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Food Regulatory Environment Inspiring Trust, Assuring Safe and Nutritious Food

Creating An Enabling Business Environment

MOFPI
Ministry of Food Processing Industries
Government of India

fssai
FOOD SAFETY AND STANDARDS AUTHORITY OF INDIA
Inspiring Trust, Assuring Safe & Nutritious Food
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Foreword

Food processing is considered as one of the fastest growing industries in India. The growth of the industry is supported by the availability of a large raw material production base. India is the largest producer of milk, bananas, mangoes, guavas, papaya, ginger, okra, second largest producer of wheat, rice, fruits, vegetables, tea, sugarcane and cashew nut and the third largest producer of cereals, coconut, lettuce, chicory, nutmeg, mace, cardamom and pepper globally.

Given the natural supply advantage and a population of 1.3 billion people (that spend a high proportion of their disposable income on food), there is a potential to nurture mutually beneficial relationships with global food processing, food retail and related supply chain organizations who could realize significant business growth opportunities in India, through new technologies, innovations and other methods of value additions.

Further, India's geographical location gives it a unique advantage when it comes to exports, having convenient connectivity to Europe, Middle East & Africa from the western coast, and Japan, Singapore, Thailand, Malaysia, Korea, Australia & New Zealand from the eastern coast.

Food processing is a priority sector for the Indian Government, as well as one of the focus sectors in the Make in India initiative. Further, the availability of affordable credit and other fiscal incentives has also led to India being considered as one of the most favourable markets.

In light of the above factors, and with total consumption of the food and beverage segment in India expected to increase from US$ 369 billion to US$1.142 trillion by 2025, output of the food processing sector (at market prices) is expected to increase to US$ 958 billion for the same period. These estimates clearly evidence the vast market opportunity offered by the Indian food processing, food retail, transport, logistics and related infrastructure sectors to players in the food processing value chain.

We trust that this report would be a useful guide for international as well as domestic food processing, food retail and related supply chain companies that are looking to invest or expand their presence in India.

Executive Summary

The Food Safety and Standards Authority of India (FSSAI) is working to ensure safe and wholesome food to 130-crore Indian citizens. It takes a collaborative approach to foster and promote a sense of shared responsibility, and empower and engage with all stakeholders. This approach rests on three key pillars - a Responsible Regulatory System, Responsible Food Businesses and Responsible Citizens.

To create a responsible regulatory system, FSSAI sets Globally Benchmarked Food Standards and Process Standards with the help of the country's most eminent scientists and experts. FSSAI takes into account the latest developments in food science and technology. These standards are globally benchmarked and allow the industry to create new food products, thus promoting innovation in the food industry. Next, FSSAI has created a Smart and Digital Compliance Ecosystem, which includes mandatory registration and licensing of food businesses and enforcement and surveillance through regular sampling and inspection of food products through a network of Food Safety Officers and Food Safety Commissioners. FSSAI is also working towards Credible Food Testing on a Common Platform by developing standardized testing methods and protocols for food products, implemented through its IT enabled expanding accredited laboratory network and mobile food testing labs.

To create responsible food businesses, FSSAI is Building Capacity and a Culture of Self-Compliance. FSSAI has specified procedures and practices to be followed by food businesses throughout the food supply chain-from the farm to the fork- to prevent the occurrence of food borne illnesses. FSSAI requires every food business operator to have a documented Food Safety Management System (FSMS) plan, which includes sector specific Good Hygienic Practices and Good Manufacturing Practices. FSSAI supports food businesses through training and capacity building through the Food Safety Training and Certification (FoSTaC) programme that has several basic, advanced and specialized courses for food handlers across various sectors.

To create responsible citizens, FSSAI is Nudging Citizens to Eat Safe, Eat Right and Be Smart Food Consumers. FSSAI empowers consumers by educating them about their rights; enabling them to exercise these rights, make smart food choices and seek redressal for their grievances through its Food Smart Consumer Portal. Moreover, it enables citizens to eat right through its Safe and Nutritious Food campaign. In addition, it has brought out guidelines for High Fat, Sugar and Salt (HFSS) foods to promote healthy diets. Last but not the least, through its Food Fortification Resource Centre (FFRC), FSSAI is promoting food fortification as complimentary strategy to address widespread malnutrition across the country.

Introduction

The Food Safety and Standards Act 2006 (FSS Act) transformed the thinking on the food safety ecosystem in our country. It was visionary in more ways than one, creating an integrated legislative framework by merging nine existing legislations into one unified law; moving from the narrow focus on adulteration to a more holistic approach of safe and wholesome food; and marking a complete shift from an adversarial approach to a collaborative one.

Yet, any law is as good as its implementation, as real action or change is driven not by a thought alone, but by action, by taking responsibility. The FSS Act 2006 in its statement and intent makes it clear that all stakeholders, be it the Regulatory Body, or the Food Business Operators, or the citizens of the country, have to be active agents and ensure they play their part in ushering a culture of safe and wholesome food.

What the Act therefore envisions is a *Responsible Regulator, Responsible Food Business Operator and Responsible Citizen.* Food Safety cannot be viewed merely as a program or scheme, it has to be a culture, a habit. Hygienic, safe and nutritious food is the key to sound health. The food that we eat can either be the safest and the most powerful form of medicine, or it can be the root cause of several illnesses and ailments. The *New National Health Policy* released in March this year focuses on the more sustainable concepts of preventive and promotive healthcare, rather than palliative or "sick care" alone. The most powerful tool of preventive and promotive healthcare is the consumption of safe and wholesome food.

In this backdrop, the Food safety and Standards Authority of India (FSSAI) has been working on a collaborative framework to foster and promote this sense of responsibility, and empower and engage with all stakeholders to ensure safe and wholesome food to 130 crore Indian citizens.

Responsible Regulatory System: One Nation, One Food Law

A responsible regulatory system is the first foundation pillar of ensuring food safety and nutrition for the nation. This includes not only setting globally benchmarked standards for food but also food production processes so that food safety is ensured across the food supply chain. In addition, ensuring compliance by food businesses through consistency in enforcement of these standards is also required. Furthermore, inspection and testing of food for quality assurance through a network of labs by Food Safety Commissioners and Officers across the country completes the circle of food safety in the regulatory system. Any national food control system should aim to protect public health by reducing the risk of foodborne illness; protect consumers from unsanitary, unwholesome, mislabelled or adulterated food; and contribute to economic development by maintaining consumer confidence in the food system and providing a sound regulatory foundation for domestic and international trade in food. FSSAIs mission statement - “Inspiring Trust. Assuring Safe and Nutritious food” is at the heart of ensuring just such a national food control system.

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As a Responsible Regulator, FSSAI aims to ensure transparency, consistency and practicability in its major functions viz.

- Setting Globally Benchmarked Food Standards and Regulations
- Creating a Smart and Digital Compliance Ecosystem
  - Domestic Food Products
  - Imported Food Products
- Credible Food Testing on a Common Platform

Setting Globally Benchmarked Food Standards and Regulations

The Food Safety and Standards Authority of India (FSSAI), as a single reference point for all matters related to food safety and standards in the country is mandated to lay down science based standards for articles of foods, and to regulate their manufacture, storage, distribution, sale and import, to ensure availability of safe and wholesome food for human consumption. Food safety is assessed through a science-based risk assessment process for developing food standards, regulations, and guidelines. A robust institutional mechanism for setting standards in the form of 17 Scientific Panels and a Scientific Committee is in existence.

Universally accepted stage-wise approach to setting of standards –

In another good practice introduced recently, 8 Standards Review Groups (SRGs) have been set up in December 2016 to identify gaps and propose development of new standards and ensure that standards are demand-based and updated, taking into account developments in India as well as globally.

The eight Standards Review Groups consisting of representatives from the Industry associations are –

Oils & Fats	Milk & Milk Products	Fruits Vegetables & their products	Cereals & their Products
Sweets & Confectionery	Meat & Fish Products	Beverages	Nutraceuticals

FSSAI is responsible for framing Product standards, which includes both vertical and horizontal standards. Horizontal standards that cut across categories of foods are covered in 2 principal regulations (i) Food Safety and Standards (Contaminants, Toxins and Residues) Regulations 2011 and (ii) Food Safety and Standards (Packaging and Labelling) Regulations, 2011. Vertical standards mainly include identity and compositional standards of specific food products and are covered under Food Safety and Standards (Food Product Standard and Food Additives) Regulations, 2011 which contain vertical standards for various types of food and also cover additives, microbiological requirements etc.

IFS Quick Access system

FSSAI has developed a system- IFS QuickAccess, integrating all Food Safety Standards and Regulations for providing a quick access to the vertical as well as the horizontal standards. **This is aimed at minimizing ambiguity in the interpretation of regulations and facilitating FBOs in smooth operations of their business**. It would facilitate a user to access the information relating to all permitted food additives; HS Code; Food Category Code; contaminants, pesticide residues, metallic contaminant, product-specific quality standards; licensing and imports related requirements.

(http://117.239.180.188:8080/IFSquickaccess/).

The scientific risk assessment and setting of standards is carried out on the basis of latest developments in food science along with various factors including emergence of new additives, changes in processing technology, identification of new risks associated with a food or an additives in respect of metallic contaminants, toxins, residues of pesticides and veterinary drugs, microbiological contaminants, food consumption pattern, nutritional aspects, advancement in analytical methods, and regulatory impact. This entire process is carried out in a transparent manner involving all stakeholders. The Horizontal Standards and some major Vertical Standards are as under:-

1. **Contaminants, Toxins, Residues & Biological Hazards:** The Food Safety and Standards (Contaminants, Toxins and Residues) Regulations, 2011 relates to safety of food products with respect to Contaminants, Toxins and Residues. The limits for microbiological contaminants have been prescribed at Appendix-B of Food Safety and Standards (Food Products standards and Food Additives) Regulations, 2011. These Regulations prescribe the maximum permissible limits of the following contaminants and are of high importance to processors who are into import or export of goods:
    a. **Metal Contaminants:** Such as Lead, Copper, Arsenic, Tin, Cadmium, Mercury, Methyl Mercury, Chromium and Nickel.
    b. **Insecticide/Pesticide Residues:** Maximum residue level of about 149 insecticides/pesticides while nearly 70 new pesticides are at various stages of notification.
    c. **Antibiotic and other Pharmacologically Active Substances:** Such as Tetracycline, Oxytetracycline, Trimethoprim and Oxolinic acid for fish and fish products and 10 antibiotics for honey have been prescribed. Maximum residue level of nearly 119 antibiotics and veterinary drugs are at various stages of notification.
    d. **Crop Contaminants:** Such as Aflatoxins, Ochratoxin A, Patulin and Deoxynivalenol.
    e. **Naturally Occurring Toxic Substances:** Such as Agaric acid, Hydrocyanic acid, Hypericine and Saffrole.
    f. **Other Contaminants:** Such as Melamine in Powdered infant formula, Liquid infant formula and for other foods, Histamine in fish and fishery products.
    g. **Microbiological Contaminants:** Safety and hygiene requirements have been specified for majority of food categories. More standards in this area are at various stages of notification.

2. **Labelling, Packaging & Claims:** The link between food packaging, labelling and consumer protection is of high significance. To safeguard the interests of the consumer and the society

at large, Food Safety and Standards Authority of India has notified Food Safety and Standards (Packaging and Labelling) Regulations, 2011. These Regulations are now being split into three parts, namely:

a. **Food Safety and Standards (Packaging) Regulations** - deal with the various types of packaging standards such as plastics, metal & metal alloys, paper, paper board and glass. For the sake of innovation with different types of packaging material available globally, the list of safe packaging materials has also been broadened in the proposed regulation. These Regulations prescribe the general requirements for containers used in the preparation, packaging & storing of food and product specific packaging requirements to be followed by the FBOs. It also provides a suggestive list of packaging materials for different food categories.

b. **Food Safety and Standards (Labelling) Regulation -** prescribes the general and specific labelling requirements for pre-packaged food articles. The information required to every FBOs to declare on the label of pre-packaged food has also been specified. Labelling regulations further prescribe the mandatory provisions, developed based on WHO model, for Front of Pack nutritional labelling for energy, total fat, trans fat, added sugar and sodium along with their per serve % contribution to RDA. The same would also be applicable to Foods containing high fat, sugar and salt (HFSS). The proposed Regulations also provides for labelling of Genetically Engineered (GE) foods.

c. **Food Safety and Standards (Advertisement and Claims) Regulations. -** prescribe general principles for claims and provides conditions for specific claims like nutritional claims, non-addition claims, health claims, claims related to dietary guidelines or healthy diets, conditional claims and prohibited claims. Further, it includes the schedules for approved Nutrition claims, Health claims for disease risk & fortified foods, claims regarding use of words like natural, fresh, pure, original, traditional, premium, real etc. Provision has also been made for restricting the advertisements and/or claims for food articles that undermines the products of any other manufacturer for the purpose of promoting their products or influencing consumer behaviour.

Overlapping provisions: *While framing the Labelling Regulations overlapping provisions with Legal Metrology (Packaged Commodities) Rules, 2011 have been removed. Legal Metrology (Packaged Commodities) Rules, 2011 has given exemption in respect of packages containing food articles wherever appropriate and in such cases, the requirements of Food Safety and Standards Act would apply.*

3. **Food Additives:** The provisions for use of food additives is given under the Food Safety and Standards (Food Products standards and Food Additives) Regulations, 2011. These Regulations **contains over 9000 food additives provisions, largely harmonized with Codex standards,** and also include specifications for identity and purity of food additives and other criteria for their use in foods. The revised regulation also provides hierarchical food category system with 16 major categories and subcategories in line with the codex food categorization system.

The updated/expanded food additive provisions provide a wide choice of additives to food manufacturers for improving the quality of food products by use of food additives that are technologically best suitable for the product.

4. **Food Category System:** In compliance with the guiding principles specified in the Food Safety and Standards Act, 2006 and India's commitments towards WTO, FSSAI created a Food Category System (FCS), in harmony with the Food Categorization System adopted in Codex General Standard for Food Additives (GSFA).

There are 16 Main categories of food. One more category numbered '99' is included for substances added to food which are 'not for direct consumption as food' under the Food Categorization Code. These are:

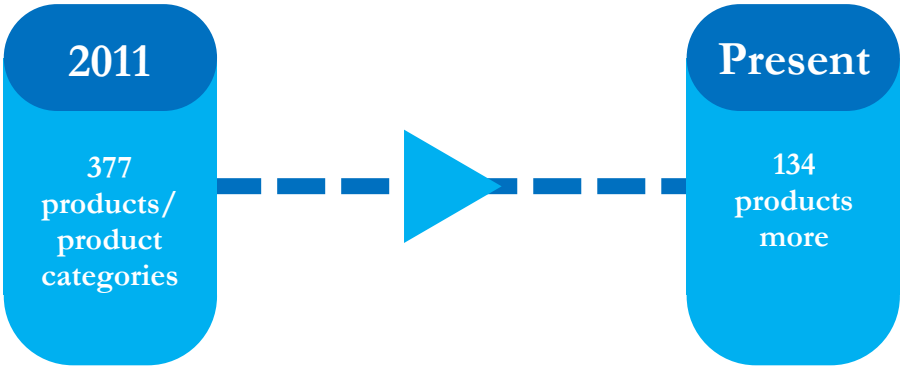
Code	Product
1	Dairy products and analogues
2	Fats and oils, and fat emulsions
3	Edible ices, including sorbet
4	Fruits and vegetables (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
5	Confectionery
Code	**Product**

6	Cereals and cereal products, derived from cereal grains, from roots and tubers, pulses, legumes (fresh pulses and legumes are covered in category 4.2) and pith or soft core of palm tree, excluding bakery wares of food category 07.0
7	Bakery products
8	Meat and meat products, including poultry
9	Fish and fish products, including molluscs, crustaceans, and echinoderms
10	Eggs and egg products
11	Sweeteners, including honey
12	Salts, spices, soups, sauces, salads and protein products
13	Foodstuffs intended for particular nutritional uses
14	Beverages, excluding dairy products
15	Ready -to-eat savouries
16	Prepared foods
99	Substances added to food which are 'not for direct consumption as food'

The complete Food Categorization Code incorporating sub-categories is available on –

https://foodlicensing.fssai.gov.in/PDF/Food_Categorization_Code.pdf.

Most of the standards for food products under categories such as milk and milk products, oils and fats, and fruits and vegetable products have already been established. However, a few remaining products under Cereal, Fish, Meat & Egg and their products are at various stages of development. **The Food Safety and Standards (Food Product Standards and Food Additives) Regulations, 2011 initially prescribed standards for 377 products/product categories. Since, then additionally standards for 134 products have been finalized and notified and an equal number of the product standards are in the process of being finalized.**



5. **Health Supplements and Nutraceuticals:** Standards for Health supplements and Nutraceuticals are specified under Food Safety and Standards (Health Supplements, Nutraceuticals, Food for Special Dietary Use, Food for Special Medical Purpose, Functional Food, and Novel Food) Regulations, 2016. **The enforcement of these regulations shall commence with effect from January 1, 2018.**

The regulations cover categories of Functional foods –

Health Supplements	Special Dietary Use	Special Medical Purpose	Containing plant or botanicals
Probiotics	Prebiotics Novel Foods	Novel Foods	Neutracuiticals

The regulations also provide –

a. General conditions for manufacture and sale of these foods
b. Requirements related to claims,
c. Details to be provided for each type of above foods individually regarding its essential composition etc
d. Specific labeling requirements
e. Permitted use of additives
f. Schedules containing list of vitamins and minerals, amino acids

g. Schedule for minimum and maximum values for vitamins and minerals for FSDU and FSMP category

h. List of ingredients of plants or botanical origin, nutraceuticals, probiotics and prebiotics

i. Comprehensive schedule of additives

The regulations do not allow the use of hormones or steroids or psychotropic ingredients in any of the articles of food.

For ingredients which are in use for a number of years with history of safe consumption in India and/or abroad, which have not been included in said regulations, as well as novel foods, FBOs will have to apply to FSSAI for approval as per Food Safety and Standards (Approval for Non-Specified Food and Food Ingredients) Regulations, 2017.

6. **Fruits & Vegetable Products:** Standards for 'Fruit & Vegetable Products', and those of 'Salt, spices, condiments and related products' are prescribed under sub-regulation 2.3 and 2.9 respectively of Food Safety and Standards (Food Product Standards and Food Additives) Regulations, 2011. These regulations covers more than 50 products such as **Thermally Processed Fruits, Thermally Processed Vegetables, Thermally Processed Fruits Juices, Thermally Processed Vegetable Juices, Soup Powders, Tamarind Pulp/Puree and Concentrate, Fruit Bar/ Toffee, Fruit/Vegetable, Canned Tomatoes, Tomato Juice, Jams, Fruit Jellies & Marmalades, Table Olives, Inclusion of Ethylene gas for ripening (revision), Cinnamon whole and powder, Pickles, Nuts and Raisins, and spices such as caraway, cardamom, chillies and capsicum (Lal Mirchi), Cinnamon, mustard, nutmeg, pepper black, poppy, saffron, turmeric, curry powder, iodized salt, iron fortified iodized salt (double fortified salt),** and many more. These regulations prescribed the quality parameters for the product. The safety parameters have been separately prescribed under The Food Safety and Standards (Contaminants, Toxins and Residues) Regulations, 2011.

Some new standards which are **under the process of development are Date Paste, Fermented Soybean Paste, Harrisa (Red Hot Pepper Paste), Quick frozen French fried potatoes, Vegetable Protein Products, Cocoa mass/cocoa cake, Canned Chestnut and Chestnut Puree, Edible Fungus Products, Mixed Spices(Powder) , Oleoresins, Almond Kernels, Coconut Milk Powder, Tejpat, Star Anise, Water**

Chestnuts Flour, Dried Oregano – Whole and Powder, Pimento (Allspice) – Whole and Powder, Laurel (Bay Leaf) - Whole and Powder.

7. **Milk and Milk Products:** With the large-scale development and changing needs of the dairy industry in the country, and to bring in consistency with the globally recognized standards, the standards for milk and milk products have recently been revised in a comprehensive manner. The revised regulations include a general standard for milk and milk products and for other individual identity standards for various products, namely, **fluid milk; flavoured milk; evaporated or concentrated Milk; sweetened condensed milk; khoa; cream and malai; milk fat products; butter; milk powders and cream powder; dairy whitener; whey powder; fermented milk products; various types of ice creams, milk lolly and dried ice cream mix; frozen desserts or confections; chhana and paneer; cheese & cheese products; edible casein products; foods for infant nutrition; and edible lactose have already been operationalized** (http://www.fssai.gov.in/home/fss-legislation/Advisories---Orders.html)

9. **Infant Food Products:** The standards for different infant products are specified under 2.1.9 of Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011. These Regulation contains standards for **mainly two categories of products that is infant milk substitute and infant foods.** They prescribe the limits of various nutrients such as protein, fat, vitamins and minerals etc. along with the source of mineral salts and vitamin compounds to be used, and list of additives with their permissible limit.

   Further, as per Food Safety and Standards (Prohibition and Restrictions on Sales) Regulations, 2011 no person shall manufacture, sell, store or exhibit for sale, an infant milk food, infant formula and milk cereal based weaning food, processed cereal based weaning food and follow up formula except under Bureau of Indian Standards certification mark.

10. **Cereal & Cereal Products:** Standards for Cereals and Cereals Products are prescribed under Regulation 2.4 of FSS (Food Product Standards and Food Additives) Regulations, 2011. These regulation covers products *like* **Atta, Maida, Semolina, Besan, Pearl Barley, Foodgrains, Cornflour, Corn flakes, Custard Powder, Macaroni products, Malted and Malt Based Foods, Rolled Oats, Solvent Extracted Flours, Starchy Foods, Bakery Products, Instant Noodles, Oats, Pasta and many more.**

Some new standards which are under the process of development are **Sago, Durum wheat, Durum Wheat Semolina and Whole durum wheat semolina, Durum Wheat Maida, Pearl Millet Flour, Sorghum Flour, Soybean, Soy Protein Products, Quinoa, Finger Millet, Amaranth, Wheat Protein Products Including Wheat Gluten, Whole Maize (Corn) Flour, Degermed Maize (Corn) Flour and Maize (Corn) Grits, Couscous, Tempe, Textured Vegetable Protein (Soya Bari), Tofu, Edible Sago Flour, Decorticated Pearl Millet Grains (Bajra), Basmati Rice, Chia seeds, Gari, Edible Cassava Flour, Chana Sattu, Ragi Flour, Wheat bran etc.**

11. Alcoholic Beverages: Regulations on Alcoholic beverages is in the final stage of notification. **It covers all alcoholic beverage containing more than 0.5 per cent alcohol.** These Regulations includes following types of alcoholic beverages:

i) **Distilled alcoholic beverages:** Brandy (grape, blended), Country Liquors (Plain, Fenny, Blended), Gin, Pot distilled spirits, Rum (rum, white rum), Liqueur or cordials, Vodka, Whisky (single malt, blended).

ii) **Wine and other Fermented Beverages:** Table/grape wine (white and red), Fortified Wine, Wine with carbon dioxide, Fruit Wine (fruit wine, cider, Perry), Wine from other agricultural and plant sources.

iii) **Beer:** Beer (strong and regular), Draught Beer (strong and regular).

FSSAI is also **in the process of notifying a list of additives which would be allowed to be used in manufacturing of above alcoholic beverages.** This list is aligned with the OIV list of food additives.

12. **Packaged Drinking Water:** Standards for packaged drinking water have been prescribed under sub regulation "2.10.8 of Food Safety and Standards (Food Products standards and Food Additives) Regulations, 2011. It provides for manufacture of packaged drinking water from various sources such as surface water or civic water supply or underground water or sea water or any other consistent source of water. Various types of treatments such as decantation, filtration, combination of filtration, aerations, filtration with membrane filter depth filter, cartridge filter, activated carbon filtration, demineralization, re-mineralization, reverse osmosis etc. has also been specified. The regulation also provides for the types of packaging.

13. **Proprietary Food:** The regulation on proprietary food covers those foods which are not standardized in any of the Regulations notified by FSSAI. This regulation provides for ingredient based concept as against the recipe based approval of food products followed earlier by FSSAI. As per this regulation any food product prepared using those ingredients which are either standardized or permitted to be used in standardized products does not require any product approval. Further, FSSAI is in the process of extending the scope of this provision by considering the food or ingredients included in Indian Food Composition Tables by National Institute of Nutrition thereby allowing food 528 key food ingredients representing all major food groups that could be utilized by the FBOs manufacturing proprietary food which would also not require any separate product approval. Relevant FSSR and their amendments including the definition for proprietary food has covered a majority of food products for which NOC/product approvals were required earlier (http://www.fssai.gov.in/home/fss-legislation/fss-regulations.html).

14. **Non-Specified Food Products Approval Mechanism:** For the FBOs whose products have not been standardized in any of the Regulations, FSSAI has recently Notified Food Safety and Standards (Approval for Non-Specified Food and Food Ingredients) Regulations, 2017. **These regulations lay down the procedure for grant of prior approval of non-specified food and food ingredients** whereby FBOs are required to submit application as prescribed along with necessary documents such as the safety data, history of safe use, a certificate of analysis in respect of the chemical, physical, microbiological and nutritional parameters etc. along with a fee of Rs. 50000/-. The approval for these products are granted by the Authority after the risk analysis is carried out by the Scientific Panels.

15. **Food Fortification:** Regulations on fortification of foods namely Food Safety and Standards (Fortification of Foods) Regulation have been operationalized since October, 2016. **These regulation provides for fortification of staples such as Wheat flour, Rice, Edible oil & Vanaspati, Milk and salt with micronutrients like Vitamin A, Vitamin D, Iron, Folic Acid, Vitamin B12, Zinc, Thiamine, Riboflavin, Niacin and Pyridoxine and their salts with the permitted levels as specified under the regulation.** Further, the regulation prescribes the '+F' logo that may be used by FBOs for Fortified Food Products Procedure for use of +F logo is also available on website. (http://ffrc.fssai.gov.in/ffrc/licence_registration).

16. **Organic Food Products:** Standards to regulate manufacture, distribution, sale or import organic foods have been prescribed under Food Safety and Standards (Organic Foods) Regulations, 2017. **These Regulations recognizes two systems of certification i.e. Participatory Guarantee System (PGS) implemented by Ministry of Agriculture and Farmers Welfare and National Programme for Organic Production (NPOP) implemented by Ministry of Commerce and Industry.** As such FSSAI will be regulating transport, storage, processing, distribution, retail and imports of all organic products. The Regulation which is at the **final stage of notification will be able to provide the integrity of the Organic food products and control the unscrupulous practices of Organic Foods in the market**. The Regulation will also ensure credibility of Organic Products amongst the consumers thus benefitting the farmers by way of increasing their income.

FSSAI is also in the process of developing online database having details of Organic Food Business Operators with their products and geographical areas in which such products are available for the benefit of the other Food Business Operators and Consumers.

17. **Irradiated Foods:** Irradiated foods are food and agricultural commodities preserved by radiation processing. Radiation processing of food or food irradiation, is a physical process in which food and agricultural commodities in pre-packaged form or in bulk, are exposed to a controlled amount of radiant energy from a gamma, X-ray or electron beam source, to achieve desirable technological objectives such as inhibition of sprouting, delay in ripening, killing of insect pests, parasites, pathogenic and spoilage microorganisms. FSSAI has published Food Safety and Standards (Food Products Standards and Food Additives) Amendment Regulations, 2016, on the use of irradiation for sanitary and phyto-sanitary purposes. The regulations provide for radiation processing of different classes of food products and the limits of radiation dose. The regulations also provide for the dose limits recommended for radiation processing of allied products such as packaging materials, food additives, health foods, dietary supplements and nutraceuticals, incorporating the relevant provisions of Atomic Energy (Radiation Processing of Food & allied Products) Rules, 2012. In conjunction with Plant Quarantine (Regulation of Import into India) Order, 2003, **these regulations enable use of irradiation as a phyto-sanitary or quarantine measure for import or export of produce for overcoming quarantine barriers and getting market access.** For sanitary applications, the technology has been used in India for microbial

decontamination of exportable spices since 2000. Since 2007 Indian mangoes have found market access in USA by using irradiation as a phyto-sanitary measure.

Creating a Smart and Digital Compliance Ecosystem

While standards help to set the benchmarks that need to be met, it is imperative to have robust institutional frameworks and systems to ensure compliance to the standards and regulations. A comprehensive compliance system includes surveillance and inspections for both domestic and imported food products.

DOMESTIC FOOD PRODUCTS

The primary onus of ensuring compliance rests with the States and UTs. States/ UT Governments have appointed Commissioners of Food Safety, notified Adjudicating Officers, Designated Officers and Food Safety Officers for their respective jurisdictions to perform various functions mandated under the Act. Further, Additional Food Safety Commissioners have been notified for Railways, Airports and Ports along with Designated Officers for Airports and Ports. Appellate Tribunal is established in 25 States/UTs.

Licensing and Registration

All Food Businesses in India across the food value chain are required to be licensed or registered under the provisions of the FSS Act 2006. As on 30-09-2017, 34,323 Central licenses have been issued by Central Licensing Authorities (CLAs) and States/UTs have granted 802,571 licenses and registered 3,042,922 Food Business Operators (FBOs) under the Act. **FSSAI has created an online system for Food Licensing and Registration (FLRS) and all States/UTs (except Nagaland) are issuing Food Licenses/Registrations through online mode.** In some States/UTs the payment towards License/ Registration fees are carried out through the Bank Challan mode for which FBO has to visit the office of State of Food Safety Department. FSSAI is working in with such States/UTs to switch over to digital mode of payments in the near future. Common Service Centres (CSC) are also authorized to register food businesses, which has enhanced the outreach of the system further and particularly benefitted petty food businesses.

Enforcement through Surveillance and Inspections

As a Responsible Regulatory practice, FSSAI is putting in place systems and structures to ensure consistency of approach in enforcement. This is being done through documentation and

codification of risk based inspection systems to be adopted by all States/UTs; creation of sector-specific inspection checklists to facilitate the regulatory staff in conducting inspections of food establishments; educating both the Regulatory Staff and Food Businesses basis the same checklist so there is no ambiguity on what is expected from each; and use of IT to ensure transparency and standardisation.

Due to the large size of the sector, coupled with limited number of food safety officials on ground, it becomes a difficult to inspect the premises of all the food business operators. FSSAI has developed Risk Based Inspection System (RBIS) to increase transparency and ensure that scarce Government resources are focused on products and businesses to which greater risk is attached.

The risk-based inspection system has two main components:

a. Scheduling regular inspections based on a risk classification, using a risk grade of food establishments (implemented at FSSAI and State FDA levels)
b. Conducting inspections following a risk-based process control approach and using appropriate inspection grids (implemented by officers at local level).

In addition, a large-scale IT platform for Food Safety Compliance through Regular Inspections and Sampling (FoSCoRIS) is being put in place for adoption across all states and UTs. This is a system to verify compliance of food safety and hygiene standards by food businesses as per regulatory requirements through inspections and sampling. Such inspections would use standard compliance matrices to ensure consistency in approach of inspections across the country.

FoSCoRIS is a web-based real-time inspection platform for Food Safety Officers (FSOs). It can be used via hand held device like mobile phones and Tablets. It uses instant geo-tagging, time stamping, real time data collection and multi-levels of verification. The application based inspection not only saves time but also increases effectiveness and efficiency of the FSOs. The system would use a nation-wide IT platform to bring together all key stakeholders, namely the food businesses, food safety officers (FSOs), designated officers (DOs), state food safety commissioners (FSCs) so that such inspections and sampling is done by maintaining a high level of integrity of the process and the process itself is effectively monitored at various levels. The system will ease out the process of sample collection, make it transparent, traceable and control the quality of compliances.

IMPORTED FOOD PRODUCTS

Food imports such as fresh apples, crude oil, pulses, peas, green moong beans, almonds and alcoholic beverages have grown rapidly over the years in India. Food products are imported from countries such as UK, Canada, USA, Australia, Russia, Germany, Indonesia, France and New Zealand. Thus, to ensure compliance to standards for imported food products, a robust and streamlined import clearance system is required.

Existing Policies (Imports) and Requirements

Section 25 and Section 47 (5) of the Food Safety and Standards Act regulates all import of articles of food.

As provided in the Act, and for the further purpose of streamlining the clearance process of imported food in an efficient and transparent manner, Food Safety and Standards (Import) Regulations 2017 are notified on 09.03.2017.

These regulations broadly include following provisions related to Licensing of food importer; clearance of imported food by the Food Authority; food import clearance for specific purposes; storage, inspection and sampling of imported food; laboratory analysis of samples of imported food article, and prohibition and restriction on food imports. As per FSS (Import) Regulations 2017, following categories of imports have been exempted from regular sampling and testing

- Food imported for Personal consumption
- Food imported meant for hundred per cent Export/ Re- export
- Food imported by Diplomatic Missions
- Import of Food for the purposes of Research and Development
- Import of Food for the purposes of Exhibition and Tasting
- Import of Food for international sports events

Requirements for import:

Mandatory Documents:

- A valid FBO license
- Import- Export Code from DGFT

- Country of Origin Certificate

Mandatory Documents as applicable:

- Complete Certificate of Analysis including safety parameters From Country of Origin (Mandatory for Proprietary Food)
- High Sea Sales Agreement
- Bill of Lading mentioned in the Bill of Entry (BoE) for sea consignment
- Ingredients List
- Specimen copy of label
- Declaration that BoE has not been referred on SW (Declaration is required to be in company letterhead.)
- Examination Order
- Transit countries list if Food Articles have been transhipped
- Invoice/Proforma Invoice
- Packing List

RMS and other Initiatives towards ease of doing business

- FSSAI has integrated its Food Import Clearance System (FICS) with ICEGATE system (Indian Customs and Central Excise Electronic Commerce/Electronic Data interchange (EC/EDI) Gateway) of Customs under **Single Window Clearance Interface to Facilitate Trade (SWIFT) at Delhi, Mumbai, Kolkata, Chennai, Cochin and Tuticorin covering 21 locations.** To maintain parity of testing and import clearance at all the ports where FSSAI is not present, officials of custom department have been notified as Authorised Officers on 136 locations.
- FSSAI import samples are sent to the labs which are NABL accredited. To streamline the functioning of labs for reducing the time taken in testing, **131 NABL accredited labs have been notified for testing of imported samples.** Apart from this, 16 referral labs are also notified for re-testing of import samples.
- Customs in consultation with FSSAI has introduced Risk Management System (RMS) under which the testing and analysis of imported food is limited and reduced.

FSSAI has identified High Risk Food items that include:

- Edible Oils and Fats in any form
- Infant Formulae
- Pulses and Pulses products
- Food Colours
- Cereals and Cereal Products
- Food Additives
- Milk powders
- Natural Mineral Water
- Condensed Milks
- Packaged drinking water
- Infant Milk Food
- Tea & Coffee
- Milk Cereal Base Weaning Foods
- Cocoa butter equivalent or Substitute

All other food items will be treated as low risk food items.

In compliance of Trade Facilitation Agreement (TFA), Customs is implementing an integrated clearance system and Accordingly, FSSAI has proposed to run the RMS for all food categories as per the following criteria:

- In case of high risk items, 100% Sampling is to be done for first five consignments followed by 25% sampling in the next 20 consignments and followed by 5% sampling in all subsequent consignments. In case of sample failure at any stage; 100% sampling is again resorted to.
- In case of low risk/other food items, 100% sampling is done for first five consignments followed by 5% sampling in all subsequent consignments. In case of sample Failure at any stage; 100% sampling is again resorted to.
- Provisions for appeal against the rejection of imported consignments: The first stage review is done at the level of Director (Imports) almost within a week at the appeal of importers being aggrieved by the decision of Authorised Officers. The second stage review

applications can be filed by Importers with CEO, FSSAI, if not satisfied with the decision of Director (imports). The decision of CEO, who is also assisted by a committee of Senior Officers/ domain experts is considered final.

- Provisional NOC (PNOC) is issued immediately for imported food items having very short Shelf-life (less than 7 days) such as fresh fruit, processed cheese etc.
- FSSAI has shared the common testing parameters (CTH) for analysis of import sample with Animal Quarantine (Ministry of Agriculture) to avoid repetition of testing.
- Frequently Asked Question (FAQs) uploaded on FSSAI Website i.e. www.fssai.gov.in on 03.02.2017.
- For food grains including Pulses' consignments, FSSAI has permitted cleaning of pulses/ cereals consignments at Custom bonded warehouses followed by re-sampling and re-testing.
- For agricultural products, labelling requirements at the time of imports have been minimised wherein name and address of the importer can be verified from accompanying documents of the consignment of primary food like food grains, pulses, fruits, dry fruits, whole spices etc. imported in package.
- For commingled cargo of pulses, other cereals and oils, to reduce the multiple sampling and testing of same cargo and to facilitate the import clearance, FSSAI allowed drawal of one homogenous sample for multiple importers at the first port of discharge. The analysis report of the sample at the first port of discharge shall also remain valid at other ports of discharge.

Credible Food Testing on a Common Platform

Food testing and analysis is an essential part of the food safety ecosystem to assure that the food is safe to consume. Food Authority is mandated to develop a robust food laboratory network for reliable food testing in a consistent manner so as to build confidence amongst the citizens. The Authority has to oversee and collate the functioning of food laboratories activities of food laboratories in order to make sure that the analytical results they produce are credible and support regulatory compliance, surveillance and risk assessment.

The food laboratories have to aid the food businesses with their analytical capabilities in order to ensure their compliance of half yearly testing which is a mandatory condition of licensing. All these demand a simultaneous development of infrastructure, technical capacity and collaboration with national and international bodies alike. Such a holistic development is essential for developing a robust food testing ecosystem across the country, which will serve a long way in ensuring safe and nutritious food that complies with the set standards.

Strengthening Network of Food Testing Laboratories

As an essential part of the food safety ecosystem, the **Authority has created a network of 232 laboratories to fulfill its mandate on food testing and analysis. The network comprises of 142 accredited primary food testing laboratories from both government and private sphere, 72 state food testing laboratories and 18 referral laboratories.**

Of the 18 referral laboratories, two are under the direct control of FSSAI. The referral laboratories exercise an appellate function of dispute resolution, as mandated by the FSS act mainly in case of a challenged analytical result. The basic premise of referral laboratories is that they are more experienced and more often than not, are likely to produce a consistent but definite result as compared to the initial analysis done by a primary laboratory. FSSAI, on its part, encourages and notifies laboratories that are capable of food testing across the country in general and particularly in states where none is available.

As the country's food regulator, FSSAI is also mandated to recognize and notify laboratories through a well-defined regulation in order to improve and streamline the food testing activity. The authority thus has formulated regulations for recognition and notification of laboratories to improve and streamline the process of notification of food laboratories. This regulation not only provides a legal foundation for the operation of the laboratory system that already exists under the ambit of FSS Act 2006, but also ushers transparency by defining the procedural requirements for the recognition and notification of food testing laboratories. In addition, through a policy and provision in the regulation, the authority has also enabled recognition and notification of food testing laboratories that are situated abroad provided they are accredited by the Indian accreditation board or accreditation board of their own country. The authority has recently received applications from food testing laboratories situated in the neighboring countries like Sri Lanka and Bangladesh for their recognition and notification as FSSAI notified laboratories.

An advanced infrastructure is essential for and effective and efficient testing and analysis system. To this effect, FSSAI is investing to strengthen 45 State Food Laboratories by providing them one-time grant of Rs.10 crore per lab for equipping these laboratories with high end and precision equipment (ICP-MS, GC-MSMS and LC-MSMS) and to set-up/modernize their microbiological testing facility. Besides this, a recurring grant of Rs.1 crore per year would also be provided to each of these laboratories towards professional services, consumables and contingency. The release of this grant towards upgradation is subject to readiness of the states to fulfill the scheme guidelines. As on date, grants have been released to 23 State Food Laboratories.

As the appellate laboratories, the referral laboratories need to have modern and state of the art analytical facilities. As mandated by the FSS Act, FSSAI has to ensure that these apex level laboratories are up-to date in their analytical facilities. In this regard, the authority has also been **assisting the Referral laboratories, which are under various Government department/ministries, with a one-time grant of about Rs. 3 crore towards procurement of one or two High end equipment.**

In addition, FSSAI is also modernizing and upgrading its own referral laboratory, the FRSL, Ghaziabad - rechristened as National Food Laboratory (NFL) – under a public-private-partnership (PPP) mode. In this PPP venture, FSSAI would cover the capital expenditures, especially in creating the infrastructure including state of the art equipment; wherein the private partner will be responsible for providing manpower, installing and commissioning the testing equipment apart from operationalizing and maintain the complete facility. Upon implementation of the PPP mode, the NFL is hoped to serve as a model food testing facility that can be replicated across the country.

Food Safety on Wheels (FSW)

Reaching testing facilities to remote areas is a greater challenge and that needs to be addressed on a priority basis in order to assure safe food to citizens in those parts of the country. To address this issue of lack of food testing infrastructure in the remote areas and to cater to the basic analytical needs of consumers, FSSAI has also established mobile food testing laboratories referred to as FSW. Apart, from conducting simple tests for common adulterants in milk, water, edible oil and other items of food of daily consumption, the FSW would also be used for awareness building around food safety, hygiene and promoting healthy eating habits in citizens at large. Apart from testing and training, the FSWs would also help in regulatory staff or the field functionaries in the states to enhance their outreach; and, also help in conducting surveillance activities even in far-flung areas.

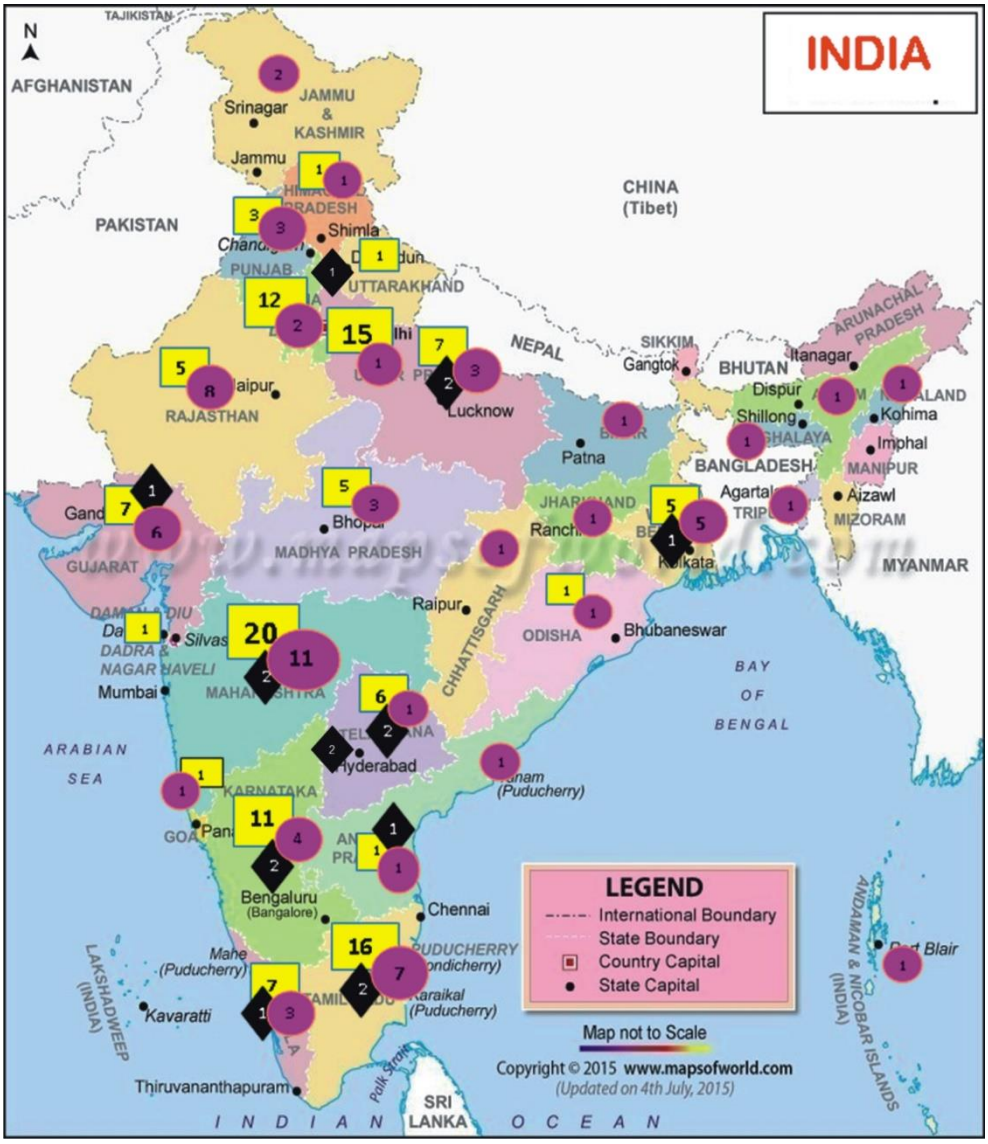
Quality Assurance in Food Testing

Any effective analytical set up needs to have a robust and efficient quality assurance system, and food testing is no exception to this. Essentially, an **effective quality assurance system relies on 3 Ms i.e., materials (including materials, infrastructure including digital means, networks and surveys), methods and manpower.** To achieve an efficient quality assurance system as required by the mandate, FSSAI has undertaken several initiatives as below.

National Reference Laboratories

FSSAI, as a regulator has the responsibility to pro-actively set-up, align and implement a mechanism through which necessary scientific inputs are gathered and collated to measure food safety or quality and implement regulatory standards set for the purpose therein. This clearly requires a mechanism with a well-defined scope and vision to evaluate statutory standards set by the panels, validate the methods required to assess the different parameters and provide methods/techniques that will be followed uniformly across the country in terms of implementing the standards.

To this end, as the country's food regulator, FSSAI plans to develop a network of National Reference laboratories with the mandate to set up country wide standards for routine procedures, reliable testing methods, validation, development of new methods and ensuring proficiency in testing across the food laboratories. Such network would enhance reliability of results and continuous adherence to international laboratory practices allows uniformity in protocol and procedures, reduce litigations among stakeholders / trade partners.



State / Public Labs Referral labs FASSI Notified labs

Digital connect to testing and analysis

FSSAI is also developing an IT solution for Indian food laboratory network called InFoLNet. This laboratory management system (LMS) is a centralized system that connects and collates the network of laboratories. The information on the InFoLNet would help categorize laboratories on a fit for purpose basis i.e., for regulatory requirements, routine testing, appellate testing etc. This LMS will also be a one stop information portal for several information pertaining to a food testing laboratory, ranging from ownership details, infrastructure availability, technical capacity, scope of testing through to test results of different samples. Apart from being the back bone of the network, this LMS will also be integrated to other FSSAI core IT systems, such as FLRS (Licensing and Registration), FICS (Import Clearance), Quick access, FoSTAC, etc. The

centralized information will also have profound applications in deciphering risk analysis, enriching standards, capacity building and training.

Methods of sampling and analysis

FSSAI through its Scientific Panel on Methods of Sampling and Analysis is involved in revision of the existing testing methodologies and incorporation of new test methods for new parameters for analysis of various food articles. The recommendations of the Scientific Panel is placed before the Scientific Committee and then to the Food Authority for consideration and approval. So far 13 new manuals on methods of food analysis have been finalized including Milk and Milk Products, Oil and Fats, Fruits and Vegetable products, Cereal and Cereal products, Water analysis, Meat and Meat products etc. A few manuals including Alcoholic Beverages, Microbiological testing in food etc. are under review.

A need was felt to constitute a group to review manual of methods and update with newer methods keeping in tune with the development of technology. Accordingly, a Methods Review Group has been constituted having experts from Scientific/Research Institutions, Regulatory Bodies, Independent Scientific experts (including instrumentation companies, private labs) etc.

Human Resources For Food Testing

Capacity building is one of the initiatives of FSSAI to ensure continuous upgradation of technical skills of Food Analysts and other laboratory staff to acquaint them with latest analytical techniques and methods. FSSAI has already conducted 18 training programmes in association with Government institutions, International bodies and Private Laboratories. These include NABL awareness programme, GFLP (Good Food Laboratory Practices) programme and specialized programme on Mycotoxin, Pesticides, Veterinary drug residue and Antibiotics. A number of training programmes on various subject are in the pipeline.

FSSAI is creating some of its own facility to impart Classroom training and Hands on Training on analytical technique. We are also joining hands with international and national bodies for creation of State of Art training facilities. One of such facility is being created at Mumbai in association with EIC and GFSP. Such a world class facility will not only be critical for scaling the current capacity building activities, but also provides a valuable and sustainable resource for development of laboratory capacity in the region and beyond. This dedicated facility will provide hands-on training to Indian and International scientists on the best scientific practices and testing

methodologies. Also, it would help in creation of a mechanism to share information and best practices among a network of scientific peers on continuous basis.

In order to create a pool of certified Food Analyst, FSSAI regularly conducts Food Analyst examination through a rigorous selection process as per the FSS Act, 2006. The objective is to identify and encourage qualified technical manpower for the food testing laboratories. **So far, 304 Food Analyst has been declared qualified for appointment in food laboratories.** Keeping in view, the scarcity of food testing personnel and encourage fresh talent to have job prospects in food industry/food testing laboratories it has been decided to conduct Junior Analyst examination along with the regular Food Analyst examination. These certified Junior Food Analyst would have an additional edge while seeking jobs within the food industry.

Surveillance Activities

As mandated by the FSS Act, FSSAI also takes up surveillance activities to assure the citizenry about the safety and quality of the food they consume. As a part of this, FSSAI conducted a National Milk Quality Survey across the country in 2016-17 which effectively involved the state/UT Governments for assessing the quality of milk available to the consumers with focus on unsafe/adulterated milk. Validation work of this survey is being carried out now. As a continuation of this activity, a more intensive milk quality survey for testing over milk samples for detecting common adulterants, pesticide and antibiotics is planned.

FSSAI has also commissioned an R&D survey project to study the Chemical contaminants in Food from Packaging Materials; and has entrusted this activity to the National Test House (NTH) and Indian Institute of Packaging (IIP).

Common Adulterants and Rapid Tests

While most of the food testing require sophisticated equipment and highly trained manpower, there are some common adulterants and contaminants that can be tested by citizens themselves. In order to enable the citizens to ascertain themselves about the safety of their food, FSSAI has compiled some of the common tests - which can be performed at home without any equipment or chemicals - in the form of a booklet called titled **D**etecting **A**dulterants with **R**apid **T**esting (DART).

Responsible Food Businesses

Responsible Food Business is the second foundation pillar of ensuring food safety and nutrition for the nation. This entails ensuring food safety from farm to fork. The key components of this include implementing Food Safety Management Systems (FSMS) and compliance with HACCP guidelines across the food value chain to specify procedures and good hygienic and good manufacturing practices to be followed by food businesses to prevent the occurrence of food borne illnesses. Moreover, this also includes training and certifying food handlers and food safety supervisors in all food related premises.

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Building Capacity and A Culture of Self-Compliance

The approach under the Prevention of Food Adulteration regime was essentially adversarial, with a reliance on monitoring, inspections and deterrent punishments by the Regulatory bodies, rather than on self-compliance by the FBO. In essence, this placed the responsibility for food safety and hygiene primarily in the hands of the regulatory authorities rather than the hands of the FBO, which is *not* a workable model. Internationally, the most effective regulatory systems are those that are based on self-compliance by the FBO, through properly documented safety processes and protocols.

As a 'Responsible FBO', each FBO needs to follow a two-pronged approach:-

a. **Putting in place effective Food Safety Management Systems (FSMS).**
b. **Ensuring training and capacity building of their employees and upstream and downstream supply chains.**

Effective FSMS Systems

Food safety is primarily the responsible of the FBO, who knows best the process of manufacture and critical points where food safety can be affected. Safety can be endangered at any point in the food value chain, from manufacture to storage to transport, hence it is important to ensure proper documentation of Food Safety Management Systems by each FBO, who would then be responsible for ensuring that the FSMS stages as documented are fully complied with. Needless to say, food safety cannot be assured based on finished food products testing alone.

FSSAI has specified procedures and practices to be followed by food businesses to prevent the occurrence of food borne illnesses by actively controlling hazards throughout the food supply chain. Every food business operator is required to have a documented FSMS plan and to comply with *Schedule IV of the FSS (Licensing and Registration of Food Businesses) Regulations 2011*. Schedule IV introduces the concept of FSMS based on implementation of Good Manufacturing Practices (GMP) and Good Hygiene Practices (GHP) by food businesses and is divided into five parts as under:

Schedule 4	General Requirements
Part I	General Hygienic and Sanitary Practices to be followed by Food Business Operators applying for Registration
Part I (a)	Requirements for Street Food Vendors
Part I (b)	Requirements for Petty Food Operators
Part II	General Hygienic and Sanitary Practices to be followed by Food Business Operators applying for License- Manufacturing/Processing
Part III	General Hygienic and Sanitary Practices to be followed by Food Business Operators applying for License- Milk and Milk products
Part IV	General Hygienic and Sanitary Practices to be followed by Food Business Operators applying for License- Slaughter house and Meat processing
Part IV (a)	Minimum sanitary and hygienic requirements for establishing a small slaughter house
Part V	General Hygienic and Sanitary Practices to be followed by Food Business Operators applying for License- Catering

FSSAI has also set up *10 Technical Panels* of eminent domain experts to review and update FSMS standards, draft and review Good Hygiene practices (GHP) and Good Manufacturing Practices (GMP) by food category, identify gaps if any and prescribe new schedules and process standards wherever required from time to time. These Technical Panels also develop inspection formats, guidance documents and training modules to be adopted by the FBOs.

The Technical Panels are -

a. Beverage & Water.
b. Cereal, Pulses & Bakery.
c. Edible oils and fats.
d. Fruit, Vegetable & Spices.
e. Honey, Sugar & sweets and confectionery.
f. Fish, Meat & Poultry.

g. Milk & milk products
h. Food Catering
i. Food Supplement
j. Transport, Storage and Distribution.

During the past year, a comprehensive review of the food safety & hygiene requirements for Food Businesses has been undertaken in close co-ordination with the Technical Panels and revised to meet with the global best practices. Further, specific requirement for establishing small slaughterhouse were also developed, as the current requirements were cumbersome and not suitable for establishing a small slaughterhouse.

Further, to facilitate the FBOs (especially the small and medium businesses), sector specific Guidance Documents on Food Safety Management System (FSMS) are also being developed by FSSAI. These documents will address the manufacturing process, pre-requisite programmes, control of operations, critical control points and sample HACCP plans with a clear segregation of mandatory and recommended practices to guide the FBOs. Currently two documents on Edible Oils & Fats and the Bakery sector have been finalized, while six guidance documents are under development.

Further, a system of *3rd Party Audits* through empanelled auditors is being put and place through a Food Safety and Standards (Food Safety Auditing) Regulations, 2017, to ensure that the FSMS practices as documented are robust and implemented effectively. The Regulation (currently at draft stage) stipulates that select Food Categories prescribed by the Food Authority will be subject to mandatory Food Safety Auditing. Food Businesses falling under such categories would be required to get their businesses audited by recognised Auditing Agencies as per the frequency prescribed by the Food Authority. Food businesses not subject to mandatory food safety auditing will be encouraged to voluntarily opt for and meet the audit parameters, by reducing the frequency of inspections by Central or State licensing authorities. Responsible Food Businesses are expected to verify and audit their food safety systems through this framework.

FOSTAC- Systematic Training and Capacity Building

In order to fulfil their responsibility and ensure self-compliance, FBOs also need to engage in capacity building of their employees and their upstream and downstream supply chains, through

systematic and structured training programmes. To help FBOs fulfil this responsibility, FSSAI has developed Food Safety Training and Certification (FoSTaC) ecosystem for FBOs across the food value chain. FSSAI, through eminent domain experts, has developed 16 courses at 3 levels-Basic, Advanced and Special, targeting different sectors of Food Business including Catering, Manufacturing, Storage, Retail and Transport;&also for product specific areas including Milk, Meat & Poultry, Oil etc. These are short duration courses of 4 to12 hours, which can be delivered in online or offline mode and focus on FSMS practices, GHP and GMP.

The List of Training Courses is as under:

1. **Basic Courses : 4-6 hours, 1-2 days**
2. **Advanced Courses : 8 hours, 1-2 days**
3. **Special Training Courses : 4 hours, 1 day**

While the curriculum and content for the training has been created centrally to ensure quality control and standardisation, the dissemination is in partnership with all stakeholders for maximum outreach and engagement. Thus the training is delivered through Training Partners including large Food Business Operators; Academic and Vocational Institutions; Training Partners approved under Skill Development Councils and Missions; Industry, Scientific and Technology Associations and Civil Society Organizations. The training will be steered and managed by each State/UT who would identify Resource Persons, Master Trainers and Trainers from the Training Partners. About 100 Training Partners have already been empanelled to conduct the Food Safety Trainings across the country. FSSAI has set up a central FOSTAC portal for managing the training program, assessment and certification.

It would be the responsibility of each FBO to have at least one person trained and certified as a Food Safety Supervisor in each of their premises. Each supervisor would in turn train all other food handlers in the facility. Over the next 2 years, all licensed FBOs are expected to have their trained and certified Food Safety Supervisors in position.


FoSTaC
Food Safety Training & Certification
www.fssai.gov.in/Fssai_E-Learning_System
To ensure food safety & hygiene in each premise
Every Food Business is advised to have at least 1 trained & certified Food Safety Supervisor for every 25 food handlers in each premise
Basic
Street Food vending
Retail & Distribution
Storage & Transport
Catering
Manufacturing
Advance
Retail & Distribution
Storage & Transport
Manufacturing
Catering
Special
Bakery
Oil
Fish & seafood
Packaged water
Meat & Poultry
Milk & Milk products
FoSTaC
Courses
Be a Food Safety Supervisor
Join the chain of change & get certified today!

Responsible Citizens

Responsible citizens form the third and final foundation pillar of food safety and nutrition. This implies educating consumers about their rights and empowering them to exercise these rights, addressing their grievances and enabling them to make healthy choices. Furthermore, it entails creating a culture of food safety and nutrition through social and behavioural change campaigns to promote consumption of safe and nutritious food at home, at work, at school and when eating out. In addition, it includes reducing the consumption of High Fat, Salt and Sugar (HFSS) foods to prevent non-communicable diseases and finally promoting fortification of food as a complementary strategy to combat malnutrition across the country.

Nudging Citizens to Eat Safe, Eat Right and Be Smart Food Consumers

If each citizen of India, young or old, is a "Food Smart Consumer" who exercises their right and responsibility to make an informed choice, FBOs will automatically put in place systems to ensure they deliver as per demand. Empowering citizens to make informed choices is therefore at the heart of promoting food safety, hygiene and nutrition.

Eating right means eating safe and eating nutritious food. Eating safe food means consuming food and water that is clean and hygienic and following best practices in buying, preparing, storing, cooking and packing so as to prevent spoilage of food. Eating nutritious food means eating a healthy and balanced diet that is rich in nutrients and low in trans fats, salt and sugar, following best practices while handling food so as to preserve the nutrient content of the food and consuming food fortified with micronutrients. Healthy habits such daily adequate exercise; rest and relaxation also form an important part of best practices for eating healthy.

The Food Authority's bouquet of SNF (Safe and Nutritious Food) initiatives that focus on bringing about social and behavioural change around food safety, hygiene and healthy diets are a powerful tool available to every citizen. The philosophy is to create informative content and engagement material, along with simple messaging asking citizens to be aware, be cognizant and be receptive to SNF (safe and nutritious food), whether at 'Home', 'School', 'Workplace' or while 'Eating Out.' FSSAI has developed training and capacity building modules, guidance books and standard operating procedures for this to happen effectively across the nation covering all citizens. Awareness material such as the Pink Book for home kitchens, DART Book for simple tests for adulterants, Yellow book for school children etc., an online SNF portal and simple training modules to educate citizens have been created. A cascading model has been adopted to operationalize SNF, with National Level Resource Persons (NLRPs) being empanelled and trained by FSSAI, who would in turn train other trainers and Health and Wellness Coordinators across the length and breadth of the country. Health and Wellness Coordinators (HWC) for relevant domains (e.g. in school, at the workplace, in Resident Welfare Associations and Health Clubs etc) can also take certification programs online and after being certified, they act as the nodal points for taking the initiative forward. To reiterate messaging on safe and nutritious food, Food Safety Display Boards, Rating Systems and Mascots in the form of Master and Miss Sehat are created.

Apart from SNF, in order to empower consumers to take responsibility of their health and demand quality food products, FSSAI has launched the Food Smart Consumer Portal, a website that educates consumers on current food safety issues through guidance notes, blogs, articles etc. It informs consumers about their rights and how to exercise those rights. It empowers consumers to make the right choices regarding food and health. A grievance redressal and feedback mechanism has been established through the Food Safety Connect through which citizens can contact FSSAI via phone, email, social media, website etc. A Smart Consumer App has also been launched for mobile phones. Food Safety Display Boards have also been introduced in restaurants and food retail stores for consumer education. An online Safe Water Portal where consumers can ensure safety of packaged drinking water through test reports and verification of information has also been created.

FSSAI has also launched the Organic Food Initiative. Organic food products are grown under a system of agriculture without the use of chemical fertilizers and pesticides, with an environmentally and socially responsible approach. In order to assure consumers that organic food products are genuine and have been grown and processed as per prescribed standards, FSSAI has drafted Regulations to recognize two established systems of certifying organic foods.

1. National Programme for Organic Production (NPOP) by the Director General of Foreign Trade under the Foreign Trade (Development and Regulation) Act, 1992.
2. Participatory Guarantee System (PGS-India) by Integrated Nutrient Management (INM) Division of the Department of Agriculture, Cooperation and Farmers Welfare (DAC & FW).

Under this initiative, FSSAI would also regulate transport, storage, processing, distribution, retail and imports of all organic food products. FSSAI is launching a portal on 'Organic Foods' which will have a database of Organic Food Business Operators, their products and geographical areas in which such products are available. This would go a long way in giving confidence to consumers about the authenticity of organic food as well as providing information about its availability.

A culture of food safety also includes healthy eating. As a complementary strategy to reduce micronutrient deficiencies FSSAI has created standards for fortification of 5 staples - wheat flour, rice, milk, oil and salt. These food products are fortified with essential vitamins and minerals that help us meet our daily requirement of micronutrients. A dedicated Food Fortification Resource Centre has been set up to promote fortified foods across India. A +F logo for fortified foods has been created to ensure easy recognisability of foods fortified as per the standards.

FSSAI is also formulating guidelines for High Fat, Salt and Sugar Foods (HFSS), given the alarming rise of lifestyle diseases such as diabetes and heart diseases. These guidelines would enable citizens to make informed food choices to limit the intake of fat, salt and sugar and thus prevent illnesses.

For a more holistic approach to eating and health, FSSAI has harnessed the power of India's rich culinary heritage by launching an online portal for local food recipes and curating a virtual food museum and Model Food Hub in the future.

Governance Framework and Institutional Structures

FSSAI as an Organisation

The administrative authority for FSSAI is the Ministry of Health and Family Welfare, Government of India, which is responsible for appointing the Chairperson and the Chief Executive Officer. The Authority comprises of 22 members, representative various Ministries and Departments such as Agriculture, Commerce, Consumer Affairs, Food Processing, Health, Legislative Affairs and other stakeholders representing farmers, technologists, scientists, small-scale industries and retail organizations with a minimum composition of one third of the members being women. The Authority is advised by scientific panels, the scientific committee and the Central Advisory Committee (CAC), which help fulfil FSSAI's role as responsible regulator to set standards, ensure compliance and food testing and regulate imports.

The institutional framework of FSSAI includes a Scientific Committee comprising of the Chairpersons of the scientific panels and six independent members that is responsible for providing consistent scientific opinion to the Authority while harmonizing the work of the scientific panels. There are 17 Scientific Panels comprising of experts from across the country to provide advice on specific fields.

The CAC, comprising of representatives from concerned Central Ministries/Departments, State/Union Territory Governments and other stakeholders, provides the connecting bridge among the FSSAI, enforcement agencies or States and organisations operating in the field of food through a consultative approach. The CAC advises FSSAI on work programme, prioritization of work, identifying potential risks and pooling of knowledge. It governs and is supported by the State and District Level Steering Committees.

FSSAI conducts its work through 11 divisions namely, Standards, Regulation/Codex, Regulatory Compliance/Surveillance, Quality Assurance & Quality Control, Imports, Risk Assessment and Research and Development, Food Safety Management System and Legal Division. The Finance and General Administration Divisions support the general operations of FSSAI. The Human Resource, Vigilance and Training Division supports FSSAI in empowering businesses and citizens in food safety and nutrition.

Since food safety enforcement is conducted through States and UTs and so the primary responsibility rests with the State Governments. FSSAI has administrative regulations to prescribe detailed procedures for conducting meetings of the Food Authority, including the responsibilities of the Chairperson, CEO, quorum, agenda, record, reimbursement and closure of debate. There

are also regulations for conducting meetings of the Central Advisory Committee and the Scientific Committee and Scientific Panels.

FSSAI is centred on its people and is focused on building an agile and high-performing team. Initially, there were only 40 full-time employees but now the strength has grown to 250 people, which includes regular or deputation staff, domain experts and consultants and support staff on contractual basis. To facilitate the multifaceted activities at FSSAI, cross-functional teams have been built for interdivisional coordination and external talent from the industry is plugged through secondment and the internship scheme of FSSAI.

FSSAI has taken various initiatives to improve the overall infrastructure and facilities to make the Authority offices more accessible to the public and more ergonomic and efficient for its staff. This includes, enhanced modernized facilities, tighter security, additional office space, conferences and library facilities.

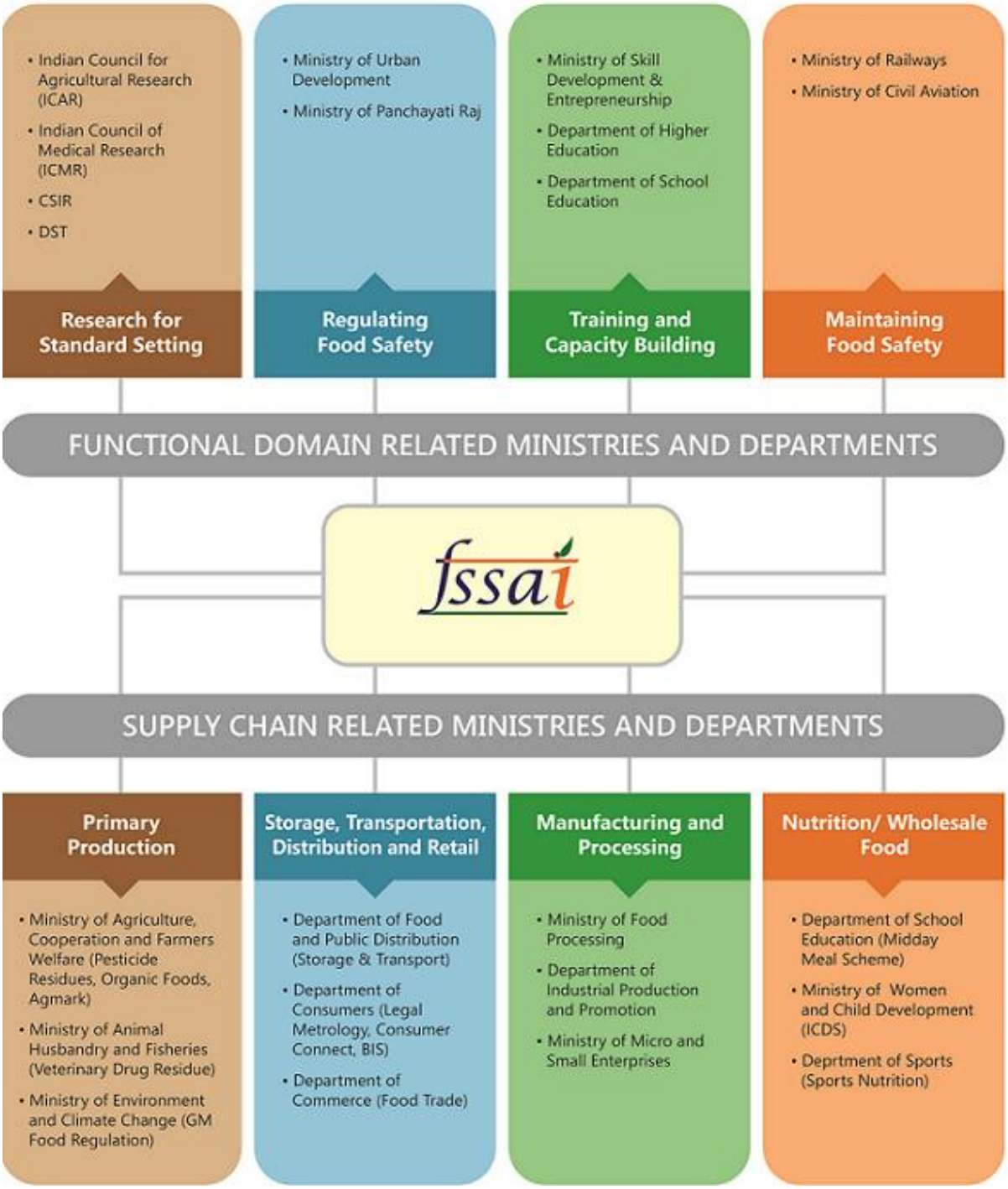
There are several people related initiatives and welfare schemes such as crèche/day care facilities, and an outdoor cafeteria. The office is IT enabled with the video-conferencing facilities and energy efficient power systems in place.

Convergence and Partnerships

Designing a robust food system, particularly for the country with 132-crore population calls for a collaborative approach, with conscious action being taken by every stakeholder in a shared responsibility model. The importance of food and nutrition and its interconnectedness with every aspect of human existence has also been emphasized in almost all of the 17 Sustainable Development Goals DGs) adopted by United Nations. While SDGs such as zero hunger, good health and wellbeing, clean air and sanitation, life on land and below water, and responsible consumption and production are directly related, most of others have indirect bearing on food and nutrition.

In this backdrop, convergence and partnerships of National and State Governments, local bodies, consumer and civil society's organizations, businesses, scientists and researchers cannot be overemphasized. The Food Authority was created as a single regulatory body in recognition of this inter-connectedness.

FSSAI is working with various Central Ministries and Departments as illustrated below



These partnerships translate into effective regulatory and implementation frameworks and systems. Thus, while standards are created centrally by FSSAI, the responsibility for enforcement and inspection lies with the Commissioners of Food Safety in States and UTs. Food testing is done in both private labs accredited by NABL and State Food labs as notified by the Food

Authority. The network of over 200 scientific experts play a key role in standards setting through participation in Scientific Panels and Scientific Committees.

Industry Associations play a vital role in a broad range of areas including development and review of standards, training and capacity building of food business and mobilizing Corporates to take up Safe and Nutritious Food projects through CSR and other voluntary initiatives. Similarly, Consumer Organizations provide insights on consumer concerns and are important partners in awareness creation and engagement activities. FSSAI works closely with Nutrition Society of India and Indian Dietetic Association for co-creating of material for IEC.

In the past year, FSSAI has been able to leverage its convening power for initiating action in several areas, which are directly or indirectly related to Food Safety and Nutrition.

FSSAI – CHIFSS collaboration on Food Safety Sciences

FSSAI has joined hands with CHIFSS (CII-HUL Initiative on Food Safety Sciences) with the purpose of driving activities related to science based food safety in the country, to strengthen protection of consumers and create an innovative environment for the industry. This pioneering partnership plans to promote collaborations between Industry, Scientific Community, Academia, Key Opinion Formers and Domain Experts with FSSAI to co-produce food safety as a shared responsibility.

This partnership is helping to drive and disseminate food safety through fact and data based technical briefs, FSMS guidance documents and on-line training programs. Some of the activities completed through this partnership are as under:

a. Delivery of FSMS guidance document for different kinds of business including bakery, edible oils, ice-cream, ghee, jams and buffalo meat
b. Developed training manuals for FBOs on FSMS implementation in the bakery sector.
c. Organized four public lectures on food safety by noted experts in the field.

FSKAN (Food Safety & Knowledge Assimilation Network)

FSKAN has been established by FSSAI as mandated under Section 16, 3 (e) of Food Safety &Standards Act, 2006, with an aim to facilitate a scientific co-operation framework by the co-

ordination of activities, exchange of information, implementation of joint projects and exchange of expertise and best practices in the fields within Food Authority's responsibilities.

FSKAN features:

i) **Expert database:** FSSAI has enrolled more than 500 experts in different food categories through online process of registration and the process is ongoing for further additions. a 'Domain Repository' of experts in field of food safety, hygiene and food nutrition and will serve as a support for scientific panels and committee for scientific inputs required for the purposes of standard setting process, risk assessment, policy decision on important food safety issues etc.

ii) **Institution-Expertise Matrix** FSSAI collaborate with premier Institutes/ Organizations/ State Agriculture Universities etc. involved in science based research in food sector.

iii) **E-Resources:** It is a consortium of E-journals, e books, leading research papers and articles pertaining to food safety, hygiene and nutrition. The members/experts registered with FSKAN have access to authoritative, accurate, current, objective reference material pertaining to food safety.

iv) **Research Project Database:** The details of the accomplished and ongoing research projects pertaining to food safety& standards, implemented in collaboration with various Research Institutes.

v) **Discussion Forum:** An electronic platform, open for all the registered members/ experts of FSKAN and other specific stakeholders for discussion and exchange on the thematic aspects and innovations in the area of food safety. Through this platform, diverse comments received on the matters related to food safety will be put together as an additional input for decision making policies.

Research and Development:

FSSAI supports through Grant in Aid, the research projects / proposals achieving the objectives of the Food Safety &Standards Act 2006. All the proposals received are subjected to impartial, uniform and transparent evaluation by the internal screening before approval for grant. FSSAI has funded 17 joint research projects, out of which 4 have been completed and 13 are ongoing at different stages of progression. These projects are helpful in developing new standards, upgrading the existing ones and development of the innovative analytical methods.

International Training Centre of Food Safety Analysis & Applied Nutrition (ITC-FSAN)

FSSAI in collaboration with EIC and GFSP is establishing an International Training Centre for Food Safety Analysis & Applied Nutrition (ITC-FSAN) at Export Inspection Agency's (EIA) Pilot Test House, Mumbai for imparting Classroom trainings and Hands on Trainings to different stake holders; and, to build capacity for the laboratories by training the analysts in high end instrumentation/analysis of specific food parameters like pesticides, mycotoxins etc.

The proposed training center would be made operational by sharing the fixed costs amongst the collaborators *viz.,* FSSAI, EIC and GFSP. The recurring cost involved in execution and operation of the training facility will be equally shared by FSSAI & EIC. The fixed cost of approximately 56 million INR will be borne by FSSAI & EIC towards establishing the training centre; while, GFSP will provide high end equipment (including consumables) amounting approximately to 160 million INR.

The ITC-FSAN is expected to become the hub for providing training programs to build capacity for the food testing laboratories in our country as well as in the neighbouring countries. The ITC-FSAN is expected to be operational by the end of fiscal 2017-18.

Food Fortification Resource Centre (FFRC):

The Food Fortification Resource Centre has been set up as a Resource and Support Centre, in collaboration with Tata Trusts, to promote large-scale fortification of food across India. This centre works closely with government departments at the Centre and States, development partners, food businesses, premix suppliers, equipment manufacturers and consumer representative organisations to address any issue in the effective implementation of food fortification programme. The objectives of FFRC are to sensitize states about fortification of food and promote fortified foods in state nutrition programmes, to provide technical support especially to small scale food manufacturers to enable them to produce fortified foods; to educate people about the benefits of fortification; to train and build capacity for large-scale fortification of foods and provide tools for monitoring and evaluation of fortification programmes, to provide communication material, technical, scientific and financial support to promote large-scale fortification of foods. An online portal of the Food Fortification Resource Centre has been set up to aid in realisation of these objectives. The portal provides all information pertaining to fortification of food such as scientific evidence, latest fortification technology, national and international experience and best practices.

Indian Food Culture

In view of the nutritional and health benefits of consuming local and regional foods, FSSAI is taking a comprehensive approach to promote local and regional foods by creating a national directory of local and regional food recipes to serve as a Central database and creating standards and benchmarks for

i) Clean Street Foods hubs.
ii) Regional food festivals.
iii) Food trails

This means creating standards and benchmarks for each of these, including inter-alia standards relating to hygiene and safety, infrastructure and essential public facilities, training and capacity building. State Governments, Industry Associations, Corporates, NGOs or any other interested bodies who meet the benchmarks as stipulated would be eligible to apply for a certification and a plaque under the initiative. Any Street Food Hub, Street Food Festival or Food Trail that earns the plaque can be trusted as meeting standards of food safety, hygiene and dietary diversification.

In addition, FSSAI is also creating a national directory of local, regional and traditional food recipes to serve as a Central database for the public to promotion Indian food culture.

Indian Food Recovery Alliance (IFRA)

IFRA is a Network of Food Recovery Agencies across India created and facilitated by FSSAI along with partnered Food Recovery networks. FSSAI has developed food recovery guidelines and right processes across the value chain to reduce and manage food wastage in food industry, and fight hunger. FSSAI with IFRA Network will deliver the surplus food to various beneficiaries across the country.

In India, there are multiple food recovery agencies working in various cities on their own. No Food Waste, Feeding India, Indian Food Banking Network, Roti Bank, Annekshetra, Giveaway India, Robin Hood Army are few such names. Together, 12 such organizations feed on an average over a lakh people per day in more than 70 cities. Alliance of these food recovery models and implementation of a uniform operation plan will ensure pan India coverage. Alliance of these food recovery models and implementation of a uniform operation plan will ensure pan India coverage.

Key Objectives of the Initiative:

- Provide policy, regulatory, strategy and programme support through coordinated efforts
- Promote feeding needy and in-distress people by surplus food recovered through registered partnered agencies
- Promote innovation in surplus food recovery while ensuring that the food distributed is safe to eat
- Promote Food Recovery in a National scale to all Food businesses and Manufacturers

Through creating a network of networks from entities across sectors in India and leveraging the power of technology, FSSAI's aim is to create an ease of communication among all the stakeholders so that everybody can take a step closer towards reducing food wastage in a uniform direction.

OTHER REGULATORY REQUIREMENTS

While FSSAI is the principal regulatory authority for food, six other agencies are also involved for specific purposes. Three agencies, Customs, Plant Quarantine and Animal Quarantine are concerned with food imports. Legal Metrology is concerned with weights and measures and transparency in prices of food products from consumer protection point of view. BIS and Agmark are concerned mostly with quality and grading of certain category of food products. Under FSSAI's regulations on sale of food products, some products require mandatory BIS and Agmark certification. A brief note on each of these agencies, their exact remit and contact points are given below. Further, in order to provide single point of interface for food businesses, FSSAI has developed a 'Food Regulatory Portal" and coordination mechanism for other agencies with an integrated grievance redressal mechanism. *Please visit www.foodregulatory.gov.in for details.*

CUSTOMS

About Customs in India

Customs in India is managed by the Central Board of Excise and Customs (CBEC) under Department of Revenue, Ministry of Finance, Government of India. The Board is the administrative authority for its subordinate organizations, including Custom Houses, Central GST Commissionerates and the Central Revenues Control Laboratory.

Regulatory Requirements and Procedure for Food Imports

All food imports require clearance from customs authorities in India. Requisite clearances for food imports are available through a fully integrated, single window online system called Single Window Interface for Facilitation of Trade (SWIFT). The 'India Customs Single Window' allows food importers the facility to lodge their clearance documents online at a single point . Required permissions from FSSAI and other regulatory agencies are obtained online without the trader having to approach these agencies. FSSAI carries out all requisite backend processing and examination as per regulatory requirements and provides their decision regarding the consignment through an online system, thereby reducing the compliance burden of multiple points of contact and enhancing ease of doing business

Further, to facilitate genuine trade, a risk based inspection system is being followed by FSSAI for Food Imports, which considerably reduces the time for sample testing and clearance, based on the risk profile of the product.

For further information

Contact details : http://www.cbec.gov.in/htdocs-cbec/tel-dir-ason-26Jul17

Website details: http://www.cbec.gov.in/ & https://www.icegate.gov.in/

PLANT QUARANTINE

About Plant Quarantine in India

In India, the Directorate of Plant Protection, Quarantine & Storage under the Ministry of Agriculture & Farmers Welfare looks after issues related to plant quarantine Plant Quarantine regulatory measures are operative through the 'Destructive Insects & Pests Act, 1914 (Act 2 of 1914) in India. The import of agricultural commodities is presently regulated through the Plant Quarantine (Regulation of Import into India) Order, 2003 The objective is inspection of imported agricultural commodities for preventing the introduction of exotic pests and diseases inimical to Indian fauna and flora.

Regulatory Requirements and Procedure for Food Imports

The Directorate of Plant protection, Quarantine & Storage provides import permit for planting material based on a certificate from Designated Inspection Authorities of the concerned jurisdiction For import of new commodities Pest Risk Analysis is mandatory and should be submitted to the Plant Protection Adviser to the Govt. of India.

A total of 60 entry points including 34 seaports, 12 airports and 14 land custom stations are notified points of entry for import of plants and plant material. Besides, 60 Inland Container Depot/Container Freight Station, 11 Foreign Post Offices have also been notified for the entry of plants/plant material.

Any Importer intending to import agricultural commodities has to apply in advance for the issue of Import Permit. This application is submitted through the single window clearance system SWIFT, and customs authorities route the documents to Plant Quarantine for necessary

processing at their end. Inspections are carried out at the port of entry by plant quarantine and the import permit is generally issued for 6 months after conducting a detailed import risk analysis.

For further information

Contact : ppa@nic.in

Website : http://plantquarantineindia.nic.in

ANIMAL QUARANTINE & CERTIFICATION SERVICE (AQCS)

About Animal Quarantine in India

In India, animal quarantine is under the purview of Ministry of Agriculture, Department of Animal Husbandry Dairying and Fisheries. Government of India initiated a central sector scheme namely "Animal Quarantine & Certification Services" (AQCS) Under this scheme Animal Quarantine stations are set across the country in New Delhi, Mumbai, Kolkata, Chennai, Hyderabad and Bangalore to provide facility of Animal Quarantine and Certification services.

Regulatory Requirements and Procedure for Food Imports

To prevent the entry of any Exotic Livestock Diseases into India through importation of livestock & livestock products, the provisions of Livestock Importation Act (Act No. IX. 1898) as amended by the Livestock Importation (Amendment) Act, 2001 (5.7.2001) and the regulations orders and SPS standards of the country issued thereunder are in operation. The applicable notifications are Notification No. S.O. 1495 and 1496(E) dated 10.06.2014 (Import procedure for livestock) and Notification No. S.O. 2666(E) dated 16.10.2014 (Import procedure for livestock product)

The consignments containing livestock and their products are referred by the customs for Animal Quarantine Clearance in compliance to import Quarantine health rules of the Government of India. The consignments are examined along with the accompanied health certificates and other relevant papers before allowing entry into India.

Livestock products are categorized under Open General License (OGL) as per EXIM Policy. In India the import of livestock products are allowed subject to Sanitary Import Permits (SIPs) as

per the provisions of Live-stock Importation Act., 1898. A Sanitary Import Permit is not a licence, but a certificate certifying India's sanitary requirements of all live-stock products includes:-

- Meat and products of all kinds of including fresh, chilled and frozen meat, tissue or poultry, pig, sheep, goat;
- Egg and egg power;
- Milk and milk products;
- Bovine, ovine and caprine embryos, ova or semen; and
- Pet food products of animal origin;

Imports of animal and animal products are only allowed through designated sea ports/ air ports of Bangalore, Chennai, Delhi, Hyderabad, Kolkata, and Mumbai where animal quarantine and certification services are available. Imports of fish products are allowed through the sea port of Vishakhapatnam (in the State of Andhra Pradesh), Sea and airport of Kochi and the Land. Custom Station at Petrapole (for imports from Bangladesh only)

For further information

Contact : sujitdutta1@gmail.com, sk.dutta@nic.in;

Website : www.dadf.nic.in ; www.aqcsindia.gov.in

LEGAL METROLOGY: MINISTRY OF CONSUMER AFFAIRS

About Legal Metrology in India

In India, legal metrology is the New name of Standards of Weights and Measures. The Standard of Weights and Measures Act, 1976 was enacted primarily to establish standards of weights and measures, to regulate trade or commerce in weights, measures and other goods that are sold or distributed by weight, measure or number. It is based on the metric system and international system of units recognized by OIML – International Organization of legal metrology. India is one of the members of OIML. This Act was subsequently replaced by the Legal Metrology Act, 2009 with the aim of protecting consumer interests and other stakeholders including industry.

Regulatory Requirements relating to Food businesses

The Legal Metrology (Packaged Commodities) Rules, 2011 were prescribed in order to regulate pre-packaged commodities. Under the said rules, pre-packaged commodities are required to comply with certain mandatory labelling requirements w.r.t net quantity, MRP and Customer care information.

With view to encourage ease of business operations, amendments in packaged commodity rules have been notified in 2017, harmonising the labelling provisions w.r.t Food products with the

Regulations as laid down under the Food Safety & Standard Regulations (FSSR) 2017.

For further information

Website : http://consumeraffairs.nic.in/forms/contentpage.aspx?lid=639

AGMARK CERTIFICATION

About AGMARK

AGMARK is a certification mark for agricultural produce, assuring that they conform to a grade standard notified by Directorate of Marketing & Inspection (DMI), Department of Agriculture, Cooperation and Farmers Welfare, Ministry of Agriculture & Farmers Welfare under

Agricultural Produce (Grading & Marking) Act, 1937. These standards differentiate between quality and 2-3 grades are prescribed for each commodity. Till date, grade standards for 222 agricultural commodities have been notified. These include fruits, Vegetables, cereals, pulses, oilseeds, vegetable oils, ghee, spices, honey, creamery butter, wheat atta, besan, etc.

While framing the standards, the existing standards in The Food Safety and Standards Act, 2006, Codex Alimentarius Commission, International Organisation for Standardization, etc. are considered. Trade Associations, Research Institutions, etc. are also consulted.

Regulatory Requirements and Procedure for Certification:

While the certification scheme is essentially voluntary, Food Safety and Standards (Prohibition and Restriction on Sale) Regulations 2011 have prescribed mandatory certification under

AGMARK for certain products viz. Blended Edible Vegetable Oil, Fat Spread. In case of Til Oil, Carbia Callosa, Honey dew, Tea and Ghee FSSAI has prescribes few conditional restrictions.

The certification scheme is implemented through 11 Regional Offices, 26 Sub Offices, 11 Regional Agmark Laboratories and Central Agmark Laboratory (Apex laboratory) of the Directorate. Out of twelve laboratories, 09 laboratories are accredited with the National Accreditation Board for testing and Calibration Laboratories (NABL) as per the International Standard ISO 17025. Persons desirous of grading and certifying a notified agricultural commodity under Agmark can apply to the nearest field office of the DMI. The details are available at www.dmi.gov.in portal under AGMARK icon.

For further information

Website : http://dmi.gov.in/GradesStandard.aspx

BUREAU OF INDIAN STANDARDS

The Bureau of Indian Standards (BIS), empowered by the Bureau of Indian Standards Act, 2016, operates product certification schemes by which it grants licenses to manufacturers covering practically every industrial discipline from agriculture and textiles to electronics. BIS is functioning under the administrative control of Ministry of Consumer Affairs, Food & Public Distribution.

The certification allows the licensees to use the popular ISI mark, which has become synonymous with quality products for the Indian and neighbouring markets for over 55 years.

While the scheme itself is voluntary in nature, the Indian Government has, in public interest, enforced mandatory certification on various products through various quality control orders issued from time to time, under various acts. While BIS continues to grant licenses on application, the enforcement of compulsory certification is done by the authorities notified in such quality control orders. Overseas applicants can also be granted BIS certification for use of ISI mark for their products under the Foreign Manufacturers Certification Scheme (FMCS).

In this connection, the Food Safety and Standards (Prohibition and Restriction on Sales) Regulations, 2011 has prescribed mandatory certification under the BIS Act for the following products:

- Infant formula (IS 14433)
- Milk cereal based weaning food (IS 1656)
- Processed cereal based weaning food (IS 11536)
- Follow up formula (IS 15757)
- Packaged drinking water (IS 14543)
- Packaged mineral water (IS 13428)
- Milk Powder (IS 1165)
- Skimmed Milk Powder (IS 13334)
- Partly Skimmed Milk Powder (IS 14542)
- Condensed Milk, Partly Skimmed and Skimmed Condensed Milk (IS 1166)

With the view to harmonise domestic regulations, recently 46 BIS standards related to Foods have been incorporated under Food Safety & Standards Regulations governed by Food Safety & Standards Authority of India. FSSAI is represented in all the sectional committees of BIS which deal with food products. Similarly BIS is represented on all the National Shadow Codex Committees.

While formulating Indian Standards on food products, due consideration is given to the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011.

For further information

Website : http://www.bis.gov.in

CONT

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MOFPI

Ministry of Food Processing Industries

Government of India

The Ministry of Food Processing Industries is concerned with formulation and implementation of the policies for the food processing industries within the overall national priorities and objectives.

The Ministry acts as a catalyst for bringing in greater investment into this sector, guiding and helping the industry and creating a conducive environment for healthy growth of the food processing industry. The Ministry aims at:

1. Creating the critical infrastructure to fill the gaps in the supply chain from farm to consumer;
2. Value addition of agricultural produce;
3. Minimizing wastage at all stages in the food processing chain by the development of infrastructure for storage, transportation and processing of agro produce;
4. Induction of modern technology in the food processing industries;
5. Encouraging R&D in food processing for product and process development;
6. Providing policy support, promotional initiative and facilities to promote value added produce for domestic consumption and also exports.

KPMG

KPMG in India, a professional services firm, is the Indian member firm affiliated with KPMG International and was established in September 1993. Our professionals leverage the global network of firms, providing detailed knowledge of local laws, regulations, markets and competition. KPMG has offices across India in Ahmedabad, Bengaluru, Chandigarh, Chennai, Gurugram, Hyderabad, Jaipur, Kochi, Kolkata, Mumbai, Noida, Pune and Vadodara.

KPMG in India offers services to national and international clients in India across sectors. We strive to provide rapid, performance-based, industry-focussed and technology-enabled services, which reflect a shared knowledge of global and local industries and our experience of the Indian business environment.

CII

Confederation of Indian Industry

The Confederation of Indian Industry (CII) works to create and sustain an environment conducive to the development of India, partnering industry, Government, and civil society, through advisory and consultative processes.

As a developmental institution working towards India’s overall growth with a special focus on India@75 in 2022, the CII theme for 2017-18, India@75: Inclusive. Ahead. Responsible emphasizes Industry's role in partnering Government to accelerate India's growth and development.

Founded in 1895, India's premier business association has over 8500 members, from the private as well as public sectors, and an indirect membership of over 200,000 enterprises from around 250 national and regional sectoral industry bodies. With 67 offices in India and 11 overseas offices, CII serves as a reference point for Indian industry and the international business community.