

TABLE A.1- FOOD CHAIN CATEGORIES

CLUSTER	CATEGORY		SUB CATEGORY		TECHNICAL AREAS
Processing food form humans and animals	C	Food, ingredient and pet food processing	C 1	Processing of perishable Animal Products	TCI.1 Processing of Milk TCI. 1.a. Curd, Chaach & Lassi TCI. 1.b. Cheese & Paneer TCI. 1.c. Khoa TCI.d- Butter TCI.1. e-Ice Cream / Kulfi
			C IV	Processing of ambient stable products	TCIV.1 Processing of Grains, Spices & Nuts TCIV.2 Processing of Oil Seeds TCIV.2. a. Solvent Extraction TCIV.2. b. Super Critical Fluid Extraction TCIV.2. c. Mechanical Extraction TCIV.3 Processing of Invert Sugar TCIV.4 Processing of Honey TCIV.5 Processing of Drinking Water TCIV.6 Processing of Carbonated Beverages TCIV.7 Processing of Non-Alcoholic and Noncarbonated Beverages TCIV.8 Processing of Snack Foods TCIV.9 Processing of Artificial Sweeteners TCIV.10 Processing of Ready-to-eat Food TCIV.11 Processing of Freeze-Dried Foods TCIV.12 Processing of Canned Product TCIV.13 Processing of Cereal based Sweets TCIV.14 Processing of Fruit & Vegetable based Products TCIV.15 Processing of Vinegar TCIV.16 Processing of Extruded Products TCIV.17 Processing of Tea TCIV.18 Processing of Baked Products TCIV. 19 Processing of condiments TCIV.20 Processing of Sugar and Molasses TCIV.21 Processing of Ambient Stable Dairy Products TCIV.22 Processing of Coffee & Cascara TCIV.23 Processing of Cocoa and its Indigenous Products TCIV.24 Processing of Food Supplements/ Dietary Supplements TCIV.25 Processing of Sugar Based Products
	D	Feed and animal food processing			TDI.1 Processing of Cattle Feed
Catering	E	Catering			TE.1 Indoor Catering TE.2 Outdoor Catering

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Bio-Chemical	K	Production of (Bio)Chemicals	TK.1 Processing of Flavors
			TK.2 Processing of Color Enhancers
			TK.3 Processing of Food fortification agents
			TK.4 Processing of Food Additives
			TK.5 Processing of Prebiotic and Probiotic

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