



SIGNIFICANCE OF WORLD FOOD SAFETY DAY

World Food Safety Day is an annual celebration to draw attention and inspire action to help prevent, detect and manage foodborne risks. It is aimed to create awareness about food safety hazards, foodborne illness, control measures and their prevention.



WHO'S FIVE KEYS TO SAFER FOOD

1. Keep clean
2. Separate raw and cooked food
3. Cook thoroughly
4. Keep food at safe temperatures
5. Use safe water and raw materials

Contact

The Director

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WORLD FOOD SAFETY DAY SEMINAR *Safe Fish for Healthy Life*

07 June, 2022



Jointly organized by



fssai

ICAR- CENTRAL INSTITUTE OF FISHERIES TECHNOLOGY (ICAR-CIFT)

SOCIETY OF FISHERIES TECHNOLOGISTS INDIA (SOFTI)

COCHIN, INDIA

&

FOOD SAFETY AND STANDARDS AUTHORITY OF INDIA (FSSAI)

COCHIN, INDIA

IF IT IS NOT SAFE, IT IS NOT FOOD



Fish is highly nutritious and perishable commodity which requires hygienic handling and uninterrupted supply chain for ensuring safety. According to UN, 4.2 lakhs people around the world die every year after consumption of contaminated food. Thus, there is a need to create awareness on food safety in the sector.

ICAR-Central Institute of Fisheries Technology (ICAR-CIFT) in association with the **Society of Fisheries Technologists (India) (SOFTI)**, and **Food Safety and Standards Authority of India (FSSAI)** is organizing a National Seminar on '**Safe Fish for Healthy Life**' to commemorate the World Food Safety Day. This seminar aims to invite attention and mobilize activities for prevention, detection and management of food borne risks to improve human health.

The **ICAR-CIFT**, established in 1957, is a premier National Institute working on all aspects of harvest and post-harvest technologies. ICAR-CIFT plays a vital role in development and implementation of quality and food safety in fish processing industry, and developing standards for fish and fishery products. It is the sole National Reference/Referral Laboratory recognized by FSSAI for fish and fishery products.

The **SOFTI** established on 1962 is a scientific Society of members engaged in research, development, education and policy making related to fisheries. The Society aims to promote fisheries through providing communication platform for researchers, formulating need-based recommendations to policy makers, and organizing national and international programmes periodically. The SOFTI is celebrating 60 years of its existence in 2022.



The **FSSAI** has been established under the Food Safety and Standards Act, 2006 which is a consolidating statute related to food safety and regulation in India. The FSSAI is responsible for protecting public health through the regulation and supervision of food safety.

REGISTRATION LINK

<https://forms.gle/1hX8ZNFwsRaxkpkXA>

REGISTRATION FEES

- Faculty/Scientists/Others: 1500/-
- Students: 750/-

NB: Limited on-spot registration will be entertained

PAYMENT DETAILS

Society of Fisheries Technologists (India)

Bank Name: State bank of India (SBI)

Account Number: **10589079113**

IFSC Code: **SBIN 0006367**

MICR Code: **682002021**

KEYNOTE SPEAKERS



Ms. Anita Vidyasagar

Food safety Trainer

Topic : Seafood Quality and Safety Issues- an Industrial Perspective



Ms. Dhanya K.N.

Dy. Director, FSSAI

Topic : Food Safety regulations for imported Food Products



Dr. Satyen Kumar Panda

Principal Scientist, ICAR-CIFT

Topic : National and International Standards for Seafood Quality and Safety



Dr. Anoop Krishnan

Asst. Director, EIA-Kochi

Topic : New Method Validation Approaches for Analysis of Antibiotic residues in Food