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THE ERA OF **DAIRY** TECHNOLOGICAL ADVANCEMENTS



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In the April Edition of Food Marketing & Technology Magazine, we explore three evolving sectors- Dairy, Nuts, and Spices. Over the years, each sector has undergone substantial changes that are reshaping the trends in the upcoming years.

Dairy, long considered a cornerstone of dietary nutrition, is undergoing a remarkable transformation. From value-added products like probiotic yogurts and artisanal cheeses to innovations in lactose-free and fortified offerings, the segment continues to adapt to changing consumer needs while maintaining its core promise of nourishment and versatility.

Nuts and seeds, once relegated to the sidelines as mere snack components, have now taken center stage as nutrient-dense superfoods. Packed with protein, healthy fats, and essential micronutrients, they are increasingly being incorporated into everyday formats , from plant-based beverages and spreads to functional foods and on-the-go nutrition solutions.

What makes this intersection particularly compelling is the shift toward holistic wellness. Today's consumers are not just eating for sustenance; they are eating with intent, seeking immunity, energy, and longevity. Dairy, nuts, and seeds together offer a powerful trifecta that aligns seamlessly with this mindset, bridging the gap between indulgence and health.

At the same time, the industry stands at a critical juncture. Sustainability, ethical sourcing, and transparent supply chains are no longer optional ,they are imperative. From responsible dairy farming practices to the traceability of nuts and seeds across global supply chains, the need for accountability is reshaping how businesses operate and communicate.

As we delve deeper into this edition, we explore how innovation, technology, and consumer awareness are redefining these categories. Read this edition to learn more about the updates in these sectors!

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Safe Automations Group and Food Radar Forge Strategic Partnership to Transform Food Safety Across India and the Gulf



Safe Automations Group, a leading industrial automation and quality assurance specialist serving the Gulf Region and Indian subcontinent, and Food Radar Systems AB, the Swedish innovator behind the world's first microwave based inline food contamination detection technology, today announced a landmark strategic partnership. The agreement positions Safe Automations Group as the strategic regional partner for Food Radar Systems across India and the Gulf Cooperation Council (GCC) states – markets that together represent one of the most significant growth opportunities in global food manufacturing.

The partnership was formalized in a signing ceremony at Food Radar Systems' headquarters in Gothenburg, Sweden, by Mr. Asharaf Arinchikool, Managing Director of Safe Automations Group, and Mr. Linus Harrysson, Chief Executive Officer of Food Radar Systems AB.

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The Invisible Backbone of Food Safety: Understanding Cold Chain Integrity in Food Safety

A Real Conversation the Food Industry Needs to Have

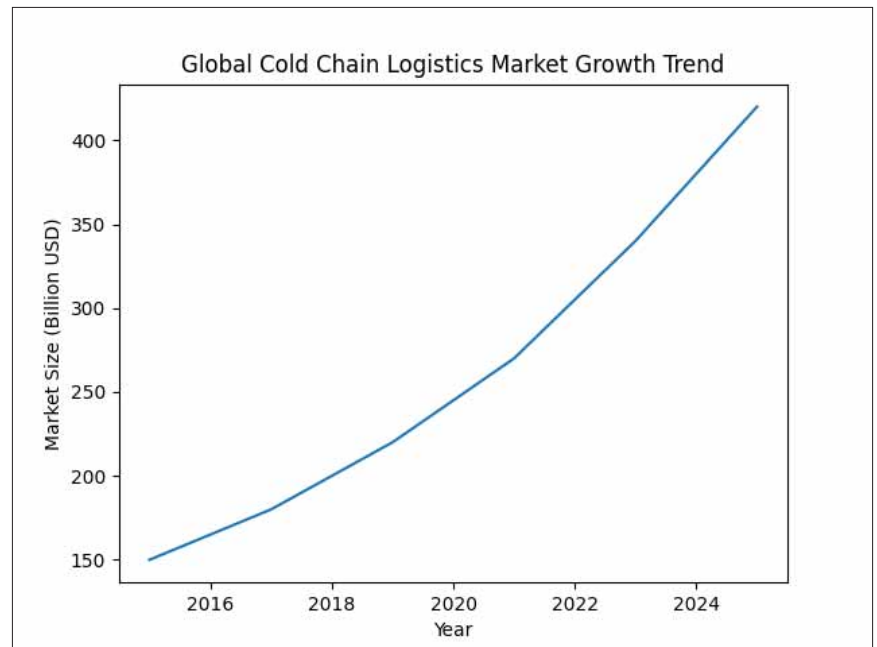
■ By Ashutosh Jaiswal* and Ayushi Shukla**

In today's increasingly globalized food system, ensuring the safety and quality of perishable products has become more complex than ever before. Food items now travel across cities, countries, and even continents before reaching the consumer's plate. In this intricate network of production, processing, storage, and distribution, one factor remains consistently critical – temperature control. This is where cold chain integrity assumes central importance.

Cold chain integrity refers to the continuous maintenance of prescribed temperature conditions throughout the entire supply chain of perishable food products. It is not limited to refrigeration at a single stage; rather, it encompasses an unbroken system of temperature management from primary production to final consumption. Any interruption, however brief, can

compromise food safety, reduce shelf life, and lead to significant economic and public health consequences.

The upward trend highlights increasing investment in temperature-controlled logistics.



Global Chain Logistic Market Growth Trend (2015-2025)



Easter Elegance: Curating Premium Menus with EU Ingredients

Easter is gaining prominence across India's premium hospitality landscape, with luxury hotels, cafés, and bakeries curating limited-edition menus to mark the occasion. For F&B professionals, it represents a **strategic seasonal opportunity to introduce globally inspired flavours and generate premium revenue** through brunches, desserts, and artisanal hampers. European Union ingredients, from finely crafted Belgian chocolate and specialty creams to premium butters, bring refinement and depth to these offerings, helping transform Easter into a distinctive culinary celebration where ingredient provenance and reliability become key differentiators.

Elevating Easter Through Authentic European Craftsmanship

Authenticity plays a decisive role in seasonal menus, where storytelling directly shapes premium perception. Hospitality brands increasingly find that guests respond strongly to menu concepts rooted in provenance and craftsmanship. The European Union's long-standing culinary traditions provide this depth. Irish specialty creams and French cultured butters such as Beurre d'Isigny, PDO, for example, reflect generations of expertise and time-honoured production methods.

This authenticity is also reflected in the **European Union's rigorous standards for chocolate production**. Under the EU's Chocolate Directive, clear rules safeguard quality and transparency across chocolate products. **Plain (dark) chocolate must contain at least 35% total cocoa solids, while milk chocolate requires a minimum of 25%**, with many premium producers using significantly higher cocoa content to achieve deeper flavour profiles. The directive also sets clear standards for fats, ensuring that cocoa butter remains the principal ingredient while allowing only limited amounts of other vegetable fats. **For chefs and pastry professionals, these standards translate into dependable flavour, texture and melting behaviour – essential qualities when creating refined Easter desserts and fine chocolate creations.**



Meeting Evolving Consumer Expectations

Today's premium consumers value transparency, responsible sourcing, and sustainability alongside taste. The EU's food system increasingly reflects these expectations across ingredient supply chains, including cocoa. Under the EU's Regulation, companies are required to check that the cocoa they source is produced legally, supporting greater transparency across the chocolate value chain.

As Easter continues to strengthen its presence within India's premium hospitality sector, the opportunity extends well beyond seasonal décor or limited-edition menus. **By incorporating EU-sourced chocolate, creams, butters, and pastry ingredients, chefs and F&B professionals can create globally inspired offerings rooted in authenticity, backed by rigorous safety standards, and supported by responsible production practices.** The result is not only elevated Easter menus but distinctive culinary experiences that resonate with today's discerning consumers.



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What Do We Actually Mean by “Cold Chain”?

The cold chain is a temperature-controlled supply chain system designed to maintain perishable food products within specific temperature limits from production to consumption.

Cold chain is not confined to a single refrigerated unit; it represents a coordinated system that begins at the point of harvest or slaughter and continues through processing, cold storage, transportation, distribution centres, retail environments, and ultimately into the consumer's home. Each stage must function in alignment to maintain uninterrupted temperature control. Even a minor lapse during transfer between stages can compromise the entire system.

Why a Few Degrees Matter So Much

Most foodborne pathogens grow in what is called the temperature danger zone: 5°C to 60°C

Most pathogenic microorganisms multiply rapidly within what is commonly referred to as the temperature danger zone, typically between 5°C and 60°C. When food is exposed to this range, bacterial growth accelerates, toxin production may begin, and shelf life decreases significantly. Even short-term exposure can initiate microbial activity that cannot be reversed simply by re-chilling the product.

Here's something important:

- Refrigeration slows bacterial growth. It does not kill bacteria.
- Freezing makes many microorganisms dormant. It does not sterilize food.

And once bacteria multiply or toxins are formed, simply lowering the

temperature again does not reverse the damage.

Cold chain failure is often irreversible.

The Concept of Cold Chain “Integrity”

Temperature control alone is not enough. Cold chain integrity means:

- Continuous temperature maintenance
- No breaks during transitions
- No unmonitored exposure
- Proper documentation
- Immediate corrective actions

Integrity means the chain remains unbroken – from farm to fork. Even one weak link compromises the whole system.

Stage 1: Primary Production – Where Risk Begins

Freshly harvested produce and freshly slaughtered meat are biologically active materials. Milk leaves the animal at approximately 37°C. If not chilled to below 4°C quickly, microbial growth begins almost immediately.

For fruits and vegetables:

- Field heat must be removed
- Pre-cooling methods (hydrocooling, forced air cooling, vacuum cooling) are essential
- Delays reduce shelf life dramatically

For meat and poultry:

- Rapid chilling prevents microbial multiplication

- Proper carcass cooling reduces contamination risk

Initial temperature control determines downstream safety performance. A mistake here cannot be corrected later.

Stage 2: Processing Facilities – Controlled Yet Vulnerable

Within processing facilities, temperature control appears well regulated; however, operational realities introduce vulnerabilities. Overloading of cold rooms, improper stacking that blocks airflow, frequent door opening, and inadequate maintenance can create localized temperature variations. Without regular temperature mapping and validation studies, such inconsistencies may go unnoticed, leading to gradual quality deterioration and potential safety risks. Cold rooms are designed with airflow patterns. Blocking those patterns creates hot spots. Temperature mapping studies are necessary to identify:

- Warm zones
- Uneven cooling
- Inefficient insulation

Without validation, assumed control may be false control.

Stage 3: Cold Storage – The Silent Holding Point

Cold storage facilities are designed for long-term preservation, yet they are not immune to risk. Power failures, generator malfunction, damaged door seals, refrigerant leakage, or improperly calibrated sensors can result in temperature fluctuations. Even a small but sustained deviation may accelerate chemical spoilage and microbial growth, reducing both safety margins and commercial shelf life.

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Stage 4: Transportation – The Most Fragile Link

Transportation is often the weakest point. Refrigerated trucks are not cooling machines; they are temperature maintenance systems. Common failures include:

- Loading warm product into a cold truck
- No pre-cooling of vehicle
- Traffic delays
- Frequent door opening
- Fuel shortages
- Poor insulation
- Lack of monitoring

Temperature abuse during transport may go unnoticed until product reaches retail. And by then, corrective action is limited. Long-distance exports face additional risks:

- Port delays
- Customs clearance time
- Container stacking
- Power interruption at terminals

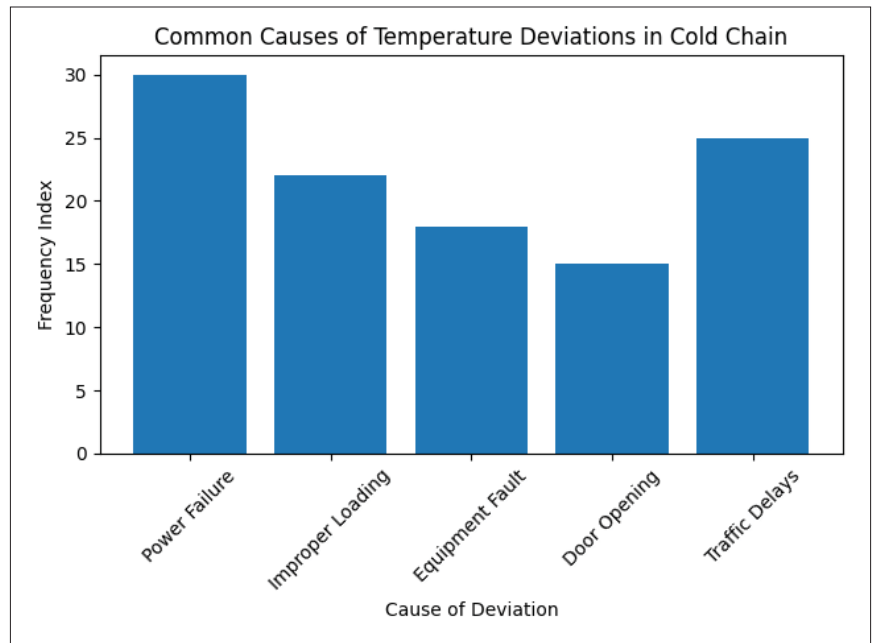
One compromised shipment can cause massive economic loss.

Stage 5: Retail – Where Control Meets Consumer Behaviour

Retail environments are complex.

Open display cabinets are vulnerable to:

- Ambient temperature
- Customer interaction
- Overstocking



Common Cause of Temperature Deviation in Cold Chain System

- Inadequate airflow

Frequent door opening in freezers allows warm air entry. Supermarkets sometimes prioritize display aesthetics over airflow efficiency. Temperature monitoring at retail must be:

- Continuous
- Documented
- Verified

Otherwise, shelf-life labels become unreliable.

Stage 6: The Consumer – The Final Link

Cold chain doesn't end at purchase. Consumer handling affects safety:

- Long travel time in hot weather
- No insulated bags
- Delayed refrigeration at home
- Overcrowded refrigerators

- Improper temperature settings

Domestic refrigerators should ideally be maintained at: 1–5°C, Freezers at: -18°C

Yet many home refrigerators operate above safe levels. Consumer education is a missing component of cold chain integrity.



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Dairy Innovation: Technological Advancement in Dairy Ingredients

■ By Yash Nawale, Priyanka & Chitranayak

1. Introduction: The Evolution of Dairy Ingredients

The dairy industry has traditionally been valued for providing essential nutrients such as high-quality proteins, calcium, phosphorus, and vitamins. However, in recent decades, dairy processing has evolved from simple preservation and product manufacture to a technologically advanced system focused on ingredient innovation. Modern dairy ingredients are

no longer limited to basic milk solids but now include specialized proteins, bioactive compounds, and functional components designed for specific nutritional and industrial applications. Advances in food science, biotechnology, and engineering have transformed dairy ingredients into high-value products used in functional foods, infant nutrition, sports beverages, and medical nutrition. This shift reflects changing consumer expectations toward healthier, safer, and more sustainable food products.

cognitive performance. This has encouraged the development of ingredients with targeted health benefits such as whey protein isolates, lactoferrin, and milk fat globule membrane. Sustainability concerns related to greenhouse gas emissions, water usage, and waste management in dairy production have further accelerated the adoption of efficient processing and alternative production methods. In addition, population aging and lifestyle changes have created a need for specialized dairy ingredients for elderly nutrition, sports nutrition, and clinical feeding. Digitalization and automation under Industry 4.0 have also contributed by enabling better quality control, traceability, and optimization of dairy processing operations.

2. The Changing Landscape of Dairy Ingredient Innovation

2.1 Drivers of Innovation

Innovation in dairy ingredients is primarily driven by increasing consumer demand for health-oriented foods, environmental sustainability, and personalized nutrition. Modern consumers prefer foods that support immunity, gut health, muscle development, and

3. Advanced Processing Technologies for Dairy Ingredients

Traditional dairy processing relies heavily on heat treatments such





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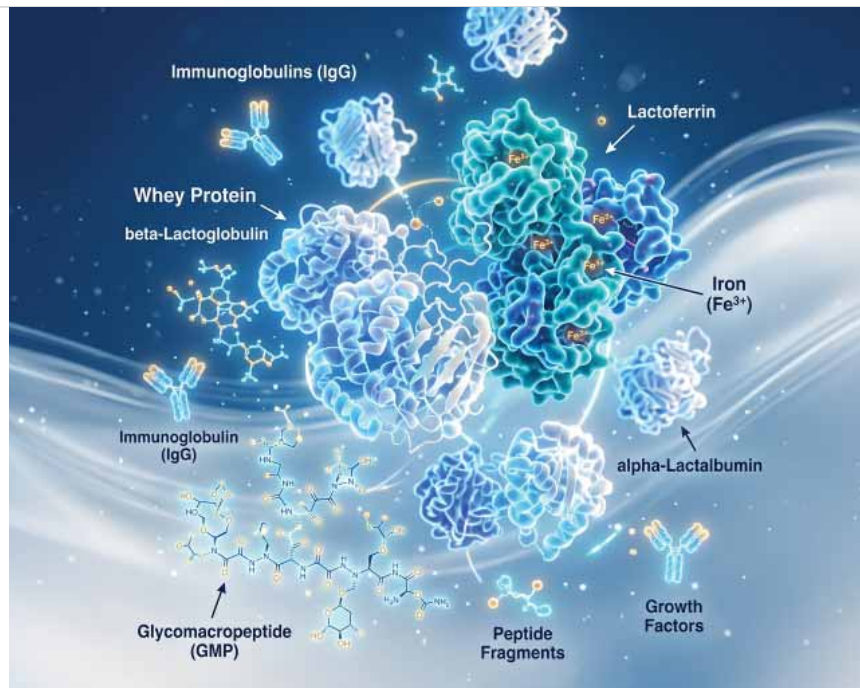
as pasteurization, evaporation, and spray drying. Although effective for microbial safety, these methods can negatively affect sensitive nutrients and functional properties of proteins. To overcome these limitations, advanced non-thermal and hybrid technologies are increasingly used in dairy ingredient processing. These technologies aim to preserve nutritional quality while improving efficiency and product stability.

3.1. Non-Thermal Processing Technologies

Non-thermal processing technologies such as ultrasound, cold plasma, and high-shear processing have gained attention due to their ability to inactivate microorganisms with minimal heat damage. Ultrasound treatment improves homogenization, enhances extraction of proteins and bioactive compounds, and increases mass transfer during membrane filtration. Cold plasma technology uses ionized gases to destroy pathogenic microorganisms and enzymes without significantly affecting flavour or nutrient content. Ultra-shear technology creates extremely fine emulsions that improve beverage stability without requiring additional stabilizers. Millisecond heating and pressure technologies rapidly inactivate microbes while reducing chemical changes in milk proteins and fats. Together, these technologies improve ingredient quality, shelf life, and functional performance while reducing energy consumption.

4. Fractionation and Functional Dairy Ingredients

Milk is a complex biological fluid containing proteins, fats, lactose, minerals, and vitamins. Modern fractionation technologies allow selective separation of these components to produce ingredients



with enhanced functionality. Membrane filtration techniques such as ultrafiltration, nanofiltration, and microfiltration are widely used to isolate whey proteins, caseins, and lactose with high purity.

4.1 Protein Fractionation

Protein fractionation enables the production of specific protein ingredients with tailored functional and nutritional properties. Whey protein isolates and concentrates are widely used due to their high digestibility and amino acid content. Beta-lactoglobulin and alpha-lactalbumin fractions are produced for use in infant formula and sports nutrition. Micellar casein, obtained through membrane filtration without acid precipitation, retains its native structure and provides slow-digesting protein suitable for sustained amino acid release. Heat-stable whey protein fractions are increasingly used in beverages and nutritional supplements because they resist aggregation during thermal processing. These innovations allow manufacturers to design products with specific texture, stability, and nutritional profiles.

4.2 Bioactive Dairy Components

Beyond macronutrients, milk contains several biologically active components that exert physiological benefits. Lactoferrin is an iron-binding protein with antimicrobial, anti-inflammatory, and immunomodulatory effects. Milk fat globule membrane is rich in phospholipids and glycoproteins that support brain development, gut health, and metabolic regulation. Bioactive peptides formed during enzymatic hydrolysis of milk proteins show antihypertensive, antioxidant, and anti-stress activities. These components are now incorporated into functional foods, dietary supplements, and clinical nutrition products, transforming dairy ingredients into therapeutic and preventive nutrition tools.

5. Novel Ingredient Delivery and Protection Systems

Many functional dairy ingredients are sensitive to heat, oxygen, light, and digestive conditions. To protect these compounds and improve their effectiveness, advanced delivery systems have been developed.

5.1. Encapsulation Technologies

Encapsulation involves entrapping active ingredients within protective coatings that shield them from environmental damage and allow controlled release. Microencapsulation and nanoencapsulation techniques are used to protect vitamins, probiotics, omega-3 fatty acids, flavors, and bioactive peptides. Common methods include spray drying, freeze drying, coacervation, fluidized-bed coating, and supercritical fluid processing. Encapsulation improves solubility, stability, shelf life, and bioavailability of functional ingredients. In dairy products, encapsulated probiotics and Flavors ensure consistent sensory quality and health benefits throughout storage and consumption.

6. Digital Technologies and Dairy 4.0

The application of digital technologies in dairy processing has led to the concept of Dairy 4.0, where automation, data analytics, and smart systems enhance efficiency and quality.



6.1 Industry 4.0 in Dairy Production

Digital transformation enables real-time monitoring of milk quality, temperature, microbial load, and processing parameters using sensors and connected devices. Internet of Things (IoT) systems provide continuous data that allow rapid detection of deviations and process optimization. Blockchain technology ensures transparency and traceability from farm to finished ingredient, strengthening consumer trust. Big data analytics supports decision-

making related to production scheduling, inventory management, and product consistency. These tools significantly reduce waste, energy use, and production losses.

6.2 Artificial Intelligence for Quality and Efficiency

Artificial intelligence is increasingly applied for pattern recognition and predictive control in dairy processing. Machine learning models analyse processing data to predict spoilage, equipment failure,

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and quality defects. Automated vision systems detect physical defects and contamination in ingredient powders. AI also supports formulation development by predicting ingredient interactions and optimizing nutritional and sensory properties. These technologies improve processing precision, reduce human error, and increase production reliability.

7. Ingredient Innovation in Product Formulations

Technological advancements in dairy ingredients have expanded their application in product formulation. Modern dairy products are designed to deliver specific functional and sensory benefits.

7.1 Functional Dairy Products

Protein-enriched beverages and yogurts are formulated to support muscle growth, satiety, and recovery. Probiotic and prebiotic dairy products enhance gut microbiota balance and immune function. Dairy-based nutritional drinks for elderly and clinical patients provide easily digestible proteins and micronutrients. Innovations such as flavoured high-protein drinks and fortified dairy snacks cater to changing lifestyles and convenience needs.

7.2 Clean-Label and High-Value Ingredients

There is growing demand for clean-label products containing fewer additives and recognizable ingredients. Membrane filtration and fractionation allow production of stable dairy ingredients without chemical stabilizers. Natural emulsifiers and protein fractions replace synthetic compounds while maintaining texture and shelf life. High-value ingredients such as lactoferrin and MFGM increase the

nutritional and commercial value of dairy products.

8. Sustainability and Packaging Innovations

8.1 Sustainable Packaging Technologies

Sustainability has become a critical focus in dairy ingredient development. Packaging innovations include biodegradable materials, recyclable cartons, and smart packaging systems that monitor product freshness. Improved barrier materials protect sensitive dairy ingredients while reducing plastic use. These packaging solutions extend shelf life and minimize environmental impact.

8.2 Environmental Impact Mitigation

Dairy ingredient processing now emphasizes energy efficiency, water conservation, and waste reduction. Whey and by-products are converted into valuable ingredients instead of being

discarded. Renewable energy sources and closed-loop water systems are integrated into modern dairy plants. These practices reduce carbon footprint and promote circular economy principles.

Conclusion

Technological advancements in dairy ingredients represent a shift from conventional processing toward an integrated system combining food science, biotechnology, digitalization, and sustainability. Modern dairy ingredients are no longer simple nutritional components but functional and bioactive substances designed to meet specific health and industrial needs. Innovations in fractionation, encapsulation, non-thermal processing, artificial intelligence, and precision fermentation are reshaping dairy ingredient production. As research continues to progress, dairy ingredients will play an essential role in functional foods, personalized nutrition, and sustainable food systems, ensuring that dairy remains a vital component of global nutrition in the future.



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Driving the Future: SEW-EURODRIVE Launches Advanced Technology Centre in Chennai

SEW-EURODRIVE India has inaugurated its new Drive Technology Centre (DTC) in Chennai, one of South India's fastest-growing industrial hubs. Conceived with a long-term perspective, the facility is designed as a robust platform built for generations. It strengthens SEW-EURODRIVE's ability to serve customers across southern and eastern India with higher responsiveness, reliability, and long-term support.

Spread across 12.27 acres, the 21,350-sqm assembly and service facility provides the scale and flexibility needed to support customer growth, evolving application requirements, and future expansion. It reflects SEW-EURODRIVE's commitment to sustainable development, technology leadership, and long-term partnership with Indian industry, combining global engineering standards with strong local execution.

The facility complies with green building norms, incorporating natural daylight, solar power generation, and rainwater harvesting. Energy-efficient construction and advanced climate control reduce shopfloor temperatures by up to 3°C, supporting stable production conditions, consistent quality, and improved working environments.

At its core is a 15,000-sqm assembly shop with digitisation-ready, high-productivity assembly cells based on a single-piece flow concept, along with SEW-EURODRIVE India's first semi-automated painting booth to ensure consistent surface quality and higher throughput.

With this DTC, SEW-EURODRIVE reinforces its role as a trusted partner, investing in capabilities that support customers' long-term industrial growth in India.



For further information:
www.seweurodrive.com

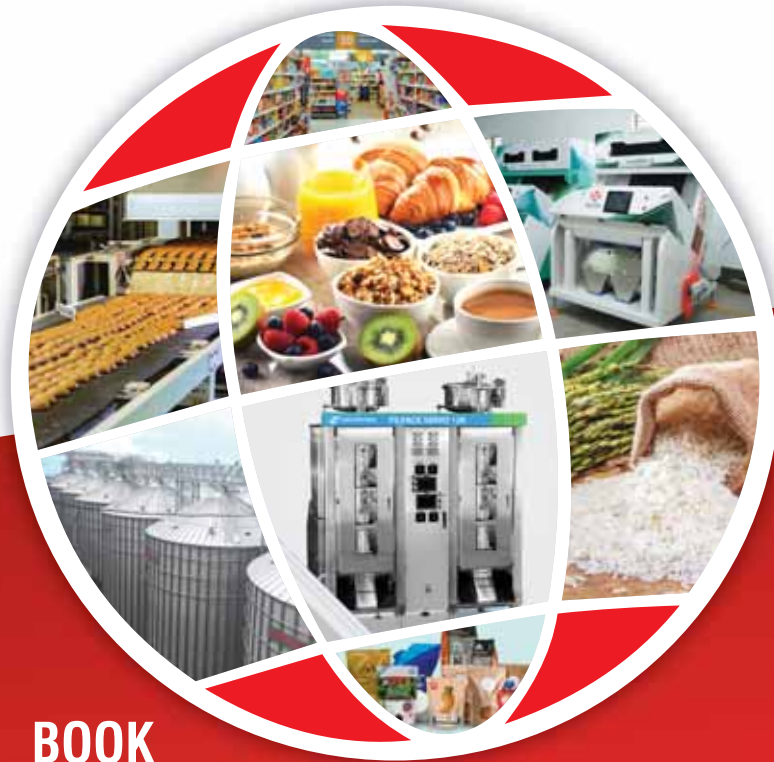
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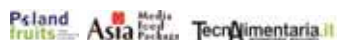
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*Proposed

Cold Revolution: The New Era of Ice Cream Technology

■ By Ruchi Verma¹ and ²Suresh Chandra

Ice cream has long been associated with indulgence, nostalgia, and comfort. Yet, behind every smooth scoop lies a fascinating blend of science, engineering, and innovation. Today, the ice cream industry is undergoing a true “cold revolution,” driven by advancements in processing technologies, ingredient science, sustainability practices, and consumer-driven product innovation. Modern ice cream is no longer just about sweetness and creaminess; it is about precision, functionality, efficiency, and smart manufacturing.

Precision in Formulation and Ingredient Science

One of the most significant advancements in ice cream technology lies in formulation science. Traditionally, ice cream was made from milk, cream, sugar, and stabilizers. Today, ingredient technology has evolved to meet changing consumer demands for low-fat, low-sugar, high-protein, vegan, and functional products. Advanced stabilizer systems,



hydrocolloids, and emulsifiers are now designed to optimize texture while reducing fat content. Proteins such as whey protein isolates and plant-based proteins are incorporated to improve nutritional value without compromising mouthfeel. Sugar replacers and alternative sweeteners allow for calorie reduction while maintaining sweetness and freezing point control. Fat structure engineering has also improved significantly. Through controlled homogenization and emulsification, manufacturers can create smaller fat globules that enhance creaminess and stability. This ensures smoother texture and better meltdown resistance, even in reduced-fat formulations.

Smart Freezing and Microstructure Control

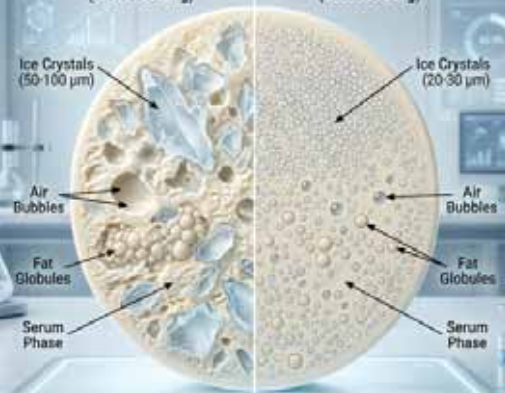
Freezing is the heart of ice cream manufacturing, and modern

freezing technologies have transformed product quality. The goal of freezing is to create small, uniform ice crystals. Large ice crystals produce a coarse texture, while smaller crystals result in a smooth and creamy mouthfeel. Continuous freezers equipped with advanced temperature sensors and automated controls allow precise management of air incorporation (overrun), freezing rate, and product consistency. Rapid freezing techniques minimize crystal growth and improve structural stability. Microstructural analysis tools, such as microscopy and rheological testing, help manufacturers understand ice crystal size distribution, air cell structure, and fat destabilization. By controlling these microstructural parameters, producers can fine-tune texture, scoopability, and sensory experience.

ICE CREAM MICROSTRUCTURE: CRYSTALLIZATION & QUALITY ANALYSIS

POOR QUALITY (Slow Freezing)

HIGH QUALITY (Fast Freezing)





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High-Pressure and Non-Thermal Processing

Emerging non-thermal technologies are shaping the future of ice cream production. High-pressure processing (HPP) and pulsed electric field (PEF) treatments are being explored to improve microbial safety while preserving sensory and nutritional quality. These methods reduce reliance on excessive heat, which can affect flavour and protein structure. Such innovations enhance product shelf life without altering the delicate balance of taste and texture. As food safety standards become stricter, these technologies provide an effective alternative to traditional pasteurization systems.

Clean Label and Functional Ice Cream

Consumers today seek transparency and health benefits in their desserts. The clean-label movement has encouraged manufacturers to replace synthetic additives with natural alternatives. Natural stabilizers derived from guar gum, locust bean gum, and pectin are increasingly used in formulations.



Functional ice cream enriched with probiotics, prebiotics, dietary fiber, vitamins, and bioactive compounds is gaining popularity. Advances in encapsulation technology protect sensitive ingredients like probiotics from freezing stress, ensuring their viability throughout storage. Plant-based ice cream has also seen rapid growth. Innovations in plant protein processing and fat structuring allow almond, coconut, oat, and soy-based formulations to mimic the creaminess of traditional dairy ice cream. This diversification reflects the industry's adaptability to dietary trends and sustainability concerns.

Sustainable Processing and Energy Efficiency

The cold revolution is not limited to product quality and it also addresses environmental impact. Ice cream production is energy-intensive, particularly due to refrigeration requirements. Modern plants are adopting energy-efficient compressors, heat recovery systems, and optimized refrigeration cycles to

reduce energy consumption. Water usage is being minimized through improved cleaning-in-place (CIP) systems. Sustainable packaging solutions, including biodegradable containers and recyclable materials, are also gaining importance. Manufacturers are increasingly aligning with environmental goals while maintaining product integrity.

Digitalization and Automation

Industry 4.0 technologies are reshaping ice cream manufacturing. Automated production lines equipped with real-time monitoring systems ensure consistency and reduce human error. Sensors track parameters such as temperature, viscosity, and microbial load, allowing immediate adjustments. Artificial intelligence and data analytics are used to optimize recipes, predict equipment maintenance needs, and reduce waste. Smart factories enhance traceability, ensuring compliance with food safety regulations and improving supply chain transparency.



Robotics in packaging and filling systems increase efficiency while maintaining hygiene standards. These advancements collectively improve productivity, reduce operational costs, and maintain high-quality standards.

Sensory Innovation and Customization

Modern ice cream technology also supports creativity and personalization. Advanced flavour encapsulation techniques allow controlled release of aromas, enhancing sensory impact. Swirl injectors and precision inclusion feeders ensure even distribution of nuts, chocolate chips, and fruit pieces. Some companies are exploring 3D printing for frozen desserts, enabling unique shapes and customized

designs. Personalization is becoming a key trend, with consumers seeking unique flavour combinations and artisanal-style products produced at industrial scale.

The Road Ahead

The future of ice cream lies at the intersection of science, sustainability, and sensory pleasure. As consumer expectations evolve, technology continues to bridge the gap between indulgence and health, tradition and innovation. The cold revolution represents more than just improved machinery it symbolizes a transformation in how frozen desserts are conceptualized, produced, and experienced. Through advances in ingredient science, freezing technology, non-thermal processing, digitalization, and sustainability, the

industry is redefining what ice cream can be. What was once a simple frozen treat has become a sophisticated product shaped by precise engineering and cutting-edge research? As the scoop melts gently on the tongue, it carries with it the results of decades of scientific progress proof that even the sweetest pleasures are powered by serious technology.

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SPOUT POUCH FILLING & CAPPING MACHINE

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Application



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HP Thermal Inkjet (TIJ): Powering the Future of Food Packaging Printing



The food packaging industry is undergoing a profound transformation driven by stricter regulations, rising consumer expectations, and rapid digitalization across supply chains. One of the most visible changes is the increasing requirement for high-quality, scannable 2D barcodes on food packaging to enable traceability, safety, and transparency. In this evolving landscape, HP Thermal Inkjet (TIJ) technology has emerged as a powerful, reliable, and future-ready solution for food packaging printing.

With advantages such as ultra-high resolution, fast printing speed, and exceptional ease of use and maintenance, HP TIJ is increasingly recognized as an ideal coding and marking technology for food packaging applications. This is particularly evident in the Indian market, where HP TIJ adoption has been growing rapidly, and the HP 2590 cartridge has become a trusted and well-recognized choice among food packaging converters and manufacturers.

The Growing Importance of 2D Barcodes in Food Packaging

Across global food supply chains, 2D barcodes—including QR codes and DataMatrix codes—are becoming essential rather than optional. Governments, brand owners, and retailers are pushing for enhanced product traceability to combat

counterfeiting, reduce recalls, and improve food safety. At the same time, brands are using 2D barcodes to connect consumers with digital content such as nutritional information, origin details, and sustainability stories.

In many markets, 2D barcodes are already mandatory or rapidly becoming mandatory for specific food categories, export products, and regulated supply chains. This trend places new demands on printing technologies: codes must be high resolution and highly readable, print quality must remain consistent at high production speeds, systems must be easy to integrate into

existing packaging lines, and downtime and maintenance must be kept to an absolute minimum. HP TIJ technology directly addresses all of these requirements.

High-Resolution Printing for Reliable 2D Barcodes

One of the most significant advantages of HP TIJ is its exceptionally high print resolution, typically up to 600 dpi. This level of precision is critical for printing small, dense 2D barcodes that remain readable throughout the product lifecycle—from packaging and logistics to retail shelves and consumer use.

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HP TIJ delivers sharp edges, precise dot placement, and excellent contrast across a wide range of food packaging substrates, ensuring that 2D barcodes meet international readability standards. This reduces the risk of scanning failures, rejected products, or compliance issues.

Ease of Use and Minimal Maintenance

HP TIJ uses a clean, cartridge-based ink system that eliminates the complexities associated with ink mixing, solvent handling, and frequent cleaning cycles. Key benefits include tool-free cartridge replacement, minimal operator training, and clean operation suitable for food production environments. This results in lower operational risk, reduced downtime, and improved productivity.

Fast Printing Speed for High-Throughput Lines

HP TIJ technology supports fast printing speeds without compromising print quality. Even at high line speeds, it maintains clear, distortion-free text and highly readable barcodes, making it ideal for high-volume food packaging operations.

Strong Growth of HP TIJ in the Indian Market

The Indian food packaging market has been experiencing rapid growth driven by urbanization, organized retail expansion, export demand, and stricter regulatory oversight. HP TIJ business has been growing very well in India, particularly in food packaging applications, where reliability, ease of use, and compliance are critical.

Today, the HP 2590 cartridge is well recognized by Indian customers for its consistent performance, excellent print quality, and reliability. It delivers outstanding results for text, logos, and 2D barcodes and is widely adopted across food packaging applications.

In addition, HP SPTS (Specialty Printing & Technology Solutions) team has launched HP ThermaCore cartridge with 1" print swath and 108mm printhead with micro-recirculation feature. HP continues to advance industrial coding and marking with the HP ThermaCore print cartridge and HP 108 mm printhead, delivering a powerful, future-ready solution for high-speed packaging environments. Designed

for demanding applications, HP ThermaCore enables a larger print swath, greater throw distance, and higher speeds—supporting stitch-free, GS1-compliant codes with consistent, high-quality output. Its clean, cartridge-based architecture simplifies maintenance and helps reduce downtime across food, beverage, pharmaceutical, and consumer goods production lines. The HP 108 mm printhead offers wide-format printing ideal for large codes, barcodes, and variable data on cartons and secondary packaging. By reducing the need for multiple printheads, it simplifies system integration while improving reliability and flexibility.

Conclusion

As 2D barcodes become mandatory across the food packaging industry, manufacturers require reliable and future-ready printing solutions. HP Thermal Inkjet technology offers high-resolution printing, fast speeds, ease of use, and low maintenance, making it an ideal solution for food packaging printing today and in the future.

For more information about products write an email to: sptsindia@hp.com

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Knack Packaging Limited: Tailored and Advanced PLWPP Bag Solutions



KNACK PACKAGING LIMITED
Imagining Beyond...

INTERVIEW



In conversation with Manish Kumar, Corporate Manager- Sales & Marketing, Knack Packaging Limited, he delves into the journey of the company's navigation across various sectors of F&B Industry, their advanced PLWPP Bag Solutions, and plans for the future.

Q KNACK PACKAGING LIMITED HAS BUILT A STRONG GLOBAL PRESENCE IN WOVEN PACKAGING—HOW HAS THE TRAJECTORY OF YOUR COMPANY BEEN SO FAR IN THE F&B INDUSTRY?

A: Knack Packaging Limited has demonstrated a strong and consistent growth trajectory in the F&B industry, evolving from a regional manufacturer into a globally recognized woven packaging partner. With exports to over 65 countries and a high-capacity, technology-driven manufacturing setup, the company has established itself as a reliable supplier for bulk food segments such as grains, pulses, seeds, fertilizers, and pet food.

Our continued focus on innovation—particularly with advanced Printed & Laminated Woven PP Bags (PLWPP) that enhance shelf life, durability, and brand visibility—has enabled us to align closely with evolving market demands. Overall, our journey reflects a strategic blend of scale, global reach, and product innovation, positioning Knack Packaging as a key contributor to the modern food packaging ecosystem.

Q WITH INCREASING DEMAND FOR FOOD SAFETY AND HYGIENE, HOW ARE YOUR PACKAGING SOLUTIONS ALIGNING WITH INTERNATIONAL STANDARDS LIKE BRCGS AND ENSURING PRODUCT INTEGRITY ACROSS SUPPLY CHAINS?

A: BRCGS-certified facilities and strict quality controls ensure compliance with international food safety standards. Knack Packaging Limited operates with BRCGS-certified facilities and stringent quality control systems to ensure full compliance with international food safety standards. Our approach integrates risk-based hygiene protocols, GMP practices, and end-to-end traceability across every stage—from raw material sourcing to final dispatch.

Our PLWPP bags are engineered using high-tenacity PP tapes combined with BOPP-laminated structures, offering controlled moisture vapor transmission rates (MVTR), high tensile strength, and excellent seal integrity. These features are critical for protecting food products against contamination, oxidation, and handling stress.

Additionally, advanced manufacturing processes such as multi-colour rotogravure printing, extrusion lamination, and inline inspection systems ensure consistent quality and performance. Rigorous testing protocols—including migration compliance, load testing, and batch traceability—further safeguard product integrity with security features across global supply chains.

Q SUSTAINABILITY IS A KEY CONCERN FOR F&B BRANDS TODAY—WHAT INNOVATIONS IS KNACK PACKAGING INTRODUCING IN RECYCLABLE OR ECO-FRIENDLY WOVEN PACKAGING MATERIALS?

A: Sustainability is central to Knack Packaging's innovation strategy. We focus on 100% recyclable material polypropylene (PP) woven solutions that align with circular economy principles.

Our advanced PLWPP bags are designed for durability and multiple reuse cycles, significantly reducing overall packaging waste. By utilizing lightweight yet high-strength tape technology, we minimize material usage without compromising performance.

The incorporation of BOPP laminated structures ensures both recyclability and barrier protection. Additionally, we promote closed-loop recycling systems, enabling used packaging to be reprocessed into reusable raw materials. Our overarching goal is to deliver packaging solutions that combine low environmental impact with high functional performance for global F&B brands

“

Knack Packaging's near-term strategy focuses on capacity expansion and technological advancement to meet the growing global demand in the F&B packaging sector.

MANISH KUMAR

Corporate Manager- Sales & Marketing,
Knack Packaging Limited

”

Q YOUR SOLUTIONS CATER TO SEGMENTS LIKE RICE, FLOUR, AND PET FOOD—HOW DO YOU CUSTOMIZE PACKAGING TO MEET THE UNIQUE PRESERVATION AND BRANDING NEEDS OF DIFFERENT FOOD CATEGORIES?

A: Knack Packaging offers tailor-made PLWPP Bag solutions by customizing bag size, structural design, and ply configurations to suit diverse product categories such as Grain & Pulses , Animal pet food , Seeds & fertilisers etc.

Our packaging provides strong barriers against moisture, oxygen, and contamination, ensuring optimal product preservation. For branding, we leverage high-definition rotogravure printing with matte and gloss finishes to enhance shelf appeal and brand visibility.



We also offer a variety of bag formats—including Pinch bottom, Paper woven bag, block bottom, and Bottom gusseted, Shopping Bag designs—to support efficient filling, storage, and retail display. Category-specific features such as liners, easy-open options, and reclosable systems further enhance functionality and consumer convenience

Q WITH A PRODUCTION CAPACITY OF OVER A MILLION BAGS PER DAY, HOW DO YOU BALANCE SCALE WITH CONSISTENCY IN QUALITY AND CUSTOMIZATION FOR DIVERSE F&B CLIENTS?

A: Knack Packaging effectively balances scale with precision through a fully integrated, high-capacity manufacturing infrastructure capable of producing over one million bags per day.

The implementation of SAP S/4HANA enables real-time production planning, batch traceability, and data-driven quality monitoring. Strict in-line quality checks and standardized operating procedures ensure consistency across all production batches.

At the same time, our flexible manufacturing systems allow for quick changeovers, enabling customization in bag sizes, designs, and formats to meet diverse client requirements. This integration of digital intelligence with manufacturing excellence ensures scalability without compromising quality

Q WHAT ARE YOUR PLANS FOR THE NEAR FUTURE? DO YOU HAVE ANY PROJECTS LINED UP?

A: Knack Packaging's near-term strategy focuses on capacity expansion and technological advancement to meet the growing global demand in the F&B packaging sector.

We are investing in advanced automation, high-speed BOPP rotogravure printing machine, and enhanced digital integration through SAP S/4HANA to improve efficiency, traceability, and product consistency. Sustainability remains a key priority, with ongoing developments in recyclable material structures and reduced carbon footprint solutions.

Geographically, we aim to further strengthen our global presence and deepen partnerships with leading F&B brands across both emerging and developed markets. With a clear roadmap centered on scalable growth, continuous innovation, and sustainability leadership, With a well-established global footprint, Knack Packaging is strategically positioned to further strengthen its leadership through continuous innovation, technological advancement, and sustainable growth."



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Khaalis Spices



“A Legacy of Trust, A Future of Frost: How Hamdard Foods India is Redefining Grinding of Khaalis Spices Through Cryogenic Science”

■ By Sachin Kumar, RM Dhevya, Digvijay Verma, Anshu Ojha, Mohd Sharib

Grinding plays a pivotal role in food processing industry specifically in spices where objective is to attain small particle size with uniformity, which results in good flavor, aroma, color retention, and maintaining the quality of spices. During conventional grinding process, temperature rises to above 50 °C due to oil present in spices. As a result, not only physical changes as color loss is apparent, but also alter chemical parameters like loss of volatile oils, bioactive compounds, and antioxidants. These physico-chemical changes during conventional grinding process are then susceptible to oxidation & rancidity results in less shelf life of spices and deteriorate the aroma and flavor.

Hamdard Foods India comprehend these concerns as a way of preservation. Hamdard believes and is committed to give best quality spices to our people. Hamdard developed portfolio of premium Khaalis spices where we use

cryogenic grinding technology to manufacture our spices. Cryogenic grinding uses sub-zero temperature grinding due to which not only texture but also physico-chemical characteristics of spices also gets improved.

Hamdard cryogenic technology helps in more flavor retention than conventional grinding used in industry. Hamdard Khaalis spices have better shelf life, flavor, aroma, color retention, and uniformity in particle size. Cryogenic grinding technology enables the natural oils in spices to solidify, making them brittle and easier to grind into a finer, more consistent powder. This process preserves the essential flavors and aromas while ensuring superior particle uniformity. As a result, when consumers use Hamdard Khaalis fine spice powders in their food, the spices disperse evenly, delivering a rich, balanced taste and aroma without the formation of large specks in the final product.



Hamid Ahmed, CEO/Trustee
Hamdard Foods India

Hamdard Foods Khaalis Spices Cryogenic Grinding Advantages

1. Preservation of flavor and Aroma

During cryogenic grinding, volatile oils are retained in Hamdard Khaalis spices, which results in good flavor, aroma and freshness in the product.

Table 1: Comparison between Cryogenic and Conventional Grinding

Parameter	Cryogenic grinding	Traditional grinding
Energy Consumption	Low	High
Volatile losses	Minimum	Higher
Motor Capacity	Low	High
Control on particle size	High	Low

2. Improved Powder Consistency

Due to cryogenic grinding, khaalis spices have uniform consistency.

3. Preserving Nutritional Value

The cryogenic technology helps to preserve the nutritional content of Hamdard khaalis spices that provides beneficial antioxidant, bioactive compounds and minerals, which may be lost during conventional grinding.

4. Reduction in Dust Contamination

The cryogenic process helps to minimize dust during production due to sub-zero temperature processing which help in maintaining the hygiene environment during production.

5. Enhance Processing Efficiency

During conventional grinding processing, volatile oils are released which interfere with production process but cryogenic grinding helps to resolve these concern during production and increase production efficiency.

For 120 years, Hamdard has stood as a global benchmark for purity, seamlessly blending a century of heritage with the rigorous precision required by modern international food safety standards. Our legacy is built on an uncompromising commitment to quality that rise above boundaries, ensuring that every product in our portfolio from our premium Khaalis spices to our innovative beverage formulations surpasses both domestic FSSAI

regulations and the most stringent global compliance monographs. By integrating advanced cryogenic technology in spices with our expert Research and development, Manufacturing and Marketing team we preserve the soul of our ingredients for the global palate, offering our international partners the same "Khaalis" integrity that has defined the Hamdard name for generations.

About the authors:

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Why Busy Restaurants Still Lose Margins: The Hidden Cost of Fragmented Systems

■ By Vishnu Vardhan Madabhushi*

On a busy peak-season evening, during festivals, valentine's week or major celebrations, a restaurant may appear to be thriving – tables with full orders are flowing in and delivery riders are lined up. Yet, while operations seem smooth in the moment, the financial reality often tells a different story when performance is reviewed over time. Margins remain under pressure, inventory mismatches persist, promotions fail to deliver expected returns, and customer experience varies across channels. This disconnect is increasingly common in today's restaurant industry.

The root cause is not a lack of demand or operational effort, but the way decisions are made. Many restaurants still rely on fragmented data systems – leading to delayed insights and intuition-driven choices. In a highly competitive and complex market, this approach is no longer sustainable.

The Cost of Fragmentation

India's food service industry is among the largest in the world – with an estimated 10 - 12 million outlets. However, much of this ecosystem remains fragmented, price-sensitive, and technologically underdeveloped. Within it, a more organized and growth-oriented segment, comprising QSR chains, franchise-led brands, cafés, bakeries, cloud kitchens, and mid-sized restaurant groups, is emerging. This segment, estimated at 5-6 lakh outlets, is increasingly adopting integrated technology platforms to manage multi-channel



operations, including dine-in, delivery, QR ordering, kitchens, inventory and reporting – along with AI-driven tools to improve productivity.

Despite access to large volumes of data through POS systems, delivery platforms, and customer interactions – many restaurants struggle to use this data effectively. The issue lies not in data availability, but in the inability to integrate and interpret it meaningfully. Multiple disconnected systems create inefficiencies and hidden costs.

For instance, when menu updates are not synchronized across platforms, it results in customer confusion and lost sales. Disjointed promotional strategies can erode margins without delivering results. Pricing inconsistencies between dine-in and delivery channels further complicate customer experience. In kitchens, lack of system integration can slow operations and increase errors, while system downtime and lag during peak hours can lead to missed orders, delayed fulfillment and further impact customer satisfaction.



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The Shift to Unified Restaurant Operating Systems

To address these challenges, the industry is shifting towards unified restaurant operating systems that consolidate multiple functions into a single platform. This transition is redefining how restaurants operate. Instead of managing separate tools, businesses can access a centralized system that provides a comprehensive view of operations.

Such systems ensure that changes made centrally – whether in pricing, menus or promotions – are reflected instantly across all channels, creating a consistent customer experience. At the same time, they allow flexibility at the outlet level, enabling businesses to respond to local demand while maintaining overall control. Real-time synchronization reduces discrepancies and operational friction.

More importantly, unified platforms convert data into actionable insights. Rather than relying on static reports, operators gain access to real-time intelligence that directly impacts decision-making. They can quickly identify high-wastage menu items, assess the true profitability of delivery channels after commissions, evaluate the effectiveness of promotions and detect revenue losses caused by stock-outs. This shift from passive reporting to active decision-making is central to improving performance.

Systems That Help Restaurants Grow

The technology underpinning these platforms is equally critical. Modern systems are built on micro-services architecture, allowing individual components to evolve without disrupting the entire system. Dual-cloud infrastructure enhances



reliability and ensures business continuity, while edge-enabled capabilities support operations even in environments with inconsistent connectivity. These features are particularly important in restaurants, where peak-hour performance and system uptime are essential.

Compliance and data integrity are also becoming critical pillars of sustainable growth. Restaurants require systems that maintain accurate, tamper-proof records, including immutable invoices and complete transaction traceability. The ability to alter financial data without proper audit trails poses significant risks. As a result, compliance-focused and ethically designed systems are becoming a necessity.

For growing restaurant businesses, especially those expanding across locations and channels, the need for consistency and control is even more critical. Integrated platforms provide the foundation for scalable growth – enabling businesses to expand

without proportionately increasing operational complexity.

So, when that same restaurant looks busy during a peak festive evening, the real question is no longer how many tables are filled or how many orders are processed, but whether every one of those transactions are working as efficiently and profitably as they should. The real picture only becomes clear when consolidated data is reviewed, often weeks later, revealing whether high demand truly translated into strong margins. With unified systems in place, the end-of-day story can finally match the energy on the floor, where strong demand translates into strong margins, seamless operations, and a consistently reliable customer experience.

About the author:

* The author is Founder and Chief Executive Officer of Sapaad, a global SaaS company redefining restaurant technology through its unified commerce and restaurant management platform.

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Where Global Markets Meet Food & Beverage Solutions | 1–3 July 2026 | Coimbatore

India's food and beverage manufacturing sector is entering a strong growth cycle, driven by urbanisation, premiumisation and policy support through initiatives such as the Production-Linked Incentive (PLI) Scheme and Make in India. The \$367 billion food processing market is expanding at 8–13% annually, led by value-added dairy, organic and plant-based segments. At the same time, the \$4 trillion beverage market is gaining momentum through functional, wellness and premium consumption trends, with high-value dairy segments continuing to post double-digit growth.

This expansion is unlocking opportunities across the ecosystem. Manufacturers are accelerating investments in advanced processing, AI-enabled automation, smart packaging and integrated cold chain systems to enhance efficiency, quality and export readiness. Startups and emerging brands are capitalising on scalable infrastructure, strong domestic demand and investor confidence—particularly in health-focused beverages, premium dairy and plant-based innovation. With South India contributing nearly 30% of national output and emerging as a key manufacturing and export hub, the region stands at the forefront of this transformation.

Against this backdrop, the **Food & Drink Processing Expo**, organised by Synergy Exposures and strongly supported by the Ministry of Food Processing Industries along with leading industry bodies, is set to power the next wave of transformation in India's food and beverage manufacturing landscape.

Recognised as one of the leading food processing and beverage manufacturing expos in India, the event will feature 300+ suppliers presenting cutting-edge technologies in automation, AI-driven processing, Industry 4.0 solutions, smart and sustainable packaging, cold chain systems, advanced



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ingredients and next-generation manufacturing equipment. Live machinery demonstrations and solution showcases will provide manufacturers with hands-on insights, enabling faster technology adoption, improved quality control and measurable return on investment.

The expo is expected to attract 30,000+ buyers, senior decision-makers, OEMs and technical experts spanning packaging, dairy processing, beverage manufacturing, new product development (NPD), supply chain and allied sectors. Designed as a high-impact B2B platform, it will shorten procurement cycles, strengthen vendor partnerships, unlock innovation-driven collaborations and generate substantial business leads across the food manufacturing value chain.

Aligned with India's growth agenda for food processing and industrial modernisation, the Food & Drink Processing Expo will serve as a strategic catalyst for scalability,



The Food & Drink Processing Expo (1-3 July 2026, Coimbatore) brings together 300+ suppliers and 30,000+ industry professionals to explore the latest in food and beverage manufacturing—from AI-driven processing to smart packaging—offering unmatched opportunities for innovation, partnerships and growth.

exports, digital transformation and global competitiveness.

The expo will be held from 1-3 July 2026 at the CODISSIA Trade Fair

Complex in Coimbatore, bringing together industry leaders, innovators and solution providers under one roof.

For manufacturers, suppliers, startups and investors seeking to capitalise on India's high-growth F&B sector, this is more than an exhibition—it is a convergence of opportunity, innovation and industry leadership.

If you are part of the food and drink manufacturing ecosystem, mark your calendar and join 300+ suppliers and 30,000+ industry professionals at the gathering that will help shape the future of food & beverage processing.

Visitor Enquiries:

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1.	 ANUGA FOOD TEC INDIA	22-24 April 2026	Bharat Mandapam, New Delhi
2.	 FOODTECH TAIPEI	24-27 June 2026	Taiwan, TaiNEX1
3.	 BAKERS TECHNOLOGY FAIR	01-03 July 2026	Codissia, Coimbatore, India
4.	 bharat FOOD EXPO 2026	23-25 July 2026	JECC, Jaipur
5.	 India FOOD DEX 2026the Largest Food Business show	21-23 August 2026	KTPO Exhibition Centre, Whitefield, Bangalore
6.	 Fi	26-28 August 2026	Bombay Exhibition Centre
7.	 PROPAK INDIA	26-28 August 2026	Bombay Exhibition Centre
8.	 INDIAN ICE CREAM EXPO 2026	10-12 September 2026	Hall No. 1, 2 & 3, Chennai Trade Center, Nandmbakkam, Chennai
9.	 WORLD FOOD INDIA	25-26 September 2026	Bharat Mandapam, New Delhi
10.	 anuga SELECT India	29 Sept-01 Oct 2026	Bombay Exhibition Centre
11.	 ANUGA FOOD TEC INDIA	29 Sept-01 Oct 2026	Bombay Exhibition Centre
12.	 drinktec india	28 Oct-30 Oct 2026	Bombay Exhibition Centre
13.	 PRO FOOD INDIA EXPO	28 Oct-30 Oct 2026	Bombay Exhibition Centre
14.	 PACK MACH ASIA EXPO International Trade Fair for Processing and Packaging Industry	28 Oct-30 Oct 2026	Bombay Exhibition Centre
15.	 WORLD MITHAI MANGERS EXPO	20-22 December 2026	Yahobhoomi, IICE, New Delhi

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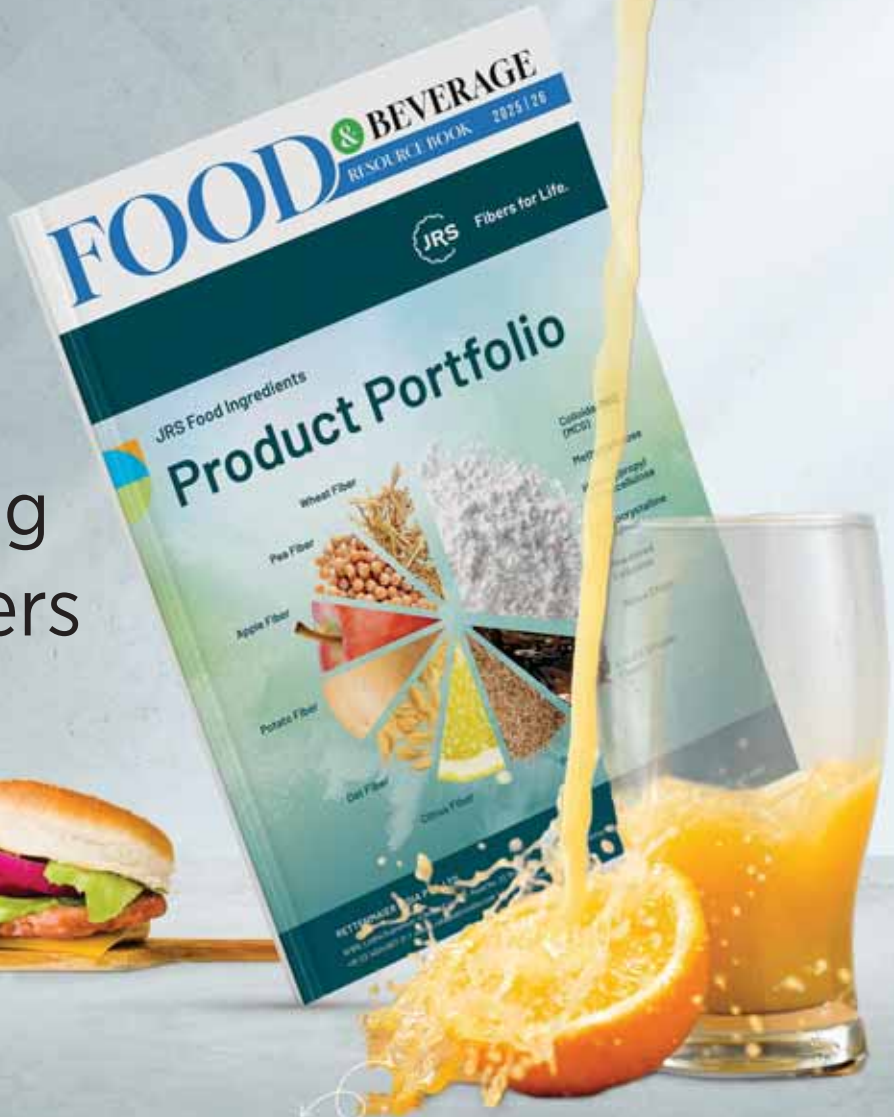
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