

INNOVATIONS TO TRANSFORM FOOD SYSTEMS IN INDIA

Tested in India, Ready to Scale: Pathways to Healthier, Sustainable and Equitable Food Systems



Launch Edition, October 2026

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German Development Corporation Project Office

A2/18, Safdarjung Enclave

New Delhi – 110 029, India

T: +91 11 4949 5353; F: +91 11 4949 5391

E: info@giz.de

W: www.giz.de/india

Responsible

Neha Khara, Project Director, Transformation of Food Systems, GIZ India

neha.khara@giz.de

Authors

Parul Laxmi Thapa, GIZ India

Amritha Sundara Moorthy, GIZ India

Contributors

Priyamvada Kowshik, CoFTI, WASSAN

Vishalakshi Vuyyala, ViSV Shakti Foundation

Archana Sinha, Nourishing Schools Foundation

Pawan Agarwal, Food Future Foundation

Priya Joshi, Foodwize

Rutuja Uttarwar, Foodwize

Dr Gurmeet Singh, University of Trans-Disciplinary Health Sciences and Technology (TDU)

Sudha Nair, New Concept

Vandana Singh, Indian Food Banking Network

Kamlesh Singh, India Food Banking Network

Aneesh Sharma, Ecociate Consultants Pvt Ltd

Design and Layout

New Concept Information Systems

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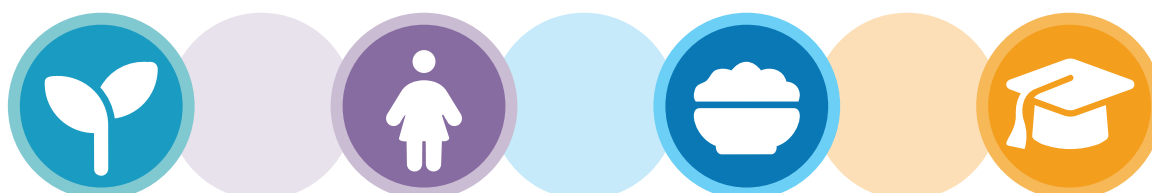
On behalf of the

German Federal Ministry for Economic Cooperation and Development (BMZ)

New Delhi, October 2026

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Abbreviations

APMC(s)	Agricultural Produce Market Committee(s)
B2B	Business-to-business
BMZ	German Federal Ministry for Economic Cooperation and Development
CLF(s)	Cluster Level Federation(s)
CM SHRI	Chief Minister Schools of High Relevance and Innovation
CO₂e	Carbon dioxide equivalent
CoFTI	Coalition for Food Systems Transformation in India
CSR	Corporate Social Responsibility
CSO(s)	Civil society organisation(s)
DAY-NRLM	Deendayal Antyodaya Yojana - National Rural Livelihoods Mission
ESG	Environmental, social and governance
FLN	Foundation Literacy and Numeracy
FPO(s)	Farmer Producer Organisation(s)
FSSAI	Food Safety and Standards Authority of India
FWL	Foundational Wellbeing Literacy
GIS	Geographic information system
GIZ	Deutsche Gesellschaft für Internationale Zusammenarbeit (GIZ) GmbH
IFBN	India FoodBanking Network
LiFE	Lifestyle for Environment
LMS	Learning Management System
MAE	Mean absolute error
MIDH	Mission for Integrated Development of Horticulture
MVP	Minimum viable product
NAPCC	National Action Plan on Climate Change
NCR	National Capital Region
NEP	National Education Policy
NFSA	National Food Security Act
NIPUN Bharat	National Initiative for Proficiency in Reading with Understanding and Numeracy
NGO(s)	Non-governmental Organisation(s)

NMEO-Oilseeds	National Mission on Edible Oils - Oilseeds
NMNF	National Mission on Natural Farming
NPK	Nitrogen, phosphorus and potassium
NRETP	National Rural Economic Transformation Project
NRLM	National Rural Livelihoods Mission
PM POSHAN	Pradhan Mantri Poshan Shakti Nirman
PMFME	Pradhan Mantri Formalisation of Micro Food Processing Enterprises Scheme
PMKSY	Pradhan Mantri Kisan SAMPADA Yojana
POSHAN Abhiyaan	Prime Minister's Overarching Scheme for Holistic Nourishment
RMSE	Root mean square error
SBCC	Social and behaviour change communication
SDG(s)	Sustainable Development Goal(s)
SERP	Society for Elimination of Rural Poverty (Andhra Pradesh)
SHE-MART	Self-Help Entrepreneurs (Marketing Avenues for Rural Transformation)
SHG(s)	Self-Help Group(s)
SI AGER	Special Initiative Transformation of Agricultural and Food Systems
SRLM(s)	State Rural Livelihoods Mission(s)
SuATI	Support to Agroecological Transformation Processes in India
TDU	University of Trans-Disciplinary Health Sciences and Technology
TERI	The Energy and Resources Institute
TES	Transformation of Food Systems (Global Programme)
ToT	Training of trainers
UGC	University Grants Commission
UN	United Nations
VNR	Voluntary National Review
WASSAN	Watershed Support Services and Activities Network
WASH	Water, sanitation and hygiene
WLN	Women's Leadership Network

Foreword

India's food system stands at the heart of the nation's most ambitious development goals, such as ending malnutrition through POSHAN Abhiyaan, regenerating soil and ecosystems through the National Mission on Natural Farming and placing rural women at the centre of economic growth as *Lakhpati Didis* and enterprise leaders. The vision is clear – a food system that nourishes every citizen, sustains farming livelihoods and nature.

No country, and no single sector, can achieve this alone. That is why the cooperation between India and Germany – through the German Federal Ministry for Economic Cooperation and Development (BMZ) and GIZ, working hand in hand with Indian government, civil society, academia and industry – is so valuable. It combines Indian innovation and scale with shared expertise and commitment, in a partnership of equals dedicated to a common cause.

At the centre of this effort stands the Coalition for Food Systems Transformation in India (CoFTI), a national multi-stakeholder platform that brings government, research, civil society, the private sector and communities to one table. CoFTI demonstrates what becomes possible when many perspectives are given a home: evidence and lived experience are translated into action, fragmentation gives way to convergence, and innovation finds the space to be tested and scaled. Several of the innovations in this Atlas were shaped or amplified through that facilitation.

The achievements presented in these pages belong to many hands: women entrepreneurs building leadership networks from self-help groups; a district in Bundelkhand transforming an entire landscape through natural farming and convergence governance; schoolchildren learning the foundations of wellbeing and nutrition; fresh produce recovered from mandis instead of wasted; sustainable proteins, youth-led enterprises and new capacities emerging across the country. Each has been tested on the ground. Each is ready to be adapted further.

India's states, its institutions, startups and industry have a great base to adopt and scale such innovations – to take up the pathways in this Atlas and carry them into policy, procurement, investment and practice. Government and financial actors, public and private alike, may find this the ideal time to invest in this type of moderation, as CoFTI provides, so that many more innovations can emerge, ripen and spread.

The food system of the future must be more than productive. It must be the very foundation on which healthy people and a healthy planet depend. The innovations in this Atlas show that such a future is not a distant hope – it is already taking root in India. Let us keep learning together as we move towards a new normal.

Maren Lieberum

Programme Director
Global Programme Transformation of Food Systems

Message

India's food systems sit at the centre of its biggest development ambitions: healthier children, resilient farmers, thriving rural women entrepreneurs and a climate-secure future. The challenges in the way are interconnected: food insecurity, climate vulnerability, biodiversity loss, changing food environments, food waste and livelihood insecurity. No single sector can solve them alone.

The Global Programme Transformation of Food Systems (TES), commissioned by the German Federal Ministry for Economic Cooperation and Development (BMZ) under the Special Initiative Transformation of Agricultural and Food Systems (SI AGER), supports initiatives that deliver healthier diets, resilient livelihoods, sustainable resource use and inclusive development within planetary boundaries. In India, working with government, civil society, academia, the private sector and communities, we have strengthened multi-stakeholder collaboration and food systems governance, demonstrated integrated territorial approaches, built capacity and leadership among women, youth and local actors, and catalysed innovation, entrepreneurship and evidence-based decision-making.

This Innovation Atlas brings together what has emerged from that work. Each innovation has been tested with real communities, institutions and markets. These are working models, not blueprints on paper, and they connect to one another. CoFTI convenes the actors. The Model Region Development shows what convergence looks like in one district. Women's leadership networks and SHG enterprises turn by-products and millets into income. School nutrition education, food banks and mandis change what people eat and waste, while sustainable proteins open new pathways for diets and markets. Capacity building, university courses and youth-led networks develop the people who will carry this work forward.

These models are ready for partners who can take them further. Government departments, institutions and businesses can engage in four ways:

Adopt: integrate an innovation into a state scheme, district plan, university curriculum or company programme.

Co-invest: fund scale-up through public budgets, CSR, impact investment or blended finance.

Partner: offer data, markets, logistics, technology or expertise.

Learn: join CoFTI, the Youth Network or the Food Systems Resource Portal.

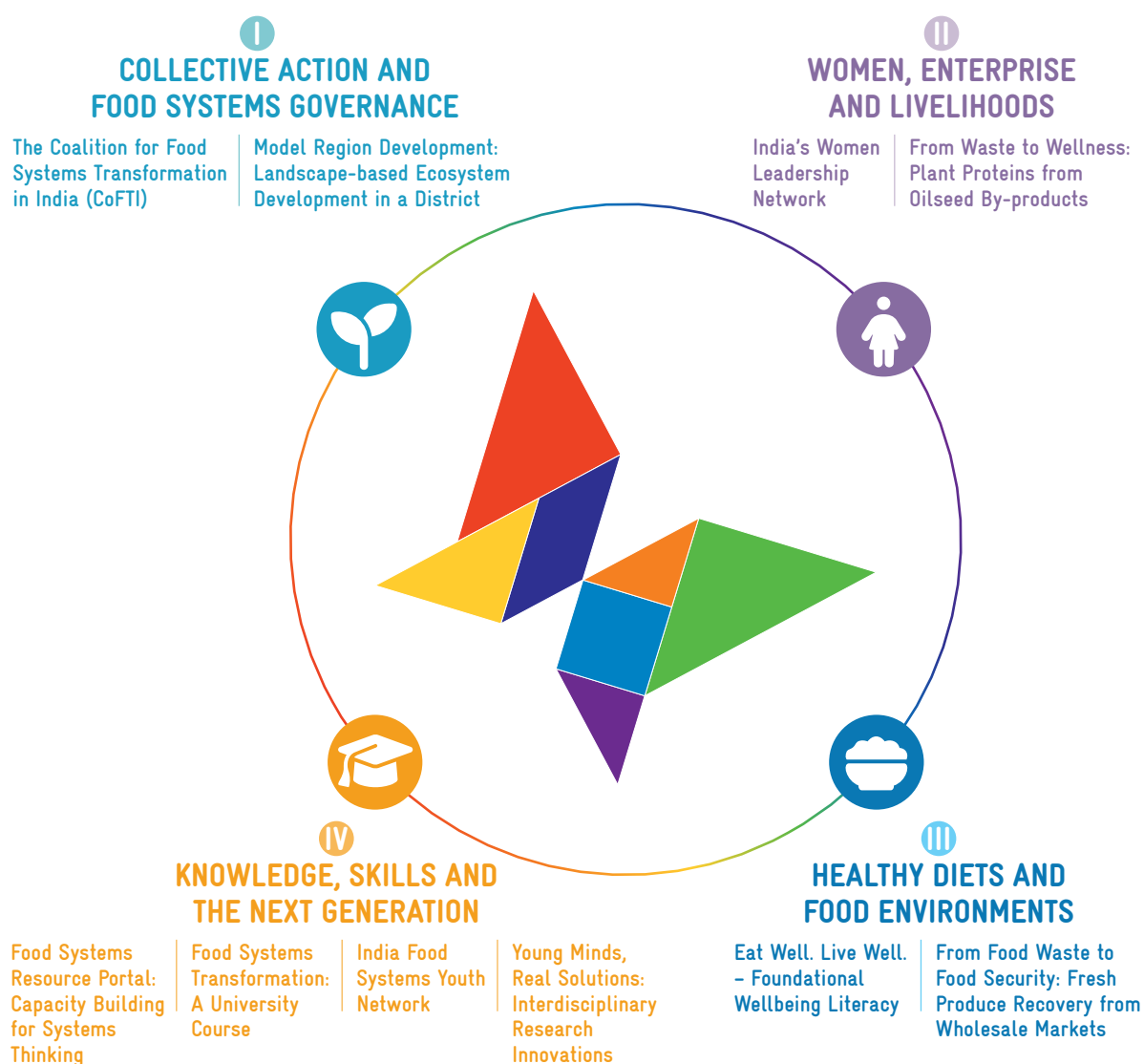
We invite you to take these ideas forward. Together, they offer practical pathways to food systems that nourish people and protect the planet.

Neha Khara

Project Director
Transformation of Food Systems

Ten Innovations. Four Pathways. One Food System

Each innovation in this Atlas has been tested with communities, institutions and markets in India- and each is ready to be adopted, adapted and scaled.



WHO CAN TAKE THEM FORWARD





2.73 million
people reached with
fresh fruit and vegetables
that would otherwise
have gone to waste¹

1,100+ tonnes
recovered from
nine wholesale
markets in eight
states

PEOPLE



~30,000
children building healthy food
habits in 75 Delhi schools, with
60 more schools in Madhya
Pradesh and Karnataka

460+
women leaders engaged;
20+
women-led food
enterprises incubated

500+
farmers trained
in natural
farming and
millets

PLANET



1,100+ tonnes
of fresh produce
kept out of landfill

~7,137 tonnes
CO₂e emissions
avoided (estimate)²

9
wholesale markets in
8 states recovering surplus

SYSTEMS AND SKILLS



~400
grassroots
voices in India's
Voluntary National
Review 2025

185+
officials, frontline
workers and
students trained in
systems thinking

300+
young people in
a national food
systems network

Notes

^{1,2} All figures as reported by implementing partners as of September 2026. Sources are mentioned in individual profiles. Estimate by the India FoodBanking Network. See chapter on Fresh Produce Recovery for more information.

पोषण माह
2026



COLLECTIVE ACTION AND FOOD SYSTEMS GOVERNANCE

Food systems cut across ministries, markets, and communities. These innovations build platforms and partnerships that let everyone act, together.

- I. THE COALITION FOR FOOD SYSTEMS TRANSFORMATION IN INDIA (COFTI)
- II. MODEL REGION DEVELOPMENT: LANDSCAPE-BASED ECOSYSTEM DEVELOPMENT IN A DISTRICT



1 The Coalition for Food Systems Transformation in India

One platform, many actors:
turning collective
knowledge and practice
into policy action



Key Partners – Food Future Foundation, WASSAN, Welthungerhilfe

THE CHALLENGE

- ▶ Food and nutrition insecurity, climate change, biodiversity loss and food waste are deeply interlinked in India.
- ▶ Unsustainable production and consumption threaten ecosystems and farmer livelihoods.
- ▶ Food systems efforts remain fragmented across ministries, sectors and stakeholder groups.
- ▶ Few mechanisms exist to translate evidence and grassroots knowledge into coordinated policy action.

POLICY ALIGNMENT

- ▶ UN Food Systems Summit (2021)¹: catalysed national pathways for food systems transformation through multi-stakeholder engagement and integrated approaches.
- ▶ POSHAN Abhiyaan²: promotes nutrition convergence and behaviour change across sectors to improve nutrition outcomes.
- ▶ National Mission on Natural Farming (NMNF)³: advances chemical-free farming for better environmental and livelihood outcomes.
- ▶ Mission LiFE⁴, SDG 2 and SDG 12: promote sustainable lifestyles, zero hunger and responsible consumption and production.



THE INNOVATION

CoFTI is India's national multi-stakeholder platform for food systems transformation. It brings government, academia, civil society, the private sector and communities to one platform, so that interconnected challenges are identified and tackled systematically, rather than in silos.

Through thematic action labs, early-career research fellowships in transformative pathways, interdisciplinary multistakeholder consultations, local food systems dialogues with communities, youth engagement and communication and knowledge products, CoFTI connects evidence and lived experience with policy and practice. Its work spans nutrition, sustainable agriculture, food loss and waste, the circular economy, youth and women's economic participation.

CoFTI is also an incubator. Several innovations in this atlas, from school nutrition education and foundational wellbeing to improving fresh produce recovery from wholesale agriculture produce markets (*mandis*) and the national hackathon engaging youth in designing solutions for food system challenges, were shaped, tested or amplified through the coalition.



KEY COMPONENTS



Multi-stakeholder coalition with thematic action labs



Policy dialogues and national and regional consultations



Research fellowships and a working paper series



Local food systems dialogues with communities and youth



Food loss and waste recovery and circular economy initiatives



Knowledge exchange and learning sessions and evidence generation with members



Opportunities for member CSOs, entrepreneurs, researchers to connect, collaborate and co-create

WHAT IT TAKES TO REPLICATE

- ▶ A neutral convening secretariat trusted by all stakeholder groups
- ▶ Government champions willing to engage in open dialogue
- ▶ Diverse membership: civil society, government officials, academia, private sector business, communities for stronger connectivity between actors
- ▶ Thematic working groups with clear mandates and outputs
- ▶ Prioritising the 'missing middle' operational layer to address fragmented gaps
- ▶ Documentation and evidence capacity to inform policy
- ▶ Core funding that sustains coordination beyond project cycles

WHO IT IS FOR

Government agencies and policymakers, civil society organisations, research institutions and universities, development partners, producer organisations, women's groups, youth networks and private sector actors working on food systems, nutrition, agriculture and sustainability.

WHERE IT STANDS



SCALING UP.

CoFTI is evolving into a Food Systems Facility: growing its membership, strengthening thematic working groups, generating evidence and contributing to national policy processes, while scaling collaborative initiatives across India.

RESULTS SO FAR



For government: a ready platform to mobilise multi-sectoral stakeholder consultations on food, nutrition and climate policy and small farmer livelihoods including SDG reporting and future community-centered dialogues and VNR processes. **A future platform for convergence of public schemes, with multi-stakeholder implementation pathways on ground.**



For the private sector: a route into pre-competitive collaboration on food loss, sustainable sourcing and healthier food environments, access to sustainable producer corridors and a neutral space to tackle shared industry challenges as well as co-invest alongside development finance in early-stage ag-tech solutions.



Notes

1. United Nations Food Systems Summit, convened by the UN Secretary-General, New York, 23 September 2021. <https://www.un.org/en/food-systems-summit>
2. Launched by the Government of India in March 2018; now implemented under Mission Saksham Anganwadi and Poshan 2.0, Ministry of Women and Child Development.
3. Approved by the Union Cabinet on 25 November 2024 as a standalone centrally sponsored scheme; Ministry of Agriculture and Farmers Welfare.
4. Mission LiFE (Lifestyle for Environment), launched by the Prime Minister of India and the UN Secretary-General on 20 October 2022 in Kevadia, Gujarat.
5. NITI Aayog (2025). India Voluntary National Review 2025. Presented at the UN High-Level Political Forum on Sustainable Development, New York, July 2025



II Model Region Development: Landscape-based Ecosystem Development in a District

Testing how a whole landscape, its farms, markets, institutions and plates, can transform together.



Key Partners – CoFTI, Welthungerhilfe, Dharshana Mahila Kisan Samiti, Bharat Rural Livelihoods Foundation, Ecociate, National Coalition for Natural Farming

THE CHALLENGE

- ▶ Climate vulnerability converges in rural districts, stressing local food systems.
- ▶ Biodiversity loss and livelihood insecurity erode resilient, sustainable local food production.
- ▶ Fragmented schemes and weak institutional convergence limit coordination on the ground. Sectoral projects alone cannot resolve these interlinked, structural constraints.
- ▶ Limited awareness of agroecological approaches constrains sustainable production and consumption.

POLICY ALIGNMENT

- ▶ **National Mission on Natural Farming (NMNF):** promotes chemical-free farming and builds farmer capacity in natural farming practices.
- ▶ **Millet promotion:** national and state millet programmes building on the International Year of Millets 2023, promote production, processing and consumption of nutri-cereals.
- ▶ **PM POSHAN:** hot cooked school meals create a steady institutional market for local, nutritious produce such as millets.
- ▶ **Samriddh Madhya Pradesh and Viksit Chhatarpur:** state and district development visions that the Model Landscape supports with evidence and models for planning
- ▶ **DAY-NRLM:** women's collectives provide a platform for local food enterprises and community behaviour change.

Liquid Jaivik Manure for Farm | Clean Gas for Home | Sustainable Future

DUAL OUTPUT एक साथ दो फायदे

Liquid Jaivik Manure
300* – 360* Liter/day

Biogas
0.5* – 1.5* m³/day

Product Info:

- **Size:** 20 x 5.5 Feet
- **Capacity:** (~3600 Liter Volume)
- **1200 Microns**

Both Side Openable

Benefits at a Glance

उच्च गुणवत्ता तटल जैविक खाद

मिट्टी की उर्वरता में वृद्धि

पर्यावरण सुरक्षित

रासायनिक खाद की आवश्यकता कम

खर्च में बचत

स्वच्छ ऊर्जा



THE INNOVATION

The Chhatarpur Model Region applies a territorial systems approach in Bundelkhand. Rather than running single-sector projects, it treats natural resources, agriculture, livelihoods, animal health, food systems and governance as parts of one landscape.

At its heart is a district Food Systems Task Force that brings government departments, Panchayats, civil society, farmer groups and private actors into one coordination mechanism. Around it, the initiative maps haat markets and food system actors, mobilises natural farming producers, assesses market demand and runs behaviour change campaigns in local markets.

The result is a living laboratory where innovations are tested, adapted and prepared for scale, and a replicable blueprint for district-level convergence.

KEY COMPONENTS



Multi-stakeholder Food Systems Task Force for convergence



Natural farming, soil health and bio-resource centres



Millets, nutrition gardens and nutrition education



Mapping of haat markets and local value chains



FPOs, SHGs and federations linked to local markets



Consumer awareness, capacity building and digital tools

RESULTS SO FAR



WHAT IT TAKES TO REPLICATE

- ▶ A coordination mechanism anchored in the district administration
- ▶ Active Panchayats, line departments, CSOs and farmer groups
- ▶ Local implementing partners and champion farmers
- ▶ Structured capacity-building programmes
- ▶ Behaviour change campaigns and support for local enterprises
- ▶ Blended investment from public and private sectors, CSR and philanthropic sources

WHO IT IS FOR

Small and marginal farmers (especially natural farming practitioners), rural youth, women's groups, consumers, market vendors and local entrepreneurs, alongside Panchayats, district departments, civil society, community institutions, private sector, CSR funders and investors.

WHERE IT STANDS



PILOT.

Completion in Chhatarpur district, with planned scale-up using GIS technology and long-term institutionalisation through district and state systems.



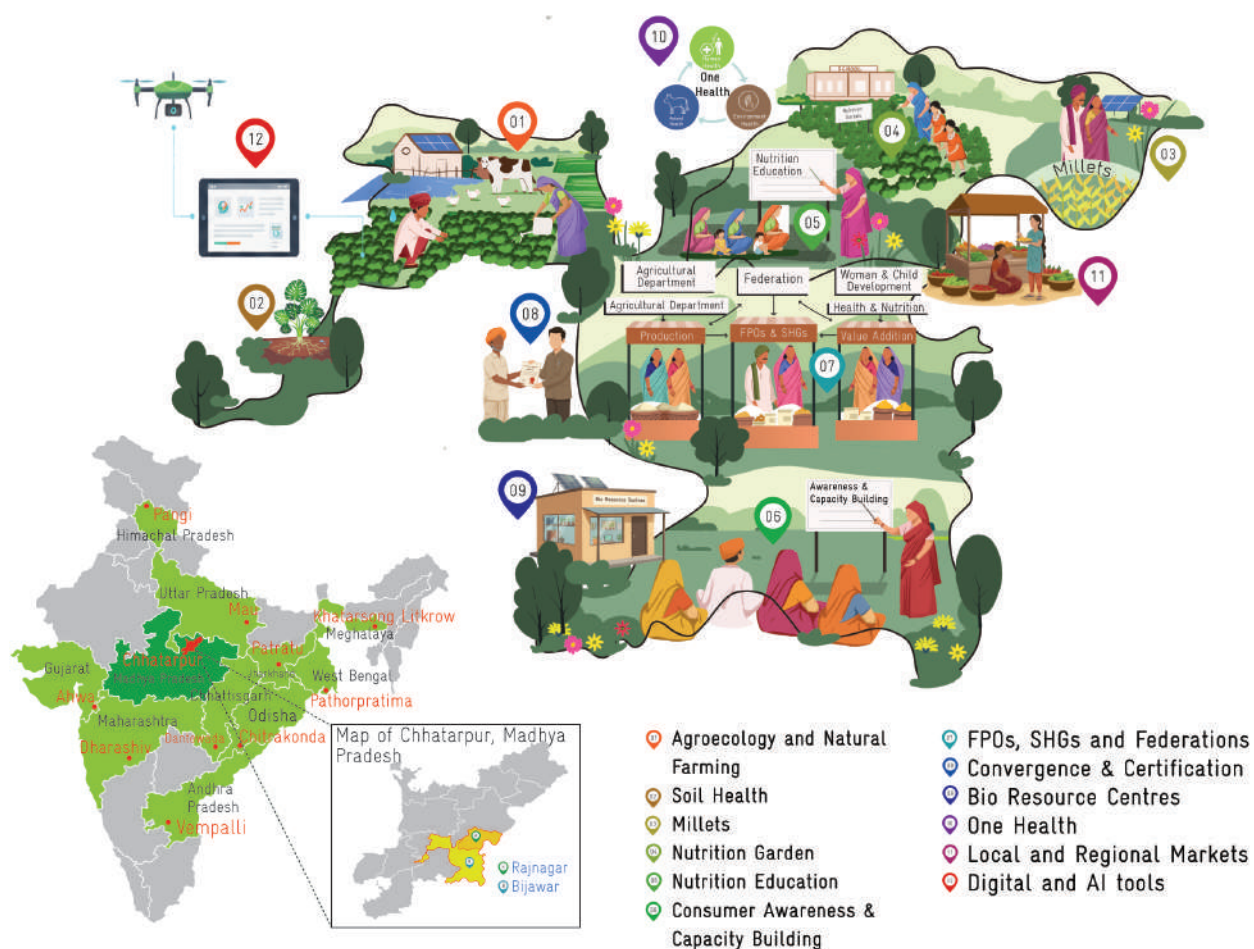
For government: a district convergence template for NMNF, millet programmes and PM POSHAN that other districts and states can adopt.



For the private sector: aggregated supply of natural farming produce and millets, and partnerships with emerging local food enterprises.

PART OF A NATIONAL EFFORT

Chhatarpur belongs to a growing national network of landscape-level, agroecology-led initiatives, including Ahwa (Gujarat), Dantewada (Chhattisgarh), Chitrakonda (Odisha), Pathorpratima (West Bengal), Patratu (Jharkhand), Vempalli (Andhra Pradesh), Pangi (Himachal Pradesh), Dharashiv (Maharashtra), Mau-Chitrakoot (Uttar Pradesh) and Khatarpong Litkrow (Meghalaya)



Chhatarpur Model Landscape for Sustainable Food Systems Transformation

Disclaimer:

Country borders or names do not necessarily reflect the GIZ official position. This map is for illustrative purposes and does not imply any opinion on the part of the GIZ, concerning the legal status of any country or territory or concerning the delimitation of frontiers or boundaries.

WOMEN, ENTERPRISES AND LIVELIHOODS

When women and rural communities own food enterprises, nutrition, incomes and resilience rise together.

I. INDIA'S WOMEN'S LEADERSHIP NETWORK

II. FROM WASTE TO WELLNESS: PLANT PROTEINS FROM OILSEED BY-PRODUCTS



I India's Women Leadership Network

Building women leaders who own, run and grow food enterprises



Lead Partner - ViSV Shakti Foundation, with Society for Elimination of Rural Poverty (SERP)

THE CHALLENGE

- ▶ Women carry much of the agricultural workload but rarely own enterprises.
- ▶ Women remain largely excluded from key agricultural and food system decisions.
- ▶ Skills training is often disconnected from real market opportunities.
- ▶ Climate shocks threaten women's livelihoods and household resilience.

POLICY ALIGNMENT

- ▶ **SERP, Andhra Pradesh** institutionalises women's collective leadership through Self-Help Groups (SHGs).
- ▶ **National Rural Economic Transformation Project (NRETP):** strengthens women-owned enterprises within NRLM through value chain development, incubation, market linkages and business ecosystem support.
- ▶ **Lakhpatri Didi:** supports SHG members to become successful entrepreneurs through enterprise development, financial literacy, skills and income-generation support.
- ▶ **SHE-MART:** community-owned retail and marketing platforms for SHG enterprises, improving branding, market access and women's economic leadership.



THE INNOVATION

The Women's Leadership Network turns individual women producers into a connected community of leaders and entrepreneurs. Anchored in Andhra Pradesh's SHG ecosystem, it builds a state-wide peer network where women mentor one another, exchange knowledge and act collectively.

The network is organised around five pillars, **Recognise, Value, Pay, Publish and Platform Her**, that move women from invisible labour to recognised leadership. Women receive leadership and entrepreneurship training, incubation for millet and food-based enterprises, and access to markets through pop-ups, fairs and exhibitions.

By linking skills directly to market and governance opportunities, the network helps women-led enterprises grow and gives women a stronger voice in local food systems.



KEY COMPONENTS



Five pillars: Recognise, Value, Pay, Publish, Platform Her



State-wide peer network for mentorship and knowledge exchange



Leadership and entrepreneurship capacity-building programmes



Incubation of women-led millet and food enterprises



Micro-communities for peer learning and collective action



Market linkages, enterprise support and visibility for women

WHAT IT TAKES TO REPLICATE

- ▶ Strong local partners and established women's collectives
- ▶ Leadership and entrepreneurship training modules
- ▶ Mentorship networks and peer learning platforms
- ▶ Access to finance, business services and markets
- ▶ Partnerships across government, civil society and private sector
- ▶ Showcasing platforms: pop-ups, exhibitions, local fairs and committed forward linkages model

WHO IT IS FOR

Rural women farmers, women entrepreneurs, Self-Help Groups, producer collectives, aspiring food entrepreneurs and women leaders seeking stronger economic and leadership roles in local food systems.

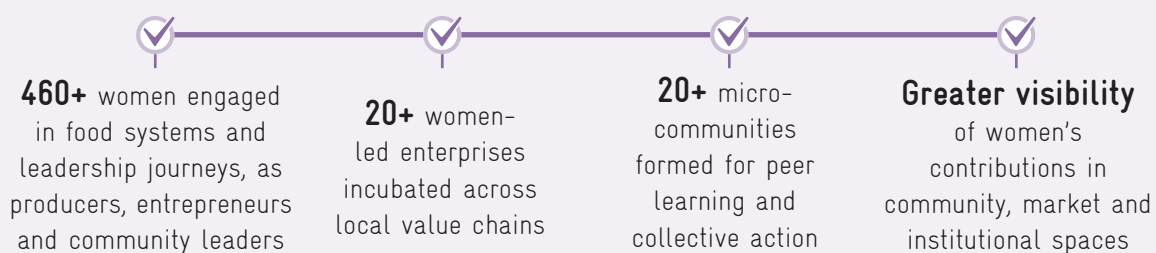
WHERE IT STANDS



SCALING UP.

The network is onboarding more women entrepreneurs, strengthening existing enterprises, organising market pop-ups and other linkages, and supporting women-led businesses towards long-term sustainability.

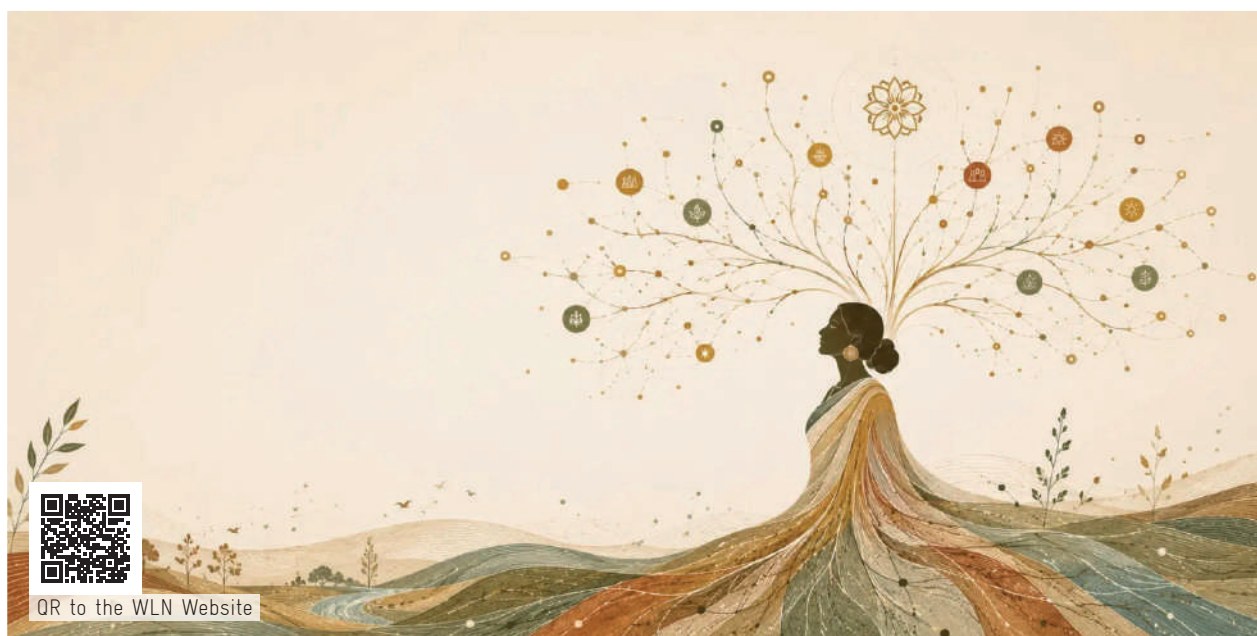
RESULTS SO FAR



For government: a leadership layer that accelerates Lakhpatti Didi and SHE-MART outcomes through State Rural Livelihoods Missions.



For the private sector: sourcing from women-led enterprises, retail and e-commerce partnerships, and mentoring, with credible impact for ESG and CSR sector



From Waste to Wellness: II Plant Proteins from Oilseed By-products

Upcycling oilseed cakes into affordable, protein-rich foods made and sold by women's collectives



Lead Partner - University of Trans-Disciplinary Health Sciences and Technology (TDU)

THE CHALLENGE

- ▶ About 70% of Indians eat less protein than the recommended daily intake.
- ▶ Protein awareness is low among children, adolescents, and pregnant and lactating women.
- ▶ Protein-rich foods are becoming less affordable for low-income households.
- ▶ Protein-rich defatted oilseed cakes are largely used as animal feed, not food.

POLICY ALIGNMENT

- ▶ **National Mission on Edible Oils -Oilseeds (NMEO-Oilseeds):** expanding domestic oilseed production increases the supply of by-products available for food-grade value addition.
- ▶ **PMFME:** supports micro food processing enterprises, including SHG-led units, with credit, training, branding and marketing.
- ▶ **PM POSHAN:** school meals offer a large institutional channel for affordable, protein-enriched foods.
- ▶ **DAY-NRLM:** SHGs and Cluster Level Federations provide an established base for local processing and marketing enterprises.



THE INNOVATION

Oil extraction leaves behind defatted oilseed cake, a protein-rich by-product that is largely underused as human food. This innovation turns it into affordable nutrition.

TDU is developing methods to extract protein from oilseed cakes and add it to everyday foods: protein-enriched millet products (bajra, ragi, jowar), rotis, breads, pizza bases and cookies, and a high-protein soy dal designed for mid-day meals.

Raw materials are sourced locally from small and micro millers, while women's Self-Help Groups and Cluster Level Federations are trained to process and market the products. The model brings together nutrition, food waste valorisation, women's entrepreneurship and a more local, climate-friendly food system.



KEY COMPONENTS



Protein extraction from defatted oilseed cakes enabling circularity



Protein-enriched millet foods: bajra, ragi, jowar



Bakery products using defatted oil cake flour



High-protein soy dal for mid-day meals



Capacity building for women's SHGs and CLFs



Local sourcing from small and micro millers



WHAT IT TAKES TO REPLICATE

- ▶ Local oilseed production and a defatted cake supply
- ▶ Protein extraction and food processing capacity
- ▶ Partnerships with local millers
- ▶ Engaged women's SHGs and Cluster Level Federations
- ▶ Product development and food safety expertise
- ▶ Local value chains, adaptable to groundnut and other oilseeds

WHO IT IS FOR

Women's SHGs and CLFs, small and micro millers, consumers seeking affordable protein, and nutrition programmes such as PM POSHAN mid-day meals.

WHERE IT STANDS



PILOT.

Research and product development at TDU, Bengaluru, led by Prof. Gurmeet Singh. Work covers protein extraction methods, protein-rich food formulations, and applications for bakery products and mid-day meals.

For government: a protein-enriched option for PM POSHAN menus and a PMFME-ready enterprise model for SHGs.



For the private sector: new value from oil mill by-products, and ingredient partnerships for protein-rich packaged foods.



Also featured in Contributing to Viksit Bharat 2047: Indo-German Pathways Towards Sustainable Agriculture and Food Systems (GIZ, 2025).



HEALTHY DIETS AND FOOD ENVIRONMENTS

What we eat, and what we waste, shapes the health of people and the planet. These innovations change food habits and redirect surplus to those who need it.

I. EAT WELL. LIVE WELL. – FOUNDATIONAL WELLBEING LITERACY

II. FROM FOOD WASTE TO FOOD SECURITY: FRESH PRODUCE RECOVERY FROM WHOLESALE MARKETS



1 Eat Well. Live Well. - Foundational Wellbeing Literacy

21 habits for the 21st century: building lifelong healthy food habits, one daily practice at a time



Lead Partner: Food Future Foundation; Nourishing Schools Foundation

THE CHALLENGE

- ▶ Undernutrition and micronutrient deficiencies coexist with rising overweight, obesity, and diet-related disease among children.
- ▶ Convenience, marketing, and highly processed foods increasingly shape what children eat.
- ▶ Practical skills for eating well, staying active, and caring for the planet are scattered across school subjects.
- ▶ The real gap is between knowing and doing, healthy practices rarely become everyday habits.

POLICY ALIGNMENT

- ▶ NEP 2020 and NIPUN Bharat:¹ Foundational Wellbeing Literacy (FWL) complements Foundational Literacy and Numeracy (FLN) by building the foundations of health and well-being.
- ▶ **PM POSHAN:** the school meal becomes a daily moment to practise healthy habits.
- ▶ School Health and Wellness Programme:² FWL gives teachers a practical, habit-based way to deliver health promotion.
- ▶ **Eat Right School (FSSAI):** brings safe, healthy and sustainable food choices into school life.
- ▶ Front-of-pack labelling:³ in September 2026, the Supreme Court asked the Centre to explain how schools will teach children to read food labels. This is the nutritional literacy FWL builds.



THE INNOVATION

Just as Foundational Literacy and Numeracy tackles the learning crisis, Foundational Wellbeing Literacy responds to a growing crisis in children's health and well-being. Eat Well. Live Well, developed by the Food Future Foundation, puts FWL into practice in schools.

Inspired by Japan's *Shokuiku* approach and adapted for India, it centers on 21 habits for the 21st century under three pillars: Routine, Healthy and Mindful.

Seven social skills and seven planetary skills complete the framework. Children move through simple progression: Practice, Understand, Choose and Act.

It is not designed as a separate subject, rather, frequent activities are woven into existing classes, assemblies, and meals. An aligned practice of **Five Healthy School Practices** and engagement with families reinforce them.



KEY COMPONENTS

- 21 everyday habits under Routine, Healthy and Mindful
- Seven social skills and seven planetary skills
- Short, age-appropriate activities, stories and reflection
- Five Healthy School Practices: mindful eating time, kitchen hygiene and food safety, clean drinking water, active time, and a green campus
- Teacher nudges built into existing routines, with no examination
- Family engagement to carry habits home
- Digital habit pages, teacher dashboards and a School Wellbeing Score





WHAT IT TAKES TO REPLICATE

- ▶ Partnerships across education, health, nutrition and food systems
- ▶ Institutional coordination across diverse school settings
- ▶ Resources adapted to curricula, languages and food cultures
- ▶ Teacher orientation supported by simple, practical tools
- ▶ Digital infrastructure for engagement and outcome tracking
- ▶ Adaptation to local languages and food cultures, keeping the core framework
- ▶ A financing pathway into regular education budgets

WHO IT IS FOR

State education departments, school curriculum bodies, school health programmes, school leaders and teachers, and development partners working on nutrition and education.

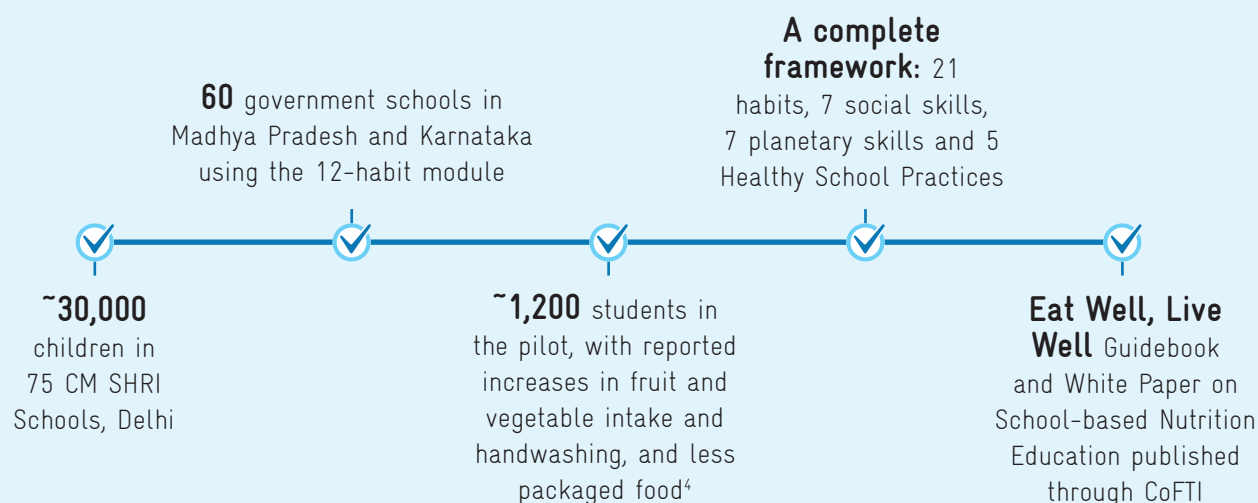
WHERE IT STANDS



SCALING UP.

The programme launched in September 2026 in 75 CM SHRI Schools in Delhi, reaching about 30,000 children. Teacher orientation and assessment support the launch, and implementation research is under way with academic partners. In Madhya Pradesh and Karnataka, Nourishing Schools Foundation has adapted 12 priority habits into 15-minute sessions around the school meal, running in 60 government schools. The model has also been demonstrated in a private school.

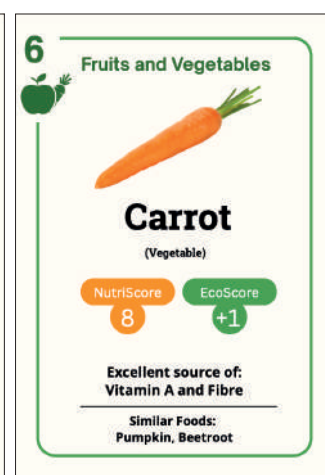
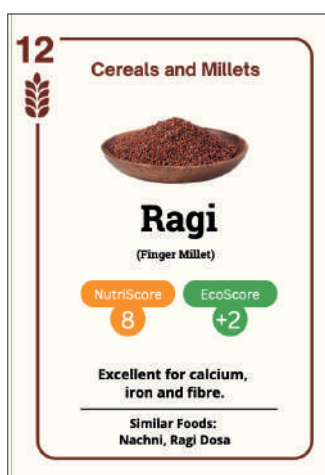
RESULTS SO FAR



For government: a ready, teacher-deliverable module for PM POSHAN, Eat Right School and NEP-aligned wellbeing curricula in any state.



For the private sector: CSR partnerships for school rollout, digital tools and healthier school food environments.



Notes

1. Ministry of Education (2020), National Education Policy 2020. NIPUN Bharat (National Initiative for Proficiency in Reading with Understanding and Numeracy), launched in July 2021.
2. School Health and Wellness Programme under Ayushman Bharat; Ministry of Health and Family Welfare and Ministry of Education.

3. Supreme Court of India, 3S and Our Health Society v. Union of India, MA No. 1177 of 2025 in WP (C) No. 437 of 2024, order of 10 September 2026. The Court directed that its affidavit questions be answered within ten days and listed the matter for further hearing on 28 September 2026.
4. Self-reported pilot data, Food Future Foundation. Implementation research is under way to distinguish reach, observed change and attributable impact.

From Food Waste to Food

II Security: Fresh Produce Recovery from Wholesale Markets

Turning mandi surplus into nutrition for millions, and avoided emissions for the planet



Lead Partner - India FoodBanking Network (IFBN)

THE CHALLENGE

- ▶ Up to 18% of fruits and 13% of vegetables are lost during harvest, handling and storage (ICAR assessment, Jha et al., 2016).
- ▶ Farmers are unable to sell an estimated 40% of fruits and vegetables grown for the market, a loss of around ₹63,000 crore a year (cited by the Committee on Doubling Farmers' Income, 2019).
- ▶ Perishability, weak cold chains, market congestion, and gluts or price crashes leave large volumes unsold or discarded in mandis.
- ▶ Discarded food is lost nutrition and a source of methane when it ends up in landfill.
- ▶ Few systems exist to redirect surplus produce to food-insecure communities.

POLICY ALIGNMENT

- ▶ **National Food Security Act (NFSA), 2013:** the overarching framework for food and nutrition security and access to food for vulnerable populations.
- ▶ **Pradhan Mantri Kisan SAMPADA Yojana (PMKSY):** supports cold chains, value addition, food processing, quality assurance and Operation Greens for perishables.
- ▶ **Mission for Integrated Development of Horticulture (MIDH):** supports horticulture development, including post-harvest management and market infrastructure.
- ▶ **National Action Plan on Climate Change (NAPCC):** frames national action on resource efficiency and emissions, to which reducing food waste contributes.



THE INNOVATION

Led by the India Food Banking Network (IFBN) in collaboration with CoFTI, this initiative reimagines wholesale markets: from points of post-harvest loss to hubs for recovery and redistribution.

The Fresh Produce Recovery Programme runs the full chain. It partners with mandis and retail outlets, identifies and recovers surplus fruits and vegetables, inspects and sorts them, moves them through food bank and community networks, and distributes them free to feeding programmes and underserved communities.

Alongside operations, the initiative convened vendors' associations, market officials, government, international agencies and experts through national dialogues and city consultations. Together they identified the policy and institutional mechanisms needed to make food recovery standard practice in India's mandis.



KEY COMPONENTS



Surplus recovery from wholesale markets (mandis) in eight states



Inspection, sorting and safe redistribution of produce



Free distribution to feeding programmes and vulnerable communities



National dialogue and city-level stakeholder consultations



Engagement with vendors' associations and market officials



Policy and governance support for systematic recovery

WHAT IT TAKES TO REPLICATE

- ▶ Partnerships with APMCs and market authorities
- ▶ Buy-in from vendors' associations and traders
- ▶ Systems to identify and collect surplus daily
- ▶ Collection, storage and transport arrangements
- ▶ Local food banks and redistribution partners
- ▶ Clear food safety protocols for redistribution

WHO IT IS FOR

APMCs and state agricultural marketing boards, vendors' associations, market officials, food banks, organisations working on food security and climate resilience, and food-insecure communities.

WHERE IT STANDS

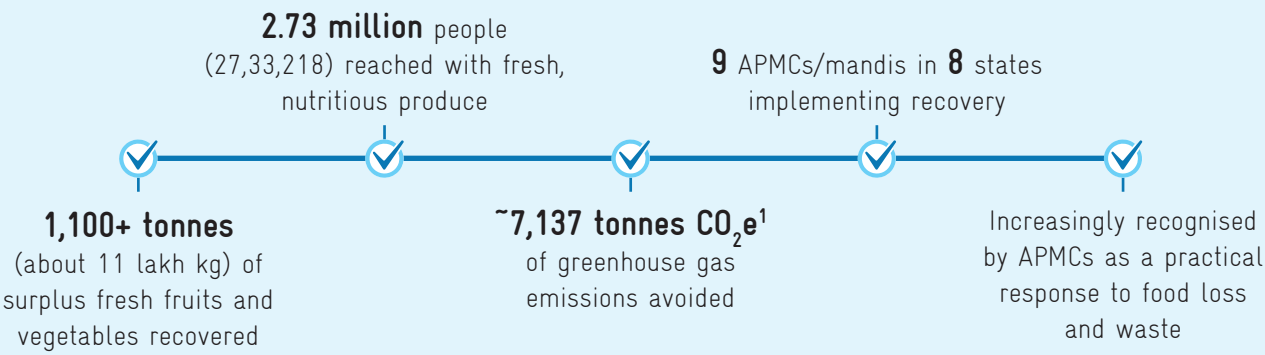


PILOT.

Led by IFBN with CoFTI support. A national dialogue was followed by consultations in leading cities such as Delhi, Bengaluru, Bhopal, Pune and Mumbai, feeding into the National Roadmap on Fresh Produce Recovery 2026.



RESULTS SO FAR



For government: a scalable model for state agricultural marketing boards and APMC operating rules, contributing to India's SDG 12.3 food loss and waste goals.



For the private sector: logistics, cold chain and retail surplus partnerships, with measurable climate and CSR impact.



Note

¹ FRAME (Food Recovery to Avoid Methane Emissions) methodology, developed by the Global FoodBanking Network



KNOWLEDGE, SKILLS AND THE NEXT GENERATION

Lasting change needs people who think in systems. These innovations build that capacity, from district officials to university students and young innovators.

-
- I. FOOD SYSTEMS RESOURCE PORTAL: CAPACITY BUILDING FOR SYSTEMS THINKING
 - II. FOOD SYSTEMS TRANSFORMATION: A UNIVERSITY COURSE
 - III. INDIA FOOD SYSTEMS YOUTH NETWORK
 - IV. YOUNG MINDS, REAL SOLUTIONS: INTERDISCIPLINARY RESEARCH INNOVATIONS
-



Food Systems Resource Portal: Capacity Building for Systems Thinking

Equipping policymakers, frontline workers and coalitions to think and act across sectors through a learning management system



Lead Partner: New Concept

THE CHALLENGE

- ▶ Production gains now collide with undernutrition, climate stress and soil degradation.
- ▶ Fragmented and sectoral silos limit integrated responses.
- ▶ Few officials and frontline workers are trained in food systems approaches.
- ▶ Learning is lost when projects end, weakening institutional memory.

POLICY ALIGNMENT

- ▶ **Mission Karmayogi and iGOT:**¹ the government's online capacity-building platform offers a channel to institutionalise food systems learning for civil servants.
- ▶ **POSHAN Abhiyaan:** relies on convergence across departments, which requires functionaries skilled in cross-sectoral planning.
- ▶ **National Mission on Natural Farming (NMNF):** depends on trained extension and frontline workers for farmer outreach.
- ▶ **DAY-NRLM:** community resource persons offer a ready cadre for local food systems training.



[Home](#) [About](#) [Resources](#) [Themes](#) [e-learning](#) [Contact](#)

Food systems Information & Evidence for Learning, Development & Sustainability

A curated knowledge platform bringing together key resources, evidence, tools and learning materials on food systems.

Explore by Themes



Sustainable
Food Production
Systems



Nutrition,
Health and Food
Security



Markets, Value
Chains and Food
Environments



Climate
Resilience and
Inclusion



Governance,
Learning and
Systems
Transformation

Find Resources meant for You



Citizens & Communities



Government & Policymakers



CSOs & NGOs

THE INNOVATION

The Food Systems Resource Portal is a multi-tiered capacity-building framework that works at policy, institutional and community levels at once. It recognises that food systems change needs three groups working in concert: coalitions that frame problems, government functionaries who design and deliver programmes, and frontline actors who make convergence happen on the ground.

Each group learns in the way that suits its role:

- ▶ **The CoFTI coalition – the “engine room”:** consultative workshops, peer learning, reflection circles, leadership labs and field immersions build systems thinking, cross-sector engagement and shared narratives.
- ▶ **Government functionaries:** classroom sessions, real-world case discussions, micro-learning and scenario-based simulations build convergence-oriented governance and implementation at scale.
- ▶ **Community and frontline actors in Chhatarpur, Madhya Pradesh:** on-site training, role plays, convergence planning workshops and local-language job aids help integrate agriculture, nutrition and markets on the ground.

An online portal and learning management system (LMS) anchors the programme, preserving institutional memory and keeping quality learning accessible well beyond the life of a project.

Six capacities for transformation

The curriculum builds six capacities that, together, create leadership and institutions able to sustain change:





KEY COMPONENTS



Systems-first curriculum linking agriculture, health, WASH, education and markets



Universal competencies (social and behaviour change, knowledge management) plus role-specific learning tracks



Online portal and LMS preserving institutional memory and scaling access



Training of trainers for field functionaries



Case discussions, simulations and micro-learning modules



Coalition-building and narrative development with CoFTI

WHAT IT TAKES TO REPLICATE

- ▶ An anchor institution to host and maintain the LMS
- ▶ Role-specific modules co-designed with target users
- ▶ A pool of trained master trainers
- ▶ Local-language content and job aids
- ▶ Links to government training platforms and certification
- ▶ Budget for content updates and learner support

WHO IT IS FOR

CoFTI coalition members and other multi-stakeholder platforms; government functionaries in agriculture, health, nutrition, education and rural development; and community and frontline actors who deliver programmes on the ground.

WHERE IT STANDS



PILOT.

Training of trainers is under way, and sessions for government functionaries, students and practitioners are scheduled. By investing in people and institutions rather than single-point solutions, and pairing national visioning with grassroots problem-solving, the programme offers a replicable template for other states and national platforms.

[Introduction](#) [Course](#) [Contact](#) [Log In](#)



AVAILABLE COURSE

Beyond the Plate

Understanding Sustainable, Integrated Food Systems

An introductory course exploring the journey from farm to fork and beyond — how integrated food systems can improve nutrition, livelihoods, climate resilience and environmental sustainability.

Modules	Assessment	Pace
Interactive + video	Knowledge checks & quizzes	Fully self-paced

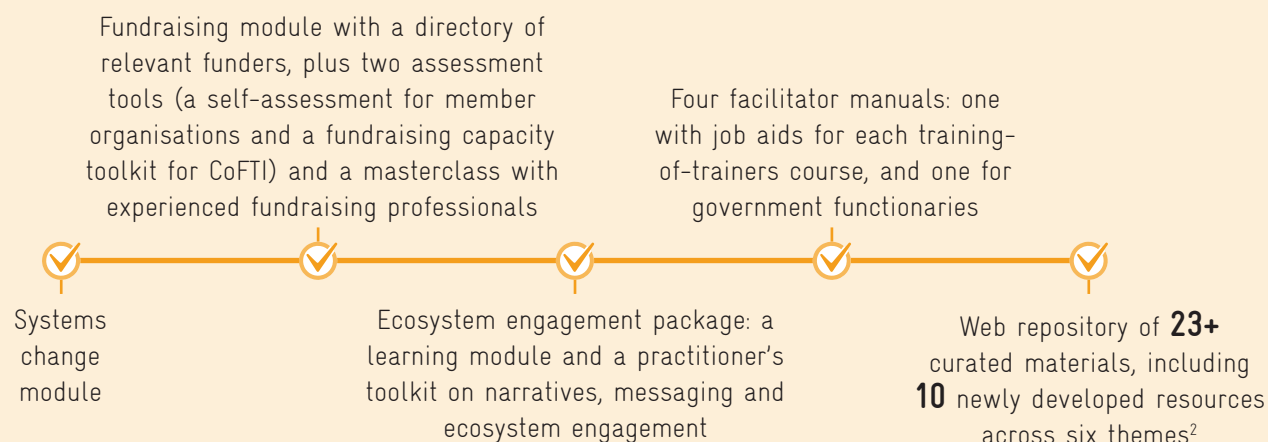
[Enrol](#)



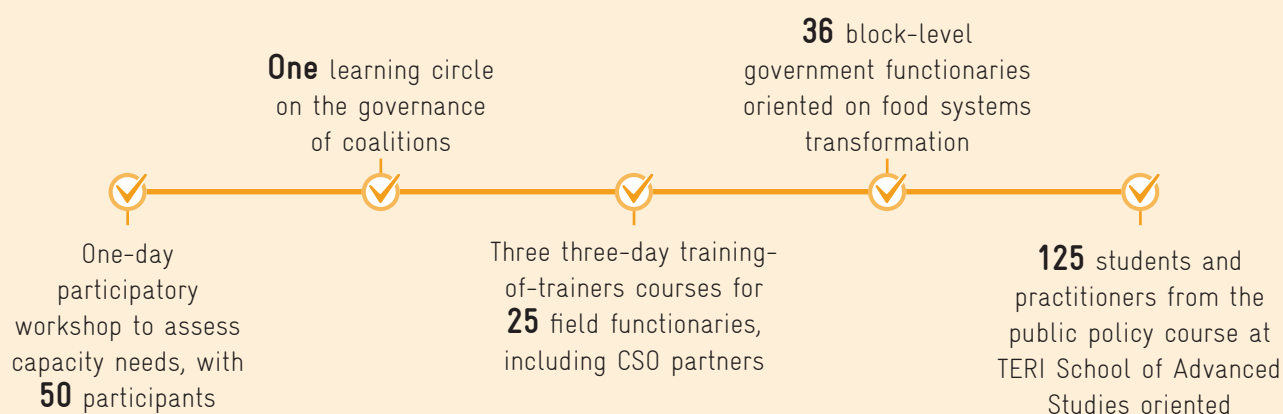
QR code to the CoFTI website.

RESULTS SO FAR

Learning products



People reached



For government: ready food systems modules for state training institutes, agricultural extension



For the private sector: sustainability and systems-thinking training for agri-food supply chain staff and partners.

Notes

1. Mission Karmayogi (National Programme for Civil Services Capacity Building), approved by the Union Cabinet in September 2020; iGOT Karmayogi is its digital learning platform.

2. Themes: sustainable food production systems; markets, value chains and food environments; nutrition, health and food security; climate resilience and inclusion; governance; and learning and systems transformation. Please check the CoFTI website for further information.

II Food System Transformation: A University Course

A ready-to-adopt, two-credit elective that breaks disciplinary silos



Lead Partner: The University of Trans-Disciplinary Health Sciences and Technology (TDU), Rural India support trust (RIST), Bharti institute of public policy (ISB)

THE CHALLENGE

- ▶ Food systems link health, environment, climate, livelihoods, economy and equity.
- ▶ Higher education remains organised largely in disciplinary silos.
- ▶ Students rarely see how production, nutrition, markets and ecosystems connect with each-other.
- ▶ Graduates need systems thinking and practical problem-solving skills for transformation.

POLICY ALIGNMENT

- ▶ **National Education Policy (NEP) 2020:** promotes multidisciplinary, flexible and experiential learning. This elective puts it into practice for food systems.
- ▶ **UGC curriculum framework for four-year undergraduate programmes:** enables interdisciplinary electives within honours degrees.
- ▶ **Deendayal Antyodaya Yojana - National Rural Livelihood Mission (DAY-NRLM) and SRLMs:** SHGs and community institutions offer students real-world learning in livelihoods, women-led enterprises and local food value chains.



THE INNOVATION

The Food Systems Transformation course is a two-credit interdisciplinary elective for postgraduate students and senior undergraduate honours programmes. It gives learners the frameworks, analytical tools, and experiential methods to understand food systems from farm to plate.

Students examine production, processing, distribution, consumption, and waste through ecological, health, economic, and governance lenses. They explore emerging pathways such as agroecology, regenerative agriculture, millet revival, alternative proteins, precision fermentation, and circular bioeconomy models.

Built around systems thinking, policy analysis and real-world problem solving, the course prepares graduates to design context-specific solutions for sustainable, equitable food systems, whichever sector they go on to work in.



KEY COMPONENTS



Systems thinking to map food system interconnections



Interdisciplinary lens: health, environment, livelihoods, economics, governance



Farm-to-plate coverage, from production to waste



Indian food systems in a global context



Case-based, experiential and field-linked learning



Emerging innovations, from agroecology to precision fermentation



WHAT IT TAKES TO REPLICATE

- ▶ University ownership as a credit-bearing elective
- ▶ Interdisciplinary faculty, oriented in systems thinking
- ▶ A standard core curriculum adaptable to local contexts
- ▶ Indian and global case studies and teaching materials
- ▶ Field partnerships with SRLMs, SHGs, FPOs and enterprises
- ▶ A university network for peer learning and improvement

WHO IT IS FOR

Master's, doctoral and senior undergraduate students across agriculture, food technology, nutrition, public health, environment, economics, policy, management, engineering and biotechnology, and the universities and faculty who teach them.

WHERE IT STANDS



PILOT.

Course design is complete and ready.

Next steps: Digital delivery and a university network are planned.

RESULTS SO FAR

Two-credit
interdisciplinary
elective designed

Ready for adoption by
Indian universities



Curriculum spanning production, nutrition, health, environment, livelihoods, governance and economics

Proposed scale indicators: universities adopting, faculty trained, students completing, projects generated, grassroots partnerships formed

For government: a ready, NEP-aligned elective for state and agricultural universities.



For the private sector: guest faculty, industry case studies and internships, and a pipeline of systems-literate talent.

India Food Systems Youth Network

From learners to changemakers: a national community helping young people learn, connect and act



Lead Partners: India Food Systems Youth Network, University of Trans-Disciplinary Health Sciences and Technology (TDU)

THE CHALLENGE

- ▶ Young people shape the future of food but lack structured ways to engage.
- ▶ Learning stays fragmented across disciplines, with little access to mentors and practitioners.
- ▶ Youth are often treated as beneficiaries, not co-creators and innovators.
- ▶ One-off events rarely grow into sustained networks for learning and action.

POLICY ALIGNMENT

- ▶ **National Education Policy (NEP) 2020:** promotes multidisciplinary, experiential, and holistic learning beyond the classroom.
- ▶ **Eat Right India and Eat Right Campus (FSSAI):** entry points for food literacy and healthier campus food environments.
- ▶ **POSHAN Abhiyaan:** strengthens nutrition awareness and behaviour change, areas where young people can lead.
- ▶ **DAY-NRLM and SRLMs:** link youth with SHGs, FPOs and rural enterprises, which is especially relevant for young women and aspiring food entrepreneurs.



THE INNOVATION

The India Food Systems Youth Network is a national learning and action community for young people from every discipline. It connects students and young professionals with experts, practitioners, peers and grassroots food system actors.

Members join expert-led webinars and masterclasses, debate emerging challenges and take on practical assignments, from quizzes and reflections to biodiversity observation and documenting wild edibles. A WhatsApp community, Google Classroom and YouTube library keep learning going between sessions, while nature walks and in-person gatherings are being piloted.

The network moves young people along a pathway, learn, connect, experiment, contribute, opening doors to mentorship, internships, volunteering and collaborative projects.



KEY COMPONENTS



Expert webinars and masterclasses with researchers, entrepreneurs, policymakers



Activity-based learning: quizzes, biodiversity and wild-edible documentation



Peer community on WhatsApp and Google Classroom



Digital repository of recordings and resources



Field exposure through nature walks and gatherings



Mentorship, internships, volunteering and project opportunities

WHAT IT TAKES TO REPLICATE

- ▶ Dedicated coordination to sustain regular programming
- ▶ Accessible digital platforms: WhatsApp, Google Classroom, YouTube
- ▶ A diverse pool of experts, practitioners and mentors
- ▶ Interactive, youth-friendly formats, not one-way webinars
- ▶ Partnerships with universities, CSOs, industry and government
- ▶ Sustained financing beyond individual projects or events

WHO IT IS FOR

Undergraduates, postgraduates, research scholars, young professionals and early-career practitioners from food science and technology, nutrition, home science, life sciences, development studies, engineering, computer science, management and communication.

WHERE IT STANDS



SCALING UP.

Active and expanding. Onboarding members, running regular sessions, piloting in-person experiences and building partnerships for internships, workshops, volunteering and collaborative projects.

RESULTS SO FAR



For government: a ready youth cohort for Eat Right Campus, Mission LiFE and NRLM youth engagement.



For the private sector: a talent pipeline for internships, innovation challenges and employer branding.

A community of students and young changemakers is coming together to learn, collaborate and take collective action towards sustainable, equitable and resilient food systems in India.

The India Food Systems Youth Network is being launched!

Become part of this one-of-a-kind network to

- Get to know other young people in India who share your interest in food
- Develop skills related to food systems and leadership
- Advocate for resilient food systems

Don't miss the opportunity to be part of this network!

Attend monthly Youth Network Engagement Sessions.

QR code to webpage.

german cooperation
DEUTSCHE ZUSAMMENARBEIT

Implemented by
giz

TDU

COFTI

IV Young Minds, Real Solutions: Interdisciplinary Research Innovations

Fresh ideas from
India's next generation
of food systems
innovators

The India Food Systems Transformation Hackathon 2026 invited students from across disciplines to design solutions for a more sustainable, equitable and resilient food system. Teams worked across six diverse themes such as sustainable and equitable food systems, health and nutrition, rural economies, food waste reduction, and transformative food education etc.

Selected teams received six months of mentorship and incubation to refine and test their ideas, and presented them to experts, policymakers and changemakers. A selection of four innovations

below show what youth-led problem-solving can bring to India's food systems, from soil sensors to school food clubs.

The Food System Transformation Hackathon was organised by Foodwiz, together with TDU and CoFTI. It ran from March 2026 to 30 September 2026. The hackathon received 98 team applications with participation from 342 students representing over 45 colleges. Of these, 10 teams were selected for incubation, where they received mentorship and seed support to take their solutions forward.



Food Future Champions | Team Nutrinudge

Team members : Suhani Arora,
Sanskriti Sharma, Mehak Munjal

Mentor :
Dr Pulkit Mathur, Archana Sinha

Theme :
Transformative Food Education

THE CHALLENGE

- ▶ Children are increasingly disconnected from where their food comes from.
- ▶ Junk food and sugary drinks are displacing traditional healthy foods.
- ▶ School nutrition education is mostly theoretical rather than practical.
- ▶ Low food literacy drives unhealthy habits and food waste.

THE INNOVATION

Food Future Champions is a youth-led after-school food club for middle school students. Through storytelling, science experiments, spice exploration, food journey mapping, kitchen experiments and home food challenges, students connect food with health, culture and the environment. Families join in through home activities, and the programme ends with a student-led Future Food Fest. Behaviour change is tracked through pre- and post-programme 24-hour dietary recalls and reflective activities.

WHAT IT TAKES TO REPLICATE

A partner school; facilitators and mentor support; activity materials and classroom space; engagement with families and teachers; simple documentation and assessment tools.

WHO IT IS FOR

Students in Classes 6–9, their families, teachers and school communities.



WHERE IT STANDS

Six-month incubation, piloting at N.S. Public School, Sector 26, NOIDA, Uttar Pradesh with delivery and final evaluation through September 2026.

Results so far: pilot school secured; students organised in teams of four to five; club running for four to five months; pre- and post-assessment in place.

KrishiSense : Smart Soil Intelligence | Team BeeBOT

Team members :

Ananya, Tanisha, Aditya Raj

Mentor :

Dr Gurmeet Singh

Theme :

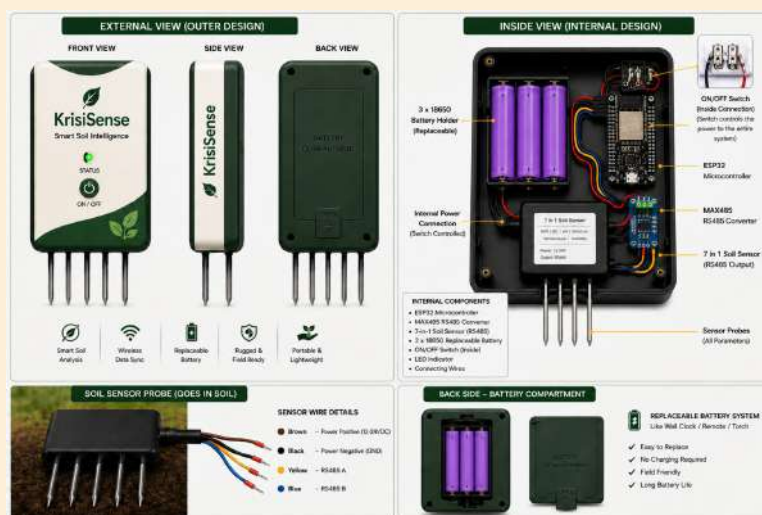
Inclusive and Farmer-linked Food Value Chains

THE CHALLENGE

- ▶ Soil degradation is eroding productivity and long-term fertility across India.
- ▶ Farmers lack timely, accessible information on soil nutrients and moisture.
- ▶ Imbalanced fertiliser use raises costs and further degrades soil.
- ▶ Conventional soil testing is slow, costly and hard to access.

THE INNOVATION

KrishiSense is a smart soil system that gives farmers real-time information on their soil. Sensors measure nitrogen, phosphorus and potassium (NPK), pH, moisture and temperature, and a hardware and software interface turns the readings into practical guidance on fertiliser use and crop management. It aims to reduce reliance on slow, conventional soil testing. To keep it affordable for small and marginal farmers, the team is exploring shared-use models through farmer groups.



WHO IT IS FOR

Small and marginal farmers, with FPOs, farmer groups and extension networks as shared-service providers where individual ownership is unaffordable.

WHERE IT STANDS

Working prototype built. Testing focuses on sensor accuracy, calibration, reliability and stability,

alongside refining the interface, recommendation logic, cost and deployment model.

LOOKING FOR

Field-testing partners among FPOs and agricultural extension networks.

Reviving Sohshang : A Climate-Resilient Himalayan Superfood | Team Latifolia Works

Team member :
Abdul Razzaq, Lavanya, Priyanka

Mentor :
Prof. Eram S. Rao

Theme :
Rural economies

THE CHALLENGE

- ▶ Sohshang, a nutrient-rich Himalayan fruit, remains underused and commercially unexplored.
- ▶ Short shelf life and little value addition cause post-harvest losses.
- ▶ Low awareness limits markets and farmer income from the fruit.
- ▶ Its nitrogen-fixing potential for soil health remains largely untapped.

THE INNOVATION

Latifolia Works aims to turn Sohshang (*Elaeagnus latifolia*) into a climate-resilient, functional food with a viable market. The team is developing value-added products and testing formulation, taste, shelf life and feasibility. Alongside processing, it proposes cluster-based cultivation, nurseries, SHG involvement, nutri-gardens and use of government schemes, building an integrated chain from cultivation to processing to market.



WHO IT IS FOR

Farmers and communities in Sohshang-growing regions of Northeast India, and consumers and markets for value-added products.

WHERE IT STANDS

Field interviews, nutrient profiling, product planning, a farm-to-market model and a cultivation strategy are complete.

Next: product development, shelf-life testing, and feasibility and scale assessment.



MandiQ : Smart Mandi Price Prediction | Team Alpha Coders

Team members :

Sayali Patil, Naman Sharma, Abhishek Choudhary, Rishabh Jaiswal

Mentor :

Sarita Anand, Sarika Inamdar

Theme :

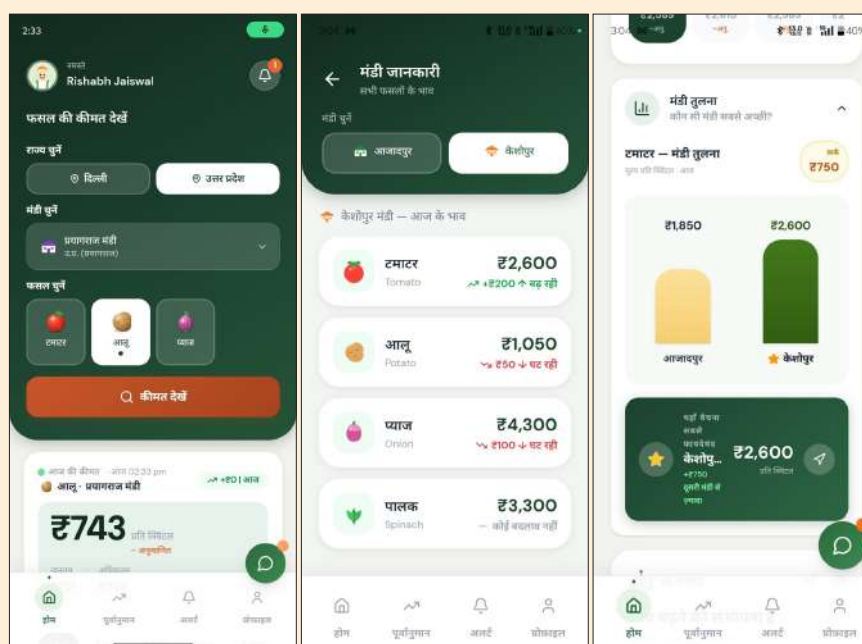
Inclusive and Farmer-linked Food Value Chains

THE CHALLENGE

- ▶ Farmers lack timely information on where and when to sell.
- ▶ Mandi price data is public but scattered and hard to interpret.
- ▶ Price gaps across mandis and days significantly affect farmer earnings.
- ▶ Limited storage and bargaining power push farmers into distress sales.

THE INNOVATION

MandiQ is a market intelligence platform that helps farmers decide when and where to sell. It combines historical mandi prices, weather data and field insights to produce seven-day price forecasts for selected crops and markets, turning complex public data into clear, actionable advice. Forecast accuracy is tested with standard statistical measures, alongside farmer feedback and transaction data. The team is also exploring business-to-business services, such as demand forecasting for traders, wholesalers and agri-enterprises.



WHO IT IS FOR

Farmers making short-term selling decisions; traders, wholesalers and agri-enterprises seeking market and demand insights.

LOOKING FOR

Improving data accuracy and reliability with state authorities

WHERE IT STANDS

A functional minimum viable product (MVP) is being piloted in three Delhi NCR mandis, covering two crop categories and targeting 20+ farmers.

Deutsche Gesellschaft für Internationale Zusammenarbeit (GIZ) GmbH

A2/18 Safdarjung Enclave
New Delhi – 110029, India

T + 91-11-49495353
E info@giz.de | www.giz.de/india