



Food Safety and Standards Authority of India

NEWSLETTER Issue-5
December 2015



Building **healthy** INDIA with **safe** food

सुरक्षित आहार, स्वास्थ्य का आधार



Message from the Chairperson

A warm welcome to all our readers, as we bring to you the fifth edition of our e-newsletter.

We, in FSSAI, have been focusing our efforts in accelerate the pace of setting standards. The latest “break through” has been achieved in respect of redefining proprietary food, which would largely obviate the need for this category of foods to obtain “product approvals”

Food Imports play a vital role in our economy. In order to expedite and facilitate food import clearance at various ports, we have issued Standard Operating Procedures (SOPs) detailing the step-by-step processes involved in clearance of food imports and propose to introduce risk based import clearance as well as a Pre-Arrival Document Review System. Tuticorin port has also now become operational.

The enforcement of the Food Safety and Standards Act, 2006 has gained further pace with the implementation of the online licensing and registration system in 32 States/ UTs. Tribunals have been established in 23 States/UTs (The State of Karnataka has established a special Court) and Steering Committees have been constituted in 29 States/UTs.

The 15th Central Advisory Committee Meeting was held recently. A modified surveillance plan was discussed in this meeting and Food Safety Commissioners of States were advised to conduct surveillance activities in their States regularly. Surveillance activity on Fats, Oils and Fats Emulsions in Chennai, Hyderabad and Kolkata have been completed.

Training programme for Food Analysts, other Laboratory personnel of State Food Testing Laboratories, and Designated Officers have been conducted.

Moving ahead in the sphere international co-operation, a Joint Statement of Intent (JSI) has been signed with the Federal Office of Consumer Protection and Food Safety (BVL) and Federal Institute for Risk Assessment (BfR), Germany for co-operation in food safety.

A very happy & healthy new year to all our readers.

Shri Ashish Bahuguna

Chairperson

Food Safety and Standards Authority of India



Shri Pawan Kumar Agarwal, 1985 batch I.A.S. Officer from West Bengal has assumed the charge of Chief Executive Officer (CEO) of FSSAI with effect from 23rd December, 2015. He is the 6th CEO of FSSAI.

STANDARDS

❖ The following items have been approved by the Food Authority:

- Fixation of MRLs of 18 Pesticides on different crops viz. (i) Metiram; (ii) Pyraclostrobin; (iii) Carbendazim; (iv) Mancozeb; (v) Oxadiargyl; (vi) Propanil; (vii) Pyraclostrobin; (viii) Tebuconazole; (ix) Trifloxystrobin and its metabolites (CGA 321113); (x) Cymoxanil; (xi) Chlorantraniliprole; (xii) Diafenthiuron and its metabolite (CGA 177960, CGA 14408 and CGA 227352); (xiii) Famoxadone; (xiv) Betacyfluthrin; (xv) Imidacloprid; (xvi) Fluopyram and its metabolites (AE F148815, BCS AA 10139 and AE C657188); (xvii) Fipronil; and (xviii) Topramezone.
- Categorization of Colour of Caramel.
- Safety of consumption of *Khesari dal*
- Revision of Standards of the Packaged Drinking Water
- Iron filings in Tea
- Use of Maltitol & Maltitol syrup in various food Products

❖ Meetings:

SCIENTIFIC COMMITTEE/PANEL/EXPERT GROUP	SR. NO. OF MEETING	DATE
Scientific Committee	19 th	23 rd November, 2015
Scientific Panel on Biological Hazards	15 th	13 th October, 2015
Scientific Panel on Food additives, Flavourings, Processing aids and Materials in contact with food	23 rd	15 th October, 2015
Scientific Panel on Functional foods, Nutraceuticals, Dietetic products and Other similar products	29 th	17 th November, 2015
Scientific Panel on Method of Sampling & Analysis	13 th	28 th October, 2015
Scientific Panel on Oils & Fats	1 st	29 th October, 2015
Scientific Panel on Pesticides and Antibiotic Residues	40 th	19 th November, 2015
Scientific Panel on Sweets, Confectionery, Sweeteners, Sugar & Honey	2 nd	12 th October, 2015
Scientific Panel on Water (including flavoured water) & Beverages (alcoholic non-alcoholic)	2 nd	19 th October, 2015
Expert Group on Salt, Sugar & Fats	3 rd	24 th November, 2015

REGULATION

Final Notification published in the Gazette of India

1.	Food Safety and Standards (Contaminants, Toxins and Residues) (Amendment) Regulation, 2015 relating to standards of Mycotoxins in various foods.	Notified on 04.11.2015.
2.	Food Safety and Standards (Contaminants, Toxins and Residues) Amendment Regulation, 2015 relating to the standards of Chromium in Gelatin.	
3.	Food Safety and Standards (Food Product Standards and Food Additives) Amendment Regulation, 2015 relating to use of Glucose Oxidase, Xylanase and Lipase enzymes as processing aid in bread.	
4.	Food Safety and Standards (Contaminant, Toxin and Residues) Amendment Regulation, 2015 relating to standards of Naturally Occurring Toxic Substances in Foods.	
5.	Food Safety and Standards (Food Product Standards and Food Additives) Amendment Regulation, 2015 relating to use of Pullulan.	
6.	Food Safety and Standards (Food Products Standards and Food Additives) amendment Regulations, 2015, relating to standards of Caramel, Glazing agents and Stearic acid.	Notified on 13.11.2015.
7.	Food Safety and Standards (Food Products Standards and Additives) (Amendment) Regulations, 2014 relating to standards of Lecithin in biscuits.	
8.	Food Safety and Standards (Food Products Standards and Food Additives) Amendment Regulation, 2015 relating to standards of Steviol Glycoside in various food products.	

Draft Notification published in the Gazette of India

1.	Draft Food Safety and Standards Authority of India (Procedure for Transaction of Business of the Central Advisory Committee) Amendment Regulation, 2015.	Notified in FSSAI website on 04.11.2015.
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Draft standards uploaded for WTO-SPS

1.	Draft Food Safety and Standards (Contaminants, Toxins and Residues) Amendment Regulations, 2015 related to Pharmacologically active substance prohibited for fish and fishery products; Harmonization of Pesticides, Antibiotics and Veterinary Drugs Residues	Uploaded on FSSAI website on 23.11.2015.
2.	Draft Food Safety and Standards (Packaging and Labelling) & (Food Products Standards and Food Additives) (Amendment) Regulations, 2015 related to inclusion of New Atomic Energy (Radiation Processing of Food and Allied Products), Rules, 2012.	
3.	Draft Food Safety and Standards (Contaminants, Toxins and Residues) (Amendment) Regulations, 2015 for Removal of Zinc from Contaminants list	
4.	Draft Microbiological Standards of Fish and Fishery Products	

Draft standards uploaded for WTO-TBT

1.	Proposed Draft Food Safety and Standards (Food Products Standards and Food Additives) Amendment Regulations, 2015 and Draft Food Safety and Standards (Prohibition & Restriction on sale) Amendment Regulation, 2015 (English Version) relating to standards of Milk and Milk Products	Uploaded on FSSAI website on 02.11.2015.
2.	Proposed Draft Food Safety and Standards (Alcoholic Beverages Standards) Regulation, 2015 relating to standards for Alcoholic beverages for inviting comments / suggestions from WTO-TBT Member Countries	Uploaded on FSSAI website on 29.10.2015

Notice calling for claims, suggestions, views, comments etc from stakeholders

1.	Draft notification of BIS proposed Standards.	Uploaded on FSSAI website on 26.11.2015.
2.	Proposed standards for removal of Zinc from Contaminants list.	Uploaded on FSSAI website on 13.11.2015
3.	Draft amendment on Transaction of Business at its meetings.	
4.	Proposed standards on Irradiation of Foods.	
5.	Draft amendment of Scientific Committee and Scientific Panels.	
6.	Draft amendment related to Pharmacologically active substance prohibited for fish and fishery products; Harmonization of Pesticides, Antibiotics and Veterinary Drugs Residues.	
7.	Proposed Microbiological Standards for Fish and Fish Products.	
8.	Proposed standards for Alcoholic beverages.	Uploaded on FSSAI website on 23.10.2015
	Proposed standards for Milk and Milk Products.	Uploaded on FSSAI website on 21.10.2015

ENFORCEMENT

- 1) As on 30.11.2015, FSSAI has granted **23,220** central licenses while the States/UTs have granted **6, 53, 800** licenses and registered **25,90,288** Food Business Operators (FBOs) under the Act.
- 2) The **15th meeting of Central Advisory Committee (CAC)** of Food Safety and Standards Authority of India was held on **13th October, 2015** at Raunaq Room, PHD Chambers, August Kranti Marg, New Delhi. Chairperson of the Authority presided over the meeting.





IMPORT

1. Food Import Clearance System (FICS) is being implemented at six locations namely at Mumbai, Chennai, Delhi, Kolkata Cochin and Tuticorin.
2. Tuticorin port became operational on 19th October, 2015.
3. During the period (i.e. October, 2015 - November, 2015) a total of consignments 8180 weighing 1177986.34 MTS worth 5197.40 Crores were cleared by FSSAI.
4. The top categories of food Imports in terms of quantity are Pulses, Oil, fresh Fruits, Fresh Vegetables and Dry Fruits in descending order.
5. The top countries in descending order from where India imported food in terms of value are Canada, Indonesia, Ukraine, Malaysia and USA.
6. FSSAI has already started 24x7 Food Import Clearance at Delhi and Mumbai and is in process of operationalise the same at other locations also.
7. The Draft scheme for risk based Import Clearance system has been prepared.
8. The land for development of office cum lab at JNPT, Kolkata and Chennai was allotted in principle by the port trust.

SURVEILLANCE

Under Section 29 (3) of the Food Safety and Standards Act, 2006, “the Food Authority shall maintain a system of control and other activities as appropriate to the circumstances, including public communication on food safety and risk, food safety surveillance and other monitoring activities covering all stages of food business”.

Surveillance activities

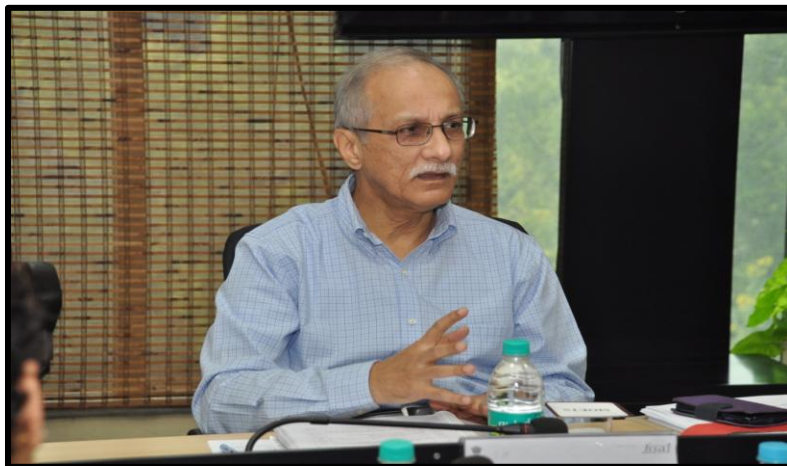
- Modified surveillance plan was discussed in 15th Meeting of the Central Advisory Committee (CAC) for submission of suggestions/modifications, if any. Food Safety Commissioners of States were also requested to conduct surveillance activities in their States regularly and submit the report in the prescribed format as provided.
- Surveillance activity of Fats, Oils and Fats Emulsions in areas of Chennai, Hyderabad and Kolkata have been completed through Designated Officers of Chennai and Kolkata.

QUALITY ASSURANCE

1. FSSAI decided to facilitate a meeting between milk testing equipment vendors/manufacturers & bulk consumers for setting-up of infrastructural facilities by mithaiwala's so as to encourage the bulk and individual consumers easy access to testing equipments to ensure that the quality of milk and milk products brought by them is up to required standards. For the same, FSSAI conducted a demonstration cum meeting on 16.10.2015 from 10:00 am onwards at Hall, Ground Floor, MMU Building, Mata Sundri Road, New Delhi - 110002 wherein representatives of 15 rapid milk testing equipment manufacturers and individual & association representatives of traditional sweet shops attended the meeting. Others present during the event were Commissioner Food Safety, Delhi and team, Director, Department of Consumer Affairs and representatives from Ministry of Health & Family Welfare.
2. The work relating to the finalization of the manuals of Methods of Sampling & Analysis of various foods is under progress by the Scientific Panel on Methods of Sampling and Analysis.
3. A "Training Programme for Food Analysts and other Laboratory personnel of State Food testing Laboratories under capacity building" is being conducted from 30th November to 4th December, 2015 by FSSAI.

GENERAL ADMINISTRATION

19th Meeting of the Food Authority was conducted on 6th November, 2015 at the FSSAI HQ, New Delhi under the Chairmanship of Shri Ashish Bahuguna, Chairperson, FSSAI. The meeting was attended by the Members of the Authority appointed as per the provisions of the Food Safety and Standards Act, 2006.





TRAINING AND CAPACITY BUILDING

1. **Technical Officers Training at FSSAI Headquarter** – A two-days training of Technical Officers has been organized for the Technical Officers (TOs) posted at Delhi, Lucknow and Chandigarh Regional Offices and headquarter from 8th to 11th October, 2015 in two batches at FSSAI-Headquarter.



2. **Designated Officers Training-** A 3-days training for Designated Officers has been conducted in the state of Uttar Pradesh from 2nd to 4th November, 2015 at Deen Dayal Upadhyaya State Institute of Rural Development, Bakshi ka Talab, Lucknow-UP.

INFORMATION, EDUCATION & COMMUNICATION

1. The FSSAI released advertisement on 'food adulteration' in newspapers in PAN India 10.11.2015 under the aegis "Jaago Grahak Jaago" under the joint campaign with the Department of Consumer Affairs, Government of India.




BE ALERT! BE SAFE!!

Do you know?

The following methods may be useful in detecting common adulterants in milk and milk products:

	Adulterant	Method of Detection
Milk	Starch	Add a few drops of tincture of Iodine or Iodine solution. Formation of blue colour indicates the presence of starch.
	Urea	Take a teaspoon of milk in a test tube. Add ½ teaspoon of soybean or arhar powder. Mix the contents thoroughly by shaking the test tube. After 5 minutes, dip a red litmus paper in it. Remove the paper after ½ a minute. A change in colour from red to blue indicates the presence of urea in the milk.
	Detergent	Shake 5-10 ml of milk with an equal amount of water. Lather indicates the presence of detergent.
Khoya	Starch	Boil a small quantity of khoya with some water, cool and add a few drops of Iodine solution. Formation of blue colour indicates the presence of starch.
Chhena/Paneer	Starch	Boil a small quantity of chhena or paneer with some water, cool and add a few drops of Iodine solution. Formation of blue colour indicates the presence of starch.

For any complaint regarding adulteration in food items, please contact the Food Safety Commissioner of your State whose contact details are available at http://www.fssai.gov.in/Food_Commissioners.aspx



FOOD SAFETY AND STANDARDS AUTHORITY OF INDIA
 FDA Bhawan, Kotla Road, New Delhi - 110002
 FAX: 011-23220994 PORTAL: www.fssai.gov.in
 FSSAI HELPLINE: 1800-11-2100

सुरक्षित आहार, स्वास्थ्य का आधार

Issued in public interest by



सत्यमेव जयते

Ministry of Consumer Affairs, Food & Public Distribution
 Department of Consumer Affairs, Government of India
 Krishi Bhawan, New Delhi 110 001 Website: www.consumeraffairs.nic.in
 National Consumer Helpline No. 1800-11-4000 (Toll Free)
 You can also login your complaints at www.nationalconsumerhelpline.in & www.core.nic.in
 For registering complaints about misleading advertisements please login to www.gama.gov.in

Do you know?

निम्नलिखित विधियाँ/तरीके/नुस्खे दूध और दूध उत्पादों में सामान्य अपमिश्रण (मिलावट) को पहचानने में उपयोगी हो सकती है:

	अपमिश्रण (मिलावट)	पता लगाने के विधियाँ/तरीके/नुस्खे
दूध	स्टार्च	आयोडीन या आयोडीन घोल की कुछ बूँदें मिलाने पर यदि दूध नीले रंग का हो जाये तो इससे दूध में स्टार्च की पुष्टि होती है।
	यूरिया	एक परखनली में एक चम्मच दूध लें, उसमें आधा चम्मच सोयाबीन या अरहर पाउडर को डालकर अच्छी तरह से मिलायें। इस मिश्रण में 05 मिनट के बाद लाल लिटमस पेपर को 30 सेकेण्ड के लिए डुबोकर निकाल लें। यदि लिटमस पेपर का रंग नीला हो जाये तो दूध में यूरिया की पुष्टि होती है।
	डिटर्जेंट	05-10 मि.ली. दूध को समान मात्रा में पानी मिलाकर हिलायें। यदि दूध में झाग उत्पन्न होता है तो दूध में डिटर्जेंट की पुष्टि होती है।
खोया	स्टार्च	खोया की कुछ मात्रा को पानी में डालकर उबालें, ठण्डा होने पर नमूने में आयोडीन घोल की कुछ बूँदें मिलायें। नीले रंग का बनना उसमें स्टार्च मिले होने की पुष्टि करता है।
छेना/पनीर	स्टार्च	छेना/पनीर की कुछ मात्रा को पानी में डालकर उबालें, ठण्डा होने पर नमूने में आयोडीन घोल की कुछ बूँदें मिलायें। नीले रंग का बनना उसमें स्टार्च मिले होने की पुष्टि करता है।

खाद्य पदार्थों में मिलावट के बारे में किसी भी शिकायत के लिए, कृपया अपने राज्य के खाद्य सुरक्षा आयुक्त से संपर्क करें, जिनके संपर्क का विवरण http://www.fssai.gov.in/Food_Commissioners.aspx पर उपलब्ध है।

- A radio jingle on labelling of food aired PAN India for a period of 15 days from 8th to 22nd November, 2015.
- FSSAI participated in the 35th India International Trade Fair, 2015 (IITF- 2015) during 14-27 November, 2015 at Pragati Maidan, New Delhi by putting up a stall under "Health Pavilion" of the Ministry of Health and Family Welfare. The posters related to several aspects of food safety are being displayed in the stall and the informative booklets / Pamphlets / Leaflets related to food safety, Food Safety and Standards Act and Regulations thereunder are being distributed to the stakeholders.



4. Gift cheques were given to five street food vendors who were winners in CII National Award for Food Safety 2015 in order to incentivise them and motivate them to embrace the principles of food safety & hygiene in their day to day work.
5. Letters have been issued to all Food Safety Commissioners to organize short training programs for street food vendors at identified locations in various cities where basic amenities like water supply, garbage disposal units, etc. could also be developed on a pilot basis in order to provide safe food in a hygienic environment to the consumers.

CODEX

India participated in the following Codex Committee Meetings during the period October - November:

1. **19th Session of Codex Committee on Fresh Fruits and Vegetables (CCFFV), 5th - 9th October, 2015, Ixtapa, Mexico:-**New work proposal on date palm was submitted by India at the 19th Session of CCFFV.
2. **34th Session of Codex Committee on Fish and Fishery Products (CCFFP), 19th - 24th October, 2015, Norway:-**The Committee had agreed to start new work on the development of guidance and sampling plans for histamine which will be held by correspondence. The Committee had also agreed to suspend future physical meetings as most of the work has been completed.
3. **47th Session of Codex Committee on Food Hygiene (CCFH), 9th - 13th November, 2015, USA:-** The Committee agreed to start new work on the revision of the Code of Hygienic Practice for Fresh Fruits and Vegetables and also agreed for revising General Principles of Food Hygiene (CAC/RCP 1-1969) and its HACCP Annex. The Electronic Working Group established by the Committee will be co-chaired by India.
4. **37th Session of Codex Committee on Nutrition and Foods for Special Dietary Uses (CCNFSDU), 23rd to 27th November, 2015, Germany:-**The Committee decided to establish a electronic working group (EWG) on Follow Up Formula on essential composition for young infant and also to revise Section 9 on Labelling. India will participate in this EWG. The Committee also agreed to start new work on RUTF which has been forwarded to 39th Session of Codex Alimentarius Commission for approval.

INTERNATIONAL CO-OPERATION (IC)

Joint Statement of Intent (JSI) signed between the Federal Office of Consumer Protection and Food Safety (BVL) and Federal Institute for Risk Assessment (BfR), Germany and FSSAI on cooperation in Food Safety on 05th October, 2015

- ❖ The objective of the JSIs signed is to develop and maintain bilateral cooperation that will be based on the mutual interest between the German Agencies and FSSAI in the sphere of their respective competence and according to their capacities in the field of food safety and risk management and to improve the cooperation in the field of food safety and to protect the health and safety of consumers in both countries.
- ❖ After signing of JSIs, a meeting under the Chairmanship of Chairperson, FSSAI with Dr. Helmut Tschiersky, President BVL and Dr. Andreas Hensel, President, BfR was held on 05th October, 2015 at FSSAI to discuss the follow up on the signing of JSIs.

American Ambassador to India, Mr. Richard Verma and other delegates from United States met Chairperson, FSSAI on 21st October, 2015 to discuss the areas where the US can support and assist FSSAI in meeting its goals and objectives.

A meeting with Mr. Michael T. Scuse, Under Secretary, USDA and other representatives of USDA was held under the Chairmanship of Chairperson, FSSAI on 05th November, 2015 at FSSAI to discuss the food safety issues.







INTERNATIONAL NEWS

WHO's first ever global estimates of foodborne diseases find children under 5 account for almost one third of deaths

- *First ever estimates of the global burden of foodborne diseases show almost 1 in 10 people fall ill every year from eating contaminated food and 420 000 die as a result*
- *Children under 5 years of age are at particularly high risk, with 125 000 children dying from foodborne diseases every year*
- *WHO African and South-East Asia Regions have the highest burden of foodborne diseases*

3 DECEMBER 2015 | GENEVA - Almost one third (30%) of all deaths from foodborne diseases are in children under the age of 5 years, despite the fact that they make up only 9% of the global population. This is among the findings of WHO's "Estimates of the global burden of foodborne diseases" – the most comprehensive report to date on the impact of contaminated food on health and well-being.

The report, which estimates the burden of foodborne diseases caused by 31 agents – bacteria, viruses, parasites, toxins and chemicals – states that each year as many as 600 million, or almost 1 in 10 people in the world, fall ill after consuming contaminated food. Of these, 420 000 people die, including 125 000 children under the age of 5 years.

“Until now, estimates of foodborne diseases were vague and imprecise. This concealed the true human costs of contaminated food. This report sets the record straight,” says Dr Margaret Chan, Director-General of WHO. “Knowing which foodborne pathogens are causing the biggest problems in which parts of the world can generate targeted action by the public, governments, and the food industry.”

While the burden of foodborne diseases is a public health concern globally, the WHO African and South-East Asia Regions have the highest incidence and highest death rates, including among children under the age of 5 years.

“These estimates are the result of a decade of work, including input from more than 100 experts from around the world. They are conservative, and more needs to be done to improve the availability of data on the burden of foodborne diseases. But based on what we know now, it is apparent that the global burden of foodborne diseases is considerable, affecting people all over the world – particularly children under 5 years of age and people in low-income areas,” says Dr Kazuaki Miyagishima, Director of WHO’s Department of Food Safety and Zoonoses.

Diarrhoeal diseases are responsible for more than half of the global burden of foodborne diseases, causing 550 million people to fall ill and 230 000 deaths every year. Children are at particular risk of foodborne diarrhoeal diseases, with 220 million falling ill and 96 000 dying every year. Diarrhoea is often caused by eating raw or undercooked meat, eggs, fresh produce and dairy products contaminated by norovirus, *Campylobacter*, non-typhoidal *Salmonella* and pathogenic *E. coli*.

Other major contributors to the global burden of foodborne diseases are typhoid fever, hepatitis A, *Taenia solium* (a tapeworm), and aflatoxin (produced by mould on grain that is stored inappropriately).

Certain diseases, such as those caused by non-typhoidal *Salmonella*, are a public health concern across all regions of the world, in high- and low-income countries alike. Other diseases, such as typhoid fever, foodborne cholera, and those caused by pathogenic *E. coli*, are much more common to low-income countries, while *Campylobacter* is an important pathogen in high-income countries.

The risk of foodborne diseases is most severe in low- and middle-income countries, linked to preparing food with unsafe water; poor hygiene and inadequate conditions in food production and storage; lower levels of literacy and education; and insufficient food safety legislation or implementation of such legislation.

Foodborne diseases can cause short-term symptoms, such as nausea, vomiting and diarrhoea (commonly referred to as food poisoning), but can also cause longer-term illnesses, such as cancer, kidney or liver failure, brain and neural disorders. These diseases may be more serious in children, pregnant women, and those who are older or have a weakened immune system. Children who survive some of the more serious foodborne diseases may suffer from delayed physical and mental development, impacting their quality of life permanently.

Food safety is a shared responsibility, says WHO. The report's findings underscore the global threat posed by foodborne diseases and reinforce the need for governments, the food industry and individuals to do more to make food safe and prevent foodborne diseases. There remains a significant need for education and training on the prevention of foodborne diseases among food producers, suppliers, handlers and the general public. WHO is working closely with national governments to help set and implement food safety strategies and policies that will in turn have a positive impact on the safety of food in the global market place.

Note to the editor:

In addition to disease incidence and deaths, the WHO report and PLOS papers also quantify the disease burden in terms of Disability-Adjusted Life Years (DALYs)—the number of healthy years of life lost due to illness and death—to facilitate ranking between causes of disease and across regions. The global burden of foodborne diseases caused by the 31 hazards in 2010 was 33 million DALYs; children under 5 years old bore 40% of this burden.

The policy and social impact of this report will be discussed in detail at a symposium organised by WHO and the Dutch National Institute for Public Health and the Environment (RIVM), 15-16 December in Amsterdam.

Link: <http://www.who.int/mediacentre/news/releases/2015/foodborne-disease-estimates/en/>

South Sudan becomes 187th Codex Member

On 16 October 2015, Dr Makuei Malual Kaang - Undersecretary at the Ministry of Livestock and Fisheries Industry in Juba, South Sudan, signed the 'notification of membership form' which effectively makes South Sudan the 187th member of the Joint FAO/WHO Food Standards Programme: Codex Alimentarius.

FDA Announces New Resource on Sampling

November 23, 2015

The U.S. Food and Drug Administration is announcing a new web resource to share more information about its sampling programs for food safety and has posted new information on a more robust surveillance sampling approach under development. In addition, the FDA is announcing that for fiscal year 2016, the Agency will sample and test cucumbers and hot peppers under this program. The FDA will publish information regarding test results on the web, including total number of samples collected/tested, and collection date, sample type, and pathogen detected for positive samples.

The FDA began developing a new, more robust surveillance sampling approach in 2014. During the first year, the FDA focused on sprouts, whole fresh avocados and raw milk cheese (aged 60 days). The FDA will release data on the recently completed surveillance sampling in the future. The goals of the surveillance sampling are to keep contaminated products from reaching consumers and to facilitate a greater understanding of hazards.

Preventing problems before they happen, rather than solely responding to outbreaks of foodborne illness, lies at the heart of the FDA Food Safety Modernization Act. To develop prevention-based systems, the agency and affected industries need data and other information to help identify hazards that need to be addressed to prevent contamination.

This approach to microbiological surveillance sampling involves collecting a statistically determined number of samples of targeted foods over 12 to 18 months to ensure a statistically valid amount of data is available for decision making. Collecting a larger number of samples allows the FDA to assess the prevalence of pathogens and to determine if there are any common factors among the positive findings such as season, region, or whether the product was produced domestically or is imported.

Link: <http://www.fda.gov/Food/NewsEvents/ConstituentUpdates/ucm473988.htm>



UPCOMING EVENTS

S.N.	Event	Venue	Organizer	Date	Link
1	22nd Session of the Codex Committee on Food Import and Export Inspection and Certification Systems	Melbourne, Australia	CODEX	6 - 12 February 2016	http://www.codexalimentarius.org/meetings
2	37th Session of the Codex Committee on Methods of Analysis and Sampling	Budapest, Hungary	CODEX	22-26 February, 2016	http://www.codexalimentarius.org/meetings
3	48 th Session of CCFA and the Working Group on the General Standard on Food Additives (Working Group on GSFA)	China	CODEX	14 - 18 March 2016	http://www.codexalimentarius.org/meetings



PHOTO ALBUM/ IMAGE GALLERY



15th Meeting of the Central Advisory Committee (CAC)



Meeting with Foreign Delegation



Chairperson, FSSAI and Joint Secretary (Food), MoHFW during 19th Meeting of the Food Authority



19th Meeting of the Food Authority



FSSAI's stall at IITF 2015



Queries are being clarified by the Officials of FSSAI during IITF 2015



सुरक्षित आहार, स्वास्थ्य का आधार

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