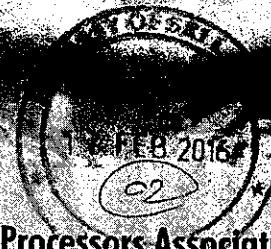




SRI LANKA FOOD PROCESSORS ASSOCIATION

Food for Thought



18th Annual General Meeting of Sri Lanka Food Processors Association was held on 18th, September 2015 presided by the President, Mrs. Sunanda Weerasinghe, at the "Salon Orchid" Hotel Galadari, at 6.30 pm



The event ended with cocktails & fellowship for the distinguished invitees and members.

Speech given by Mr. Maliek De Alwis at the 18th AGM:

It is indeed a great honour for me to be appointed as the 10th President of the Sri Lanka Food Processors Association. And it is very humbling to take over an office held by some of the most prominent pioneers in the Sri Lankan processed food industry.

In the last of its teen years, it is indeed fortunate for us to have a strong and lively association with a strong foundation. Firstly I would like to thank the senior members and past presidents for all the hard work put in by them in the past. We now have good representation from almost all subsectors in the Food and beverage industry and are widely accepted as the prime representative body for the Food Industry in Sri Lanka. We also have a well-known and organised events which help keep the association funded to ensure we have the ability to perform our service activities.

It's quite encouraging that His Excellency the president has classified the development of Local Food production as one of the top three priorities for the new government. While so far it's the agricultural part of the process that is receiving focus, the fact remains farmers can't produce throughout the year, and the processing industry is needed to facilitate the processing, storage and marketing and finally even the value addition and export of this produce.

As an industry we are in a constantly changing environment. From changes in taste and eating habits of consumers to increased regulation, increased communication among the public, whether the information is correct or incorrect, scarcity and increasing costs of resources ranging from labour to materials are just some of the challenges that we face.

But with all this we are a vibrant industry. The largest sub sector in industry across all districts in Sri Lanka is the manufacture of food and beverage. But at the same time over 90% of all industries in the country still fall into the SME sector. And as an association we should be working on how we help these industries reach the next level. How we can work to bring our industry as a whole to a better level of export readiness by ensuring globally accepted standards are reached. On average in middle income countries Processed Food holds over 50% share in the total food exports, and Sri Lanka barely reached 20%. The food handler training program which was supported by GIZ for the last two years was a good first step for us and now we must look at what other gaps there are.

I am happy to say that we are already in the process of formalising our planning process and hope to have formulated a short and medium term plan for the association by the time our team starts work next year. We reached out to members for their views on the direction the association should be heading and are thankful for the feedback we have received so far.

I hope that next year we can also focus on raising our voice and profile as an industry. From fighting for conducive regulation to promoting Sri Lankan produced products within the country and in prospective export markets. In all the challenges and opportunities that we do face, I hope we can work more as a socially responsible and unified group rather than individual firms to ensure that everyone is benefited by the work done by the Sri Lanka Food Processors Association.



Dairy for life



Anlene



**The President for the year 2016/2017
Mr. Maliek De Alwis, receiving the Chief Guest Mr. David Anderson**



PRO-FOOD/PRO-PACK & AG-BIZ 2015

The Sri Lanka Food Processors' Association (SLFPA) together with Lanka Exhibition and Conference Services, Pvt. Ltd organized the 14th edition Pro-Food/Pro-Pack & Ag-Biz 2015 exhibition from 07th to 09th August 2015 at the Sirimavo Bandaranaike memorial exhibition center, Colombo, Sri Lanka.

It was also supported by the Ministry of Industry & Commerce, Ministry of Agriculture, National Agribusiness Council (NAC) and the Processed Food Development Initiative (PFDI). The event was inaugurated on 07th August by Hon. Ravi Karunanayake, the Minister Of Finance & Mr S S Miyanawala- Secretary of Industry & Commerce, Mr. Arindam Bagchi - Deputy Indian High Commissioner in the presence of the stake holders of the Industry from public and private sector.

It was a great success with a total of 200 organizations (both local & foreign) exhibit in 280 stalls during this year's exhibition with a total of 30,000 visitors and over 2,500 trade invitees who attended the exhibition.

The post event evaluation has revealed a strong positive desire by the exhibitors and the participants to be engaged in future exhibitions as well. It was also mentioned about the increase in small and medium scale enterprises and the latest innovative products they have to offer.

This year's event included successful participation from the regional SME sectors with 80 companies and 3 Universities (Food Science Dept.) participating under the banner of the GIZ & the Ministry of Industry & Commerce.

The event showcased the latest technology developments in all sectors. It also brought together technology and suppliers, entrepreneurs and support services on a single platform.

Inauguration Pro-Food/Pro-Pack & Ag-Biz 2015



Leading the Chief Guest, Hon. Ravi Karunanayake, Minister of Finance
Opening of the GIZ-SME pavilion



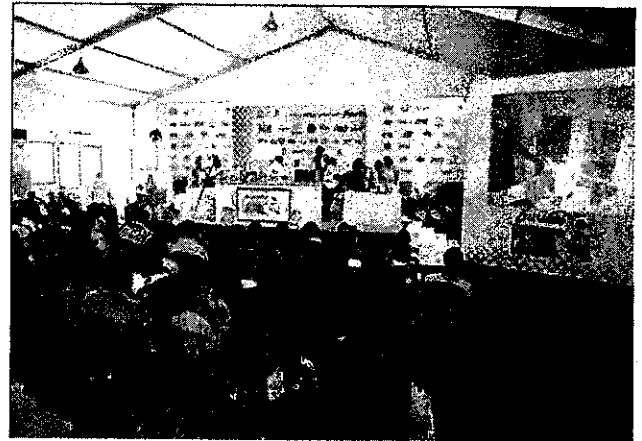
Presenting the gift packs for the Hourly Draw



SLFPA STALL

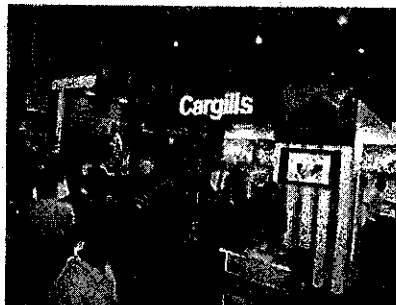


Cooking Studio



Valued Sponsors of Pro-Food/Pro-Pack & Ag-Biz 2015

- ❖ **Platinum Sponsors**
 - Nikini Automation Systems (Pvt) Ltd
 - Cargills (Ceylon) PLC
 - Maliban Biscuit Manufactories (Pvt) Ltd

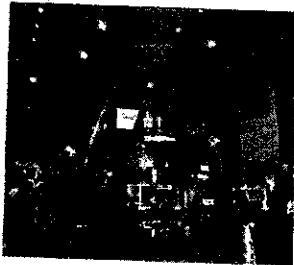


❖ **Gold Sponsor**
☞ Zenra Tea



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- ☞ Delmege Forsyth & Co.LTD (Consumer Brand Cluster)
- ☞ P.M.M. Company Diamond Best Food



Guidelines for the Laboratory Tests to be carried out on Food Handlers as part of the Mandatory Medical Examination under the Food (Hygiene) Regulations 2011

It has been observed that various laboratory tests are being carried out by different medical practitioners as part of the mandatory medical examination specified under the Food (Hygiene) Regulations 2011. As per the recommendations of the Committee of Experts appointed to look into this, following guidelines are issued for all relevant officials:

- 1) As indicated by the current evidence, laboratory testing of food handlers is not necessary as part of pre – employment medical examination and subsequent routing medical examination of food handlers.
- 2) Investigations may however be appropriate,
 - i. in the case of food handlers reporting sick; or
 - ii. as part of an investigation of an outbreak of a food borne disease/food poisoning (only if there is epidemiological evidence indicating an asymptomatic food handler is contributing to the transmission of disease); or
 - iii. prior to returning to the work of food handler who has been diagnosed by a medical professional as suffering from a specific infection.
- 3) In the above instance the Medical Officer of Health in the area may perform the tests appropriate for the clinical situation set out in "Schedule A" when carrying out the medical examination of Food Handlers.
- 4) The Medical Officer of Health, may perform additional tests after consultation with a Consultant Microbiologist, Consultant Community Physician or an equivalent qualified specialist.
- 5) The Microbiology tests performed as per "Schedule A" should be carried out in a laboratory supervised by a Consultant Microbiologist. Private sector laboratories carrying out these tests shall be registered/approved by the Private Health Service Regulatory Council of the Ministry of Health. The Microbiology test performed (schedule A) shall be certified/reported by a Consultant microbiologist.
- 6) If the test results are positive the patient should be referred to a Medical Clinic or specialist advice should be obtained for further management before reporting back for work.
- 7) At the time of pre-employment/ routine medical examination, the Medical officer of Health in the area may perform the tests appropriate for the clinical situation at his or her own discretion.



Institute of Food Science and Technology Sri Lanka

Training Seminar on

MICROBIOLOGY LABORATORY ACCREDITATION

Preparatory guidance for accreditation against International Standard
ISO 17025:2005

Resource person: Conducted by Emeritus Professor Upali Samarajeewa who has worked on laboratory accreditation as an International Expert for United Nations Industrial Development Organization and the Asian Development Bank in 20 countries since 1998. He has guided building up of more than 100 testing laboratories in the areas of microbiology, chemistry, pesticide residue analysis and heavy metal analysis through several accreditation bodies in the developed countries. IFSTSL is providing a golden opportunity for the Sri Lankan testing laboratories to gain knowledge, to plan the way-forward counting on his wide laboratory experiences, developmental approaches, and the techniques that has led to undisputed success internationally.

Objectives and Program:

The planned activities aim in exposing the participants to a practical approach along with interactive short activities to guide them towards progress through commitment.

1. Introduction to concepts of Laboratory Accreditation (15 min).
2. Infrastructure development, maintenance of laboratories and financial requirements (45 min).
3. Preparation of quality system documents in line with ISO 17025:2005 (90 min).
4. Preparation of technical documents for accreditation in line with technical requirements of the ISO 17025:2005 (60 min).
5. Staff Responsibilities and quality management activities for successful gain and maintenance of accreditation (60 min).
6. Method validation and Proficiency testing as key to international acceptance (30 min)
7. Discussion (30 min).

Tentative date : 8th January, 2016 (9.00 am to 5.00 pm)

Location : BMICH - Colombo

Fee : Rs. 15,000 per participant

(Rs 12,000 for members and employees of corporate members of IFSTSL).

Who should participate:

Laboratory managers, quality system managers, laboratory auditors, laboratory analysts, consultants, executive officers planning to get their laboratories accredited, persons engaged in construction of laboratories from the public and private sectors and the export oriented food industries operating testing laboratories.

For more details & registration contact IFSTSL secretariat (Mrs. Sandhya Fernando)

Phone: 011-7548770 or 011-4920206; Fax: 011-7548771

Email: ifstslinfo@gmail.com

**Committee Appointed to the
Executive Committee for the
year 2016/2017**

Honorary President

Ma's Tropical Food Processing (Pvt) Ltd.

President Elect

Country Style Foods Ltd.

1st Vice President

Control Union Inspections (Pvt) Ltd.

2nd Vice President

Ceylon Biscuits Limited

3rd Vice President

CMC Engineering Exports GmbH

Honorary Secretary

Trans Continental Packaging (Pvt) Ltd.

Honorary Treasurer

Mead Lee Trading

Immediate Past President

Sujan International (Pvt) Ltd.

Assistant Secretary

Fonterra Brand Lanka Ltd.

Assistant Treasurer

Kelani Vally Canneries Ltd.

COMMITTEE MEMBERS

- Forbes Services (Pvt) Ltd.
- Cargills Quality Foods Ltd.
- Unilever Sri Lanka Ltd.
- Coca Cola Beverages Sri Lanka Ltd.
- Nestle Lanka Ltd.
- C.D. de Fonseka & Sons Co. Ltd.
- Ceylon Cold Stores Plc
- Westmann Eng. Co. (Pvt) Ltd.

10 Healing Benefits of Ginger

- ◆ Ginger is an ancient wonder spice and is given the status of a "natural medicine chest" in ancient Ayurvedic medicine. That's because this wonder spice has time-tested, digestion-friendly properties, in addition to its numerous other health benefits.
- ◆ In Sri Lanka, ginger is liberally used in daily life, and its grandma's antidote of choice for battling cold and flu!
- ◆ On millions of dining tables in India, you'll see matchsticks of fresh ginger that have turned a soft pink from being soaked in lemon juice and salt: a zingy accompaniment to any cooked meal.
- ◆ Try some fresh ginger just before a meal to stoke your digestive fire and support a health gut! You can grate it up and squeeze it into a hot tea, add it to juices, baked goods, smoothies and more... experiment and have fun. Let's give this knobby root a closer look.

10 Terrific Benefits of Ginger:

1. Haven't been feeling hungry? Eat a little fresh ginger just before a meal to inspire your appetite and activate your digestive juices.
2. Eating ginger improves the absorption and assimilation of essential nutrients in the body.
3. Ginger clears the 'microcirculatory channels' of the body, including the clearing your sinuses that can flare up seasonally or during colder months.
4. Feeling airsick or nauseous? Ginger can help, preferably tossed in a little honey.
5. Can't stop the toot-a-thon? Gas—oops—guess what?! Ginger helps reduce flatulence!
6. Tummy moaning and groaning under cramps? Munch on ginger.
7. Reeling under joint pain? Ginger, with its anti-inflammatory properties—can bring relief. Float some ginger essential oil in your bath to help aching muscles and joints.
8. Just had surgery? Chewing ginger post-operation can help overcome nausea.
9. Stir up some ginger tea to get rid of throat and nose congestion. And when there's a nip in the air, the warming and healing benefits of this tasty tea are even greater!
10. Bedroom blues? Try adding a gingery punch to a bowl of soup. (Best: the Ayurvedic texts credit ginger with aphrodisiac properties)

*Seasons Greetings...
from
President & Committee Members*



SRI LANKA FOOD PROCESSORS ASSOCIATION

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