

## **HRAWI, FDA Host Workshop on Conscious Use of Real Dairy in F&B**

The Hotel and Restaurant Association of Western India (HRAWI), in partnership with the Food and Drug Administration (FDA), recently hosted a virtual workshop titled “Choosing Real Dairy – A Call for Conscious Consumption in Hospitality.” Conducted by FDA Assistant Commissioner Ms. Anupamaa Balasaheb Patil, the session aimed to educate hoteliers and food business operators (FBOs) on distinguishing real dairy from analogues and the importance of regulatory compliance.

Ms. Patil highlighted India’s food safety laws under the FSS Act, 2006, and the latest FSSAI directives mandating transparent disclosure of ingredients and allergen labelling. “Real dairy not only upholds culinary traditions but also ensures consumer trust,” she noted, warning of the health and legal risks of using unlabelled analogues.

The workshop emphasized actionable steps, including sourcing from licensed suppliers, obtaining Certificates of Analysis (CoA), and updating menus to indicate dairy or analogue use. “This initiative is pivotal for fostering ethical food practices,” said Mr. Jimmy Shaw, President of HRAWI.

By advocating for real dairy, the workshop underscored the hospitality industry’s role in promoting health-conscious, transparent, and tradition-preserving food practices.