

## **AWARENESS WORKSHOP ON FOOD SAFETY** **APRIL 29, 2016 AT KOCHI**

Food Safety is a growing concern across the world. There is an increasing need to provide greater assurance about the safety and quality of food to consumers. The increase in world food trade and the advent of the Sanitary and Phytosanitary (SPS) Agreement under the World Trade Organization (WTO) have lead to increasing recognition and adoption of Food Safety measures. The capacity of India to penetrate world markets depends on its ability to meet increasingly stringent Food Safety Standards imposed in developed Countries.



International food trade and foreign travel are increasing, bringing in social and economic benefits. But this also makes the spread of illness around the world easier. Eating habits too, have undergone major change in our Country over the last two decades and new food production, preparation and distribution techniques have developed to reflect this. Effective hygiene control, therefore, is vital to avoid the adverse human health and economic consequences of food borne illness, food borne injury, and food spoilage. Everyone, including farmers & growers, manufacturers & processors, food handlers and consumers, has a responsibility to assure that food is safe and suitable for consumption.

Food Standards are expected to acquire greater importance given increasing concerns on Food Safety on the back of breakout of diseases such as BSE, Avian Influenza, Bird Flu etc. on the one hand and growing consumer demand for products which are healthy on the other. Compliance with International food standards is a prerequisite to gain a higher share of world trade.

The Food Safety has become a thrust area in any food business and the achievement of the same needs a strong foundation built on food safety standards which has become the benchmark for National and International markets.

People have the right to expect the food they eat to be safe and suitable for consumption. Food borne illness and food borne injury are at best unpleasant, at worst, they can be fatal. The outbreaks of food borne illness can damage trade and tourism and will lead to loss of earnings, unemployment and litigation. Food spoilage is wasteful, costly and can adversely affect trade and consumer confidence.

### **NATIONAL CENTRE FOR HACCP CERTIFICATION (NCHC)**

Considering the fact that the Food Processing Sector has got tremendous potential for large scale development in Kerala, it is a must that good quality and highly safe products has to be produced for the global market penetration.

To effectively implement the principles of Food Safety standards to industry and consumers, Government of Kerala established the National Centre for HACCP Certification (NCHC), the Nodal Agency for the Audit & Certification of International Food Safety (HACCP) System. The Centre is established in Kerala Bureau of Industrial Promotion (K-BIP) in Thiruvananthapuram.

National Centre for HACCP Certification (NCHC) has initiated the process of auditing and certification of HACCP System and has successfully audited and certified several Food Processing and Allied Units from our State and outside the State. This is being carried out through the trained Government Auditors located throughout the State.

There are quite a few well-established companies in Kerala in this Sector, which are willing to come together for the implementation of Hazard Analysis Critical Control Point (HACCP) System. Moreover, the companies in this sector in Kerala would offer ample scope for the exports of their products and the Food Processing sector stands to gain high investment potential.

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The competitiveness of food production will soon be more dependent on the reliability of the Safety and the Quality of the Food and acceptability of the production procedures than on quantity and price. In contrast to the quantity-oriented markets that are often subsidized and producers can always sell everything they produce, quality-oriented markets are market-driven.

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Food Safety and Standards Authority of India has the mandate to develop standards and also to harmonise the same with International Standards consistent with food hygiene and food safety requirement and to the conditions of India's Food Industry.

To provide awareness on Food Safety to the MSMEs in the Food Processing & Allied Sectors of the State, the Department of Industries & Commerce, Government of Kerala in association with Kerala Commissionerate of Food Safety organised an **'Awareness Workshop on Food Safety' on April 29, 2016 at The Center Hotel at Panampilly Nagar in Kochi.**



*Inaugural address by Shri. P.M. Francis IAS,  
Director (Industries & Commerce), Government of Kerala*

The Awareness Workshop was inaugurated by Shri. P.M. Francis IAS, Director (Industries & Commerce), Government of Kerala.

During the inaugural address, the Director (Industries & Commerce) emphasized the need for safe food to public through good manufacturing and hygiene practices to be adopted by the MSMEs in the Food Processing & Allied Sectors of Kerala.

During the introductory address, Shri. V. Rajagopal, Chief Executive Officer, Kerala Bureau of Industrial Promotion (K-BIP) said that the Department plans to promote the

Food Safety through such campaigns and will sensitize the Food Processing & Allied Industries with regard to food safety issues, the need and their right for safe food for the public and will promote the Food Safety / HACCP System.



*Introductory Address by Shri. V. Rajagopal, Chief Executive Officer, Kerala Bureau of Industrial Promotion (K-BIP)*

### **Technical Presentations**



Technical Presentation on 'Food Safety & Standards Act 2006, implementation & allied matters' was made by Shri. D. Sivakumar, Joint Food Safety Commissioner, Government of Kerala.



Dr. N. Anandavally, Consultant in HACCP made a detailed presentation on 'Food Safety & HACCP' during the Workshop.

Interactive Session was also organised after the technical presentations wherein the participants clarified on the various aspects of Food Safety Act & Procedures, Food Safety Standards etc.

Shri. K.N. Krishnakumar, General Manager, District Industries Centre, Ernakulam proposed the vote of thanks.

More than 200 participants / industrialists from Ernakulam and nearby Districts of Kerala participated in the Awareness Workshop on Food Safety.

On behalf of Department of Industries, the National Centre for HACCP Certification (NCHC) under Kerala Bureau of Industrial Promotion (K-BIP) was the Coordinating Agency for the successful conduct of the Awareness Workshop on Food Safety at Kochi.