

IDA News

Dr. K.K. Iya Memorial Lecture was Organized by IDA South Zone

Dr. K.K. Iya Memorial Lecture was organized by IDA (South Zone) on August 4, 2023. Dr. Dheer Singh, Director and Vice-Chancellor, ICAR-National Dairy Research Institute, Karnal delivered Dr. K.K. Iya Memorial Oration on “**Global Food Security: Role of Dairying**”. He highlighted the role of dairying in ensuring sustainable food security and the strategies to increase milk productivity by increasing the elite milch population through sexed semen. A galaxy of dairy veterans, scientists, students, and members of IDA (SZ) participated in the memorial lecture.



The 59th Annual General Body Meeting of IDA (SZ) was held on the same day at The President Hotel, Bengaluru, after the Oration Lecture. Around 91 members of the IDA (SZ) and the family members of Dr. K.K. Iya attended the meeting. Dr. Satish Kulkarni, Chairman, IDA (SZ) presided over the meeting. Dr. S. Subash, Secretary presented the Annual report of the association for the year 2022-23 and Dr. K.S. Roy, Treasurer presented the audited accounts for the year 2022-23 and proposed budget for the year 2024-25.

The listed agenda were discussed in the meeting. The members appreciated the progress made in organizing the 50th Golden Jubilee DIC and expressed their keen interest to support in organizing DIC in a befitting manner.

IDA Kerala Chapter Organised a Session for Academicians and Celebrated Farmers Day (Malayalam Month - Chingam 1)

Interactive Session on “Artificial Intelligence – Enhanced Planning: Optimising Academic Strategies”

IDA Kerala Chapter in association with Verghese Kurien Institute of Dairy and Food Technology (VKIDFT), Mannuthy conducted an interactive session on August 16, 2023 at Conference Hall, VKIDFT, Mannuthy, Thrissur for academicians regarding the applications of artificial intelligence for academic excellence.

Dr. Rasin R.S., Assistant Professor, Department of Statistics, St. Thomas College, Thrissur spoke on the session. He emphasised the need for updates in all areas of teaching by using newer emerging technologies. The session was very effective in creating awareness regarding new technological advancements and AI



based tools. Ms. Aysha C.H, Treasurer IDA, Kerala Chapter welcomed the gathering. Dr. S.N. Rajakumar, Dean, VKIDFT and Chairman, IDA Kerala Chapter

graced the occasion with his Presidential address. Vote of thanks was delivered by Dr. Aparna Sudhakaran V., Secretary, IDA Kerala Chapter.

Farmers Day Celebration - Ksheeramithra

College of Dairy Science and Technology, Pookode in association with IDA, Kerala Chapter organised a one day hands on training programme for dairy farmers at Pullpally heifer park, Wayanad District, as a part of the farmers day celebration on 17th August 2023 (Malayalam month - Chingam 1).



Mr. Kasu, Director, Pullpally Milk Cooperative Society (PMCS) inaugurated the programme. Ms Grace A Thachil, Dairy Extension Officer on deputation spoke in a session on traditional dairy products. The production process for various indigenous milk products like paneer, khoa, gulab jamun, rasgulla, dahi, lassi, shrikhand, kheer, cham cham, pantoo etc was discussed in detail during this session.

A hands on training session demonstrating the scientific method of preparation for rasgulla and shrikhand was managed by faculties Ms. Archana S, Ms. Abida P.K. and Ms. Ankitha Anto C. Fifty farmers from PMCS

attended the training. The participants were actively involved and assisted during the hands on training session. The queries raised by the participants regarding the manufacturing and economic feasibility of marketing traditional dairy based sweets were also addressed in during the session. The farmers gave excellent feedback for the programme since most of them were newly acquainted with the possibilities for production and marketing of value added dairy products. The training session concluded with a vote of thanks from Director, PMCS.

NATIONAL News

Robust Demand to Whip Up Dairy Revenue by 14-16%: CRISIL

Strong demand for value-added products and stable milk consumption will lead to a 14-16% revenue growth for India's organised dairy industry, this fiscal. With raw milk supply improving, there will be fewer price hikes and profitability will recover 20-50 basis points, said CRISIL- An International rating agency.

Last fiscal, disruptions in raw milk supply had led to multiple hikes in retail milk prices, pushing up the top line 19% but impacting profitability.

"The profitability of various dairy processors has been coming down over the last couple of years and this implies dairy processors are not being able to completely pass on the cost increase that they have faced to final retail buyers. As a result, we have seen a significant hike in milk prices," CRISIL Director Shri Pushan Sharma said.

Given healthy balance sheets, the credit profiles of organised dairies rated by CRISIL Ratings will remain strong. "We believe the strong revenue growth in value-added products (VAP) seen over the past few years will

continue. This fiscal, the segment should grow 18-20% and consequently, the share of value-added products in overall revenue could rise to 40% from 35% four fiscals back. Given that demand from both, retail and institutional segments, remains strong, the share of VAP will continue to rise. On the other hand, liquid milk revenue will grow 8-10% this fiscal backed by steady demand," said Shri Mohit Makhija, Senior Director, CRISIL.

Prices of milk have surged nearly 24% in the last three years, including a 10.5% rise in the past one year and 0.3% in the past month. The uptrend has been attributed to artificial insemination of animals getting hit during COVID. This led to lower calf birth and consequently a decline in milk production. Production was also affected because farmers were unable to take care of cattle well in the pandemic when prices of commodities shot up influencing fodder cost. This left a significant impact on overall milk productivity which then manifested in shortages of ghee, butter etc. over a year and half.

In FY23, milk procurement prices had risen 14% on account of several challenges on the supply side, such as significant increase in fodder cost, impact on yields due to cattle disease, and disruptions in artificial

insemination schedule.

Strong demand prospects have encouraged organised dairies to incur capital expenditure (capex) in both, this fiscal and the next, especially for value-added products, which will account for 60% of the spending. The overall revenue growth of 14-16% this fiscal will be driven by healthy volume growth of 9-10% and by higher realisations.

"Milk price hikes will be much less intense this fiscal at around ₹2 per litre compared with a cumulative ₹5-7 per litre last fiscal, primarily because of two reasons - improvement in raw milk supply on better availability of fodder, and timely vaccination and artificial insemination of cattle. Additionally, the full impact of previous price hikes will improve the profitability of organised dairies by 20-50 bps this fiscal to 5.5%," said Shri Anand Kulkarni, Director, CRISIL.

The credit risk profiles are expected to remain stable as capex will be funded by a prudent mix of debt and equity. Gearing is seen comfortable at 1.4 times as on 31 March next year, versus 1.3 times a year earlier. Interest coverage will remain strong, too, at 9-9.5 times this fiscal, compared with 9.5-10 times last fiscal. The working capital cycle is expected to be stable as healthy demand will limit the build-up of skimmed milk powder inventories at the year end, according to a CRISIL statement.

Going ahead, improvement in supply-side variables will be an important monitorable and a healthy increase in milk collection will be critical for stability in retail milk prices. CRISIL Ratings analysed 38 dairies, which account for 60% of the organised segment revenue.

Govt. Prohibits Export of De-oiled Rice Bran until November 2023

The Govt. of India has prohibited the export of de-oiled rice bran until November 2023, according to the Directorate General of Foreign Trade Notification no. 21/2023 dated July 28, 2023. The notification says, "The export of de-oiled rice bran under ITC HS code 2306 and under any other HS code is prohibited until November 30, 2023.

Current Status of National Programme for Dairy Development Scheme

According to the Press Information Bureau of Ministry of Fisheries, Animal Husbandry and Dairying dated July 25, 2023, Department of Animal Husbandry and Dairying (DAHD) is implementing National Programme for Dairy Development (NPDD) scheme across the country since Feb-2014.

The scheme has been restructured/realigned in July 2021 for implementation from 2021-22 to 2025-26 with the following two components and their respective objectives:

(i) The **Component 'A'** of NPDD focuses on creating/strengthening of infrastructure for quality milk testing equipment as well as primary chilling facilities for State Cooperative Dairy Federations/District Cooperative Milk Producers' Union/SHGs/Milk Producer Companies/Farmer Producer Organizations throughout the country.

(ii) The **Component 'B'** of the NPDD scheme "Dairying through Cooperatives" aims to increase sale of milk and dairy products by increasing farmer's access to organized market, upgrading dairy processing facilities and marketing infrastructure and enhancing the capacity of producer owned institutions.

Component 'B' of NPDD scheme is implemented in 9 states namely Bihar, Uttar Pradesh, Punjab, Rajasthan, Madhya Pradesh, Andhra Pradesh, Telangana, Uttarakhand and West Bengal with the total outlay of Rs. 1568.28 Crore including Rs. 924.56 Crore as an Official Development Assistance (ODA) loan from Japan International Cooperation Agency (JICA), Rs. 475.54 Crore as Government of India's (GoI) contribution and Rs. 168.18 Crore as State/Participating Institution's (PI) contribution.

State-wise details of approved outlays and funds released under "National Programme for Dairy Development" (NPDD) scheme (as on 18.07.2023) is shown in the Table format.

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Dr. Rajan Sharma Appointed as Joint Direct (Research), ICAR-NDRI

Dr. Rajan Sharma has been appointed as Joint Direct (Research), ICAR-NDRI as per the ICAR Memorandum dated 1/8/2023. He will be on tenure basis for a period of five years from his date of joining. Previously, he was Principal Scientist, ICAR-NDRI, Karnal.

Many Congratulations to Dr. Sharma for the new assignment.



Component-A

Name of State	Total Approved Cost in Crores	Central Share	Funds Released in Crores
Andhra Pradesh	235.05	162.25	62.19
Arunachal Pradesh	11.91	11.26	8.84
Assam	34.36	32.65	4.55
Bihar	263.23	210.19	204.07
Chhattisgarh	23.39	20.96	11.14
Goa	16.9	13.93	8.74
Gujarat	327.77	201.27	201.3
Haryana	25.24	21.33	19.32
Himachal Pradesh	46.43	42.67	41.08
Jammu & Kashmir	151.12	139.81	115.5
Jharkhand	20.94	17.66	11.3
Karnataka	374.38	261.19	162.21
Kerala	170.64	125.97	115.01
Madhya Pradesh	66.89	56.7	54.7
Maharashtra	51.77	46.46	38.84
Manipur	30.29	27.85	23.41
Meghalaya	63.94	57.8	45.39
Mizoram	11.01	10.31	10.31
Nagaland	13.06	12.15	12.15
Odisha	62.6	55.33	46.78
Puducherry	4.38	4.21	3.22
Punjab	251.21	167.19	125.32
Rajasthan	257.07	192.91	157.01
Sikkim	53.72	49.62	37.69
Tamil Nadu	236.8	167.88	136.42
Telangana	65.12	54.91	37.71
Tripura	22.92	20.26	14.22
Uttar Pradesh	81.84	68.43	45.08
Uttarakhand	75.04	64.12	41.32
West Bengal	4.03	3.93	3.63
Total	3053.03	2321.22	1798.44

Component-B

Name of State	Total Approved Outlay in Crores	ODA Loan in Crores	Grant in Crores	PI's Contribution in Crores
Andhra Pradesh	129	63.82	62.94	2.24
Bihar	58.05	19.44	34.88	3.72
Madhya Pradesh	76.5	50.00	0.0	26.50
Punjab	371.18	286.37	54.52	30.29
Rajasthan	276.95	184.49	72.73	19.74
Telangana	90.71	71.53	12.46	6.72
Uttar Pradesh	121.86	29.90	86.41	5.53
Uttarakhand	6.39	0.00	5.76	0.63
Total	1130.64	705.54	329.70	95.37

ODA loan- Official Development Assistance Loan from JICA; PI-Participating Institution

*Note: As on 18/7/2023, an amount of Rs.9.31 crore has been released by DAHD to National Dairy Development

Board (NDDDB) under Component B of NPDD scheme. This information was given by Shri Parshottam Rupala, Union Minister of Fisheries, Animal Husbandry and Dairying in a written reply in Lok Sabha.

Probiotic Awareness Day for School Children at SMC College, Anand



SMC College of Dairy Science, Kamdhenu University, Gujarat, in association with Gut Microbiota and Probiotic Science Foundation, India and Swedish South Asian Network on Fermented foods organized "Probiotic Awareness Day"- An awareness program and contest for school children on June 25, 2023. It was organized with the aim of increasing awareness about probiotics, gut health and good foods habits among school children and widening their horizons of scientific inquisitiveness by providing a platform for oral presentations.

Twenty schools in and around Anand town enthusiastically participated in the contest and presented on the topic 'Probiotics and Human Health'. The award ceremony was graced by presence of Dr. D.B. Patil, Director of Research & Dean, PG Studies, Kamdhenu University; Mr. Eiji Amano, MD, Yakult Danone India Pvt. Ltd, New Delhi; Dr. Neerja Hajela, Secretary General, Gut Microbiota and Probiotic Science Foundation India and Dr. J.B. Prajapati, Coordinator, SASNET-Fermented Foods and Chairman, Indian Dairy Association, West Zone.

Dr. Atanu Jana, Principal, SMC College of Dairy Science,



in his welcome address spoke about the importance of probiotic foods in our daily lives. Dr. J.B. Prajapati enlightened the audience on probiotic strains, their health benefits and difference between probiotic and normal fermented foods. Dr. D.B. Patil endorsed the importance of probiotics on health and the stated that the benefits offered by probiotic foods are strain specific. He also spoke about a wider market of probiotic foods catering to specific needs like women's health, mental health, etc.

Mr. Eiji Amano remarked that he was overwhelmed by the knowledge of school students about probiotics

and their health benefits. He added that the mission of "YAKULT" is to contribute to the health and happiness of people. Dr. Neerja Hajela spoke on the significance of gut microbiota for human immunity and the role of probiotic foods in this direction.

The judges of the contest were Dr. R.K. Shah, Retired Professor, SMC College of Dairy Science; Dr. Manisha Gohel and Dr. Rupal Patel, both Professors from Pramukh Swami Medical College, Karamsa. Among the participants from English medium schools, Durva Nileshkumar Trivedi of Shrishti English Medium School secured the first prize, while second and third prizes were awarded to Prachi H. Prajapati of Shri Shri Ravishankar Vidhyamandir and Nidhi Kamleshkumar Patel of Vatsalya International School. The consolation prize was presented to Prajapati Jiya Asvin of DZ Patel School.

Prey Hasmukhbahi Patel of Shree RA Patel Gyanjyot Gujarati medium, Sejalben Kanubhai Solanki of Sardar Vallabhbhai Patel High School, Maharshi Ronakkumar Patel of Gnanyagna Vidhyalaya, Mogri secured first, second and third awards amongst Gujarati medium



schools. Rajodiya Akshar Arvindbhai from DN High School was awarded the consolation prize. A film on 'YAKULT' was showcased on this occasion. The program was concluded with a vote of thanks by organizing Secretary Dr. Sreeja V. All the participating schools were presented mementos on this occasion.

Option to Start an Entrepreneurial journey with Amul Franchise



If one is looking to start his own entrepreneurial journey, he could think about an associated dairy business that can

give him handsome income per month.

Amul Business Franchise could be an option for anyone where one become a part of the company's thriving dairy business and earn between Rs. 5 to Rs. 10 lakh per month.

Franchise Options

Amul provides with two investment options where one can either opt for an Amul outlet with an initial investment of up to 2 lakhs or go for a franchisee opportunity with an investment of approximately 5 lakhs.

Decent Commission Structure

One can earn quite a generous commission with Amul Business Franchise. For example, one will get a 2.5 percent commission on milk packets, 10 percent on milk products, and a 20 percent commission on ice cream sales. Furthermore, one can also get a hefty commission of 50 percent on recipe-based ice creams, shakes, pizzas, sandwiches, and hot chocolate drinks.

Space, Rental, Utility and Other Details

To start your Amul Business Franchise business, one must have approximately 150 square feet of space for an Amul outlet. And if someone is looking to start an ice cream parlor franchise, he will need around 300 square feet of space.

A refundable security deposit of Rs 25,000 is required to be given in form of cheque or demand draft issued in the name of GCMMF Ltd. during the signing of agreement.

Business Franchise Application Process

To applying for Amul Business Franchise one can visit official website of Amul at amul.com/m/amul-scooping-parlours and explore all the relevant information about franchise opportunities. One can also reach out to the company at retail@amul.coop.

For appointment as Amul Distributor, for all types of enquiries for distributorship anybody can call Amul official customer care (022) 6852666.

Parag Milk Bets Big on Sports Nutrition to Expand

Parag Milk Foods plans to focus more on the sports nutrition segment and health besides expanding the reach of its "Pride of Cows" single source liquid milk.

Ms. Akshali Shah, Executive Director, Parag Milk Foods, said, "There is a huge gap in meeting the demand for whey protein and we want to be in the space of health and nutrition. I think we have taken our multiple steps and our first step was setting up the whey protein plant."

Parag, whose 90 per cent of products are value-added, is the only manufacturer of whey protein in the country sold in "Avatar" brand name. "We probably have 10 per cent market share of whey protein demand (a major part of the whey protein is imported). This comes in different formats. The biggest use we do is, of course, sports nutrition," Ms. Shah said.

Meeting Baby Food Needs

Parag, founded in 1992 by Akshali Shah's father soon after the Centre ushered in privatisation, supplies whey protein to a lot of baby food ingredient companies. "We are probably the sole suppliers to a lot of baby food manufacturers in India," she said.

Parag got into manufacturing whey protein after it found that a lot of liquid was coming out of its cheese production. The company has a 34 per cent share in

FSSAI Issued Order for Revised Fee and Timeline for use of PPMs

FSSAI through its order File No. RCD-12003/1/2022-Regulatory-FSSAI dated August 2, 2023 informed that they are in receipt of applications from Food Business Operators (FBOs) to use pre-printed packaging material (PPMs) which are non-complying with the FSS (Labelling & Display) Regulation 2020 and its amendments.

In this context, FSSAI has decided to grant a final one-time permission up to 31.12.2023 to the FBOs seeking permission to use such non-complying PPMs.

The revised fee for any FBO applying for permission to use the PPMs shall be Rs. 30000 + GST (for Central license) and Rs. 12000 + GST (for State license) to be paid through the e-payment portal-<https://epay.fssai.gov.in>

the cheese market making it the second-biggest player with its "Go" brand playing a key role.

"When a lot of liquid was coming out of cheese, we thought the next possible step for us was to get into whey protein, a sports nutrition segment that India needed badly. There was a huge gap and a lot was needed for the sports nutrition segment. We thought we will be the pioneer and get the first mover advantage for whey protein," Ms. Shah said.

Parag is now mulling to get into daily protein. "We have protein for beginners, Alpha protein. We're trying to get into ready-to-eat or ready-to-consume products in protein. You'll see that very soon in the next phase," she said.

Mother Dairy Turnover Rises 17% in FY23 to Rs. 14,500 Crore

Mother Dairy turnover increased 17% to around Rs. 14,500 crore in FY23 on better demand across all categories, including fresh milk, value-added dairy products and edible oils. The turnover stood at about Rs. 12,500 crore in the previous fiscal year.



According to Shri Manish Bandlish, Managing Director, Mother Dairy Fruits and Vegetables Pvt. Ltd., "Overall, the growth was very healthy last financial year. Both in value and volume, we grew in almost all the categories. However, the growth in value-added dairy products was significant." He said that the demand for value-added products like ice-cream, curd, butter milk and paneer was strong due to good summer, helping the company achieve handsome growth of above 30%.

He highlighted that the last two financial years have been very strong for Mother Dairy with a growth of 20% in 2021-22 and 17% in 2022-23. Shri Bandlish said the growth in fresh milk and edible oils has been higher than the industry average. Out of the total turnover, he said the edible oil segment contributes around 20-22%, while the horticulture (fresh-frozen fruits and vegetables) 6-7%.

TSDDCF Ties with SBI for MUDRA Loaning

The TSDDCF in its 16th Board meeting has approved the proposal regarding MoU with State Bank of India (SBI) for financing its farmers and entered into tripartite agreement with beneficiary farmer, Telangana State Dairy Development Corporation Federation Limited (TSDDCF) and SBI.

The role of TSDDCF will be to help the bank to pay the instalment for the loan taken from the Bank out of the milk bills paid on FN basis on DBT mode. The initiative was taken by the Chairman, Shri Soma Bharat Kumar, and Shri Adhar Sinha IAS, MD, TSDDCF for improvement of milk procurement and to make TSDDCF self-sustained so as to meet the demand for most trusted brand Vijaya milk and milk products to its esteemed customers.

The initiative has resulted in flood of applications from farmers and SBI is proactively sanctioning the loans under MUDRA scheme. This initiative is paving path to make the coming up Mega Dairy with milk procurement of its farmers of Telangana.

The initiative at Nirmal in Telangana is being taken up in true spirit with the coordination of Dist. Collector, Nirmal who had taken help of NDDDB Dairy Services for animal grounding and insurance of cattle through SBI General Insurance. Even, a 3 MT capacity Mineral Mixture plant and milk packaging plant is coming up at Nirmal through Integrated Tribal Development Agency (ITDA) funds.

New Dairy Farmer-Friendly Bill in Kerala under Consideration

All dairy farmers who provide milk through self-help groups (SHG) will now be considered for the Dairy Farmers Welfare Fund. Previously, only two and a half lakh dairy farmers who provide at least 500 litres of milk annually were part of the Welfare Fund.

The bill contains several provisions that give discretionary powers to the Dairy Welfare board, which currently function with limited powers. At present, pension for dairy farmers is paid through the board.

The new provision came with the Kerala Dairy Farmers Welfare Amendment bill 2023, which is under consideration by the Assembly Subject Committee. With this, 3350 SHGs in the state with more than 8 lakh dairy farmers will be benefitted.

Henceforth, insurance plans will also be offered to the beneficiaries. This insurance will cover dairy farmers as well as their family members. The board will also gain authority to disburse fodder and medicines for the cattle. Other assistance schemes may also be implemented.

Highlights of the Amendments to the Bill

- 16 member boards with three representatives nominated by the government from dairy cooperative based on the Anand model.
- Welfare fund applications to be available online. If rejected, farmer needs to be informed within seven days.
- If the farmer meets with an accident, milk need not be

measured for five years. In such a case, pension will be given before the farmer attains 60 years of age.

Registers are Mandatory for SHGs

- Contribution from the farmers must be deposited to the welfare fund the same month. If not done, an interest of 12% on the amount will be collected from the SHG Secretary.

- Board can implement projects with government's approval through social responsibility of other institutions.



Amul Dairy Hikes Milk Procurement Prices by Rs. 30

Amul Dairy announced a hike of Rs. 30 in milk procurement prices paid to farmers on August 8, 2023. The hike will result in some seven lakh members of the milk union in Anand, Kheda and Mahisagar districts getting Rs. 850 per kilo fat.

However, the increase will not have any impact on the milk prices for consumers. Amul Dairy's Chairman Shri Vipul Patel termed it as an Independence Day gift to its members. The revised prices will come into effect from August 11. Shri Patel said this year, dairy farmers are burdened with a rise in cattle feed prices which have increased by 15-20%. "Farmers who are earning Rs. 1.85 per litre of buffalo milk will get Rs. 2.16 per litre whereas those earning Rs. 1.29 per litre for cow milk will earn Rs. 1.36 per litre," he said.

Going by the revised prices, farmers who pour a litre of buffalo milk with 6% fat get Rs. 50.66 which after the price hike will increase to Rs. 52.51 per litre. Similarly, the per litre price of buffalo milk paid to farmers with 7% fat currently stands at Rs. 59.10 which will increase to Rs. 61.26 per litre. In cow milk, the per kilo fat price has been revised from Rs. 363.60 per kilo fat to Rs. 377.30 per kilo fat - a hike of Rs. 13.71 per kilo fat.

Currently, a farmer who pours cow milk with 3.50% fat gets Rs. 34.33 per litre which will increase to Rs. 35.62 per litre whereas a farmer who pours cow milk with 4% fat will get Rs. 37.57 per litre instead of Rs. 36.20 per litre.

Hatsun Agro to Explore New Overseas Markets to Boost Ice Cream

Hatsun Agro Products has drawn up plans to boost overseas presence of its popular ice-cream range of products, the company confirmed recently. The company

retails a host of products including milk under popular brand Aroky, chocolates, cakes and ice creams under 'Ibaco' brand among many others. "Ibaco has gone on to become one of the most beloved ice cream brands.

Overwhelming positive customer feedback has led to the launch of many parlours, new product offerings and exciting flavours." the company said in its latest annual report. The brand would keep offering new product experiences for customers to look forward. According to the report, the ice cream market in India was valued at Rs. 194.1 billion 2022. "Experts expect the ice cream market in India to exhibit a CAGR of 17.5 per cent during 2023-28." During the year, Hatsun Agro Products introduced the Arun Ice creams range into new export markets - Singapore and Maldives.

"With the initial response from consumers being mostly positive, the company is now looking to expand distribution and improve its product range. Arun Ice-creams aims to fortify its position in Seychelles through increased marketing efforts," it said. On exploring overseas markets, the company said, "new markets are looking to be tapped in the United States, African and Gulf regions".

The company has also launched 'Licks' ice-cream range which is a series of fruit-iced lollies that are suitable for consumption for any season, especially summer. It also introduced ice cream shakes which are available in chocolate, and cotton candy flavours. Under Ibaco, the company is introducing a range of desserts including - cheesecake, pop tart and muffins enabling customers to add their favourite ice cream flavours.

Hatsun Agro Products said it was leveraging the mega cold storages situated in Andhra Pradesh, Telangana. Govindapur plant in Telangana is the company's biggest ice cream in Asia, to meet the peak ice cream demand during summer. Hatsun Agro manufactures ice creams, ice cream cakes and kulfis, at a production volume of 1.96 lakh kilograms per day, to meet the consumer brand. The company has over 3,600 Hatsun Agro Products Daily Outlets and has made inroads into Maharashtra, Kerala, Odisha, Goa, Chhattisgarh, Madhya Pradesh, West Bengal, Jharkhand, Gujarat and the Andamans.

Transit Time of Milk Trains to NCR Region from Gujarat Slashed



The transit time of trains carrying milk for the Delhi National Capital Region (NCR) from Gujarat has been slashed by nearly 10 hours due to the operationalization of the Western Dedicated Freight Corridor (WDFC) from New Dadri in Uttar Pradesh to Sanand near Ahmedabad in Gujarat, the Dedicated Freight Corridor Corporation of India Limited (DFCCIL) said in a statement, recently.

A large portion of Delhi NCR milk requirements is fulfilled from dairy plants located in Gujarat. Approximately 35 lakh litres of milk is supplied daily by Banas and Mehsana dairy around Palanpur area, the DFCCIL said.

The statement said the Indian Railways has undertaken transportation of milk through efficient deployment of Rail Milk tanks in a dedicated circuit between Palanpur in Gujarat and Delhi NCR area.

"With the operationalization of WDFC from New Dadri (in UP) to Sanand (near Ahmedabad in Gujarat), the transportation of milk tank wagons has benefitted significantly with faster speeds.

"Consequently, the transit time has been slashed drastically ensuring efficient and reliable movement of essential commodities. The transit time for Millennium (Milk) trains for Banas Dairy from Dedicated Freight Corridor (DFC) New Palanpur station/Gujarat to Palwal in Haryana (covering a distance of approx. 855 km) has been reduced to 14.49 hours from the previous 23.29 hours on IR alignment, a saving of a whopping 37.23 per cent in the month of July 2023," it said.

Now the Milk trains originate from New Palanpur (WDFC) and run on WDFC up to New Prithla in Haryana. From here, these then move on to Indian Railways alignment before terminating at Hind Terminals Multi Modal Logistics Park in Palwal, it said.

"This time saving is especially significant for a perishable

commodity like milk, establishing DFC as a credible and cost-effective mode for transportation of Dairy products; thus, living up to its moniker of a real game changer," it said.

Currently, about 2,196 km (77.2 per cent) of DFC has been commissioned. Freight trains are operating on these sections augmenting freight network capacity of Indian Railways. Construction work on the remaining sections is at an advanced stage and balance sections are targeted for commissioning within a year.

The Golden Benefits of Adding Ghee to Your Daily Glass of Milk

From improved nutrient absorption and digestion to joint health and cognitive support, the combination of ghee and milk bridges the gap between ancient wisdom and modern science.

Health Benefits of Ghee in Milk: By sipping on ghee-infused milk, you're nurturing your skin from the inside out, achieving a natural glow that no topical cream or treatment can replicate.

In the realm of holistic wellness, ancient practices often hold the keys to modern vitality. One such gem from Ayurveda is ghee. From enhancing the taste of traditional recipes to boosting immunity to being a great ingredient for many home remedies - ghee has always been a quintessential part of our lives. But did you know adding ghee to a warm glass of milk could be extremely beneficial for your health? While it may sound like a bizarre combination, the dynamic duo of ghee and milk has been cherished for centuries for its remarkable benefits.

Here are some science-backed reasons why adding a spoonful of ghee to your glass of warm milk may be the golden elixir you need for your daily routine:

1. Nutrient absorption amplified

When ghee and milk unite, they create a synergy that



enhances nutrient absorption. Ghee contains butyric acid, a short-chain fatty acid that aids in the absorption of fat-soluble vitamins like A, D, E, and K. These vitamins are pivotal for overall wellness, supporting everything from bone health to immune function. By introducing ghee to your milk, you're essentially ensuring that your body can make the most of these essential nutrients.

2. Improved digestion

The presence of butyric acid in ghee not only aids nutrient absorption but also improves the digestion process by nurturing the health of your gut lining. A healthy gut lining is crucial for efficient digestion and the prevention of digestive discomfort. By adding ghee to your milk, you're promoting a balanced gut ecosystem, reducing the chances of digestive issues.

3. Joint nourishment

As we age, joint health becomes an increasingly important aspect of our wellness journey. Ghee possesses anti-inflammatory properties that can help soothe joint discomfort and maintain joint flexibility. Its rich content of fat-soluble vitamins aids in maintaining the health of joints and connective tissues. By incorporating ghee into your daily glass of milk, you're providing your joints with the nourishment they need to stay agile and pain-free.

4. Weight management support

Contrary to common misconceptions, ghee can indeed play a role in weight management. The medium-chain fatty acids in ghee are readily absorbed by the body and converted into energy rather than being stored as fat. Additionally, ghee's satiating effect can help curb unhealthy cravings, supporting portion control. When combined with the protein in milk, ghee can make your morning glass of milk a satisfying and nutritious choice for those striving to maintain a healthy weight.

5. Cognitive boost

Our brain thrives on healthy fats, and ghee is a rich

source of these nutrients. The omega-3 fatty acids present in ghee contribute to brain health, supporting cognitive functions such as memory and focus. By adding ghee to your milk, you are giving your brain the nourishment it needs to stay sharp and resilient.

6. Skin radiance

Ghee's moisturising properties stem from its high content of essential fatty acids. These fatty acids help maintain skin elasticity, promote a healthy complexion, and even alleviate dryness. By sipping on ghee-infused milk, you're nurturing your skin from the inside out, achieving a natural glow that no topical cream or treatment can replicate.

(Source: Money Control, 15th Aug '23, by Sushmita Srivastava)

INTERNATIONAL News

Global Dairy Price Index Crashed by 7.4%

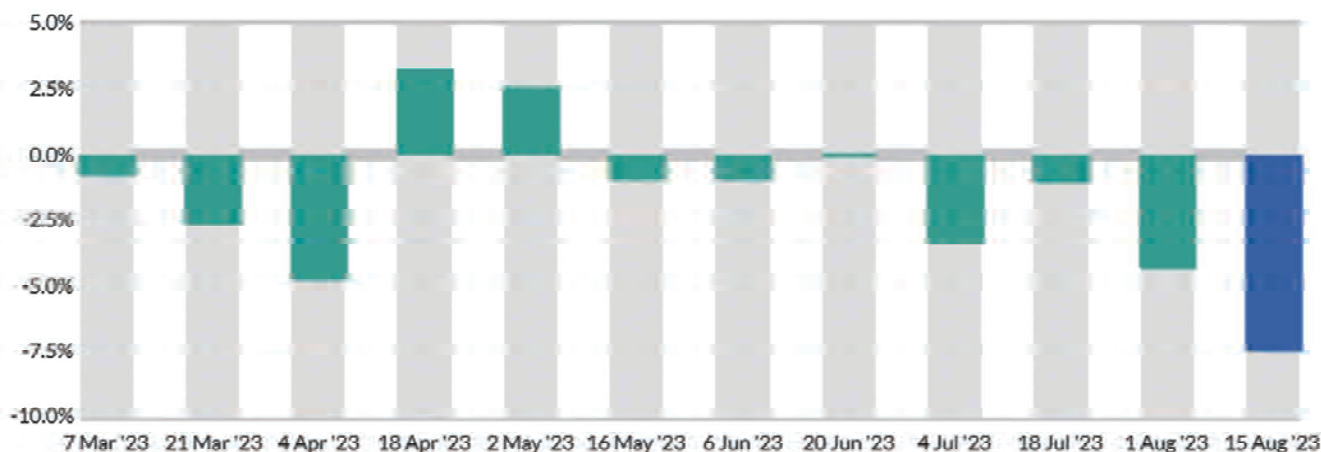
Dairy prices crashed to their lowest levels in nearly five years at the Global Dairy Trade auction on August 15, 2023, led by a 10.9 percent fall in the price of whole milk powder.

The average price fell 7.4 percent to US\$2875 (NZD\$4830) a tonne.

The price of whole milk powder, which strongly affects the payout for local farmers, fell to US\$2548 a tonne, though prices for skim milk powder and butter also fell 5.2 percent and 3 percent respectively.

It follows a 4.3 percent fall in the previous fortnightly auction, with prices falling at most auctions this year amid softening demand from China.

Fonterra recently slashed its forecast milk price for this season and announced an even lower opening price



for next season amid falling demand and lower global dairy prices.

On 4 August it reduced its 2023/24 season forecast price to \$6.25 from \$7.75 per kilogram of milk solids (kgMS) with a midpoint of \$7 per kgMS.

NZX dairy analyst Alex Winning said the global auction price declines were not surprising, given the lack of demand seen from China in particular in previous auctions and weak economic data of late.

Global Dairy Trade Event 338 summary of trading results are as follows:

Number of Winning Bidders	125
Number of Bidding Rounds	20
Minimum Supply (MT)	32,090
Maximum Supply (MT)	37,780

The Key Results of dairy commodity prices are as follows:

AMF index down 5.3%, average price US\$4,452/MT
Butter index down 3.0%, average price US\$4,539/MT
Ched index up 5.8%, average price US\$4,127/MT
SMP index down 5.2%, average price US\$2,333/MT
WMP index down 10.9%, average price US\$2,548/MT

International Dairy Market Overview

As per the latest USDA data of mid August, 2023, international market overview are as follows:

EUROPEAN

Western European

Milk production is seasonally declining across much of Western Europe, but location has a big effect on year over year comparisons. Hot, dry weather across the southern tier of countries in Europe through much of the summer has quelled milk output there, but cooler, rainy weather has provided adequate soil moisture for crops and ideal cow comfort conditions. These conditions bear out within current milk output statistics. According to CLAL data made available to USDA, June 2023 EU cows' milk delivered to dairies is estimated at 12,505,000 MT, unchanged compared to last year. Year-to-date EU cows' milk delivered to dairies through June 2023 is estimated at 74,525,000 MT, an increase of 0.6 percent when compared to January-June 2022 EU milk production. Among some of the top Western EU milk producers, the year-to-date milk deliveries and percentage changes from January-June 2022 are Germany, 16,578,000 MT, +2.6 percent; France, 12,233,000 MT, - 2.4 percent; and Netherlands, 7,137,000 MT, +3.1 percent. The provisional June 2023 cows' milk delivered to dairies in the UK was 1,313,900

MT, up 0.6 percent from June 2022. Year-to-date cows' milk deliveries in the UK for January-June 2023, 7,955,500 MT, was 0.8 percent more than total milk deliveries in January-June 2022.

Adequate milk supplies and weak dairy product demand have put downward pressure on milk pay prices for farmers. Milk prices have steadily edged lower since reaching all-time highs in late 2022 or early 2023. Across the EU-27, July milk prices in the EU are averaging just about 44 cents per kg or roughly \$22/cwt. As the farmers' pay checks have shrunk, so too have the costs of production. The challenge for farmers is that production costs have not declined as fast as the money received for their milk output, placing a financial strain on some farms.

Eastern European

While Eastern European milk production is declining along seasonal patterns, output in several countries is strong when comparing monthly and year-to-date milk output to last year. According to CLAL data made available to USDA, June 2023 cows' milk delivered to dairies in Poland was 1,108,000 MT, up 1.5 percent from June 2022. Year-to-date milk deliveries through June 2023 in Poland, 6,602,000 MT, increased 1.5 percent compared to year-to-date milk deliveries through June 2022. And the provisional June 2023 cows' milk production in Belarus was 735,000 MT, up 6.8 percent from June 2022. January - June 2023 milk production in Belarus, 4,121,000 MT, is up 5.6 percent from January - June 2022. Online sources also suggest milk production in Ukraine has been able to grow between 2022 and 2023. Estimated milk production in July 2023 is 741,000 MT, compared to 726,000 MT in July 2022. While still significantly below the 872,000 MT from July 2021, it is a positive signal for dairy production within the region.

OCEANIA DAIRY MARKET

New Zealand

During GDT event 338, prices for all commodities, except for cheddar cheese, fell. Industry sources indicate this has contributed negatively on forecasted milk prices for the 2023 - 2024 production season. The Reserve Bank of New Zealand recently issued the August, 2023 Monetary Policy Statement and discussed declining export demand for New Zealand dairy products. Due to this, and declining global commodity prices, the bank forecasts some restraint to export demand and prices over the next 3 years. High inflation, particularly in rural parts of New Zealand, remains a concern in the country. Some contacts in New Zealand are concerned that high input costs and waning milk prices will negatively impact farmers during the 2023 - 2024 production season.

Australia

Milk prices in Australia are declining as industry sources indicate exports of dairy products are down compared to one year ago. Exports volumes for milk declined from July of 2022 through June of 2023 compared to a year prior by 16.3 percent. Meanwhile, the value of the milk exported fell by 9.4 percent. Declines in both volume and prices received were seen throughout a variety of dairy commodities. The DairyFeedbase programme is receiving additional funds from the Victorian government, who is adding additional funds to minimize the impact on climate change and the environment. The program aims to deliver projects relating to soil health, pasture composition, and reducing methane emissions.

SOUTH AMERICA DAIRY MARKET

Following a long-running La Nina event, now the current concern in the region is what is expected by the El Nino phenomenon. Argentina and Uruguay, particularly, have undergone historically hot and dry weather for the better part of the past three years. Rain and warmer winter weather have arrived. As El Nino is expected to persist into 2024, the other end of the spectrum, in this case heavy rain, is expected to move through parts of the region which have been notably dry in the 2020s.

With the mild winter, milk production has improved. But farmers in the region continue to deal with the repercussions of said drought and heat from the recent past on pasture and feed supplies. Some contacts have reported that farmgate milk prices are on par with previous years, but general operational/feed costs have moved higher. Contacts say seasonal milk output growth, typically beginning in July, got a head start this year.

Dairy commodities are facing more pressure, due in part to the aforementioned milk output growth in Uruguay and Argentina. Brazil remains a primary destination for dairy powders from Uruguay and Argentina. Contacts and reports relay continued interest from Brazil, albeit slower than in the second half of 2022 and the early months of 2023. Algerian buyers continue to show interest, but Chinese import markets have really slowed down for regional export traders.

Can a Vegan Diet Lead to Severe Protein Deficiency and Malnutrition?

Vegan diets are very low in protein, calcium, Vitamin D and vitamin B12, which can result in anaemia, nervous system damage, infertility and heart disease. In the absence of fats from the diet, fat-soluble vitamins won't get absorbed by the body, says Dr. Ritika Samaddar, Regional Head, Nutrition and Dietetics, Max Super

Speciality Hospital, New Delhi.

This case should serve as a cautionary note among those who are into extreme fad diets and end up trusting social media advisories over basic nutritional logic. Vegan influencer Zhanna Samsonova, who has consistently been promoting raw foods on social media, has reportedly "died of starvation" after living off a jackfruit diet, according to a report in New York Post, which quoted friends and family.

Most would have known the 39-year-old influencer from her handle Zhanna D'Art, and many users had already noticed how she was progressively getting emaciated in her posts. Though she finally died during a tour in Southeast Asia, a close friend quoted by the New York Post said she had "swollen legs oozing lymph. They sent her home to seek treatment. However, she ran away again. When I saw her in Phuket, I was horrified." Samsonova's mother said she succumbed to a "cholera-like infection." Samsonova, in her own words, survived on a "completely raw vegan diet" for the last four years, consuming just "fruits, sunflower seed sprouts, fruit smoothies and juices." She claimed that it brought about a body transformation and helped her look younger than her peers. But what she considered healthy turned out to be the unhealthiest of them all.

"Purely going by what she posted, it's a miracle that she survived that long. Considering that she was living only on raw jackfruit, she was clearly suffering from a severe deficiency of protein, iron, calcium and vitamin B12," says Dr. Ritika Samaddar, Regional Head, Nutrition And Dietetics, Max Super Speciality Hospital, New Delhi.

No nutritionist would ever recommend a fully vegan diet because it cannot ensure a balance of both macronutrients and micronutrients. "Please understand that a vegan diet is only about plant foods and no dairy products. This means that the sources of protein are really restricted. Anybody pursuing this in India would primarily depend on lentils for protein because almond milk, being expensive, cannot be accessible for all. Now if you are a raw food vegan with fruits and vegetables, you have further restricted proteins in your diet. The currency of such diets are extremely short-term as they expectedly help you lose weight, improve your cholesterol and lipid levels. But over the long-term, you can sustain your healthy body markers only when you have balanced meals with enough in-between time to digest them fully," says Dr. Samaddar.

Besides, she argued, we cannot leave out any of the other macronutrients as well, namely carbohydrates and fats. "We should get at least 25 per cent of our energy from fats. In the absence of fats from the diet, fat-soluble vitamins, like vitamins A, E, D and B12, won't get

absorbed by the body. There could be a severe deficiency of micronutrients like iron and calcium. Remember that iron, calcium, vitamin D and vitamin B 12, which are crucial for smooth functioning of body processes, are only available from non-vegetarian or dairy sources. Calcium and Vitamin D determine your bone health. Sub-optimal levels of vitamin B12 can result in anaemia, nervous system damage, infertility and heart disease. In their absence from your dietary sources, you would need supplements to stay healthy. One study found that all those who lived only on a raw vegan diet had less than the recommended 2.4 mcg of vitamin B12 per day," says Dr. Samaddar.

Dr. Samaddar says that there is much misinformation about raw food diets. Yes they lead to weight loss, improved heart health and lower the risk of diabetes in the short term. But weight loss has to be a sustainable model. And that can only happen with a balanced diet.

Casein - A Protein Found in Milk Speeds Up Wound Healing

A study, published recently in *Interface*, is the first to test casein's reputed healing benefits on an animal model. The promising results suggest that casein, which is cheap, abundant and has antimicrobial properties, has potential to replace expensive materials such as silver in wound dressings.

Casein is a protein found in the milk of mammals and is most abundant in cow's milk, where it makes up to 80% of the substance. In the last decade, interest has grown in casein's antimicrobial, antioxidant and anti-inflammatory properties, as well as its utility as a high-protein dietary supplement.

In this study, researchers at UCL mixed pure casein with polycaprolactone (PCL), a biodegradable polyester commonly used as a bandage material. They used a technique called pressurised gyration, which was developed at UCL in 2013, to spin this mixture into bandage-like fibres from which they created casein-infused bandages. This would not have been possible with other, more expensive manufacturing methods such as electrospinning.

Rats with identical small skin perforations were split into three groups. The wounds of those in the first group were treated with casein-infused bandages, the second with normal PCL bandages, and the third with no bandages.

Healing progress was checked after three, seven, 10 and 14 days by photographing and measuring the wounds, as well as examining them under a microscope.

The team found that at 14 days the wounds treated

with casein-infused bandages healed to 5.2% of their original size, compared to 31.1% in the normal bandage group and 45.6% in the untreated group.

Analysis also confirmed that the casein bandages were non-toxic and that levels of immune-related molecules were much lower around the wounds treated with them.

Dr Jubair Ahmed (UCL Mechanical Engineering), first author of the study, said: "Natural materials contain some wonderful properties, many of which are unknown. We knew that casein was reputed to have healing benefits and our results suggest there is a lot of potential to use it in medical applications like wound dressings. More work is needed to ensure that casein dressings are safe and effective in humans, but these initial findings are promising."

Given that casein is a waste product of skimmed dairy milk, if it was approved for treatment in humans it would be a relatively cheap material that could be produced at scale. However, the chemical composition and potency of natural substances can vary, an issue that would need to be tackled if casein is to be used in the clinic, where consistency is key to safe and effective treatment.

Professor Mohan Edirisinghe (UCL Mechanical Engineering), senior author of the study, said: "All the research so far suggests that casein has wound healing potential, but at the moment we don't really know why in any great detail. Casein has antimicrobial and anti-inflammatory properties, which may certainly play a part. The next step will be to understand the biological interactions taking place before we can consider clinical trials in humans."

This study was made possible by Engineering and Physical Sciences Research Council (EPSRC) grants for research into pressurised gyration manufacturing.

Dairy Report: What China's Slowing Economy Means for Dairy

China's slowing economy is not helping global dairy prices. The country's second quarter GDP grew 6.3% compared to the same quarter last year, smaller than what analysts expected. Last year GDP grew only by 0.4%, the second smallest growth rate in the past 10 years.

Market watchers say China has been importing few dairy products which is driven in part by its faltering economy. They add that there are other economic issues that suggest trouble is brewing for Beijing and shrinking demand for dairy could temper global dairy prices for some time to come. Year-to-date through June, China's whole milk powder imports stand at 610 million lbs., down 45%

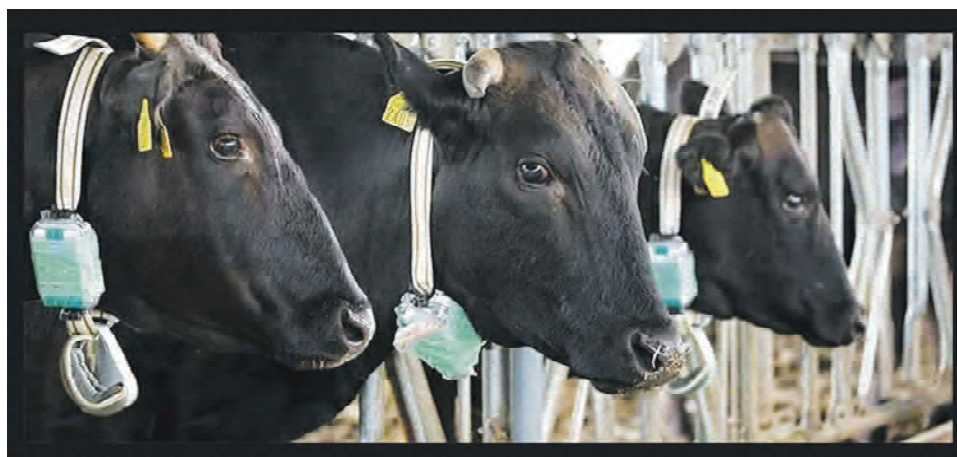
compared to the same period last year.

Ice Cream Consumption Drops

It appears fewer people are screaming for ice cream these days. The USDA's Economic Research Service reporting that in 2021, people consumed an average 20 lbs. of frozen dairy products, that's 6 lbs. fewer than in 2000.

It reports that the consumption of frozen dairy products includes ice cream, frozen yogurt and other frozen dairy products has been on the decline since the 1990's. The ice cream category alone stood at 12 lbs. per person in 2021, a drop of about 4 lbs. from 2000. Experts say the downward trend is in line with the decline in consumption of caloric sweeteners, reflecting the shifting preference among consumers.

Researchers to Investigate Using AI to Detect Disease in Cows



This is one of the 14 projects to receive a share of £9m funding from the Biotechnology and Biological Sciences Research Council (BBSRC) and Department for Environment, Food and Rural Affairs (Defra) as part of a major initiative to combat endemic livestock disease. It is a collaboration of UoB researchers in veterinary medicine, animal behaviour, computer vision and AI, led by Professor Andrew Dowsey from Bristol Veterinary School.

Professor Dowsey and colleagues plan to use AI in order to monitor social interactions of cattle which could indicate developing mastitis or lameness - two of the most significant diseases affecting the UK dairy industry.

Diseases in dairy cows compromise health and welfare, and lead to financial losses for the farmer and the industry. Diseased cows have also been found to contribute a higher proportion of methane emissions, impacting the environmental sustainability of the sector.

While technologies do exist which automate the detection of disease in dairy cows, these tend to focus on observable symptoms which are associated with later stages of disease. However, Professor Dowsey and colleagues want to see if they can identify diseases at an early stage by monitoring social interactions using AI.

Professor Dowsey said: "A cow's response to infection or trauma is to reduce behaviours which are not immediately essential to survival, such as social interactions. In a recent study we found that social exploration, the grooming of others, and receiving head-butts were all lower in cows with early-stage mastitis (Caplen & Held, 2021), so we think social behaviour changes could be early predictors of disease."

Detecting social behaviour changes is difficult for a busy farmer, but is possible when monitoring them at key points such as queuing for milking or feeding time.

Professor Dowsey and his team have developed an AI that can track the motion of cows, recognising each cow by its distinctive coat pattern.

"From collecting two years of video from 64 cameras covering our main barn at the John Oldacre Centre dairy farm, we will train a model that learns what types of behaviours change over time that are indicative of early-stage mastitis and lameness," Professor Dowsey said.

The system will be then be deployed at a network of recruited farms for testing.

"We are excited to have been given the opportunity to fuse Bristol Veterinary School's world-class expertise in animal behaviour with our recent developments in artificial intelligence for livestock monitoring. Detecting subtle changes in social behaviour could hold the key to the early diagnosis of disease in dairy cattle."

The University of Bristol project is part of a wider BBSRC and Defra initiative aiming to lessen the burden of endemic diseases on animal health, welfare, and productivity across the whole UK livestock sector.

Developed in consultation with academia, industry and policy makers, the endemic livestock disease initiative focuses on fostering collaborative research between academia, industry and end-users such as farmers and veterinarians. These projects span the breadth of the livestock sector, encompassing pigs, poultry, beef, sheep and dairy.

Professor Guy Poppy, Interim Executive Chair at BBSRC, said: "Endemic diseases in the UK livestock sector pose significant challenges to animal welfare, productivity and sustainable farming practices. By bringing together the collective expertise of academia, industry and end-users, we are confident this initiative will lead to groundbreaking advancements in disease control, fostering a healthier and more productive livestock sector."

Nestlé's Unveils New Technology that Reduces Intrinsic Sugars

Nestlé has introduced a new technology that lowers intrinsic sugars in key ingredients such as milk, malt and fruit juices.

The technology utilises an enzymatic process to reduce naturally occurring sugars in a variety of ingredients. Nestlé says that the process has minimal impact on the flavour and texture of the ingredients, which can be used in food preparations without the need to add sweeteners or bulking agents to replace the sugar content.

In the case of milk-based products, the patented sugar reduction process increases their prebiotic fibres, known to support good gut health.

Nestle Chief Technology Officer Stefan Palzer commented on the new patented technology, saying: "Sugar reduction across our portfolio remains a top priority. This new technology is a true breakthrough, as we can reduce sugar without adding sweeteners while preserving a great taste, all at a minimal cost increase. In addition, our scientists discovered that the sugar reduction generates prebiotic fibers that support the microbiome, which is an additional benefit. We are now accelerating the global roll-out across formats and categories."

The sugar reduction tech, which the food giant says is not only versatile, but also cost effective, was trialled in 2022 in cocoa and malt-based ready-to-drink beverages

in Southeast Asia. It's now been introduced in factory lines for cocoa and malt-based powdered beverages such as Milo in a number of countries across Asia, Africa, and Latin America.

Since 2021, the sugar reduction technology has been applied to over 200,000 tons of cocoa and malt-based drinks, and will soon be used in other product categories such as dairy powders.

Event CALENDAR

World Food India 2023

Date: November 3-5, 2023

Venue: Pragati Maidan, New Delhi

Ministry of Food Processing Industries, Govt. of India is organizing World Food India 2023. Indian Dairy Association is an associate partner of the event. The event will focus on Fruits and Vegetables, Dairy & Value-added dairy product, Meat & Poultry and Fisheries and Marine. Manufacturers, Producers, Policymakers, Investors and Innovators associated with the above products may join the event.

Visit www.worldfoodindia.gov.in

IDF World Dairy Summit 2023

IDF World Dairy Summit would be held in Chicago, Illinois, USA, during October 16-19, 2023. The Summit will take place on the shores of Lake Michigan in Chicago, Illinois, USA and not far from America's dairyland. All IDF business meetings and the Summit will be at the Lakeside Center located within the McCormick Place convention center. The theme of the Summit is "Boundless Potential; Endless Possibilities".

For more information,

Visit: <https://idfwds2023.com>



50th GOLDEN JUBILEE DAIRY INDUSTRY CONFERENCE

The 50th Golden Jubilee Dairy Industry Conference (DIC) will be held during March 4-6, 2024 at the HiTex Convention and Exhibition Centre, Hyderabad.