

# food MARKETING & TECHNOLOGY

इंडिया

## EVENT SPECIAL

# WORLD MITHAI-NAMKEEN CONVENTION & EXPO 2022

19-20-21 December 2022 | CHANDIGARH

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## UFlex showcases pioneering expertise and success in building circularity in multi-layered plastics

**M**r. Ashok Chaturvedi, Chairman and Managing Director, UFlex Ltd., shared his insights to build circularity in multi-layered plastics packaging at the Alliance to End Plastic Waste (AEPW) board meeting, held on November 30, 2022, at the New York Stock Exchange (NYSE), New York. UFlex Ltd., India's largest multinational in flexible packaging materials and solutions, is credited to be the first company in the world to recycle mixed plastic waste (since 1995) from its recycling facilities in Noida, NCR-India and has been recognized for its efforts by the Davos Recycling Forum and by the Government of India.

At the AEPW board meeting in New York, Mr. Chaturvedi made a strong case for the continued and ubiquitous use of Multi-Layer mixed Plastic (MLP) that provide a barrier that is required for packaging of a



*Mr. Ashok Chaturvedi, Chairman and Managing Director, UFlex Ltd*

number of essential items including food products; enable high-speed packing; are cost-effective, and are 100% recyclable.

Mr. Chaturvedi's presentation to the AEPW Board included a virtual walkthrough of the UFlex recycling facilities at Noida, Poland and Mexico to recycle and upcycle post-consumer Multi-Layer mixed

Plastic Waste into value-added household and industrial plastic products such as dustbins, outdoor furniture, and more. UFlex runs an advanced injection moulding facility at its Noida site and this was established to recycle granules and to demonstrate various possibilities to the moulding industry. Today, decorative, functional, engineering parts, household and office products, and hundreds of other articles are being manufactured with recycled granules at UFlex's recycling facilities.

Mr. Chaturvedi volunteered to provide technical knowledge and related support to any organization or country that would like to replicate and scale recycling infrastructure to pivot to a circular economy. He urged brand owners and civic bodies across regions and countries to collaborate and strengthen the recycling value chain.

## HRAWI conducts its latest FSSAI's FoSTaC programme in Goa

**T**he Hotel and Restaurant Association of Western India (HRAWI) in collaboration with the Food Safety and Standards Authority of India (FSSAI) conducted its latest Food Safety Supervisory Training in Advance Catering (FoSTaC) programme on November 26, 2022, in Goa.

Some 36 hospitality professionals from W Hotel Goa participated in the training programme. Guest of honour Carl Costa – HRAWI Goa state coordinator and director of Fortune Miramar, and Menino Proenca – director of Resorte Marinha Dourada, inaugurated

the programme. From the team of W Goa, Tanveer Kwatra – general manager, John D'Souza – director of human resources, and Trisha Eduljee – manager training and HR, hosted the training session. The training was conducted by Praveen Andrews with a focus on health and food handling practices for hospitality personnel.

"HRAWI is thankful to the hospitality establishments in Goa for proactively enrolling their personnel in the programme. We have made tremendous progress over the last few years with the programmes and the latest

training programme too was a big success. The topics covered under FSSAI's training programmes are a big value-add to all hospitality professionals. Prioritising education in food safety and handling SOPs amongst hospitality professionals is an ongoing endeavour and we will continue to organise the programmes as often as we can," says Pradeep Shetty, president, HRAWI.

HRAWI has successfully trained and certified 2,357 hospitality professionals across India's Western region in FoSTaC and FSSAI's Management Training Program.