NATIONAL TECHNICAL WORKSHOP

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.

INDIAN PERSPECTIVE ON FOOD SAFETY, SECURITY AND STANDARDS

(7 – 8 June)

World Food Safety Day, 2023













Jointly organized by

ICAR- CENTRAL INSTITUTE OF FISHERIES TECHNOLOGY (CIFT)

SOCIETY OF FISHERIES TECHNOLOGISTS INDIA (SOFTI)

COCHIN, KERALA, INDIA

FOOD SAFETY AND STANDARDS AUTHORITY OF INDIA (FSSAI)

INDIA SECTION OF AOAC INTERNATIONAL



The current food safety scenario in India is ever-evolving. ICAR-CIFT is playing a proactive role to ensure food safety in India. CIFT is one of the referral/reference laboratories of FSSAI in India. Along with the network of FSSAI-National Reference Laboratories, CIFT is dedicated to develop/implement rugged analytical methods, validation/verification of rapid testing kits, development of manuals of analytical methods, revision of regulatory limits, and conducting risk assessment. ICAR-Central Institute of Fisheries Technology (CIFT) in association with the Society of Fisheries Technologists (India) (SOFTI), is organizing a National Technical workshop on 'INDIAN PERSPECTIVE ON FOOD SAFETY, SECURITY AND STANDARDS' to commemorate the World Food Safety Day. This workshop aims to invite attention and mobilize activities for improving food safety, security and implementation of standards in India for healthy life.

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 61 years of its existence in 2023.

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.

In 2011, the AOAC Board of Directors approved the formation of the new India Section of AOAC INTERNATIONAL. India Section of AOAC International is committed to provide a unique platform for the analytical industry to upgrade India's analytical abilities at global standard for technical expertise.



REGISTRATION LINK

https://forms.gle/ntnXYLgm2vhKyTEGA

Registration opening date: 01 May, 2023

Last date of abstract submission: 20 May, 2023

Communication of acceptance: 30 May, 2023

REGISTRATION FEES:

Faculty/Scientists/Others:

In person: 3000/-, Online: 2000/-

Students:

In person:1500/-, Online: 1000/-

PAYMENT DETAILS

Society of Fisheries Technologists (India)

Bank Name: State bank of India (SBI)

Account Number: 10589079113

IFSC Code: **SBIN 0006367**MICR Code: **682002021**

3 Prizes Best Oral & Poster

Food Standards Save Lives



Food safety concerns in India are on rise in recent times. Producers, consumers and regulators are striving for quality food products. The analytical communities need to implement the recent method validation auideline as per Commission Implementina Regulation (EU) 2021/808 on the performance of analytical methods for residues of pharmacologically active substances used in food-producing animals. Food authenticity has been another prominent issue. The honey authenticity issue brings into focus the inadequacy of different analytical methods employed in honey authentication. Honey authenticity needs the integration of multiple techniques and even NMR/HRMS databases need to be continually strengthened for unambiguous determination of authenticity. Adulteration in milk, khoya, sago, fruit juices, and seafood fraud are other challenging areas. Then there are emerging contaminants such as PFAS, BDEs, short-chain chlorinated paraffin, etc. There is a need for risk assessment for these emerging contaminants and need for the development of untargeted screening methods for the identification of unknown chemical contaminants. In recent years, novel foods like cell-based meat, plant protein, seaweed, insect protein, and other nutraceutical products are entering in Indian food business ecosystem. Development, safety, and sustainability of such products need concentrated research effort. The two-day national Technical workshop will deliberate on the Indian perspective of food safety, security, and standards.

SUB-THEMES:

- 1. Food preservation, fortification, and value addition
- 2. Novel foods and nutraceuticals
- 3. Food safety, standards, and risk assessment

Abstracts are invited for oral and poster presentations in the above major sub-themes

