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Editor's Letter Dear Readers,

India is one of the Largest Food Producers in the world and we have abundance of food produced in the country to take care of our country's Food requirement and yet because of the fragmented and unorganized supply chain, storage & logistics gives us an absolute poor food distribution system. Roughly about \$14 billion worth of crops are wasted each year due to poor cold chain and disorganized logistics. A rough estimated figure by the Food and Agricultural Organisation (FAO) - Approximately 40% of the food produced in India is wasted every year due to fragmented food and inefficacious supply chain system. The irony is that loss occurs even before the food reaches the consumer. India wastes more fruits and vegetables than the entire United Kingdom consumes and more grains than Australia produces.

Effect of Food Wastage:

1. Wastage of 1/3rd of the world's Fertile Areas,
2. Economic Consequences - Declined GDP,
3. Increased Carbon Footprint,
4. Malnutrition related medical conditions and

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**GUBBA
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SGIDT giving a boost to dairy industry in state

Sanjay Gandhi Institute of Dairy Technology (SGIDT) is the only institution of its kind in the state contributing to the growth of dairy industry and well-being of millions of milk producers and consumers by training the youths in different areas of dairy production, processing and management.

Established in 1980 under the erstwhile Rajendra Agricultural University at Pusa, SGIDT shifted to Patna in 1986 and finally moved to its own campus at Jagdeo Path in western part of the city in 1990.

This Indian Council of Agricultural Research (ICAR)-accredited institution is now a constituent unit of the newly-established Bihar Animal Sciences University. It is engaged in teaching, research and extension activities in different branches of dairy technology, including dairy engineering, dairy microbiology, dairy chemistry, dairy cattle and nutrition, animal physiology and reproduction and dairy economics.

The institute offers a four-year bachelor degree course in dairy technology. It also runs two-year M Tech courses in dairy technology, dairy chemistry and dairy microbiology. It has adopted the curricula as per the recommendations of the Deans' committee constituted by the ICAR.

Admission to the BTech course is made on the basis of an entrance test conducted by the Bihar Combined Entrance Competitive Examination Board (BCECEB). For taking this test a candidate should have passed intermediate (Class XII) examination with physics, chemistry and mathematics (PCM) or physics, chemistry, mathematics and biology (PCMB) combination. There are 40 seats in this course. The institute also provides short term training to dairy farmers, dairy entrepreneurs and dairy technicians as and when required.

SGIDT dean Veer Singh Rathore said the institution provides a safe and cozy environment to the students for pursuing their education. There are more than 10 full-time faculty members besides host of guest faculty. There are two spacious hostels, one each for boys and girls on the campus.

Its campus is spread over about 9000 square metres. It consists of different academic and administrative blocks to meet the requirements of students. There are three air-conditioned classrooms with a seating capacity of 175, more than half a dozen well-equipped laboratories, including a central fine instrumentation lab.

Rathore added an auditorium is being constructed on the campus. In addition, an experimental milk plant with 10,000 litres

capacity per day is also being set up.

Students are encouraged to participate in cultural and literary activities in the institute and also sent for participation in youth festivals, agri-unifest, etc, organised outside the state. There are indoor and outdoor sports facilities in the college and sports events are also organized regularly, he said.

The students are sent to different dairy plants within and outside the state for in-plant training in the seventh semester. Under the "Student Ready Programme" they are attached to the dairy cooperative societies of different milk unions for five weeks during their semester breaks of second and fourth semester to have experiences of milk procurement and processing, so that they make themselves future ready for entrepreneurship in dairy business.

SGIDT has a dedicated placement cell for facilitating training and campus placement of the students. Students are provided jobs in reputed dairy plants like that of Amul, Verka, ICT, several other public and private dairy plants, and food industries in the country. The Bihar State Milk Cooperative Federation (COMFED) visits the campus regularly to select students. The average monthly salary offered to the selected candidates is Rs 36,000 per month, added Rathore.

Source: Timesofindia

World Dairy Summit 2022 to be held in person in Delhi in September



After a two-year recess due to the Covid-19 pandemic, the 2022 edition of the Summit will be held in person from September 12-15, the IDF announced.

The World Dairy Summit 2022 to be organised by the International Dairy Federation (IDF) - popular as IDF WSD 2022 - would be held in Delhi in September, it was announced the other day.

After a two-year recess due to the Covid-19 pandemic, the 2022 edition of the Summit will be held in person from September 12-15, the IDF announced as it opened registration for the flagship annual event of the global dairy sector.

Under the theme 'Dairy for nutrition and livelihood', the WDS 2022 programme would include multiple scientific, technical, business and marketing sessions wherein dairy experts, leaders and interested stakeholders, from around the world get to connect, learn and

exchange about the dairy sector worldwide.

The IDF is the leading source of scientific and technical expertise for all stakeholders of the dairy chain. Since 1903, the IDF has provided a mechanism for the dairy sector to reach a global consensus on how to help feed the world with safe and sustainable dairy products.

India had last hosted the International Dairy Congress in the year 1974.

Chairman, National Dairy Development Board (NDDDB) and member secretary INC-IDF, Meenesh Shah said, "India is the largest milk producing country in the world and this feat has been achieved through millions of small and marginal dairy farmers for whom dairying is an important source of livelihood. The tremendous transformation of the Indian dairy sector in the last 50 years is worth witnessing and we are eagerly looking forward to hosting the IDF World Dairy Summit 2022."

IDF president, Piercristiano Brazzale, said, "Attendants will have access to the latest

science and research, innovation and technology, and good practices applied to the dairy sector as well as state-of-the-art in business and marketing."

Source: Business-standard

NOSTALGIA

The world's most popular fast food has ancient roots, but it was a royal seal of approval that set it on the path to global domination.



In 1889, King Umberto I and Queen Margherita visited Naples and enjoyed their first slice of pizza. The queen fancied hers with mozzarella, tomatoes, and basil, and from there on out, this iconic combo has been called the **Margherita pizza**. This meal is also credited as the first pizza delivery!

Padma Lakshmi Celebrates her March 2022 Cover of Food & Beverage Magazine and DAH! yogurt partnership at a private event in New York City

March in NYC, Padma Lakshmi attended a private event in Soho for her March 2022 Food & Beverage Magazine cover reveal in New York City, highlighting her new partnership with award winning India-inspired yogurt brand DAH!.

Guests at the intimate gathering enjoyed DAH! Lassi parfaits in signature flavors of Alphonso Mango, Vanilla with Cardamom and Strawberry with mint, topped with delicious fresh fruit, as well as DAH! Lassi smoothies. Attendees toasted to Padma as DAH! CEO Pamela Goldberg presented Padma with a life-size reveal of the new March 2022 Food & Beverage magazine cover at the event.

The official F&B magazine issue drops on March 8th, which is also International Women's Day. Food & Beverage Magazine is owned and published by renowned author and food industry expert Michael Politz.

Padma Lakshmi officially joined DAH! Yogurt Brand as Board Advisor and Brand Partner at the top of the year. The Indian-American Author, Producer, TV Host of Top Chef on Bravo for 19 Seasons, and Taste of the Nation on Hulu, and Culinary Expert Brings her Culinary

Expertise to the India-Inspired, Slow-Cultured, DAH! Functional and Probiotic-rich Yogurt Line.

DAH! India-inspired yogurts are crafted with wholesome ingredients and slow-cultured for flavor, richness and high probiotic content, available at retailers such as Whole Foods and Sprouts.

Award winning, probiotic-rich functional yogurt brand DAH! (da-hee) maker of premium, slow-cultured dairy and plant-based yogurts that merge the time-tested, ancient wisdom of India's culinary traditions with the precision of modern methods and technologies, recently announced the new partnership with Indian-American author, TV host, producer and culinary expert Padma Lakshmi. Lakshmi, has officially joined the company originally founded by JD Sethi and Ajeet Burns, as a board advisor and brand partner. In her new position with DAH!, Lakshmi will work hand-in-hand with the executive team and board of directors to advise on the overall direction of the company, brand equity and innovation strategy, and lend her expertise to the research and development department to help craft and test new products and flavors.



"DAH!'s Lassi (yogurt smoothie) is uniquely special because it has more probiotics and less sugar than comparable drinkable yogurts. I'm excited to be able to share this with the American public because it may be something new for them, and it is a product I truly enjoy. The entire probiotic-rich line features flavorful yogurts authentic to the culinary style of India. DAH! can play a vital role in gut health, nutrition, in getting enough protein, and in being a great addition to our diet – and it is just plain delicious." – Brand Partner, Author, and Culinary Expert, Padma Lakshmi.

Source: fb101



Amul looks to tap domestic yogurt market potential

This summer, yogurt market is stirring up. Going bullish on the growing yogurt market, home grown dairy giant – Amul – has come up with a range of stirred fruit yogurt with competitive pricing. Interestingly, the dairy major has launched the product range in almost half the price of its competitors. Panchmahals-based Panchamrut Dairy, a member union of the Gujarat Co-operative

Milk Marketing Federation (GCMMF), has already set up a yoghurt manufacturing plant at Taloja in Maharashtra's Raigadh district. And Amul family will be setting up three more plants in Gujarat, Delhi and West Bengal to cater to the demand of yogurt which is growing for its rich source of protein.

"The plant at Taloja has 20 tonne per day capacity. We will be setting up one plant at AmulFed Dairy, Gandhinagar, another plant in Dharuhera to cater to Delhi-National Capital Region and if required a plant at Kolkata to cater to the eastern market," said GCMMF's chief operating officer Jayen Mehta.

AmulFed Dairy at Gandhinagar is managed by GCMMF. The dairy co-operatives will be investing nearly Rs 100 crore for setting up the

plants, each having 20 tonne per day capacity, at their existing dairy complexes using French technology.

Interestingly, the market size of yoghurt in India is estimated to be around 4,000 tonne in terms of volume and Rs 150 crore in terms of value.

"Currently, yoghurt market is just a fraction of the curd market in India. But it is expected to grow manifold as consumers are increasingly becoming health conscious," he said.

"Since, yoghurt is a milk product obtained from fermentation of lactobacillus bulgaricus and streptococcus thermophilus strains, it also improves gut-health. This summer, people are looking at alternatives of curd and hence the demand of yogurt has also increased," she said.

Source: Timesofindia



be from one warehouse to another. And for this, it has roped in Marut Dronetech along with other companies to conduct the trials.

controlled box (patent pending) platform that can safely and reliably deliver multiple medical payloads simultaneously and improve access to vaccines, lab samples, and possibly on-demand medical products to primary health centres and sub-centres in rural, remote, and hard to reach areas.

“In the drone delivery segment, we were able to

“With this success, we were then selected by Swiggy to do their pilot for Hyderabad which may commence from June. These drones will be used to transfer groceries and other items from one store to another or from a store to a common customer point, and they are currently not looking at drone delivery to customers. We are hoping that once a private company-led project kicks off it will push other companies who are into medical logistics and delivery segments to look at drones for delivery,” he informed.

Hyderabad startup to facilitate grocery delivery via drone

After successfully piloting a long-haul drone for delivering medicines and other diagnostic needs, drones are now being used by food and grocery delivery companies. And Hyderabad-based startup Marut Dronetech is playing a vital role in providing drones to the food and grocery delivery company Swiggy.

The logistics and delivery platform Swiggy had announced that it is planning to deploy drones on a trial basis to make grocery delivery through its Instamart. The facility will not be available for customers, but the delivery will

complete the pilot for the Telangana government-led Medicine from the Sky project. We had done almost 10 days of 300 flights in Telangana alone and have over 1,000 flights in India. Through the Medicine from the Sky project we were able to demonstrate that drones can carry heavy payloads of up to 16 kg with temperature controller boxes for different needs,” says Prem K Vislawath, founder of Marut Dronetech.

He adds that drone delivery is a novel thing for India and other States are also adopting the project. The company used a Helicopter which is a heavy payload, long-range drone paired to a custom developed modular temperature-

Marut Dronetech is one of the few companies that have been allowed a conditional exemption from the Ministry of Civil Aviation to conduct beyond visual line of sight (BVLOS) experimental flights.

Source: Telanganatoday

UAE retail giant LuLu Group has opened an innovative hypermarket in Sharjah where robots deliver food to customers.

The Abu Dhabi-based group inaugurated a world-class hypermarket in the Bu Tina area – its 18th in the Emirate and 232nd globally. Developed by US-based Purple Cloud, the robot will deliver food to customers at their table after an order has been placed.

Obaid Saeed Al Tunajji, Director General of Sharjah City Municipality, opened the sprawling 165,000sqft three-level hypermarket designed using the latest retail space concepts and modern technology for ease of shopping.

Lulu Group pointed out that an innovative feature in the hot food section is the world’s first AI-powered robot delivering food at a hypermarket.

“We are proud to see another great retail addition to our growing circle of iconic stores which is a testimony to the fact that the LuLu Group has continued to expand and invest in

the UAE’s future even through the challenging pandemic months,” Saifee Rupawala, CEO, Lulu Group, noted.

He underlined that the Group is committed to offer high-quality products at the most affordable prices in the market.

“Over the years of catering to different nationalities, we have seen the growing demand for internationally sourced products and speciality ranges based on food trends from around the world,” he added.

Ashraf Ali MA, Executive Director, Lulu Group, highlighted that the Group has been committed to supporting and promoting the UAE agricultural sector.

“We have dedicated sections for locally grown vegetables and fruits, especially organic. Due to our efforts, we are seeing good growth and popularity of locally grown agricultural produce among the largest sections of the



UAE: Robots to deliver food to customers at new Lulu hypermarket

population.”

Source: Khaleejtimes

Did you know about Gubba?

Gubba has invented a new term “Product handling team (PHT) for the helpers @ sites, otherwise known as “Hamalis”. This transition was done to acknowledge their hard work & give them the respect they deserve!

Srinivasa Farms adopts Soy Fed, India's first-ever feed label, to help consumers identify High-Quality Protein Products

Right to Protein, a nationwide public health initiative, welcomes another renowned industry leader, (<https://www.srinivasafarms.com>) Srinivasa Farms, to the league of (<https://righttoprotein.com/soy-fed-label.html>) Soy Fed adopters. 'Soy Fed' label is India's first-ever voluntary feed label, launched in 2021 to raise awareness about the role of animal feed in determining the quality of protein consumed. The voluntary label will feature on Srinivasa Farms' processed chicken portfolio and 'HelloEggs' brand products soon.

Since its inception last year, the 'Soy Fed Label' has received widespread support from industry stakeholders like (<https://www.snehagroup.in>) Sneha Farms and (<https://shalimarcorp.in>) Shalimar Group, owing to its ability to distinguish soy as a high-quality protein source for animal feed and empowering consumers to make informed decisions while differentiating packaged



poultry, meat, and fish fed with soy.

Suresh Chitturi, Managing Director, (<https://www.srinivasafarms.com/about-srinivasa>) Srinivasa Farms said, "As a leading player in building the Indian poultry industry, we are extremely passionate about food and strongly believe it to be a vehicle for good health and nourishment. While soy feed plays a significant role in the growth and development of animals and helps define the quality of protein consumed by humans, awareness about it remains limited. Hence, introducing the 'Soy Fed' label was imperative to bridge the knowledge gap and set a benchmark for quality, and we wanted to play a role in it. We believe that adopting the label further reinforces our commitment to provide quality and affordable nutrition to consumers,

which has always been at the core of our existence."

"The introduction of the label was a necessary step undertaken to drive awareness about Soy as a complete protein source for animal, as well as human consumption. It is encouraging to witness the overwhelming support we are receiving from our industry partners for the 'Soy Fed' label and are happy to have champions like Srinivasa Group helm the cause with us. With this, we are indeed progressing on our journey to further the protein knowledge beyond just the immediate source - going from food to feed," stated Jaison John, Lead - India, US Soybean Export Council (<https://ussec.org>) USSEC and (<https://righttoprotein.com/about-us.html>) Right To Protein supporter.

Surging ahead in its mission to drive protein sufficiency in the country through awareness, advocacy, and action, Right to Protein, continues to reach out to multiple brands in India for voluntary inclusion of the 'Soy Fed' label on their packaged protein products - meat, poultry, and fish - and helping citizens learn that We Are What Our Food Is Fed!

Source: Business-standard

Tamil Nadu Embraces Artificial Intelligence To Prevent Bird-Flu



Using an AI-driven approach, the state is able to detect dead or sick chickens in flocks and then utilize an alerting system to automatically segregate the animals.

It's deja-vu all over again for India as avian flu spreads across the country like it did in 2007-08.

Several people who eat chicken were infected by bird flu, which is also known as avian

influenza. States like Maharashtra and Madhya Pradesh have issued a 15-day ban on the sale of chicken and eggs, and Kerala has declared the bird flu epidemic a state catastrophe, making it increasingly difficult for state governments to keep the disease from spreading. In Kottayam's neendoor panchayat, it has been established that over 1650 ducks in a farm area perished of this sickness, boosting

the disease's spread.

State health official Radakrishnan claims that the state is both responding to and proactively preventing the spread of avian flu in Tamilnadu. Radakrishnan: To safeguard the survival of the poultry business, Tamilnadu has advocated cutting down on the import of chicken and eggs from Kerala, however it has taken numerous sane steps.

Tamil Nadu boasts about 120,000 of India's approximately 300,000 poultry farms. One-third of India's poultry revenue (Rs 121 billion) is generated by the this sector. For the prevention of this industry, the Tamil Nadu government has used technology in an innovative way. Using an AI-driven approach, the state is able to detect dead or sick chickens in flocks and then utilize an alerting system to automatically segregate the animals. Several small-scale poultry farms have been used to test the efficacy of this effort since its inception in 2009.

A proactive approach to the isolation of sick or dead hens has lately been adopted by several poultry farms in Tamil Nadu.

In 2009, poultry field in Namakkal, TN (SRS Contd...

Seafood/poultry/Meat

Poultry) deployed a low-cost AI-based image processing technique to monitor and notify the poultry of irregularities. Vaidyanathan G from Vickram college of engineering, Madurai, developed this technology in the year 2008-2009.

After implementing this solution on a small number of poultry farms, it expanded to a larger number of farms. The poultry farm uses a low-cost webcam to continually monitor and capture images at 30-60 frames per second. These images are contrasted using an AI-based image processing algorithm to detect the actions of ill or dead chickens.

Researchers throughout the world have expressed their admiration for Vaidyanathan's approach at major conferences such as ICEDSP

09, Cognizance 2009, and ICDIP 2009 and 2010. For this effort, Indian Institute of Technology, Roorkee awarded the third prize at Cognizance 2009, an international conference. IEEE's international conference on digital signal processing, ICEDSP 09, awarded this paper second place honors. The idea gained traction and became well-known at state and national level symposiums, receiving multiple honors.

This solution gained momentum as it began to have a greater impact and better outcomes in detecting sick chickens. The low-cost AI technology, which is now being used by more than 150+ poultry farms, is progressively becoming more well known. Seeing a repeat of 2008, several poultry farms in Tamilnadu have stepped up their use of this technology,

putting them well-prepared to deal with the current crisis. To help the poultry business as a whole, Vaidyanathan has made his work open source (No-License) so that anybody could adopt or use his algorithms and technology. Taiwan, China, and Japan have already begun using this technology, and there is ongoing study in this field as a basis for further development. One such notable advancement is a research study by Taiwan's National Chung Hsing University in the year 2021.

Tamilnadu is preparing to be India's first poultry-safe state by utilizing suitable technology and healthcare measures, serving as a model for how technology may support the poultry sector during times of crisis.

Source: Outlookindia

BVeg Teams Up With Swiss Multinational Bühler Group To Bolster Plant-Based Meat Production In India



In another landmark for the burgeoning plant protein category, plant-based foods company BVeg Foods has chosen the Swiss multinational Bühler Group as its technology provider to bring their latest high moisture extrusion technology in the country. The collaboration with Bühler, which is one of the world's leading extrusion solutions provider, highlights growing technological investment and the exponential pace of innovation and sustainability in the category.

Talking about their decision, BVeg Foods Co-Founder and COO Mr. Prateek Ghai stated that, "In the rapidly transforming plant-based food ecosystem, innovation is key. We believe that only by continuously innovating ourselves and delivering a diversified range of products that are customized to consumer needs can we satisfy their palates and achieve our objective of replacing conventional meat across the globe without compromising on taste or nutrition. It's this approach we believe in here, at BVeg Foods, to build a better and more sustainable future." COVID-19 pandemic was a challenging time for people all over the world and it was during this time that the BVeg Foods team decided to take the plunge and be the pioneer in India to invest in this game-

changing technology.

Christoph Vogel, Head of Market Segment Proteins & Ingredients of Bühler Group, said, "We are very pleased to support BVeg on their journey and provide a platform for customers to accelerate their product innovations with the best processing equipment and knowledge from Bühler."

Ajith Dharan, Head of Sales for the Consumer Foods Business of Bühler Group in India, added that, "India has a huge potential to become the protein powerhouse in the region. As Bühler, we master the complete protein processing chain from farm to fork. The addition of high moisture extrusion technology that mimics meat the best with plant-based proteins is the next important step to create more value out of the pulses and follows the clear global trend towards a more plant-based diet." This trend is driven by sustainability, health, and animal welfare, with global growth rates of approximately 12%.

The HME technology is distinctively recognized globally owing to its capability to replicate textures indistinguishable from conventional whole muscle meat such as chicken, mutton, pork, fish, etc. It enables the BVeg team to curate plant-based meat products that deliver on the required sensory parameters such as appearance, texture, taste, aroma, and mouthfeel that generally comes from whole muscle-meat based foods. The output of the extruder is equivalent to

3,000 chicken breasts per hour.

According to the Good Food Institute (GFI) Plant-based Meat Co-Manufacturing Feasibility Study, 2019, the opportunity on HMTS extrusion manufacturing is prudent and is assumed to garner 90% of the market among other plant-based meat manufacturing processes.

TRANSFORMING THE PLANT-BASED ECOSYSTEM

BVeg Foods was established in 2019 with the objective to act as an enabler for the entire plant-based ecosystem around the globe by acting as a one-stop-shop solution provider for all plant-based food needs. It aims to transform this space by creating a center of excellence equipped with world-class Bühler's high moisture extrusion technology, strong in-house product development capabilities and a state-of-the-art processing facility. It has the largest solely dedicated plant-based meat facility in India with a capacity of 4000MT per year. The facility will soon be accredited with best-in-class international certifications and capable of creating a vast variety of products such as formed products, center filled products, whole muscle solutions, hand folded as well as hot kitchen products as per their client's preferences.

This is not the first time BVeg has engaged in a partnership to promote the plant-based sector in India. In the past, BVeg has collaborated with popular snack brand Haldiram's to launch plant-based keema pao and keema samosas. They also launched their vegan hotdogs across all 24Seven convenience stores in North India.

Source: Veganfirst



Sumbul Siddiqui

Founder & CEO,
Knosh

This Gurugram-based foodtech startup is bringing exquisite culinary experience home

Founded in 2021, foodtech startup Knosh specialises in chef and cuisine specific food online, featuring some of India's best known chefs.

Most startups, especially in the delivery space, aspire to model themselves after the success stories of unicorns Zomato and Swiggy. But not Knosh, a Gurugram-based food delivery platform, which claims to bring together award-winning chefs of international repute on a single app.

In fact, its founder Sumbul Siddiqui, who has over two decades of experience in the hospitality and telecom industry, says Knosh is everything that Zomato or Swiggy aren't.

Founded in 2021 with Ajay Malhotra and Samrat Das Gupta, the foodtech platform allows users to choose chefs listed on its website or mobile app, select favourites from a range of dishes on its curated menu, and have food delivered on a set date and time.

"We have not created just another platform with an unending list of restaurants having five-pages long menus. Our focus is purely on showcasing the best dishes of the chefs to food lovers," she tells HerStory.

Starting up again

After completing hotel management from Institute of Hotel Management, Pusa, followed by MBA from Symbiosis Institute of Business Management, she worked at companies like Vodafone India, Bharti Airtel, and Tatasky. With more than two decades of experience in the telecom and hospitality industry, it was only natural for Sumbul to start up on her own when the opportunity struck.

A serial entrepreneur and a former mentor at NITI Aayog's Atal Innovation Mission, Sumbul has two other startups to her credit.

In 2015, she took the entrepreneurial plunge by starting Jumbogrocery, a B2B (business-to-business) integrated platform that enabled market reach for sellers and manufacturers in the food and beverage business, which was among the early awardees of Startup India Initiative.

Her second venture, Empirica Foods, operates on both B2C (business-to-consumer) and B2B models to offer food and beverages from a range of cloud kitchen services and online brands.

Knosh—her third venture in the foodtech space—sought to solve a unique problem during the pandemic in 2021. When hospitality, food and beverage were among the worst hit industries during the pandemic, Sumbul closely saw the impacts of restaurants shutting down overnight.

"While they have limited marketing tools to enhance their visibility, I also saw a lot of food enthusiasts love to order food from high end places but had no option to order in curated meals from any celebrity or popular chef. A unified tech platform was missing," says Sumbul, recalling the eureka moment for Knosh.

A community for food enthusiasts

Knosh says it sets itself apart from other foodtech platforms as a chef-centric platform. It has roped in chef Hemant Oberoi as a mentor and an advisory board member as well as Masterchef India judge Chef Ajay Chopra in its core team and as brand ambassador.

Registered on an invite-only basis, the platform has on boarded close to 30 chefs including Chef Sabyasachi Gorai, Chef Vaibhav Bhargava, Chef Vanshika Bhatia, Chef Nishant Choubey, Chef Sweety Singh. It hopes to add about 60 more chefs for Gurugram this quarter.

The entrepreneur is now focusing on integrating in-app features to enable content creation and build a community around food. Knosh is developing features for chefs to host live sessions, vlog, and share their recipes and allow users to explore and share food-related content.

At the same time, the app allows users to maintain an "ordering calendar" to plan and order for various gatherings and events in advance with a multi-cart option to choose starters and main courses dishes from different chefs.

With an average order value of Rs 2,000 to Rs 3,000, it has piloted in Gurugram and aims to expand to Delhi NCR, Mumbai, Bengaluru, and Dubai soon.

She says that times have changed in the last two decades and there is more talk about gender biases and women empowerment.

To women entrepreneurs who want to make it happen, she advises, "You must have passion and believe in what you are doing and be very consistent because everything takes time to materialise."

Source: Yourstory



Ankita Overseas's founder Dr Anil Kumar changes the trail of Agri-Business in India

the methods of agriculture, working all day, looking after the company assets, and taking care of the system balance, only such dedication has landed him virtue and worth. After being passionate about being a businessman, Dr. Kumar is strong-hearted and is cordial with his co-workers, his work ethic is applaudable, and his source of inspiration was always to help other people and the society. At the start of his career, Kumar started his entrepreneurial journey in Africa. He and his wife came back to New Delhi, India with zero capital, even with the lack of infrastructure and logistics, Kumar established his company after his daughter Ankita. When running a pharmaceutical company, he was fascinated by the agricultural field theory of India. Being attracted to solving problems that the farmers of India were facing, he intended to provide the farmers with reasonable prices in exchange for their crops. Dr. Kumar has also received many prestigious awards like 'Rashtriya Udyog Ratna Award' by the National Education and Human Resource Development Organization (NEHRDO) for elevating the farmers in the field of agriculture.

Agriculture is a vast empire that offers many opportunities, the key roles are played by

few logistical challenges on day one kept the industry thinking about the real turnaround. However, the show gave testimony to the fact that when India opens its doors it is with a bang. FIFI International pavilion itself had participation from over 100 businesses, representing over 1750 brands from more than 100 countries topped with 6 country pavilions. The five day show saw massive footfalls of more than 50000 B2B visitors making this one of the largest trade shows of the country.

In a goodwill message, Mr. Amit Lohani, Founder Director, FIFI welcomed visitors to the FIFI pavilion and said that the 2022 edition saw a turnaround from all the geographies of India. This included organized market leaders like Reliance Retail, Big Basket to unorganized players from tier III cities of the country. The interest from the stakeholders like retailers, hoteliers, restaurant operators, service providers, consumers, and others was incomparable. He was further quoted saying, "We are thrilled to see that the sector has re-engineered itself and we are proud to be a part

dynamism and professionalism. While Indian agriculture is transforming practices, Dr. Kumar has big plans to head any such projects. Dr. Anil Kumar shared his thoughts on his project by saying, "As a charged up entrepreneur company, we value the products and premium prices that are demanded but we also keep in mind that helping people is the greatest virtue of all. With the same resources and modified business models, we are targeting market opportunities to improve everyone's lifestyles. This is a giant initiative that once conquered will give the whole agri-business a new vision."

Not only is he a self-made millionaire, but Dr. Kumar also has a philanthropic side to him, being socially active, helping people in the ongoing pandemic by providing them with oxygen banks and hospital beds, and helping the immigrants to reach their hometowns. He also supports underprivileged people and about 150+ families financially. He has set up a school for physically disabled children in Bareilly, Uttar Pradesh. Established in 2004, with the motto of quality, price, and punctuality. Ankita overseas has spread its wings in the sectors of some major exports like Tobacco, home furnishing products, garments, foods, handicraft items, foods & spices, etc.

Source: Outlookindia

of this fraternity. This segment stood tall during the global pandemic and is now emerging as a market leader for others to learn from. We also appreciate the support we have received from the senior administration of the Food Safety and Standards Authority of India (FSSAI) and applaud participation from international community members. This says India is shining and that we are here to grow with the India story."

The five-day event saw attendance from various luminaries. FIFI pavilion was inaugurated by the CEO of FSSAI Shri Arun Singhal, who was accompanied by his colleagues Ms. Inoshi Sharma, Executive Director, and Director Imports Dr. Amit Sharma. Further, Ms. Amanda Strohan, Deputy High Commissioner Embassy of Canada, inaugurated the Canadian pavilion and walked through the FIFI pavilion. The Minister of Trade for Canada too walked the booth along with Canadian Trade Commissioner for Agricultural Affairs.

Source: Businesswire

Agriculture is a vast empire that offers many opportunities, the key roles are played by dynamism and professionalism and Ankita Overseas is expanding its shares along with empowering others.

For changing the course of agri-business in India, Ankita Overseas is expanding its shares along with empowering others. While the Founder and CEO, Dr. Anil Kumar loves what he does, his company has already transformed



Exhibitors Showcase Quality Food Products at FIFI International Pavilion of AAHAR 2022

High-quality agricultural, food, and beverage products from Indian and international players were on display at the recent iteration of the AAHAR Food and Hospitality trade show. Forum of Indian Food Importers (FIFI), as one of the co-associates of the Government of India's Trade Promotion Organization (ITPO), marked attendance like never before. FIFI has become the pillar for supporting trade and our members are engaged in bringing the finest products in the world to our fellow consumers.

Delayed by a month and then impaired by a

AgNext appoints Nitin Kochhar as chief business officer



AgNext has appointed Nitin Kochhar as chief business officer to drive business expansion in domestic and international markets. With over 16 years of experience, Kochhar has worked across sectors such as ed-tech, e-commerce, logistics, among others. He will play a critical role in the development and expansion of AgNext's business verticals, as the company continues to see accelerated demand for its offerings. "As a global leader, Nitin Kochhar will play a pivotal role in steering and leading sales, both in India and overseas. His extensive experience in building start-ups will be instrumental to help AgNext scale rapidly and take our solutions and services to diverse markets," Taranjeet Singh Bhamra,

founder and CEO, AgNext, said.

Prior to joining AgNext, Nitin Kochhar was working with WhiteHat Jr. as chief business officer and building new channels to drive the growth of the organisation for global expansion. He has worked with India's leading companies like ITC Limited, Flipkart, Shopclues, Rivigo, among others. With his technology-first mindset to build businesses at scale, Kochhar is a seasoned business leader who has been associated with multiple industry domains and successfully managed diverse teams to build a performance driven culture.

For Nitin Kochhar, there are many unsolved challenges and opportunities in agriculture, which can only be addressed with core technological excellence. "With an established deep-tech strength, AgNext has positioned itself as an agritech leader and I look forward to furthering the mission of the company to transform agri-food value chains and make them fairer, safer, faster and more transparent," he highlighted

Source: Financialexpress

Is this only for the gen-Z?



Happy Happenings at Gubba

New Borns

Mr. Laxman
(Y4 Supervisor)
Blessed with
Baby Girl
12 June, 2022

Mr. Srikanth
(Sales)
Blessed with
Baby Girl
11 June, 2022

Mr. Raju (K2 Technician) - Buying a new car



Ben & Jerry's is cutting the carbon footprint of your ice cream



More than half of the company's carbon footprint comes from producing dairy ingredients. It's hoping to change that.

At a dairy farm in Vermont that supplies milk for Ben & Jerry's ice cream, cows will begin eating a small amount of red seaweed later this year. The supplement can help cut the emissions from cow burps—one of the largest parts of the carbon footprint of dairy—by more than 80%, in some cases. It's one of a suite of changes that Ben & Jerry's is now making in a pilot program with 15 farms, dubbed Project Mootopia, aimed at taking on its climate impact. More than half of the company's carbon footprint comes from the dairy ingredients it buys.

The ice cream company has worked with its suppliers to help improve sustainability in the past, including asking farmers to adopt "regenerative" agriculture practices like cover cropping, which may help sequester more carbon in the soil. But until the new pilot, "we've never really been able to look at dairy-farm emissions holistically," says Jenna Evans, global sustainability manager for Ben & Jerry's. Part of the challenge was that there wasn't a good solution for dealing with the methane that cows naturally produce when they burp. But that's changing; companies like Blue Ocean Barns, which is working with the brand on a seaweed trial beginning later this year, are introducing new supplements that could make a difference. The pilot, with the goal to help cut emissions in half on farms, is taking place in both Vermont and the Netherlands, near Ben & Jerry's European ice cream factory. The company is helping farmers adopt new technology like

methane digesters, which use bacteria to process the methane from manure—another major source of dairy emissions—and generate both fertilizer and electricity that can be sold back to Vermont's electric grid.

While the company isn't paying to install the new equipment, it is paying farmers for the service of "methane destruction," or the benefit that the brand is getting as its carbon footprint shrinks. It's also helping give farmers the technical support to make the changes. Energy consultants, for example, are calculating the payback period for investing in



the new equipment. The company is also helping farms install new renewable energy, make changes in their pastures to support biodiversity, and increase local forage production so less grain has to be shipped long distances to the farms.

"We're working really collaboratively with the farms to try to see what works because we don't know what will stick or what will make sense financially," Evans says. The changes will take time. Seaweed supplements for cows, for example, aren't yet widely available, though they were recently approved for use in

California by the California Department of Food and Agriculture, and Blue Ocean Barns is scaling up production; the Vermont farm that will use the supplements later this year will be part of a commercial demonstration. (Though one study has questioned the safety of using seaweed, arguing that the bromoform it contains can end up in milk; Evans says that the study used larger quantities of seaweed than its farmers will use, and other studies have concluded that it's safe.)

The various solutions in the pilot all help to directly reduce the emissions from dairy, something that Evans says is required for the company to meet its science-based climate targets. "I can't go purchase carbon offsets from a forestry project in Panama that has nothing to do with making ice cream—I have to make direct reductions in our ice cream supply chain," she says.

As the pilot progresses over the next two years, the company plans to scale up the solutions that work to the rest of the farms in its supply chain. It also plans to share those solutions with others in the dairy industry. "We want to be really transparent in this project so that other brands can learn as we're learning; and so, that we will take the most successful and feasible practices forward," says Evans.

Source: Fastcompany



A portrait of a man with dark hair, a mustache, and glasses, wearing a dark suit, white shirt, and patterned tie. He is looking directly at the camera with a neutral expression. The background is plain white.

OFFICIAL HUMANS OF GUBBA

Welcome to Gubba's personal platform, where you meet the humans of Gubba informally!

I was tagged "useless" once I failed my 10th, my father was worried and took me to his "go-to" place, the Gubba's. They assigned me a job that required 0 skill, just patience and writing the bills. I don't know if it was an inside awakening or the influence of the atmosphere and the people I was surrounded with or probably, even both that spiritually, I began to change. At that young age, I started getting firm about changing my life for the good. I underwent 1 year training and also finished my graduation, as advised by the MD of Gubba cold storage, Mr. Nagendar Rao.

This entire process, made me a seeker for learning. I wanted to learn from everyone, in every way possible. No matter who the suggestion came from, if I saw an opportunity, without a second thought, I invested my time and got myself enrolled in what-so-ever course. The hard work was finally paying off, when on August 1, 1989, I got promoted as a data entry operator. IT was the biggest boost of my life and I said it myself, "It's just the beginning!"

It was in 1993, that I achieved another milestone by developing Gubba's own accounting application in the name of "Munim" that my firm used for more than 10 years, until 2007. Giving back to what made me, "me" was a sense of satisfaction that I'd been thriving for. The company showed so much faith in me, that within no time, I started handling the IT-returns, purchase department, accounting. Gubba felt so much like my own, that I never in 35+ years of service felt like a job!

The feeling of being accountable to everything that went wrong, came so naturally to me that there were days I've worked without sleep and the best part of it was, no one ever asked me to!

In 2010, through Gubba, I attended this forum called landmark and it played the most important role in my personality development. I discovered a sense of freedom from "What other's think about me" which earlier was my biggest obstacle. I liberated myself from so much unnecessary burden that only I was responsible for carrying!

Presently, I am the General Manager (GM) of the prestigious Gubba cold storage pvt ltd and will contribute to the same as long as I'm capable to.

Gubba has transformed me personally and professionally, for sure made me someone that my family and more importantly, I myself am proud of!

**- Immadi Srinivas - General Manager
Gubba Cold Storage**

Retaining the quality of flavoured whipped cream



Capacity - 2000 pallets

Preserving @ -20°C

10 varieties



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