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Keventers, India's Iconic Dairy Brand Appointed Tarun Bhasin as its Chief Executive Officer

Keventers, India's iconic dairy brand, has appointed Tarun Bhasin as its chief executive officer. He has over 22 years' experience in the quick service restaurant (QSR) industry, during which he has set up, headed and managed business operations at a regional and national level.

Delivering on both commercial and operational targets in sync with the overall organisational business objectives, he will advance focus on accelerating the development of business to drive maximum potential in a rapidly-changing world of work. Commenting on the announcement, the company's founders said, "We are thrilled to welcome Bhasin to Keventers. He is a strong and versatile business leader who has contributed to the growth of several prominent food and beverage companies in the past. We are confident that under Bhasin's able leadership and guidance, Keventers will reach greater heights."

Prior to joining Keventers, he was associated with Jubilant Food works for over 22 years

Prior to joining Keventers, he was associated with Jubilant Food works for over 22 years. During this long stint, he occupied several key leadership roles, including president and chief business officer, Dunkin Donuts; president and chief operating officer, Domino's Pizza, India, and vice-president, operations, Domino's.

Domino's Pizza could swap Coca-Cola for PepsiCo

In a rare example of a multinational brand seeking to terminate a global partnership in India, Jubilant Food-Works (JFL) operated Domino's Pizza could swap Coca-Cola for PepsiCo, a move that may result in JFL ending its 20-year exclusive deal with Coke in the country, two officials directly aware of the development said. Domino's is in active negotiations with rival beverage makers such as PepsiCo as part of a move that industry watchers say is aimed at cost savings. A JFL spokesperson confirmed the development. "As we look to build our business for the next phase of growth, we have initiated a process to look at various options and identify the right beverage partner who can help strengthen our beverage portfolio and drive growth," she said.

With a store count of 1,144, Domino's is the single largest quick service restaurant chain in the country operated by the listed JFL, and beverage deals are seen as significant opportunities for sampling and consumer connect.

India is a critical market for Domino's. With accelerating growth in dining out as a habit, JFL is looking at boosting profitability. It reported an over three-fold increase YoY in its net profit for the quarter ended June 30, riding mainly on Domino's everyday value pricing and menu innovations. Saying that the focus areas would be driving penetration, frequency of existing customers, innovation, technology and superior customer experience, Pota had said on the call that JFL's attempt would be to drive profitable growth, which is higher than the market growth. "The quick restaurant space is unprofitable for beverage companies, but deals with restaurant chains help them in sampling and consumer connect," one of the officials ET spoke to said.

Foul Oil: Fried Chicken Outlet Loses License

The food safety department has suspended the license issued to a KFC outlet near Poonamallee for not paying a fine after it failed an oil sample test. Oil samples collected from the store were found to be substandard, said M Kavikumar, designated officer for Tiruvallur. The department imposed a penalty of Rs 5 lakh on the outlet. The owner did not pay the fine and a divisional revenue officer sent a show-cause notice. Since there was no response to this, the local food safety officials issued another notice. "As the outlet continued to be unresponsive, we suspended its licence under Section 96 of the Food Safety and Standards Act, 1996," Kavikumar told TOI. The act states that the defaulters licence shall be suspended till the penalty is paid.

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Sula Vineyards Importers, Launched the Beluga Cocktail Masters India 2018

Sula Selections, the import arm of Sula Vineyards and one of India's leading wine and spirit importers, launched the Beluga Cocktail Masters India 2018 in association with Beluga Noble Russian Vodka, the world's most popular Russian vodka.

The mixologist will host a three-city masterclass in Delhi, Bengaluru and Mumbai. The Delhi session will take place on August 21, 2018 at ElectricRoom, Lodhi; the Bengaluru session will take place the following day at Hype, Shangrila. Mumbai will host a session on August 23 at Ark, Courtyard by Marriott. The finale will also take place in Mumbai on October 25. The venue is yet to be confirmed.

At these sessions, 150 bartenders across the country will align themselves to put together interesting cocktails made with Beluga, learn global tricks about the art of bartending and acquire international experience.

Sula Vineyards is not just the leading wine producer and exporter of wine in India, but is also one of the leading wine and spirits importer. Sula Selections comprises an extensive list of leading and notable wine and spirits brands from across the globe.

Kenneth Pritchard, senior vice-president, marketing and international sales, Sula Vineyards said, "We are delighted to launch the Beluga Masters India programme. This is a great opportunity for India's top mixologists to get to know this great brand and, of course, to show us what they can do with authentic Russian vodka and exciting Indian flavours."

"Not only will there be an opportunity for the winner to visit Russia, the home of Beluga, but also to have their creations made available across India. We look forward to welcoming Schiavo to India and to welcoming India's best bartenders to our masterclasses," he added.

Post the masterclasses, 20 of the 50 bartenders in each city will be selected to promote Beluga in a personal capacity and using their social media platforms.

The contestants will face two challenges in the grand finale. First being of making their original unique cocktail with Beluga Vodka, and the final challenge will be a mystery box, consisting of ingredients that the bartenders will have to use with Beluga Vodka to make a brand new cocktail on the spot.

IFFCO to set up a food processing plant at Ludhiana with Spain's Congelados De Navarra

IFFCO today announced joint venture with Spain's Congelados De NavarraWith this joint venture, cooperative IFFCO will foray into food processing sector.

Congelados De Navarra is a $220 million company that has pioneered the individually quick frozen (IQF) technology. It is into processing of vegetables, fruits, herbs and ready-made pre-cooked dishes.

"We have formed a JV with Congelados De Navarra to set up a plant in Ludhiana. We have already identified 40-acre land for this purpose," IFFCO's MD US Awasthi told .

In the JV, IFFCO will have 30 per cent stake while Congelados De Navarra will have the remaining 70 per cent stake, he added. "The joint venture company will invest 40 million Euros (about Rs 325 crore) to set up a greenfield food processing unit. The foundation stone of this plant would be laid in December and work would be completed in 18 months," Awasthi said. The proposed plant will source produce like potatoes, peas and cauliflower from farmers and then process them for sale in domestic and exports market. The IFFCO's MD said it was a logical step for the co-operative to get into the food processing business for the benefit of farmers.

Recently, IFFCO partnered with Singapore-based technology firm iMandi to start an e-commerce platform for farmers with an investment of about Rs 80 crore.

Delhi-based Indian Farmers Fertiliser Cooperative Limited (IFFCO) has 35,000 member societies in its fold. The cooperative posted a turnover of Rs 20,787 crore during last fiscal. It produced nearly 8 million tonnes and sold 10.3 million tonnes of fertilisers during 2017-18.

PepsiCo to Acquire SodaStream International

PepsiCo, Inc. has entered into an agreement to acquire SodaStream International Ltd., Airport City, Israel, in a transaction valued at approximately $3.2 billion. SodaStream is a maker of a home appliance that allows consumers to produce carbonated water that may be enhanced with a variety of flavors.

Under the terms of the agreement, PepsiCo has agreed to acquire all outstanding shares of SodaStream for $144 in cash. The per share price represents a 32% premium to the 30-day volume weighted average price, according to PepsiCo.

"PepsiCo and SodaStream are an inspired match," said Indra Nooyi, chairman and chief executive officer of PepsiCo. "Daniel and his leadership team have built an extraordinary company that is offering consumers the ability to make great-tasting beverages while reducing the amount of waste generated. Together, we can advance our shared vision of a healthier, more-sustainable planet."

"Today marks an important milestone in the SodaStream journey," said Daniel Birnbaum, c.e.o. of SodaStream. "It is validation of our mission to bring healthy, convenient and environmentally friendly beverage solutions to consumers around the world. I am excited our team will have access to PepsiCo's vast capabilities and resources to take us to the next level. This is great news for our consumers, employees and retail partners worldwide."

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"SodaStream is highly complementary and incremental to our business, adding to our growing water portfolio, while catalyzing our ability to offer personalized in-home beverage solutions around the world," said Ramon Laguarta, c.e.o.-elect and president of PepsiCo. "From breakthrough innovations like Drinkfinity to beverage dispensing technologies like Spire for food service and Aquafina water stations for workplaces and colleges, PepsiCo is finding new ways to reach consumers beyond the bottle, and today's announcement is fully in line with that strategy."

Advent Set to Buy No. 1 PET Maker Manjushree

Global private equity fund Advent International is all set to acquire a controlling stake in Bengaluru-based packaging solutions company Manjushree Technopack, valuing India's largest PET manufacturer at Rs 2300 crore ($330 million), said two persons close to the development.

India's packaging industry is gripped by an unprecedented global consolidation and promoter's of India's largest speciality packaging company, Essel Propack, are looking to sell out.

Domestic PE firm Kedaara Capital, which holds about 24% in Manjushree, will sell its stake while the promoter Vimal Kedia will also dilute his. However, Kedia will continue to run the business with a minority stake in the company.

A formal announcement is due in the coming weeks. This deal would be the second largest buyout in Indian packaging industry after Finnish firm Huhtamaki Oyj acquired Mumbai-based Positive Packaging in 2014 for $336 million in the largest foreign buyouts in Indian packaging space. Spokespersons for Advent and Kedaara Capital declined to comment, while mails sent Vimal Kedia, MD- Manjushree, did not elicit any response till press time.

The deal values the company at 2.4 times its revenue and may act as a benchmark for other deals in the space in the country. At present, Manjushree has seven manufacturing plants across India catering to over 300 large and small customers with an installed capacity of over 125000 MT per annum.

Manjushree Technopack will be the third buyout deal for Advent in India. In 2017, Advent acquired Dixcy Textiles Pvt. Ltd, the South Indian firm which sells leading innerwear brand Dixcy Scott. In 2012, Advent bought 72% in Hyderabad-based CARE Hospitals, which was sold to Dubai based Abraaj Group in 2016.

Manjushree Technopack will be the third buyout deal for Advent in India

India Can Become Powerhouse for Clean Tech says Danfoss' Ravichandran Purushothaman

Climate change presents a great opportunity for India that, coupled with 'Make in India', can help the country become a global powerhouse for clean technologies, said Ravichandran Purushothaman, president, India region, for Denmark-based Danfoss Industries.

Danfoss, with its more than eight decades of global presence, works on four important areas including clean water and sanitation, affordable and clean energy for all, sustainable cities and communities, and responsible consumption and production, he said.

"It is estimated that the world cooling energy requirement is going to grow 33-fold by the year 2100," he said, highlighting that the technology used for cooling is more than a century old. The amount of electricity demand for cooling in the US is equal to the entire energy consumption of Africa, Purushothaman said. In cities such as Mumbai and Delhi, the energy used for cooling is as much as half of the total consumption, he said.

"There are technologies that are available in the world that helps us to decouple energy intensity and economic growth but what is important here is to put the policy framework in place and look at how to implement them in the larger context of urbanization," Purushothaman said. Danfoss is looking at solutions in a similar manner as it is also a firm believer in district cooling and newer refrigerants to help counter the imminent global warming that is likely to be the result of future demands for cooling.

This is where the country has great potential not just for economic development but also to make a difference for a cooler planet, Purushothaman added

Kolibri's Unique Cap Could Reinvigorate Non-Ready-to-Drink Segment

A groundbreaking collaboration between UK soft drinks maker Kolibri Drinks and Yorkshire-based glass packaging specialist Beatson Clark has recently resulted in the creation of a custom-designed bottle-cap, which allows consumers to control the amount of sugar in their soft drink. The non- ready-to-drink (RTD) segment, which has struggled in recent years due to a lack of convenience, could see resurgence thanks to this innovative new bottle design, says leading data and analytics company GlobalData.

At a time when consumers are increasingly looking for convenience due to their hectic lifestyles and expect premium experiences in all aspects of branding, regular bottle designs will not work. Beatson Clark's in-house design team worked with Kolibri Drinks from the early concept stage to create a cone-shaped 300ml white flint flask, which stores nectar made of agave, lemon juice, apple and caramel in the

cap rather than in the liquid of Kolibri's botanical-based drinks.

Joseph Hutson, Consumer Analyst at GlobalData, says: "As consumers are becoming increasingly discerning over the levels of sugar in their diets, the ability to customize a drink to taste is likely to be a great asset to the brand.

"This will be all the more important given the increasingly bespoke and individualized tastes of modern consumers, which have been seen through the rise of craft products in both the beer and soft drinks markets."

Innovations such as from Kolibri-Beatson are expected to reinvigorate the non-RTD soft drinks market, which has been struggling recently. According to GlobalData, the non-RTD soft drinks market recorded an 11% decline in volume from 2007 to 2017 while RTD soft drinks have grown by 7% during the same period.

Hutson continues: "Another key factor is the budget and mass-market image associated with non-RTD products such as fruit powders and squashes. By offering a premium innovation focusing on consumer choice, flavor and individuality, the non-RTD segment may have found a way to change conceptions around the segment."

The Kolibri range is comprised of three flavors—Elderflower & Lime, Strawberry & Basil and Cardamom & Chilli. The glass bottle is, on average, made from 30% recycled material. The products are currently available in the UK at Gaucho Restaurants, M Restaurants and Champneys Hotels.

International Conference on Recent Advances in Food Processing Technology

International Conference on Recent Advances in Food Processing Technology (iCRAFPT) was inaugurated by Sh. Jagadish Prasad Meena, Secretary, MoFPI, Sh. Bijaya Kumar Behera, Economic Advisor, MoFPI and was later joined by the Guest of Honour Sh. K. Parasuraman, Member of Parliament, from Thanjavur Constituency. Dr. C. Anandharamakrishnan, Director IIFPT also presided over the inaugural session.

The Secretary, MoFPI in his inaugural address highlighted that the unorganised segment dominates in numbers (about 25,00,000 in 2015-16) of small enterprises and workers, but the organised segment (about 40,000) dominates in terms of value of the output and investment. The percentage share of the organised/registered food processors is hardly 1.5 percent of the total food processors. The first tier food processing technology should target the unorganized sector who can be encouraged to concentrate on primary food processing. The second tier should deal with sophistication of secondary and tertiary processing of high value products.

He also appreciated the continued efforts made by IIFPT in the field of research and food processing and extended Ministry's support towards achieving the vision of the IIFPT to become an institute of national eminence.

Dr. C. Ananadharamakrishnan in his opening remarks said that the success of the mission onion programme has supported in the livelihood of farmers of that region. With efforts of the farmer producer company and the institute the farmers have planned to export their produce to Tesco, London. He touched upon the 'mission coconut' and 'tomato' programmes

In the rapidly growing scenario of food processing sector and conducive policy environment, the conference builds a strong platform for knowledge sharing and meaningful delegation among the industry, academia, researchers and farmers which would potentially impact the food sector growth to a newer height.

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L.B. Associates (Pvt) Ltd, H-108, Sector 63, Noida-201301, UP, India

Tel: +91-120-4727108 | Fax: +91-120-2427108 | Email: info@fmtmagazine.com | Website: www.fmtmagazine.in