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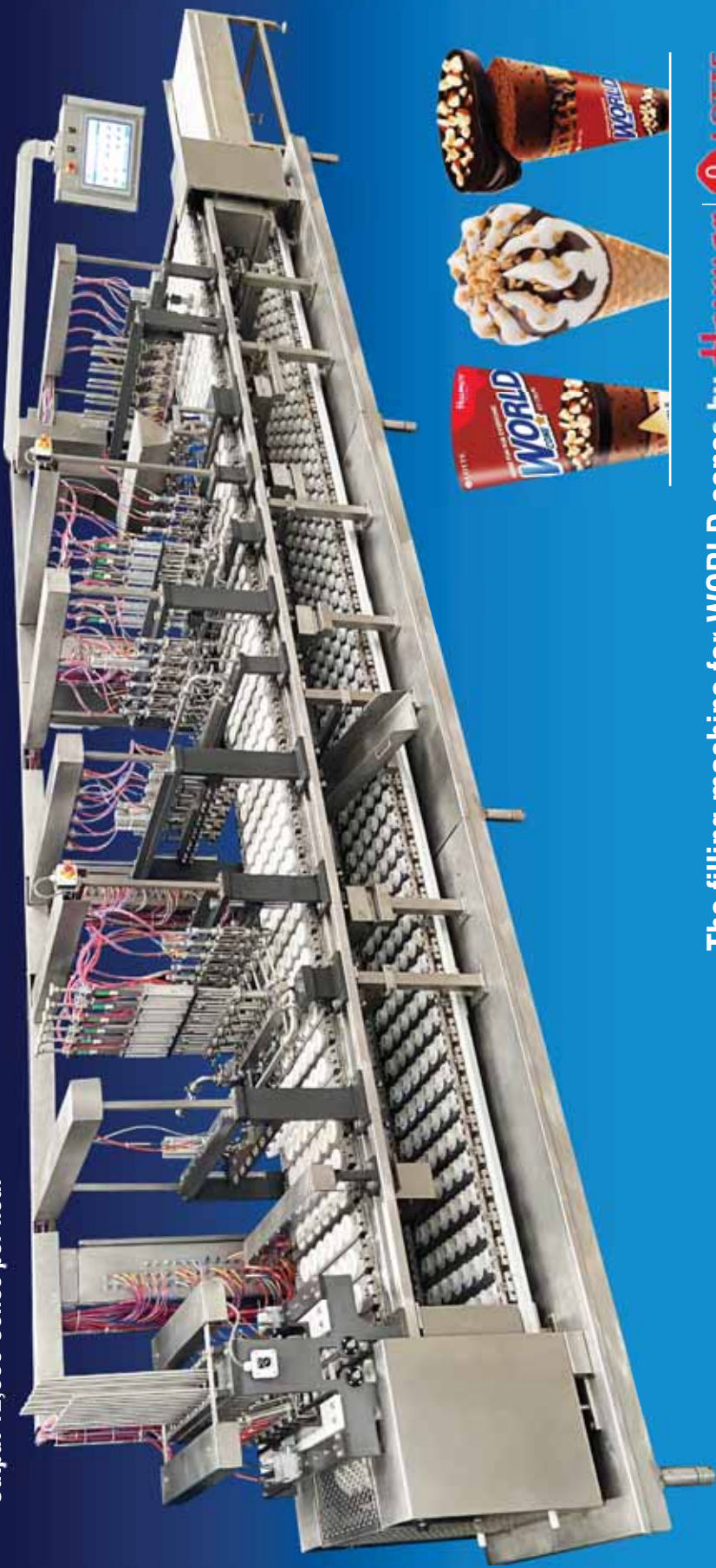
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The February Edition of Food Marketing & Technology Magazine is the Dairy Special Edition. India's dairy industry remains one of the largest in the world, contributing significantly to rural livelihoods and national food security. Built largely on smallholder farmers and cooperative models, the sector has ensured steady milk availability across urban and rural markets. Its economic and social footprint extends far beyond agriculture into nutrition and employment.

However, the industry is facing mounting pressures from rising input costs, including feed, fodder, and energy. Farmer profitability remains uneven, with many producers struggling to balance expenses against fluctuating procurement prices. This gap between production costs and farm incomes threatens the long-term stability of milk supply chains.

Technological intervention is reshaping dairy operations through better breeding practices, cold-chain infrastructure, and digital monitoring systems. While productivity gains are visible in organized segments, access to these advancements remains limited for small and marginal farmers. Bridging this technological divide will be critical for inclusive growth.

Changing consumer preferences are influencing product portfolios, with growing demand for value-added dairy products such as protein-enriched milk, probiotics, and lactose-free options. At the same time, the emergence of plant-based alternatives has introduced new competition, encouraging traditional dairy players to focus on quality, transparency, and innovation.

Climate change and resource constraints are emerging as structural challenges for the sector, affecting cattle health and fodder availability. Sustainable practices, efficient water use, and improved animal welfare are no longer optional but essential for future resilience. The success of India's dairy industry will depend on balancing scale with sustainability and farmer welfare.

This Edition explores the nuances in the Dairy Sector, along with the spices and bakery sectors. Read this edition to garner insights on these subjects!

Linda Brady Hawke

Precision in the Tightest Spaces

In dairy processing, accuracy, hygiene and process reliability are critical—even under challenging conditions. Compact, user-friendly and standardized measurement technology offers clear advantages, particularly when it can be integrated seamlessly into existing processes.

This approach has been successfully adopted by a German dairy that processes several million litres of raw milk every day into a broad portfolio of high-quality products, including semi-hard cheese, mozzarella, butter, whey powder and whey-based ingredients.

Reliable measurement technology is essential to ensure smooth and efficient production. It controls fill levels in storage tanks, monitors pressure in pipelines, detects limit levels in intermediate vessels and provides the data basis for automated cleaning processes. In addition, measurement technology plays a central role in food safety, energy efficiency and regulatory compliance, supporting traceability and strict hygiene standards.

As demands for precision and process reliability increased, the dairy sought a solution capable of delivering stable and accurate measurements under difficult conditions such as limited installation space, high humidity and foam formation. Previously, these factors had complicated installation and commissioning while negatively affecting measurement stability. Manual inspections increased, as did maintenance costs and the risk of unplanned process interruptions.

The chosen solution was a Compact Line consisting of three devices: the Micropilot FMR43 for non-contact radar level measurement, the Liquiphant FTL43 for reliable point level detection, and the Cerabar PMP43 for precise pressure and hydrostatic level measurement. All three sensors feature a compact, hygienic design and are suitable for high-temperature CIP and SIP cleaning. Certifications in accordance with EHEDG and 3-A, as well as full traceability of all wetted materials, ensure compliance with the stringent requirements of the dairy industry.

Space constraints are a constant challenge in the facility. Pipelines run close together, tanks are arranged in tight rows, and control components must fit into existing cabinets. The compact design of the sensors allows installation even in confined spaces, often without modifications to existing infrastructure.

"Precision is a key element of measurement technology for us," explains the project manager. "Measurement values accurate to a tenth of a decimal place are essential. With the Compact Line, we now achieve reliable results even in the presence of foam and maintain stable measurements under turbulent surface conditions. This enables us to operate our processes reliably and efficiently."

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Bikaji Foods International Limited has Issued an Urgent Recall of Specific Batches of Its Popular Snack Chatpata Matar

Bikaji Foods International Limited has issued an urgent recall of specific batches of its popular snack chatpata matar after internal testing revealed food colouring levels that exceed prescribed regulatory limits.

The recall affects chatpata matar packs sold in 15-gram and 36-gram formats, with the company describing the action as a precautionary measure to protect consumers and ensure adherence to food safety standards. While Bikaji's official communication is yet to be widely published by the Food Safety and Standards Authority of India (FSSAI), the notice underscores the company's proactive response to potential non-compliance.

Food safety and regulatory compliance remain critical priorities for FMCG players, particularly in the snacks and packaged foods category, which regularly undergoes scrutiny for additives, colourants and labelling accuracy. Chatpata matar a spicy fried green pea snack widely distributed across retail and e-commerce channels—has been withdrawn from shelves in the affected batches pending further evaluation and corrective action.

EU-India Free Trade Agreement: A Boost for Food Processing and Value-Added Trade



PM, the President of the European Council, Mr. António Luis Santos da Costa and the President of the European Commission, Ms. Ursula von der Leyen witness the Exchange of MoUs between India and EU, in Hyderabad House, New Delhi | image source PIB

The proposed EU-India Free Trade Agreement (FTA) is set to significantly reshape trade in processed and value-added food products, opening a vast market of 1.45 billion consumers to European agri-food exporters while creating new competitive pressures and opportunities for India's food processing sector.

In 2024, EU agri-food exports to India stood at €1.3 billion, accounting for just 0.6% of the EU's total agri-food exports, underlining the untapped potential of the Indian market. One of the most impactful elements of the agreement for the food processing industry is the sharp reduction or elimination of high Indian tariffs, which currently average 36% and can reach up to 150%. Under the FTA, tariffs on processed foods such as bread, pastries, biscuits, pasta, chocolate and pet food will be reduced from up to 50% to zero, while duties on fruit juices and non-alcoholic beer will also be eliminated.

This enhanced market access is expected to stimulate trade

in high-value processed foods and beverages, encouraging European companies to expand distribution and potentially invest in Indian processing, packaging and cold-chain infrastructure. At the same time, Indian processors will face increased competition from premium and mid-range EU products, driving improvements in quality, branding and compliance with global standards.

The agreement also reinforces strict EU health and food safety requirements, meaning all imported products must meet science-based standards on pesticides, animal welfare and hygiene. This focus on safety and traceability aligns closely with the needs of modern food processing and could accelerate harmonisation of production practices.

Overall, the FTA positions food processing as a key beneficiary of EU-India trade integration, shifting the relationship from bulk commodity trade towards higher-value, branded and processed food products.

FICCI Says that the Current Regulatory Framework Governing the Marketing and Licensing of Agriculture Inputs

Industry body FICCI has sought creation of 'One Nation One Licence' for agriculture related inputs valid across the country.

FICCI says that the current regulatory framework governing the marketing and licensing of agriculture inputs (such as seeds, fertilisers, and pesticides) is fragmented and companies need to navigate complex, state-specific processes.

"Firms operating in multiple districts or states need to obtain multiple licences across different regions. Also, the process of developing and registering new products is a lengthy and time-consuming endeavour that often spans several years. Launch of 'One Nation, One Licence' system will simplify and standardise licensing requirements across states for agri inputs to help industry alleviate the aforementioned challenges and enhance ease of doing business," reads the recommendation paper submitted by the FICCI to the Union Ministry of Finance for the upcoming Union Budget.

FICCI's paper added that the Government should also, launch a national programme to develop 3 million farm technicians (5 technicians in approximately 6 lakh villages of India) in 5 years (specialised in technologies such as soil testing, micro irrigation, drones, sensors, farm machinery and post-harvest technologies).

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Global Beverage Giant Coca-Cola is Bullish on India's Growth Prospects, with John Murphy

Global beverage giant Coca-Cola is bullish on India's growth prospects, with John Murphy, President and Chief Financial Officer of the company stating that India is "on the right path" to becoming one of its top three markets by sales volume in the coming years." This reflects Coca-Cola's confidence in the strength of India's consumption trends and the long-term potential of its retail ecosystem.

Speaking at a media roundtable during his India visit, Murphy noted that India currently ranks as the fifth largest market globally for Coca-Cola by volume and has the foundational ingredients required for sustained growth. Despite facing weather-related challenges in 2025, the country's consumer sentiment remains resilient, and the company anticipates a "very robust" growth trajectory in 2026 and beyond.



Coca-Cola attributes part of its optimism to the ongoing evolution of India's retail landscape, increasing digitisation, and broader economic reforms that have helped stimulate consumption. Murphy highlighted government-led infrastructure and electrification initiatives as long-term enablers that benefit businesses like Coca-Cola, particularly as digital channels and e-commerce continue to gain traction.

The company's market strategy in India includes working closely with bottling partners such as Hindustan Coca-Cola Beverages (HCCB) and other franchisees to expand distribution and reach. In line with this, Coca-Cola has indicated that it may pursue mid-sized acquisitions in India to broaden its category footprint and compete across diverse beverage segments.

Competition in the soft drinks space, including from regional players, remains intense. However, Murphy sees this competitive landscape as an impetus for Coca-Cola to stay innovative and consumer-centric. With a large and youthful population coupled with rising disposable incomes, India's beverage market offers a compelling growth story for the Atlanta-based company—and sets the stage for it to potentially sit among Coca-Cola's top global revenue drivers in the years ahead.

Carlsberg India has Strengthened its Manufacturing Footprint in Karnataka

Carlsberg India has strengthened its manufacturing footprint in Karnataka with the inauguration of a new canning line at its Mysuru brewery, marking a key milestone in the company's expansion plans for the Indian market. The new facility has been developed with an investment of Rs 100 crore and is aimed at meeting the growing consumer preference for beer in cans.

The addition follows Carlsberg India's earlier commitment announced at Invest Karnataka 2025, where the company outlined a broader

investment plan of Rs 350 crore to expand and modernise its Mysuru operations. With the new can line now operational, the brewery's capacity has been enhanced to produce up to 22,000 cans per hour,



significantly strengthening supply capabilities across the region.

Located in Nanjangud taluk, the Mysuru brewery plays a strategic role in Carlsberg India's southern India operations. According to India Managing Director Nilesh Patel, the expansion reflects the company's long-term confidence in India and its continued commitment to Karnataka as a key manufacturing hub. He noted that the investment will enable the company to deliver international-quality beers in a more sustainable manner while supporting the state's economy through higher excise contributions and local employment generation.

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Food Adulteration in India: 2025 Outbreaks, Rapid Detection, and the Role of Indigenous Innovation

■ By Divya Panneerselvam, Surya Priyadharsini, Mansi Thaker & A.G.Saranya Gayathiri

2025: A Wake-Up Call for India's Food Safety System

The year 2025 has emerged as a defining moment for food safety in India, exposing the hidden and increasingly complex nature of food adulteration across the country. What was once perceived as sporadic dilution or visible mixing has now transformed into organized, chemically driven adulteration practices affecting everyday foods consumed by millions. Reports from multiple states revealed contamination in staples such as milk, spices, edible oils, pulses, and animal-derived foods, underscoring that adulteration is no longer limited to isolated incidents but has become a systemic public health concern.

One of the most alarming developments reported in December 2025 was the detection of nitrofurans residues and their metabolites in eggs. Nitrofurans are banned veterinary antibiotics that are illegally used in poultry farming to control infections and enhance productivity. Their misuse, particularly without observing proper withdrawal periods, leads to residues such as AOZ, AMOZ, AHD and SEM entering the food chain through eggs. These compounds are known for their carcinogenic and genotoxic potential and pose long-term health risks, especially to children and other vulnerable populations. Regulatory alerts, intensified surveillance, and product recalls following these findings



clearly demonstrated that even foods traditionally considered safe and nutritious are susceptible to invisible chemical adulteration.

These repeated outbreaks have fundamentally changed how food adulteration is perceived in India. It is no longer merely a quality or economic issue, it has evolved into a public health emergency, demanding

rapid, accessible, and decentralized detection mechanisms alongside conventional laboratory testing.

Food Adulteration in India: The 2025 Scenario

India's vast and diverse food supply chain is under increasing pressure due to rapid urbanization, rising demand for processed and ready-

to-eat foods, and the continued dominance of informal food markets with limited oversight. Economic incentives often encourage shortcuts, making adulteration a persistent challenge despite strong regulatory frameworks under the Food Safety and Standards Act (FSS Act), 2006. What has changed in recent years is the nature of adulteration itself. There has been a clear shift from easily visible adulterants to sophisticated chemical residues, synthetic substitutes, and illegal additives that are far more difficult to detect without scientific tools.

Commonly Reported Adulterants in 2025

Recent surveillance and enforcement activities during 2024–2025 have highlighted repeated adulteration across commonly consumed foods. Milk has been found adulterated with detergent, urea, starch, and even synthetic milk. Spices such as turmeric and chilli powder have shown contamination with industrial dyes like metanil yellow and Sudan dyes. Edible oils have been adulterated with argemone oil and mineral oil, while pulses have been mixed with kesari dal and synthetic colourants. Honey adulteration using sugar and rice syrups remains widespread, and paneer contamination with detergent and starch continues to be reported. In animal-derived foods, particularly eggs and poultry products, antibiotic residues such as nitrofurans have emerged as a major concern. These adulterants not only reduce nutritional value but are also linked to acute poisoning, organ toxicity, hormonal disruption, antimicrobial resistance, and chronic health conditions.

How Is Food Adulteration Detected?

Food adulteration analysis in India relies on a two-tiered approach.



Accredited food testing laboratories play a critical role by employing advanced analytical techniques such as GC-MS, LC-MS/MS, FTIR, UV-Visible spectroscopy, residue analysis, and microbiological testing. These methods offer high accuracy and legal validity, making them essential for regulatory enforcement and confirmation. However, they require sophisticated instrumentation, trained analysts, significant investment, and time.

To address the need for immediate decision-making at the field level, rapid screening tools have become increasingly important. Adulteration detection kits serve as first-level screening methods that enable quick identification of common adulterants, helping prevent unsafe food from reaching consumers before laboratory confirmation is undertaken.

Adulteration Detection Kits: Rapid Answers in Critical Moments

Adulteration detection kits are designed to provide simple, rapid, and cost-effective screening within minutes. Their importance lies in their ability to support on-the-spot decision making without the need for complex instruments or technical expertise. These kits are particularly valuable for street food vendors, food inspectors, small vendors, schools, self-help groups, and food safety awareness programs. By enabling early detection at the source, they reduce the circulation of unsafe food, complement laboratory testing, and significantly ease the burden on regulatory laboratories.

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Quality and Food Safety Challenges in Modern Bakeries: Risks, Controls, and Strategic Improvement

Hygiene, zoning, and environmental control

■ By Anurag Mishra*

Effective control of hygiene and environmental conditions is fundamental to both quality and food safety in bakeries. Open product areas—such as dough make-up, proofing, cooling, slicing, and packing—are particularly vulnerable to airborne contamination, condensation, and cross-traffic from personnel and equipment. Where zoning between raw and finished product areas is weak, there is potential for transfer of pathogens and spoilage organisms via tools, trays, trolleys, or uniforms, undermining the protective effect of baking.

Sanitation challenges in bakeries often include complex equipment with niches, difficult-to-clean conveyors, and the presence of flour dust and sticky batters that make thorough cleaning laborious. Inadequate cleaning frequency, lack of documented cleaning procedures, and insufficient verification (e.g., ATP testing, microbiological swabs) can allow biofilms and persistent contamination to remain in the environment. Furthermore, poor integrated pest management in storage and production areas contributes both to physical contamination (insects, droppings)

and to reputational damage, especially in retail bakery settings.

Integrated Pest Management

Integrated pest management (IPM) in bakeries is a preventive, systems-based approach to controlling insects, rodents, and other pests while minimizing chemical use and protecting food safety. It is a mandatory pillar of GMP and HACCP, since pests can introduce pathogens, allergens, and foreign bodies into flour, finished products, and packaging areas. IPM in bakery facilities is built on proactive

inspection, sanitation, exclusion, and targeted intervention rather than routine blanket spraying. The bakery owns the program and works in partnership with a licensed pest control provider to design a site-specific plan that covers raw material storage, production, utilities, and external areas.

Temperature control, storage, and shelf life

Many bakery products are temperature-sensitive, particularly those with high moisture, fillings, or toppings, yet are often displayed at ambient conditions for extended periods. Improper cooling of baked items before packing can result in condensation inside packaging, creating localized high-moisture zones that promote mold growth and vector for microbial spoilage. In cream- and custard-filled products, failure to maintain cold chain during storage and display can enable rapid growth of pathogenic bacteria and toxins, markedly increasing foodborne illness risk.

Shelf-life determination in bakeries is therefore not only about staling

and sensory quality but also about microbiological safety limits. Estimating realistic shelf life requires challenge studies, predictive microbiology where appropriate, and ongoing verification through retention samples and market feedback. Inadequate date coding, stock rotation, and traceability can lead to sale of out-of-date products, complicate product recalls, and weaken the ability to investigate customer complaints.

Process control and product consistency

From a quality perspective, bakeries often struggle with inconsistent product characteristics such as loaf volume, crumb texture, crust color, spread of cookies, and symmetry of cakes due to variation in raw materials, equipment performance, and operator practices. Lack of standardized recipes, insufficient control over mixing times, dough temperatures, proofing conditions, and baking profiles can all lead to batch-to-batch variability and high levels of wastage or downgrades. In smaller or semi-automated bakeries, heavy reliance on operator

judgement without strong training or documented process parameters further increases variability.

Modern bakeries are increasingly adopting Total Quality Management (TQM), Six Sigma, and statistical process control tools to reduce defects and achieve greater consistency. Vision-based systems and inline sensors can help monitor product attributes such as size, color, and topping distribution in real time, enabling corrective action before large quantities of non-conforming product are produced. However, the effectiveness of such technologies depends on solid foundational practices: calibrated instruments, clear specifications, and robust data analysis and corrective action processes.

Retail bakeries and food safety culture

Retail bakeries and in-store bakery counters face unique challenges because of close customer interaction, small-batch production, and frequent manual handling. Staff may be multitasking between production, serving, and



cash handling, increasing cross-contamination risks if handwashing and utensil hygiene are not rigorously followed. Variation in staff training, high turnover, and informal practices can result in inconsistent implementation of HACCP principles at the retail level, even when corporate or franchisor standards exist.

In such environments, food safety culture is a critical determinant of performance. When management demonstrates visible commitment—through investment in training, provision of appropriate tools, and reinforcement of good practices—compliance with hygiene, allergen management, and temperature control improves markedly. Conversely, if production targets and customer service speed are prioritized over safe practices, shortcuts can become normalized, leading to chronic non-compliance and elevated risk of incidents.

Digitalization, traceability, and regulatory pressure

Regulatory frameworks increasingly require documented food safety management systems, traceability, and, in some jurisdictions, specific controls for allergens and food defense. For bakery chains and industrial producers, managing documentation manually—covering cleaning records, temperature logs, batch traceability, and training records—can be cumbersome and prone to errors. As a result, many bakeries are transitioning to digital solutions and ERP systems that integrate production planning, quality data, and traceability to support quick response to non-conformities and potential recalls.

However, digitalization itself introduces challenges: data integrity, user adoption, and the need to design workflows that reflect actual



shop-floor realities rather than purely administrative perspectives. If systems are implemented without adequate change management and training, operators may bypass or superficially complete records, undermining the value of the investment and leaving real risks unaddressed. Successful bakery quality systems therefore pair technology with robust governance, clear roles, and continuous improvement processes linked to internal audits and management review.

Strategic approaches to improvement

To address quality and food safety challenges holistically, bakeries benefit from a structured, risk-based approach grounded in HACCP and supported by strong prerequisite programs. Key levers include: strengthening supplier management; enhancing environmental hygiene and zoning; validating critical limits for baking, cooling, and storage; and tightening allergen control. Integrated pest management and labelling verification. Investment in training, competency development, and food safety culture is essential so that

staff at all levels understand both the “what” and the “why” of required controls, rather than seeing them as mere paperwork.

Continuous improvement frameworks such as TQM and Six Sigma can help bakeries systematically reduce process variation, defects, and complaints while improving efficiency. By combining robust data analysis, root cause investigation, and cross-functional problem-solving, bakeries can translate regulatory compliance into a genuine competitive advantage, delivering safe, consistent, and high-quality products that meet escalating consumer expectations.



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The Role of Dairy in a Balanced Diet

■ By Dt. Muskan

Introduction

Dairy products have long been recognized as an important component of balanced dietary patterns across diverse populations. Milk, yogurt, cheese, and other dairy products contribute essential nutrients that support growth, maintenance, and overall health. From a dietetic perspective, the inclusion of dairy in the daily diet can help individuals meet nutritional requirements efficiently while supporting long-term health outcomes.

Nutritional Value of Dairy Products

Dairy foods are characterized by a high nutrient density and provide a wide range of essential macro- and micronutrients. They are a primary source of high-quality protein, supplying all essential amino acids required for muscle synthesis, tissue

repair, and metabolic processes. Additionally, dairy products are rich in calcium, a key mineral involved in bone structure, neuromuscular function, and cellular signaling.

Many dairy products are also fortified with vitamin D, which enhances calcium absorption and plays a role in immune function. Other important nutrients found in dairy include vitamin B12, phosphorus, potassium, and riboflavin, all of which contribute to energy metabolism, red blood cell formation, and overall physiological balance.

Contribution to Bone and Skeletal Health

One of the most significant contributions of dairy to a balanced diet is its role in supporting bone health. The combination of calcium, vitamin D, protein, and phosphorus in dairy products works synergistically

to promote bone mineralization and maintenance. Adequate dairy intake during childhood and adolescence is essential for achieving optimal peak bone mass, while continued consumption in adulthood and older age helps reduce the risk of osteoporosis and fractures.



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Dairy and Muscle Health

The high biological value of dairy protein makes it particularly beneficial for maintaining and supporting muscle mass. Whey and casein proteins found in dairy are effective in stimulating muscle protein synthesis, which is important for physically active individuals, older adults, and those recovering



from illness. Regular inclusion of dairy products can therefore contribute to the preservation of lean body mass as part of a balanced dietary pattern.

Role in Weight Management and Metabolic Health

Dairy products can support weight management when included in appropriate portions. Protein-rich dairy foods promote satiety and may help regulate appetite, reducing overall energy intake. Fermented dairy products, such as yogurt and kefir, also provide probiotics that support gut health, which is increasingly linked to metabolic regulation and immune function.

Fat Content and Dietary Considerations

Dairy products are available in a range of fat contents, allowing flexibility in dietary planning. Low-fat and reduced-fat options may be suitable for individuals with specific cardiovascular or energy-related concerns. However, moderate consumption of full-fat dairy can also be incorporated into a balanced

diet, particularly when overall dietary quality and lifestyle factors are considered.

Lactose Intolerance and Dairy Alternatives

Lactose intolerance may limit dairy intake for some individuals, but several options exist to ensure continued nutrient adequacy. Lactose-free dairy products, yogurt, and aged cheeses are often well tolerated. For those who avoid dairy entirely, fortified plant-based alternatives can provide calcium and vitamin D, however, these should be carefully selected to ensure sufficient protein content and minimal added sugars.

Conclusion

Dairy products play a valuable role in a balanced diet by providing essential nutrients that support bone health, muscle function, and overall nutritional adequacy. When consumed in moderation and tailored to individual needs, preferences, and tolerances, dairy products can contribute positively to health across all stages of life.

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Fiber Boost for Baked Goods – with No Compromise on Taste or Texture

High-MAC brans: micronised, stabilised brans from GoodMills Innovation support sensory- neutral fiber enrichment

With its new High-MAC brans, GoodMills Innovation allows bakeries and industrial manufacturers to enrich their baked goods with fiber – without compromising on texture, volume or flavour. The finely milled and physically stabilised brans made from wheat, rye and spelt can be incorporated into a wide range of applications, from classic breads and rolls to toast, sandwich loaves, pizza bases, crispbreads and cookies. The new ingredient solution has been developed in response to growing demand for high-fiber, nutritionally sound baked goods that are light, of consistent quality and free from coarse and other undesirable sensory components.

Even distribution for additional appeal. Thanks to a special micronisation process, more than 90% of the High-MAC particles are smaller than 200 µm. This allows them to be combined with higher-extraction flours to increase mineral and fiber content without affecting standard processing behaviour. The result is baked goods with significantly improved nutrient density that

still promise appealing taste and appearance. The bran is evenly distributed throughout the crumb, thus avoiding the typical coarse spots associated with conventional bran.

Easy to use – adaptable to individual needs

High-MAC brans can be easily incorporated into existing formulations.

Depending on the desired nutritional claim – such as „source of fiber“ or „high in fiber“ – the dosage can be flexibly adjusted. There is also minimal impact on processing: the brans are added directly during dough mixing. GoodMills Innovation's product development team supports clients with formulation and application – either at its in-house test bakery or on-site at the customer's facility.





Clean label and extended shelf life Thanks to thermal stabilisation, High-MAC brans offer significantly longer shelf life compared to native products. Furthermore, they consist solely of cereal ingredients – wheat, rye and spelt – and thus fulfil clean label requirements. No non-cereal fibers are used.

High-MAC specifically utilises grain components that are typically discarded in the so-called “after-flour” in conventional milling – parts that are not usually used in bread production. “We are essentially replicating a component of the milling process that is otherwise inaccessible – creating a basis for rustic baked goods with distinctive color and a high fiber content,” explains Sebastian Stolze, Manager Product Development & Application at GoodMills Innovation.

Sensory-neutral, technologically effective

Unlike conventional wholegrain brans, the High-MAC variants have a mild, well-balanced flavour. Baking properties are preserved - even in recipes based on white flour - allowing manufacturers to improve

the nutritional profile of their products without compromising consumer appeal. “With High-MAC, we’re offering the baking industry a fiber enrichment tool that works – both technologically and in terms of taste. It allows our customers to develop products that meet today’s nutritional expectations without overwhelming the consumer,” adds Max Weber, Category Manager at GoodMills Innovation.

About GoodMills Innovation GmbH

Based in Hamburg, Germany, GoodMills Innovation develops clean label ingredients based on



cereals and pulses for a wide range of applications in the food, bakery, snack, nutraceutical and bakery industries. The aim is always to combine maximum enjoyment with one or more added benefits: for the consumer’s health, for example with selected dietary fibers and an improved Nutri-Score; for a sustainable planet with plant-based meat substitutes; or for more economical production by actively exploiting potential savings.

With expertise along the entire value chain, from raw material sourcing and processing to understanding market and consumer needs, the cereal expert supports its customers with innovative product concepts, tailor-made solutions and expert advice on application, food law and marketing issues. As part of the GoodMills Group, Europe’s largest milling group, GoodMills Innovation stands for the highest quality, (supply) security, sustainability and innovation.

For further information:
www.goodmillsinnovation.com

Milk: A Traditional Food with Emerging Functional Roles

■ By Jahnvi Dev* and Dr. Ruchi Verma**

Introduction

Milk has been consumed by humans since ancient times and is regarded as one of the most complete natural foods. It provides essential nutrients required for growth, development, and maintenance of health. Traditionally, milk has been valued for its role in infant nutrition and bone health. However, recent scientific research has highlighted that milk is more than just a source of basic nutrition; it also acts as a functional food due to the presence of several biologically active compounds.

Nutritional Composition of Milk

Milk is a rich source of high-quality proteins, carbohydrates, fats, vitamins, and minerals. It contains casein and whey proteins that provide essential amino acids. Milk



is also an excellent source of calcium and phosphorus, which are crucial for bone formation and maintenance. In addition, milk contains vitamins such as A, D, B₂, and B₁₂, contributing to metabolic functions and immune health.

Bioactive Components and Functional Properties

Beyond its nutritional value, milk contains several bioactive

components such as bioactive peptides, enzymes, immunoglobulins, oligosaccharides, conjugated linoleic acid, and antimicrobial proteins. These components play important roles in regulating digestion, enhancing immune response, and inhibiting the growth of pathogenic microorganisms. Bioactive peptides released during digestion or fermentation exhibit antihypertensive, antioxidant, and anti-inflammatory properties.

Role of Milk in Gut Health and Immunity

Milk plays a vital role in the development and maturation of the gastrointestinal tract, particularly in infants. Milk oligosaccharides and immunological components help in shaping gut microbiota and strengthening mucosal immunity. Enzymes and antimicrobial agents such as lactoperoxidase and lysozyme protect against harmful bacteria. These properties make milk an important dietary component for maintaining gut health and immune balance.

Fermented Dairy Products as Functional Foods

Fermented dairy products such as yogurt, probiotic milk, and cheese enhance the functional value of milk. These products contain beneficial microorganisms like *Lactobacillus* and *Bifidobacterium* species, which improve digestion, reduce lactose intolerance, and promote intestinal health. Probiotic dairy products have also been associated with improved immunity and reduced risk of gastrointestinal disorders.

Milk and Prevention of Chronic Diseases

Regular consumption of milk and dairy products has been linked with



a reduced risk of chronic diseases such as osteoporosis, hypertension, cardiovascular diseases, and obesity. The calcium and bioactive peptides present in milk help regulate blood pressure and support bone density. Dairy components may also influence body weight regulation and metabolic health.

Conclusion

Milk is no longer considered only a traditional food but is now recognized as a functional food with emerging health benefits. Its rich nutritional profile combined with bioactive and probiotic components

makes milk and dairy products valuable for promoting health and preventing chronic diseases. With advancements in food technology and increasing consumer awareness, milk-based functional foods are expected to play a significant role in future dietary strategies.

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Food Monk Innovations: Driving Science-Led Innovation in India's Food Processing Sector

As India's food processing industry evolves toward higher value addition, quality assurance, and regulatory compliance, Food Monk Innovations has emerged as a key enabler for brands navigating this increasingly complex landscape. Founded in 2019 and headquartered in Pune, Maharashtra, the firm supports food entrepreneurs, startups, and established manufacturers across India with end-to-end, science-driven consulting solutions.

Food Monk Innovations is distinguished by its strong technical foundation and hands-on approach. Led by food technocrats and industry professionals, the firm specializes in food research and development, product formulation, shelf-life optimization, and turnkey project execution. Its expertise spans a wide spectrum of food categories, including fruits and vegetable processing, spices and condiments, dairy and milk products, beverages, bakery items, chocolates and confectionery, millet-based products, and ready-to-eat and ready-to-cook foods.

In an environment where product differentiation and safety are critical, Food Monk Innovations goes beyond conventional advisory models. The company adopts a holistic approach that integrates innovation with commercial and regulatory viability. Each engagement begins with a deep evaluation of the client's concept, target market, and scalability potential. Based on this assessment, the team delivers structured support covering raw material selection, formulation development, pilot trials, packaging solutions, shelf-life studies, food safety systems, and statutory compliance.



“

Our goal is to bridge the gap between food ideas and successful market-ready products. By combining scientific rigor with practical industry understanding, we help brands scale with confidence and compliance.

”

BHAGYASHRI MHATRE
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A key strength of Food Monk Innovations lies in its in-house laboratory and pilot facilities in Pune. These facilities enable rigorous testing, faster prototyping, and

smoother transitions from concept to commercial production. By minimizing trial-and-error at the manufacturing stage, the firm helps clients reduce time-to-market while maintaining product consistency and quality.

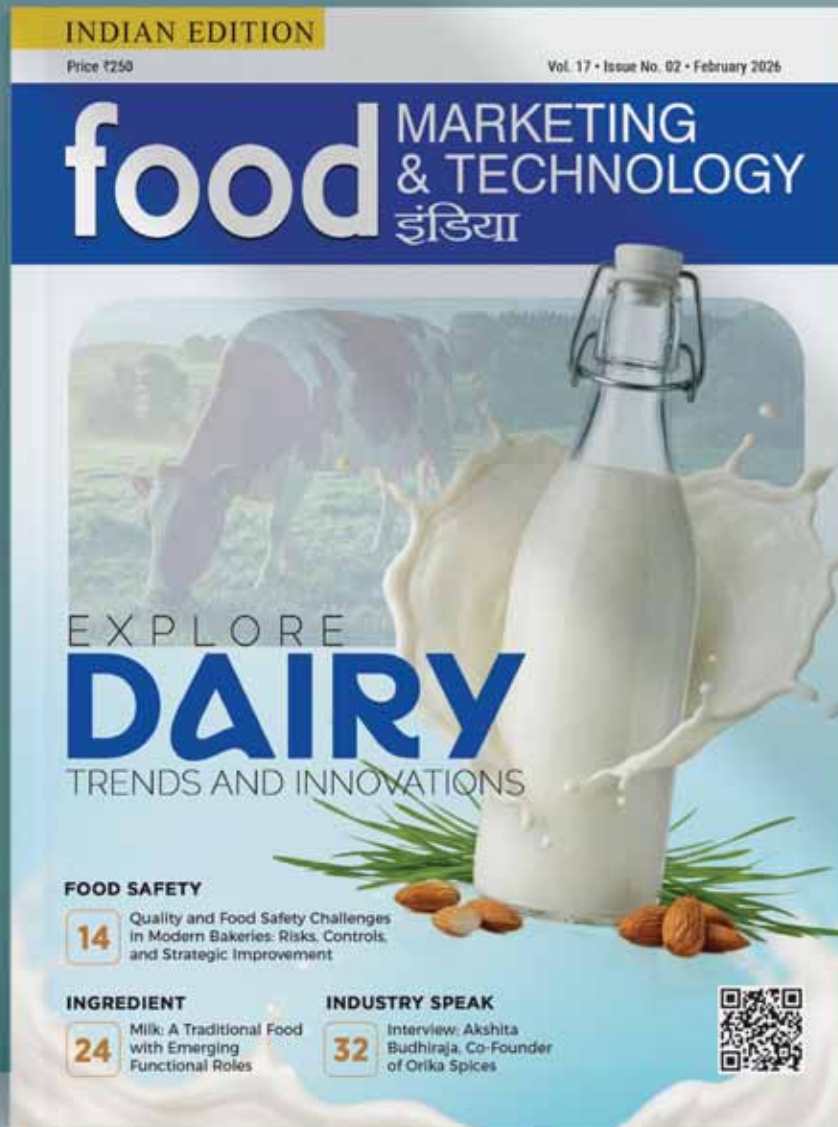
Food Monk Innovations' mission reflects its long-term commitment to India's food ecosystem: to empower more than 1,000 food startups by 2032. As consumer expectations rise and regulatory frameworks become more stringent, the firm continues to play an active role in strengthening the packaged food sector through science-backed innovation.



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How Dairy Processors Can Overcome Staffing Shortages with Automated Sampling

Why Labor Shortages Are Disrupting Dairy Operations

Staffing challenges in the food and beverage industry aren't just a passing trend; they're an ongoing disruption. According to Food Industry Executive, companies are now being forced to "amplify efficiency to do more with less." ¹ This is especially true in dairy, where skilled quality control (QC) technicians are in short supply.

With high employee turnover, rising production demands, and fewer hands-on deck, many dairy processors are struggling to maintain quality and compliance.

Why It Matters Now

The labour challenges in dairy aren't expected to ease anytime soon. The International Dairy Foods

Association (IDFA) continues to highlight workforce development as one of the top concerns facing the sector. ² as processors look ahead, smart investments in automation are becoming essential, not optional.

The Innovate™ Autosampler III isn't just about speeding up a process; it's about enabling your team to focus where human expertise matters most while ensuring consistent, reliable results, shift after shift.

Automate Dairy Testing to Save Time and Improve Consistency

The Innovate™ Autosampler III solves a critical need: reducing labour dependency while increasing efficiency. Designed for high-throughput environments, the

Autosampler III:

- Automates sample loading, mixing, and pipetting
- Continuous workflow eliminates interruption from the sampling process to maximize efficiency
- Minimizes human error in microbial detection
- Is Industry 4.0 Compliant, giving you access to state-of-the-art software and components for remote troubleshooting and real-time KPI tracking

This not only speeds up workflows - it future-proofs your quality control process.

Reallocate Your Workforce Where It Matters Most

Automation doesn't replace your team; it empowers them to focus on high-value tasks. While the Innovate™ Autosampler III handles the repetitive steps in microbial testing, your skilled staff can focus on analysis, problem-solving, and continuous improvement.

This smart reallocation of labour is exactly what Food Industry Executive calls for - businesses must reimagine how they work to boost efficiency amid staffing shortages. ¹

Consistency and Compliance Without Compromise

In the dairy industry, there's no margin for error. Microbial testing must be fast, accurate, and standardized. With the Innovate™

Autosampler III, you gain:

- Reproducible results regardless of who's on shift
- Faster turnaround times for product release
- A scalable solution for growing production lines

This helps safeguard your brand's reputation and regulatory compliance, even as labour pressures mount.

Build a Resilient Dairy Operation with Smart Automation

Staffing shortages may persist, but your ability to adapt will define your competitive edge. The Innovate™ Autosampler III is more than just a time-saving device; it's a strategic tool that helps you:

- Maintain quality with fewer resources
- Reduce reliance on hard-to-find skills
- Scale QC operations as your business grows

Sources

1. *Food Industry Executive*. "Overcoming F&B Staffing Shortages: Amplifying Efficiency to Do More with Less." July 2024. [Read here](#)
2. *International Dairy Foods Association (IDFA)*. "Workforce Development Remains a Priority for Dairy Industry." <https://www.idfa.org>

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Value Addition and Standardization in Dairy Technology

■ By Dr. Ruchi Verma* and Dr. Asha Kumari

The dairy sector is an important part of the food industry, converting raw milk into a wide variety of safe, nutritious, and marketable products. In dairy technology, value addition and standardization play a crucial role in improving product quality, shelf life, and consumer acceptance. These practices also help reduce losses, increase profitability, and ensure uniformity in dairy products.

Concept of Value Addition in Dairy

Value addition in dairy technology refers to improving the quality and usefulness of milk by applying scientific processing techniques. Since raw milk is highly perishable, converting it into products such as curd, paneer, cheese, butter, ghee, ice cream, and fermented dairy products

increases its storage stability and economic value. Value-added dairy products also meet changing consumer preferences for taste, convenience, and nutrition.

Technological Approaches for Value Addition

Modern dairy processing uses advanced technologies to develop innovative products. Techniques such as pasteurization, UHT processing, membrane filtration, spray drying, and microencapsulation help improve product safety, shelf life, and nutritional quality. The development of functional dairy products like probiotic yogurt, fortified milk, lactose-free milk, and protein-enriched beverages is a major outcome of value addition in dairy technology.



Role of Packaging in Value Addition

Packaging is an important aspect of value addition in dairy products. Aseptic packaging, modified atmosphere packaging, and hygienic containers help protect products from contamination and extend shelf life. Attractive and informative packaging also increases consumer appeal and market competitiveness, especially in the organized dairy sector.

Concept of Standardization in Dairy Technology

Standardization is the process of adjusting the composition of milk and milk products to achieve uniform quality. It involves controlling fat, solids-not-fat (SNF), and other components to meet prescribed standards. Standardization is necessary because the composition of raw milk varies due to factors such as breed, feed, season, and stage of lactation.

Importance of Standardization in Dairy Processing

Standardization ensures consistency in products such as

toned milk, double toned milk, standardized milk, and full-cream milk. It helps maintain uniform taste, texture, and nutritional value in large-scale production. Regulatory authorities such as FSSAI and Codex Alimentarius set standards for composition, microbial quality, and labeling, which must be followed to ensure food safety and legal compliance.

Quality Control and Safety Aspects

Standardization supports effective quality control during processing operations like pasteurization, homogenization, and fermentation. The use of quality assurance systems such as HACCP, GMP, and ISO standards helps prevent contamination and ensures hygienic manufacturing practices. This improves consumer confidence and acceptance of dairy products.

Conclusion

Value addition and standardization are essential components of dairy technology. While value addition enhances product diversity, nutritional quality, and profitability, standardization ensures safety,

uniformity, and regulatory compliance. Together, they strengthen the dairy value chain and support sustainable growth of the dairy industry. With increasing demand for high-quality and functional dairy products, the role of food technologists in these areas continues to grow.

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Orika Spices: Authenticity Over Acceleration

INTERVIEW

In conversation with Akshita Budhiraja, Co-Founder of Orika Spices, she delves into the journey of Orika Spices, the ingredient choices that shape the company's path, risks, future plans, and more.

Q HOW HAS THE COMPANY'S TRAJECTORY BEEN SO FAR AND WHAT ARE THE LESSONS THAT YOU HAVE CULTIVATED?

A: Orika's journey has been guided by one non-negotiable principle: authenticity over acceleration. Sourcing from the best of origin, we chose to build slowly and consciously, focusing on ingredient integrity rather than chasing volume.

One of our earliest decisions was to work only with true ingredients, even when substitutes were cheaper and more easily available. For example, we use true Sri Lankan (Ceylon) cinnamon and not cassia, which is commonly passed off as cinnamon in the market. This choice impacts cost and sourcing complexity, but it aligns with our belief that consumers deserve honesty in what they consume.



The biggest lesson we have learned is that trust is built in details—in being filler-free, transparent, and consistent. Growth becomes meaningful only when it is rooted in credibility and conscience.

Q HOW DO YOU BALANCE INNOVATION WITH TRADITION WHEN DEVELOPING NEW PRODUCTS—SUCH AS THE KOREAN SEASONING—TO APPEAL TO BOTH INDIAN HOME COOKS AND YOUNGER, GLOBALLY INFLUENCED CONSUMERS?

A: At Orika, innovation does not mean dilution. It means reinterpretation without compromise. When developing products like our Korean seasoning, we start with global inspiration but adapt it thoughtfully for Indian kitchens—without adding fillers, artificial enhancers, or unnecessary bulking agents.

The flavour profile is bold yet balanced, allowing it to work equally well in a Korean-style stir fry or an Indian fusion dish like a spiced paneer sauté. The goal is to make global flavours accessible, clean, and trustworthy, so younger consumers can experiment while traditional home cooks feel confident about the ingredient quality.



Q WHAT ARE THE BIGGEST CHALLENGES YOU FACE IN MAINTAINING SUPPLY CHAIN INTEGRITY AND QUALITY CONTROL AS YOU SCALE?

A: One of the ongoing challenges in scaling a clean, authentic brand is staying mindful of the small decisions that can easily become compromises.



Ingredient substitutions, fillers, and blended alternatives are common across the industry, but at Orika, we try to remain conscious about the choices we make as we grow.

Take saffron, for example. Sourcing genuine saffron is time-intensive and often unpredictable, yet we prefer to work with it in its pure form rather than blending or enhancing it with artificial colour or additives. In the same way, our pink salt is selected for its natural mineral composition, without excessive processing that alters its original character.

We approach quality through close supplier relationships, regular batch checks, and measured scaling. For us, quality control isn't just a process—it's an everyday discipline that guides how we work.

Q HOW DO YOU SEE CHANGING CONSUMER TASTES SHAPING ORIKA'S PRODUCT STRATEGY IN THE NEXT 3–5 YEARS?

A: Younger consumers today are deeply curious—they read labels, ask questions, and care about what goes into their bodies. They're moving away from overly processed foods and toward ingredient transparency and clean flavour.

At the same time, we believe emotional trust will matter as much as innovation. When a consumer



knows that what's written on the label is exactly what's inside the jar, loyalty follows naturally.

Q WHAT SUSTAINABILITY INITIATIVES IS ORIKA PRIORITIZING, AND HOW DO YOU MEASURE SUCCESS BEYOND JUST BUSINESS GROWTH?

A: For Orika, sustainability begins with respect—for the ingredient, the source, and the consumer. Ethical sourcing, minimal processing, and reducing unnecessary waste are central to our approach.

Using real ingredients—like unadulterated saffron or true cinnamon—automatically supports sustainable practices, because it values craftsmanship and fair sourcing over mass exploitation.





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Outlook of Soursop and its Market Demand

■ By Karthika. R¹, Dr. Dakshayani.R², Dr.R. Jagan Mohan³

INTRODUCTION

Anonna muricata L., or soursop, has attracted popularity because of its unique flavors and aromas. This tropical fruit is native to the Caribbean and can be found in the warm lowlands of both eastern and western nations, including South-East Asian and African nations. The soursop is a spiny aggregate fruit made of a berry lead of multiple ovaries. A dark-green shell with an irregular, conical, or oval heart shape is the phenotypical result of insufficient carpel development. More than 80% of the fruit is composed of the white pulp, which is mostly made up of

water, non-reducing sugars, and carbohydrates.

SOURSOP BASED PRODUCTS IN MARKET

Soursop puree, soursop juice, yoghurt, soursop candy, frozen pulp, jam, jelly, ice cream, wine, gummies, liquid drops, dried leaves, powder

NUTRITIONAL & HEALTH COMPOSITION OF SOURSOP

The soursop fruits composed of 4% core, 8% seeds, 20% peel, and 67% edible pulp. Protein, carbohydrates, water, non-reducing sugar, vitamins B1, B2, and C, minerals and dietary

fibres were found abundant in their pulps.

Besides, being a vital native medicinal plant, it's an asset for food sector and biological activity. The plant possesses insecticidal, anticancer, and anti-parasitic effect. The medicinal use of fruits includes treating fever, worms, increasing a mother's milk after giving birth, treating diarrhoea and dysentery. Rheumatism, neuralgia, and arthritic pain were all treated with an infusion of unripe fruit blended with olive oil. In traditional medicine, the leaves are used to treat heart conditions, headaches, hypertension, coughs, and asthma. The fruit juice is utilized

not just as nourishment but also as a treatment for liver, heart, and diarrheal illnesses. The fruit extracts revealed an appropriate amount of flavonoids and alkaloids, that treats breast cancer. *Annona muricata* has the ability to slow down the rate of RBC fragility and are effective against sickle cell disease.

HEALTH BENEFITS OF SOURSOP BASED PRODUCTS

Juice from soursop is having potential benefits because of its diuretic, anti-urethritis, anti-haematuria, antibacterial, anti-cancerous, astringent, sedative, and anti-aging properties. They are rich in antioxidants, vitamins C and E, and the juice has predominant flavor and aroma. Soursop juice helps in treating leprosy and liver disorders. Vitamins, fibre, proteins, unsaturated fats, amino acids, and important minerals are all abundant in soursop fruit juice. Yoghurt and frozen dessert that have soursop pulp added to them have more health and technological benefits. This is because soursop pulp contains dietary fibre, ascorbic

acid, and polyphenols, which have high levels of antioxidant activity. Researchers additionally found acetogenins, reported to have the primary bioactive ingredient in soursop.

FACTORS AFFECTING SENSORY PROPERTIES OF SOURSOP BASED PRODUCTS

One of the characteristics that attracts customers in the most to exotic fruits is their distinct flavor. With their distinctive sensory qualities, exotic fruits' vast diversity provides an exciting opportunity for odor research. In order to fulfill this demand, the food industry is currently investigating innovative ways to employ these volatiles for incredible new products. Soursop fruits are renowned as food for a while as well as for making exotic drinks.

CONSUMER PREFERENCE

Consumers has been focusing on soursop recently, due to its nutritional and health-protective



properties. Soursop fruit has reported in numerous studies for its high carbohydrate content, a significant amount of vitamins and minerals. The majority of customers had concerns about the soursop's physical characteristics or intrinsic features. Customers had specific preferences, when it related to size, shape, peel quality, and color. Customers specifically favored fruits with a highly juicy flavor, a good harmony of sweetness and sourness, and a smooth pulp texture with only a hint of grittiness.



MARKET TRENDS & GROWTH OF SOURSOP BASED PRODUCTS

Attitude is the primary predictors of eco-friendly behavior, driving consumers towards green purchases. Though soursop is highly perishable, the fruit remains valuable as both exotic fresh and processed product. Since soursop products offer economic possibilities for export and commercialization, they are viable in the global market. Due to their tendency to bruising and damage, soursop fruit is typically processed into different products such as purees, syrups, mixes, concentrated juices, nectars, and shakes. Both pasteurization or freezing can be used to preserve the processed pulp. The search for novel starches has resulted in recent focus on fruit starches. The importance of maintaining surveillance on, assessing, and sustaining the appropriate conditions to ensure Soursop fruit quality while simulating the various supply chain phases. Many studies correlated those of researchers who discovered that consumers who prioritized convenience above quality exhibited a more pessimistic view of foods produced locally, which in turn resulted in a significant decrease in the consumption of those products.



CHALLENGES AND FUTURE

Inadequate processing methods prohibit this fruit from being utilized commercially. Food innovation has rendered it more important to market an experience instead of a product. In order to design food items that provide the intended psychological advantages, there is a growing interest in comprehending the relationship between the sensory characteristics of food and beverages and the state of mind observed during consumption. Therefore, urgent need to explore an affordable and easily adoptable food processing method, could convert the surplus fruits into shelf stable products like juices, jams and jellies, which are easy, cheap and economically reliable alternative that reduces post-harvest losses and prolonged reduces micronutrient deficiencies in individuals. In addition, technological expertise, researchers, their development efforts, economic potential helps in

launching an entirely novel product into the market.

CONCLUSION:

The increase in popularity of soursop based products inherit not only with their taste, but also the growing recognition of soursop potential health benefits. Development of soursop based product can increase the shelf life of the fruit throughout the year. However, there is still more research needs to be done in other application areas, particularly in the studies pertaining to soursop peel, on the use of residual constituents from soursop processing in the creation of new goods and uses.

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The Food & Beverage Trends 2026

■ By Innova Market Insights

The Innova Market Insights top food and beverage trends for 2026 reflect a combination of factors influencing food and beverage product innovation in the coming year— health benefits, pleasure, environmental concerns, and affordability. While the top trends for 2026 showcase the enduring and growing importance of protein and digestive health, other health benefits, along with indulgence, care for the planet, and product pricing also matter to consumers around the world.

In Innova's 360 approach to trends forecasting, global forces, macro trends, health and lifestyle trends, consumer trends, and food and beverage innovation have an interdependent impact on which food and beverage products are likely to appear and thrive on grocery shelves. Innova gathers information for its annual trends forecast through ongoing consumer trends research along with real-time tracking of thousands of new food and beverage launches. Innova Top 10 Trends 2026 is the highly anticipated roadmap



for consumer packaged goods (CPGs, FMCGs) in the coming year. To find out more, join our Top Ten Trends 2026 webinar on November 6.

Trend #1 – Powerhouse Protein

Protein trends have endured over the past several years and show no sign of slowing down. The relationship between protein and wellness is indisputable. Innova's food and beverage trends research indicates that consumers want protein in different forms and for different occasions to support their overall health. The most recent Innova consumer trends research shows that at least half of consumers globally actively work to increase the protein in their diet. They seek out milk and milk drinks, which they consider to be the top subcategory of products that carry a protein claim, as well as other sources of protein. Label claims benefits such as muscle support and support of those on

GLP-1 anti-obesity medications enhance product appeal to targeted groups of consumers looking for specific benefits. Nuances in protein positioning claims such as complete protein, essential amino acids, muscle repair and recovery, muscle strength, and muscle building serve to differentiate protein-rich products in an increasingly competitive and crowded marketplace. Watch for communication of benefits by protein source, for example, essential amino acids from whey protein for muscle growth and recovery post-workout.

Trend #2 – Gut Health Hub

Consumers can feel when their gut is healthy, and they recognize gut health as the gateway to holistic wellness. In the eyes of the consumer, gut health drives health of the entire body, as well as the mind. Consumer research from the Innova Trends Survey 2025 shows



that over half of consumers globally link gut health to overall health. They notice when their digestive system is healthy, and they also notice its positive impact on other aspects of health such as immunity, energy, and improved skin. Newest product launches feature more comprehensive promotion of gut health benefits, including probiotics and prebiotics claims, ingredient descriptions and explanation of mechanisms of action for probiotics and prebiotics, and tangible benefits like relief of discomfort, bloating, and gas. Stepped up ingredient explanations can reduce consumer confusion and help consumers find the products they want and need.

Trend #3 – Layers of Delight

Indulgence is essential in today's challenging and stressful environment. Indulgence is evolving into a comprehensive experience that goes beyond sensory enjoyment to capture moments, create moods, and support health. Indulgent claims on food and beverage launches are solidly on the rise. Indulgence features and claims can grab the attention of the

majority of consumers globally who like to explore new food and beverage products when indulging, along with the smaller proportion of consumers seeking indulgent products that also are familiar. Brands are stepping up their creativity around indulgence, using surprising elements like mystery flavors, textured layers, and hidden components. Other brands recognize that indulgence also involves honoring traditional heritage recipes and ingredients.

Trend #4 – Beverages with Purpose

It's hard to ignore the proliferation of innovative beverage launches offering health benefits. Beverages lead other products in the depth and variety of their innovation for wellness, especially from hydration ingredients and benefits and functional additives in convenient formats. One-year launch data analyzed by Innova shows solid growth in new beverage launches with a hydration claim. In a boost beyond protein benefits, three-quarters of consumers globally say that dairy-based drinks are a healthy snack. Product innovation tracked

by Innova includes indulgent coconut water with electrolytes for hydration and calcium- and protein-rich flavored milk for strong bones, tooth development, and tissue building and growth.

Trend #5 – Authentic Plant-Based

Plant-based positioning has helped drive Innova's Top 10 Food Trends for nearly a decade. What is notable about the 2026 food and beverage trend, Authentic Plant-based, is the recognition that plant-based is transitioning from imitating animal proteins to providing its own nutrition benefits, especially the benefits from natural plant-based proteins. Nearly two-thirds of consumers surveyed globally by Innova say that plant-based products should be able to stand alone rather than substitute for other foods. Consumers also prioritize protein sources that are natural or minimally processed. Examples of authentic plant-based innovation include a quick-to-prepare protein bowl meal with plant ingredients and a new pasta made with peas, lentils, and cauliflower.

TOP FOOD & BEVERAGE TRENDS 2026

- Consumers are Increasingly Viewing Gut Health as The Key to Holistic Well-Being
- Sustainability Resonates Most When Local, Transparent, and Impactful
- Indulgence Is Evolving Into a Holistic Consumer Experience
- Beverages Drive Wellness Innovation Through Hydration and Functional Benefits



Trend #6 – Made for Moments

Going beyond health benefits, brands emphasize the importance of food and beverage product formats for different occasions. Occasion-based innovation is growing, as evidenced by the range of format choices in snacks, fresh meal options, and single-serve versatility. For lunch and dinner at home, fresh formats and frozen formats are popular. Snacks invite single-serve packaging and resealable formats to allow for longer and repeat periods of enjoyment.

Trend #7 – Worth Every Bite

Products need to offer value and affordability during these times when economic pressures are palpable. Attracting and retaining loyal consumers calls for a combination of product affordability and accessibility. Consumer responses in the Innova Trends Survey 2025 identify accessibility and affordability as leading values when considering the diets of consumers. Global food and beverage trends indicate that consumers may not be looking for anything fancy – many prefer foods that are simple and straightforward foods during these uncertain times. Brands can attract consumers by highlighting special pricing, new formulations, minimal processing, and ingredients that are simple and natural. Value and worth incorporate price and much more.

Trend #8 – Mind Balance

Today's world is stressful, so it's no surprise that mental balance and well-being, and products with mental health benefits, are top priorities for 2026. Consumers around the world turn to food and beverage products for natural effects related to mental health such as energy, stress relief,



and brain health. Mental health priorities vary among generations, with Millennials topping others in their level of concern about mental health. With stress relief top-of-mind, new product launches such as sparkling tea with adaptogens from green tea, ashwagandha, lion's mane, reishi mushroom and acerola mushroom can be highly appealing to consumers. Energy benefits in beverage products often call out their targeted mental health benefits of their functional ingredients, for example, mental clarity.

Trend #9 – Crafting Tradition

According to Innova's food and beverage trends research, heritage speaks to consumers in uncertain times by offering comfort, reinforcing identity, and strengthening authenticity. Globally, consumers tell Innova how much they value using and maintaining recipes that are traditional to their culture. Product innovation examples include soups using recipes from specific regions of a particular country and fermented products that use natural, traditional methods and locally grown ingredients.

Trend #10 – Justified Choices

Consumers globally want to anchor their food and beverage choices responsibly. Sustainability continues to appeal to consumers, especially when it is tangible, connotes transparency, and offers everyday benefits. A solid percentage of consumers globally recognize the importance of sustainability in the food and beverage products they purchase. One area to watch is the support of local farms, where claims and descriptions are increasing on product packaging. A new organic coffee launch ticks off several sustainability boxes. It recognizes the importance of small-scale farmers in protecting ecosystems, acknowledges the intense work required to farm coffee organically, supports cooperatives of regenerative farms, and ties its product mission to benefits for the planet, farmers, wildlife, and the global community.





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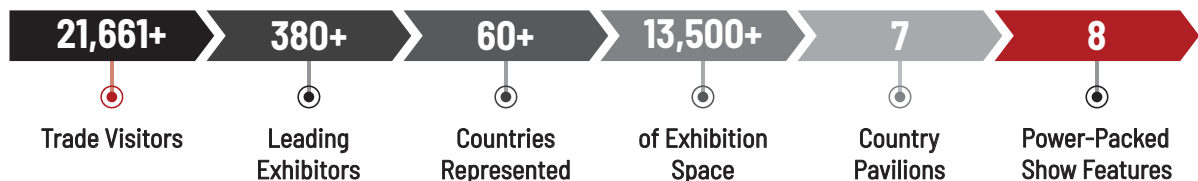


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Key Highlights That Made 2025 Unforgettable:



2025 Post Show Report



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Anuga FoodTec India 2026 | Celebrating 20 Years of Trust, Technology & Transformation

India's Leading Trade Fair for Food & Beverage Processing and Packaging Technology

Anuga FoodTec India, South Asia's leading international trade fair for food and beverage processing and packaging technology, marks a significant milestone in 2026 as it celebrates its 20th edition. Scheduled to take place from 29 September to 1 October 2026 at the Bombay Exhibition Centre, Mumbai, the upcoming edition promises to be the grandest and most impactful in the event's history.

Recognised as India's premier platform for food processing technology, packaging solutions, automation, and supply chain innovation, Anuga FoodTec India continues to connect global technology providers with India's fast-evolving food and beverage industry.

Co-located Event: Anuga Select India

Anuga FoodTec India 2026 will be co-located with Anuga Select India, India's premium international marketplace for the food and beverage industry. The co-location creates a comprehensive platform that connects food processing and packaging technologies with finished food and beverage products, enabling stronger business opportunities, cross-sector networking, and global market access.

20th Edition: A Legacy Built Over Two Decades

Over the last 20 years, Anuga FoodTec India has grown from a focused trade exhibition into a

trusted international business and knowledge platform. The exhibition has consistently brought together manufacturers, solution providers, policymakers, consultants, and industry professionals across the entire food and beverage value chain.

With participation from leading Indian and international exhibitors, and visitors from all over the globe, the exhibition has played a critical role in supporting the growth, modernisation, and global integration of India's food and beverage technology sector.

The 20th edition is anchored by the theme:

"Celebrating 20 Years of Trust, Technology & Transformation."

These three pillars reflect not just the journey of the exhibition, but also the values that have shaped its growth and relevance.

TRUST stands at the foundation of Anuga FoodTec India. Over 20 years, the exhibition has earned the confidence of exhibitors, visitors, industry bodies, and global partners by consistently delivering quality, credibility, and meaningful business outcomes. Long-standing participation from industry leaders and repeat visitor engagement underscore the trust the platform has built within the ecosystem.

TECHNOLOGY represents the core of the exhibition. Anuga FoodTec India has continuously showcased cutting-edge innovations that drive efficiency, safety, sustainability, and growth across food and beverage processing and packaging. From advanced machinery and smart automation to evolving packaging solutions, the event has remained aligned with global technology trends while addressing the specific needs of the Indian and South Asian markets.

TRANSFORMATION reflects the exhibition's role in enabling change—



within businesses, supply chains, and the industry at large. Over two decades, Anuga FoodTec India has mirrored and supported the sector's transformation, helping stakeholders adapt to new regulations, consumer expectations, sustainability goals, and digital advancements.

A Year-Long Engagement Leading to the 20th Edition

To mark this milestone, the 20th edition will be supported by a year-long engagement programme, designed to actively involve exhibitors, visitors, partners, and industry leaders. Through a series of curated initiatives, knowledge platforms, showcases, and celebrations, the exhibition will highlight innovation stories, industry insights, sustainability efforts, and future trends—building momentum all the way to the show dates.

This extended celebration reinforces Anuga FoodTec India's commitment to being more than just a three-day exhibition—it is a year-round industry connector and thought leadership platform.

Join the 20th Edition. Shape the Future of Food & Beverage Technology.

As Anuga FoodTec India steps into its 20th edition, it remains focused on the future—strengthening its role as a catalyst for innovation, collaboration, and growth in the food and beverage technology sector.

With a strong legacy behind it and a clear vision ahead, the 2026 edition invites the global food technology community to come together and be part of a milestone celebration that honours the past while shaping what's next.

Anuga FoodTec India

📅 29 September – 1 October 2026

📍 Bombay Exhibition Centre, Mumbai





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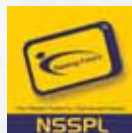


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S.R NO.	EVENT NAME	DATES	VENUE
1.		10-14 March 2026	Bharat Mandapam, New Delhi
2.		22-24 April 2026	Bharat Mandapam, New Delhi
3.		24-27 June 2026	Taiwan, TaiNEX1
4.		01-03 July 2026	Codissia, Coimbatore, India
5.		26-28 August 2026	Bombay Exhibition Centre
6.		26-28 August 2026	Bombay Exhibition Centre
7.		10-12 September 2026	HALL NO. 1, 2 & 3, CHENNAI TRADE CENTER, Nandmbakkam, Chennai
8.		25-26 September 2026	Bharat Mandapam, New Delhi
9.		29 Sept-01 Oct 2026	Bombay Exhibition Centre
10.		29 Sept-01 Oct 2026	Bombay Exhibition Centre
11.		20-22 December 2026	Yahobhoomi, IICE, New Delhi

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2025 Key Highlights:

- 21,875 Visitors
- 639 Leading Exhibitors
- 45 Countries Represented
- 34,641 Sqm of Exhibition Space

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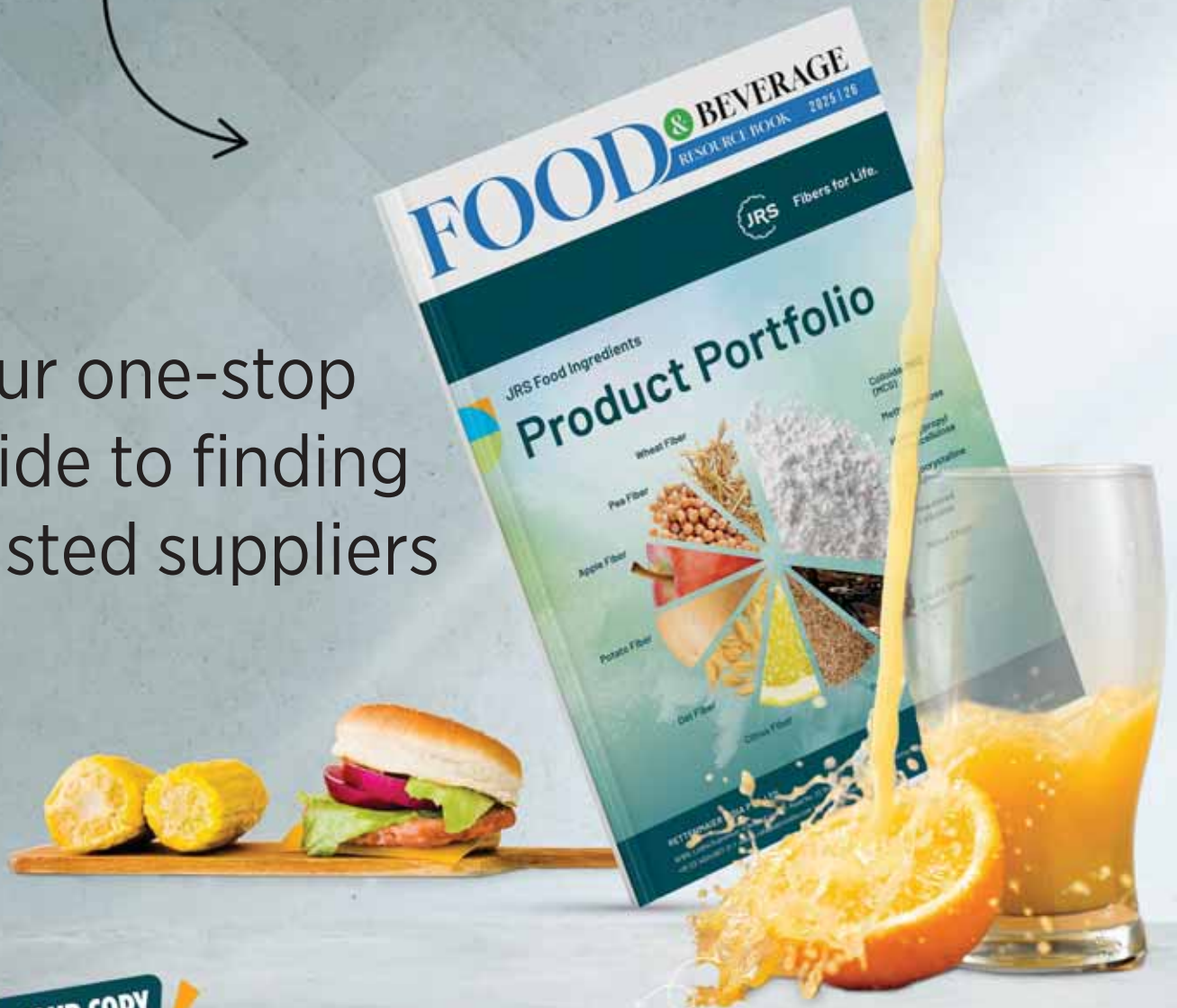


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