



# Food Regulations

Compliance by Dairy Cooperatives

*Issues and Concerns*

Milk *pure noble and divine*





## NEW LAW-- FSSAI ACT RULES & REGULATION

**to ensure Wholesomeness ,  
Purity, Integrity & Genuineness of Milk**

- SUBSTANDARD DIFFERENTIATED From ADULTERATION
- Right to Test samples in NABL Accredited Labs
- IMPROVEMENT NOTICES
- Maintenance of Hygiene



# Food Regulations Compliance by Cooperatives

## Issues for Concern

- *Special composition , process and transit issues of milk*
- *Supply and Demand gaps (Area)Small share of organized sector-- largely unorganized handling*
- *Transparency in Laboratories*
- *Nutritional labelling*
- *Need for awareness trainings for industry licensing procedure*
- *Claims and Competition*



Food-

- Means any substance .....
- Whether processed, partially processed or reprocessed.
- Primary Food – Raw Milk

Sale –

- Sale of any article of food, whether for cash or credit or by way of exchange and .....
- In above context all milk processed in process, raw come in food category and sale in form of intermediary product shall also mean following compositional standard.***



*The Food Authority shall while framing regulations or specifying standards under this Act  
take into account  
prevalent practices and conditions in the country including  
agricultural practices and handling storage & transport conditions.*

**FSSAct section 18.2.a.(i)**

- In major parts of northern country milk is transported center/chilling centers/BMC points to processing factory. This milk under storage or transit may not necessarily have fat /s.n.f 4.5/8.5
- Cross breeding has taken place with exotic breeds particularly HF. Mixed milk with majority of such milk particularly after chilling/ flushing may not have fat/snf as per norms during transit.



# Supply & Demand

Capacity

Coop 17.50

Private 193.54

Total 2.11,04 lakh litres per day

Milk Production U.P.

2012-13

23330 thousand tonnes per year

63917808 per day

Availability for organised sector 15-16 %

1.02,26849

The background of the slide is a photograph showing a hand pouring white milk from a glass container into another glass. The milk is captured mid-pour, creating a dynamic, flowing shape. The entire image is set against a solid blue background.

## *Information required under MMPO*

- Geographical area proposed for the milk collection.
- Number of districts and villages from where the milk will be collected.
- Number of breed-wise milch cows, buffaloes, sheep or goat, district-wise in the area.
- District map showing taluka/Tehsil boundaries and major roads/rail roads etc.
- A brief description about the existing milk procurement, processing and marketing facilities.
- Milk producers' cooperative societies/union etc – total and functional in the area of operation.
- Number of dairy plants – public/private in the area of operation.
- Any other developmental program.
- Input services provided to the farmers/proposed to be provided for milk production enhancement.



# *Transparency in Laboratories*

- Testing of milk a specialised job.
- Unexplainable differences between PA and Referral labs (data sheet)
- Methodologies need modifications for e.g. (Detergent test)

*Presence of Pesticides/Heavy Metals source  
a need for national level policy*

*Methods need to be precisely followed for just and  
accurate results.*

*Must be NABL certified*

# Comparative analysis report of Milk by Public Analyst Lab & Central Food Laboratory

<i>Sample description</i>	<i>P A Lab</i>		<i>Referral Lab</i>	
	<i>Fat</i>	<i>SNF</i>	<i>Fat</i>	<i>SNF</i>
• Toned	6.5	8.4	1.5	13.3
• F C M	5.3	9.2	3.4	11.5
• F C M	8.23	3.54	4.8	8.1
• F C M	5.0	13.4	5.1	11.39
• F C M	4.7	7.87	4.22	8.62

# Need for precise testing

Comparative Testing of B R reading of milkfat at 40o C  
with different levels of drying after extraction

1	Pure Ghee Sample	42.3
2	Ghee with Solvent remaining	
a)	one drop	41.4
b)	two drops	39.7
c)	three drops	39.6
d)	five drops	39.4
e)	six drops	36.7
f)	0.5 ml.	11.7



# Nutritional labelling

Nutritional information should be--:

*Simple*

*Understandable ..... language*

*Relevant*

*calories, fat, protein, etc.*

*Daily values*

Cholesterol/Phytosterol

Studies indicate

Food labels for brand comparisons and not for consulting nutritional information.

Difficult terminology, small font size inability to understand nutritional labels.

Television, friends, magazines nutritional information.

Consumer friendly when benchmarks regarding serving size are provided.

Income level, size of household, number of children and age

Consumers with special dietary needs used nutritional labels regularly.

# Original Vs Proposed

## Nutrition Facts

Serving Size 2/3 cup (55g)

Servings Per Container About 8

### Amount Per Serving

**Calories** 230      Calories from Fat 72

% Daily Value\*

**Total Fat** 8g      **12%**

Saturated Fat 1g      **5%**

*Trans* Fat 0g

**Cholesterol** 0mg      **0%**

**Sodium** 160mg      **7%**

**Total Carbohydrate** 37g      **12%**

Dietary Fiber 4g      **16%**

Sugars 1g

**Protein** 3g

Vitamin A      10%

Vitamin C      8%

Calcium      20%

Iron      45%

\* Percent Daily Values are based on a 2,000 calorie diet.  
Your daily value may be higher or lower depending on  
your calorie needs.

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

## Nutrition Facts

**8 servings per container**

Serving size

2/3 cup (55g)

Amount per 2/3 cup

**Calories**      **230**

% DV\*

**12%**      **Total Fat** 8g

**5%**      **Saturated Fat** 1g

*Trans* Fat 0g

**0%**      **Cholesterol** 0mg

**7%**      **Sodium** 160mg

**12%**      **Total Carbs** 37g

**14%**      **Dietary Fiber** 4g

Sugars 1g

**Added Sugars** 0g

**Protein** 3g

**10%**      **Vitamin D** 2mcg

**20%**      **Calcium** 260 mg

**45%**      **Iron** 8mg

**5%**      **Potassium** 235 mg

\* Footnote on Daily Values (DV) and calories  
reference to be inserted here.

# *Need for awareness trainings for industry and licensing procedure*

## **FSSAI Act ,Rules and Regulations**

- **Nine comprehensive documents awareness programmes need to be conducted to make industry understand enforcement point of view for implementation.**
- **Cooperatives collecting milk from societies clarity as to each society required regn /license**
- **Clarity in regn/licensing of selling points (own & franchise)**

*Specialised training programmes--- a need of the hour*



# Claims and Competition

Claims	Fat	S NF
Super Energy	6.1	9.2
Creamy milk	6.0	9.24
Mast Malai	6.1	9.49
Garha Maza	6.1	9.26



**MILK SAFETY**

**A NEW**

**BEGINNING**

**THANK YOU**