses varies from 4.58% to 15.88% in respect of fruits and vegetables and 4.65% to 5.99% in case of cereals. To encourage investment in latest technology of food preservation, the Ministry

of Food Processing Industries is operating a Central Sector Scheme of Cold Chain, Value Addition and Preservation Infrastructure with the objective of preventing post-harvest horticulture & non-horticulture losses by providing financial assistance for setting up integrated cold chain and preservation infrastructure facilities. Under the Scheme, financial assistance is provided in the form of grants-in-aid upto 50 % of the cost of Technical Civil Work and Plant & Machinery in general areas and 75 % in NE and hilly areas subject to maximum of Rs. 10 crore per project. Under this scheme, the Ministry has sanctioned 138 cold chain projects so far since inception of the scheme in 2008. The Cold Chain scheme has acted as a catalyst in bringing investment in this sector. The total project cost of 138 projects is Rs. 3271 crore with private investment of Rs. 2162 crore and grant-in-aid of Rs. 1109 crore. In addition, National Horticulture Mission (NHM), National Horticulture Board (NHB), and National Cooperative Development Corporation (NCDC) under Department of Agriculture and Cooperation, Ministry of Agriculture and Agricultural and Processed Food Products Export Development Authority (APEDA) under Department of Commerce, Ministry of Commerce and Industries, Government of India are also providing assistance for setting up cold storages under their respective schemes.

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India: MSME secretary asks entrepreneurs to focus on food processing sector

Source: [Business Standard](#), 10 Aug, 2015

A seminar on "Niryat Bandhu & Export Awareness Programme" was conducted by Director General Foreign Trade (DGFT) under the Union ministry of commerce & industry, The Federation of Indian Export Organisations (FIEO), Bhubaneswar chapter, Export Credit Guarantee Corporation of India Ltd (ECGC), Bhubaneswar and Orissa Young Entrepreneurs Association jointly (OYEA) at Cuttack. Mr. Panchanan Dash, secretary, MSME department inaugurated the seminar. He highlighted the role of MSME in the state and country which is the highest employment generating sector next to agriculture. He also advised the MSMEs to expand their business on food processing which will supplement the agriculture sector.

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India: Food processing market highly fragmented, says report released at FAD

Source: [FnBnews.Com](#), 07 Aug, 2015

With a view to providing a platform for exploring new business opportunities, ASSOCHAM organised the seventh International Summit on Food Processing, Agribusiness and Dairy (FAD) at Ahmedabad recently. On the occasion of the event Ms. Sadhvi Niranjani Jyoti, minister of state for food processing industries, released a research report. According to the report, India food processing market is highly fragmented with a large number of players operating in the market. The market is segmented into grain and oil seeds, packaged food, meat and marine products, fruits & vegetables, beverages and dairy products. Food processing market in India has been growing at a significant rate due to continuous efforts of the government, aimed at boosting the country's exports of processed food products. Moreover, 100% FDI under the automatic route, along with government plans to develop mega food parks, is expected to further supplement market growth. The summit enabled government organisations and leading industry players impart their key insights and knowledge about food processing, agribusiness & dairy markets. Mr. Bhagyesh Soneji, Chairperson, ASSOCHAM Gujarat Council said that The summit provided insights regarding the underlying opportunities and challenges in the market, along with remedies so as to minimise the effect of various restraints on market growth.

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India: Only 2% food is processed in the country: Union Minister

Source: [DNA](#), 04 Aug, 2015

The Minister of State for Food Processing, MS. Sadhvi Niranjana Jyoti participated in the seventh edition of Food Processing, Agri-Business and Dairies (FAD) international summit, also admitted that there is a lot to be done for this industry. Union Minister MS. Sadhvi Niranjana Jyoti said that though my ministry is doing a good job to uplift the food processing industry, there is still a lot to be done. As per a recent report, only 2% food produced in India goes for processing. At the same time, foods worth Rs 92,000 crore are wasted every year. The minister stressed on the need to keep in mind the need of small farmers to frame policy related to food processing. She also said that I believe that we should build small cold storages at village level so that farmers can store their produce, and sell whenever they get a suitable price and cold storages are a better option than mega food parks, which need huge investments, large amount of land, skilled manpower and machinery. The Fatehpur MP also expressed concern over wastage of food and stated that her ministry is actively working towards an effective cold chain system having cold storages and refrigerated transportation for food commodities.

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India: Food Processing Industry one of the major employment intensive segments

Source: [Knowledge and News Network](#), 04 Aug, 2015

Food Processing Industry is one of the major employment intensive segments constituting 13.04 per cent of employment generated in all Registered Factory sector in 2012-13, Parliament was informed. According to the latest Annual Survey of Industries (ASI) for 2012-13, the total number of persons engaged in registered food processing sector is 16.89 lakh. Employment in registered food processing sector has been increasing annually at an average growth of 2.41 per cent during 5 years ending 2012-13. Unregistered food processing sector supports employment to 47.9 lakh workers as per the National Sample Survey Office (NSSO) 67th Round, 2010-11, Minister of State for Food Processing Industries Ms. Sadhvi Niranjana Jyoti today said in a written reply in Lok Sabha. Ministry of Food Processing Industries has also provided link to "MSME Global Mart" developed by NSIC to facilitate marketing of agri & processed food products, in its website www.mofpi.nic.in.

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India: IIP announces food packaging workshop

Source: [Print Week India](#), 03 Aug, 2015

The Indian Institute of Packaging, an autonomous body in India for packaging, has announced a national workshop on packaging of fresh and processed foods in Kerala. The one-day workshop is organised for the cottage, micro, small and medium entrepreneurs and will be held at The Residency Tower hotel in Trivandrum, Kerala. Sponsored by the Ministry of Food Processing Industries (MOFPI), the seminar is claimed to provide immense value to all the sectors related to packaging of food - packaging industry, packaging machinery, packaging material user, food processor, quality control, R&D, and all business related to packaging and allied industries. Sharing the details of the programme, Mr. T Sreedath, assistant director of IIP Bengaluru, said that the course is specifically designed to discuss packaging concepts and principles which influence packaging. The seminar will also cover developments in some of the key areas in packaging technology. The workshop will comprise theoretical as well as practical demonstration on the packaging machinery for fresh and processed food products. Dr NC Saha, director of IIP has insisted all the stake holders in the food packaging industry to attend the one-

day workshop. It will be a knowledge sharing opportunity for all in the industry. Dr. N C Saha, said that the packaging industry worldwide is estimated to be worth USD 750 billion and in India it is worth USD 25 billion. Rated 13th under the consumption capacity and second under the growth rate, India is at the brink of accelerating its growth in packaging.

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India: ASSOCHAM Bring FAD International Summit to Gujarat on August 4th, 2015

Source: [Bilkul E- Newspaper](#), 01 Aug, 2015

ASSOCHAM India in association with MoFPI (Ministry Of Food Processing Industries, Govt. of India); Host State Partners – Agricultural & Co-operation Department of Government of Gujarat and Gujarat Agro Industries Corporation Ltd.; and Knowledge Partner TechSci Research is going to organize FAD (Food Processing, Agribusiness & Dairy) – 7th International Summit at Gujarat University Exhibition Centre at Ahmedabad. Major participants in the Summit would include Food processing, Agribusiness Industries, exporters and importers, cold storage and supply chain management companies, banks and other financial institutions, etc. Ms. Bhagyesh Soneji, Chairperson ASSOCHAM Gujarat Council said that proposed development of mega food parks in the coming years coupled with increasing investments towards improving, expanding and establishing food processing units in India is anticipated to result in India's food processing market growing at a robust CAGR of more than 14% during 2015-20.

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India: FSSAI drafts safety norms to regulate food, health supplements

Source: [The Economics Times](#), 24 July, 2015

Food safety regulator FSSAI has come out with quality and safety norms to regulate food or health supplements, nutraceuticals, functional and dietary foods. At present, India does not have any kind of regulatory guidelines for approval and monitoring of such products. According to the Food Safety and Standards Authority of India (FSSAI), the draft regulations have been framed for manufacture and sale of -- food or health supplements, nutraceuticals, foods for special dietary uses, foods for special medical purpose, functional foods and novel food. The formulation of the foods should be based on sound medical or nutritional principles and supported by validated scientific data. FSSAI said that the Food Authority may suspend or restrict the trade of such foods as have been placed in the market that are not clearly distinguishable from foods for normal consumption nor are suitable for their claimed nutritional purpose, or may endanger the human health.

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India: Leave milk out of draft rules, panel tells FSSAI

Source: [Business Line](#), 22 July, 2015

Minister for Food Processing Mrs. Harsimrat Kaur Badal articulated the concern earlier, an inter-ministerial committee met with FSSAI officials. Sources in the Agriculture Ministry told that the committee has suggested that milk and other dairy items not be clubbed with other commodities in the Draft Food Safety and Standards (Contaminants, Toxins and Residues) Amendment Regulation, 2015. It also suggested bringing back the Milk and Milk Products Order, 1992, (MMPO) that had been repealed in 2011. A senior official said that the committee said there needs to be a different regulation for milk and it cannot be clubbed with other agricultural commodities like corn and wheat given its perishable nature. The process of procurement, collection and processing is completely different and It was also suggested that the MMPO be treated as a separate regulation under the Food Safety and Standards Act, 2006

(FSSAI). The order had shown good results with respect to milk standards and safety before it was repealed. Those in the know pointed out that the MMPO had created a network of Milk Commissioners who were present in each State and worked closely with milk federations. Between them, these officials had decades of experience regarding the sector and quality control, but were made redundant after the order was repealed.

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India: Commerce Ministry refuses to be drawn in MoFPI-FSSAI row over Approval

Source: [FnBnews.Com](#), 21 July, 2015

The Union ministry of commerce and industry has refused to be drawn in the issue related to Product Approval with regards to food industry, under MoFPI, and FSSAI, which comes under health ministry. A senior official with the department of industrial policy & promotion has said that the matter is between the two ministries, MoFPI and health, and they need to resolve the issue amicably. The issue related to Product Approval does not come under the commerce ministry directly. The official, however, added that the ministry was monitoring the situation, as the food processing industry was part of the Make in India campaign while there were apprehensions prevailing in the food industry about the assertiveness of FSSAI. Union minister for food processing industries Mrs. Harsimrat Badal had expressed her displeasure over the delays in Product Approval. A high level Task Force was formed to deal with the issues related to coordination between FSSAI and MoFPI.

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India: Farmers ask for training in food processing

Source: [The Times of India](#), 19 July, 2015

Farmers in the region have come out with a proposal asking the district administration to provide proper training to village youth to start food processing ventures whereby they can preserve vegetables as value added products. For instance, tomatoes during high production period could be turned into sauce or jam and preserved for use during lean seasons. Farming community leader, Mr. M Pandian presented the proposal asking district collector L Subramanian to come out with the initiative. He also said that many of the youths in villages could be trained in these ventures. Farmers can earn extra money from these value added products. Public can also benefit when the supply of vegetables dip during the lean season. Collector Subramanian said the administration has come out with another proposal of Rs 40 crore projects for them. Under this, an exclusive cold storage warehouse will be constructed at Vinayagapuram near Melur where they can store their vegetables when the prices fall. After prolonged effect the land has been identified and the warehouse will come up in a short period of time.

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India: CSIR-CFTRI inks pact with Raithamitra, NutriPlanet for farmer-industry link

Source: [FnBnews.Com](#), 18 July, 2015

CSIR-Central Food Technological Research Institute (CFTRI), Mysuru, has now embarked on an exercise to integrate farmers, food industry and science. In this regard, it has inked a pact with Raithamitra Farmers Producer Company Ltd, Mysuru, and NutriPlanet Foods Pvt. Ltd, in the presence of former Mysuru mayor Purushotham. From among the two companies, Raithamitra Farmers Producer Company Ltd has integrated farmer groups from across Karnataka state to produce White Chia and Quinoa, the seeds that the institute recently released to farmers from across the nation. The agro-technology for the released seeds established by CSIR-CFTRI has rendered these crops popular with farmers owing to their ease of cultivation, comfortable

management and good yield. CSIR-CFTRI will also provide continuous agro-technology and research support to scaleup crop production.

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India: Nutraceuticals command largest share of the market

Source: [FnBnews.Com](#), 17 July, 2015

Food ingredients are added to enhance taste and flavour to the processed food items. Specialty food ingredients are used by food and beverage industry to enhance taste and flavour to the processed food. Specialty food ingredients are able to meet customers' demands owing to their unique features including processing aids, colouring, preservation, emulsification and nutritional enhancement. Also, help in enhancing shelf-life, stability and texture of the food products. Specialty food ingredients are majorly sold to food processing industry including large food manufacturing companies as well as medium-sized companies. On the basis of function of different food ingredients, global specialty food ingredients market can be bifurcated into colour, acidulants, food enzymes, flavour, food preservatives, food emulsifiers, starches and nutraceuticals. Nutraceuticals has the largest market share for specialty food ingredients, and is expected to dominate the global market in forecasted period. Specialty food ingredients are majorly used by food processing industry. Other major applications of specialty food ingredients include bakery and confectionery, dairy, convenience food, meat and seafood products and functional food items.

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India: Latest tech from Europe on show at Bakery & Snack Extrusion Technology Day

Source: [FnBnews.Com](#), 16 July, 2015

Vedic Pac-Systems Pvt. Ltd, in association with The German Engineering Federation, VDMA, was the chief architect for the Bakery & Snack Extrusion Technology Day, a first-of-its-kind event that was held at the Trident, BKC, Mumbai, recently. The event was a platform to present and showcase the latest technology/development from leading European companies, to the Indian bakery & snack extrusion industry. With the dynamic market scenario, India has always been looked upon as one of the most important markets in the world to do business. The German companies were amongst the first to enter India and both the countries have cooperated in number of areas right from machinery to space research up to marine science. This makes it evident that the number of German companies continues to test the Indian soil and today VDMA has more than 550 member companies in India. It was understood that in 2014, exports declined for the first time. German manufacturers exported food processing and packaging machines to India with a value of 94 million Euros – a decrease of nearly one-third compared with 2013. She emphasised on the importance of German technology acting as powerful partners for the expansion of India's industry. Their advanced technology and the variety of their products, which are optimally tailored to the specific customer requirements, strengthen the economic performance of Indian manufacturers. She then handed over the session to the first partner of Vedic Pac-Systems, Azo Food, and Germany.

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India: IIP working on technology to retain flavour of coconut water

Source: [Business Standard](#), 15 July, 2015

The Indian Institute of Packaging (IIP) is developing a new technology for packaging of tender coconut that will not only enhance its shelf life but also retain its natural flavour. IIP Director Mr. N C Saha said that we have taken up an important project on packaging of coconut. In coastal areas like in Kerala, huge numbers of coconuts are produced and our whole idea is that

how best we can serve the coconut water to the consumers. He also said that there are many technologies like thermal process technology under which coconut water is heated but its original flavour gets altered and we have taken up the project in collaboration with IIT Mumbai which is sponsored by Ministry of Food Processing. We are developing a new technology where the water will be just taken out from the coconut and put into a packaging material so that we can retain the natural flavour, natural colour and natural text. The institute has also developed a new technology, after conducting research for packaging meat, which has increased its shelf life to 14 days

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India: Punjab seeks Reliance Industries investment in food processing sector

Source: [Economics Times](#), 13 July, 2015

The Punjab government has invited Mr. Mukesh Ambani led Reliance Industries to set up a project in food processing sector in the state. Punjab Additional Chief Secretary (Development), Mr. Suresh Kumar said that we have been holding discussions with the Reliance for setting up a project in the field of food processing sector in the state. We want the company to set up a project in an upcoming mega food park at Ladhawal. The state government is hoping some announcements from the company about the project during an upcoming Progressive Punjab Investment Summit which is scheduled to be held in October this year. The idea was to develop a business spanning farming and delivering the produce to dining tables. State-owned Punjab Agro Industries Corporation (PAIC) is coming up with a multi-product mega food park at a cost of Rs 140 crore at Ladhawal in Ludhiana over an area of 100 acres. PAIC, MD, Mr. K S Pannu said that we are ready with Detailed Project Report (DPR) for mega food park which will be submitted with the Centre before July 31 and after that we will get formal sanction for the mega food from the government of India. Under the proposed mega food park, it has been planned to collection centres at village Muskabad (Samrala), Saholi (Nabha), Kangmai (Hoshiarpur),Lalgarh (Samana) and Babri (Gurdaspur). Besides, the state would also set up five more such centres to develop world-class fruits and vegetables clusters.

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India: CSIR-CFTRI programme to empower women farmers with food processing skills

Source: [FnBnews.Com](#), 07 July, 2015

CSIR-Central Food Technological Research Institute (CFTRI) has now embarked on assisting women farmers to develop food processing skills. In this regard it is calling on women farmers for an outreach programme—Dakshin Bharat Mahila Krishi Jagriti Karyashala—planned for farmers from south India. Prof. Ram Rajasekharan, director, CSIR-CFTRI said that farmers are the primary entrepreneurs of the world. Our mission is to support a transformative process addressing improved food security and nutrition security by empowering women farmers with knowledge on food processing. Developing food industries at farm gate levels is a key solution to foster sustainability and help achieve inclusive and equitable growth optimising agriculture and reducing post-harvest wastes. The programme encompasses demonstrations of various foods processing technologies viz. sugarcane juice preservation, papad making, jam preparation and packaging of various cereals. The travel and local hospitality is completely sponsored by CSIR-CFTRI. The programme is designed to be comprehensive in providing necessary skill sets for food processing, teaching participants how to set up a business enterprise and to sensitise them about potential market linkages. There will be an interactive session with various government and semi-government agencies rendering specific information on finance, regulatory aspects and so on.

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India: CSIR-CFTRI gives farmers Chia and Quinoa to beef up food processing revenues

Source: FnBnews.Com, 04 July, 2015

CSIR-Central Food Technological Research Institute (CSIR-CFTRI) is introducing Chia and Quinoa to the Indian farming community, which is looking at value addition of crops to generate revenues from food processing. Chia is a Mexican plant of South American origin. Quinoa is grown across all the five continents of Asia, South America, North America, Europe and Africa. The institute has developed two high yielding varieties of Chia: CHIAMPION W-83 and CHIAMPION B-1. These varieties have high demand compared to the commonly available black mottled seeds in the market. Prof. Ram Rajasekharan, director, CSIR-CFTRI said that for the first time we are engaged in distributing seeds to farmers for cultivation. Both Chia and Quinoa are known for their high nutritive value. Chia seeds contain around 35 per cent oil which is the richest source of Omega 3 fatty acids of over 60 per cent. In fact, this is recommended for good heart and general health. Its dietary fibre content is 40 percent and is also rich in protein of 22 per cent. Chia is a recognised super food globally with dramatic increase in cultivation and consumption. Prof. Ram Rajasekharan said that from an Indian perspective, Quinoa, can be an alternative to rice because of less carbohydrate, more protein fibre and minerals. The imported grain price is Rs 1,500 per kilo. It is now being cultivated at Anantapur through project Ananta through the Andhra Pradesh Academy of Rural Development.

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India: Two new food parks will be set up in MP: Sadhvi Niranjana Jyoti

Source: Hindustan Times, 03 July, 2015

Union minister of state for food processing industries Ms. Sadhvi Niranjana Jyoti was addressing a seminar on 'Make in Madhya Pradesh: Investment destination for food processing sector' in Indore. The event was organised by PHD Chambers of Commerce. At present, eight food parks are in various stages of development in Madhya Pradesh. The minister said two new food parks will be set up in MP besides one mega food park being set up by the Ruchi Group in Dewas. In 2008-09, the Union government had announced plans to build mega food parks across the country, each measuring 30-50 acres, with the help of private and public sector. The idea was that each would grow into a cluster, where facilities for food processors, farmers, retailers and exporters would be available at one place, helping in faster growth of food processing industries. State horticulture and food processing minister Mrs. Kusum Singh Mehdele also spoke about the importance of setting up small food processing units such as potato chips.

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India: Fazilka Food Park opens up new avenues for Punjab farmers

Source: Financial Express, 02 July, 2015

The mega food park inaugurated last year at Dabwala Kalan in Fazilka district of Punjab is gradually making its presence felt in this border area. The food park set up with the support from ministry of food processing is at present processing and freezing a number of vegetables — from peas and potatoes to onions and capsicums — and a very wide range of fruits like strawberries and jamuns (black plum). It also boasts of an integrated milk processing facility for the manufacture of fresh milk, milk powder, cheese and other value added products. Besides, it has a state-of-the-art biomass-based power plant, effluent treatment plant, rainwater harvesting facility, communication centre, etc. Grain silos with 40,000 tonne capacity, cold storage and dry warehouse besides separate sheds for micro, small and medium enterprises have been provided.

The food park would help keep interest of the youth in farming as returns from selling processed fruits and vegetables would be higher. The potential for creating more jobs, especially for women and people belonging to lower class of society by making farming profitable on marginal land holdings. Imagine 100-odd green houses in a five to ten km radius of the food park growing broccoli, coloured capsicums, strawberries, English carrots, turnips, okra, gourds, cherry, tomatoes and much more. This will impact livelihoods and incomes in a positive spiral.

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International News on Food Technology

Israel: New food technology allows you to cut sugar intake in half without giving up the taste

Source: [The Daily Meal](#), 20 Aug, 2015

An Israeli startup DouxMatok's food technology is producing technologically-enhanced sugars that offer double the sweetness. The company's proprietary particle, already commonly used in food and beverage products, can be coated with natural sugar like sucrose and glucose to provide "sweetness equivalence." DouxMatok's founder goal is to provide the exact same level of taste for a significantly reduced portion of sugar. One version can be added to cake and other desserts to maintain the sweetness profile, while another could be used in soda production.

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US: Research and Markets: Global Food Encapsulation Market is projected to reach a value of \$39.5 billion by 2020, at a CAGR of 6.1% from 2015

Source: [Business Wire](#), 20 Aug, 2015

With increase in demands for functional or health enhancing convenience foods, due to increased health awareness globally, food encapsulation has seen numerous developments in the recent years. Rapid growth is expected in food categories such as microwavable foods, convenience foods and fortified foods. The global Food Encapsulation market is driven by factors such as increased shelf life and enhanced bioavailability offered by food encapsulation technologies. The factors inhibiting growth of the market are the higher cost of food encapsulation technologies and relatively lower technological advances. The market has growth opportunities with consumers increasing demand for fresh flavourful food products. The industrial applications and technology of starch processing is changing rapidly in the Asia-Pacific countries, especially India. The major players are tapping their footprints in the emerging nations by establishing their facilities and the developing nations are focused on adopting the newer technologies. The government's initiatives to increase the functional food consumption in these countries to eradicate malnutrition and congenial regulations have been accelerating the food encapsulation market in these countries.

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US: Reducing food processing plant's energy costs

Source: [Design World](#), 12 Aug, 2015

Food processors in the U.S. face an unprecedented competitive environment and must look for ways to be profitable without negatively affecting the quality of finished products. The challenge of maintaining high product quality while simultaneously reducing production costs can often be

met through investments in energy efficiency, which may include the purchase of energy-efficient technologies like high-efficiency motor systems. According to the Department of Energy (DOE), electric motor-driven systems are estimated to consume more than half of all electricity in the U.S. and more than 70% of all electricity in food and beverage manufacturing applications. These processing plants are large users of energy for refrigeration, cooking, heating, boilers and steam generation, sterilizing, conveyors and auxiliary equipment. Many state organizations and energy companies have created monetary rebate programs available to qualifying businesses. For example, the Wisconsin Food Processing Plant and Food Warehouse Investment Credit is a refundable tax credit for businesses that have invested to modernize or expand food processing plants or food warehouses in Wisconsin and who have been certified by the Wisconsin Department of Commerce. Tax credits are earned by incurring eligible expenses for modernization or expansion of a food processing plant or food warehouse. This includes constructing, improving or acquiring buildings or facilities, or acquiring equipment for food processing or food warehousing.

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Australia: Nanotechnology in packaging doubles shelf life of fresh milk

Source: [Food Processing](#), 05 Aug, 2015

A Brazilian agribusiness company has increased the shelf life of pasteurised milk from seven to 15 days, by incorporating silver-based nanoparticles with bactericidal, antimicrobial and self-sterilising properties into the plastic bottles used to package the milk. The technology, developed by Brazilian company Nanox, has been incorporated into milk produced by Agrindus. Nanox CEO Mr. Luiz Pagotto Simões said the microparticles are included as a powder in the polyethylene perform that is used to make plastic bottles by blow or injection moulding. The microparticles are inert, so there is no risk of their detaching from the packaging and coming into contact with the milk. The core of the technology consists of coating ceramic particles made of silica with silver nanoparticles. The silver nanoparticles bond with the ceramic matrix to form a micrometre-scale composite with bactericidal properties.

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US: Scientists Are developing a 3-D-Printed ‘Smart Cap’ that can tell when food is spoiled

Source: [The Daily Meal](#), 22 July, 2015

Food preservation technology is advancing quickly. Smart tags that change color as your food gets progressively closer to expiration, and now scientists are working on a smart cap, that can sense when food has gone bad. This product, currently in development at the University of California, Berkeley, senses impending expiration with the help of 3-D-printed embedded sensory technology. The smart cap contains a reservoir where a small sample of the milk can be sampled and tested with a built-in conductor that “reads” the bacterial growth inside the milk. Until now, 3-D-printed technology could not work with electric circuits, because the preferred 3-D-printing material is incompatible with electric currents, but researchers found a way around that by using plastic and wax hollow tubes that they filled with conductive metals.

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Singapore: Chemical-free food preservation using blue light

Source: [Food Processing](#), 20 July, 2015

Blue LEDs in conjunction with cold temperature and acidic conditions can kill off foodborne pathogens making chemical-free preservation a possibility for a range of foods. Fresh-cut fruits and ready-to-eat meats are just some of the foods which are mildly acidic (pH 4.5) that could use

this preservation technology to avoid the use of chemical preservatives and present the 'clean label' that consumer's desire. A team of scientists from the National University of Singapore (NUS) has found that blue light emitting diodes (LEDs) have strong antibacterial effect on major foodborne pathogens and are most effective when in cold temperatures (between 4 and 15°C) and mildly acidic conditions of around pH 4.5. The NUS team, led by Assistant Professor Mr. Yuk Hyun-Gyun, from the Food Science and Technology Programme at the NUS Faculty of Science, is the first so far to show that factors such as temperature and pH levels, which are typically related to food products, can affect the antibacterial effect of LEDs.

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Malaysia: Blue LED trick to preserve food will blow your mind!

Source: [Hindustan Times](#), 16 July, 2015

Acidic foods such as fresh-cut fruits and ready-to-eat meat can be preserved under blue LEDs in combination with chilling temperatures without requiring further chemical treatments that are commonly needed for food preservation. The team, led by Mr. Yuk Hyun-Gyun from the National University of Singapore Faculty of Science, found that blue LEDs are most effective when in cold temperatures (between 4 degrees and 15 degrees) and mildly acidic conditions of around pH 4.5. Bacterial cells contain light sensitive compounds that adsorb light in the visible region of the electromagnetic spectrum, which is mainly blue LED light. Exposure to blue LED light can cause these cells to die. Mr. Yuk Hyun-Gyun said that taken together, our two studies point to a potential for preserving acidic foods in combination with chilling temperatures without chemical treatments. This could meet the increasing demand for natural or minimally-processed foods without relying on chemicals such as acidulants and artificial preservatives to preserve food products.

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Pakistan: Food Minister for steps to preserve surplus wheat

Source: [Pakistan Observer](#), 16 July, 2015

Minister for Food, Mines and Minerals Development, Mr. Manzoor Hussain Wasan has directed Sindh Secretary Health, Mr. Ahmed Ali Qureshi to take steps for preservation of the surplus wheat stock of Sindh province. He said that the surplus wheat can be exported in international market at profitable price, besides steps are taken for proper utilization of wheat. He also said that there is also a big market of Wheat in Karachi; this option should also be reviewed to sell the commodity in the market. The Minister directed that the surplus wheat be provided at concessional prices through stalls to the people of those areas which are facing shortage.

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UK: FSSAI finalises 12,000 additive and ingredient standards in India to encourage food production

Source: [Companies and Markets](#), 14 July, 2015

Emulsifiers, used to bind immiscible liquids such as oil and water, are pervasive across almost every product we utilise in our everyday life. Whilst most commonly associated with food production, emulsifiers can also be used in various drugs, vaccines, vitamin supplements, soap-based products and cosmetics. Thus, emulsifiers are molecules with a hydrophilic end to form chemical bonds with water but not oils; and a hydrophobic end to form chemical bonds with oils but not water. Once each end dissolves in the liquid an emulsion is formed and the two substances can no longer be separated. This is especially true of foods which combine the convenience aspect with a 'healthy lifestyle' edge. Emulsifiers help to reduce the fat intake of the consumer by decreasing the fat requirements of the food substance in order for it to taste good

and combine well together. This is a benefit of many food additives, including the more natural vegetable-derived lecithin as well as other more controversial products such as polyglycerol esters (PGEs) and polyglycerol polyricinoleate (PGPR). The latter, known as E476, is made in a process through glycerol and fatty acids, and has caused some contention amongst industry experts regarding its inclusion in saleable products. The Food Safety and Standards Authority of India (FSSAI) have finalised 12,000 standards for food additives and ingredients in line with global safety standard implementer Codex Alimentarius Commission. This is an organisation established by the UN Food and Agricultural Organisation (UNFAO) and the World Health Organisation (WHO), and its purpose is to ensure that the use of food additives does not exceed what is deemed the acceptable daily intake. Finalising these 12,000 standards means that food production companies no longer have to go through arduous processes of product approval, and additives can continue to contribute to a growing convenience food market.

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Conferences and Events



1.	Conference Title	Fifth International Conference on Food Studies
	Conference Date	September 18-19, 2015
	Conference Location	Blacksburg, Virginia, USA
	Weblink:	http://food-studies.com/the-conference/call-for-papers
2.	Conference Title	Food & Nutrition Conference & Expo (FNCE) - Academy Of Nutrition And Dietetics
	Conference Date	October 3-6, 2015
	Conference Location	Nashville, TN
	Weblink:	http://www.eatrightfnce.org/FNCE/
3.	Conference Title	Indo Global Summit and Expo on Food & Beverages
	Conference Date	October 08-10, 2015
	Conference Location	New Delhi, India
	Weblink:	http://food.indoglobalsummit.com/index.php
4.	Conference Title	2nd International Conference on Global Food Security
	Conference Date	October 11-14, 2015
	Conference Location	Ithaca, New York, USA
	Weblink:	http://www.globalfoodsecurityconference.com/
5.	Conference Title	Indo Global Summit and Expo on Food& Beverages
	Conference Date	Oct 19-21, 2015
	Conference Location	Bangalore, India
	Weblink:	http://food.indoglobalsummit.com/
6.	Conference Title	4th International Conference and Exhibition on Nutrition & Food Sciences
	Conference Date	October 26-28, 2015
	Conference Location	Chicago, Illinois
	Weblink:	http://www.nutritionalconference.com/2015/

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The screenshot shows the NIFTEM website interface. At the top right, there are links for 'Login | Register'. The main navigation menu includes 'Home', 'E-Resources', 'Tutorials', 'Feedback', and 'Login'. A search bar is located below the navigation, with a dropdown menu for 'Search All' and a 'Go' button. The search bar also includes a filter for 'Available Content (E-Databases, E-Journals, E-Books, Tutorials)'. Below the search bar, there are several database links: 'MyiLibrary', 'NISCAIR', 'Sage', and 'Science Direct'. A 'Request for a new account' button is visible on the right. Below the database links, there is a 'Databases' section with a 'List View' option. On the right side, there is a 'News Feeds' section with links to 'Food and Agricultural Organization of the UN', 'NDTV Latest News', and 'The Hindu'. At the bottom, there are three images: a woman's profile, the NIFTEM logo, and a building labeled 'ABOUT LIBRARY'.

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