IFSTSL
INSTITUTE OF FOOD SCIENCE & TECHNOLOGY SRI LANKA

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NEWSLETTER

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Food Safety Assurance in Local and Global Food Trade

STAKEHOLDER PERSPECTIVES IN ACCREDITATION AND CERTIFICATION FRAMEWORK IN SRI LANKA AND SUGGESTIONS FOR BETTERMENT

An interactive session on the above title, to assist the local food industry to understand global needs on certification was held on 13th March, 2015 at Hotel Galadari. There were 50 participants representing Sri Lanka Accreditation Board, Food Safety Management System (FSMS) Certification Bodies and the Food Industries holding FSMS certifications.

Mr. Sanath Mendis, International Consultant on Food Safety, with wide experience on food safety certifications highlighted the global aspects of the certification issues, providing guidance on criteria for obtaining certification in upgrading performance of food business. He indicated that it is time for the local Food Authorities to recognize certification systems in line with other developed countries. Mr. Tilak Wickramasinghe, Director, Sri Lanka Accreditation Board described the components of the national quality infrastructure, and its relevance to global trade. He indicated the value of maintaining high standards in the voluntary certification processes in overall recognition of the Sri Lankan trade for quality, though there are difficulties associated with making certification a mandatory process.

There were five presentations from certification bodies and five presentations from food industries holding FSMS certifications. Each speaker highlighted the successes, the difficulties and limitations associated with maintaining certification schemes from both groups of stakeholders - the certification bodies and the certified industries. Mrs. Subadra Jayasinghe, expanding on her international and national experiences in laboratory accreditation and food safety certification brought forward important suggestions to maintain high levels of operations, highlighting the commitments required to make the voluntary schemes successful for the benefit of the food industry and the consumers.

At the closing discussions of the program following aspects were highlighted as developmental needs for the future.

1. Need for the IFSTSL to develop a scheme to recognize the consultants and assessors for their performance quality, so that the industry could seek for services of high caliber persons.
2. Programs to train internal auditors for the food industries.
3. Ways and means to recognize FSMS certification systems as a mandatory requirement, starting with high risk foods by Food Authority.
4. Provide guidance on preparation of uniform and meaningful quality manuals related to FSMS certifications.
5. Suggest ways to make certification processes more uniform and certification bodies more interactive with each other.
6. Need for more training facilities related to FSMS certification.
7. Conduct more awareness programs for public and the food industry on benefits of FSMS certifications.
8. Upgrade the knowledge of Food Science graduates on certification systems.

The session was chaired by Professor Emeritus Upali Samarajeewa, the president of IFSTSL and the program was coordinated by Dr. Eresha Mendis of the IFSTSL.

Mr. Sanath Mendis, International Consultant on Food Safety delivering the plenary speech.

MESSAGE FROM THE PRESIDENT OF IFSTSL

The Institute of Food Science and Technology Sri Lanka (IFSTSL) created a few years back with the efforts of Sri Lanka Food Processors (SLFPA) is committed to look after the educational and developmental roles in the food processing-marketing sector in Sri Lanka, operating as a twin body with the SLFPA. During the last few years, the institute had to get its framework well established, handling several teething problems, while serving the needs of the food industry.

In the current year, the institute has committed heavily to work closely with the two major groups, the food industry and the educational sector, with a view to strengthen the knowledge base in the industry on one hand, and to orient the minds of the undergraduates to the needs of the industry on the other hand. The institute considers that developing the human resource for the future food industry and assisting the industry in providing technical guidance as its primary duties. The program for this year include establishing a "Postgraduate Diploma Course in Food Safety, Plant Health and Animal Health" with a private University in Colombo, to run as a weekend course providing opportunities for the persons technically engaged in food industry, and those seeking employment in the food industry to understand the deeper aspects of demands in the global food industry. The course is pending approval from the UGC to commence by mid-2015. The institute has also taken a bold step to bring together various public and private organizations to discuss in open sessions the issues that needs to be smoothened to make food certification processes more acceptable. In an effort to get the undergraduates reading for food science oriented degrees, the institute has offered a free package of lectures to be delivered in the respective universities on titles of future interests in the food sector. In a busy world today, there is little time for many of our members to interact with each other. The institute has already invited the members through social media by opening a face book account for the members to interact more effectively. There are several other programs in the pipeline, well planned, and carefully designed to serve long term interests of the food industry and its membership. Among them, a research session for University students to present their project work to the food industry in October is in the pipeline. As President for the year 2015, I am appealing to the members to get their colleagues into the system, and rally round in our efforts to strengthen framework of the food industry. Our success is fuelled by your commitment.

Emeritus Prof. Upali Samarajeewa
President of IFSTSL

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NANOTECHNOLOGY APPLICATIONS IN FOOD SECTOR

Nanotechnology is not something very strange since with or without our knowledge materials of Nanoscale have been used for over a millennium. Those days it was used not with a scientific understanding about the size of the materials and only with the experience, but today with scientifically understood evidences, Nanotechnology has become the leading science which has covered various areas as it deals directly with the functionality of the materials. It is used in many applications because of the unique behaviors it gives to the materials when they are at Nanoscale.

Food Nanotechnology is an area of emerging interest and opens up a whole universe of new possibilities for the food industry. All facets of the food industry from ingredients to

packaging to food analysis methods are already looking into Nanotech applications. These are resulting in numerous promising applications for improved food production, processing, packaging, and storage. Bacteria identification and food quality monitoring using biosensors; intelligent, active, and smart food packaging systems; Nano encapsulation of bioactive food compounds are a few examples of emerging applications of Nanotechnology for the food industry. Some of these are briefly discussed here but there are lots of potential applications in it.

NATURAL SELF-ASSEMBLED NANOSTRUCTURES

Many natural foods contain Nanoscale components that have been eaten safely for generations. Food proteins (for example, native betalactoglobulin, which is about 3.6 nm in length) can undergo denaturation and the denatured components reassemble to form larger structures, like fibrils or aggregates, which in turn can be assembled to form even larger gel networks (eg, yogurt). Self-assembled Nanotubes from hydrolyzed milk protein α-lactalbumin, a potential new carrier for Nanoencapsulation of nutrients, supplements, and pharmaceuticals, have been reported. Starch granules expand when heated and hydrated releasing biopolymers that can be recrystallized into Nanosized structures and other degradation products of extrusion which can be used to encapsulate bioactive substances in microregions. In the case of fats, monoglycerides, for example, can self-assemble into many morphologies at the Nanoscale level, and hierarchically structured into tryglicerides as crystallites (10–100 nm), followed by arrangement into large clusters, then flocs, and finally, fat crystal networks.

TYPES OF NANOMATERIALS AND NANOSTRUCTURES

Different types of functional Nanostructures can be used as building blocks to create novel structures and introduce new functionalities into foods. These include: Nanoliposomes, Nanoemulsions, Nanoparticles and Nanofibers.

Nanosilver for antimicrobial, antiodorant activity, and a (proclaimed) health supplement, Nanoselenium as an additive to a green tea product, with a number of (proclaimed) health benefits resulting from enhanced uptake of selenium, Nanoiron as an available as a health supplement and is used in the treatment of contaminated water, where it is claimed to decontaminate water by breaking down organic pollutants and killing microbial pathogens are some of known examples.

FOOD PACKAGING APPLICATIONS

As mentioned earlier the main focused area is food packaging. Innovative packaging is predicted to be one of the fastest growing areas of the application of Nanotechnologies in the food sector. Improvement of barrier properties of the packaging has been Polymer Nanocomposites incorporating Nanoclay which exhibit good gas-barrier properties. Nanocomposites can also increase barrier properties against visible and UV light. Plastic films metalized with Aluminium have been used as gas barriers and light barriers and as decorative films for decades.

Nanoparticle containing coatings with numerous Nanodispersed platelets per micron of coating thickness have been developed to increase barrier properties of PET to give longer shelf life of food and drinks. The coatings are reported to be effective at keeping out oxygen and retaining carbon dioxide and can match other active packaging technologies such as oxygen scavengers. Surface biocides on packaging materials are not intended to have a preservative effect on the food. Instead, the biocidal agent is intended to help maintain the hygienic condition of the surface by preventing or reducing microbial growth and helping 'cleanability'. Therefore surface biocides are relevant to re-usable food packaging materials such as storage containers, transport crates, *etc.*

ACTIVE PACKAGING MATERIALS

Active packaging is defined as a packaging actively improving and/or maintaining product quality. For this to be achieved, and to distinguish active materials from conventional 'passive' food packaging materials, there has to be some intentional material transfer between the packaging and the food. In this way, the packaging can be an absorber or a releaser of chemicals.

Nanoparticles in Oxygen Scavenging

Active oxygen scavengers can be based on metals such as iron or its lower oxides, which are oxidized and so, consume oxygen under the appropriate humidity conditions. Another group of oxygen-scavenging chemicals are low molecular weight organic compounds such as ascorbic acid or sodium ascorbate. The third group of oxygen scavengers includes oxidisable polymeric resins together with a catalyst.

Nano-encapsulated Release Systems

Polymeric Nanocomposites incorporating Nanoencapsulated substances are polymers that incorporate Nanosized capsules containing different types of substances. They offer the possibility of controlled release of active ingredients into packaged foods. Many researches are being done to examine their potential uses in anti-bacterial packaging and for delivery of flavor and aromas. Many other applications for Nanocapsules can be envisaged, as the substances that could be added to Nanocapsules may include enzymes, catalysts, oils, flavour, colour enhancers, as well as nutritional compounds such as vitamins.

Intelligent Packaging Concepts

Smart or intelligent packaging is intended to monitor and provide information about the quality of the packaged food. The intelligent function can be based on the ability of a package to provide information about the requirements of the product quality.

Time Temperature Indicators

Visual time–temperature indicators (TTI) integrated into the packaging can indicate the correct maintenance of the cold chain or the maintenance of the other required temperatures. Several TTI systems based for instance on diffusion, enzymatic reaction, or polymerization have been proposed and some of them have reached the commercial application stage.

Leakage Indicators

Since package head-space gas composition, especially the maintenance of low oxygen concentration, plays an important role in quality maintenance of many food products, a lot of research effort has been directed towards leak indicators reacting to the ingress of oxygen. Several oxygen indicator compositions have been proposed. In this kind of visual quality indicating system, Nanotechnology can have a particular role, e.g. in the formulation of Nanoparticulate based printable inks.

Spoilage Indicators

Freshness indicators are intended to indicate directly the quality of the packaged product. For example, a signal of microbiological quality could be a result of a reaction between the indicator and the metabolites produced during the growth of the microflora of the product. The capability of sulfur compounds to indicate the quality of packaged poultry meat has been studied by many parties and it has been practiced too. The indicator is based on a reaction between hydrogen sulfide and a thin layer of Nanosilver. The thin silver layer starts as opaque light brown, but as silver sulfide is formed the layer changes to transparent. The label can be used to evaluate product quality throughout the distribution chain.

Nanosensors for Food Quality

Further examples of complex Nanotechnology-derived sensor systems that are currently under development include NanoBioluminescence Detection Spray. These Nanosensors contain a luminescent protein of small molecular weight modified to bind to target microbial surfaces such as *Salmonella* and *E. coli*. When bound, the protein emits a visible glow thus allowing easy detection of contaminated foods and beverages.

Despite rapid developments in food Nanotechnology, little is known about the occurrence, fate, and toxicity of Nanoparticles. Nanotechnology-derived food ingredients, food additives and food contact materials have been reported in relation to potential implications for consumer safety and regulatory controls.

Uncertainty exists over the regulation of Nanobased products and is linked in part due to a lack of necessary safety data needed to inform regulatory bodies and also because of the unawareness of people about novel technologies. Efforts to facilitate international collaboration and information exchange are underway to ensure acceptance and utilization of the many benefits of Nanotechnology. Thus, agencies worldwide are gathering information in an effort to decide how best to proceed. There is an urgent need for specific guidelines for testing of Nanofoods because as a huge potential for using its applications to the food sector because of the benefits it give to the consumers as well as to producers.

Mr. Manjula Gunawardana
Research Scientist

POSTGRADUATE DIPLOMA IN FOOD SAFETY ANIMAL HEALTH AND PLANT HEALTH

The IFSTSL has planned to provide an educational opportunity to those in the Food Industry, and the Food Science qualified graduates seeking employment opportunities in the Food Industry by offering a Postgraduate Diploma in Food Safety, Animal health and Plant Health. The program is designed in line with global Food Safety requirements by a consultant of international standing. The degree program will be offered at the Horizon Campus of HCBT, Malabe with the approval of the University Grants Commission, commencing in September 2015. The course will be conducted during weekends to provide the maximum educational opportunity to those who are employed in the food sector and elsewhere, by a highly qualified panel of teachers with international standing. Admissions to the course from the qualified applicants will be on a competitive basis. Please show your interest by communicating with the Institute of Food Science and Technology Sri Lanka (IFSTSL) by email before 15th July 2015. [email address: ifstslinfo@gmail.com]

VEGETARIANISM TOWARDS A NON VIOLENT SOCIETY

Identifying the true nature of things as they revolve around one's life and clearly understand the scientific aspect of origin, sustenance and it's change of form back to origin was beautifully explained to me by my father during his morning walk at my age of 12 years. Showing his cupped hand, he told me this body that walks is what is, what can be gathered as a handful of soil originated by earth, and nourished by this earth and perished to the very same earth one day.

The capacity to understand the basics of general science in grade six, at that age that all elements are in the form of either solids, liquids or gas was quickly linked to what he explained together with the basic foundation of Buddha's philosophy – "Apo, Thejo , Vayo" understanding the true nature of things as they are.

This simple teaching is quite clear for one to understand man's quest for many unidentified goals. We need to look at nature around us, intently. Tons of greenery consumed in the form of grains, pulses, vegetables and fruits by one single individual during a life span of his or her need to be realized to do justice to nature. Only human beings are capable of replacing the nature with, what we take from nature. Animals are not capable of this task.

It is time to understand this strong fact that, what a person owes this earth by consuming what nature produces should be the highest responsibility of replacing same in one's life time. When Lord Buddha spent one week paying homage to the Bodhi tree that gave shade for the Lord Buddha to attain Buddhahood, should be our focal point. My father used to pay homage to the rising sun and the well that gave us clear water. This strong bond between man and nature should be reestablished in all areas of life. We can start growing our own food even in a flower pot with minimal chemicals understanding harmless nutrients that science offer.

I was given the autobiographies of Mahatma Ghandhi and Anagarika Dharmapala and all the books of Ven Rerukana Chandawimala between the age of 12-16 that gave in-depth knowledge to understand the Ghandhian Philosophy of vegetarianism and the realization of the ability to understand and analyze things as they are beyond the huge veil of Maya that surround us It is this illusion that almost blind the human beings to prevent the things as they are driving him/her to darkness, with wrong aspects, goals, inventions thereby bringing misery to the world. The endless thirst for material gains by individuals has become the order of the day. The true and lasting strength of the mind lies in the simplicity of material needs of one self, the only way to achieve mental peace that all human beings aspire.

The basis of my vegetarianism is the same. I try to offer as the vegetarian company under my Super Sun brand meaning sun is

the supreme life giver. The product range available at all super market chains consist of grain, pulse based food of high plant protein like dosa, idli, chappathy mixes, for example pulses contain 20-25 grams of plant protein while fish meat contain the same amount of protein content per 100 grams. For proper absorption of iron in plant protein diet we need to combine vitamin C-rich food like lime juice added to "gotukola sambol". "Gotukola" has 65 milligrams of iron per 100 grams what our daily need of iron is less than 10 milligrams. Sesame seeds, "Kathurumurunga", and moringa leaves, have very high content of calcium per 100 grams. Our daily need fulfills with 50 grams. "Karapinch" 100 grams contains 830 milligrams calcium, and 7560 micrograms of carotene. Sesame is high in calcium. "Kathurumurunga" leaves contain 1130 milligrams of calcium, 5400 micrograms of carotene. Vegetarian nutrition is always healthier and safer.

Soy protein milk which is heart healthy and good for diabetics, high blood pressure, and cancer prevention is the only plant milk available as soy protein milk, soy protein milk coffee, soy protein faluda, soy protein cappuccino and *etc.,* and are supplied under Super Sun brand. Vegetarian meatless sausages, vege-burger, vege-sandwich slice (vege-ham), vege meatless cubes based on plant protein offers spicy taste and texture of near meat. Dessert range offers vegetarian jelly, instant quick puddings, chocolate mousse, strawberry trifles that can be prepared very quickly as vegetarian delights. Our web www.vegefooddelights.info provides information on vegetarianism and vegetarian food.

As the president of Sri Lanka Food Processors Association it bothers my conscience very much on our need to produce our basic agro food ingredients to international quality standards. The responsibility lies in the hands of policy makers and rulers. There is no systematic plan to achieve our basic food needs to be produced in the country as much as possible. Dry chilly is solely imported. We need to work together with farmers, processors to meet the right quality and cost. For the past 4 years I tried to talk to many but to no avail. This simple fact of our exact food needs and gearing the country towards an economic war should bring down the cost of living, replacing at least part of our huge basic food imports.

When you truly respect nature, nature offers it's abundance to man. These facts were followed by our older generation of traditional farmers. They should be identified, respected and consulted where necessary in agro industry programs educating them of modern simple equipments and techniques to take the younger generation forward, who are less conscious in respecting nature and seeking short cuts to prosperity bringing misery to their own kith and kin. The tragedy of Anuradahapura kidney story should be very seriously taken by farmers themselves not to repeat.

At Sri Lanka Food Processors Association, where I hold current Presidency, we try to enlighten industry with the help of Institute of Food Science and Technology, our academic wing headed by Prof. Upali Samarajeewa whose dynamic presence is a great strength to us along with specialists in the field as committee members who strive their best to serve the food industry. Two seminars are planned along with food certification and problems related to food industry headed by Dr. Eresha Mendis of Peradeniya University. Their enthusiasm to help the food sector is really heartening.

Our popular annual food event, Profoods/Propack Exhibition is sought by both industry and consumers alike. It is a growing event with more and more companies seeking entry to new food developments and markets. The international presence is also quite strong with leading Indian exhibitors.

I feel privileged to head this Association but at the same time we in the food industry sector feel helpless in seeing things that need to be corrected by the rulers and policy makers to have a proper plan utilizing the current infrastructure available bringing music of industrial development, to silent quarters giving priority to teach the nation the lesson of the need of standing on our own feet at least taking examples from economies like Thailand, and Vietnam to reach the real food security.

Mrs. Sunanda Weerasinghe
President, Sri Lanka Food Processors Association

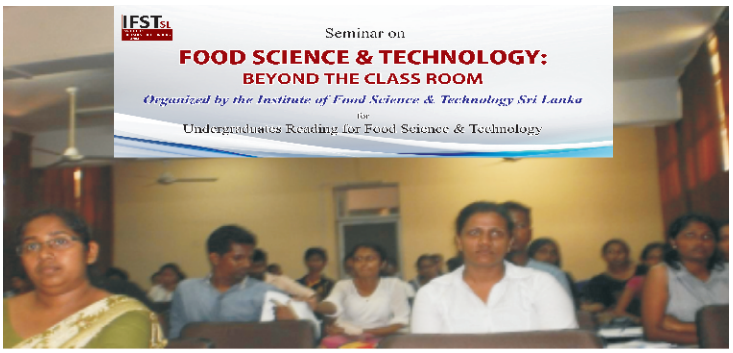
BEYOND THE CLASSROOM: SEMINAR FOR UNDERGRADUATES ON FOOD SCIENCE & TECHNOLOGY BY IFSTSL

Institute of Food Science and Technology Sri Lanka (IFSTSL) conducted the first seminar of the proposed series of seminars, to upgrade the knowledge of University undergraduates reading for Food Science & Technology, in subjects related to global activities. The seminar was held at the Department of Food Science & Technology in the Faculty of Agriculture, University of Ruhuna. Sixty students and staff members participated at the event held on 11 March 2015. There were three presentations on the following titles.

1. Global Trade and Food Industry – Professor Emeritus Upali Samarajeewa
2. Current Status of GMO Foods – Dr. Niranjan Rajapakse
3. Activity Specific Biomolecules in Sri Lankan Plants. - Dr. Nimsha Weerakkody

The students appreciated very much the exposure given to them, and there was a clearly increased desire among students to specialize in Food Science and Technology. There will be much interest on work of the IFSTSL by the students, and new members are expected to get enrolled for the IFSTSL membership. The IFSTSL is committed to conduct the next seminar at University of Sabaragamuwa in June 2015.

The program was coordinated by
Dr. Nimsha Weerakkody of IFSTSL.



BE A MEMBER OF IFSTSL AND GET ACCESS TO THE FACEBOOK ACCOUNT

The Institute of Food Science & Technology wishes to expand its membership by inviting personnel who are involved in the food industry or line agencies in Sri Lanka. IFSTSL is ready to take a lead to act collectively in important issues in the food industry and related fields, hence, a strong membership is of vital importance.

Persons interested in becoming the members are requested to visit the website http://slfpa.org/ifstsl/ and get the details to obtain membership. By becoming a member you get the benefit of improving the professional recognition in the food field in Sri Lanka.

The Institute recently opened up a Facebook account to keep its members updated and stay informed of all the important activities. Therefore, please add **Ifstsl Colombo** page into your Facebook account and get connected. We can effectively use this link to communicate with the members and others who are having an affiliation to the food sector in Sri Lanka.

Ifstsl Colombo Find us on Facebook

ADDRESSING CONTAMINATION ISSUES IN FOOD INDUSTRY

Organized by the Institute of Food Science & Technology Sri Lanka

It has been observed over the last few years that the examination of microbiological quality and safety of foods, and the interpretation of the test results are not done based on internationally accepted norms, but as an extension to interpretation of chemical test reports by the Sri Lankan industries and regulatory systems. The seminar proposes to guide the industry on internationally accepted ISO test methods and interpretation of test results following the EU and ICMSF (International Commission for Microbiological Safety of Foods) guidelines, which are essential requirements in international trade. The Institute of Food Science & Technology Sri Lanka has recognized the need to upgrade the knowledge of the technically engaged persons in the food industry as a timely requirement to be addressed for the betterment of the Sri Lankan food industry. A seminar on Addressing Contamination Issues in Food Industry will be organized by the Institute in parallel with the ProFood/ ProPack & Agbiz exhibition 2015 as a half-a-day session. This seminar will address means to minimize microbial contamination of foods starting from sources of microorganisms, good practices to control microbial threats, interpretation of microbiological test results and reporting with a view to recognize the levels of risks and the basis of microbiological problems. The seminar will provide an excellent opportunity for the industry to get a deep understanding of microbiological safety issues, international requirements and ways and means to achieve microbiological safety of foods. Also the seminar plans to discuss the origins of aflatoxin and other chemical contamination problems in Sri Lanka and means to prevent financial and quality losses faced by the industry as a separate topic. Seminar will provide an opportunity for food processors to recognize mechanisms to avoid entry of pesticide contaminated raw materials to food chain.

The 3rd Annual General Meeting of Institute of Food Science & Technology Sri Lanka (IFSTSL) was held on 30th September 2014, presided by Dr. (Mrs.) Priyadarshani Talgaswatte at the Conference Room of 80 Club of Colombo.

Gathering of the stakeholders in the food industry to discuss possible improvements in the food certification and accreditation framework of Sri Lanka

IFSTSL ANNUAL RESEARCH SESSIONS IN FOOD SCIENCE & TECHNOLOGY OCTOBER 2015

The Institute of Food Science and Technology Sri Lanka will be holding an annual research session starting from year 2015. The first session will be held in October 2015. The objective of the research session is to give an opportunity for all the Food Science & Technology graduates to present food science related research done in the Universities, to an audience of food industrialists. This opening would make it possible for the students to convince the food industries of their capabilities and attract their attention to new research findings. This opportunity would also bring in closer interactions between the Universities and Industry on a technical footing. The presentations will also serve as a mechanism for the industry to identify persons with high capability, committed to food research and with good work potential. The timing of the research session was done considering that most students complete their research projects around August-September and they are looking for job opportunities in the food industry. The opportunity is available for both undergraduate and post-graduate students.

The students are expected to submit an extended abstract of approximately 1500 words following the guidelines to be issued, clearly indicating the outcome of research and its relevance to the food industry. The student author or the senior author is expected to make a 20 minute presentation, followed by 10 minute discussion. The edited abstract will be published as a separate volume by the IFSTSL annually before the sessions. The presenting author of the abstract should pay Rs 500 before the date of presentation, once the acceptance of the abstract is indicated. Abstracts from the student members of IFSTSL will be accepted free of charge. Where research is carried out in industry, the industry should approve in writing, the publication of the research results.

The announcement calling for abstracts will be sent to Heads of Departments of Food Science and Technology, in the Universities by 15th July. The deadline for submission of the abstracts is 15th August. IFSTSL will provide a feedback to the senior author on acceptance, or suggestions for modifications by 15th September. The modified abstracts with the payment should be submitted by 30th September to IFSTSL. Proceedings will be printed and the annual session will be held in the last week of October. The location for presentations will be announced later.

MEMBERSHIP BASE OF IFSTSL

The membership base of IFSTSL is rapidly expanding with more persons from the industry and potential employees of the industry, the university students reading for degrees in Food Science & Technology enrolling and participating in the activities of the Institute. This is a healthy sign for the future of the food industry in Sri Lanka.

IFSTSL - MEMBERSHIP

IFSTSL membership is open to all those who are engaged in the food industry. The following membership categories are available for individual applicants and corporate bodies.

- **Fellow members**
- **Associate members**
- **Student members**
- **Corporate members**
- **Associate corporate members**
- **Interim members**

Information and the application forms for membership could be obtained from:

Mrs. Sandya Fernando
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OBJECTIVES OF IFSTSL

- To create an apex body representative of professionals involved with the processed food industry of Sri Lanka.
- To uplift the level of professionalism within the food processing sector in the country.
- To benchmark and promote best practices beneficial to the national processed food industry.
- To interact at an advisory level with state bodies engaging the Government and consumer representation in all national policies and regulatory matters.
- To serve as a forum for professionals to exchange ideas, conduct research and promote innovation.
- To conduct educational programs, training programs, award certificates and engage in any knowledge infusing activities which benefit the sector.
- To develop, nurture and promote the national image and the competitiveness of the food processing sector.
- To pursue co-ordination and interaction with Non-Governmental Organizations, International Funding Agencies and fellow professional bodies in furtherance of these objectives.
- To undertake all matters incidental or conducive to the attainment of these objectives.