

**ADDRESS BY THIRU BANWARILAL PUROHIT, HON'BLE GOVERNOR OF
TAMIL NADU AT THE INAUGURATION OF 13TH EDITION OF FOODPRO 2019
ORGANISED BY CONFEDERATION OF INDIAN INDUSTRY (SOUTHERN
REGION) AT CHENNAI TRADE CENTRE, NANDAMBAKKAM, CHENNAI
ON 23.08.2019 AT 12.00 NOON**

Anaivarukkum Vanakkam

**Thiru. Rameswar Teli,
Hon'ble Minister for State for Food Processing Industries,**

**Thiru. R.Kamaraj,
Hon'ble Minister for Food and Civil Supplies**

**Thiru. Sanjay Jayavardhanavelu,
Chairman,
CII Southern Region**

**Thiru. Navas Meeran,
Chairman,
Foodpro 2019**

**Thiru. P.Ravichandran,
Chairman,
Agri & Food Sub-Committee,
CII Southern Region**

**Thiru. Sathish Raman,
Regional Director,
CII Southern Region**

Distinguished Invitees

Ladies & Gentlemen

It gives me great happiness to be here at the inauguration of 13th Edition of Foodpro 2019 - Conference and Exhibition on Food Processing being organised by Confederation of Indian Industry (Southern Region).

The Exhibition and Conference will focus on the latest trends, innovations, R&D, equipment and technologies and would provide a platform to various stakeholders to learn the best practices and deliberate on the growth in the sector by fostering new business opportunities and technology adoption.

The food processing industry which contributes around 9% of the country's manufacturing output is witnessing a annual

growth rate of 11% and is expected to cross the US\$ 600 billion milestone by next year. It is also an important provider of employment.

Close to 12.8% of the workforce in the organised sector and about 13.7% of the workforce in the unorganised sector are employed in the food processing sector.

India has a resilient food economy and can become the Food Factory of the World. The Dairy Industry is one of the classic examples of success achieved by the food processing industry in India.

The Centre Government is helping entrepreneurs and industries to establish mega or mini food parks in the country.

These food parks boast of modern infrastructure facilities for food processing along the value chain from farm to market with strong forward and backward linkages through a cluster based approach. The parks have a Central Processing Centre with common facilities and enabling infrastructure. There are also Primary Processing Centers and Collection Centers near the farm with facilities for primary processing and storage.

To promote foreign direct investment in the food processing sector, 100% FDI has been permitted under the automatic route, and the same percentage is also allowed through government

approval route for retail trading, in respect of food products manufactured and/or produced in India.

Financial assistance up to Rs 50 crore is provided to address critical gaps in the value chain, including infrastructure, modernisation, traceability, production, productivity, post-harvest management and quality control.

Tamil Nadu which is one of the leading food exporters of various food products like marine products, rice, cereal products, dairy products has been a forerunner in the food processing industry.

The State's contribution in the country's food processing output is about 7%. The State has a total of 24,000 registered food processing firms in the small and medium categories.

The State government has recently announced its food processing policy. The key objectives of the policy is to give more impetus to achieve objectives such as increasing farmers' income, reducing wastage of food products, value addition to farm products, and so on. The government is committed to supporting the growth of the food processing industry in the State.

I am happy to see that cold storage and traditional foods are receiving the much needed emphasis at this exhibition.

India is the largest producer of fruits and second largest producer of vegetables in the world. The estimated annual production of fruits and vegetables in the country is about 130 million

tonnes. This accounts for 18% of our agricultural output. In spite of that per capita availability of fruits and vegetables is grossly reduced because of post harvest losses which account for about 25% to 30% of production. Most of the problems relating to the marketing of fruits and vegetables can be traced to their perishability. Perishability is responsible for high marketing costs, market gluts, price fluctuations and other similar problems. At low temperature, perishability is considerably reduced and the shelf life is substantially enhanced. There is therefore clearly a need to promote cold storage to reduce perishability and enhance shelf life.

Traditional foods are receiving the much needed attention at this conference and exhibition. The practice of consuming exotic foods and of patronising fast food outlets is gaining ground among certain sections of the population owing to their fast paced life, and other factors such as unusual working hours, the need for commuting long distances to reach their work place etc. The harmful effects of consuming fast foods and exotic foods will be realized after a few years by which time it will become too late. Good health is necessary for person to remain relevant and useful in society. To ensure this it is important that traditional foods are consumed. It is possible to carry on with the fast paced life of today and still

continue with traditional foods if one pays a little attention and is willing to spare a few minutes every day. This is the message that this exhibition seeks to convey to the visitors.

It is heartening to see that CII has been supporting such noble initiatives generously.

I am sure that the deliberations at the Conference and Exhibition on Food Processing will serve as the beacon light that can illuminate the way forward for the future.

I extend my best wishes and greetings to the Confederation of Indian Industry for having organized this Foodpro 2019 - Conference and Exhibition on Food Processing. May they be visited with success in all their endeavours.

Nandri Vanakkam....

Jai Tamil Nadu....

Jai Hind...