

Training programme organized by IDA Kerala Chapter & KVASU

A HANDS-ON TRAINING programme, Paalarivu 2018, was conducted for 25 dairy entrepreneurs on 21-23 March 2018 at the dairy plant of the Kerala Veterinary and Animal Sciences University (KVASU), Mannuthy, Kerala.

The programme was organized jointly by the Indian Dairy Association Kerala Chapter and the Department of Dairy Technology, College of Dairy Science and Technology. The faculty and the 2014 batch students conducted the classes for the participating entrepreneurs. The programme was supported and guided by Dr. Sudheer Babu, Dean, CDST; Dr. S. N. Rajakumar, Head, KVASU Dairy Plant; Dr. P. I. Geevarghese, Chairman, IDA Kerala Chapter; Mr. Shyam Suraj S. R.; Dr. Ligimol James; and Ms. Anusha. Certificates were issued by the Director of Entrepreneurship, KVASU.



NATIONALnews

NDDB software to help farmers prepare balanced animal feed

A GOOD NUMBER of farmers often feed their animals in the traditional way. The traditional animal feed consists of crop residues, locally available one or two feed ingredients like brans, oil-cakes, chunnies and grains, and seasonally available green fodders. Animals are rarely given mineral mixture or given in very less quantity of 25g to 50g per day. In most of the cases, the quantity of feed/fodder offered to animals is either more or less than the required feed/fodder. This leads to an imbalance of protein, energy and minerals in the animal ration. Animals on the imbalanced ration produce milk sub-optimally; the cost of milk production is higher; and the imbalanced ration affects



the health and fertility of animals.

NDDB has taken an initiative to use information technology to educate farmers about feeding of a balanced ration to animals. It has developed a software that can be used on desktops, laptops, notebooks, tablets and phones. This software helps in formulation of a balanced ration considering the animal's profile, i.e. cattle or buffalo, age, milk production, milk fat, feeding regime, etc. Milk producers also get advice on adjusting the quantity of locally available feed ingredients given to their animals along with the area-specific mineral mixture.

Farmers feeding balanced ration in different regions



of the country have experienced an increase in their net daily income in the range of ₹ 15 to ₹ 25 per animal.

Proper use of the locally available feed resources is possible at the least cost. It increases milk production and also fat and SNF; increases the farmer's net daily

income; improves reproduction efficiency; reduces the inter-calving period and increases the productive life of animals; improves the general health of animals; and improves the growth rate in growing calves, leading to early maturity.

Amul's turnover rises by 8% to ₹ 29,220 crores

GUJARAT CO-OPERATIVE MILK MARKETING FEDERATION (GCMMF) has reported an 8 per cent increase in its turnover for the financial year 2017-18. It has registered a provisional turnover of ₹ 29,220 crores.

The branded consumer products of the GCMMF have registered a growth of 14 per cent over the previous fiscal. Products such as cheese, butter, milk beverages, paneer, cream, buttermilk and dahi have grown by 20-40 per cent. The total turnover grew by only 8 per cent, mainly due to a 60 per cent decline in commodity sales as a result of depressed conditions in the global and local markets.

"We have achieved volume sales growth in all product categories. Pouch milk which is the highest turnover product has shown the double-digit value growth. In addition to this, our dairy products such as cheese, butter, milk beverages, paneer, UHT milk, flavoured milk, paneer and fresh cream have also shown the double-digit value growth. We are committed to achieve the sales turnover of ₹ 50,000 crore by 2020-21,"



said the GCMMF Managing Director, Mr. R.S. Sodhi.

The GCMMF passes on 80-85 per cent of the consumer rupee back to its milk producer members, thus encouraging them to produce more milk. The 18 member-unions of GCMMF, with the farmer-members strength of more than 36 lakh across 18,700 villages of Gujarat, are procuring on an average 211 lakh litres of milk per day, which is 20 per cent higher than last year.

The GCMMF Chairman, Mr. Ramsinh Parmar, emphasised that the rapid expansion has clearly yielded rich dividends for the co-operatives. "Based on the estimated growth in market demand for Amul products and our future marketing efforts, we anticipate at least 20 per cent CAGR growth in the business of Amul Federation during the next five years," Mr. Parmar said.

He also said that Amul plans to enhance its milk processing capacity from the current level of 320 lakh litres to 380-400 lakh litres per day in two years.

FSSAI launches 'Project Dhoop' to address Vitamin D deficiency

THE FOOD SAFETY AND STANDARDS AUTHORITY OF INDIA (FSSAI) recently launched 'Project Dhoop', an initiative aimed at shifting the school assembly time to noon to ensure maximum absorption of Vitamin D in students through natural sunlight.

The project was launched at National Bal Bhavan in Delhi and saw participation by around 600 students from NCERT, NDMC and North MCD Schools. The FSSAI CEO, Mr. Pawan Agarwal, said the schools across the country have been sent two advisories asking them to hold daily assembly between 11 am and 1 pm. Project Dhoop's noon assembly is an innovative and effective concept to ensure that school students get adequate Vitamin D through sunlight, while also opting to choose food products like milk and edible oils that are fortified with Vitamins A and D. The concerns among parents about assembly at noon would be addressed properly.

Mr. Agarwal also said that opting for fortified foods (with + F symbol) was a simple and inexpensive way to



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address micronutrient deficiencies without any radical change in behaviour or eating patterns. Both fortified milk and fortified edible oil are now readily available across the country, he added. The initiative has been conceptualised by McCannHealth and supported by Kwalitiy Ltd.

Studies have shown that over 90 per cent of boys and girls across the country were deficient in Vitamin D while the number ranged between 90-97 per cent for school children in Delhi, said Mr. Kabir Basu Roy, Chief Marketing Officer of Kwalitiy Ltd. "It was this knowledge that led us to fortify many of our products with Vitamin D and other essential nutrients," he added.

Madhya Pradesh completes UID tagging of 2.5 lakh cattle

NEARLY 2.5 LAKH CATTLE of Madhya Pradesh's total cattle population of 90 lakh have been stamped with unique identities, similar to the 12-digit Aadhaar number, to enhance their safety as well as increase milk production, officials said.

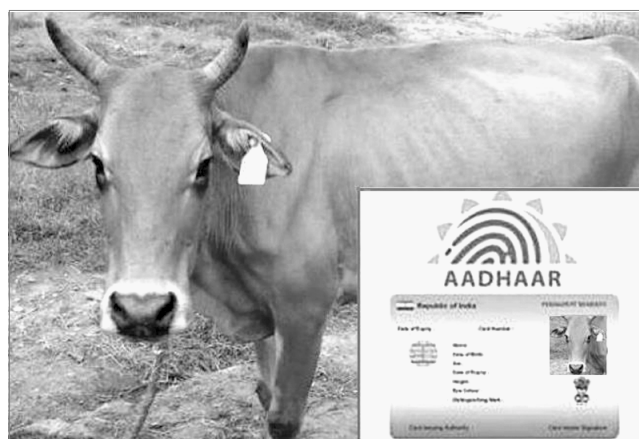
The ears of these bovines are being tagged with UID numbers as part of an ambitious scheme of the National Dairy Development Board (NDDB). An official said that cows and buffaloes are being tagged in this manner to create a nationwide recording mechanism called the Information Network for Animal Productivity and Health (INAPH).

The Madhya Pradesh Animal Husbandry Joint Director and INAPH state nodal officer, Mr. Gulab Singh Davar, informed that they have started tagging the bovines on a large scale. In the first phase, 40 lakh tags

have been distributed and the ears of 2.5 lakh cattle have been tagged. The plan was to complete the tagging of all the 90 lakh cattle in MP in the second phase.

"A cattle dossier, comprising the animal's age, breed and other characteristics, will be created which would be uploaded onto the INAPH's Information Technology Application so that each cow or buffalo's unique identity is available on gadgets," he explained.

"The cattle UID would then be linked to the Aadhaar number of its owner which in turn would check the illegal sale and purchase, smuggling and abandoning of cattle. With this, we can keep an eye on the productivity of the animals which can be enhanced with improvement in its breed. This will also increase the income of the cattle owners. MP is the third largest producer of milk in India," Mr. Davar added.



A first in NCT: Mother Dairy gets Quality Mark for poly-pack variants

THE DAIRY BRAND MOTHER DAIRY has been conferred the Quality Mark certification for its poly-pack milk variants being sold in Delhi and the National Capital Region (NCR). It is the first brand in the National Capital Territory to earn this certification.

The certification is awarded based on an assessment of dairy processing units conducted by a consortium of experts from the Department of Animal Husbandry, Dairying and Fisheries (DAHDF), the Food Safety and Standards Authority of India (FSSAI), and the National Dairy Development Board (NDDB), the managing directors of four federations representing the regions and two dairy experts, under the aegis of NDDB.

The Quality Mark stands for adherence to stringent compliance with quality norms adopted in the hygienic and safe handling of milk right from its point of collection till it reaches the hands of consumers.



The initiative was launched in July 2017 by Mr. Radha Mohan Singh, Hon'ble Minister for Agriculture and Farmers' Welfare, Government of India, and the NDDB was assigned the responsibility to standardise, examine and award certifications for manufacturing units complying with the stringent processes thus defined.

In a statement, Mr. Dilip Rath, Chairman, NDDB, said, "The Quality Mark initiative is aimed to enhance consumer confidence on milk and milk products by way of a simple logo. We are happy that Mother Dairy has adopted the same, and I am confident that the consumers will stand assured of the distinction that the mark represents."

Commenting on the accreditation, Mr. Sanjeev Khanna, Managing Director, Mother Dairy Fruit and Vegetable Pvt. Ltd., said, "It is indeed a proud moment for us to be the first company in the NCR to offer its consumers milk certified with the Quality Mark."

"We have always been an integral part of people's lives in Delhi and NCR, and this certification for our seven processing units further validates our commitment for providing the highest quality of milk and milk products to our consumers," he added.



Tenders invited for Karnataka's first breast milk bank

MORE THAN SIXTH months after the fund allocation for setting up a breast milk bank in Vani Vilas Hospital, the first-of-its-kind facility in a state-run institution is yet to take shape. ₹ 36 lakh was released under the National Health Mission to the hospital in September 2017, said Dr. Rajani, Deputy Director, Nutrition, Department of Health and Family Welfare, Karnataka. The hospital has identified an ideal space within its campus for setting up the facility and the process is still going on, she added.

Dr. Geetha Shivamurthy, the Medical Superintendent of Vani Vilas Hospital, said the hospital had invited tenders. "We have given 15 days to the bidders. We will have to go for negotiations and then only can the facility be set up," she said.

Dr. Geetha said there were guidelines and procedures that needed to be followed for setting up the breast milk bank.

Dr. Rajani said Vani Vilas Hospital required a breast milk bank as it was a tertiary care centre catering to children from across the state.

"The Neonatal Intensive Care Unit of the hospital has around 85 to 90 babies every day and most of the babies are born before term or are sick. These babies are in dire need of breast milk," said a doctor from Vani Vilas Hospital.

Currently, these babies get an intravenous fluid (used to prevent dehydration) and milk powder instead of breast milk if their mothers are not able to produce milk.

Maharashtra plastic ban: Beverage, dairy firms focus on recycling

IN THE WAKE of the recent ban on everyday use of plastic in Maharashtra, dairy and beverage companies are planning to formalise informal recycling initiatives, currently part of the firms' corporate social responsibility. Maharashtra became the 18th state to ban plastic. Stiff penalties will be introduced and violators will even face a jail term. The western state is among the largest generators of plastic

waste in the country. The use of plastic bags, single-use disposable items such as cups, straws, plates, forks, spoons and spreadsheets is prohibited.

As a result, retailers and consumers are feeling the heat of the move. Retailers across suburbs such as Santacruz, Khar and Bandra and in central areas like Worli said they had stopped using plastic bags. They said



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AMUL TO ROLL-OUT 'HALDI DOODH', IRISH MOCKTAIL

Amul will soon launch 'Haldi doodh' (turmeric milk) nationally. And to satiate the taste buds of generation next, 'Haldi doodh' will be rolled out across the country with an 'Irish drink mocktail' - both being introduced for the first time in the country.

PARAG MILK BUYS DANONE DAIRY FACTORY IN HARYANA

Parag Milk Foods Ltd. has acquired the dairy factory of Danone Foods and Beverages India Pvt. Ltd., the local entity of French dairy firm Danone SA. The factory at Rai in Sonapat, Haryana, has the capacity to produce curd, yogurt and other fresh dairy products.

"This acquisition will help expand the company's footprint in north India and strengthen the company's distribution of milk, flavoured milk, buttermilk, curd, fresh paneer and yogurt in Delhi, National Capital Region and Haryana," Mr. Devendra Shah, Chairman, Parag Milk Foods said.

ITC IS A STRONG CONTENDER TO BUY GSK'S NUTRI BUSINESS

Multinational food companies Nestle, Unilever, Danone, PepsiCo, Abbot, Mondelez and India's ITC are likely contenders for GlaxoSmithKline's consumer nutrition business including Horlicks.

ITC, which launched its packaged milk processing facility recently, is a likely strong contender because malt-based brands could be a natural addition to its expanding food portfolio.

A GSK spokesperson said that it may sell its nutrition products business including Horlicks as it looks to fund a \$13 billion buyout of Novartis' stake in their global consumer healthcare joint venture.

they were asking customers to not use them as well.

The dairy and beverage companies have been given around three months to come up with an alternative packaging plan or set up recycling plants to reduce plastic waste.

Commenting on the ban, Mr. R.S. Sodhi, Managing Director, GCMMF, said, "A notification on the said proposal is yet to be issued. In terms of thickness, Amul plastic pouches are of 60 microns and above. This is higher than the 50-micron threshold limit set by the State government for the thickness of plastic pouches. We are looking at the matter closely, since Maharashtra, and Mumbai, in particular, is an important market for us." Amul is ranked among the top pouch milk brands in the city.

In contrast, beverage firms such as Bisleri International have polyethyleneterephthalate (PET) recycling initiatives running in Mumbai. These will be implemented on a wider scale, company officials said. Coca-Cola India said it was reviewing the matter, while PepsiCo said it was working with the Packaging Association of Clean Environment to promote recycling of PET.

PET bottles are widely used in the domestic beverage industry. Health experts have often cautioned about the health risks attached with the excessive use of plastic, prompting the national as well as local governments here to take up the matter seriously.

Patanjali Ayurved to expand presence in dairy segment

PATANJALI AYURVED, which has managed to grab a strong market share in the cow ghee segment, plans to expand its presence in the dairy segment by next year.

Addressing the inaugural session of Goafest 2018, Baba Ramdev said, "We have already made a mark in the cow ghee segment. By next year, we will further expand our presence in the dairy segment with products such as liquid milk. We hope to replicate the success we have had with ghee in the overall dairy segment."

Talking about Patanjali's performance in 2017-18, he said: "Despite tough macroeconomic conditions, Patanjali has performed much better than the previous fiscal. We focused on improving our internal processes and systems across the supply chain. We hope to become the biggest FMCG brand in India in terms of our overall turnover by next year."





Vidya Dairy awarded for excellence in financial reporting

VIDYA DAIRY, ANAND has been awarded by two distinguished organizations for excellence in financial reporting. One award comes from the South Asian Federation of Accountants (SAFA) for being the second runner-up in Best Presented Annual Report Awards for the year 2016 under the category Non-



Governmental Organisations. The other award has been given by from the Institute of Chartered Accountants of India for being the winner of the plaque under the same category for the year 2016-17.

On behalf of Vidya Dairy, Mr. D.R. Shah, Managing Director, Vidya Dairy, received the SAFA Award from Hon'ble Mr. Tanka Mani Sharma, Auditor General of Nepal at Kathmandu on January 31, 2018. Mr. Ashutosh Shukla, Executive and



Mr. Kalpesh Patel, Asstt. Executive of Vidya Dairy, received the ICAI Plaque from Mr. M. Damodaran, former Chairman, Securities and Exchange Board of India (SEBI), at a glittering function held in Mumbai on January 25, 2018.

Centre scrapped its notification on the sale of animals

THE CENTRE HAS finally scrapped its notification on a ban on the sale of animals for slaughter in livestock markets and come out with new draft rules doing away with the clause on “restrictions on the sale of cattle”. This means cattle, including cows, can be sold in animal markets, even for slaughter wherever it is legal.

The notification was soon followed by a realisation in the government that the rules will make even transport of cattle more difficult and end up displeasing agriculturalists and dairy farmers. But it has taken the environment ministry close to a year to finally delete the problematic clause. The regulation on livestock market under the May 2017 rules was opposed by States where beef is not banned even as it caused discomfort elsewhere.

IDF WORLD DAIRY SUMMIT 2018 Oct. 15 - 19, 2018 Daejeon Convention Center Daejeon, South Korea

IDF World Dairy Summit 2018, is being held in Daejeon, the New Hub City of Korea. The theme of the summit is “Dairy for the Next Generation!”. Over 1,500 dairy leaders from all over the world are expected to participate in it. Over 150 international speakers will address current and future issues. The summit may provide you with a highly effective business and marketing platform so that you can connect with global delegates For further information, visit: www.idfwds2018.com

ESADA TO ORGANIZE 14TH AFRICAN DAIRY CONFERENCE AND EXHIBITION 20th - 24th Aug., 2018

Nairobi, Kenya
Eastern and Southern Africa Dairy Association (ESADA) is organizing the 14th African Dairy Conference and Exhibition. The event will take place in Nairobi, Kenya. For more information, contact at secretariat@dairyafrika.com, www.dairyafrika.com

INNOVATION IN AGRICULTURE FOR INDIA June 4-11, 2018

Galilee International Management Institute, Israel
Galilee Institute is organizing 8 day programme exclusively for Indian agriculture professionals, farmers, entrepreneurs, researchers, extension officers and government officials. It will focus on the challenges faced by the Indian farming system and farmers. The programme is intended to support India's national goal of doubling farmers' income by 2022. To register and receive application documents contact Dasha Genasia dgenasia@galilicol.ac.il



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Though the environment ministry clarified that the notification was not about a ban on slaughter as animals could still be procured for this purpose directly from farms, the matter reached various high courts and was seen to be clearly restrictive.

The Madurai bench of the Madras High Court had stayed the notification on livestock market rules. The Supreme Court then stayed the rules in July last year. Such regulations, however, have now been removed from the new draft, which will be notified as ‘rules’ after analyzing stakeholders’ comments later this month.

Though the draft deals with the cruelty aspect of animal sales and specifies ‘prohibited practices’, including certain ‘do’s and don’ts’, it dilutes many provisions that were there in the May 23, 2017 rules for not only regulating livestock markets but introducing best practices to minimise cruelty and trace sources of procuring animals to weed out unhealthy ones.

The environment ministry had last year notified the rules with the aim of regulating animal markets and addressing the cross-border smuggling of cattle.

South India’s largest dairy to reach full production capacity in a year

THE ₹ 165-CRORE DAIRY of Kolar-Chickballapur Co-operative Milk Union Ltd. (Kochimul) is expected to give a fillip to milk production and processing in the drought-prone districts of Kolar and Chickballapur. This largest dairy in south India has been established at Nandi Cross in the foothills of the serene Nandi Hills.

The dairy started its operation recently and would take at least 12 months to reach full capacity, officials said. It would soon leave its footprint on the State’s White Revolution.

The dairy can process five lakh litres of milk per day – or, about half the daily procurement from Kochimul – using machinery from Japan, Sweden and Australia. The Kochimul president, Mr. N.G. Byatappa, said that just ₹ 32 crore was spent on civil works while the rest was invested in high-end machinery.

The dairy can pack 6,000 units of 1-litre packaged milk per hour or 18,000 units of 500-ml packaged milk per hour, 1.8 lakh litres of Ultra High Temperature (UHT) milk, and 1.5 lakh litres of Goodlife milk.

The dairy will also be producing 10 tonnes each of butter and paneer, and four tonnes of ghee daily. Officials said more than 50 sweets that use Nandini milk can also be produced.



As value addition can yield better profit, the dairy can fetch better prices for farmers. “We are contemplating giving additional procurement price to farmers once the mega-dairy becomes operational and starts earning a profit,” said Mr. Byatappa.

Kochimul has around 2.84 lakh members in 1,834 primary milk cooperative societies. While the State government had given free land and ₹ 4 crores, the Centre had given ₹ 12 crores. Kochimul took a loan of ₹ 87 crore from the National Dairy Development Board (NDDB) to fund the plant construction.



KOLAR-CHIKKABALLAPURA DISTRICT CO-OPERATIVE MILK PRODUCERS UNION LTD., (KOMUL)

INTERNATIONAL *news*

Glass milk bottles make a comeback in UK

DAIRY FIRMS ACROSS THE UK have seen a surge in demand for milk in glass bottles since the start of 2018.

Seventeen out of 20 dairy businesses contacted by BBC News have seen a rise in sales of glass milk bottles to homes and businesses amid concern over plastic waste. Some have seen existing customers making a switch from plastic to glass.

Others have been contacted by new customers wanting to take delivery of glass bottles. The boost is reaching firms up and down the country: Thomsons in Lanarkshire has seen a 7% increase in demand for glass since January. Acorn in County Durham and Brecon Milk in South Wales have had a 10% rise in demand. Pensworth distributes milk across the South of England and Wales from nine depots. The 7% rise in glass sales since January has meant they are investing in a new production line. Creamline in Manchester has signed up more than 1,000 new customers, with most of that growth coming from



online orders. In Carmarthen, Nigel Dragone of Nigel's Dairy has doubled glass bottle deliveries from about 4,000 to almost 9,000 a week.

The largest deliverer is Muller-owned Milk & More. Two-thirds of the bottles they send out on their floats are glass and this is a big growth area for the business. "Since the start of the year, Milk & More has had an additional 15,000 new online customers, of which 90% are ordering milk in glass bottles," the firm says.

Banana plant extract can slow ice cream melting, increase shelf-life

ADDING TINY FIBRES extracted from banana plant to ice cream could slow melting, increase shelf-life and potentially replace fats used to make the tasty treat, scientists say.

"Our findings suggest that cellulose nano-fibres extracted from banana waste could help improve ice cream in several ways," said Robin Zuluaga Gallego from the Universidad Pontificia Bolivariana in Colombia. "In particular, the fibres could lead to the development of a thicker and more palatable dessert, which would take longer to melt. As a result, this would allow for a more relaxing and enjoyable experience with the food, especially in warm weather," said Gallego. The researchers wanted to determine if they could slow down melting and extend the shelf life of ice cream using a fibrous extract from banana fruit stems, or rachis.

Working in collaboration with researchers at the University of Guelph in Canada, the team extracted cellulose nanofibrils (CNFs), which are thousands of times smaller than the width of a human hair, from ground-up banana rachis. They mixed the CNFs into ice cream at varying concentrations, ranging from zero up to three-tenths of a gram per 100 gram of the dessert.

Using a variety of analytical tools - including a rheometer, which measures how much force is needed to move a fluid, as well as a texturometer, which measures the hardness of ice cream - the researchers evaluated the effects that CNFs had on the popular frozen treat. They found that ice creams mixed with CNFs tended to melt much more slowly than traditional ice creams. They also determined that CNFs could increase shelf-life of ice cream, or at least decrease its sensitivity to temperature changes that occur when moved to and from the freezer. In addition, CNFs increased the viscosity of low-fat ice cream, which improved the creaminess and texture of the product. The study suggests that CNFs could help stabilise the fat structure in ice creams. The research was presented at the National Meeting & Exposition of the American Chemical Society (ACS).