

FOOD SAFETY AND STANDARDS (FOOD PRODUCTS STANDARDS AND FOOD ADDITIVES) REGULATIONS, 2011

CHAPTER 1

GENERAL

1.1: Title and commencement

1.1.1: These regulations may be called **the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011**.

1.1.2: These regulations shall come into force on or after 5th August, 2011, “except regulations, 2.1.6(1)(2)(3), 2.1.7(1)(2)(3)(4), 2.1.12(1) and entries relating in table 14 of appendix A and table 2 of appendix B, which shall come into force after six months from that date and in regulation 2.1.8(1)(3) and 2.1.11(1)(2) only relating entries in table which shall come into force after six months from that date.

Provided that wherever the standards given in these regulations are at variance with any of the provisions of the licenses already granted, Food Business Operator shall comply with the provisions of these regulations towards the standards relating to caramel and glazing agents within Forty-two months i.e. w.e.f. 5th February, 2015 from the date of commencement of these regulations.

1.2: Definitions

In these regulations unless the context otherwise requires:

1. ³⁸[omitted].
2. “**De-oiled meal**” means the residual material left over when oil is extracted by a solvent from any oil-bearing material;
3. ³⁸[omitted].
4. “**Hydrogenation**” means the process of addition of hydrogen to an edible vegetable oil using a catalyst to produce a fat with semi-solid consistency;
5. ³⁸[omitted].
6. ³⁸[omitted].
7. ‘**Irradiation**’ means any physical procedure, involving the intentional exposure of food to ionizing radiations.
8. ‘**Irradiation facility**’ means any facility which is capable of being utilized for treatment of food by irradiation.
9. ‘**Irradiated food**’ means articles of food subjected to radiation by: -
 - (i) Gamma Rays;
 - (ii) X-rays generated from machine sources operated at or below an energy level of 5 million electron volts; and

- (iii) Sub-atomic particles, namely, electrons generated from machine sources operated at or below an energy level of 10 million electron volts, to dose levels as specified in Schedule I of the Atomic Energy (Control of Irradiation of Food) Rules 1991.

10.³⁸[omitted].

11.³⁸[omitted].

12.³⁸[omitted].

13. **“Margarine”** means an emulsion of edible oils and fats with water;

14. **‘Operator of irradiation facility’** means any person appointed as such by licensee who satisfies the qualifications and requirements as for training specified in Schedule II of the Atomic Energy (Control of Irradiation of Food) Rules, 1991

15.³⁸[omitted].

16.³⁸[omitted]

17.⁷²[**“Refined vegetable oil”** means any vegetable oil which is obtained by expression or solvent extraction of vegetable oil bearing materials, deacidified with alkali and/or by physical refining and/or by miscella refining using permitted food grade solvents and/or degumming using phosphoric/citric acid and/or any suitable food grade enzyme followed by bleaching with adsorbent earth and/or activated carbon and deodorized with steam without using any other chemical agents.]

18. **“Refining”** means a process by which an expressed vegetable oil or a solvent-extracted oil is deacidified-

(i) With alkali, or

(ii) by physical refining, or both, or

(iii) By miscella refining using permitted food grade solvent, followed by bleaching with absorbent earth and/or activated carbon or both of them and deodorized with steam without using any other chemical agent;

(iv) refining if required may include the process of degumming using phosphoric/citric acid ²⁶[and any suitable food grade enzyme].

19.³⁸[omitted].

20.³⁸[omitted]

21.³⁸[omitted]

22. **“Solvent-extracted oil”** means any vegetable oil obtained from oil-bearing material by the process of extraction by a solvent;

23. **“Solvent-extracted edible flour”** means the ground material obtained from specially prepared deoiled meal, that is, the residual material left over when oil is extracted by a solvent from oil cake immediately following the single-pressing of good quality edible oilseeds;

24.³⁸[omitted]

25. “Vegetable oils” means oils produced from oilcakes or oilseeds or oil-bearing materials of plant origin and containing glycerides;

26. “Vegetable oil product” means any product obtained for edible purposes by subjecting one or more edible oils to any or a combination of any of the processes or operations, namely, refining, blending, hydrogenation or interesterification and winterization (process by which edible fats and oils are fractionated through cooling), and includes any other process which may be notified by the Central Government in the official Gazette.

⁷⁷[**27. “Raw edible oils”** are obtained by mechanical procedures e.g expelling and pressing, with or without application of heat. The expelled/pressed oil may be purified by washing with water, settling, filtering and centrifuging. No processing aid shall be used. Such oils are fit for human consumption. They shall conform to the provisions mentioned under sub-regulation 2.2.1 prescribed for specific vegetable oil except the standards laid down under regulation 2.2.1 (16)].