



REGULATORY SUPPORT FOR FOOD INNOVATION

Regional Think Tank on Innovation – Ready Food Regulatory Systems in Asia

Sintia Ramadhani, S.Si., Apt., M.Sc.
Director of Processed Food Registration

IUFOST World Food Congress

Hong Kong, April 20th – 21st, 2026

Urgency: Bridging The Gap in Food Innovation



Key Issues:

Innovation stops at the research stage (publications)

01

Lack of recognized standards for quality & safety

02

Challenges in downstreaming and large-scale commercialization

03

Key Solutions:

01 Early-stage regulatory assistance

02 Development of credible (safe and quality) product standards

03 Legal certainty & enhanced industrial competitiveness

Key Message:



Standardization is the key to bridging research outcomes to the industrial sector

Objectives: Facilitation of Standardization for Innovative Food Products

1

Acceleration of Downstreaming

Accelerate the transformation of research results into commercial products that are market ready in the food industry

2

Development of Standards & Specifications

Establish clear and accountable quality and safety parameters for innovative food products

3

Regulatory Support

Develop a legal framework that facilitates and strengthens the ecosystem for food research downstreaming

Key Message:



Standardization and supportive regulations can enhance product competitiveness both nationally and internationally

Scope of Facilitated Innovative Food Products



Process Flow for Standardization of Innovative Product



Data required for the assessment :

a. Identity of the innovative product

Product description, product composition, specifications, analytical methods for detection and quantification

b. Source and production process of the innovative product

c. Technological function/effectiveness (if function as a food additive)

d. Use of innovative ingredient/food additive in food product

Type of food, amount of uses, function of use, mechanism of action in the food product, production process flow

e. Safety data of the innovative product

Acute toxicity, sub chronic, empirical and semi-empirical data, if available

f. Stability data during distribution and/or storage

01

Identification of innovative product

02

Assessment of product effectiveness/benefit

03

Safety assessment of innovative product

04

Standardization of the innovative product

Criteria for Innovative Food Product



BPOM Assistance for Innovators

SAFETY AND QUALITY REVIEW

Initial assessment of technical data on product safety and quality for innovative food products from an early stage

ASSISTANCE IN STANDARD DEVELOPMENT

Technical support in drafting product specifications and quality standards to ensure regulatory compliance

HARMONIZATION WITH INTERNATIONAL STANDARDS

Alignment of product standards with global references (e.g., Codex) to enhance export competitiveness

REGULATORY DATA SUPPORT

Access to and guidance on legal references, latest policies, and supporting regulatory data

COLLABORATION WITH REGULATORS AND INDUSTRY

Facilitation of networking with cross-sector stakeholders, industry associations, and relevant partners to support downstreaming

The Role of Researchers in The Standardization of Innovative Food Products

01

Proposing Potential Innovative

Identifying leading applied research outcomes with competitive advantages and strong market potential, and preparing solid initial technical

02

Supporting Standard Development

Providing comprehensive scientific data (literature review, stability, in vitro/in vivo studies, toxicity) and actively participating in technical discussions with the regulatory

03

Supporting Product Commercialization

Assisting technology transfer to industry and assisting in the preparation of regulatory product registration.

04

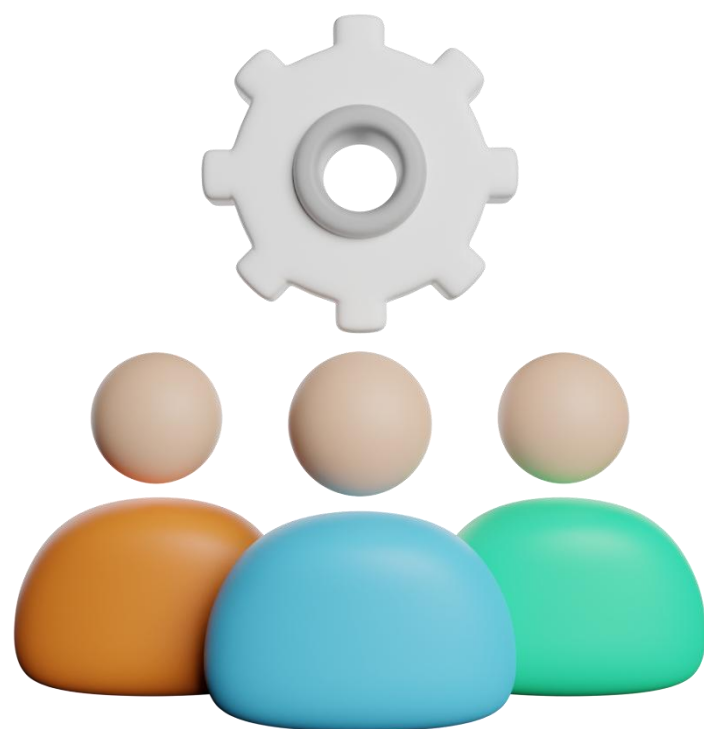
Across Disciplines Collaboration

Building cross-disciplinary networks (food technology, toxicology, pharmacology, etc.) to strengthen supporting data validity

05

Promoting Standardized Products

Disseminating information on safety, quality, and benefits of approved innovative products through scientific publications, seminars, and media.



Benefits for Researchers

More Applicable Research Outcomes

Ensuring research products meet safety and quality requirements for the market

01

02

Commercialization Opportunities

Accelerating regulatory validation for market-ready product.r.

Contribution to Policy Development

Participating in the development of national food standards.

03

04

Industry Collaboration

Expanding partnership opportunities with the private sector and off-takers.

05

Strengthened Scientific Publications

Enhancing the credibility of research data for publication in reputable journals



List of Standardized Innovative Food Products

1

BANANA FERMENTATION

Function: Preserves fresh tofu
Use: During coagulation or soaking
Limit: GMP (as needed)

2

FERMENTED SALT SOLUTION

Function: Preserves fresh fish
Use: Diluted, then used for soaking
Limit: GMP (as needed)

3

TANGKIS FORMULA

Function: Preserves coconut sap
Use: Dissolved, then added to sap
Limit: GMP (as needed)

4

CHITOSAN SOLUTION

Function: Preserves noodles, tofu,
meatballs
Use: Added during production
Limit: GMP (as needed)

List of Standardized Innovative Food Products

5

BUTTERFLY PEA FLOWER EXTRACT

Function: Natural food colorant
Use: Added during processing
Limit: GMP (as needed)

6

PALM OIL DERIVATIVE FORMULA

Function: Coating for fresh fruits &
vegetables
Use: Dipping
Limit: GMP (as needed)

7

SAPAT FRUIT EXTRACT

Function: Preserves palm sap
Use: Added to sap
Limit: 250 mg/L

List of Standardized Innovative Food Products

RAW MATERIALS

01

Banana Peel Powder

02

Salak Seed Powder

03

Tengkawang (Illipe) Seed Fat

04

Pangasius Fish Oil

05

Flour and Starch of Taro Beneng

CLOSING

Facilitation and Collaboration between Regulators, Researchers and Industries are Crucial for the Development of Innovative Food Products.

Driving and Accelerating Research Downstream are Important for the Advancement of the Food Industry



BADAN POM