



Food Fortification Resource Centre

Training of Technical Resource Persons and Millers of Kendriya Bhandar on Wheat Flour Fortification

25th-26th June 2018

Ganga Roller Flour Mills, Lawrence Road, Delhi

Food Fortification Resource Centre (FFRC, FSSAI), Global Alliance of Improved Nutrition (GAIN) and Roller Flour Millers Federation of India (RFMFI) organised a two-day training program for resource persons and wheat millers at Ganga Roller Flour Mill, Delhi on 25th and 26th June 2018. The goal of this training was:

- Day 1: To train the technical resource persons on wheat flour fortification process so that a pool of trainers is created for imparting trainings on wheat flour fortification in future
- Day 2: To build the capacity of wheat flour millers supplying to Kendriya Bhandar (KB) to initiate and scale up wheat flour fortification at KB stores

The training agenda for Day 1 and Day 2 is placed at Annexure 1 & 2, respectively.

Participants

- Day 1: A total of 15 participants including the technical resource persons from Central Food Technological Research Institute (CFTRI), GAIN, RFMFI, FFRC/FSSAI and premix suppliers were present for the training
- Day 2: Over 25 participants including the millers supplying wheat flour to Kendriya Bhandar participated in the training along with the resource persons of Day 1. Also, representatives from Kendriya Bhandar management, GAIN and RFMFI were also present.



The detailed list is attached at Annexure 3.

A tool kit containing FFRC brochure, FSSAI standards on fortification, Government directives on fortification, Wheat flour technical manual, FAQs, Packaging and Labelling requirements, and a list of FSSAI notified NABL accredited labs, premix suppliers were shared with all the participants on both the days.

Presentations

Day 1: 25th June 2018

To set the context, the need and importance of wheat flour fortification were discussed by RFMFI and GAIN. The disease burden and malnutrition statistics, especially anaemia of Delhi were also shared with the participants.

The classroom session headed by expert from CFTRI, trained the resource persons on every technical aspect of wheat flour fortification. The costing and importance of correct handling, storage of premix for wheat flour fortification was discussed in detail.

After discussing the technology of fortification, the participants were taken to the mill to show the wheat flour fortification process in the mill. A live demonstration of the following was shown by the technical experts and discussed in the mill:

1. Mixing of wheat flour and premix in the required quantities to prepare a pre-blend
2. Process of adding pre-blend in the micro-dozer
3. Setting the RPM rate to discharge the premix at the required dosage level; working of the micro-dozer and its calibration for accurate dosing of the premix
4. List of Do's and Don'ts including the handling and storage of premix



Day 2: 26th June 2018

The training was conducted to train the wheat millers and mainstream fortified wheat flour in the KB stores. KB aims to sell 10, 000 MT of fortified wheat flour per month, reaching 1.67 million people in Delhi. The program began with setting of the context and welcome address.

A brief presentation on the need and importance of wheat flour fortification in Delhi evaluating the disease burden and malnutrition levels was delivered by GAIN along with the presentation on GMPs and GHPs guidelines to be followed at the manufacturing level. The presentation on the importance of premix quality, cost, handling and storage characteristics was given by the technical expert.

A detailed session on packaging and labelling requirements as per the FSSAI standard on food fortification along with the online registration procedure of +F logo was given by FFRC. A dummy registration process was performed and samples of fortified wheat flour labels were shown to the millers so that they have better clarity of the labelling and registration requirements.



A detailed presentation was given by the technical expert highlighting the following:

1. Process of Wheat Flour Fortification
2. Importance of Premix, Pre-blend
3. Points to be kept in mind while operating a micro-dozer
4. Quality control at the mill

Post the presentation of the process of fortification, demonstration of iron spot testing was done to show the participants the presence of iron in fortified atta vs non fortified atta.

Towards the end of the training session, Managing Director, KB addressed the participants by his valedictory note on importance of food fortification in combating the malnutrition and improving the health of the people. A strong recommendation and vision to fortify KB's staple brands encouraged the millers to take the positive step towards wheat flour fortification. Director, FFRC/FSSAI discussed the importance of standards on fortification formulated by FSSAI and introduced the participants to the Food Fortification Resource Centre.

The training program ended with the distribution of certificates to the participants and vote of thanks.

Outcomes

- Kendriya Bhandar showed positive response to fortify its wheat flour brand in a phased manner. They will initiate with fortifying its wheat flour and then scale up to other commodities
- In order to ensure the quality of premix, KB may contemplate purchasing micronutrient premix centrally and ensuring its timely delivery to the millers based on the procurement order placed with each miller.

Way Forward

- Plan to launch the fortified KB wheat flour brand. The date of launch be either 15 Aug to sync with the tag line "Anaemia se Azaadi" or it could be in the first week of September as 1-7 September is celebrated as the "National Nutrition Week" to sync with a tag line "Fortified Atta Khayein, Anaemia Door Bhagaen aur Achchi Sahay Payein"

- On-site training of wheat flour millers, sampling and testing of fortified foods through NABL laboratories to be facilitated by GAIN, RFMFI and FFRC
- Training/ interactive sessions to be organised by FFRC & GAIN for store managers of the KB to aid in the marketing and sales strategy of the fortified wheat flour
- FFRC to provide end to end support such as +F logo registrations, fortification labelling declarations, guidance and dissemination of fortification related directives
- FFRC to share the marketing collateral regarding the fortified wheat flour with KB so that they can use them to advertise the fortified KB wheat flour
- List of micro-dozer suppliers, technical specifications of the equipment to be shared by GAIN so that they can tender accordingly
- Spot test kits to be given to millers and also KB for qualitative testing of iron by GAIN and RFMFI



Annexure 1:**Training of Technical Resource Persons on Wheat Flour Fortification**

Venue: Ganga Roller Flour Mills
 B-37 Lawrence Road Industrial Area, Delhi
 25 June 2018

S. No	Agenda	Time	Speakers
1	Registration and Tea	2.00 pm – 2.30 pm	
2	Welcome Address and Setting the Context	2:30 pm – 2:40 pm	Ms Veena Sharma, Joint Secretary, Roller Flour Millers Federation of India
3	Overview of Malnutrition in Delhi and the Need and Importance of Food Fortification	2:40pm – 2.50 pm	Ms. Deepti Gulati, Head of Programmes, GAIN
4	Technical Session on sourcing of premix, handling and its storage	2.50 pm – 3.15 pm	Dr Suresh Sakhare, Sr Scientist, CFTRI, (Technical Expert)
5	Interactive session – Question and answers	3.15 pm – 3.30 pm	Ms Sakshi Jain, FFRC, and Ms Somya Tiwari, GAIN
6	Demonstration on the process of Wheat Flour Fortification at the mill	3:30 pm – 4:30 pm	Dr Suresh Sakhare, Sr Scientist, CFTRI,
7	Demonstration of sampling and qualitative test for iron in fortified wheat flour	4.30 pm – 5:00 pm	Dr Suresh Sakhare, Sr Scientist, CFTRI,
8	High Tea 5.00 pm – 5.30 pm		

Annexure 2

Training of Millers & QC Personnel on Wheat Flour Fortification

Venue: Ganga Roller Flour Mills
B 37 Lawrence Road Industrial Area, Delhi
26 June 2018

S. No	Agenda	Time	Speakers
1	Registration and Tea	11.00 am – 11.30 am	
2	Welcome Address and Setting the Context	11:30 am – 11:35 am	Ms Veena Sharma, Joint Secretary, Roller Flour Millers Federation of India
3	Opening Remarks and Inaugural Address	11:35 am- 11:45 am	Ms Suneeti Toteja, Director, FFRC, FSSAI
4	Overview of Malnutrition in Delhi and the Need and Importance of Food Fortification and adopting GMP GHP	11:45 am – 12:00 Noon	Ms. Deepti Gulati, Head of Programmes, GAIN Ms Somya Tewari, Senior Associate, GAIN
5	Technical Session on sourcing of premix, handling and its storage	12:00 Noon– 12.15 pm	Mr Nirav S Doshi, Premix Industry
6	Labelling Requirement/Registration with FSSAI.	12:15 pm-12:45 pm	Ms Sakshi Jain, FFRC, FSSAI Ms Shakun Sharma, GAIN
Lunch: 12:45 pm-1.30 pm			
7	Demonstration of the process of Wheat Flour Fortification at the mill	1.30 pm-2:45 pm	Dr Suresh Sakhare, Sr Scientist, CFTRI, (Technical Expert)
8	Demonstration of sampling and qualitative test for iron in fortified wheat flour	2:45 pm – 3:00 pm	Dr Suresh Sakhare, Sr Scientist, CFTRI,
9	Distribution of Certificates of Participation	3.00 pm – 3.15 pm	Mr Mukesh Kumar, MD, Kendriya Bhandar
10	Valedictory Address	3.15 pm – 3.30 pm	Mr Mukesh Kumar, MD, Kendriya Bhandar
11	Vote of Thanks	3.30 pm – 3.35 pm	Ms Sakshi Jain, FFRC, FSSAI
High Tea 3.35 pm – 4.00 pm			

Annexure 3**List of Participants, 25th June 2018**

1. Mr. Prem Goyal, Ganga Roller Flour Mill
2. Ms. Sakshi Jain, FFRC, FSSAI
3. Ms. Shivani Moghe, FFRC, FSSAI
4. Ms. Veena Sharma, RFMFI
5. Mr. Dhiren Kumar, RFMFI
6. Dr. Suresh D Sakhare, CFTRI
7. Ms. Deepti Gulati, GAIN
8. Ms. Somya Tewari, GAIN
9. Ms. Baljot Kaur, GAIN
10. Mr. Brendan Eappen, Fortify Health
11. Mr. Nirav. S. Doshi, P.D. Navkar
12. Mr. Govind Sood, P. D. Navkar
13. Mr. Shriram S Jaware, P. D. Navkar
14. Mr. C.S. Tiwari, AQC Chem Lab (P) Ltd
15. Mr. Manish Mehrotra, AQC Chem Lab (P) Ltd

List of Participants, 26th June 2018

1. Mr. Mukesh Kumar, MD, KB
2. Mr. Alok Pahari, AGM (Grocery), KB
3. Mr. D.S. Negi, AGM (Consumer), KB
4. Mr. Pintoo Bagh, KB
5. Mr. Pawan Kumar, Neelkanth Foods
6. Mr. Prem Goyal, Ganga Roller Flour Mill
7. Mr. Bhagwan, Tirupati Foods
8. Mr. Lokesh, Gogia Flour Mills
9. Mr. Kuldeep Gupta, Bakers Pride
10. Mr. Rohit Mahajan, Victoria Foods Pvt Ltd
11. Ms. Suneeti Toteja, Director, FSSAI
12. Ms. Sakshi Jain, FFRC, FSSAI
13. Ms. Shivani Moghe, FFRC, FSSAI
14. Ms. Veena Sharma, RFMFI
15. Mr. Dhiren Kumar, RFMFI
16. Dr. Suresh D Sakhare, CFTRI
17. Ms. Deepti Gulati, GAIN
18. Ms. Shakun Sharma, GAIN
19. Ms. Somya Tewari, GAIN
20. Ms. Baljot Kaur, GAIN
21. Mr. Brendan Eappen, Fortify Health
22. Mr. Nirav. S. Doshi, P.D. Navkar
23. Mr. Govind Sood, P. D. Navkar
24. Mr. Shriram S Jaware, P. D. Navkar
25. Mr. C.S. Tiwari, AQC Chem Lab (P) Ltd
26. Mr. Manish Mehrotra, AQC Chem Lab (P) Ltd