

Trade Promotion Council of India

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## **TPCI organises the 6th Edition of India Food Manufacturing Summit - North East**

- TPCI signs an MoU with North Eastern Regional Agricultural Marketing Corporation (NERAMAC)
- The theme is unlocking North East India's Food Economy: From Farm Abundance to Global Value Chains

**29th May 2026; Guwahati:** Trade Promotion Council of India, in Association with the North Eastern Regional Agricultural Marketing Corporation (NERAMAC), Ministry of Development of NE (MDoNER), organised the 6th Edition of India Food Manufacturing Summit – North East at Radisson Blu Hotel, Guwahati, Assam today. Smt. Aruna Rajoria (IAS), Agriculture Production Commissioner (APC), was the Chief Guest. Shri Bhaskar Barua, Managing Director, NERAMAC (Ministry of DoNER), GOI, was the Guest of Honour. The other important dignitaries also included: Shri Satya Brata Bose, Managing Director, NEDFL (Purabi), Dr Radhey Shyam Dixit, Founder & Chairman, Ananda Dairy, Dr Basanti Baroova, Former Prof & Head, ASSAM AGRICULTURAL UNIVERSITY, Ms Bhavana Vishwanath, Country Director, Tolsma-Grisnich BV & Kiremko India, besides a large number of attendees. The India Food Manufacturing Summit aims to explore & deliberate on the latest advancements in food processing technologies, emphasising their transformative impact on the sector.

Delivering the inaugural address Smt. Aruna Rajoria (IAS), said, "Our role at APC is to ensure the farm process enhances quality, there is yield improvement, variety of genealogy should be intact, production is aligned to the market demand, and farmers get their due profit. I am thankful to TPCI for coming here and conducting various sessions to educate and motivate us." There are 150 food and agri products, but only a few have volumes. We are trying to focus on these few products like ginger, turmeric and chilli in spices, makhana, litchi, pineapple in fruits, and Zoha rice, etc., she added.

The conference brings together industry leaders, technologists, policymakers, and academia to share insights, innovations, and best practices that are revolutionising the food processing sector. The first edition of the Summit was held in New Delhi.

Speaking on the Summit Shri Mohit Singla, Chairman TPCI said, "The idea behind this conference is to disseminate the message about connecting the visitors and attendees for the ensuing Indusfood Show to be held in January 2027 in Delhi/ Noida, along with the Indusfood manufacturing exhibition 2027 showcasing the latest trends in Food Processing & Packaging

Technology during 6-8 January 2027 at Yashoboomi, New Delhi. These two platforms will connect them to the global shelves and will provide a hands-on experience with the latest technologies."

TPCI also signed an MoU with NERAMAC for the promotion of North East products and strengthening the region's economic development through enhanced market access and trade opportunities.

North East India has a strong natural advantage in horticulture, with significant production of pineapple, orange, banana, jackfruit, kiwi, passion fruit, and tomato. Yet, much of this produce continues to be sold in raw form, limiting value realisation and increasing post-harvest losses. Besides, some of the country's most distinctive GI-tagged and indigenous organic spice products, including Lakadong turmeric, high-fibre ginger, large cardamom, black pepper, and indigenous chillies. These products hold strong premium value in domestic and global markets, yet much of the produce is still sold raw with limited value addition.

To address these gaps few of the invigorating sessions were organized which included: Farm to Global Markets: Scaling Value Chains for North-East Ethnic Foods, Fruits & Vegetables; Commercializing GI-Tagged & Indigenous Organic Products of North-East India; Dairy in the North East – Building a Modern Value Chain for Fresh, Value-Added & Regional Dairy Products; From Tradition to Modern Trade: Bakery & Ready-to-Eat Innovation from the North East; Cold Chain Infrastructure: Bridging Farm-to-Market Gaps in Hilly Terrain, etc.

The discussion explored practical solutions across aggregation, farm-gate handling, decentralised processing, pulping, dehydration, frozen formats, and value-added product development tailored for both domestic and export markets. The session aims to identify scalable processing pathways that can improve shelf life, reduce wastage, strengthen farmer returns, and unlock greater commercial value from North East India's fruits and vegetables.

The event also fostered networking and collaboration among stakeholders, encouraging partnerships that drive technological adoption and innovation across the sector. Furthermore, it focused on future trends and challenges, providing a platform for strategic discussions on how technology can continue to revolutionise the food processing industry and meet the evolving needs of consumers worldwide. Additionally, the conference highlighted sustainable practices in food processing, emphasising the importance of energy-efficient solutions and eco-friendly packaging materials that align with global environmental goals.

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