

fssai



FOOD SAFETY AND STANDARDS
AUTHORITY OF INDIA

Inspiring Trust, Assuring Safe & Nutritious Food

Building A New Healthy & Happy India



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Ensuring safe & nutritious food to
more than **1.3 billion** Indians

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Message from the CEO

Dear Friends,

Through this newsletter, we aim to keep you informed about the latest news and developments at Food Safety and Standards Authority of India (FSSAI). Our vision is to promote public health through a wide array of activities related to food safety, hygiene & nutrition.

A new Scientific Panel has been set up by FSSAI to frame final regulations on fortification of foods and prepare strategies to address malnutrition problem. The Panel will identify the critical nutritional gaps in the Indian diet in general as well as in specific target groups based on diet surveys and credible scientific evidence, define strategies to address nutritional needs of the general population and vulnerable groups, and review the standards for all suitable food fortifying vehicles, in addition to the healthy dietary intake of fat, sugar & salt.

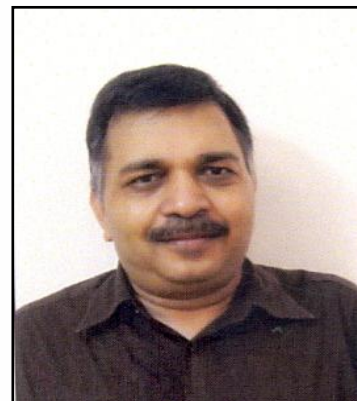
Training programmes for Food Analysts, other Laboratory personnel of State Food Testing Laboratories and Food Regulatory staff (DOs, FSOs) were conducted.

Moving ahead towards strengthening infrastructure and support systems, new referral and NABL Accredited labs have been notified, raising the total number to 16 and 125 respectively. Also, “NABL Accreditation Awareness Program” was organised by FSSAI in collaboration with National Accreditation Board for Testing and Calibration Laboratories (NABL) for the laboratory staff working in all the State Food Laboratories to enable them get NABL accreditation for their laboratories.

We have also released “The Pink Book: Your Guide to Safe and Nutritious Food at Home” and “DART (Detecting Adulterants with Rapid Testing)”. The Pink book has been crafted specially for kitchens in Indian homes so that the food prepared is safe, hygienic and nutritious. We hope that “the Pink book” becomes a trusted companion and part of all Indian households. “DART” on the other hand, is a compilation of common tests which can be done by people themselves to check common adulterants such as non permitted additives and other extraneous matters that is deliberately added to food to reap economical benefits.

“I am happy to inform that we, at FSSAI, are steadily moving towards our goal to build a new Healthy & Happy India.”

Pawan Agarwal
Chief Executive Officer
Food Safety and Standards Authority of India



Regulatory & informative Section

Standards

❖ Meetings of Scientific Committee/ Panels:

SCIENTIFIC COMMITTEE/SCIENTIFIC PANEL ON	SR. NO. Of MEETING	DATE
Scientific Committee	25 th	3 rd October, 2016
Cereals, Pulses & Legume and their Products (Including Bakery)	7 th	19 th December, 2016
Fruits & Vegetables and their Products (Including Dried Fruits and Nuts, Salt, Spices and Condiments)	5 th 6 th	6 th October, 2016 30 th December, 2016
Functional foods, Nutraceuticals, Dietetic Products and Other Similar Products	33 rd	2 nd December, 2016
Labelling and claims/Advertisements	21 st	15 th November, 2016
Meat and Meat Products	4 th	23 rd December, 2016
Method of Sampling and Analysis	17 th 18 th	2 nd November, 2016 30 th January, 2017
Milk and Milk Products	4 th	31 st January, 2017 & 1 st February, 2017
Oils & Fats	6 th	22 nd December, 2016
Pesticides and Antibiotic Residues	46 th 47 th	14 th October, 2016 25 th January, 2017

❖ Standards approved by the Food Authority:

A) Final Notification on –

- (i) Standards of Chocolate

B) Draft Notification on Revision of existing standards –

- (i) Cocoa Powder
- (ii) Canned Tropical Fruit Salad/ Cocktail/Mix
- (iii) Labelling requirements for Beverages Non-Alcoholic Carbonated
- (iv) Draft Food Safety and Standards (Packaging, Labelling & Claims) Regulations, 2016
- (v) Jaggery or Gur
- (vi) Sodium Saccharin (Food Grade) and Calcium Saccharin (Food Grade)
- (vii) Removal of additives mentioned in Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011 in view of the Notice for operationalization of the Food Safety and Standards (Food Products Standards and Food Additives) Amendment Regulations, 2016, dated 20-06-2016

C) Draft Notification on New Standards –

- (i) Date Paste
- (ii) Fermented Soybean Paste
- (iii) Cocoa Mass or Cocoa/Chocolate Liquor, and Cocoa Cake
- (iv) Vegetable Protein Products
- (v) Harrisa (Red Hot Pepper Paste)
- (vi) Shea butter
- (vii) Borneo Tallow/Illipe butter
- (viii) Inclusion of Fatty Acid Composition (by GLC) in standards for Various Edible Vegetable Oils
- (ix) Quality of Vegetable oil for Repeated Frying
- (x) Complementary Foods for Older Infants and Young Children
- (xi) Special dietary foods with low-sodium content (including salt substitutes)
- (xii) Durum Wheat Semolina and Whole durum wheat semolina
- (xiii) Sorghum Flour
- (xiv) Soybean
- (xv) Soy Protein Products
- (xvi) Finger Millet (Ragi)
- (xvii) Amaranth
- (xviii) Whole Maize (Corn) Flour
- (xix) Wheat Protein Products Including Wheat Gluten
- (xx) Fixation of MRLs of Pesticides
- (xxi) Milk Protein Concentrate (MPC)
- (xxii) Whey Protein Concentrate (WPC)

D) Others –

- (i) Regarding use of lecithin and ascorbyl palmitate in ready to drink infant milk substitute and yeast in bakery products.
- (ii) Additives permitted by the Panel in various categories in response to representations from stakeholders
- (iii) Method of analysis for Vitamin A & Vitamin D in Fortified Milk
- (iv) Method for determination of added water in Milk
- (v) Method of Detection of Melamine in Milk and Milk Products
- (vi) Finalization of Manuals of Methods of Analysis of various Food Products namely, Manual on Antibiotic and Hormone Residues; Manual on Pesticide Residues; Manual on Meat & Meat Products and Fish & Fish Products; and Manual on Water Analysis
- (vii) Code of Practice for the Reduction of Contamination of Food with Polycyclic Aromatic Hydrocarbons (PAH)
- (viii) List of Generic Medical Conditions for which Special Foods for Medical Purpose are required to be imported in India

❖ **Reconstitution of Scientific Committee and Scientific Panels:** The Authority has reconstituted Scientific Committee and nine Scientific Panels (Functional foods, Nutraceuticals, Dietetic products and Other similar products; Biological Hazards; Pesticides and Antibiotic Residues; Genetically Modified Organisms and Foods; Labelling and claims/Advertisements; Method of Sampling and Analysis; Contaminants in the Food Chain; Fish and Fisheries Products; and Food additives, Flavourings, Processing aids and Materials in contact with food) vide order dated January 6, 2017. The composition is available at the website of FSSAI i.e. www.fssai.gov.in.

❖ **Constitution of a new Scientific Panel:** The Authority has constituted a new Scientific Panel on “*Food Fortification and Nutrition*” to address the nutritional gap in the population as well as other nutrition related issues.

Draft Regulations for fortified food namely “Food Safety and Standards (Fortification of Food) Regulations, 2016 were operationalized on October 16, 2016 at National Summit on Fortification of Food held at Vigyan Bhawan, New Delhi. Same has been published as draft notification on 23/12/2016 for inviting public comments. A Logo for fortified foods was also unveiled. Several food businesses have already started using this logo.

In this guise, the Authority is also conducting public awareness programmes and advocacy campaigns and also Zonal Consultations for States/UTs, on nutrition and fortified food jointly with line Ministries/Department and development partners along with all stakeholders as under:

- (i) Northern region at Delhi,
- (ii) Western region at Bhopal,
- (iii) Eastern region at Bhubaneswar,
- (iv) Southern region at Bengaluru, and
- (v) North Eastern region at Guwahati.

- Consultation document on mandatory fortification of wheat flour, salt & oil prepared jointly with MWCD is placed for public comments for six weeks.
- Awarded a study on impact of fortification on inflation.

❖ **Constitution of Standards Review Groups:** The Authority has constituted eight Standard Review Groups for various group of commodities viz. Oils & fats; Milk & Milk Products; Cereals & Cereals Products; Fruits, Vegetables & their products; Sweets & Confectionery; Meat & Fish products; Beverages including Alcoholic Beverages; and Nutraceuticals vide order dated December 8, 2016 primarily from the food businesses perspective. These groups will identify the needs and all aspects of existing standards taking into account the Indian and international scenario, propose new broad standards minimizing the regulatory burden, easier to understand and reflecting advancement in scientific knowledge in areas of food processing and technology, nutrition, toxicology and allergenicity and prepare a report on the revision/ addition of Standards.

Regulation

FINAL REGULATIONS NOTIFIED SINCE OCTOBER 2016

S. No.	Regulation/Standards	Status
1.	Removal of Zinc from Contaminants list.	Notified on 10.10.2016
2.	Microbiological standards for Meat and Meat products & Milk and Milk products.	
3.	Standards for proprietary foods.	
4.	Revision of Carbonated Fruit Beverages or Fruit Drinks.	Notified on 25.10.2016.
5.	Revision of Standards of the Packaged Drinking water.	Notified on 15.11.2016.
6.	Standards of Caffeinated Beverages/Blue tint.	Notified on 02.12.2016.
7.	Food Safety and Standards Authority of India (Procedure of Scientific Committee and Scientific Panels) Amendment Regulations, 2015 w.r.t. appointment of members.	
8.	Food Safety and Standards (Food for Health Supplements, Nutraceuticals, Foods for Special Dietary Uses, Foods for Special Medical purpose, Functional Foods, and Novel Food) Regulations, 2015.	Notified on 23.12.2016.
9.	Limit of iron filings in Tea.	Notified on 29.12.2016.
10	Food Safety and standards (Food Recall Procedure) Regulations, 2017.	Notified on 18.01.2017.
11	List of Histamine Forming Fish Species and Limits of Histamine Level for Fish and Fishery Products.	
12	Redefinition of Interesterified vegetable Fat as Interesterified vegetable fat/oil, Inclusion of Enzymatic degumming in refining process, exemption of Expelled/ Pressed Coconut oil imported in India from refining & standards for Oats and Pasta.	Notified on 31.01.2017.

S. No.	DRAFT REGULATIONS NOTIFIED SINCE OCTOBER 2016	
1.	Standards of virgin coconut oil; Renaming of “Linseed Oil” Standard as “Flaxseed/Linseed Oil”; Editorial correction in “Rapeseed Oil or Mustard Oil-Low erucic Acid” Standard; Revision of standards of Palm Oil and Palm Kernel Oil; Revision of Standard of Cocoa Butter; Standards of Peanut butter.	Notified on 10.10.2016.
2.	Standards of Non-carbonated Water based Beverages (non-alcoholic).	Notified on 10.10.2016.
3.	Microbiological Standards for Fruits and Vegetables and their Products.	
4.	Additional additives/enzymes/ processing aids for use in Category 14.2 (Alcoholic beverages including alcohol-free and low-alcoholic counterparts).	Notified on 25.10.2016.
5.	Standards of Table Olives, Seedless Tamarind, Vanilla, Coconut Milk, Coconut Cream, Dried Apricot, Cocoa beans, Arecanut/Betelnuts/Supari, Seasoning for Noodles and Pasta and Inclusion of Parameters in the existing standards of Cinnamon and Cassia to differentiate them.	Notified on 15.11.2016.
6.	New standards for durum wheat maida, revision of standards of sago, new standards for pearl millet flour, new standards for quinoa, and new standards for instant noodles.	Notified on 02.12.2016.
7.	Adoption of 46 BIS standards regarding specifications of various additives like Beta-ap ⁸ -carotenal, Titanium dioxide, Sodium benzoate, benzoic acid.	Notified on 02.12.2016.
8.	Fixing of limits of HCN in sago.	Notified on 02.12.2016.
9.	Standards for Milk and Milk products.	Notified on 06.12.2016.
10.	Food Safety and Standards (Fortified Foods) Regulations, 2016.	Notified on 23.12.2016.
11.	Food Safety and Standards (Approval for Non-specified Food & Food Ingredient) Regulations, 2016.	Notified on 31.01.2017.

S. No.	NOTICE FOR CLAIMS, SUGGESTIONS AND COMMENTS SINCE OCTOBER 2016	
12.	Food Safety and Standards (Fortification of Foods) Regulations, 2016.	Uploaded on: 04.10.2016.
13.	Food Safety and Standards (Approval for Non-Specified Food and Food Ingredients) Regulations, 2016.	
14.	Revision of the standards of Cane Jaggery or Cane Gur; Sodium Sachharin (Food Grade) and addition of new standards for Calcium Saccharin (Food Grade).	Uploaded on: 10.01.2017
15.	Quality of Vegetable Oil for Repeated Frying.	Uploaded on 16.01.2017.
16.	Standards of Complementary Foods for Older Infants and Young Children.	Uploaded on 16.01.2017.
17.	Standards of Sorghum Flour, Soybean, Soy Protein Products, Whole Maize (Corn) Flour, Wheat Protein Products Including Wheat Gluten, Durum Wheat Semolina and Whole durum wheat semolina, Durum Wheat, Finger Millet (Ragi) and Amaranth.	
18.	Standards of Milk Protein Concentrate (MPC) and Whey Protein Concentrate (WPC).	
19.	Insertion of new standards for shea butter and borneo tallow/Illipe butter; Inclusion of fatty acid composition of various edible vegetable oil.	
20.	Standards of Date Paste, Fermented Soybean Paste, Cocoa mass or Cocoa/Chocolate Liquor and Cocoa Cake, Vegetable protein products, Thermally processed fruit salad/cocktail/Mix, Harrissa (Red hot Pepper Paste), cocoa Powder.	Uploaded on 17.01.2017
21.	Removal of banned pesticides from the FSSR, 2011.	Uploaded on 03.02.2017
22.	Standards for Special dietary foods with low sodium content (including salt substitutes).	
23.	Omission of Labeling requirements for beverages non-alcoholic carbonated.	

Enforcement

As on 14-03-2017, 30,342 Central licenses have been issued by Central Licensing Authorities (CLAs). As on 14-03-2017, the States/UTs have granted 7, 58,784 licenses and registered 28, 80,604 Food Business Operators (FBOs) under the Act.

A water portal and Food Safety Connect has been launched on 31st January, 2017 which enables consumers and stakeholders to view and compare the lab reports in respect of Packaged and Mineral water uploaded by FBOs and enforcement agencies.

Video Conferencing:

In order to improve interface with the States/UTs, FSSAI has initiated Video Conferencing (VC) session with Food Safety Department of States/UTs.

During the period VC sessions were conducted with State of Tamil Nadu on 25.11.2016, with Assam on 30.11.2016, with Karnataka on 28.12.2016, with Bihar on 18.01.2017, with Jharkhand date on 25.01.2017. Various State specific issues were discussed during the sessions and workable solutions to these issues were taken during the session.

Orders issued regarding:

1. Registration of FBOs using the platform of Common Service Centre - Special Purpose Vehicle (CSC-SPV) (dated 03rd Oct. 2016)

- FSSAI have utilized the services of Common Service Centres to facilitate registration process in States/UTs. As a special promotion, FSSAI has funded CSC Service charges of Rs 30/- for Registration of FBOs until 04th August, 2016. This time line for funding of CSC Service charge was extended further from 31st December, 2016 to 31st March, 2017.

2. Transportation and storage of Edible Oil

- It has been requested to all Commissioners of Food Safety of all States/UTs and CLAs to carry out inspection of transportation facilities w.r.t to edible oils to check compliance as per provisions laid down under FSS Act, 2006 and Rules and Regulations made thereunder.

3. Proforma for Ante & Post Mortem fitness certificate to be issued by the Veterinary Doctor after examining the animal before & after slaughter of

animals as per rule (3) of the Prevention of Cruelty to animals (Slaughter House) Rules, 2001 (dated 07th Nov. 2016)

- FSSAI has requested from Commissioners of Food Safety of all States and UTs to take a note of the proforma of Ante and Post Mortem during inspection of slaughter houses. Further it is requested in the said order that the proforma shall be shared with State Slaughter House Monitoring Committee and ensures compliance during inspections.

4. Representation from FBOs for seeking permission to use pre-printed packaging material (dated 23rd Nov. 2016)

- FSSAI has given permissions to FBOs for use of pre printed packaging material containing old name, address for a period of six months.

5. Clarification on requirement of Board Resolution in obtaining Licenses under Food Safety and Standards Act, 2006 and Rules and Regulation made thereunder (dated 29th Nov. 2016)

- FSSAI has clarified that Board Resolution is not mandatory for nominating person in charge responsible for complying with conditions of licenses for the said purpose Form IX is required which must be signed by Director or Authorized signatory of the company. And all Licensing authorities were requested not to insist for submission of copy of Board Resolution.

6. Standard Operating Procedure (SOP) for Enforcement Sampling and Prosecution / Adjudication (Uploaded on: 22.12.2016)

- FSSAI has prepared SOP on procedure for taking sample and manner of sending it for analysis (Section 47 of FSS Act, and Rule 2.4.1 of FSS Rules).

7. License requirement to Molasses - a sugar industry by product (dated 13th Jan. 2017)

- It has been requested to All Commissioners of Food Safety of States/ UTs that FBOs involved in production/manufacture of sugar may also be advised to include/endorse 'storage' under the kind of business in their existing FSSAI license and their storage facilities may be inspected for ensuring compliance.

8. Draft Guidelines regarding operations of direct selling Food Business Operators (dated 16th Jan 2017)

- FSSAI has drafted the guidelines for the purpose of direct selling by Food Business Operators and are uploaded for comments from all stakeholders.

The logo for 'Import' features the word in a white, sans-serif font centered within a stylized orange and green shape that resembles a leaf or a drop with a curved bottom edge.

Import

Food Import Clearance System (FICS) is operational at six locations namely at Mumbai, Chennai, Delhi, Kolkata, Cochin and Tuticorin.

1. During the period (01st October, 2016 to 31st January, 2017), consignments weighing 3618521.026 MTS worth 1135.399 crores were cleared by FSSAI.
2. The top categories of food Imports in terms of quantity in descending order are Cereals, Pulses, Oil, Fresh fruits & Vegetables, Confectionary and Dry Fruits.
3. The top countries in descending order from where India imported food in terms of value are Canada, Australia, Ukraine, Malaysia, Indonesia and USA.
4. Vide letter no. F.No. 1/2008/Import Safety/FSSAI dated 13.01.17, the Draft Food Safety and Standards (Food Import) Regulations, 2017 were re-operationalized with effect from 14.01.2017 and uploaded on the website of the Authority.
5. An order regarding drawal of one sample out of the commingled cargo of pulses, other cereals and oils for discharge at multiple ports has been issued vide order no. File No. 1-1176/FSSAI/Imports/2014 dated 09.01.17.
6. Vide letter no. F.No. 1-MISC/FSSAI/Imports/2016 dated 24.11.17, committees to sort out issues related to import has been prepared and the same has been uploaded on website of the Authority.
7. Vide letter no. Stds/Nutra-IEM/FSSAI-2016 (Pt.F1) dated 02.11.16, direction under Section 16 (5) of Food Safety and Standards Act, 2006 regarding import of specialty foods for IEM disorders has been issued and uploaded on the website of the Authority on dated 24.11.16.

1. Scheme for Strengthening of Food Testing Systems in the Country:

An Empowered Committee (EC) was constituted on 6th October 2016 under the chairmanship of Shri Ashish Bahuguna, Chairperson, FSSAI to guide and oversee the implementation of the Central Sector Scheme for the Strengthening of the Food Testing System in the country including provision for the mobile food testing labs. The scheme has following six components:

- (i) Strengthening of State Food Testing labs
- (ii) Strengthening of Referral Food Testing Labs;
- (iii) Support for Mobile Food labs
- (iv) Capacity Building of Food Testing Laboratories;
- (v) Incentivizing States to utilize the testing facilities available in FSSAI Notified Labs; and
- (vi) School Food & Hygiene Programme

Tenders have been floated for the four major equipments: Inductively Coupled Plasma Mass Spectrometer (ICP-MS), Gas Chromatograph Tandem Mass Spectrometer (GC-MS/MS), Liquid Chromatography Tandem Mass Spectrometer (LC-MS/MS) and Microbiological Laboratory Equipment.

Technical Evaluation Committee (TEC) has been constituted to evaluate the tenders for their technical and financial feasibility and to recommend a panel of suppliers for approval by the Competent Authority.

So far two meetings of the Empowered Committee have been held on 2nd November 2016 and 19th January 2017, in which following decisions have been taken:

- (i) Provisional approval was accorded for release of funds as mobilization advance for the State food labs of Punjab, Kerala and Assam.
- (ii) The Committee also approved the proposal of CFTRI for two major equipments, namely EAIRMS and LC-MS/MS, at an estimated cost of Rs. 2 crore each.
- (iii) Empowered Committee has also decided to release full amount of Rs.50 lakh to States/UTs which have submitted complete proposals under the Scheme, subject to the specified conditions.

2. Operation and Management of FRSL, Ghaziabad:

A pre-bid meeting on Request for Proposal (RFP) issued on 31.10.2016 for operation and management contract of FRSL, Ghaziabad on PPP mode was held on

17.11.2016. The last date for submission of RFP was extended from 24.11.2016 to 30.12.2016.

Tenders received are being scrutinized by the Technical Evaluation Committee (TEC) constituted to evaluate the tenders for their technical and financial feasibility.

3. **Food Analyst Examination:**

The Theory Examination of 3rd Food Analyst Examination was conducted by FSSAI on 7th Jan, 2017 at four centers viz, NIFTEM (Kundli), CFTRI (Mysuru), CFL (Kolkata) and NDDB (Anand). 145 Candidates were declared eligible to appear for the practical examination. In addition out of 42 candidates from the previous batch, 29 candidates who passed their remaining paper have been declared qualified as Food Analyst.

4. **Notification of Referral Laboratories:**

2 more referral laboratories have been notified by FSSAI in Gazette vide notification No. 86 dated 12.01.2017 thus raising the total number of referral labs from 14 to 16.

5. **Notification of NABL Accredited Laboratories:**

A consolidated list of 121 NABL Accredited Food Testing Laboratories were published by FSSAI in Gazette vide notification No. 3648(E) dated 06.12.2016.

6. **Awareness program for State Laboratories:**

This component is introduced for the State Food Laboratories to enable them get NABL accreditation. In order to ensure that all State Food laboratories attain NABL accreditation, the awareness program for laboratory accreditation in collaboration with NABL in four regions viz. east, west, north, south covering all laboratories are being conducted.

“NABL Accreditation Awareness Program “was organized by **FSSAI** in collaboration with National Accreditation Board for Testing and Calibration Laboratories (**NABL**) for the laboratory staff working in all the State Food Laboratories to enable them get NABL accreditation for their laboratories. Topics discussed in the program were as follows:

- NABL and its Objectives, International Recognition, Scope of Accreditation and Accreditation process.

- Overview of Accreditation Standard ISO/IEC 17025:2005
- NABL application form and methods of preparation for Accreditation
- NABL Documentation
- **1st awareness program** was conducted for the Northern Region on 24th Dec 2016 at FSSAI (HQ), New Delhi. 30 participants from the states like Delhi, Punjab, U.P, Haryana, Uttarakhand and J&K attended the training program.



Participants from the Northern Region (states: Delhi, Punjab, U.P, Haryana, Uttarakhand and JK)

- **2nd awareness program** was held for the Southern Region on 27th January 2017 at IPH Poonamallee, Chennai. The program was enthusiastically attended by 38 trainees from the states of Andaman and Nicobar, Andhra Pradesh, Karnataka, Kerala, Telengana, Pondicherry and Tamil Nadu
7. **International Workshop and Training program on "Good Food Laboratory Practices"** of five days duration for food analysts and other scientific/technical personnel in all Food Testing Laboratories was held at Mumbai from 15th -19th November 2016 by **FSSAI** in collaboration with Export Inspection Council (**EIC**) and International Life Sciences (**ILSI**). The Program was inaugurated by Shri. Pawan Kumar Agarwal, CEO, FSSAI with a Key note Address by Dr. S. K Saxena, Director EIC and Welcome Address by Shri D.H Pai Panandiker, Chairman, ILSI India. An overview on Good Food Laboratories and analytical challenges in ensuring the compliance in international trade was taken up by Dr. Anne Bridges, Chair, Approved Methods Technical Committee of American Association for Clinical Chemistry(AACC), Melbourne, Australia



Participants with Dignitries

8. **Master Trainers Program:** an international training program was organized by FSSAI in collaboration with Global Food Safety Partnership (GFSP) in Singapore from 30th Nov to 13th Dec 2016.

The pilot training was conducted to help create a set of master trainers in the country who in turn will deliver training to food testing personnel. The training program was focused on Pesticide Residues and Mycotoxins in food

Dr. Janie Dubois from Joint Institute for Food Safety and Applied Nutrition (JIFSAN) at the University of Maryland was a lead trainer and **Mr. Joseph Merchlinsky**, also from JIFSAN assisted in the practical hands-on laboratory training.

Training & Capacity Building

1. Training of Designated Officers of Indian Railway was held from 21st - 25th November 2016 at Riviera, Kolkata.



2. Training of Trainers - Training of Trainers program for Food Regulatory staff was conducted from 26th to 28th Dec, 2016 at India Habitat Centre, Lodhi Road, New Delhi.



3. Training of Trainers - Training of Trainers program for Food Regulatory staff was conducted from 9th to 11th January, 2017 at FDA Maharashtra, Mumbai.



4. CITD Activity 128- FSSAI in co-operation with EU is setting a risk based National Food Control System under Activity 128 of CITD Project. Training cum activity session was conducted from 16th to 20th January, 2017 at 3rd floor Conference room, FSSAI.

5. Training of Master Trainers for the Serve Safe Restaurant in collaboration with training partner, Hotel & Restaurant Association of Northern India (HRANI) was held on 31st January 2017 at Deep Palace, Lucknow.



A. During October 2016 till January 2017, India participated in the following Codex meetings:

1. 23rd Session of Codex Committee on Residues of Veterinary Drugs in Foods (CCRVDF):

The 23rd Session of CCRVDF was held during 16-20 October, 2016 in Houston, Texas, USA. The session was attended by 62 Member countries, 1 Member organization, 8 observer organizations and FAO & WHO.

During the meeting, following texts were sent to the Commission for adoption at Step 5/8 and Step 5 respectively: Proposed draft MRLs for ivermectin (cattle fat, kidney, liver, muscle) and teflubenzuron (salmon fillet, muscle) and the proposed draft Risk management recommendation (RMR) for gentian violet which prevents its use in food producing animals.

2. 48th Session of Codex Committee on Food Hygiene (CCFH):

The 48th Session of CCFH was held during 07-11 November 2016 in Los Angeles, California, USA. The Session was attended by delegates representing 48 member countries, a member organization and 8 international organizations.



Indian delegation

(L-R: Ms Simi Unnikrishnan, Ms Praveen Gangahar, Mr S SShaji, Dr A Jayathilak, Mr Sunil Bakshi and Mr Aditya Jain)

Following deliberations happened during the session:

a. Revision of the General Principles of Food Hygiene (CAC/RCP 1-1969) and its HACCP Annex:

France as chair of the Electronic Working Group (co-chaired by Chile, Ghana, India and USA) presented the document prepared by the EWG outlining its 3-part structure and detailing of the first part 'Introduction' with some new concepts. The plenary opened the discussion on this agenda and generally agreed that the document will have three parts – Introduction, Good Hygienic Practices (GHP) and Hazard Analysis and Critical Control Point (HACCP) System.

In the in-session working group: After the in-session working group (chaired by USA and co-chaired by France, India and Mexico), the Committee agreed to establish an EWG, hosted by the United Kingdom and co-hosted by France, Ghana, India, Mexico and United States of America, to revise the 'Introduction' and to undertake the revision of the second and third parts in parallel for circulation for comments at Step 3; and, Consider if aspects on commitment and responsibility on food safety, including food safety culture, should be incorporated, to convene a PWG, chaired by the United Kingdom and co-chaired by France, Ghana, India, Mexico and United States of America, to be held in conjunction with 49th session of the CCFH to consider all comments received and to prepare a revised proposal for consideration by the plenary.

b. Proposed draft guidance on histamine control and sampling plans for histamine:

The Committee took the following decisions on this agenda:

- a. To develop separate guidance on histamine control and to decide at a later stage on the final format in the *Code of Practice for Fish and Fishery Products* (CAC/RCP 52-2003) and also to include a simplified table in the draft guidance with listing of fish species associated with histamine formation using only the scientific name.
- b. An EWG was established, hosted by Japan and co-hosted by the United States of America.

c. Proposed Draft Revision of the Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003):

The Committee considered the revised proposed draft section by section, noted comments, made editorial corrections and amendments both for purposes of clarity and to provide greater flexibility in the text.

The Committee forwarded the proposed draft revision of the Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003) to CAC40 for adoption at Step 5/8.

3. 38th Session of the Codex Committee on Nutrition and Foods for Special Dietary Uses (CCNFSDU):

The 38th Session of CCNFSDU was held during 5-9 December in Hamburg, Germany 2016. The Session was attended by delegates from 56 member countries, 1 member Organization and 38 Governmental and Non-Governmental organizations including FAO & WHO.

Based on the discussions on the other agenda items, the Committee took following important decisions:

- NRV-R for older infants and young children- will be discussed again in the next Session of CCNFSDU.
- Proposed draft essential composition and quality factors (section A: follow up formula for older infants); and certain essential composition and quality factors (section B: young children-forwarded at Step 4 for further comments, will be discussed in the next session of CCNFSDU.
- Claim for “free” of trans fatty acids-to be discussed in the next session.
- Mechanism / framework for considering technological justification / consider or confirm technological justification for certain food additives- EWG formed, discussions will take place again in the next session.

The Committee agreed for the re-drafting of the draft documents at step 2/3:

- Review of the Standard for Follow-up formula (other sections)
- Proposed draft definition for biofortification
- Proposed draft NRV-NCD for EPA and DHA long chain omega-3 fatty acids
- Proposed draft guideline for ready-to-use therapeutic foods (RUTF)

India's comments on NRV-R for Vitamin E, Vitamin D & the Dietary Equivalents and conversion factor for Vitamin E, WHA resolutions to be included in the Scope and Labelling section of FUF, not to include Genetically modified organisms in the draft definition of bio-fortification and to include home based and locally produced foods in the preamble of RUTF draft document was considered by the Committee.

B. India's participation in the EWGs in the month of January 2017:

1. Review of The Codex Standard For Follow-Up Formula (Codex Stan 156-1987).
2. Development of a Guideline for Ready to Use Therapeutic Foods (RUTF).
3. Proposed Draft Definition for Biofortification.

4. Guidance for histamine control in the Codex of Practice for Fish and Fishery Products (CAC/RCP 52-2003) and sampling plans for histamines in standards for fish and fishery products.
5. Revision of the General Principles of Food Hygiene (CAC/RCP 1-1969) and its HACCP Annex.

International Co-Operation (IC)

1. An Arrangement on food safety cooperation signed between FSSAI and New Zealand Ministry for Primary Industries

During the State visit of Prime Minister of New Zealand to India, an Arrangement between FSSAI and New Zealand Ministry for Primary Industries regarding food safety cooperation was signed and exchanged in an official ceremony held in Hyderabad House, New Delhi on 26th October, 2016.

The objective of this Arrangement is to enhance cooperation and alignment of understandings between the Participants so as to better manage risks to human health, while reducing any duplicative or unnecessary food safety related regulation affecting trade between the two countries.



Exchange of Arrangement signed between FSSAI and New Zealand Ministry of Primary Industries at Hyderabad House, New Delhi on 26th October, 2016

2. Meeting with EU delegation

A meeting with members of EU delegation was held on 25th October, 2016 at FSSAI, New Delhi. The discussions revolved around FSSAI's Food Additives Standards, Harmonization of Regulations with CODEX, Risk Assessment and CITD issues.

3. Session on Regulatory cooperation between members – Food Labelling on 9th November, 2016 at WTO, Geneva and 10th Meeting of India-EU Joint Working Group on SPS/TBT to be held on 11th November, 2016 in Brussels

Ms. Anita Makhijani, Deputy Director (Technical) attended the above meetings as representative from FSSAI. While the regulatory cooperation meeting in Geneva focussed on food labelling regulations in place in India, the JWG in Brussels focussed on India's stand on various issues raised under SPS/TBT.

4. Workshop in Colombo, Sri Lanka

Commonwealth Secretariat in partnership with Export Development Board (EDB) of Sri Lanka organized a High Level Stakeholder Consultation Workshop in Colombo, Sri Lanka, on 27th October, 2016 to discuss the issues relating to Standards in Exports of Agro-Processed Products and boosting exports to India where CEO, FSSAI participated as a speaker.

5. 5th Indo-German JWG meeting held in Hannover, Germany

5th Indo-German JWG meeting held in Hannover, Germany from 13th-16th November, 2016 was attended by Indian delegation led by Dr. Trilochan Mohapatra, Secretary, Department of Agriculture Research and Education (DARE), Ministry of Agriculture & Farmers Welfare. Dr. Rubeena Shaheen, Director (RARD) attended the meeting as FSSAI representative. The German delegates were informed about the new import regulations notified recently by FSSAI which largely addressed the issues relating to import and packaging/labelling requirements.



5th Indo-German JWG in Hannover, Germany

6. Meeting with Mr. Thomas Graham, Director, Canadian Food Inspection Agency (CFIA)

- A meeting with Mr. Thomas Graham, Director, National Inspection Division, CFIA was held on 8th November, 2016 at FSSAI, New Delhi under the Chairmanship of CEO, FSSAI. The agenda of the meeting was to explore the possibilities of cooperation between India and Canada in the areas of food safety.
- Canadian side conveyed that they are considering sending a team of CFIA experts to India for a workshop focussed on Canadian Food Safety Regulatory System in February, 2017.

7. Collaboration with Global Food Safety Partnership (GFSP)

FSSAI in collaboration with GFSP had organized a training program for 10 trainers on Pesticide Residues and Mycotoxins in foods in Singapore in December, 2016. These trainers would now act as master trainers and conduct training of the food testing personnels in the country.

8. Meeting with UK delegation

A meeting with delegation from the United Kingdom was held on 8th December, 2016 at FSSAI, New Delhi. The delegation was briefed about integration of FSSAI's Food Import Clearance System (FICS) with the Customs Single Window Interface for Facilitating Trade (SWIFT) and the introduction of Risk Management System (R.M.S) which will eventually reduce sampling at ports.



Meeting with Mr. Thomas Graham, Canadian Food Inspection Agency (CFIA)

Food Safety Management System

1. **Composition of seven technical panels for revision of GMP/GHP for food businesses** – FSMS division has constituted seven technical panels to comprehensively review and reframe Schedule 4 of Food Safety & Standard (License and Registration of Food Businesses) Regulations, 2011 to provide sector specific GHPs/GMPs for various types of food businesses covering the entire food chain. The technical panels members comprises of industry stakeholders, academicians & associations. The technical panels have been constituted based on food sectors, namely –
 - i. Cereal, Pulses & Bakery & Ready to eat meals
 - ii. Edible oils and fats.
 - iii. Fruit, Vegetable & Spices.
 - iv. Honey, Sugar & sweets and confectionery.
 - v. Milk & milk products
 - vi. Fish, Meat & Poultry.
 - vii. Food Catering

2. **Formulation of a Draft Regulation on Third Party Auditing of Food Business Operator** – FSMS is formulating a draft regulation for recognizing of Third Party Auditing Agencies/Independent Auditors for carrying out Food Safety Audits of Food Business Operators from the inputs from the stakeholders to monitor compliance of individual businesses with the requirements under the Act and the Regulations made there under.

This regulation covers the following sections:

- a) Criteria for Recognition/Registration of Auditing Agencies
- b) Competency of Food Safety Auditors
- c) Recognition/Registration of Auditing Agencies or Food Safety Auditors
- d) Audit Process
- e) Preventing Conflict of Interest
- f) Duties of Auditors
- g) Audit Frequency on the basis of risk classification
- h) Audit reporting & Actions thereof
- i) Audit Monitoring System

3. **Serve Safe@ Restaurants**

- Food Safety Display Board

Fourteen major and few other minor Food Businesses have voluntarily opted to display the Food Safety Display Board covering around 2000 outlets across the country.

- Food Safety Supervisor Training

- i. Pilot training has been done in Goa in support of FDA Goa, training 30 master trainers during Oct'16.
- ii. Four trainings have been organized by our training partner Hotel & Restaurant Association of Northern India (HRANI) at Lucknow, Gurgaon & New Delhi, during Jan – Feb'17 in which over 160 master trainers were trained. These trainings have received over whelming response.

4. Serve Safe @ Places of Worship

- i. Siddhivinayak temple in Mumbai and Shiridi temple have already embraced the initiative and are standing as examples for others.
- ii. Workshop was conducted in Sep'16 by FSSAI in New Delhi involving representatives from 14 PoW, to create awareness and build capacities for improvement of food handling in Places of Worship.
- iii. The training document (tool kit) detailing the GHP/GMP to be followed by food supervisors and handlers in places of worship has been developed.
- iv. Web portal to assimilate and disseminate food safety information pertaining to Places of Worship.
- v. Guidance documents for the States for implementing safety and Hygiene Practices in PoW, has been developed.

Information, Education & Communication

1. Consumer Mela:

FSSAI participated in Consumer Mela organized by Ministry of Consumer Affairs on 20/10/2016 at Central Park, Connaught Place, New Delhi. The event was inaugurated by Sh. Ram Vilas Pawan, Hon'ble Union Minister for Consumer Affairs, Food & Public Distribution.



2. IITF-2016:

Food Safety and Standards Authority of India (FSSAI) participated in the 36th India International Trade Fair, 2016 at Pragati Maidan, New Delhi during November 14-27, 2016 by putting up a stall under “Health Pavilion” of the Ministry of Health and Family Welfare.

In the span of 14 days over 2000 people visited the stall. FSSAI utilized the platform successfully for public awareness as consumer’s queries were addressed by direct interaction with FSSAI officials and they were made aware about new initiatives launched by FSSAI.



FSSAI Stall in Health Pavilion, IITF



*Smt Anupriya Patel, Hon'ble Minister of State for Health and Family Welfare
visiting FSSAI Stall*

3. National Street Food Festival:

Food Safety and Standards Authority of India organised 8th National Street Food Festival in association with National Association of Street Vendors of India (NASVI) at Jawaharlal Nehru Stadium, New Delhi from 23-26 December, 2016 with an aim to encourage safe and hygienic food under the Project Clean Street Food, through various initiatives and activities covering aspects of food safety at street level.



The 8th National Street Food Festival was inaugurated by Shri Rajiv Pratap Rudy, Hon'ble Union Minister of State Skill Development & Entrepreneurship.



- A total of 26,010 people visited NSFF 2016 in the 3 day event

- A total of 136 vendors set up their stalls representing 24 states from across India.
- **Food safety volunteers**
A total of 64 students and 6 faculty members from 3 colleges namely Bhaskaracharya College of Applied Sciences, Institute of Home Economics and lady Irwin College contributed as volunteers during the event. These students were responsible for manning the FSSAI stall as well as conducting Food Safety Audit of the vendors during the 3 day event.
- **Food Safety Audit Report card**
Street food vendors were provided training on safe food handling and hygiene on Dec 22, 2016. Thereafter, the vending carts were audited by student volunteers on a daily basis. Audit form consisted of parameters related to best practices to followed around cart/vending area, raw materials, contact surfaces, handling, personal hygiene and serving. Vendors were scored out of 20 where more than 80% of the vendors scored an average score of above 15 for the 3 days, with overall average score of 16.67 for all the vendors.
- **Registration of Street Food Vendors from across India:**
187 street food vendors got registered with FSSAI for the first time from 16 states across India.

4. 104th ISC-PoI Expo:

- 4.1 FSSAI participated in 104th Indian Science Congress- Pride of India Expo from 3rd to 7th January, 2017 at Sri Venkateswara University, Tirupati, Andhra Pradesh.
- 4.2 The Focal Theme of the Congress was “Science & Technology for National Development”. **Shri Narendra Modi, Hon’ble Prime Minister of India**, inaugurated the Congress on 3rd January.
- 4.3 The Pride of India (PoI) Expo organised concurrently with the Indian Science Congress was a confluence of new ideas, innovations and products encompassing the entire canvas of scientific world. The Expo was inaugurated by **Sh. N. Chandrababu Naidu, Chief Minister** of Andhra Pradesh, General President, Indian Science Congress Association and other dignitaries.



FSSAI Stall at 104th ISC- PoI Expo

4.4 Food Safety Knowledge Assimilation Network (FSKAN), a new initiative of FSSAI was unveiled by **Chief Minister Sh. N. Chandrababu Naidu** on 3rd January, 2017. Sh. N. Chandrababu Naidu appreciated & acknowledged the efforts of FSSAI towards creating a network of scientific cooperation network.



4.5 The FSSAI stall was attended by a large number of visitors which included scientists, academicians, senior functionaries from State government and Central government, representatives from industry, students and scholars. In the span of 5 days over 3000 people visited the stall.

5. **Workshop:**

FSSAI organized a workshop on social mobilization for “Safe and Nutritious Food- A Way of Life” on 31st January, 2017 at the Banquet Hall of New Motibagh Club, Chankyapuri, New Delhi. The workshop was organized under the broad theme of ‘Corporates for Safe and Nutritious Food’, focused on building a coalition of corporates and design specific interventions that corporates can take up. It received an overwhelming response with over 100 representatives of corporates participating in the event. On this occasion, FSSAI also launched its new website, a water portal and Food safety Connect for an integrated complaint redressal system.



FDA Begins Posting Adverse Event Report Data for Foods and Cosmetics

What's New

January 3, 2017

The CAERS data file made available on December 6, 2016 included data reported by consumers, health care practitioners, and mandatory reports by industry from January 2004 through March 2016. Data voluntarily reported by industry were not included in this data file, but will be made available during the next quarterly update in February 2017. In the interim, these reports are available through [Freedom of Information \(FOI\) requests to FDA](#).

Original Constituent Update

December 6, 2016

The U.S. Food and Drug Administration's Center for Food Safety and Applied Nutrition (CFSAN) will now post on a quarterly basis [data extracted from adverse event reports](#), including conventional foods and dietary supplements, and cosmetics, in order to increase transparency and improve access to government data for consumers, health care providers, researchers and academics. The agency is also making available raw data files that can be downloaded in .csv format or through OpenFDA.gov as an application program interface (API).

The [CFSAN Adverse Event Reporting System \(CAERS\)](#) is one of the post-market surveillance tools that the FDA uses to monitor the safety of foods and cosmetic products. Adverse event reports related to conventional foods, dietary supplements, and cosmetics come primarily from consumers and health care providers: of these products, only dietary supplement manufacturers have a legal obligation to report adverse events to the agency.

The FDA uses adverse event reports as part of its overall strategy to help monitor the safety of foods and cosmetics. The FDA anticipates that this increased transparency will help to spur the submission of more detailed and complete reports from consumers, health care providers and other members of the public. Complete and detailed reports are immensely helpful to the agency when identifying safety signals and choosing particular products for further scrutiny.

CAERS captures any adverse events or complaints related to foods or cosmetics. These can include minor to major medical events, but also complaints about off-taste or color of a product, defective packaging, and other non-medical issues. However, it's also important to understand the information in the database is exactly as reported to the FDA, and the agency has not necessarily determined if the products(s) in question were the actual cause of the events reported.

From January 1, 2004 through September 30, 2016, the FDA received 56,574 adverse event reports. Of these, 26,840 adverse events were reported for conventional food; 25,412 were reported for dietary supplements; and 4,322 were reported for cosmetic products. FDA staff reviewed each of these reports and, collectively, initiated follow-up on hundreds of complaints to investigate potential safety signals.

The FDA is currently modernizing CAERS, improving the process for consumers, health care providers, and other members of the public to provide information to the agency, and expects to have a more user-friendly platform in one to two years. The move to post these data now is an important first step in increasing public access to such information, and the public can expect improved access to even better data in the future.

Link: <https://www.fda.gov/Food/NewsEvents/ConstituentUpdates/ucm531519.htm>

Upcoming Events

S.N.	Event	Venue	Organizer	Date	Link
1	CCFA49 Codex Committee on Food Additives	Macao SAR China	CODEX	20-24 March, 2017	http://www.fao.org/fao-who-codexalimentarius/meetings-reports/detail/en/?meeting=CCFA&session=49
2	CCCF11 Codex Committee on Contaminants in Foods	Rio de Janeiro Brazil	CODEX	03-07 April , 2017	http://www.fao.org/fao-who-codexalimentarius/meetings-reports/detail/en/?meeting=CCCF&session=11
3	CCPR49 Codex Committee on Pesticide Residues	Beijing China	CODEX	24-29 April, 2017	http://www.fao.org/fao-who-codexalimentarius/meetings-reports/detail/en/?meeting=CCPR&session=49

Photo Album/ Image Gallery



104th ISC-PoI Expo



Visitors' queries being addressed at 104th ISC-PoI Expo



Mr. Pawan Agarwal, CEO, FSSAI with Dr. Mrinalini Darswal, Commissioner Food Safety, Delhi visiting the Food Testing Lab at The Imperial, New Delhi



Band Performance at NSSF-2016



Inspiring Trust, Assuring Safe & Nutritious Food



FOOD SAFETY AND STANDARDS
AUTHORITY OF INDIA

FOOD SAFETY AND STANDARDS AUTHORITY OF INDIA
(Ministry of Health and Family Welfare)

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