

# World Food India 2023

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**Context-** The second edition of “World Food India 2023” will be held in India in celebration of the International Year of Millets in 2023. The event aims to showcase India’s rich food culture and attract international investments in the diverse food processing sector.

## **Key Highlights**

- World Food India 2023 opens the door to the Indian food industry and makes it easier for foreign and Indian investors to form partnerships.
- Manufacturers, producers, food processors, investors, policymakers, and other organizations from the global food ecosystem will gather at this one-of-a-kind event.
- It is a promising stage to feature, interface and team up in retail, handling, innovation move, assembling, and cold chain planned operations, along the worldwide food esteem chain.
- It will highlight investment opportunities in logistics, retail chains, cold chain storage, backward linkages, processing equipment, research and development, and cold chain storage.

## **Focus Pillars:**

- **Shree Anna (Millets): Leveraging India’s Super Food for the World**
  - Millets are antiquated grains that have been important for India’s rich legacy for centuries.
  - They are super food sources that give high nourishment, without gluten choices, environment flexibility, and eco-agreeableness.
  - Millets can improve food security, sustenance security, and manageability notwithstanding worldwide difficulties, for example, environmental change,

populace development, and hunger.

- The United Nations has announced 2023 as the Global Year of Millets (IYM 2023) fully intent on expanding the creation and utilization of millets around the world.
- **Processing of food rapidly:** Positioning India as a Global Hub India intends to gain a competitive advantage in the global food market by becoming a global hub for food processing.
  - India intends to increase the enablers that can support and accelerate its food processing industry in order to realize this vision.
  - One of the key empowering agents is Funding Agri Food Worth Chains. Giving satisfactory and reasonable credit to the food handling area, particularly to the miniature, little and medium undertakings (MSMEs) that comprise a significant piece of the business is one of the key center areas of India.
- **Strategic Divides:** Unlocking Opportunities for Growth The food processing industry in India is dynamic and diverse, with sub sectors like marine products, fruits and vegetables, meat and poultry, RTE/RTC (packaged foods), and dairy products.
  - In terms of production, consumption, exports, and value addition, these sub sectors have a lot of room for expansion.
  - India is a major consumer and producer of food products worldwide.
  - India produces the most milk, bananas, mangoes, papayas, guavas, ginger, okra, buffalo meat, and cashew nuts in the world. However, it produces the least rice, wheat, potatoes, garlic, and cashew nuts in the world.
- **Efficient Ecosystem-** Tackling Potential open doors with Incorporation
  - An efficient and sweeping Ecosystem requires destroying obstructions and laying out a planned and coordinated system. In order to generate opportunities that are open to all, it is essential to establish value chains and encourage knowledge sharing.
  - To allure unfamiliar speculation, the public authority has made the ways for 100 percent unfamiliar direct venture and is putting forth attempts to upgrade its remaining in the Simplicity of Carrying on with Work file.
- **Sustainable Development: Processing for Prosperity**
  - Supportable Improvement is a basic part in the fulfillment of Handling for Success.
  - These technologies, which include sustainable agricultural and food processing practices and renewable energy sources, have emerged as prominent and promising trends, indicating a shift in the global approach to a more sustainable future.
  - World Food India 2017, with the theme “Transforming the Food Economy,” was launched in 2017 by the Ministry of Food Processing Industries.
  - The goal of the event was to show the world India’s varied and rich food culture.