

**F.No.Stds/F&VP/Notification (01)/FSSAI-2017**

(A statutory Authority under the Ministry of Health and Family Welfare, Govt. of India)

**FDA Bhawan, Kotla Road, New Delhi-110002**

**Dated: 5<sup>th</sup> June, 2017**

**Subject: Operationalization of standards of Table olives.**

The draft standards for table olives were notified in the Gazette on 15.11.2016 vide F.No. Stds/F&VP/Notification (01)/FSSAI-2016 and uploaded on the FSSAI website on 21.11.2016 inviting comments and suggestions from stakeholders.

2. Various comments and suggestions received from stakeholders have been reviewed and the standards for table olives are under process of final notification. These finalized standards as enclosed herewith have been made operational from 25.05.2017.

3. This issues with the approval of the Competent Authority in exercise of the power vested under Sections 18(2) (d) read with 16(5) of Food Safety and Standards Act, 2006.



(Sunil Bakshi)

Advisor (Regulations/Codex)

To

1. All Food Safety Commissioners,
2. All Authorized Officers, FSSAI,
3. All Designated Officers, FSSAI.

Copy for information to:

1. PPS to Chairperson, FSSAI
2. PS to CEO, FSSAI
3. All Directors, FSSAI

## Notice of operationalization of Standards of Table olives

**F.No. Stds/F&VP/Notification (01)/FSSAI-2016.-** In exercise of the power conferred by clause (d) of sub-section (2) of Section 18 of the Food Safety and Standards Act, 2006 (34 of 2006), the Food Safety and Standards Authority of India, hereby makes the following standards. These standards shall come into operational from 25<sup>th</sup> May, 2017 and food business operators shall follow the standards for Table olives. The enforcement of these standards shall commence with effect from the ensuing 1<sup>st</sup> January or 1<sup>st</sup> July of the year, as the case may be, subject to a minimum of 180 days from the date of final notification of the regulations in the Official Gazette.

In the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011, in regulation 2.3, for sub-regulation 2.3.44, the following shall be substituted, namely:-

### 2.3.44 TABLE OLIVES:

1. "Table Olives" means the product prepared from sound fresh fruits of varieties of the cultivated olive tree (*Olea europaea*L.) having reached proper maturity for processing whose shape, flesh-to-stone ratio, fine flesh, taste, firmness and ease of detachment from the stone, make them suitable for processing and have characteristic colour, flavour, odour and texture of the fruits.
2. **Table olives may be -**
  - (a) treated to remove its bitterness and preserved by natural fermentation, or by heat treatment, with or without the addition of permitted preservatives, or by any other means;
  - (b) packed with or without brine.
3. **Types of table olives:**

Table olives may be classified in the following types depending on the degree of ripeness of the fresh fruits, namely:-

  - (a) **green olives:-** fruits harvested during the ripening period, prior to colour development and when they reached to their normal size;
  - (b) **olives turning colour:-** fruits harvested before the stage of complete ripeness is attained, at colour change;
  - (c) **black olives:-** fruits harvested when fully ripe or slightly before full ripeness is reached.
4. **Types of Processed Olives:**

Olives shall be processed in the following manner, namely:-

  - (a) **natural olives:-** green olives, olives turning colour or black olives placed directly in brine where they undergo complete or partial fermentation, whether preserved or not by the addition of permitted acidifying agents, namely:-

- (l) **salad olives:-** whole broken or broken-and-stoned (pitted) olives with or without capers, plus stuffing material, where the olives are the most numerous compared with the entire product marketed in this style;
- (m) **olives with capers:-** whole, or stoned (pitted) olives, usually small in size, with capers and with or without stuffing, where the olives are the most numerous compared with the entire product marketed in this style.

**6. Essential composition and quality factors:**

**(a) Composition:**

**(i) Ingredients:-** Olives as specified in clause 3, which are treated and packed in the manner specified in clause 2, may contain the following permitted ingredients, namely:-

(A) water (potable);

(B) edible salts;

(C) vinegar;

(D) olive oil or other edible vegetable oils as specified in regulation 2.2;

(E) honey and nutritive sugars as specified in regulation 2.8;

(F) any single or combination of edible material used as an accompaniment or stuffing;

(G) spices and aromatic herbs or natural extracts thereof;

**(ii) Packing brines.-** (A) Packing brines is the solution of salts dissolved in potable water, with or without addition of some or all the ingredients specified in entry (i).

(B) Brine shall be clean, free from foreign matter and shall comply with the hygiene requirements as specified in clause 9.

(C) Fermented olives held in packing medium may contain micro-organisms used for fermentation, including lactic acid bacteria and yeasts.

**Table: Physico-chemical characteristics of the packing brine**

Type and preparation	Minimum sodium chloride content	Maximum pH limit
Natural olives (by weight )	6.0 per cent.	4.3
Treated olives (by weight)	5.0 per cent.	4.3
Pasteurised treated and natural olives	GMP	4.3

Dehydrated or shrivelled olives (by weight)	8.0 per cent.	GMP
Darkened by oxidation with alkaline treatment	GMP	GMP

(b) Drained weight of product shall not be less than the following weight, namely:-

Whole olives	50.0 per cent. of net weight of the contents
Stoned (pitted) and stuffed olives	40.0 per cent. of net weight of the contents

(c) The container shall be well filled with the product and occupy not less than 90.0 per cent. of the water capacity of the container, when packed in the rigid containers.

(d) The water capacity of the container is the volume of distilled water at 20<sup>0</sup>C, which the sealed container is capable of holding when completely filled.

**7. Food additives:**

The product may contain food additives specified in Appendix A to these regulations.

**8. Contaminants, toxins and residues:**

The product shall comply with the provisions of the Food Safety and Standards (Contaminants, toxins and Residues) Regulations, 2011.

**9. Hygiene:**

(a) The product shall be prepared and handled in accordance with the guidelines specified in Schedule 4 of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011 and such other guidelines as specified from time to time under the Food Safety and Standard Act, 2006.

(b) The product shall conform to the microbiological requirement specified in Appendix B to these regulations.

**10. Labelling:**

(a) For labelling of the product, the provisions of the Food Safety and Standards (Packaging and Labelling) Regulations, 2011 shall apply.

(b) In the case of stuffed olives, the style of stuffing shall be indicated in the following manner, namely:-

(i) "olives stuffed with ....." (single or combination of ingredients); or

(ii) "olives stuffed with ..... paste"( single or combination of ingredients)

(c) The packing medium (brine) along with its strength shall also be declared on the label.

**11. Methods of sampling and analysis:**

The method for sampling and analysis of the product shall be as specified in the Food Safety and Standards Authority of India Manual of Method of Analysis of Food.'.