

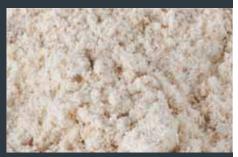
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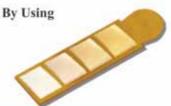


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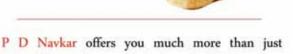
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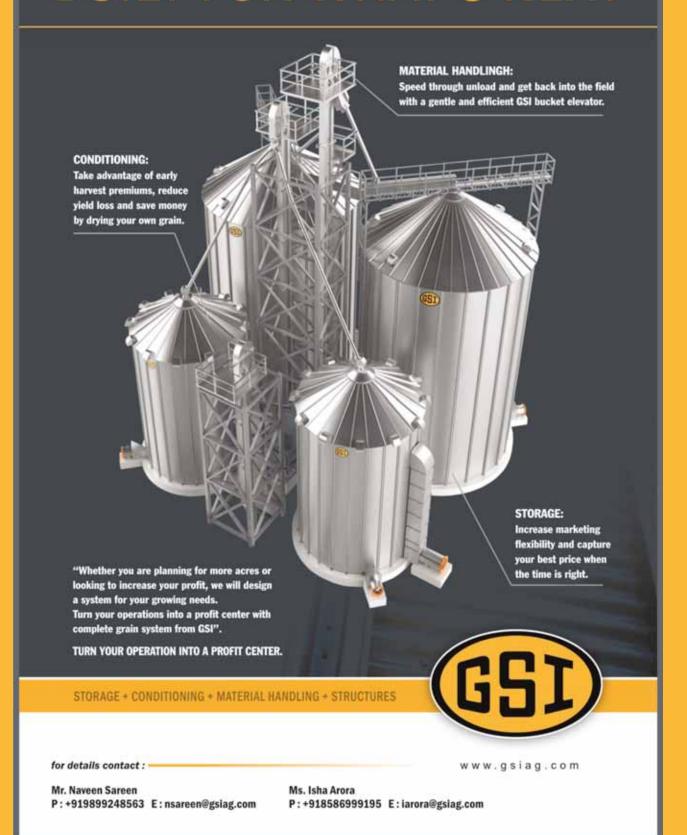


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Note from Publisher

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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Perendale Publishers Ltd.
7 St George's Terrace, St James' Square
Cheltenham, Glos Gl50 3PT, United Kingdom
Tel.:+44 1242 267700
Email: tutit@perendale.co.uk

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Features

Articles

08

80

12

14

25

28

29

30

31

32

35-36

23

П

13

26

F/IC

B/IC

05

13

24

29

20

03

33

09

19

10

04

07

B/C

- Assocom calender of events
- Total Foodgrains production is estimated at record 275.68 million tonnes. Wheat is also estimated at record 98.38 million tonnes.
- Govt revises foodgrain output to record 275.68 million tonnes
- How Punjab's Green Revolution in the 1960s changed India forever
- Companies urge Arun Jaitley for zero GST on fortified staples
- An odd trend in wheat country: not much wheat
- NITI Aayog calls renewed focus on Nutrition, launches the National Nutrition Strategy
- Fortification of 3 food items made mandatory in anganwadi centres to curb malnutrition
- Short Course on Freezing Technology
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ASSOCOM EVENT CALENDER					
Professional Baking Technology	Sept. 14-16, 2017	Greater Noida	http://aibtm.in		
Short Course on Freezing Technology	Nov. 17-18, 2017	Greater Noida	http://aibtm.in		
Short Course on Extend Shelflife	Nov 21-23, 2017	Greater Noida	http://assocom-india.com		
Retail Baking Workshop	Jan. 29-23, 2018	Greater Noida	http://assocom-india.com		

INTERNATIONAL EVENT CALENDER				
8th International Symposium Ready to Eat Foods	December 2017	Bhubneshwar	http://rte.assocom-india.com	
International Bakery Seminar	September 2017	New Delhi	http://ibs.assocom-india.com	
Global Milling Conference 2017	November 2017	New Delhi	http://gmc.assocom-india.com	

Total Foodgrains production is estimated at record 275.68 million tonnes. Wheat is also estimated at record 98.38 million tonnes.



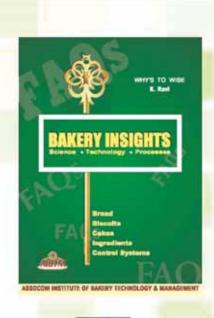
The 4th Advance Estimates of production of major crops for 2016-17 have been released by the Department of Agriculture, Cooperation and Farmers Welfare on 16th August, 2017. The assessment of production of different crops is based on the feedback received from States and validated with information available from other sources. The estimated production of various crops as per the 4th Advance Estimates for 2016-17 vis-à-vis the comparative estimates for the years 2003-04 onwards.

As per 4th Advance Estimates, the estimated production of major crops during 2016-17 is as under:

- 1. Foodgrains 75.68 million tonnes (record)
 - Rice 110.15 million tonnes (record)
 - Wheat 98.38 million tonnes (record)
 - Coarse Cereals 44.19 million tonnes (record)
 - Maize 26.26 million tonnes (record)
 - Pulses 22.95 million tonnes (record)
 - Gram 9.33 million tonnes
 - Tur 4.78 million tonnes (record)
 - Urad 2.80 million tonnes (record)

- 2. Oilseeds 32.10 million tonnes
 - Soyabean 13.79 million tonnes
 - Groundnut 7.56 million tonnes
 - Rapeseed & Mustard 7.98 million tonnes
 - Castorseed 1.42 million tonnes
- 3. Cotton 33.09 million bales (of 170 kg each)
- 4. Sugarcane 306.72 million tonnes

As a result of very good rainfall during monsoon 2016 and various policy initiatives taken by the Government, the country has witnessed record foodgrain production in the current year. As per Fourth Advance Estimates for 2016-17, total Foodgrain production in the country is estimated at 275.68 million tonnes which is higher by 10.64 million tonnes (4.01%) than the previous record production of Foodgrain of 265.04 million tonnes achieved during 2013-14. The current year's production is also higher by 18.67 million tonnes (7.27%) than the previous five years' (2011-12 to 2015-16) average production of Foodgrains. The current year's production is significantly higher by 24.12 million tonnes (9.59%) than the last year's foodgrain production.



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Total production of Rice is estimated at record 110.15 million tonnes which is also a new record. This year's Rice production is higher by 3.50 million tonnes (3.28%) than previous record production of 106.65 million tonnes achieved during 2013-14. It is also higher by 4.74 million tonnes (4.49%) than the five years' average Rice production of 105.42 million tonnes. Production of rice has increased significantly by 5.74 million tonnes (5.50%) than the production of 104.41 million tonnes during 2015-16.

Production of Wheat, estimated at 98.38 million tonnes is also a record. This year's wheat production is higher by 2.64% than the previous record production of 95.85 million tonnes achieved during 2013-14. Production of Wheat during 2016-17 is also higher by 5.77 million tonnes (6.23%) than the average wheat production. The current year's production is higher by 6.10 million tonnes (6.61%) as compared to Wheat production of 92.29 million tonnes achieved during 2015-16.

Production of Coarse Cereals estimated at a new record level of 44.19 million tonnes is higher than the average production by 2.85 million tonnes (6.88%). It is higher than the previous record production of 43.40 million tonnes achieved during 2010-11 by 0.79 million tonnes (1.82%). Current year's production is also higher by 5.67 million tonnes (14.72%) as compared to their production of 38.52 million tonnes achieved during 2015-16. As a result of significant increase in the area coverage and productivity of all major Pulses, total

production of pulses during 2016-17 is estimated at 22.95 million tonnes which is higher by 3.70 million tonnes (19.22%) than the previous record production of 19.25 million tonnes achieved during 2013-14. Production of Pulses during 2016-17 is also higher by 5.32 million tonnes (30.16%) than their Five years' average production. Current year's production is higher by 6.61 million tonnes (40.41%) than the previous year's production of 16.35 million tonnes.

With an increase of 6.85 million tonnes (27.11%) over the previous year, total Oilseeds production in the country is estimated at 32.10 million tonnes. The production of Oilseeds during 2016-17 is also higher by 2.84 million tonnes (9.72%) than the five year's average Oilseeds production.

Production of Sugarcane is estimated at 306.72 million tonnes which is lower by 41.73 million tonnes (-11.98%) than the last year's production of 348.45 million tonnes.

Despite lower area coverage during 2016-17, higher productivity of Cotton has resulted into higher production of 33.09 million bales (of 170 kg each), i.e. an increase of 10.29%, as compared to 30.01 million bales during 2015-16.

Production of Jute & Mesta estimated at 10.60 million bales (of 180 kg each) is marginally higher (0.73%) than their production of 10.52 million bales during the last year.

Govt revises foodgrain output to record 275.68 million tonnes

India's foodgrain production for the 2016-17 crop year is estimated at record 275.68 million tonnes. The government on Wednesday revised its previous figures upward by 2.3 million tonnes and



came at the new figure which is over 4 per cent higher than the previous record production achieved in the country during 2013-14. The production in 2016-17 is significantly higher by





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24.12 million tonnes (9.59 per cent) than the output of 2015-16 which was a drought year. The revised figures, released on Wednesday, are part of the agriculture ministry's fourth advance estimate for the year 2016-17. In its third estimate, the ministry had put the estimated production at 273.38 million tonnes (MT).

The ministry releases four advance estimates followed by final estimates of production of major agricultural crops of the country every crop year (July-June). Fourth advance estimates are considered as good as final estimates. In order to provide sufficient time to states to take into account even the delayed information while finalizing area and yield estimates of various crops, the final estimates are released about six months after the fourth advance estimates. No revision in the state-level data is accepted after release of final estimates by the agriculture ministry.

India had recorded its previous best in the year 2013-14 when the country produced 265.04 MT of foodgrain, backed by good and well-distributed Monsoon rainfall. The ministry attributed the all-time record of foodgrain production in 2016-17 to good rainfall in 2016 and various policy initiatives taken by it. Record output has been achieved in all major crops of foodgrain basket like rice (110.15 MT), wheat (98.38 MT) and pulses (22.95 MT).

The current crop year (2017-18) may, however, not be as good despite normal Monsoon in many parts of the country. Though the overall area under Kharif (summer season) crops this year was higher till last Friday than the corresponding period of last year, the situation has been bad in southern states parts certain Maharashtra and Madhya Pradesh. Kerala, Karnataka, Marathwada and Vidarbha regions of Maharashtra, eastern Madhya Pradesh, western Uttar Pradesh Haryana received deficient rainfall during June 1-August 15 period, leaving these areas vulnerable. Less rainfall



in these regions means poor storage of water and lower acreage at the end of the Kharif season and also during Rabi (winter crop) sowing operation, beginning October. If low rainfall phase continues in these areas, production of oilseeds and pulses may suffer during 2017-18.

The year 2016-17 has been quite good for both oilseeds and pulses due to significant increase in the sown area and productivity. Total production of pulses during 2016-17 is estimated at 22.95 MT which is higher by 3.70 MT (19.22 per cent) than the previous record production of 19.25 MT achieved during 2013-14.

"Production of pulses during 2016-17 is also higher by 5.32 million tonnes (30.16 per cent) than their five years' average production. Current year's production is higher by 6.61 million tonnes (40.41 per cent) than the previous year's production of 16.35 million tonnes", said the ministry while releasing its fourth advance estimates. With an increase of 6.85 million tonnes (27.11 per cent) over the previous year, total oilseeds production in the country is estimated at 32.10 million tonnes. The production of oilseeds during 2016-17 is also higher by 2.84 million tonnes (9.72 per cent) than the five year's average oilseeds production.

How Punjab's Green Revolution in the 1960s changed India forever

It's well known that the Green Revolution in Punjab in the mid- 1960s singularly contributed to make India self-sufficient in food, by ringing in a quantum jump in foodgrain - wheat and rice - production and productivity.

But how did it all happen?

Unpublished proceedings from a panel discussion - 'Green Revolution, National Food Security and Natural Resources' - at the Ludhiana's Punjab Agricultural University (PAU) reveal that besides a significant amount of foresight and advance preparation, there were a fortuitous set of circumstances under which things fell into place. Authored by PAU's incumbent Director of Research, Prof Navtej Singh Bains, a widely acknowledged wheat breeder, the document quotes GS Kalkat, who was in the 'thick of things' as the deputy director of Punjab's agriculture department during the early years of the Green Revolution.

Indian Sikh Farmers plant paddy cuttings in a field on the outskirts of Amritsar in the northwestern



state of Punjab on June 19, 2009. During Partition in August 1947, in Indian or East Punjab a mere four lakh hectares of the total 47 lakh acres of cultivable farmland was irrigated. The state had just 1,973 tubewells of which only 325 had electricity connections (the rest were diesel motor-driven), and there were just 1,392 tractors available to till the land.

Total wheat and rice production was a measly 11.3 lakh tonnes. Key to the success of the Green Revolution, the panelists was the say, implementation of land-consolidation under the watch of the then chief minister Pratap Singh Kairon and Giani Kartar Singh, a minister in Kairon's cabinet. A farmer in jubilant mood on the occasion of Baisakhi festival, on April 13, 2017 in Patiala. Also, although the Bhakra-Nangal project was completed in 1963, Sutlej water from Bhakra was available for use in southern Punjab districts as early as in 1957. And around the time Norman Borlaug led the way in bringing the new dwarf, input responsive Mexican wheats to India in the mid-1960s, Punjab was perhaps the only state in the country that was in a position to take advantage.

Consider this: PAU, which eventually proved critical in adapting the new wheat varieties to local conditions, had been established in 1962; Markfed, the state's marketing body, the Punjab Mandi Board, the Land Development & Reclamation Corporation and Punjab Agro Industries Corporation were also set up by 1965-66. In addition, the (central) Agricultural Prices Commission was established in 1965, and FCI (Food Corporation of India) opened in 1964 and began procurement of wheat in the summer of 1965. Indian farmer Lakhwinder Singh carries a bundle of fodder for his cattle in a field beside the India-Pakistan border. In 1966, India imported 18,000 tonnes of dwarf wheat seed by ship from Mexico and Punjab was the only state that seized the initiative in transporting its share from the port by road on trucks rather than by train, to ensure timely arrival. And before the seeds landed in the state, the department of prisons was asked to get prisoners to stitch adequate numbers of cloth bags to distribute seeds to farmers in 10-kg lots.

An Indian farmer sprays insecticide onto crops in a paddy field on the outskirts of Amritsar. Also anticipating the increased requirement of fertilisers (1 kg to 35 kg per hectare) for the new wheat variety, the Punjab government picked up most of the fertiliser that was imported via Kandla Port in 1966. Other states were nowhere near prepared to make the transition to the new varieties and so had little use for the fertiliser. That same year, Kalkat says, Punjab farmers were provided credit, tubewell connections and diesel pump sets at their doorsteps. Indian labourers pick golden marguerite, or yellow chamomile, flowers in a field on the outskirts of Amritsar. As the then chairman of the Mandi Board, he sanctioned '4 crore to the state electricity board so it waived the Rs 5,000 fee to pull power lines to a tubewell on a farm. With little local experience of digging tubewells, the Kairon government arranged for training 250 diggers who then headed 250 teams to dig new tubewells.

The state also purchased 90,000 diesel pump sets from leading manufacturers. Ahead of the sowing of the winter wheat crop in 1966, agricultural scientists at PAU worked in tandem with agriculture department staff and farmers to develop 'the new package of practices' to manage the crop. All this, by 1968, made for a record harvest of wheat. This, Kalkat recalled at the panel discussion, also caused an acute shortage of storage space for the bumper crop, so school students across Punjab were given an early summer vacation so that their classrooms could be used as wheat warehouses. The early successes with wheat were in time replicated with dwarf paddy varieties as well as other crops including maize.

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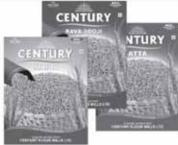
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Companies urge Arun Jaitley for zero GST on fortified staples



Companies selling fortified staples like wheat flour (atta) have urged finance minister Arun Jaitley to reduce the goods and services tax (GST) from 5% to zero percent on all fortified staples bearing a registered trademark. The companies have sent their representation through industry associations such as the Confederation of Indian Industry (CII). Before the GST, the applicable tax on branded atta, including the fortified ones, was around two percent. "On one hand, the government has been pushing for fortification to fight malnutrition in the country. On the other hand, tax on fortified staples has increased. In any case, fortification has a cost which the companies

are absorbing. A lower tax will encourage companies to fortify staples, a move which has just started," said a top executive of one of the largest companies, declining to be named.

Fortification, which is a process of adding essential micronutrients like vitamins and iron to food grains or commodities, came into focus after the country's food regulator Food Safety and Standards Authority of India (FSSAI), in January, set standards for fortified rice, wheat flour, milk, edible oil and salt asking companies to fortify food staples. Later, in February, FSSAI and the ministry of women and child development jointly drafted a









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WEEKLY INTERNATIONAL WHEAT PRICES

Conversion #	US Hard \ #2 Ordinary Gulf	#2 Ordinary Gulf	Canadian #1 CWRS, 13.5 St. Lawrence	Argentinian Trigo Pan Up River F.O.B.	Australian Standard White	US Soft Win USDA US\$/Bush 0.027216	ter Red #2 Gulf
	IGC	IGC	IGC	IGC	IGC	0.027210	
	US\$/Ton	US\$/Ton	US\$/Ton	US\$/Ton	US\$/Ton		US\$/Ton
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
Mar., 2017 AVG		198.25	215.75	191.50		4.7963	176.23
Apr., 2017 AVG		190.75	216.75	189.25		4.7138	173.20
02-May-2017 09-May-2017	1/1942	206.00 198.00	217.00 219.00	189.00 188.00		4.9050 4.7050	180.22 172.88
16-May-2017 23-May-2017		196.00 200.00 201.00	223.00 228.00 232.00	190.00 188.00 188.00		4.6675 4.7300 4.7400	171.50 173.79 174.16
30-May-2017 May, 2017 AVG		200.20	223.80	188.60		4.7400	174.16
06-Jun-2017	20 31	209.00	242.00	188.00		4.7495	174.51
13-Jun-2017	1	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	341	229.00	274.00	192.00		4.9675	182.52
Jun., 2017 AVG		226.25	258.75	190.50		4.3625	182.34
04-Jul-2017		256.00	321.00	194.00		5.9650	219.17
11-Jul-2017 18-Jul-2017		254.00 230.00	316.00 313.00	194.00 192.00		5.8950 5.4025	216.60 198.50
25-Jul-2017		220.00	292.00	191.00		5.1100	187.76
Jul., 2017 AVG		240.00	310.50	192.50		5.5931	205.51
01-Aug-2017 08-Aug-2017 15-Aug-2017 22-Aug-2017 29-Aug-2017	5	210.00 209.00 202.00	293.00 297.00 269.00	191.00 190.00 190.00	3	5.0375 4.9250 4.6450	185.09 180.96 170.67
Aug., 2017 AVG		207.00	286.33	190.33		4.8692	178.91
Please note that prices are sub	oject to revisions	1000			-	Source :	ESCG, FAO

plan to make supply of fortified food mandatory for government-supported schemes like Mid-day meal at schools by December 2019, Integrated Child Development Services (ICDS) by December 2018 and Public Distribution System (PDS) by January 2020 to fight malnutrition in India where about 70% pre-school children suffer from malnutrition. "A lower tax on fortified staples would encourage companies in general to go for fortification which is very limited now. The decision to impose five percent GST on fortified staples will hamper the government plan to take fortification at mass level to fight malnutrition," said an executive of a home-grown packaged food company. This person did not want to be named either.

According to the representation of the companies, fortification is a cost-effective way to

improve public health. To encourage fortification, the government needs to revisit the tax slab proposed under the GST regime and ensure revenue neutrality, it added. However, cost of fortification, or adding micronutrients to food staples is not very high. According to FSSAI estimates, fortification of wheat flour or atta will incur an additional cost of 20-25 paisa per kg, while for edible oil is as low as 10 paisa a litre and fortification of salt would cost Rs2-3 per kg.

ITC Ltd, which sells wheat flour (atta) under Aashirvaad, had, earlier this month, launched the fortified version of the staple in Delhi market and plans to take the product national. Some of the other branded wheat flour makers including members of Gujarat Roller Flour Millers' Association that has 88 millers have also announced plans for fortification.

An odd trend in wheat country: not much wheat



About 20 percent of U.S. consumers now say they eat at least one meatless meal daily and get their protein instead from plant-based sources, said Kelly Weikel, director of consumer insights at Technomic.

An odd thing has happened in wheat country, a lot of farmers aren't planting wheat. Thanks to a global grain glut that has caused prices and profits to plunge, this year farmers planted the fewest acres of wheat since the U.S. Department of Agriculture began keeping records nearly a century ago. Instead of planting the crop that gave the wheat belt its identity, many farmers are opting this year for crops that might be less iconic but are suddenly in demand, such as chickpeas and lentils, used in hummus and healthy snacks.

"People have gone crazy with chickpeas. It's unbelievable how many acres there are," said Kirk Hansen, who farms 350 acres (142 hectares) south of Spokane in eastern Washington, where wheat's reign as the king crop has been challenged.

American farmers still plant wheat over a vast landscape that stretches from the southern Plains of Oklahoma and Texas north through Kansas, Nebraska and the Dakotas as well as dry regions of Washington and Oregon. However, this year's crop of 45.7 million acres (18.49 million hectares) is the smallest since 1919. North Dakota harvested wheat acres are down 15 percent, Montana 11 percent and Nebraska 23 percent, to the state's lowest winter wheat acres on record. Fewer farmers planted wheat after a 2016 crop that was the least profitable in at least 30 years, said grain market analyst Todd Hultman, of Omaha, Nebraska-based agriculture market data provider DTN.

Many farmers took notice of a surging demand for crops driven by consumer purchases of healthy

high-protein food. "The world wants more protein and wheat is not the high-protein choice and so that's where your use of those other things come into play and are doing better," Hultman said. "Up north around North Dakota you will see more alternative things like sunflowers, lentils and chickpeas." How long the new trend will continue is unknown. While some farmers will likely switch back to wheat when profitability returns, others may keep planting the alternatives because demand is expected to remain strong, keeping prices at attractive levels.

According to the U.S. Department of Agriculture, acres planted in chickpeas, also known as garbanzo beans, are at 603,000 (244,030 hectares) this year, up nearly 86 percent from last year. North Dakota more than tripled chickpea acres planted to 44,100 (17,847 hectares) and Montana increased acres 150 percent to 247,000 (99,960 million hectares). Nebraska increased chickpea acres 79 percent to 5,200 acres (2,104 hectares).

The USDA says lentils reached a U.S. record high 1.02 million acres (0.41 million hectares) planted this year.

A farmer in southwest North Dakota, for example, could expect to earn \$105 an acre on small chickpeas and around \$89 an acre planting lentils this year, according to data compiled by North Dakota State University. The same farmer would lose \$21 an acre on winter wheat and \$4 an acre on spring wheat.

Wheat profitability has fallen precipitously. In Illinois, wheat fell from more than \$7.13 a bushel in 2012 to \$4.30 this year, while for the same period land costs rose 10 percent. Lentils are increasingly used in cereals, energy bars, chips and pasta as a way to boost protein and fiber

content. General Mills now offers Cheerios Protein, which includes lentils, and Barilla Protein Plus pasta contains flour from lentils and chickpeas as an ingredient.

About 20 percent of U.S. consumers now say they eat at least one meatless meal daily and get their protein instead from plant-based sources, said Kelly Weikel, director of consumer insights at Technomic, a Chicago-based market research firm that tracks food trends. "We've been able to maintain a strong demand for these crops, which is why farmers in that northern Plains and Washington and Idaho area continuing to grow them and increase their acreage," said Tim McGreevy, an eastern Washington farmer. Highprotein snacks that were once found primarily in

health food stores are now available in typical grocery stores. Hummus is a good example. Made from chickpeas, the dip and sandwich spread was considered an exotic Middle Eastern food just a few years ago but is now found in more than a quarter of U.S. households. Hummus sales have grown to \$700 million to \$800 million in recent years from \$10 million in the late 1990s.

USDA reports show other crops have been pushed to record planting this year by changing consumer tastes including canola and hops. Canola, used for frying and baking and as an ingredient in salad dressings and margarine, was planted on 2.16 million acres (0.87 million hectares) this year, 22 percent higher than the previous record set in 2015, the USDA said.

NITI Aayog calls renewed focus on Nutrition, launches the National Nutrition Strategy



Leader of the Green Revolution Dr. M.S Swaminathan and Padma Shri Dr. H Sudarshan, today, launched the National Nutrition Strategy, along with Vice Chairman Dr. Rajiv Kumar and Member Dr. Vinod Paul.

With a benefit to cost ratio of 16:1 for 40 low and middle-income countries, there is a well recognized rationale, globally, for investing in Nutrition. The recently published NFHS-4 results reflect some progress, with a decline in the overall levels of under nutrition in both women and children. However, the pace of decline is far below what numerous countries with similar growth trajectories to India have achieved. Moreover, India pays an income penalty of 9% to 10% due to a workforce that was stunted during their childhood.

To address this and to bring nutrition to the centre-stage ofthe National Development Agenda, NITI Aayog has drafted the National Nutrition Strategy.

Formulated through an extensive consultative process, the Strategy lays down a roadmap for effective action, among both implementers and practitioners, in achieving our nutrition objectives.

The nutrition strategy envisages a framework wherein the four proximate determinants of nutrition – uptake of health services, food, drinking water & sanitation and income & livelihoods – work togetherto accelerate decline of under nutrition in India. Currently, there is also a lack of real time measurement of these determinants, which reduces our capacity for targeted action among the most vulnerable mothers and children.

Supply side challenges often overshadow the need to address behavioural change efforts to generate demand for nutrition services. This strategy, therefore, gives prominence to demand and community mobilisation as a key determinant to address India's nutritional needs.

The Nutrition Strategy framework envisages a Kuposhan Mukt Bharat - linked to Swachh Bharat and Swasth Bharat. The aim isensure that States create customized State/ District Action Plans to address local needs and challenges. This is especially relevant in view of enhanced resources available with the States, to prioritise focussed

interventions with agreater role for panchayats and urban local bodies.

The strategy enables states to make strategic choices, through decentralized planning and local innovation, with accountability for nutrition outcomes.

Fortification of 3 food items made mandatory in anganwadi centres to curb malnutrition

The Union government has made fortification of salt, wheat flour and oil mandatory in foods served to children in all anganwadi centres (mother and child care centre) under the Integrated Child Development Scheme (ICDS) to curb high prevalence of malnutrition among children under six years. Launched in 1975, ICDS monitors health and nutrition of children in the 0-6 age group.

The women and child development (WCD) ministry has written to states to ensure "mandatory fortification" of the three food items in the administration of supplementary nutrition programme of the ICDS scheme with "immediate effect." At present, 12 states provide one or two staple food items fortified with essential micronutrients. But it was not made mandatory across the country. While it has been decided to fortify salt with iodine and iron, wheat flour will have to be fortified with iron, folic acid and Vitamin B12 and edible oil with Vitamin A and D.

In a letter to chief secretaries of all state on July 10, WCD secretary Rakesh Srivastava said, "States/UTs are advised to draw up a detailed action plan for implementation of the decision of mandatory fortification of above food articles and ensure to send detailed action taken reports on the same to the ministry from time to time."

Malnutrition, alcoholism behind widespread TB in South India: Study



Senior WCD ministry officials said that food fortification will go a long way in addressing micronutrient deficiencies in young children. According to a national survey data, about 70 % preschool children suffer from iron deficiency and 57% have reported subclinical Vitamin A deficiency. Iodine deficiency is prevalent in 85 % of districts across India.

Government officials said that after ICDS, fortification of the three items will be made mandatory in food being provided to children under the midday meal scheme, and public distribution system. The human resource and development (HRD) ministry has already set up a committee to finalise the roll out of fortified salt, oil and wheat flour in mid day meals served to primary school children.

Currently, 84 countries provide fortified staple food items. A group of secretaries constituted last year by Prime Minister Narendra Modi had also recommended mandatory fortification of edible oils, wheat flour and salt with iron, Vitamin B12 and folic acid to target nutritional deficiencies in children.

The Food Safety Standards Authority of India under the ministry of consumer affairs had last year finalised the standards for fortification of food items



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AGENDA

Monday, February 12, 2018

		12:00 - 13:00	Lunch break	
8:00 – 8:30	Orientation and Introductions	13:00 – 14:30	Freezing dynamics: The	
8:30 - 9:30	Market Overview: What is happening in the areas of frozen unbaked, frozen pre-		science of what is happening in freezing and thawing process.	
	proofed, and thaw-and-sell. How freezing technology is	14:30	TEA	
0:20 0:45	applied in the worldwide baking industry	14:45	Process control: How to properly freeze and thaw, including a review of equipment	
9:30 -9:45	TEA		options for commercial freezing	
9:45 – 12:00	Formulation changes when using freezing technology • Fresh dough to frozen dough	16:30	Storage and distribution issues in Frozen production	
	Fresh finished bake to frozen finished bakeApplications to freeze baked,	17:15	Valedictory	

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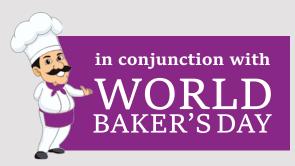
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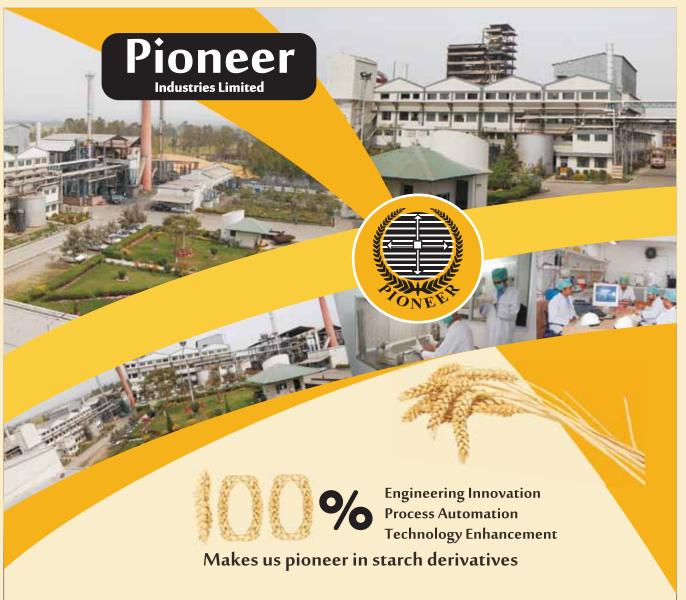
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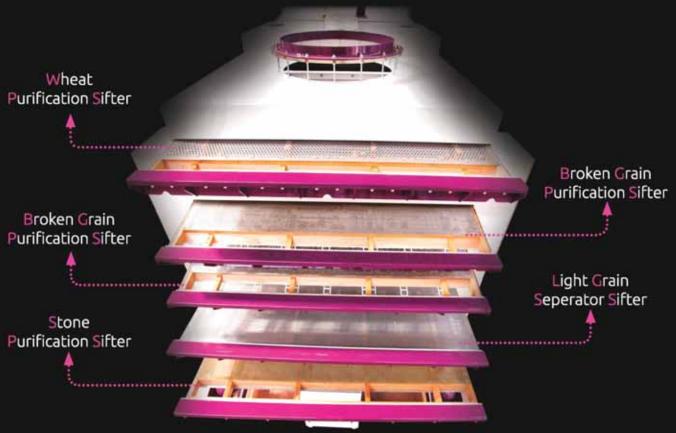
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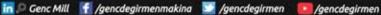












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