FOR IMMEDIATE RELEASE

Date: April 23, 2024 Contact: NIFTEM

NIFTEM (Kundli, Sonepat) and Millers For Nutrition Collaborate to Empower Fortified Rice Kernel (FRK) Units and Boost Revenue

Sonepat, India - In response to the challenges faced by Fortified Rice Kernel (FRK) units in India, a unique collaboration has been formed between the National Institute of Food Technology Entrepreneurship and Management (NIFTEM) and Millers For Nutrition. This partnership aims to revolutionize FRK manufacturing by introducing innovative methods to enhance revenue generation and promote healthier food options.

FRK Units in India typically experience high activity levels during peak seasons but remain idle during lean periods, leading to decreased machine productivity and underutilization of manpower. Recognizing this issue, NIFTEM has developed a solution leveraging extruded snacks made from millets and other cereal based ingredients. By incorporating these snacks into FRK unit operations, machine utilization and profitability can be maximized while offering nutritious alternatives to consumers.

Millers For Nutrition, a coalition formed by the IGNITE program of TechnoServe, has joined hands with NIFTEM as ecosystem partners to support this initiative. With a shared commitment to innovation and addressing challenges in the food industry, this collaboration holds the potential to significantly impact the productivity and sustainability of FRK manufacturing units across India.

To kick start this collaboration, Millers For Nutrition organized a workshop on April 23rd, 2024 at the NIFTEM campus with emphasis on Technology Transfer for enhancing FRK units' revenue. The workshop addressed challenges in FRK production including quality improvement and diversification, with a spotlight on additional product manufacturing during off-peak seasons. Over 40 millers from various parts of India along with government representatives from Food Corporation of India (FCI) and Food Safety and Standards Authority of India (FSSAI) attended the event. Dr. Harinder Singh Oberoi, Director of NIFTEM Kundli, addressed the workshop participants and emphasized on the importance of standardizing the quantity of millets in consumed products and conducting thorough testing. Additionally, he advocated for the widespread production of millet-based products across the country.

About NIFTEM: National Institute of Food Technology Entrepreneurship and Management (NIFTEM) is an institute of National Importance under the Ministry of Food Processing Industries (MOFPI), Government of India. The institute aims at providing education, research, and entrepreneurship development in the field of food processing and allied sectors.

About TechnoServe: TechnoServe is a renowned non-profit organization operating across 30 countries, dedicated to creating a sustainable world where individuals in low-income communities have the opportunity to thrive. Through our flagship initiative, the Inspiring Good Nutrition Initiatives Through Enterprise (IGNITE) project, we are actively combating micronutrient malnutrition by promoting staple food fortification.

IGNITE operates in eight key geographic areas across Asia and Africa i.e. India, Bangladesh, Indonesia, Pakistan, Nigeria, Kenya, Tanzania, and Ethiopia. The initiative focuses on enhancing accessibility of fortified foods to promote health, nutrition, and sustainable economic growth. A vital component of IGNITE, the "Millers For Nutrition" platform (<u>https://millersfornutrition.com</u>) is designed to collaborate with various stakeholders, offering technical solutions to millers (Food Processors) while achieving the goal of food fortification and nutrition. "Millers For Nutrition" has been established to empower millers by:

- Enhancing technical capacity of Millers to increase access to nutritious diets for millions affected by micronutrient malnutrition.
- Contributing to public health by aligning with the United Nations Sustainable Development Goal (UN-SDG) 2: Zero Hunger.
- Recognizing and promoting Champion millers who adhere to ISO quality fortification standards.