

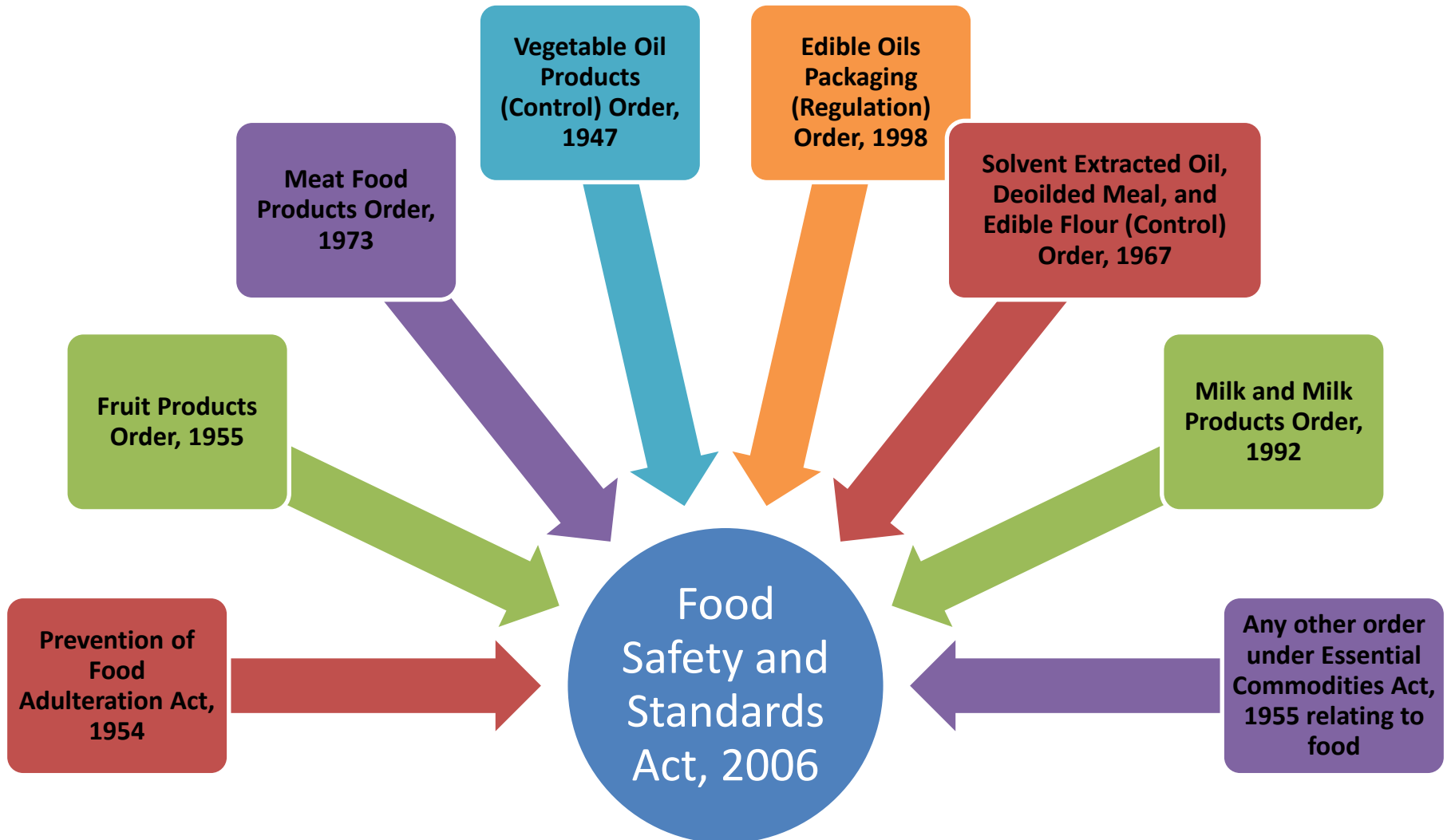
Why Food Safety & Standards Act, 2006 ?

- Multiplicity of food laws and enforcement agencies for different sectors of food
- Quality/Safety standards under various Act/orders restricting innovation in food products
- Thin spread of manpower, poor laboratories infrastructure
- Standards rigid and non-responsive to scientific advancements and modernization
- Poor Information dissemination to consumer level

FSS Act, 2006

- Food Safety and Standards Bill piloted by MOFPI, passed by parliament in Monsoon session and approved by President in September, 2006

How it integrates?





Prevention of Food Adulteration Act, 1954

Fruit Products Order, 1955

Meat Food Products Order, 1973

Vegetable Oil Products (Control) Order, 1947

Edible Oils Packaging (Regulation) Order, 1988,

**Solvent Extracted Oil, De-oiled Meal and Edible Flour
(Control) Order, 1967**

Milk and Milk Products Order, 1992

Any order under Essential Commodities Act, 1955 relating to food.

Objective

The Food Safety and Standards Authority of India (FSSAI) has been created for laying down science based standards for articles of food and to regulate their manufacture, storage, distribution, sale and import to ensure availability of safe and wholesome food for human consumption.



FSS ACT 2006



Food Safety and Standards
Authority of India

भारत में खाद्य सुरक्षा
और मानकों के प्राधिकरण

- The Act consists of 12 chapters:
 1. Preliminary: definitions
 2. Food Safety and Standards Authority of India
 3. General principles of food safety
 4. General provisions as to food: prohibitions
 5. Provisions relating to import
 6. Special responsibilities as to food safety
 7. Enforcement of the act
 8. Analysis of food: laboratories, sampling and public analysts
 9. Offences and penalties
 10. Adjudication and food safety appellate tribunal
 11. Finance, accounts , audits and reports
 12. Miscellaneous

Important Chapters

➤ Chapter I

- Section 3 – Definitions

➤ Chapter II- FSSAI

- Section 4-Establishment
- Section 5-Composition and qualification of appointment
- Section 11 & 12-Central Advisory Committee & Functions
- Section 13-Scientific Panels
- Section 14-Scientific Committee
- Section 16-Duties and functions of Food Authority

Contd...

➤ Chapter IV General Provisions as to articles of food

- Section 19 – Use of Food Additives or processing aids
- Section 20 – Contaminants, toxins
- Section 21 – Insecticides, pesticides, veterinary drugs residues, antibiotic residues
- Section 22 – Novel food, GM foods, foods for special dietary uses, functional foods etc.
- Section 23 – Packaging and Labelling
- Section 24 – Restriction of Advertisement and prohibition as to unfair trade practices

➤ Chapter V Provisions relating to Import

- Section 25 – Imports

➤ Chapter VI Special responsibilities as to Food Safety

- Section 26 – FBO responsibility
- Section 27 – Liability of manufacturers, packers, wholesalers, distributors and sellers
- Section 28 – Food recall

Contd...

➤ Chapter VII Enforcement of the Act

- Section 29 – Authorities responsible for enforcement
- Section 30 – Commissioner of Food Safety of the State
- Section 31 – Licensing and Registration of FBO
- Section 32-Improvement notices
- Section 36- Designated Officers
- Section 37- Food Safety Officers
- Section 38-Powers of Food Safety Officers
- Section 39-Liability of Food Safety Officers
- Section 42-Procedure for launching prosecution

➤ Chapter VIII Analysis of Food

➤ Chapter IX Offences and Penalties

➤ Chapter X-Adjudication and Food Safety Appellate Tribunal

➤ Chapter XI-Finance, Accounts, Audit and Reports

➤ Chapter XII- Miscellaneous

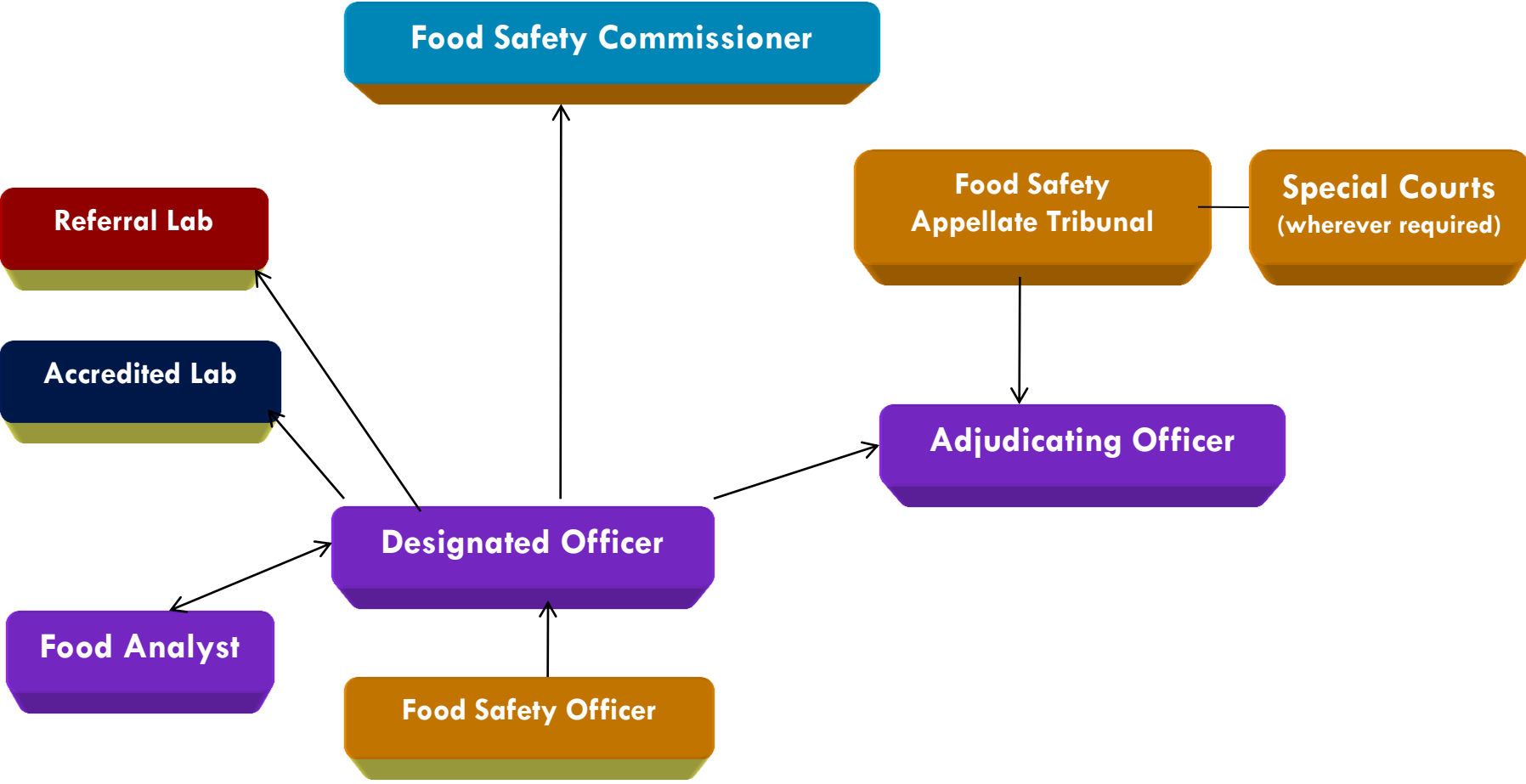
Rules and Regulations under FSS Act

- Section 91- provides for Central Government to make Rules for carrying out provisions of the Act.
- Section 92 (1)- provides Food Authority with the previous approval of Central Government and after previous publication, by notification, make regulations consistent with this Act and Rules made thereunder.
- FSSAI drafted Rules and Regulations through extensive consultation and deliberations/meetings with various stakeholders.
- Final Rules have been notified in the gazette of India on 5th May, 2011.
- Final Regulations have been notified in the gazette of India on 1st August, 2011.

Salient Features of FSS Rules, 2011

- Describe the qualification and their duties of Food Safety commissioner, Designated Officer and Food Safety Officer.
- Sampling procedure, manner of taking samples
- Function of Food analyst and the analysis report
- Adjudication procedure, appeal
- Food Safety Appellate Tribunal, Special courts

Major Functionaries in the State



MANNER OF DISPATCHING CONTAINERS OF SAMPLE



To analyst



Two parts to
Designated Officer



Remaining part, if FBO
Request send to accredited Lab





First part

Send to food analyst

Analysis report

Analysis report fails



Fourth part

On request FBO

Send to accredited laboratory

Analysis report

FBO can Appeal (form VIII)



2 & 3rd part DO

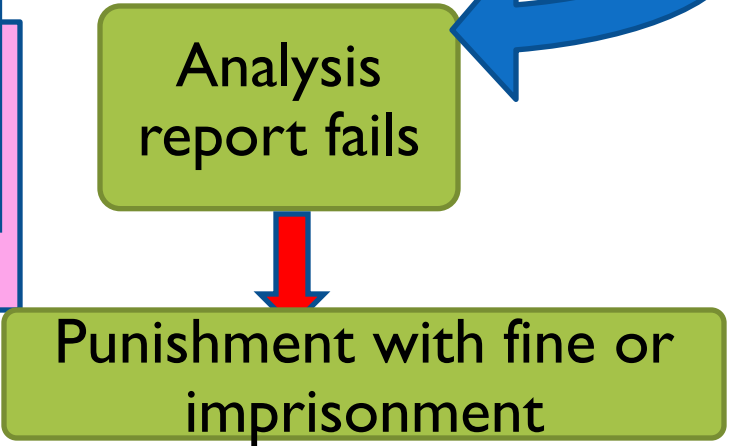
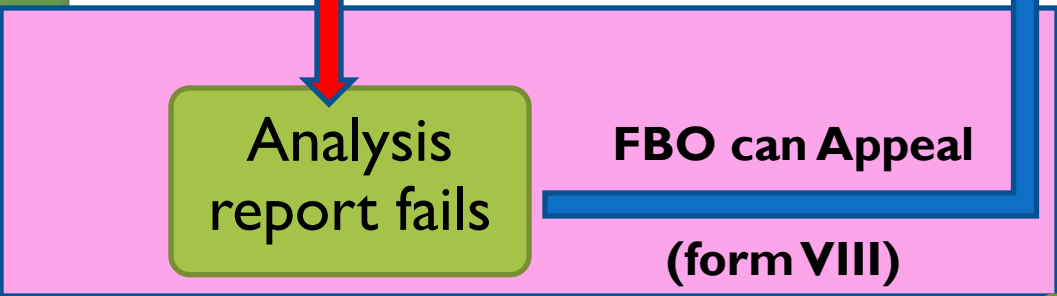
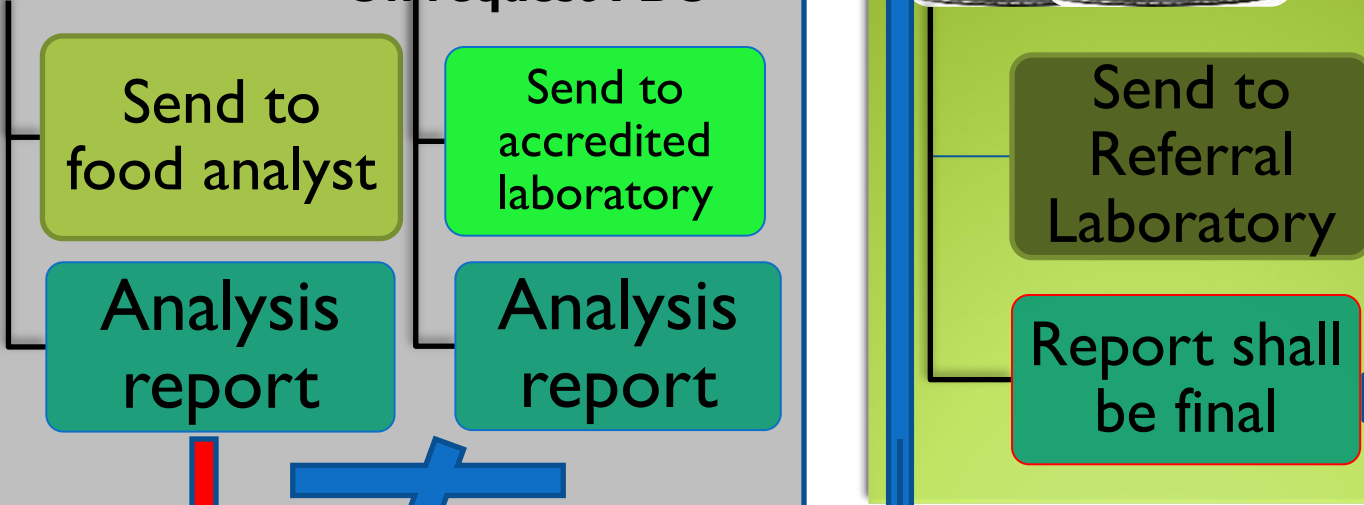
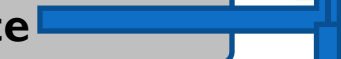
Send to Referral Laboratory

Report shall be final

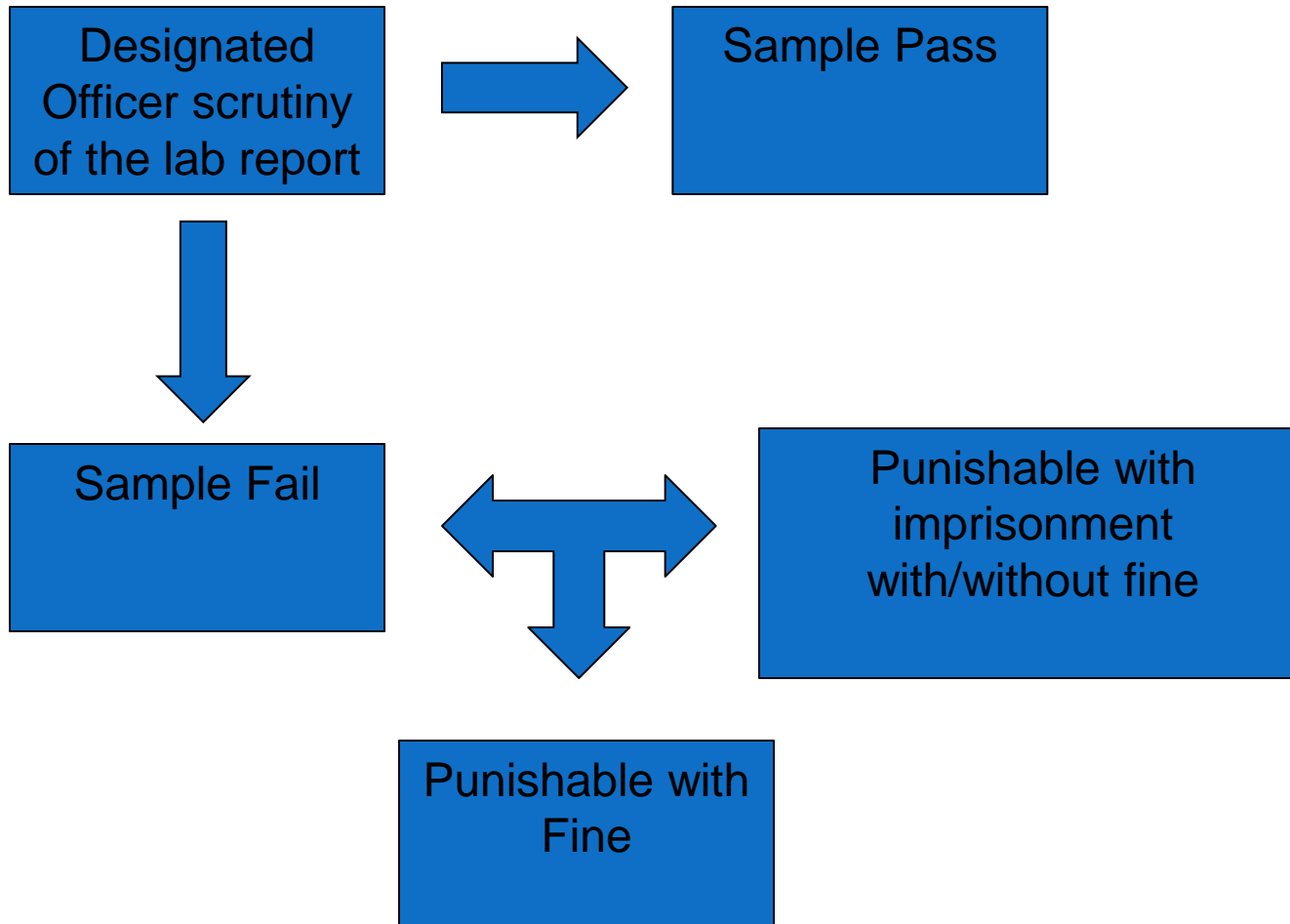
Analysis report fails

Punishment with fine or imprisonment

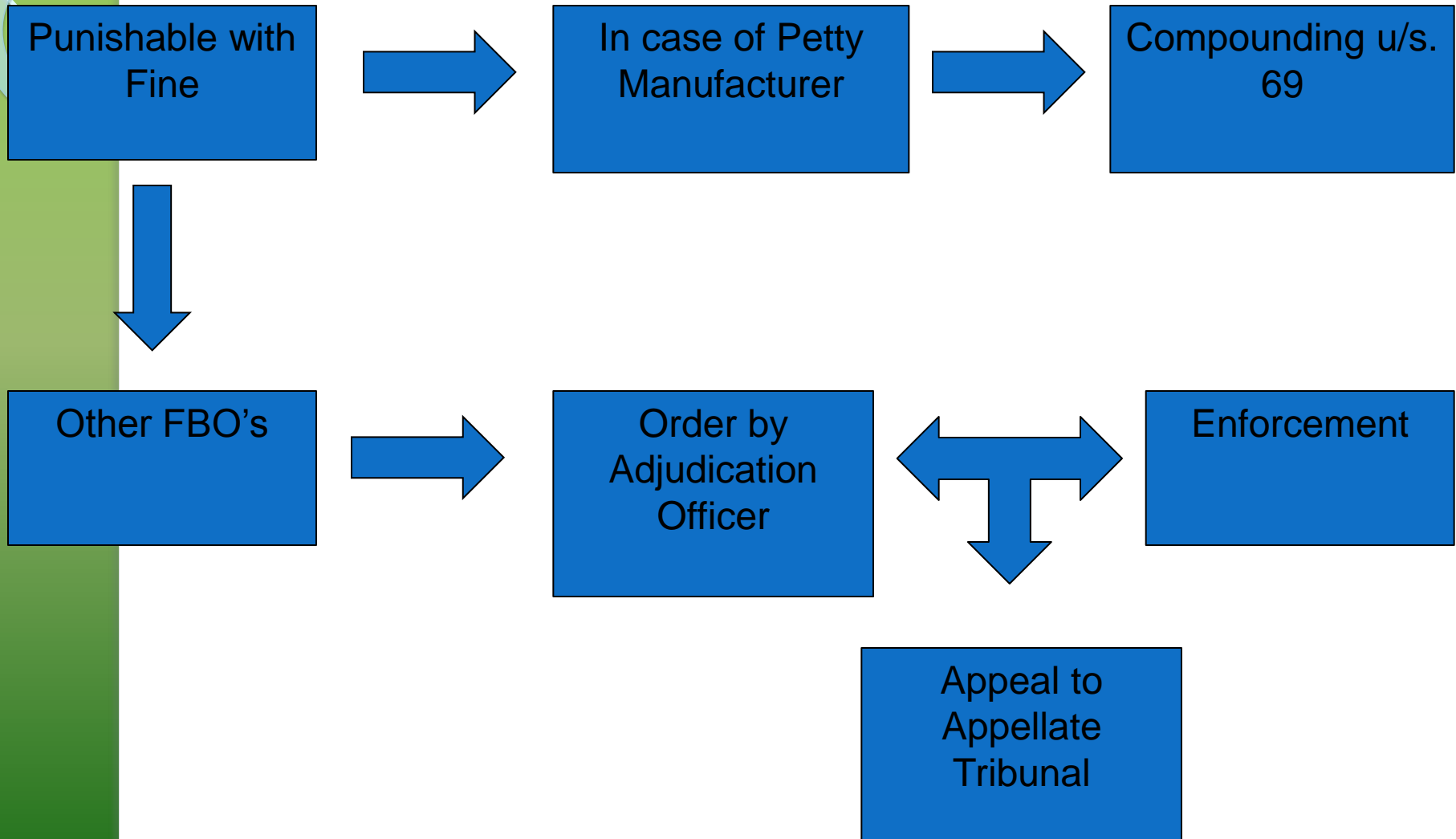
If at variance



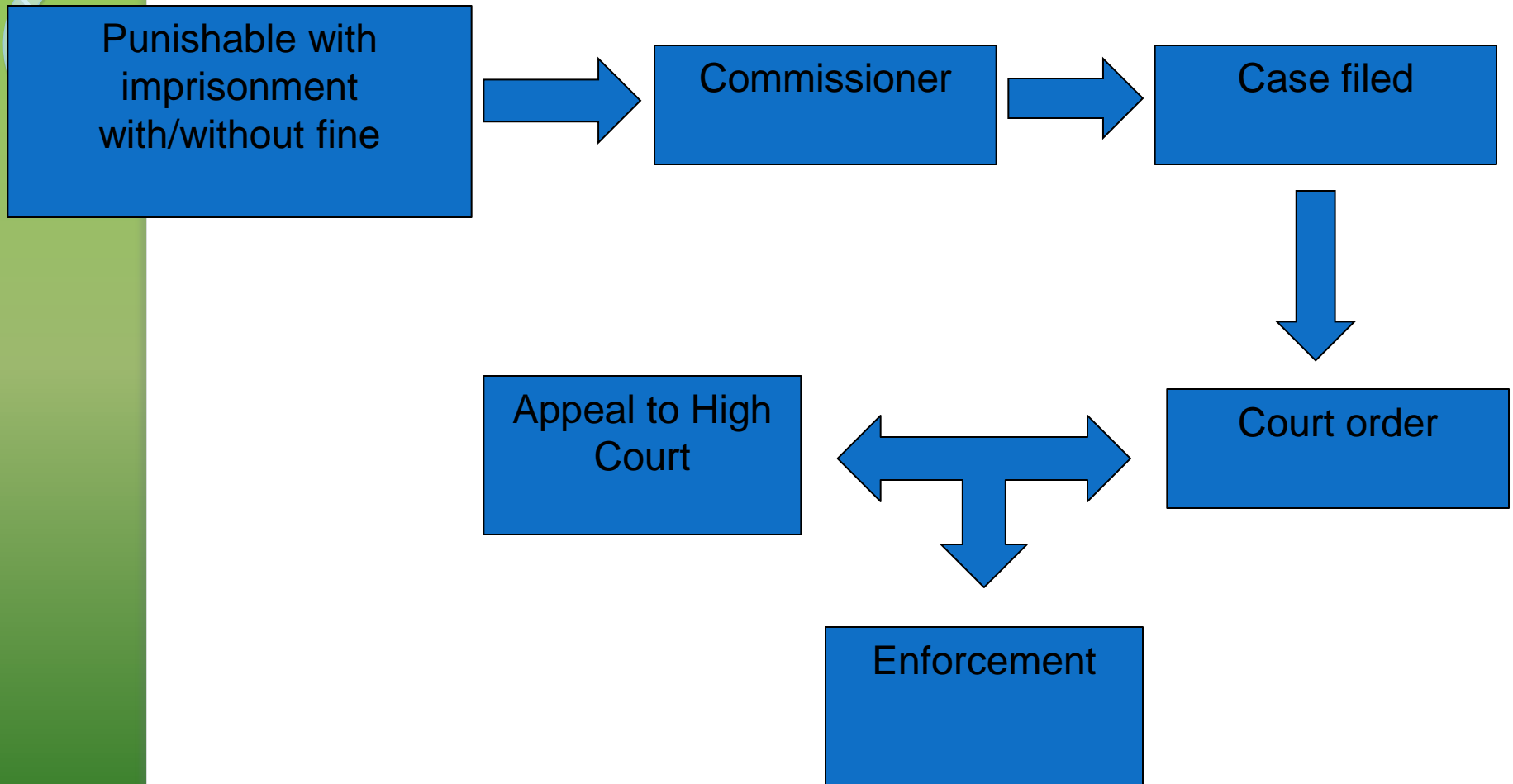
Prosecution



Prosecution



Prosecution



Salient Features of FSS Regulations, 2011

- Integrates the erstwhile acts/rules/orders, no new standards being introduced.
- New chapter scheme to facilitate scientific approach in regulatory framework, & scientific developments, provide specificity and traceability of content, easy to digitalized.
- Unified Licensing Procedures and application forms
- Clear line of distinction between licensing and registration
- Standards have been systematically arranged taking into consideration Codex classification

Contd....

- 1) Food Safety and standards (Licensing and registration) Regulations, 2011
- 2) Food Safety and standards (packaging and labeling) Regulations, 2011
- 3) Food Safety and standards (Food products standards and Food Additives) Regulations, 2011.
- 4) Food Safety and standards (Prohibition and restriction for sale) Regulations, 2011
- 5) Food Safety and standards (contaminants, toxins and Residues) Regulations, 2011.
- 6) Food Safety and standards (Referral laboratories and sampling) Regulations, 2011

FOOD SAFETY AND STANDARDS (LICENSING AND REGISTRATION OF FOOD BUSINESSES) REGULATIONS, 2011

Salient Features

- Unified Licensing procedures.
- Common application forms and procedures.
- Registration of food Businesses to cover all petty food businesses.
- Distinction between ‘registration’ and ‘licensing’. Cut off limits for registration and licensing.
- Sectors which have high Installed Capacity are covered under central licensing.
- Safety, Sanitary and Hygienic conditions.

Licensing & Registration of FBOs



Food Safety and Standards
Authority of India

आयुर्विज्ञान विभाग
भारत सरकार

Central Licensing Authority

Designated Officer appointed by the Chief Executive Officer of the Food Authority of India in his capacity of Food Safety Commissioner

State Licensing Authority

Designated Officers appointed under Section 36(1) of the Act by the Food Safety Commissioner of a State or UT for the purpose of licensing and monitoring.

Registering Authority

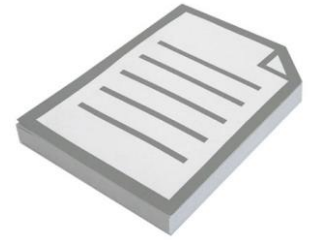
Food Safety Officer or any official in Panchayat, Municipal Corporation or any other local body in an area, notified as such by the State Food Safety Commissioner for the purpose of registration

Petty Food Manufacturer



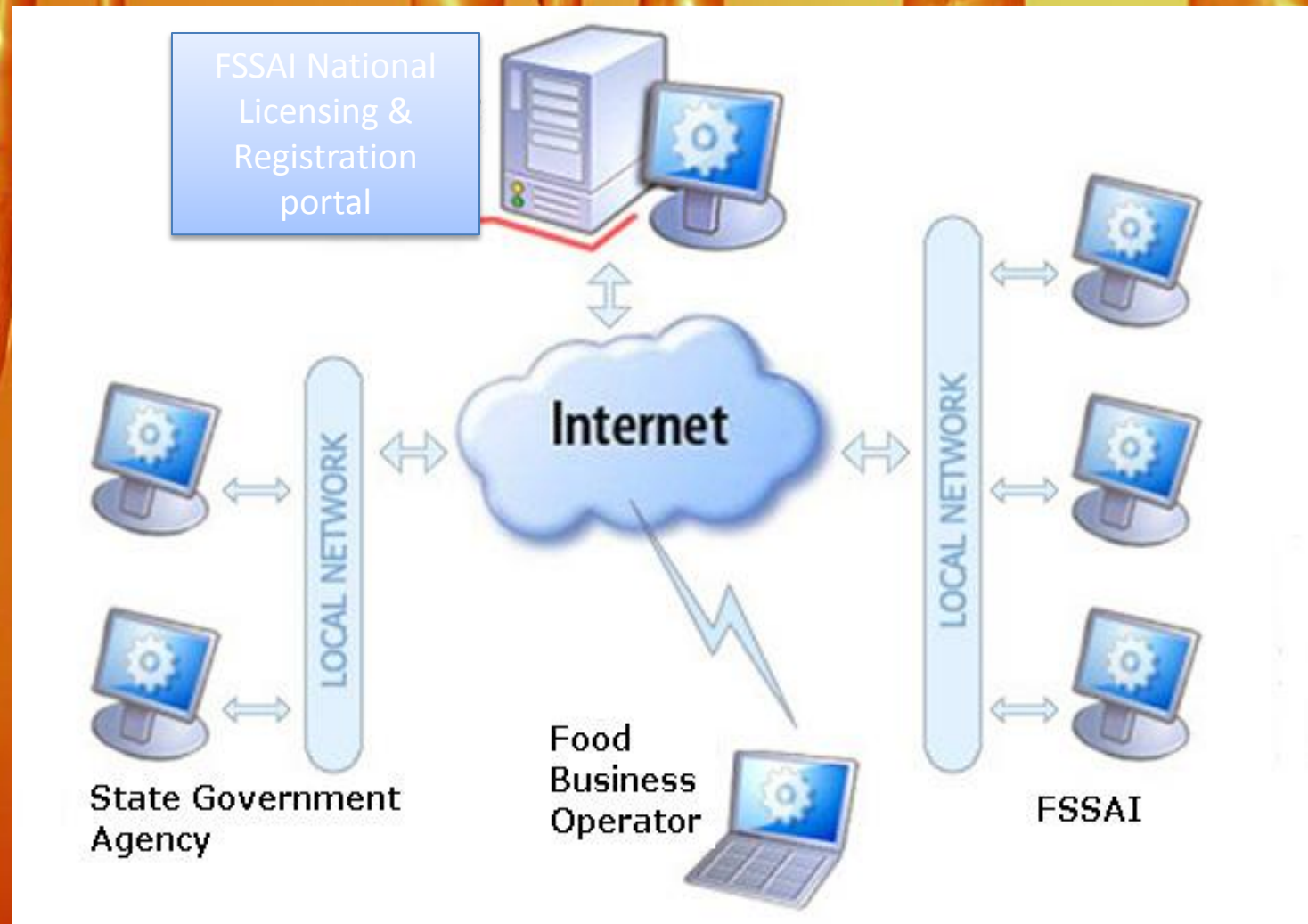
- Any Food Manufacturer, who
 - Manufactures or sells any article of food or a **petty retailer, hawker, itinerant vendor or temporary stall holder**; or
 - such other industries including **small scale or cottage** or such other industries relating to food business OR **tiny food businesses** with an annual turnover not exceeding 12 lakh and whose
 - production capacity of food (other than milk and milk products and meat and meat products) does not exceed 100 kg/liter per day or
 - **procurement or handling or collection of milk is up to 500 liter of milk per day or**
 - slaughtering capacity is 2 large animals or 10 small animals or 50 poultry birds per day or less

Schedule 1



- i. Dairy units : including milk chilling units equipped to handle or process >50 thousand liters of liquid milk/day or 2500 MT of milk solid per annum.**
 - ii. Vegetable oil processing units and refineries:**
installed capacity >2 MT per day.
 - iii. Slaughter houses :** >50 large animals, 150 or more small animals, 1000 or more poultry birds per day.
 - iv. Meat processing:** >more than 500 kg of meat/day or 150 MT per annum.
 - v. All other food processing: > 2 MT/day except grains, cereals and pulses milling units.**
- i. 100 % Export Oriented Units
 - ii. All Importers importing food items**
 - iii. Any article of Food which does not fall under any of the food categories or deviates from the prescribed specification for additives.
 - iv. Food Business Operator operating in two or more states.
 - v. Food catering services in establishments and units under Central government Agencies like Railways, Airlines and airport, Seaport, Defense etc.

IT enabled licensing & registration



FOOD SAFETY AND STANDARDS (LABORATORY AND SAMPLE ANALYSIS) REGULATIONS, 2011



Salient features

These Regulations –

- Defines the Referral laboratory and notified laboratories.
- Describes the function of the referral laboratories.
- Prescribes the notified laboratories for import and Referral Laboratories and their area of jurisdiction.
- Prescribes the quantity of the sample of various food products and their method of preservation.
- Prescribes the formats for the certificate of analysis by the Referral food laboratories and food analysis report by the Food analyst.

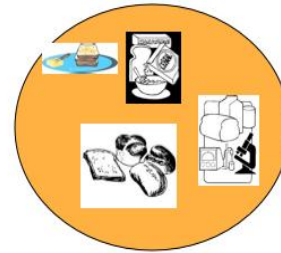
_Status of food testing facilities in the country

- 158 Food Testing Laboratories - 68 laboratories have NABL accreditation.
- State Governments - [72 food testing laboratories](#).
- Eleven Referral Food Laboratories as appellate laboratories
- Central Food Laboratory, Calcutta is under the administrative control of the FSSAI

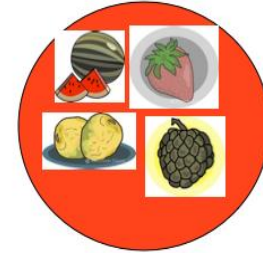
FOOD SAFETY AND STANDARDS (FOOD PRODUCT STANDARDS & ADDITIVES) REGULATIONS, 2011

➤ There are 13 product categories in the chapter and standards for about 377 products have been provided. following slides mention only the names product categories;

- **Dairy products and analogues**
- Fats, oils and fat emulsions
- Fruits and Vegetable products
- Cereals and cereal products
- Meat and meat products
- Fish and fish products



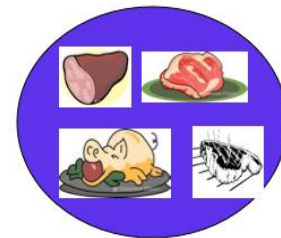
Grains



Fruits



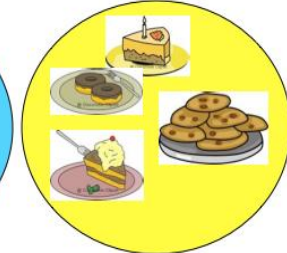
Vegetables



Meat/Beans



Milk



Oils

- Sweets and confectionary
- Sweetening agents including honey
- Salt, spices and related products
- Beverages (other than dairy and fruits& vegetables based)
- Other food products and ingredients
- Proprietary food
- Irradiated food



- The second part of the Regulation basically deals with use of food additives in various foods and specifies their limits as well as specifies some specific label declarations with respect to certain food additives.



FOOD SAFETY AND STANDARDS (CONTAMINANTS, TOXINS & PESTICIDE RESIDUES) REGULATIONS, 2011

This Regulation contains 3 clauses that specify the limits in various foods.

➤ **METAL CONTAMINANTS:** This regulation prescribes the limits for Heavy metals and Metal contaminants for various foods and commodities.

➤ **CROP CONTAMINANTS AND NATURALLY OCCURRING TOXINS**

This regulation defines Crop Contaminants and specifies their limits for foods. It also prescribes limits for 4 naturally occurring toxins.

➤ **PESTICIDE RESIDUES:** This clause lists down limits for 149 Pesticide Residues and 5 Antibiotics in foods

FOOD SAFETY AND STANDARDS (PROHIBITION & RESTRICTION OF SALE) REGULATIONS, 2011

➤ This Regulation deals with the restrictions and Prohibitions on sale of certain food products. Contains 3 clauses

- **Sale of certain admixtures prohibited**
- **Restrictions on use of certain ingredients**
- **Prohibition and restriction on sale of certain products**



➤ The Regulation covers 15 products and 22 conditions of sale that are either restricted or prohibited.

FOOD SAFETY AND STANDARDS (PACKAGING AND LABELLING) REGULATIONS, 2011

Packaging Requirements

General Requirements:

- **Following materials/metals shall not be used for packaging of food-**
 - **containers** which are **rusty**
 - **enameled** containers which have become **chipped and rusty**
 - copper or brass containers which are not properly tinned
 - containers made of **aluminum** not conforming in chemical composition to IS:20 specification

- ✓ All containers should be securely packed and sealed
- ✓ Exterior of the Cans should be Free from **Rust, Dents, perforations and Seam Distortions**
- ✓ Cans shall be Free from **Leaks**



2. Label Must Carry...

1. Name of the food
2. List of ingredients in descending order
3. Nutritional information
4. Veg/ Non Veg logo of appropriate dimensions
5. Specific declaration of food additives and colours/flavors
6. Name and complete address of manufacturer
7. Net content and drained weight by weight or Volume
8. Lot no/ code no/Batch identification
9. Date of Manufacturing /Packing
10. Best Before Date and use by date
11. Country of Origin for Imported food
12. Instructions for use



Nutritional Information

Amount Per Serving	
Calories 100	Calories from Fat 15
% Daily Value*	
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 15mg	5%
Sodium 870mg	36%
Total Carbohydrate 15g	5%
Dietary Fiber 1g	4%
Sugars 1g	
Protein 6g	

- ✓ Nutritional information is the declaration of the nutritional composition of the food. It provides an idea of the nutrition that can be derived from that particular article of food
- ✓ Nutritional information should always be stated in numerical terms. The nutrition information for a particular food article is declared per 100g or 100ml or per serving of the food on the label

3. Manner Of Declaration

General Conditions:

- ✓ Any pictorial device/graphic matter on label shall not be in conflict with the regulations
- ✓ Declarations shall **be legible, conspicuous, plain, bold and in contrast** of the background color



Principal Display Panel (PDP)

- ✓ PDP- that part of the container/package which is intended or likely to be displayed or presented or shown or examined by the customer under normal and customary conditions of display, sale or purchase of the commodity contained therein
- ✓ All label information shall be given on the PDP
- ✓ All information required on label shall either be
 - Grouped together at one place
 - OR
 - Pre printed info. at one place and online info. in another place



Specific Requirements / Restrictions On Manner Of Labeling

- 1. Labeling Of Infant Milk Substitutes And Infant Food**
2. Labeling Of Edible Oils And Fats
3. Labeling Of Permitted Food Colors
4. Labeling Of Irradiated Food
5. Other Product Specific Labeling Requirements

Other Product Specific Labeling Requirements



Coffee-Chicory Mixture

Coffee Blended with Chicory
This mixture contains
Coffee.....Percent
Chicory.....Percent

Condensed Milk (Unsweetened)

CONDENSED MILK UNSWEETENED
(Evaporated Milk) (This tin contains the equivalent) of (x).....liters of toned milk

Condensed Milk (sweetened)

CONDENSED MILK SWEETENED
This tin contains the equivalent of (x).....liters of toned milk with sugar added

In case of condensed skimmed milk (unsweetened)

condensed skimmed milk (unsweetened)
(Evaporated Milk) (This tin contains the equivalent) of (x).....liters of skimmed milk milk

In case of milk powder

MILK POWDER
This tin contains the equivalent of (x).....liters of toned milk

Low fat paneer/chenna

LOW FAT PANEER/ CHHANNA

Way Ahead



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- Enforcement and Surveillance Infrastructure
- Quality Assurance-Upgradation of Food testing Laboratory Network
- Harmonization of Standards
- Research and Development Framework for the Authority
- Imports of Food
- Risk Analysis Framework
- Strengthening of National Codex Contact Point
- Training and Capacity building
- IEC Activities
- Strong Regulatory Desk

THANK YOU