

SIXTH INTERNATIONAL SEMINAR ON WHEAT & WHEAT PRODUCTS: MOVING TOWARDS FOOD & NUTRITION SECURITY

FEBRUARY 9-11, 2012, New Delhi

Theme Session – Part – II– Nutrition Security

Title: International Best Practices on Usage of Wheat - Nutrition and Food Security through Processed Foods.

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Abstract:

Processing and processed foods are often associated with nutritionally deficient and high cost foods, often out of the reach of poor population and inadequate for challenges related to protein or micronutrient deficiencies. This presentation explodes this myth by exploring the opportunities that both traditional and advanced food processing technologies present in terms of wheat-based micro-nutrient fortified foods and/ or protein-rich products. In this regard, technologies and products will be described that are currently in use or being developed through intensive research and development, and international public-private partnerships. These wheat-based food products are suited for nutritional and emergency food aid programs in developing countries through various international agencies including USDA (United States Department of Agriculture), USAID (United State Agency for International Development) and WFP (World Food Program). These processed foods are targeted at a range of age groups (infants, young children and adults) and include fortified and pre-cooked ‘analogs’ of rice, lentils and beans, and more conventional porridge mixes such as wheat-soy blend. Technologies such as roasting, pregelatinization and extrusion can be utilized for these applications. These products and technologies also promise to increase value-added utilization of wheat and other grains, and provide economic benefit to farmers. Scientific data and international experiences will be presented to provide solid evidence and build a strong case for use of wheat-based processed foods to meet the challenges of nutrition and food security.