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World Food Day: Agrizy Calls for Stronger Quality Controls to Reduce Food Loss

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India's food production reaches a record 376.56 million tonnes in 2025â??26, but low processing levels highlight the need to preserve more of what the country grows through better quality assurance and processing infrastructure

On World Food Day, Agrizy highlights how technology-led quality assurance can help prevent avoidable food waste by ensuring that products meet quality standards throughout processing. India continues to produce food in record quantities, but ensuring that this food is processed safely, meets quality requirements and reaches consumers remains equally important.

The harvest keeps growing, and that is good news for farmers and consumers alike. Foodgrain output for 2025 to 26 is estimated at a record 376.56 million tonnes, upto 5.3 per cent, or nearly 18.8 million tonnes, over the previous year. Fruit production is estimated at 121.48 million tonnes, up 3.25 per cent, and vegetables at 221 million tonnes. Processing has room to grow alongside this abundance, with only 4.5 per cent of fruit and 2.7 per cent of vegetables processed today. The Union Minister for Food Processing Industries has called for overall processing to rise to around 25per cent by 2030. Alongside expanding processing capacity, maintaining quality and preventing avoidable rejection are important steps towards ensuring that more of the food India produces reaches consumers.

Agrizy believes that reducing food waste begins with quality assurance at the farm level and continues through processing and manufacturing until the product reaches the customer.

At the farm level, Agrizy works with farmers through organic farming and Integrated Pest Management (IPM) practices to support more sustainable cultivation and reduce reliance on chemical pesticides. For crops such as ginger and turmeric, these practices help manage pests, support produce quality, and reduce the risk of pesticide residues exceeding prescribed Maximum Residue Limits (MRLs).

Over the last year, Agrizy has processed nearly 18,500 metric tonnes of fruits and vegetables. Through processing methods such as pulping, powdering, dehydration and freezing, the company helps extend the shelf life of perishable produce, preserve its quality, nutritional content and make it available for a wider range of applications.

At its manufacturing sites, Agrizy combines established food safety and quality checks with technology-enabled monitoring. IoT-enabled Total Polar Compounds (TPC) meters monitor cooking oil degradation, while temperature-monitoring devices track cooking temperatures. IoT-enabled computer vision systems also monitor hygiene practices, including the use of gloves, hairnets etc., These checks help teams identify deviations early and take corrective action to maintain production standards.

By focusing on quality from cultivation and raw material handling through processing and manufacturing, Agrizy aims to reduce avoidable product rejection and food wastage, helping more of the produce grown reach customers in usable form.

Vicky Dodani, Co-Founder and CEO of Agrizy, said, “Technology helps our teams identify deviations early and take corrective action before they affect product quality, making it proactive rather than reactive. These checks prevent the rejection and wastage that would otherwise follow, and by strengthening quality control at the source, we have reduced rejection rates by 50 per cent. Reducing food waste starts with getting quality right, from the very beginning.”