



Volume - XVI Issue - VII July - 2017
Postal Regd.: DL(E)-20/5260/2016-18
RNI NO.: DELENG/2002/07616
Posting date of this magazine is 6 - 7 every month

Price : ₹ 50/-
Number of Pages: 32



Wheat Update

www.wheatupdate.org

A Monthly Magazine for Wheat, Milling,
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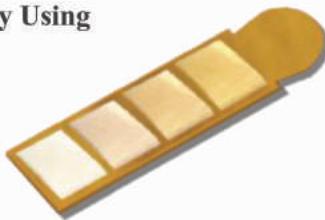
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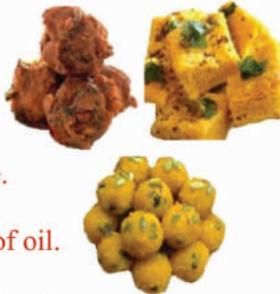
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Note from Publisher

Wheat Update Monthly Magazine is posted to our subscribers by the 7th of every month invariably and in case it is not delivered within a week, we may please be informed about its non-delivery.

We welcome articles, success stories and other allied information from our readers and patrons, concerning wheat and wheat products and other allied matters.

Views Expressed in the articles are exclusively of the authors only.

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Website : www.assocom-india.com
www.wheatupdate.org

Publisher Printer and Editor : Mr. Raj Kapoor on behalf of Assocom-India Pvt. Ltd. Printed at I.A. Printing Press, C-25, New Brij Puri, New Delhi - 110 051 and Published from Assocom-India Pvt. Ltd. Flat No. 601, Plot No. 4, DDA Building District Centre, Laxmi Nagar, Delhi - 110092.

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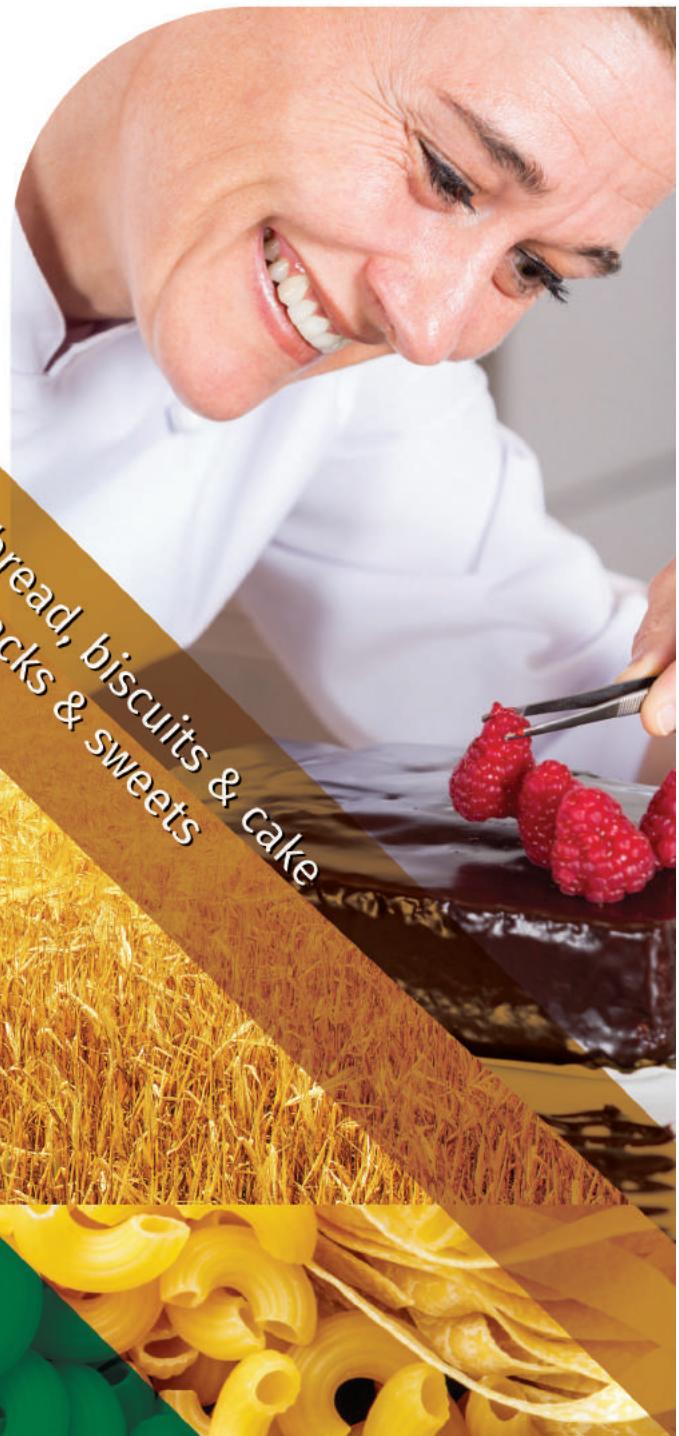
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Biscuit Processing Course (Biscuit Technologist: Module 1)	April 21-23, 2017	Greater Noida	http://aibtm.in
Bakery Premix Technology	April 21-23, 2017	Greater Noida	http://aibtm.in
Applied Baking Science (Biscuit Technologist: Module 2)	April 24-25, 2017	Greater Noida	http://assocom-india.com
Bread Technologist Module - 1 : Principles of Bread/Rolls	May 22-24, 2017	Greater Noida	http://assocom-india.com
Bread Technologist Module - 2 : Principles of Bread/Rolls	May 25-27, 2017	Greater Noida	http://assocom-india.com

INTERNATIONAL EVENT CALENDER

8th International Symposium Ready to Eat Foods	May 2017	Bhubneshwar	http://rte.assocom-india.com
International Bakery Seminar	July 2017	New Delhi	http://ibs.assocom-india.com
Global Milling Conference 2017	July 2017	New Delhi	http://gmc.assocom-india.com

Shri Ram Vilas Paswan approves amendments in the Legal Metrology (Packaged Commodities) Rules, 2011 Products on e-Commerce platforms to display declarations required under the amended rules

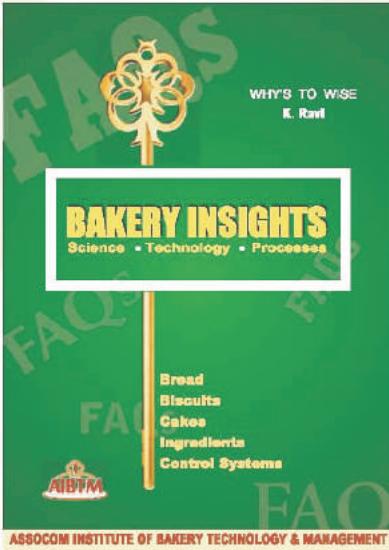
Medical devices declared as drugs brought under the rules. The rules come in to force with effect from 1st January, 2018

- Use of proper, accurate and standard weights and measures are very important for effective functioning of any economy, as it plays an indispensable role in consumer protection as protection from malpractices of under-weight or under-measurement, is an important function of the Government.
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- Goods displayed by the seller on e-commerce platform shall contain declarations required under the Rules like name & Address of the manufacturer, packer and importer, name of the commodity, net content, retail sale price, consumer care complaint, dimension etc.
- Specific mention is made in the rules that no person shall declare different MRPs (dual MRP) on an identical pre-packaged commodity, unless allowed

under any law. This will benefit consumers at large as they are having complaint regarding dual MRP for item depending upon different type of public places like Cinema Hall, Airport, Malls etc.

- Size of letters and numerals for making declaration is increased, so that consumer can easily read the same.
- The net quantity checking is made more scientific, with introduction of e-coding.
- Bar Code/QR Coding is allowed on voluntarily basis.
- Provisions regarding declarations on Food Products have been harmonized with labelling regulations under the Food Safety & Standards Act, 2006.
- Medical devices which are declared as drugs, Medical Devices such as stent, valve, orthopaedic implants, syringe, Tools for operations etc. Consumers at large were facing difficulty as prices of devices were sold according to the paying capacity of the consumer. Even after capping of MRP many companies were not displaying. Also there are important declarations other than MRP that need to be displayed, are brought into the purview of declarations to be made under the rules.
- The definition of Institutional Consumer has been changed to prevent any scope for commercial transactions/retail sale of commodities sourced by the institution for their own use.
- The rules shall come in to force with effect from 1st January, 2018.





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Mühlenchemie hosts Global Miller's Symposium

Volkmar Wywiol, founder and managing partner of Hamburg, Germany-based Stern-Wywiol Gruppe, has long been known for his boundless passion for the milling and baking industries.

His love for those industries was on display in April when Mühlenchemie, part of Stern-Wywiol Gruppe, in cooperation with the International Association for Cereal Science and Technology, hosted the Global Miller's Symposium in Hamburg, Germany. Nearly 350 people from 54 countries attended the two-day event, which featured 28 speakers and an upscale banquet.

Wywiol said the event gives Mühlenchemie the opportunity to show its appreciation for the milling industry.

"It is very important to us to show our customers that we have a lot of knowledge and we like to share that knowledge with our customers," Wywiol said.

The sessions focused on a wide range of issues, including the latest information on global wheat markets, flour fortification, and wheat and flour quality.

Vito Martielli, grain and oilseeds analyst for Rabobank, said wheat production will drop in 2017-18, partly due to a 7.5% decrease in wheat acreage in the United States, while growth in consumption is expected to slow. This combination should lead to a gradual increase in wheat prices, he said.

"An increase in production in the E.U. and Argentina can't offset production cuts in other regions of the world," Martielli said.

He said "normalized" production from key exporters will result in 22 million fewer tonnes of wheat, a 6% decline from the previous year.

From a consumption standpoint, Martielli said Sub-Saharan Africa and Southeast Asia are poised to become major importers over the next five years. He said Sub-Saharan Africa is expected to surge past North Africa in terms of wheat imports, while Southeast Asia's wheat consumption is expected to increase by 4.5% per year over the next four years

due to rising incomes in that region as well as soaring demand for instant noodles.

The emerging player in the wheat export market in the coming years, Martielli said, will be the Black Sea region, led by Russia, Kazakhstan and Ukraine.

"The Black Sea region has increased its competitiveness recently by gaining a cost advantage from low freight costs and a weak currency," he said.

Hans-Joachim Braun, director of the Global Wheat Program for CIMMYT, expanded on several of Martielli's points in his presentation on the potential for growing wheat in Sub-Saharan Africa and other regions. Currently, Sub-Saharan Africa produces about 7 million tonnes of wheat, or about 1% of the world's production. Braun said that number must rise if the world is going to meet the dramatic increase in grain production needed to feed the burgeoning population, particularly in that region where over 200 million people are currently labeled as "hungry" and the growth of 40% of all children under the age of 5 is stunted due to malnutrition.

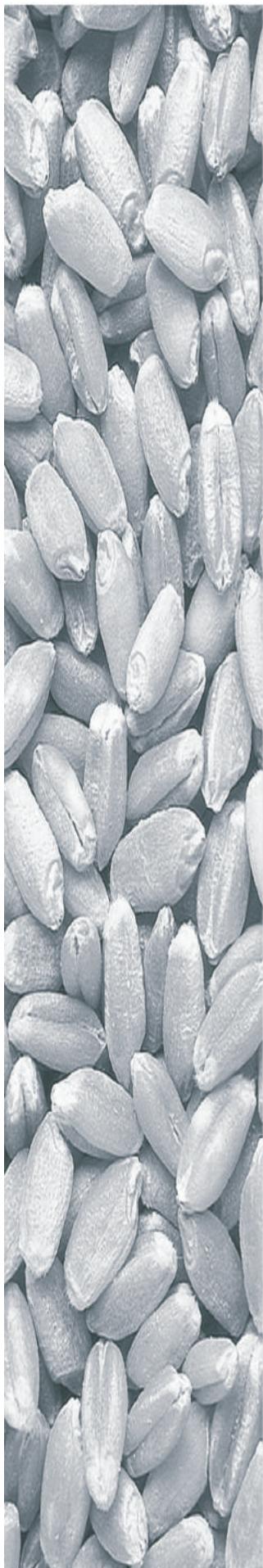
"The African food production systems will only meet 13% of the continent's needs by 2050 in a business-as-usual scenario," he said.

He said wheat imports constitute about one-third of Africa's total food import expenditures. Overall, Africa is the largest wheat importer, having brought in 40 billion tonnes in 2015 costing about \$16 billion.

The good news, Braun said, is Africa has great potential for wheat production. He pointed to the transformation in Ethiopia from producing just 500,000 tonnes of wheat in 1980 to 4.3 million tonnes in 2015.

He said some of the highest spring wheat yields worldwide are in Ethiopia, Zimbabwe, Zambia and Egypt. Braun said the roadblocks to increased wheat production are not agricultural but more due to sociocultural, infrastructure and policy impediments.





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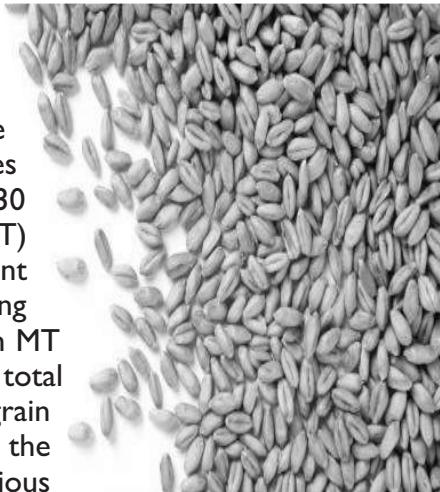
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Wheat procurement crosses 30 million tonnes; UP buys one-tenth

The wheat purchase by Food Corporation of India (FCI) and state government agencies has crossed 30 million tonnes (MT) during the current rabi marketing season. This is seven MT more than the total quantity of grain purchased during the same period previous year.



While Punjab, Haryana and Madhya Pradesh have procured almost three-fourth of the total stock, Uttar Pradesh has made remarkable improvement. Till Monday, UP procured little over three million tonnes against only eight lakh tonnes during the corresponding period during last year.

Though the Yogi Adityanath government had set the target of procuring eight million tonnes, the four-fold increase in procurement is being seen as a positive indicator. UP annually requires about six million tonnes for public distribution system (PDS). "Increased procurement, which will take care of the 50% PDS requirement will help the state to save substantial amount which it usually spends for transporting the grain from states such as Punjab and Haryana," a food ministry official said



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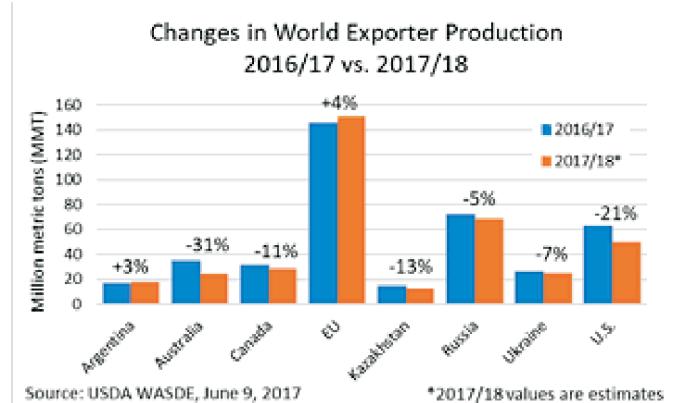
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World Wheat Production to Decline in 2017/18

With wheat harvest underway in the Northern Hemisphere and wheat planting underway or complete in the Southern Hemisphere, wheat buyers are beginning to see a downward trend in production numbers. As discussed in the June 15 Wheat Letter, the high quality, high protein wheat supply is shrinking and supporting prices. USDA expects global output to decrease for the first time in five years to 739 million metric tons (MMT) (27.2 billion bushels), down 14.6 MMT (535 million bushels) from the 2016/17 record of 754 MMT (27.7 billion bushels). If realized, production would be 3 percent above the five-year average. In this issue, we summarize current expectations and conditions in the world's major wheat exporting countries, which account for 90 percent of all world wheat exports.



Argentina. In June, Bolsa de Cereales, the Buenos Aires Grain Exchange, reported Argentine farmers will plant 17 percent more wheat acres in 2017/18 as wheat production continues to expand under President Macri's favorable policies. Bolsa estimated wheat planted area at 13.6 million acres (5.5 million hectares). On June 22, 53 percent was planted, up from 37 percent the prior week.

USDA's July estimate for 2017/18

Argentinian wheat production was 17.5 MMT (643 million bushels), up 3 percent from 2016/17 and 41 percent greater than the five-year average.

Australia. In its June report, the

Australian Bureau of Agricultural and Resource Economics and Science (ABARES) forecasted 2017/18 production at 24.2 MMT (889 million bushels). That is 31 percent below 2016/17, due to an expected 25 percent reduction in average yield and a slight decline in planted area from 2016 to 31.4 million acres (12.7 million hectares). Autumn rainfall was below normal in Western Australia and variable across South Australia, states that account for roughly half of Australia's winter crop planted acres and production. The Australian Bureau of Meteorology expects drier than average conditions across wheat producing regions during the next three months.

Black Sea. Winter wheat harvest is underway and USDA projects combined 2017/18 output from Russia, Ukraine and Kazakhstan will decrease 6 percent to 107 MMT (3.93 billion bushels) based on an expected return to trendline yields. If realized, the combined harvest would still be greater than the five-year average. Russian consultancy SovEcon pegged Russian planted wheat area at 68.9 million acres (27.9 million hectares), down slightly from 2016/17 due to a 4 percent decrease in spring wheat area. Russian wheat production is expected to decline to 70.4 MMT (2.59 billion bushels), down 3 percent from 2016/17 due to the smaller planted area and anticipated lower yields. SovEcon forecast Russian winter wheat yields at 52.1 bu/acre (3.50 MT/ha), down from 55.5 bu/acre (3.73 MT/ha) in 2016/17. Spring wheat yields are expected to fall 7 percent year over year to 21.1 bu/acre (1.42 MT/ha). UkrAgroConsult reported Ukrainian wheat planted area decreased slightly year over year to 15.6 million acres (6.30 million hectares), and expects yields to fall 7 percent year over year to 58.2 bu/acre (3.91 MT/ha).

2017/18 Ukrainian wheat production is forecast at 24.5 MMT (900 million bushels), compared to 26.1 MMT (959 million bushels) in 2016/17. UkrAgroConsult noted yield declines and a 3 percent smaller planted area will lower Kazakhstan wheat production to 13.7 MMT (503 million



bushels), down 9 percent from 2016/17, if realized.

Canada. Agriculture and Agri-Food Canada (AAFC) expects wheat production of 29.5 MMT (1.08 billion bushels) in 2017/18. That is down 7 percent year over year because average yield is expected to decline to 47.6 bu/acre (3.20 MT/ha) in 2017/18. Slightly higher planted area will partially offset expected yield declines. StatsCan put planted area at 22.4 million acres (9.07 million hectares) of wheat in 2017/18. Spring wheat planted area rose 2 percent to 15.8 million acres (6.39 million hectares) due to low carry-in stocks and increased price competitiveness with alternative crops. Durum planted area decreased 16 percent year over year to 5.2 million acres (2.11 million hectares) due to high carry-in stocks and lower prices. Canada's winter wheat seeding decreased 16 percent year over year from a shift to spring wheat. Crop conditions this year are variable with excessive moisture in northern areas while southern areas remain dry. As of June 23, topsoil moisture in Saskatchewan was rated 18 percent short or very short compared to 40 percent short or very short last week. In Alberta, 84 percent of spring wheat is rated in good to excellent condition compared to 83 percent last year. Surface soil moisture is rated 79 percent good to excellent; 14 percent of surface soil moisture is rated excessive. Saskatchewan and Alberta account for roughly 82 percent of 2017/18 planted wheat acres.

European Union. After a challenging 2016/17, Strategie Grains expects EU common wheat production will rebound 4 percent to 142 MMT (5.20 billion bushels) in 2017/18 with a 5 percent increase in yield expected to offset a 1 percent decrease in planted area. French production is expected to increase 7.66 MMT (281 million bushels) year over year to 35.6 MMT (1.31 billion bushels) — a 33 percent improvement in yields. Precipitation across France is 25 percent below normal since March, however. The French crop bureau FranceAgriMer rated 68 percent of French soft wheat in good or excellent condition, down from 74 good to excellent percent the prior week. Dry conditions are also threatening yield potential in Austria, Germany, Italy and Poland. In Spain, drought conditions are expected to cut wheat production by 32 percent year over year to 4.72 MMT (173 million bushels). Additionally, the EU's crop monitoring service MARS reduced its forecasts for wheat yields to 87.2 bu/acre (5.86 MT/ha), from 87.9 bu/acre (5.91 MT/ha) in May, but greater than the five-year average of 86.7 bu/acre (5.84 MT/ha). Weather forecasts for early July provide little relief for EU farmers, which could further threaten yield potential.

United States. USDA forecast U.S. 2017/18 wheat production at 49.6 MMT (1.82 billion bushels), down 21 percent year over year and 15 percent below the five-year average due to an anticipated 10 percent decline in average yield and the lowest number of planted acres since USDA records began in 1919. USDA expects the average yield to be (3.18 MT/ha) compared to the five-year average of (3.14 MT/ha). In the March 31 Prospective Plantings report, USDA reported U.S. farmers intended to plant 46.1 million acres (18.7 million hectares) of wheat for 2017/18.



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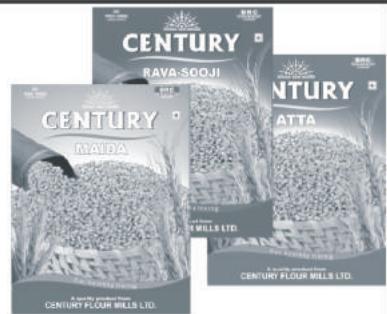
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Bumper monsoon may not bring good news for Indian farmers

Expected bountiful monsoon this year is unlikely to lift India's rural economy this year, experts say, and may instead compound the woes of millions of debt-ridden farmers who are struggling with low prices.

According to a Reuters report, India's grain production reached an all-time high of 273.38 million tonnes in the latest crop year, on record output of rice, wheat, oilseeds and pulses.

There is a huge inventory of food grains from last year's record harvest as exports were hit by an appreciating rupee, falling global prices and restrictions on exports. In case of pulses, the government also encouraged farmers to increase the area under production.

Indian government's farm policies have encouraged higher production of crops previously in short supply

but offered little protection on prices.

Many farm commodities are trading below support prices (MSP) set by the government.

However, despite forecasts of record production, the government allowed imports to continue, and did not remove the restriction on traders to buy as much as they want, and did not open up exports.

Another bumper harvest could accelerate the price slide and stoke discontent among farmers that has triggered protests in the big agrarian states of Maharashtra and Madhya Pradesh.

Analysts and traders that good monsoon rains - forecast at 98 per cent of the long-term average - will only complicate matters unless supplies are adequately managed, the report said.



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WEEKLY INTERNATIONAL WHEAT PRICES

Conversion #	US Hard Winter #2 Ordinary Gulf IGC US\$/Ton	US Hard Winter #2 Ordinary Gulf IGC US\$/Ton	Canadian #1 CWRS, 13.5 St. Lawrence IGC US\$/Ton	Argentinian Trigo Pan Up River F.O.B. IGC US\$/Ton	Australian Standard White IGC US\$/Ton	US Soft Winter Red USDA US\$/Bush 0.027216	#2 Gulf US\$/Ton
Jun., 2016 AVG	198.00	225.75	210.00		5.0506	185.58	
Jul., 2016 AVG	187.75	209.50	210.00		4.5738	168.05	
Aug., 2016 AVG	188.20	203.20	215.00		4.2855	157.46	
Sept., 2016 AVG	188.25	202.75	201.25		4.2888	157.58	
Oct., 2016 AVG	192.75	215.50	184.00		4.4550	163.69	
Nov., 2016 AVG	190.60	209.60	176.40		4.5355	166.65	
Dec., 2016 AVG	186.75	219.25	168.00		4.4163	162.27	
Jan., 2017 AVG	200.60	225.80	177.20		4.7065	172.93	
Feb., 2017 AVG	210.00	223.75	186.25		4.9088	180.36	
07-Mar-2017	207.00	214.00	192.00		4.9400	181.51	
14-Mar-2017	201.00	211.00	192.00		4.7750	175.45	
21-Mar-2017	194.00	220.00	192.00		4.7350	173.98	
28-Mar-2017	191.00	218.00	190.00		4.7350	173.98	
Mar., 2017 AVG	198.25	215.75	191.50		4.7963	176.23	
04-Apr-2017	192.00	215.00	190.00		4.7650	175.08	
11-Apr-2017	193.00	216.00	189.00		4.8375	177.74	
18-Apr-2017	189.00	220.00	189.00		4.7150	173.24	
25-Apr-2017	189.00	216.00	189.00		4.5375	166.72	
Apr., 2017 AVG	190.75	216.75	189.25		4.7138	173.20	
02-May-2017	206.00	217.00	189.00		4.9050	180.22	
09-May-2017	198.00	219.00	188.00		4.7050	172.88	
16-May-2017	196.00	223.00	190.00		4.6675	171.50	
23-May-2017	200.00	228.00	188.00		4.7300	173.79	
30-May-2017	201.00	232.00	188.00		4.7400	174.16	
May, 2017 AVG	200.20	223.80	188.60		4.7495	174.51	
06-Jun-2017	209.00	242.00	188.00		4.8325	177.56	
13-Jun-2017	223.00	256.00	190.00		4.8900	179.67	
20-Jun-2017	244.00	263.00	192.00		5.1600	189.59	
27-Jun-2017	229.00	274.00	192.00		4.9675	182.52	
Jun., 2017 AVG	226.25	258.75	190.50		4.3625	182.34	

Please note that prices are subject to revisions

Source : ESCG, FAO

Co-Milling of Wheat & Barley – A Practical Solution for the Production of Healthy & Functional Flour

The wheat and barley flour from the highest blend level (60/40) was baked in a standard pan bread formulation to evaluate baking performance and quality. The results showed acceptable to good baking performance with enhanced water absorption depending on the blend level and starch type. The baking data in Table 4 shows the baking performance of CWRS 60% and Rattan 40% flour blend with and without vital gluten. The data was compared with CWRS wheat flour as baking control. The data showed some marginal improvement with gluten in terms of color and overall score but the improvement was not significant and with respect to specific volume both were identical. However both were considered acceptable in terms of overall score. Much more significant benefit was in the high water

absorption for both that showed 7% (without gluten) and 9% (with gluten) higher than the CWRS control sample. Figure 13 shows the appearance of the pan bread with and without gluten.

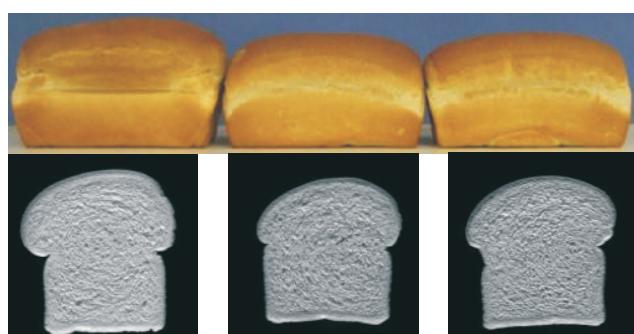


Figure 13. Exterior and interior appearance of pan bread with CWRS and CWRS 60%/Rattan 40%

Table 4.Wheat, barley and blend flour particle size & rheological data

Wheat / Barley	100%	CWRS/CDC Rattan (60/40)	
	CWRS	without Gluten	with Gluten
Absorption, %	70	77	79
Colour, L*	81.3	75.1	75.4
Overall score, (out of 10)	10	8.3	8.6
Specific volume, cm ³ /g	5.8	4.7	4.7



Figure 14.Artisan bread made with CWRS and CWRS 60%/Rattan 40%

The performance in an artisan baking process was also evaluated using the CWRS and CDC Rattan flour (60/40). These breads are shown in Figure 14.

There are other types of bread baking applications where barley can be used at higher percentage of blend level than illustrated here. Flat breads can easily accommodate higher proportions of barley and benefit from improved sheeting properties along with higher water absorption levels. There are many other food applications that can benefit from the functional and nutritional aspect of barley (Chakraverty et al., 2003).

Conclusion

The results of the current study have shown that the biggest benefit to the milling industry is that no

additional equipment or changes in the process are necessary when milling hulless barley in a wheat flour mill. Hulless barley can be stored in a wheat bin just as any wheat is stored and blended as desired. Any wheat flour mill can blend hulless barley and mill it with wheat without any prior preparation. Mill capacity, flour granulation and flour yields remain within the acceptable range as considered in terms of commercial context. Adding a healthy and nutritious flour is of a great value to the line of finished products of a flour mill and can contribute to healthy eating and lifestyle that ultimately can reduce health care costs.

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Recent decisions taken by Ministry of Consumer Affairs, Food & Public Distribution

Shri Ram Vilas Paswan, Union Minister for Consumer Affairs, Food & Public Distribution informed that the Government has decided to continue the same issue prices for food-grains under the National Food Security Act till June, 2018. Shri Paswan said that the details of letters and digits for display of MRP, net-quantity and consumer support on the pack of food items must be followed. Shri Paswan informed that Government has allowed the manufacturers or packers or importers of pre-packaged commodities to declare the changed retail sale price (MRP) on the unsold stock manufactured/packed/imported prior to 1st July, 2017 after inclusion of the increased amount of tax due to GST, if any, in

addition to the existing retail sale price (MRP), for three months w.e.f. 1st July, 2017 to 30th September, 2017.





National Food Security Act (NFSA) – The NFSA was enacted with effect from 5.7.2013. When the NDA Government came into power in the year 2014, only 11 States had implemented the NFSA. By November, 2016 it got implemented in the entire country.

Highly subsidized food-grains are provided to the eligible households @ Rs. 1/- per kg. Coarsegrains, Rs. 2/- per kg. Wheat and Rs. 3/- per kg. Rice. As per the provisions under the Act these prices shall be valid for a period of 3 years from the date of commencement of the Act and, thereafter, may be revised by the Central Government. However, the Central Government did not change the issue prices till June, 2017.

Now, the Government has decided to continue the same issue prices under the Act till June, 2018. This decision will benefit 80.55 crore persons presently covered under the Act across the States/UTs.

Reservation in PDS Licenses – The State Governments issue licenses for operating FPS under the provisions of TPDS Control Order 2016. The scheme for distribution of highly subsidized foodgrains through the PDS is focused on the poor and deprived sections of the society. The State Governments have been requested to follow the reservation policy for the SC/ST or their group/organizations while granting license for FPS.

Amendments to the Legal Metrology (Packaged Commodities) Rules, 2011– Provision for displaying prescribed declarations under Packaged Commodities Rules for selling goods on e-commerce platform.

Declarations under Packaged Commodities Rules, in case of food items, have been aligned with declarations to be made under FSSAI, except 3 declarations required under Legal Metrology viz. MRP, Net-quantity and Consumer Care details.

The size of words and numbers for mandatory declarations has been increased so that a consumer can easily read.

The provision on dual MRP has been made clear by the explanation – “No person shall declare different MRPs on an identical pre-packaged commodity by adopting respective trade practices or unfair trade practices as defined under Consumer Protection Act 1986. Testing of net quantity and its declaration has been made more scientific in the interest of industries.

Relaxation regarding change of MRP of Packaged Commodity due to implementation of GST – On account of implementation of GST w.e.f. 1st July, 2017, there may be instances where the retail sale price of a pre-packaged commodity is required to be changed. In this context, we have allowed the manufacturers or packers or importers of pre-packaged commodities to declare the changed retail sale price (MRP) on the unsold stock manufactured/packed/imported prior to 1st July, 2017 after inclusion of the increased amount of tax due to GST, if any, in addition to the existing retail sale price (MRP), for three months w.e.f. 1st July, 2017 to 30th September, 2017. Declaration of the changed retail sale price (MRP) shall be made by way of stamping or putting sticker or online printing, as the case may be.

It is also clarified that ‘for reducing the Maximum Retail Price (MRP), a sticker with the revised lower MRP (inclusive of all taxes) may be affixed and the same shall not cover the MRP declaration made by the manufacturer or the packer, as the case may be, on the label of the package’.

Use of unexhausted packaging material/wrapper has also been allowed upto 30th September, 2017 after making the necessary corrections.



Israeli Scientists Crack Wild Wheat Genome, Discovering Mutations Key to Early Human Farming

"Over the course of the outlook period alone, milk production in India will grow 49 per cent; in 2026, India will be the world's largest milk producer, with an output one-third above that of the second largest producer, the European Union," said the report by the UN and Organisation for Economic Cooperation and Development. (Representational Image)

India, projected to be the most populous country over the next decade, will be the world's largest milk producer by 2026 and will account for the biggest increase in wheat production globally, according to a report by the UN and OECD. The OECD-FAO Agricultural Outlook 2017-2026 said

the world's population will increase from 7.3 to 8.2 billion over the course of the next decade with India and Sub-Saharan Africa accounting for 56 per cent of total population growth.

India's population will grow from 1.3 billion to 1.5 billion, an increase of almost 150 million. India will overtake China and is projected to be the most populous country in the world by 2026. The report said that given their strong population growth, India and Sub-Saharan Africa will also drive a large share of global demand.

It further said that over the first quarter of the 21st century, milk production in India will be nearly

tripled.

"Over the course of the outlook period alone, milk production in India will grow 49 per cent; in 2026, India will be the world's largest milk producer, with an output one-third above that of the second largest producer, the European Union," said the report by the UN and Organisation for Economic Cooperation and Development. Global production of wheat is projected to increase by 11 per cent over the outlook period of 2017-2026, while the wheat area increases by only 1.8 per cent.

The increase in wheat production is expected to occur through higher yields, most notably in Asia and Pacific, which will account for 46 per cent of additional wheat production.

Within the region and globally, India (15 Mt) will account for the biggest increase in production and Pakistan (6 Mt) and China (5.5 Mt) are also expected to have significant gains. The European Union accounts for 13 per cent of the production increase. Rice production is expected to grow by 66 Mt and will be almost exclusively driven by yield growth, which accounts for 93 per cent of additional production.

The global area dedicated to rice is expected to increase by only a per cent from the base period, while global yields will increase by 12 per cent. Major production gains are projected for India, Indonesia, Myanmar, Thailand and Vietnam with yields in these countries are expected to increase by over 15 per cent.

The report said that global food commodity prices are projected to remain low over the next decade compared to previous peaks, as demand growth in a number of emerging economies is expected to slow down and biofuel policies have a diminished impact on markets.



India set to become the most populous country, largest producer of milk and wheat by 2026: UN Report

After years of frustrating science with its genetic complexity, wild wheat has finally been sequenced for the first time. This achievement could help engineer a better strain of wheat in the future, claims the international team of scientists behind the breakthrough, reported in the July 7 issue of *Science*. It was no great surprise to discover that the wheat genome is about three times the size of the human genome. The same is true of the tomato and many other plants. The DNA of wild wheat contains 12 billion nucleotides (the acid molecules comprising DNA), domestic wheat has 17 billion and we humans have 3.5 a mere billion nucleotides, which is somewhat embarrassing.

"Humans are believed to have about 20,000 genes, while wheat seems to have about 65,000 genes, probably a little more," Tel Aviv University's Raz Avni, a member of the team, tells *Haaretz*. He goes on to qualify that the sequencing – while by far the most complete ever done for wheat – is not entirely finished. Making the sequencing all the more challenging is the fact that plants tend to have things like doubled chromosomes or even

doubled whole genomes, which animals do not have, says Avni, of TAU's Department of Molecular Biology & Ecology of Plants.



Why,
actually, would
wiltless plants be

genetically more complex than us animals and our big brains? Pressed on the point, Avni hazards a theory: Animals can flee. Plants can't. "The most basic difference between plants and animals is that they cannot move. They are stuck in one place and have to contend with all environmental conditions. If conditions turn ugly, animals can leave. Plants need more tools," he speculates.

The whole point of sequencing wild wheat is the assumption that some genetic variation – and desirable characteristics – were lost in time. The hope is that by identifying "lost" genes, we can engineer them back into domestic wheat species.

In fact, we know of at least one desirable quality that was lost: protein content. In 2006, Dr. Assaf Distelfeld of the Institute for Cereal Crops Improvement, in TAU's department of molecular biology, proved that wild wheat has higher protein content than domestic. Moreover, when he implanted the appropriate genes in domestic wheat, protein content was boosted by 10 to 15 percent. So the idea of improving future wheat



is more than just theoretical.

One of the discoveries made by the sequencing team is that two key mutations rendered wild wheat more convenient for farming – although where and when real agriculture began, as opposed to sporadic cultivation, is fiercely debated (anywhere between 20,000 to 10,000 years ago; clearly, a protracted process was involved).

In wild wheat, the ripened grains merrily scatter with the wind, and as far as the plant is concerned, the farther the better. The two mutations keep the wheat seeds attached to the sheaf, which meant that prehistoric man with his stone sickles could reap more grains per stalk. (Avni says that the seeds do not stay stuck on the stalk unless both of the mutations in question exist.)

To verify that these were indeed the significant genes, TAU doctoral student Moran Nave compared 113 wild wheat varieties in the Middle East, including those from Israel, Turkey, Iran, Iraq and Syria, with 94 strains of cultivated wheat from around the world. The results were unequivocal: Those two mutations were found in every variety of cultivated wheat but in none of the varieties of wild wheat. “Our guess is that early farmers found the varieties with the mutations occurring naturally and were smart enough to collect them,” says Avni.

If this is the first-ever full DNA sequencing of wheat (more or less), how exactly did the team know about these two mutations? Because previous stabs at

sequencing domesticated wheat used in bread and pasta had produced fragments of gene sequences over the years. Comparing the wild sequence with information relating to those fragments (some unpublished), Avni explains, he and the other scientists were able to track down the two key mutations that enabled the fruitful cultivation of wheat.

The new study was led by Distelfeld in collaboration with several dozen scientists from institutions around the world and the Israel-based company NRGene, which developed the bioinformatics technology used in accelerating the research.

Ultimately, the team is hopeful that they can do something to improve global food security. Team



SIGO
Save Indian Grain - Org

member Dr. Curtis Pozniak of the University of Saskatchewan points out that wheat now accounts for almost 20 percent of the calories people consume worldwide, so protecting and improving the stock is crucial. For his part, Dr. Zvi Peleg of the Hebrew University of Jerusalem notes that wild emmer is peculiarly resistant to water stress.



Shri Avinash K Srivastava, IAS (UP 82) appointed as Secretary, Ministry of Food Processing Industries as Secretary, Department of Consumer Affairs

Shri Avinash K Srivastava, IAS (UP 82), Secretary, Ministry of Food Processing Industries as Secretary, Department of Consumer Affairs in the vacancy caused due to appointment of the present incumbent Shri Jagdish Prasad Meena, IAS (AM 83) as Secretary, Ministry of Food Processing Industries.

Shri Jagdish Prasad Meena, IAS (AM 83), Secretary, Department of Consumer Affairs as Secretary, Ministry of Food Processing Industries in the vacancy caused due to appointment of present incumbent Shri Avinash K Srivastava, IAS (UP 82) as Secretary, Department of Consumer Affairs.





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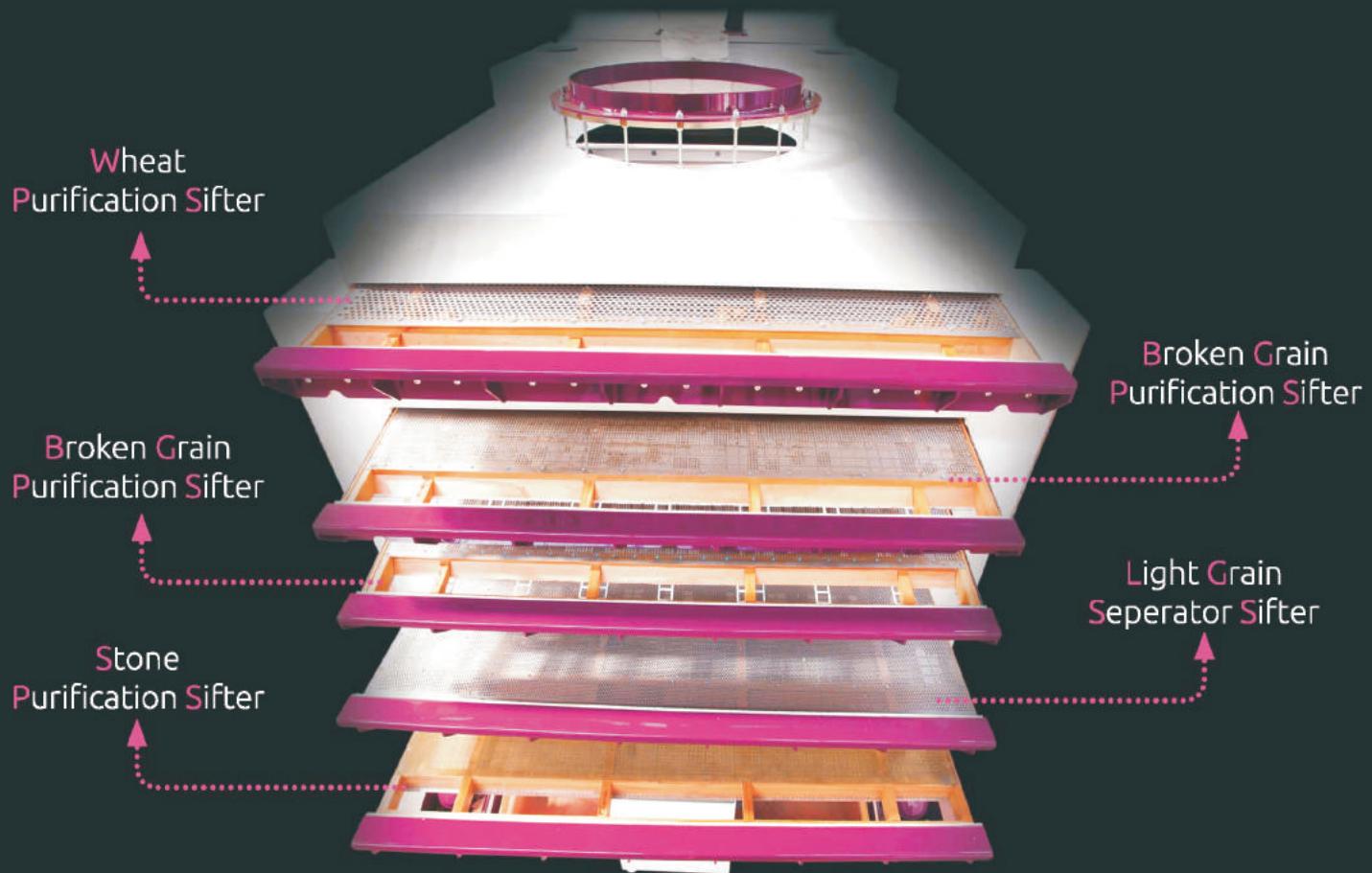
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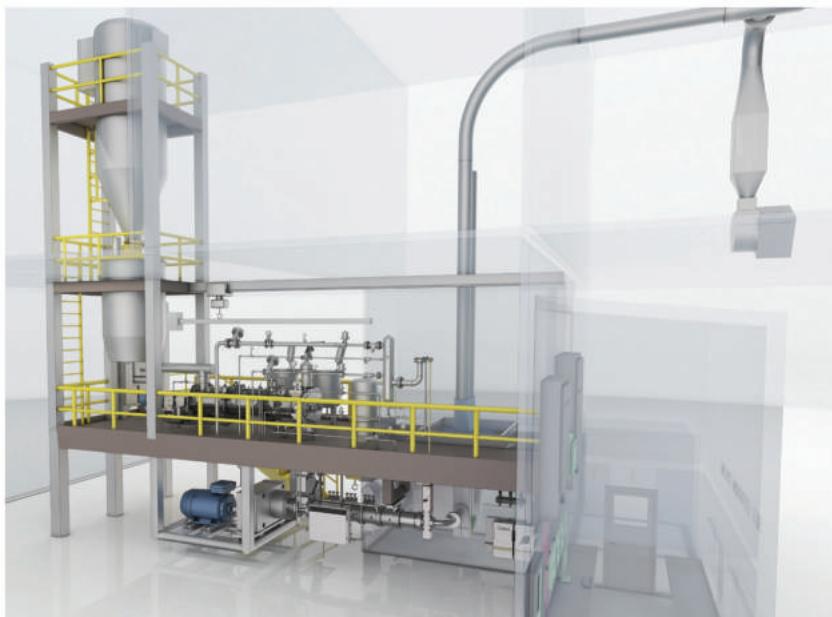
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