

7TH EDITION

FEB' 16

Abhyuday

Reliving the legacy

**THE EXPLAINER —
100% FDI IN
FOOD RETAIL**

Words from the Editor's desk...

This Issue

- 2 *About abhyuday*
- 3 *Industry Buzz*
- 5 *Cover Story*
- 8 *WTF!*
- 9 *Kampus Khabar*
- 10 *Career Corner*
- 12 *Alumn Column*
- 14 *Birthdays*
- 15 *Games*
- 16 *Editorial Team*



Dear Readers

On behalf of Team Abhyuday, I feel extremely delighted to present to you the 7th Edition of Abhyuday- our e-newsletter.

Union Finance Minister Mr. Arun Jaitley had, in his budget-2016 speech, revoked the rhetoric of 100% FDI in food retail, which his party had vehemently opposed while in opposition, albeit in a different avatar then. The new policy hasn't received the warm welcome it was expected to. While the international retailers like Walmart and Tesco count their coffers for a couple of billion dollars to invest in India, desi-retailers are employing a wait-and-watch policy as there is no clarity, whatsoever, on this front from the government. Keeping this in view, the cover story of this edition will try to explain FDI in Food Retail through some FAQs.

However bemusing it might sound, WTF (What the Food??) will try to scare you this time, by giving you some startling facts regarding the Delicious yet Dangerous oriental dish called "Fugu."

Career-Corner, from this edition onwards, will feature information regarding the best-in-class World Universities offering under- & post-graduate degrees in food technology and allied sciences, including the time of admissions, various fellowships and scholarships and qualifying test scores required to pursue the same.

Alumn Column will feature a rare rendezvous with Mr. Sanjeev Sharma, a youth-icon among the food technology graduates in India and also founder of "FoodPathshala" and co-author of "Objective Food Science." It offers A never-before-glimpse into CFTRI and its environs during those times. A must-read!

We humbly request you to kindly write back to us your kind views/suggestions/ideas/feedback/appreciation/criticism on this and the previous editions. We would be happy to hear from you.

Happy reading!!

*Warm regards
K.A.Chakradhar
Editor-in-chief
Abhyuday*

About Abhyuday.....

Emerging as a pioneer in food research in 1950 and continuing to provide an impetus to the food and allied sectors, CFTRI is the backbone of food-based scientific as well as industrial developments in India. The genesis of Abhyuday owes itself to the heritage that was created by the great minds that have been a part of this institution ever since the beginning and emerged from here as successful individuals spreading the glory of this place far and wide.

Abhyuday is a Sanskrit word which means beginning or awakening...

Awakening for re-inventing the vigour and strength by breaking away from the shackles of mediocrity and sombreness...Awakening for being the change and leading the way...

The e-newsletter, it is expected, would try and achieve its goal of promoting dissemination of the right and benign knowledge and act like an umbilical cord that would keep us connected to our mother institution.

Industry Buzz will include the past months developments in food industry viz. M&A, new product launches, new market entrants, market reviews, inventions and innovations etc. The Cover-Story will track one most important development of the month in the food industry with a detailed analysis from all the quarters. What The Food! will shed light on the interesting and lesser known facts about food. Kampus Khabar will attempt to track the campus news, developments, conference and seminars, tech-talks by our alumni. Career Corner would be the space where articles related to interpersonal and communication skill development, interview etiquette, CV writing skills etc. would be stressed.

The most exclusive of all the sections would be the Alumn Column which will feature technical articles, literary and artistic works, tweets and blogposts, creative and memorable contributions by our distinguished alumni. Also, we shall run a feature on one prominent CFTRIian in any field in each edition.

Besides, updates regarding upcoming seminars and events, congratulatory messages on birthdays and anniversaries, placements and promotions of alumni will also be featured. Advertisements from industries and entrepreneurs will also be featured for free. With a view to ensure the involvement of the readers and make the experience worthwhile, some games like crosswords, food quiz, jigsaw puzzles, riddles etc. would also be incorporated.

Amul and Britannia products with fungus in Nagpur

Saturday, 02 March, 2016

Food and Drugs Administration (FDA), Nagpur, had recently collected samples of Amul's Amrakhand and Britannia's Nut and Raisin Romance Cake for testing on receiving complaints from two consumers that the said products had fungus. FDA officials collected samples of the products and sent them for laboratory analysis. An FDA official said, "The complainants initially fetched help from the customer care of the company but didn't receive satisfactory response. Later, they lodged the complaint with FDA. Around 18 samples of products were procured and are sent to the labs for testing."

He added, "Both the products were having proper shelf life with manufacturing date mentioned on the products' packaging."

<http://timesofindia.indiatimes.com/city/nagpur/Fungus-found-in-branded-food-products-FDA-initiates-action/articleshow/51216410.cms>

<http://www.fnbnews.com/Top-News/fda-nagpur-collects-samples-of-amul-and-britannia-products-with-fungus-38602>

Noodle companies in fresh FSSAI soup

Friday, 04 March, 2016

FSSAI and noodles seem to be not getting along well for some time now. First, it was Nestle's Maggi, which was banned for the presence of monosodium glutamate (MSG) and excessive lead content. Then Patanjali got a notice for its 'Atta Noodles' on the ground that they had a license for marketing 'Pasta' but not 'Atta Noodles.' The latest additions to this list appear to be Knorr Soupy Noodles, Horlicks Foodles Noodles and Ching's Hot Garlic Instant Noodles. These products allegedly have more ash than permissible limits. As per the food authorities, the prescribed maximum limit of 1% ash has been breached in these products, which is a limit prescribed for pasta products. If the legal tangle is left unresolved by FSSAI, the food industry cannot hope to have any respite for some time.

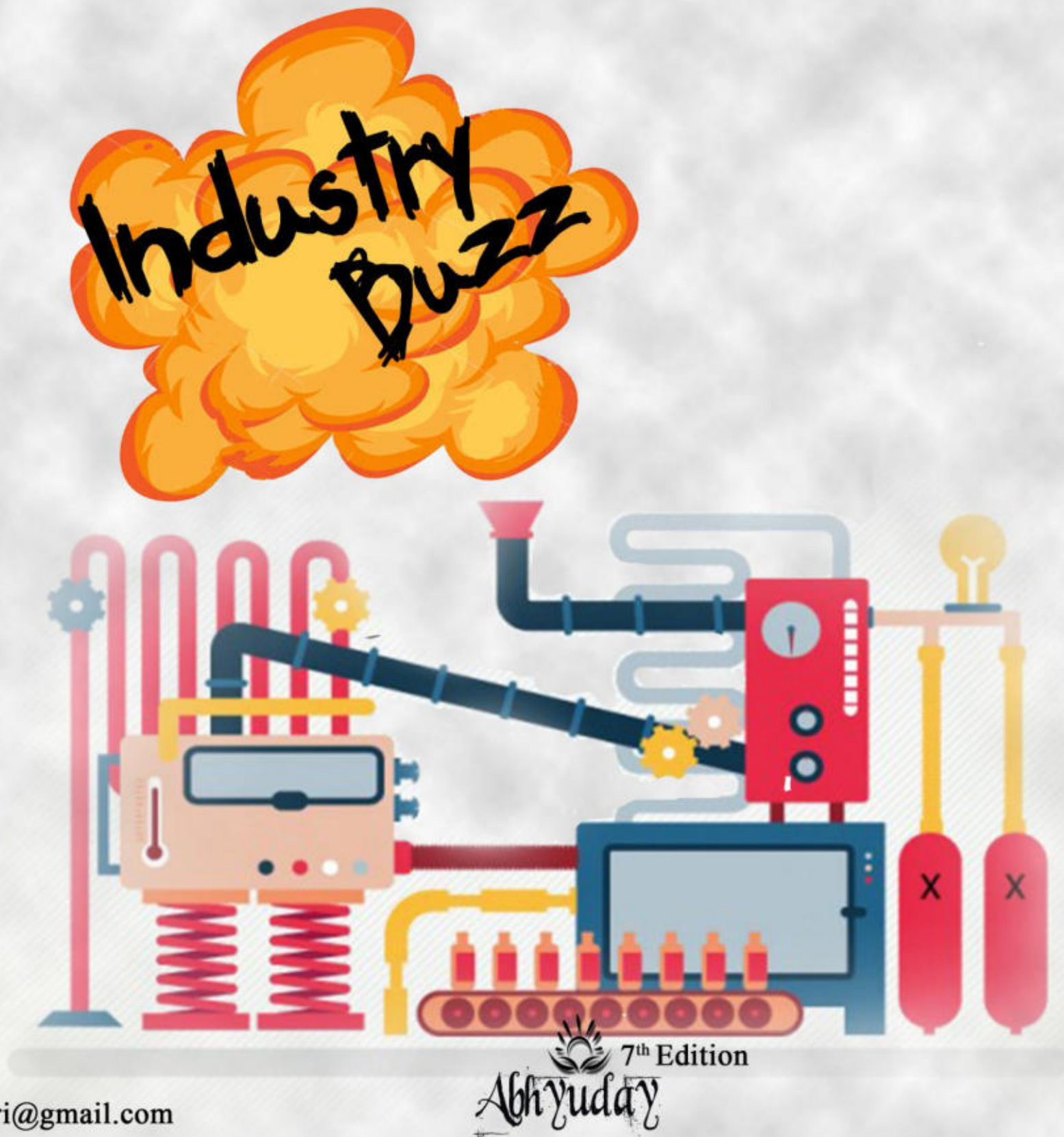
<http://www.fnbnews.com/Top-News/noodle-cos-in-fresh-fssai-soup-38597>

Bisleri International re-enters soft drinks business launches 'Bisleri Pop'

Friday, 26 February, 2016

As consumers increasingly desert the traditional carbonated drinks, Bisleri has launched a range of four new fizzy drinks called Bisleri Limonata, Bisleri Fonzo, Bisleri Pina Colada and Bisleri Spyci. "Our wide market reach along with our strong brand reputation gives us an added advantage. Bisleri Pop has products with flavours which are distinctive and different from any other drinks available in the market," said Ramesh Chauhan, Chairman, Bisleri International. The new soft drinks have been launched with minimal price of rupees 10 for 200ml bottle and rupees 15 for 300ml bottle.

http://economictimes.indiatimes.com/articleshow/51157893.cms?Utm_source=contentofinterest&utm_medium=text&utm_campaign=cppst



Patanjali to set up food park in Punjab: Sukhbir Badal

March 02, 2016

Patanjali is all set to set up a food park in Ludhiana. "Patanjali approached the Punjab government and expressed desire to set up a food park in Punjab," Sukhbir Badal said while making a presentation on 'Perspective on development and governance in Punjab for the last nine years'. He also said "the company is impressed with the policy on industry in the state and would set up a Food park in Ludhiana." The zero tax policy on food processing units have attracted many giants like PepsiCo, Coke, etc for establishing food processing units in Punjab.

http://economictimes.indiatimes.com/articleshow/51226210.cms?Utm_source=contentofinterest&utm_medium=text&utm_campaign=cppst

Creambell wins awards for Most Innovative, Best in Class in Great Indian Ice Cream Contest

19 February, 2016

Creambell, a leading player in the Indian ice cream sector won two gold medals in vanilla ice cream category and innovative category and its range beat all other brands to be declared as the Best in Class ice cream in the Vanilla category among more than 90 ice cream companies across India who participated recently in 'The 5th Great Indian Ice Cream Contest, 2016,' which was held under the aegis of the Indian Dairy Association at Double Tree Hilton Gurgaon.

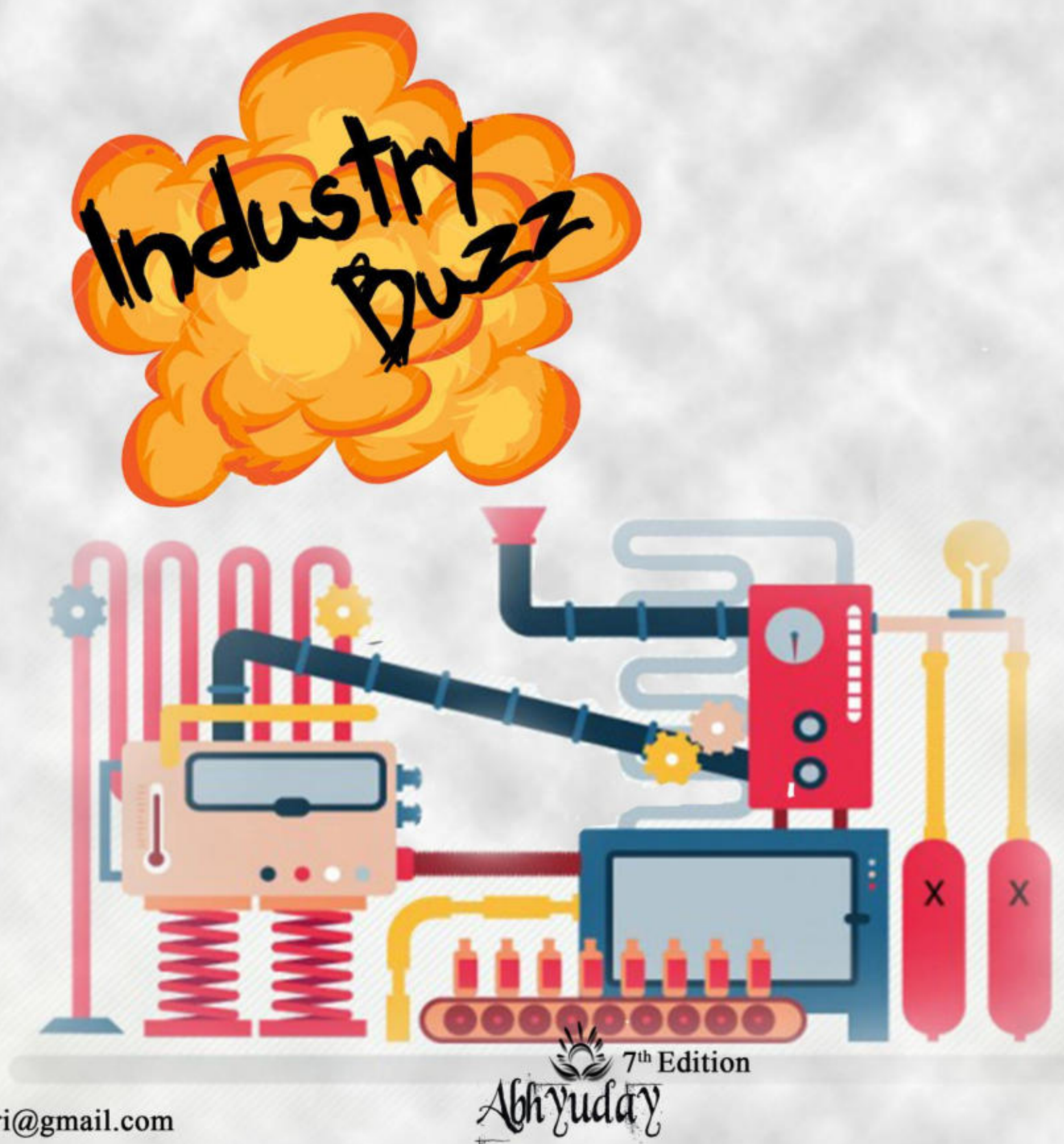
<http://www.fnbnews.com/Top-News/creambell-wins-awards-for-most-innovative-best-in-class-in-great-contest-38532>

Mars recalls chocolates in India over plastic fears

25 February, 2016

Mars, the US-based Chocolate maker, has voluntarily recalled brands such as Mars, Snickers, Milky Way, Mini Mix and Celebrations produced in the Netherlands. The recall was initiated after a small piece of red plastic was found in one Snickers bar purchased in Germany. Some of the impacted batches meant for India are currently in transit or at the ports. Only certain products labeled on pack as 'Mars Netherlands' are affected by this recall. If it is not labeled "Mars Netherlands," it is not included in the recall.

<http://timesofindia.indiatimes.com/business/india-business/Mars-recalls-chocolates-in-India-over-plastic-fears/articleshow/51131150.cms>



THE EXPLAINER - 100% FDI IN FOOD RETAIL

Q1 - WHAT IS FDI?

ANS - A FOREIGN DIRECT INVESTMENT (FDI) IS AN INVESTMENT MADE BY A COMPANY OR ENTITY BASED IN ONE COUNTRY, INTO A COMPANY OR ENTITY BASED IN ANOTHER COUNTRY. ENTITIES MAKING DIRECT INVESTMENTS TYPICALLY HAVE A SIGNIFICANT DEGREE OF INFLUENCE AND CONTROL OVER THE COMPANY INTO WHICH THE INVESTMENT IS MADE. OPEN ECONOMIES WITH SKILLED WORKFORCES AND GOOD GROWTH PROSPECTS TEND TO ATTRACT LARGER AMOUNTS OF FOREIGN DIRECT INVESTMENT THAN CLOSED, HIGHLY REGULATED ECONOMIES.

Q2 - WHAT IS FOOD RETAIL?

ANS - FOOD RETAILING INVOLVES SELLING FOOD PRODUCTS AND ITS RELATED SERVICES TO CONSUMERS FOR THEIR PERSONAL OR FAMILY USE. DISCOUNT STORES LIKE WALMART AND K-MART ARE ALL EXAMPLES OF RETAIL STORES. SERVICE PROVIDERS, LIKE AMAZON.COM, ARE ALSO RETAILERS. RETAILERS ADD VALUE TO PRODUCTS BY MAKING IT EASIER FOR MANUFACTURERS TO SELL AND CONSUMERS TO BUY. THUS, RETAILING CAN BE SAID TO BE THE INTERFACE BETWEEN THE PRODUCER AND THE INDIVIDUAL CONSUMER BUYING FOR PERSONAL CONSUMPTION.

Q3 - WHAT IS 100% FDI IN FOOD RETAIL?

ANS - UP TO 100 PERCENT FDI IS PERMISSIBLE IN SINGLE-BRAND RETAIL, THROUGH THE FOREIGN INVESTMENT PROMOTION BOARD (FIPB) ROUTE. SINGLE-BRAND RETAIL GENERALLY REFERS TO THE SELLING OF GOODS UNDER A SINGLE BRAND NAME. FDI IN SINGLE-BRAND RETAIL IMPLIES THAT A RETAIL STORE WITH FOREIGN INVESTMENT CAN ONLY SELL ONE BRAND. FOR EXAMPLE, IF ADIDAS WERE TO OBTAIN PERMISSION TO RETAIL ITS FLAGSHIP BRAND IN INDIA, THOSE RETAIL OUTLETS COULD ONLY SELL PRODUCTS UNDER THE ADIDAS BRAND. FOR ADIDAS TO SELL PRODUCTS UNDER THE REEBOK BRAND, WHICH IT OWNS, SEPARATE GOVERNMENT PERMISSION IS REQUIRED AND (IF PERMISSION IS GRANTED) REEBOK PRODUCTS MUST THEN BE SOLD IN SEPARATE RETAIL OUTLETS. COMING ONTO FDI IN MULTI RETAIL, WHILE THE GOVERNMENT OF INDIA HAS ALSO NOT CLEARLY DEFINED THE TERM "MULTI-BRAND RETAIL," FDI IN MULTI-BRAND RETAIL GENERALLY REFERS TO SELLING MULTIPLE BRANDS UNDER ONE ROOF.

Q4 - HOW BIG IS FOOD BUSINESS IN INDIA?

ANS - THE INDIAN FOOD PROCESSING INDUSTRY ACCOUNTS FOR ABOUT 32% OF THE COUNTRY'S TOTAL FOOD MARKET, 14% OF MANUFACTURING GROSS DOMESTIC PRODUCT (GDP), 13% OF INDIA'S EXPORTS AND 6% OF TOTAL INDUSTRIAL INVESTMENT. INDIAN FOOD SERVICE INDUSTRY IS EXPECTED TO REACH US\$ 78 BILLION BY 2018. THE ORGANIZED FOOD BUSINESS IN INDIA IS WORTH US\$ 48 BILLION, OF WHICH FOOD DELIVERY IS VALUED AT US\$ 15BILLION.

Q5 - WHAT ARE THE HIGHLIGHTS?

- 1. 100% FDI TO BE ALLOWED THROUGH FIPB ROUTE IN MARKETING OF FOOD PRODUCTS PRODUCED AND MANUFACTURED IN INDIA.**
- 2. UNIFIED AGRICULTURAL MARKETING EPLATFORM TO PROVIDE A COMMON E-MARKET PLATFORM FOR WHOLESALE MARKETS**
- 3. IN A LANDMARK LIBERALIZING POLICY IN THE SENSITIVE MULTI-BRAND RETAIL SECTOR, INDIA ON MONDAY ALLOWED 100% FOREIGN INVESTMENT IN PROCESSED FOOD RETAILING PROVIDED THEY ARE MANUFACTURED IN INDIA THAT WILL HELP RETAILERS SUCH AS MARKS & SPENCER, TESCO, WALMART AND IKEA TO SET UP FOOD-ONLY RETAIL OUTLETS.**

Q6- WHICH ARE THE NATIONAL AND INTERNATIONAL PLAYERS IN FOOD RETAIL?

ANS- WALMART (UNITED STATES), CARREFOUR (FRANCE), TESCO (UNITED KINGDOM), METRO GROUP (GERMANY), AMONG OTHERS ARE A FEW INTERNATIONAL PLAYERS. SOME OF THE NATIONAL PLAYERS IN FOOD RETAIL ARE FOOD BAZAAR, BIG BAZAAR, FOOD HALL.

THE EXPLAINER - 100% FDI IN FOOD RETAIL

Q7- WHAT ARE THE ADVANTAGES OF 100%FDI IN FOOD RETAIL?

ANS-

- **EMPLOYMENT GENERATION** - BECAUSE OF THE INVESTMENT OF FOREIGN COMPANIES, JOB OPPORTUNITIES IN AREAS LIKE MARKETING, AGRO - PROCESSING, PACKAGING, TRANSPORTATION, ETC. WILL BE CREATED. ACCORDING TO THE GOVERNMENT, 10 MILLION NEW JOBS WILL BE CREATED.
- **FAIR PRICE FOR FARMERS** - FDI WILL BRING AN END TO THE ROLE OF MIDDLEMEN AND BECAUSE OF THAT FARMERS WILL GET A GOOD PRICE FOR THEIR CROPS AND THUS THEIR EXPLOITATION WILL COME TO AN END.
- **LOW INFLATION RATE** - FOREIGN COMPANIES WILL INVEST AROUND \$100 MILLION IN INDIA. BECAUSE OF THAT, INFRASTRUCTURE FACILITIES, REFRIGERATION TECHNOLOGY, TRANSPORTATION, ETC. WILL BE RENOVATED. ALL THIS WILL LEAD TO LOW INFLATION RATE.
- **UP GRADATION OF TECHNOLOGY AND IMPROVEMENT IN DOMESTIC MANUFACTURING** - ACCORDING TO THE INDIAN GOVERNMENT'S CONDITIONS, FOREIGN COMPANIES HAVE TO SOURCE A MINIMUM OF 30% GOODS FROM INDIAN MICRO AND SMALL INDUSTRIES. THIS WILL PROVIDE THE SCALES TO ENCOURAGE DOMESTIC MANUFACTURING, BY CREATING A BIG EFFECT FOR EMPLOYMENT AND TO UP-GRADE THE TECHNOLOGY.
- **STRENGTHENING OF FOOD SUPPLY CHAIN** - FOREIGN COMPANIES WILL ALSO CREATE A SUPPLY - CHAIN IN THE INDIAN MARKET. INDIA HAS VERY INADEQUATE FACILITIES TO STORE THE FOOD GRAINS AND VEGETABLES. AS THE INVESTMENT WILL FLOW INTO BACK END INFRASTRUCTURE, SUPPLY CHAIN WILL GET STRENGTHENED. BECAUSE OF THAT, FOOD WHICH PERISHES DUE TO BAD INFRASTRUCTURE FACILITIES AND REFRIGERATION WILL NOT BE WASTED.
- **FDI OFFERS A SOURCE OF EXTERNAL CAPITAL AND INCREASED REVENUE.**
- **PROVIDE IMPETUS TO THE FOREIGN INVESTMENT IN FOOD PROCESSING SECTOR**
- **100% FDI WILL BRING IN HIGHER EFFICIENCIES IN FOOD PROCESSING INDUSTRY AND TRADE, AND WILL MAKE OUR FOOD PRODUCTS MORE COMPETITIVE IN INTERNATIONAL MARKETS.**

Q8 - HOW WILL IT AFFECT SMALL RETAILERS AND FARMERS?

ANS - ACCORDING TO MR. KULWANT SINGH, CEO OF GAATHAMI FOODS, 100% SMALL RETAILERS WILL BE AFFECTED. ON THE FACE OF IT, THEY WILL KILL THE EXISTING CHAIN. HE REMARKS, "OBVIOUSLY WHEN BIG SHARKS COME THE SMALL TRADERS WILL BE AFFECTED. FOR FARMING WE ARE HAVING JUST 1 - 2 HECTARES OF LAND WHICH IS JUST SUFFICIENT FOR OUR OWN CONSUMPTION, WE DO NOT HAVE ENOUGH LANDS TO GROW FOR PROCESSING. SO IF FDI IS COMING IT NEED TO BRING CHANGES IN LANDHOLDING AND SHOULD INVEST IN INFRASTRUCTURE."

HOWEVER, LEGALLY INDIA, A NOT-FOR-PROFIT ORGANIZATION, SAID THAT BECAUSE OF FDI, THE POST OF MIDDLEMEN IN INDIA WILL BE REMOVED. BECAUSE OF THAT, FARMERS WILL GET A GOOD PRICE FOR THEIR CROPS AND THEIR EXPLOITATION WHICH IS GOING FROM THE LAST 150 YEARS WILL STOP.

THE EXPLAINER - 100% FDI IN FOOD RETAIL

Q9 - WHICH ARE THE SECTORS THAT WILL BE BENEFITTED BY 100% FDI?

ANS - THE ADVENT OF FDI HAS BEEN SEEN TO BENEFIT CERTAIN SECTORS WHERE THERE IS A GLUT IN THE RAW MATERIAL PRODUCTION AS IS THE CASE OF KERALA. KERALA IS HAPPY AT THE MEASURE OF 100% FDI THROUGH FIPB ROUTE IN THE MARKETING OF FOOD PRODUCTS MANUFACTURED IN INDIA, ANNOUNCED IN THE UNION BUDGET. THE STATE IS A SIGNIFICANT PRODUCER OF PINEAPPLE, BANANA AND JACKFRUIT MAJORITY OF WHICH ARE NOW GOING UNPROCESSED.

THE STATE PRODUCES 3.25 LAKH TONNES OF PINEAPPLE, WHICH IS MOSTLY GROWN AS INTER-CROP IN RUBBER PLANTATIONS. AT A TIME WHEN RUBBER PRICES HAVE CRASHED, THE FRUIT PROVIDES ALTERNATE INCOME TO THE RUBBER GROWERS.

"AT PRESENT ABOUT 7000 TONNES OUT OF 3.25 LAKH TONNES IS GOING FOR PROCESSING OUTSIDE THE STATE. WITH 100% FDI, THIS CAN BE RAISED TO EVEN 50,000 TONNES, WHICH WILL HELP IN MAINTAINING A REMUNERATIVE PRICE FOR THE PINEAPPLE FARMERS ESPECIALLY WHEN THERE IS A GLUT IN THE MARKET," SAID BABY JOHN, FORMER PRESIDENT OF PINEAPPLE FARMERS ASSOCIATION.

THE CASE OF BANANA IS NO DIFFERENT. THE STATE IS FAMOUS FOR ITS POPULAR BANANA CHIPS. BUT IT IS DOMINATED BY NON-BRANDED PLAYERS. "THE ARRIVAL OF BIG PLAYERS, THOUGH, MAY HIT THE EXISTING PLAYERS, WILL BE GOOD FOR THE BANANA FARMERS IN THE LONG RUN AS THEY WILL BE ABLE TO SELL ALL THEIR PRODUCE," SAID ALEX THOMAS, MANAGING DIRECTOR OF TIERRA FOODS, WHICH HAS LAUNCHED BRANDED BANANA AND TAPIOCA CHIPS. THE STATE PRODUCES AROUND 3 LAKH TONNES OF BANANA. TIERRA IS IN TALKS WITH LAYS FOR SUPPLYING BANANA FOR MARKETING OF BANANA CHIPS BY THE LATTER. "COMPANIES LIKE LAYS MAY REQUIRE HUGE QUANTITIES, WHICH WILL HELP THE FARM SECTOR IN KERALA," THOMAS ADDED.

Q10 - HOW HAS INDUSTRY RECEIVED IT?

ANS - A SENIOR OFFICIAL AT THE MINISTRY OF FOOD PROCESSING AND A TOP COMMERCE MINISTRY OFFICIAL CONFIRMED THAT THE MOVE WOULD ALLOW OVERSEAS INVESTMENT IN FOOD MULTI-BRAND RETAILING THAT MINISTER OF FOOD PROCESSING INDUSTRIES HARSIMRAT KAUR BADAL HAD BEEN ADVOCATING FOR IN RECENT MONTHS. WALMART AND OTHER GLOBAL FIRMS CAN INVEST A COUPLE OF BILLION DOLLARS AND SET UP MULTI-BRAND FOOD STORES ON THEIR OWN. THEY WILL BUY DIRECTLY FROM FARMERS AT A BETTER PRICE, HELPING FOREIGN CAPITAL REACH INDIAN FARMERS, FOOD PROCESSING MINISTER HARSIMRAT KAUR BADAL SAID.

ON BEING ASKED ABOUT HIS VIEWS REGARDING 100% FDI, ADI GODREJ, CHAIRMAN OF GODREJ GROUP REPLIED "IT IS A VERY GOOD STEP. IN MY OPINION, WHY HAVE RESTRICTIONS ON FDI AT ALL? COMPETITION IMPROVES WHEN THERE ARE NO RESTRICTIONS AND 100% FDI IS A GOOD THING TO ASPIRE FOR.

TALKING TO KNN, THE PRESIDENT OF ALL INDIA FOOD PROCESSORS ASSOCIATION AMIT DHANUKA SAID THAT ALLOWED FOREIGN DIRECT INVESTMENT (FDI) IN FOOD PROCESSING IS AN EXCELLENT STEP.

"IN ADDITION TO ENCOURAGING INVESTMENT FOR THE MAKE IN INDIA FLAGSHIP PROGRAMME THIS MEASURE IS EXPECTED TO GIVE A BOOST TO THE AGRICULTURE SECTOR," SAID RADHIKA JAIN, DIRECTOR AT GRANT THORNTON ADVISORY.

WHEREAS CONFEDERATION OF ALL INDIA TRADERS (CAIT) SAID IN A STATEMENT THAT "ALLOWING FOREIGN INVESTMENT IN ANY FORM OF RETAIL WILL HAVE ADVERSE IMPACT ON TRADERS, FARMERS, HAWKERS, TRANSPORTERS, SMALL INDUSTRIES AND WILL RESULT INTO MASS UNEMPLOYMENT."



DND FOOD

(DELICIOUS & DEADLY)



TIRED of standard food and seeking a meal with a bit of a kick? Well **FUGU** could be just the thing for you. Just be warned, it may bite back! **FUGU** is a fish famous for its ability to kill, if it's not prepared right. So find out how to eat this deadly meal, without dying.

The Japanese delicacy fugu, or blowfish, is so poisonous that the smallest mistake in its preparation could be fatal. But Tokyo's city government allows only highly trained and licensed chefs to serve the dish. Raw fugu's are rather chewy and tastes mostly of the accompanying soy sauce dip. It is briefly poached in a broth set on a table-top burner - a dish known as shabu-shabu in Japan.



Kunio Miura-san, has been cutting up blowfish for 60 years but still approaches the task with caution. A single mistake could mean death for a customer. He is one of a select guild authorized by Tokyo's city government to serve the dish.



Twenty-three people have died in Japan after eating fugu since 2000, according to government figures. Tetrodotoxin poisoning has been described as "rapid and violent", first a numbness around the mouth, then paralysis, finally death. The unfortunate diner remains conscious to the end. There is no known antidote. Many say that fugu is simply addictive! Extra thrill that comes with the knowledge that by eating it you are dicing with death.

The most toxic organ, i.e., ovaries, can also be served in the form of pickle in rice bran paste in which one year of pickling is done in salt so that tetrodotoxin content is reduced to one tenth due to fermentation caused by *Lactobacillus*.

REFERENCES: <http://edition.cnn.com/2014/04/03/travel/puffer-fish-fugu-capital-shimonoseki-japan/>
<http://www.news.com.au/travel/travel-advice/how-to-eat-a-deadly-animal-without-dying/story-e6frfqfr-1226535413062>
<http://www.bbc.com/news/magazine-18065372>
http://content.time.com/time/specials/packages/article/0,28804,1967235_1967238_1967227,00.html
<https://en.wikipedia.org/wiki/Fugu>

KAMPUS KHABAR

INDUSTRIAL VISIT

M.Sc. first years went on a 4 days industrial trip to Bengaluru. They started their journey on the 9th January and visited Amrut distilleries first. Their experience at the distillery made them familiar with the different aspects of brewing. Coca-Cola, KMF, Nandini Dairy plant, MTR Foods and Rajshree Foods Pvt Ltd were among the other industries they visited. Everyone had a gala time during the 4 days and then departed for their month long vacation.

M.Sc. second years cherished their last industrial trip by visiting Nestlé, Nanjangud on the 9th of January followed by a visit to Nesso Pvt Ltd. on 11th of January.



SCIENCE DAY CELEBRATIONS



The Science Day was celebrated at CFTRI on the 29TH of February. The theme was "Scientific Issues for Development of our Nation." Prof.K.Kemparaju, Dept. of Biochemistry, University of Mysore and Prof.Swarnamala Sirsi, Dept. of Physics, Yuvaraja's College were the invited speakers. Prof.Kemparaju delivered a lecture on the "Toxicity of snake venoms" and Prof. Swarnamala Sirsi enlightened everyone on the two most important discoveries in Physics in recent times, one being the Higgs Boson particle and the other being the discovery of gravitational waves.

CAREER CORNER



Career corner thrusts to garner and update its readers on carving ones career path, building and strengthening corporate acumens and ushering students to the face the corporate world.

The current and upcoming editions of career corner will take you on a ride through various Universities offering specialisation in the field of Food Technology and allied courses.

Royal Agricultural University

The Royal Agricultural University or RAU is located in Cirencester, Gloucestershire, UK. The University was established in 1845, and was the first agricultural college in the English-speaking world. The university provides more than 30 land-based undergraduate and postgraduate degree programmes to students from over 45 countries through the School of Agriculture, the School of Business and Entrepreneurship, and the School of Real Estate & Land Management.

The University offers the following specialization courses in Food Technology:

- a. MSc, Food Safety and Quality Management
- b. MBA, International Food and Agribusiness

MSc, Food Safety and Quality Management

Structure

The course may be studied full-time over 12 months or part-time over two years; for employees in the agri-food sector to gain advanced knowledge and understanding of the food safety and quality management issues relevant to their professional careers.

The course consists of six core modules and two elective modules, followed by the Research Project. The Research Project is introduced in January to be carried out over the summer and submitted at the end of September. It will be presented as a review paper and as a research paper. The candidate may undertake a Postgraduate Diploma in lieu of Research Project. The modules and electives offered is available at the University webpage.

<https://www.rau.ac.uk/study/postgraduate/courses/msc-food-safety-and-quality-management>

Admissions

There are two entry points to the programme, either in September or in January. September entry: Students will study four modules in the autumn term followed by four modules in the spring term, and complete their Research Project by the end of September. January entry: Students will study four modules in the spring term, complete their Research Project by the end of September, and study four modules in the autumn term.

Entry requirements

Applicants should normally hold a first or upper second class Honours degree in a relevant subject and have evidence of English reading, speaking and writing to a minimum of IELTS 6.5. Suitable applied disciplines include agriculture, food and environmental science or business management while pure disciplines such as geography; sociology and economics are equally suitable.

Fees

Tuition fees cover the cost of a student's academic studies which includes teaching costs; registration and examination fees and does not include repeat or trailing module fees, re-sit fees or dissertation extensions. The fees for international students for September 2016 and January 2017 intake on full time basis is - £11,270 per year.

Scholarships

The University offers a range of generous fee waivers and bursaries. Details on scholarships and bursaries are updated in the University webpage.

<https://www.rau.ac.uk/study/postgraduate/fees-and-funding/funding>



CAREER CORNER



MBA, International Food and Agribusiness

Structure

The University offers a full-time MBA program span over 12 months or part-time program over two or three years. The course comprises of six business modules in the autumn term, plus four focus modules, and one or two elective module(s) in the spring term. The Research Project is carried out over the summer to be submitted in September. The modules and electives offered are available at the University webpage.

<https://www.rau.ac.uk/study/postgraduate/courses/mba-international-food-and-agribusiness>

Entry requirements

Applicants should hold an honours degree at upper second level, or an equivalent academic qualification from a comparable international institution and must possess at the most two years post-graduation work experience.

For students whose first language is not English, a minimum IELTS score of 6.5 average or its equivalent will be required. Mature candidates with significant relevant work experience and lower academic qualifications may also be considered for entry, following personal interview with the programme manager.

Students with other qualifications, including overseas awards (and alternative English Language qualifications) will be required to contact admissions@rau.ac.uk before submitting an application to discuss the suitability of their award for entry onto the programme.

Fees

Tuition fees cover the cost of a student's academic studies which includes teaching costs; registration and examination fees and does not include repeat or trailing module fees, re-sit fees or dissertation extensions. The fees for international students on full time basis is £15,000 per year.

Scholarships

The University offers a range of generous fee waivers and bursaries. Details on scholarships and bursaries are updated in the University webpage.

<https://www.rau.ac.uk/study/postgraduate/fees-and-funding/funding>



Sanjeev Sharma, the name that resonated with every Food Technology under-graduate who harbours the dream of being at CFTRI. Be it his co-authored publication titled "Objective Food Science" or "Foodpathshala", Sanjeev Sharma embodies a life-long commitment to passion and perseverance towards disseminating knowledge to students with an inexhaustive zeal and unquenching creativity that add feathers to his jeweled crown.

Ms. Shweta Shrivastav of Alumn Column got a rare opportunity to peep into this intelligent brain through this email interview.

For your eyes only!!!

One memorable moment at CFTRI?

Difficult to point the best one out. There were many - Intro sessions, post-dinner walk around the central garden, the birthday bumps, celebrating different festivals among others.

What do you miss the most??

The beautiful and serene campus.

Some funkiest gossips you ever heard/ knew about??

Dr. X, one of our scientists would give less marks to pairs/love birds. Dr Y, one of our scientists, would give less marks to students from Parbhani. Incidentally, I was close to both Dr X and Dr Y.



How were the placements during your time?

I would call our batch a lucky one. Both our seniors and super seniors had a bad campus placement experience with, I guess, about 50% placement only. Looking at this depressing trend, we were really tensed. But, all of our batch mates got placed by the time we finished the course. We were lucky because, though, only few companies came, they hired more number of students and we all got placed.

Three things which you thought would've made your stay at CFTRI better??

- No copy-paste assignments. It is a wastage of time.
- More case studies and opportunities to utilize the library facilities and resources. No "mugging-up" kind of exams. Curriculum should produce food-techies and not some photocopy machines.
- No state senior - state junior culture.

Favourite spot in campus?

Central Garden

Best memories with seniors and juniors?

Intro sessions (both as junior and as senior) and a one day trip to Coorg with seniors. Also, JCE is a memory well-cherished with the juniors.

Though, it is not part of the question, I would like to share one memory/experience with our batchmates. We were in first semester and we went to Brindavan Gardens. While returning, it was too late and there was only one last bus for Mysore. We were about 20 people and there was no space inside the bus. We finally decided to have "open roof experience". To add to the adventure, it started raining also. Now you can imagine the adventure - near to mid night, rain with cold breeze and bunch of 20 people curdled at the top of a bus. To add to it, we decided not to get down near CFTRI gate because if any seniors would have seen us, it would have been another adventure ☹. This was the terror of seniors.

Favourite Festival celebration in campus?

Ganpati festival. It is the festival which we celebrate immediately after taking admission. It gives an opportunity to interact with batchmates and seniors. The 'visarjan' part of this festival increases bonding with JSMT also. We really enjoyed it.



*Something you did in CFFRI but never done before?
Took tension of exams. Today also when I remember CFFRI, I delete exam periods.*

*Best take away experience/message from CFFRI?
It taught us to enjoy life with right balance of study, exams, enjoyment, sports, celebrations etc*

*What was your batch name & was there any story behind it?
It was ALBERTUSS. Don't ask me why this name. Ajay Singh proposed, we accepted it .*

*Share something about your freshers& farewell?
I do remember fresher because I sang songs for the first time on a stage. Surprisingly I didn't get any eggs or slippers showers . Farewell of seniors was very-very emotional. Imagine how the terror got sublimed leaving behind affection and love in one year. This was the life of CFFRI.*

*You besties name and your group name if any?
Yeah! We did have a group which used to enjoy and do masti together. Combinations kept on changing with time and eventually in two years I enjoyed with each and every one .*

*Your Maggie moments?
No Maggi moment. I didn't like Maggi ☹(coincidentally, my first job was in production unit of Maggi). Generally I used to use nights for writing my book.
But yeah, I can remember one night (early CFFRI days) where all of our batchmates were sitting at canteen entrance are shared different stories of Ghosts and evil spirits. It was late night and then no one was getting courage to spend night alone in their rooms .*

*Any embarrassing moment in CFFRI?
After a monthly test, one of the scientists of packaging department called me and Vaishali and accused us of copying answers from each other as our answers were same. Who could explain him that we both were successfully able to transfer his notes to exam sheet so answers were same. Had the questions were NCJ mugging type, he would have seen different answers .*

*Can you tell us something about your marriage? Whether it was love or arrange marriage?
Yea, it is a love marriage. I carried forward the tradition of CFFRI ☹. I am married to Vaishali Pant.*

*Your inspiration to write Objectives Food Science?
"Necessity is the mother of invention". I did my under-graduation in Food Science and during graduation I read several books. I used to read different topics from different books. When I was preparing of ICAR and CFFRI entrance exam, I couldn't find any single book which could help me in bringing information of several books to one place and also help me in evaluating my preparation. So, I thought to make collection of questions and then distribute to my juniors of Parbhani. But, with time the task became interesting and I ended with about 500+ page document. So, I thought to get it published. But, frankly speaking, I had never imagined that one idea would become my passion and my identity someday.*

*Tell us something about FoodPathshala and how is it helpful for students?
I am still inclined towards teaching and sharing knowledge/information. I also feel that being fortunate enough to study in CFFRI also increases my responsibility to share that knowledge to those who are not so fortunate enough. "FoodPathshala" is that small effort from my side to provide a platform to all professionals to interact, share knowledge, build network and utilize the information. Students can use this forum to showcase their technical and other skills, to build the brands of their colleges and their selves. They can use it break the boundaries of their college, their limited infrastructure, unskilled professors and prepare themselves to face the word with same confidence.*

*Tell something about your hobbies ?
I have lots of hobbies but yea all circle around the "art". Painting, photography, poetry, making videos etc. I write poems. One I have written on CFFRI also .
<https://www.youtube.com/watch?v=wEmRah649PE>*

*Any suggestions for new comers?
Enjoy life of CFFRI. It would be the best in your life . Also always remember you are one of the luckiest food techies, do contribute back something to the society.*

(Abhyuday wishes Mrs. & Mr. Sanjeev Sharma, recently blessed with a baby boy, a very happy, healthy and prosperous life and keep leading us by example.)



Birthdays, engagements, marriages and blessings to the new born

Birthdays



The Alumn Column hereby sends their heartiest wishes in advance to the following alumni on account of their birthday.

S.No.	Name	Batch	Date Of Birth	Email ID
1	Aditi	2015-17	20 th March	Aditiarya012@gmail.com
2	Anu Mathews	1996-98	02 nd March	anu.m.mathews@iff.com
3	Ashok Khatri	1995-97	09 th March	askhatri@hotmail.com
4	Bhupender Singh	2015-17	11 th March	Bhupender7997@gmail.com
5	Chaitali Sen Gupta	2010-12	27 th March	chatlee17@yahoo.in
6	Chandrashekhar	1995-97	7 th March	-
7	Deeksha S Shetty	2015-17	12 th March	deekshashetty.12@gmail.com
8	Deepa D'souza	2001-03	21 st March	ddsouza@apac.ko.com, dsouzadeepa@rediffmail.com
9	Devishree M.	1993-95	27 th March	murty.devishree@unilever.com, devi_mur@hotmail.com
10	Dr. K. Prasad	1989-91	08 th March	dr_k_prasad@yahoo.com
11	Harish. U	2012 - 14	25 th March	harish7u@gmail.com
12	J Srinivasan	1984-86	15 th March	thejeswee1@yahoo.com
13	Jiby James	2011-13	02 nd March	jibyjames2008@gmail.com, jibyjames2007@yahoo.co.in
14	Jyoti Choudhary	2004-06	21 st March	Jyoti.choudhary@Pepsico.com, jyoti_cftri@yahoomail.com
15	Maruti Prasad Panda	2006-08	1 st March	marutihorti@gmail.com
16	Muhammad Usmad K	2015-17	5 th March	muhammadusmadvmda@gmail.com
17	Nivetha S	2014-16	23 rd March	Snivetha23@gmail.com
18	Padma Ishwarya S	2009-11	08 th March	pdma_aish@yahoo.co.in, pdma.aish@gmail.com
19	Raghu Vakkiyal	2004 - 06	15 th March	raghudheer@gmail.com
20	Ram Sajeevan Verma	1991-93	4 th March	<sajeevan_v2002@rediffmail.com>, <sajeevan_v2006@yahoo.co.in>
21	Ramya S	2006-08	17 th March	ramya.cftri@yahoo.co.in
22	Rashmi Raina	2014-16	8 th March	Rashmi0803@live.com
23	Rita Devi	2014-16	5 th March	Jgdrita93@gmail.com
24	Rohini Tiwari	1996-98	24 th March	rohini_t2001@yahoo.com
25	Sandeep Kherde	1991 - 93	3 rd March	sandeep_kherde@yahoo.com
26	Sanjeev Kumar Sharma	2005-07	24 th March	raju_sanju@rediffmail.com
27	Smitha Tehilla Dhanaraj	2002-04	21 st March	tehi2cool@yahoo.com
28	Surendro Singh	2008-10	29 th March	surenfood2009@gmail.com
29	Swapnil N. Solanki	2001-03	7 th March	swapnil.solanki@gmail.com
30	V.Kumar	1977-79	06 th March	vkmar@hotmail.com
31	Vasant Deshmukh	2012-14	29 th March	vasant_goa@yahoo.com

GAMES

10 FOOD FACTS YOU SHOULD KNOW!

1. THE OLDEST SOUP HAD THE MEAT OF HIPPOPOTAMUS AND SPARROW AS INGREDIENTS. IT WAS MADE IN ----BC.
2. AN AVERAGE EAR OF CORN HAS AN EVEN NUMBER OF ROWS, USUALLY --.
3. COCONUT WATER CAN BE USED AS -----.
4. APPLES, PEARS AND PLUMS ARE A PART OF THE ---- FAMILY.
5. THE MAYA INDIANS AND THE AZTECS USED -----AS CURRENCY.
6. TOMATO KETCHUP WAS ONCE USED TO TREAT-----.
7. WHY DO APPLES FLOAT?
8. WHICH VEGETABLE CONTAINS 91% WATER?
9. THERE ARE NO WORDS THAT RHYME WITH -----.
10. THE TEMPERATURE INSIDE A CUCUMBER CAN BE UP TO ----- COOLER THAN ROOM TEMPERATURE. THIS WAS THE ORIGIN OF THE PHRASE "COOL AS A CUCUMBER."

ANSWERS
1. 6000
2. 16
3. BLOOD PLASMA
4. ROSE
5. COCOA BEANS
6. DIARRHEA
7. 25% OF THEIR VOLUME IS AIR.
8. CABBAGE.
9. ORANGE
10. 20 DEGREES

EDITORIAL TEAM

Editor in Chief
K A Chakradhar

The Design Team
Nithya, Bhupender, Saloni, Swati
Jibin, Muthukumaran
Aswathi, Pallavi

Cover story
Aditi, Meetu

Industry Buzz
Beena, Abhishek, Shweta

Kampus Khabar
Saloni, Sristy, Karan

WTF
Vandana, Neha, Darshan

Career Corner
Muthukumaran

Alumn Column
Shweta

Games
Rita