

Ministry of Food Processing Industries

PIET Sanskriti Senior Secondary School

The summary of proposals and schemes for the food processing industry

Bio Patenting: - It is a law that allows patent holders to exclude others from making, using and selling, or importing the protected invention for a limited period.

Prime Minister formalization of Micro food processing Enterprises Scheme: - This initiative is launched by the Government of India to support and encourage the growth of micro food processing enterprises in the country. The scheme aims to provide financial and technical support to small and medium-sized food processing enterprises, including those owned by women and those operating in rural areas. The PM FME scheme provides benefits such as access to credit, training and capacity building, technology upgrades, and market linkages, to help these enterprises grow and become more competitive.

Heterogeneous food: - Heterogeneous food consists of dissimilar or diverse ingredients or constituents. For example - pizza, cereal, milk etc. Problems that are occurring in the heterogeneous food is children are getting sick because of the use of chemicals like ethanol and children have got habitual to the heterogeneous food because of which children are becoming lazy. So, to overcome the problem we (ministry of food processing industry) have decided that we will use chemicals that are not harmful for the people. We have also decided that we will make the food more nutritious by adding the traditional spices so that the future of the next generation is safe from our side.

Pesticides: - Pesticides are among the leading causes of death by self-poisoning, particularly in low- and middle-income countries. To overcome this issue, we have a few suggestions. Nobody should be exposed to unsafe amounts of pesticide. People spreading pesticide on crops, in homes or in gardens should be adequately protected. People not directly involved in the spreading of pesticides should stay away from the area while spreading takes place, and for some time afterwards. Food that is sold or donated (such as food aid) should equally comply with pesticide regulations, with maximum residue limits. People who use pesticides when growing their own food should follow instructions for use and protect themselves by wearing gloves and face masks as necessary. Consumers can further limit their intake of pesticide residues by peeling or washing fruit and vegetables, which also reduces other foodborne hazards such as harmful bacteria.

Food Wastage: - In the most recent years, food waste has become a complex phenomenon attracting the attention of scientists, consumers, and activists alike. This is according to FAO (Food and Agriculture Organization of the United Nations) report in 2013 indicating that food waste globally sums to one-third of the total food produced for human consumption, about 1.6 billion tons a year. To overcome this issue, some suggestions are being made.

1. Balancing food production with demand.
2. Bettering food harvesting, storage, processing, and distribution processes.
3. Food wastereduction initiatives.
4. Consumers buy and prepare food with a plan.
5. Food recycling.
6. Footprint campaigns

Traditional Food: - Since the advent of mechanization and processing techniques developed, our food has become increasingly removed and modified from its natural state. The effect these processes have had on our health has been profound.

So, to make public we have started the following schemes:

- 1) Information on Antyodaya Anna Yojana (AAY)
- 2) Information on Micro Food Processing Enterprises Scheme.
- 3) Information on Production Linked Incentive Scheme for Food Processing Industry (PLISFPI)
- 4) Information on Pradhan Mantri Kisan Sampada Yojana (PMKSY).
- 5) Supply of Food Grains to Welfare Institutes, Chhattisgarh