



# Food Safety and Standards Authority of India

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

सुरक्षित आहार, स्वास्थ्य का आधार



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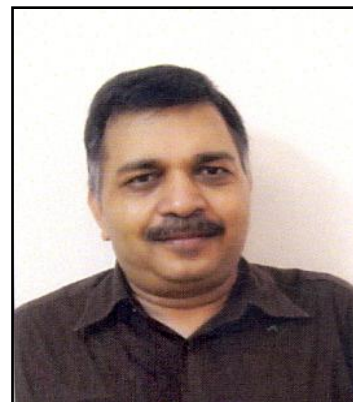


## Message from the CEO

Dear Friends

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

As you may be aware that FSSAI had set up seven new scientific panels to speed up the process of setting standards along with adoption of Codex Standards. In order to ensure food safety across nation, new key regulations relating to recall procedures, traceability, product approval, claims, food fortification, school canteens are being finalized. We have recently released nine new manuals of method of analysis of foods.



In keeping with our objective of food safety, 16 new NABL accredited labs were notified by FSSAI recently and this covers almost all parts of the country. A National Risk Assessment Cell has also been established to assess risks in areas of concern and I would like to inform that this cell would eventually be strengthened and developed into a full-fledged National Food Safety and Risk Assessment Centre. We, at FSSAI has also created a new division, Food Safety Management System (FSMS) Division for the consistent implementation of the preventive measures i.e. Good Manufacturing Practices, Good Hygiene Practices & Hazard Analysis & Critical Control Point in various kinds of food businesses.

FSSAI Mobile App, launched in March 2016, is receiving citizen's trust nationwide and to further enhance this, an elaborate system is now being developed such as to directly inform the concerns to the regulatory staff at the field level. Also, the organisational structure of FSSAI has been strengthened and a system of team-based approach has been initiated for seamless flow of information across various divisions.

I am happy to inform that we, at FSSAI, are steadily moving towards our goal, one step at a time.

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



# Regulatory & informative Section

## Standards

### 1. Meetings of Scientific Committee/Scientific Panels:

SCIENTIFIC PANEL/EXPERT GROUP	SR. NO. OF MEETING	DATE
Scientific Panel on Labelling and claims/Advertisements	20 <sup>th</sup>	1 <sup>st</sup> April, 2016
Scientific Panel on Functional foods, Nutraceuticals, Dietetic Products and Other Similar Products	31 <sup>st</sup>	1 <sup>st</sup> April, 2016
Scientific Panel on Food additives, Flavourings, Processing Aids and Materials in Contact with Food	27 <sup>th</sup>	6 <sup>th</sup> April, 2016
Scientific Panel on Cereals, Pulses & Legume and their Products (Including Bakery)	3 <sup>rd</sup>	12 <sup>th</sup> April, 2016
Scientific Committee	21 <sup>st</sup>	13 <sup>th</sup> April, 2016
Scientific Panel on Method of Sampling and Analysis	15 <sup>th</sup>	22 <sup>nd</sup> April, 2016
Scientific Panel on Fruits & Vegetables and their Products (Including Dried Fruits and Nuts, Salt, Spices and Condiments)	3 <sup>rd</sup>	29 <sup>th</sup> April, 2016
Scientific Panel on Milk and Milk Products	2 <sup>nd</sup>	6 <sup>th</sup> May, 2016
Scientific Panel on Pesticides and Antibiotic Residues	43 <sup>rd</sup>	24 <sup>th</sup> May, 2016

❖ **Standards developed by the Authority:**

**A) Final Notification on -**

- (i) Microbiological Standards for Meat and Meat Products;
- (ii) Microbiological Standards for Milk and Milk Products;
- (iii) Caffeinated Beverage.

**B) Draft Notification on revision of existing Standards-**

- (i) Inclusion of limits of parameters in the Standards of Cinnamon and Cassia;
- (ii) Standards for Fortified Atta & Maida;
- (iii) Standards for Sago;
- (iv) Renaming of “Linseed Oil” as “Flaxseed/Linseed Oil”;
- (v) Editorial correction in “Rapeseed Oil or Mustard Oil –low erucic acid” Standard;
- (vi) Standards for Cocoa butter;
- (vii) Standards for Palm Oil and Palm Kernel Oil;
- (viii) Standards for Beverages Non-Alcoholic-Carbonated;
- (ix) Standards for Carbonated Fruit Beverages or Fruit Drinks;

**C) Draft Notification on new Standards -**

- (i) Vanilla;
- (ii) Coconut Milk;
- (iii) Coconut Cream;
- (iv) Dried Apricots;
- (v) Cocoa Beans;
- (vi) Arecanuts or Betelnuts or Supari;
- (vii) Fixation of MRLs of Pesticides;
- (viii) Adoption of Codex Standards;
- (ix) Durum Wheat Maida;
- (x) Pearl Millet Flour;
- (xi) Fortified Rice;
- (xii) Quinoa;
- (xiii) Instant Noodles, Seasoning;
- (xiv) Virgin Coconut Oil;
- (xv) Peanut butter;
- (xvi) Fixing the limits of HCN in Sago;
- (xvii) Use of additives/enzymes /processing aids for use in Category 14.2 (Alcoholic beverages, including alcohol-free and low-alcoholic counterparts); and
- (xviii) Adoption of 46 BIS Standards for Food Additives.

# Regulation

## Final Notification

1.	Food Safety and Standards Authority of India (Procedure for Transaction of Business of Central Advisory Committee) Amendment Regulations, 2016.	Notified on 28.04.2016.
2.	Standards for gluten and low-gluten products.	Notified on 03.05.2016.
3.	Limit of Heavy metals in foods.	
4.	Food Safety and Standards Authority of India (Packaging and labelling) Amendment Regulation, 2015 w.r.t. Declaration of class titles with respect to the edible oils and edible fat.	Notified on 25.05.2016.
5.	Food Safety and Standards Authority of India (Packaging and Labelling) Amendment Regulation, 2015 w.r.t Declaration of trans fats in various foods.	
6.	Finalization of 15 Draft FSSAI Manuals on Method of Analysis of Food.	Uploaded on FSSAI website 25.05.2016.

## Draft Notification

1.	Revision of Standards of Silver Leaf (Varakh).	Notified on 19.04.2016.
2.	Standards for proprietary foods.	The draft regulations have been uploaded on FSSAI website on 27.04.2016 for objection/ suggestions.
3.	Inclusion of New Atomic Energy (Radiation Processing of Food and Allied Products), Rules, 2012 in Food Safety and Standards (Food Products Standards and Food Additive) Regulations, 2011.	
4.	Adoption of various standards (BIS).	The draft regulations have been uploaded on FSSAI website on 11.05.2016 for objections/suggestions.

5.	Revision of Standards of the Packaged Drinking water.	Notified on 28.04.2016.  The draft regulations have been uploaded on FSSAI website on 09.05.2016 for objections/suggestions.
6.	Standards for Raw Pulse.	Notified on 28.04.2016 and the same has been made operational with effect from 13.04.2016.  Also, The draft regulations have been uploaded on FSSAI website on 09.05.2016 for objections / suggestions.
7.	Inclusion of use of Ethylene gas for ripening of fruits.	Notified on 03.05.2016.  The draft regulations have been uploaded on FSSAI website for objections / suggestions on 11.05.2016.
8.	Limit of iron filings in Tea.	Notified on 17.05.2016 and the same has been made operational with effect from 22.04.2016.  Also, The draft regulations have been uploaded on FSSAI website on 25.05.2016 for objections / suggestions.
9.	Food Safety and Standards Authority of India (Procedure of Scientific Committee and Scientific Panels) Amendment Regulations, 2015 w.r.t. appointment of members.	Notified on 18.05.2016. Also, The draft regulations have been uploaded on FSSAI website on 31.05.2016 for objections / suggestions.
10.	Inclusion of rabbit family, i.e. Leporidae under species of animal” in sub -regulation 2.5.1 (a) of the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011.	Notified on 23.05.2016.

# Enforcement

As on 31-05-2016, 26,014 Central licenses have been issued by Central Licensing Authorities (CLAs). As on 31-05-2016, the States/UTs have granted 7,17,995 licenses and registered 28,46,132 Food Business Operators (FBOs) under the Act.

## Orders issued in April-May, 2016:

- 1. Enforcement Activities on unauthorised manufacture and sale of packaged drinking water** (Order dated 27<sup>th</sup> April 2016):
  - States/UTs to undertake regular enforcement activities on unauthorised manufacture and sale of packaged drinking water without FSSAI/BIS mark.
- 2. Inspection of Tea factories for ensuring compliance on Iron filling content** (Order dated 19<sup>th</sup> May 2016):
  - It has been decided that until the method of assessment of iron fillings in tea is finalised, the Enforcement Authorities may carry out inspections in tea factories rather than on retail outlets, etc. to ensure that FBOs involved in the processing/manufacture of Tea operate with the requisite equipment for removal of iron fillings.
- 3. Extension of time-line for obtaining license / registration in terms of regulation 2.1.2 of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011** (Order dated 30<sup>th</sup> May 2016):
  - As per directions received from Central Government in terms of Section 85 of the Food Safety and Standards Act, 2006 and in terms of regulation 2.1.2 of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011, the time-line for conversion of pre-existing licenses/registrations/permissions obtained under the Act/Order mentioned under the Schedule 2 of the FSS Act is extended for the last time for a period of three months i.e. up to 04.08.2016.
- 4. Enforcement activities on Traders in Mandis procuring agricultural produce directly from farmers** (Order dated 31<sup>st</sup> May 2016):
  - To prevent avoidable harassment/prosecution of such traders who are procuring raw agricultural produce for further processing. The analysis of such samples, when taken, would be tested against the standards of raw produce. This is in line with the belief of FSSAI that sampling of primary food should only be encouraged where the same is being sold for direct human consumption.



**5. Gazette Notification on Constitution of the Central Advisory Committee (CAC).  
(Uploaded on: 27.05.2016):**

- New members of the Central Advisory Committee have been notified.

## Import

1. Food Import Clearance System (FICS) is being implemented at six locations namely at Mumbai, Chennai, Delhi, Kolkata, Cochin and Tuticorin.
2. During the period (01<sup>st</sup> April to 31<sup>st</sup>May, 2016), a total of 13369 samples of 9573 consignments weighing 1443857.88 MTS worth 8260.06 crores were cleared by FSSAI.
3. The top categories of food Imports in terms of quantity are Pulses, Oils, Additives, Beverages, Fresh Fruits in descending order.
4. The top countries in descending order from where India imported food in terms of value are Indonesia, Myanmar, Ukraine, China, USA.
5. FSSAI has taken following initiatives to streamline the process and reduce the dwell time for delivering public service in Imports clearance of the food consignments: -
  - i) As on 31<sup>st</sup> May, 2016 direct filing on FICS has been discontinued and only BoEs referred through Single Window and accepted by the AO will be processed further.
  - ii) The Food Import Prioritization System (FIPS) has been implemented in case of Fresh Fruits from 5<sup>th</sup> May, 2016.
  - iii) Digitization of all requisite information has been taken place and further, Importers are not required to upload documents separately.

## Quality Assurance

- Earlier 82 labs were notified by FSSAI in gazette vide No. 687 dated 01.04.2015. Now, sixteen more NABL accredited labs have been notified by FSSAI taking the total number of notified laboratories to 98 which have been notified in gazette vide No. 810 dated 04.04.2016; by FSSAI as per Section 43 (1) of FSS Act, 2006 for the purpose of carrying out analysis of food samples taken under Section 47 of the said Act.

- 14 referral laboratories have been notified by FSSAI in gazette vide No. 811 dated 04.04.2016; aligning the jurisdiction of these referral laboratories with the States or Union Territories or the Local Areas.14 referral laboratories have been notified by FSSAI in gazette vide No. 811 dated 04.04.2016; aligning the jurisdiction of these referral.
- All the quality and safety parameters of food product categories were compiled at single point of reference for standardized and effective analysis across all the Food Testing Laboratories in the Country and the compilation was uploaded on FSSAI's website vide Order No. 10/QA/19/Lab Issues/FSSAI/2013 dated 18.04.2016.
- A meeting was organized on 16.05.2016 to discuss the draft framework of the proposed National Milk Survey, 2016 to be undertaken by FSSAI wherein personnel from various Ministries/ Departments, Research Institutes, Dairy Cooperatives and Industries participated. One of the major decision taken was utilization of the laboratories of cooperatives, private sector etc for the proposed National Milk Survey 2016.
- Meetings were conducted on 23.05.2016 and 24.05.2016 to discuss the methodologies and functions used in building up a Risk Assessment Cell at FSSAI. It was decided in the meeting that FSSAI would make a network with research institute to do the risk analysis as per the available data and FSSAI would also involve some experts from various fields like microbiology, public health, veterinary sciences etc in this work to make a Risk Assessment Cell at FSSAI.
- FSSAI coordinated a training programme with the State Governments for participation in training workshop on Strengthening capacities for trans boundary movement of Living Modified Organisms for Food Safety Officials under the UNEP-GEF supported Phase II Biosafety Project organized by Ministry of Environment, Forest and Climate Change, Govt. of India In association with Biotech Consortium India Limited, New Delhi, and Punjab Biotechnology Incubator, Mohali which was held on 20-21 May, 2016 at IISER, Mohali. The Food Safety Officers, Food Analysts and two technical officers of QA Division, FSSAI participated in this training workshop.
- A technical meeting on the impact of Whole Genome Sequencing (WGS) on Food Safety Management organized by FAO was held from 23.05.2016 to 25.05.2016 in Rome, Italy wherein Sh. Ajay Tewari, Deputy Director(QA/Labs), FSSAI participated in this meeting.

## Training and Capacity Building

1. Three days orientation training programme of Designated Officers have been organized by training division, FSSAI for 16 Designated Officers (DOs) including Gujarat State (14 participants) and Daman & Diu UT (2 participants), which was held from 25<sup>th</sup> to 27<sup>th</sup> April, 2016 at "All India Institute of Local Self Government, Khanpur, Ahmedabad-380001", Gujarat.



2. Three days orientation training programme of Designated Officers have been organized by training division, FSSAI for 25 Designated Officers (DOs) including Kerala (08 participants), Andhra Pradesh (03 participants), Mumbai (13 participants) and Goa (01 participants), which was held from 9<sup>th</sup> to 11<sup>th</sup> May, 2016 at "FDA Bhawan Bandra Kurla Complex Mumbai", Maharashtra.



# Codex

## A. During the month of April to May, Indian delegates participated in the following Codex Meetings:

1. **10<sup>th</sup> Session of Codex Committee on contaminants in Foods (CCCF):** The 10<sup>th</sup> session of CCCF was held during 4-8 April, 2016 in Rotterdam, Netherlands. Four member delegation led by Shri. Karthikeyan, Assistant Director (Codex/Regulations) attended the session. During the meeting, India had strongly raised its concern with regard to the agenda on draft maximum level for inorganic arsenic in husked rice. India informed the Committee that the approach taken by EWG regarding non-inclusion of data about draft ML of 0.35 mg/kg was contrary to the decision of CCCF9 and India's reservation on this was recorded.



Indian Delegation: L to R: Dr. Pranjib Chakrabarty, Shri Parmod Siwach, Shri Perumal Karthikeyan, Shri Devendra Prasad.

2. **30<sup>th</sup> Session of Codex Committee on General Principles (CCGP):** The 30<sup>th</sup> Session of CCGP was held during 11-15 April, 2016 in Paris, France. Shri. Sunil Bakshi, Advisor (Codex/Regulations) attended the session. One of the Agenda to review the current practice and provisions in the Procedural Manual, specifically the rules for the creation of new committees and task forces was discussed in depth. India did not support the review

of the Codex work management and was of the view that the review may be undertaken once the current Strategic plan (2014-2019) ends. Also, India proposed to discuss the issue under each of the Regional Committees to get a wider response, since the participation of member countries is more in RCC meetings rather than CAC or CCEXEC meetings. In addition, agenda on consistency of the risk analysis texts across the relevant committees, India will support the proposal for considering JEMNU as the primary source for scientific advice with regard to CCNFSU in the upcoming session of CAC.

- 3. 48th Session of Codex Committee on Pesticide Residues (CCPR):** The 48th Session of CCPR was held during 25 -30 April, 2016 in Chongqing, China. 5 member delegation led by Dr. KK Sharma, IARI, attended the session. In the session, India proposed document on risk assessment using brew factor for the establishment of MRLs for pesticides in tea-jointly prepared by India and China. Also, India proposed to include two new subgroups for Groundnut in Group 014 e (underground beans and peas) and 015c (Dry underground pulses) in the revision of classification of Food and Feed which was accepted by the Committee.



Indian Delegation: L to R: Ms. Chitra Bamola, Mr. Anirban Majumdar, Dr. P.K.Chakrabarty, Dr. K.K. Sharma, Dr.K.S. Murthy.

4. **43<sup>rd</sup> Session of Codex Committee on Food Labelling (CCFL):** The 43<sup>rd</sup> Session of CCFL was held during 9-13 May, 2016 in Ottawa, Canada. Two member delegation led by Shri. Bimal Kumar Dubey, Director (Imports) attended the session. In the session, India Proposed guidelines for revision of the already existing “General Standard for Labelling of Prepackaged Foods (GSLPF)” to include provisions related to non-retail containers. This was supported by many member countries. Committee agreed to establish an EWG – chaired by India and Co-chaired by USA to develop a proposed draft guidance for the labelling of Non-Retail containers of food for comments at Step 3 and consideration at the next session.

#### **B. Participation the EWGs**

1. India is participating in the EWG on the Use of electronic certificates by competent Authorities and Migration to Paperless certification on and Development of Guidance on Systems equivalence.
2. Proposed Codex Fresh Fruits and Vegetables Layout.
3. To prepare a draft glossary of terms for application on the lay out for Codex Standards of Fresh Fruits and Vegetables.
4. Proposed Standard for the Fresh Kiwi Fruits and Garlic.

## **International Co-Operation (IC)**

#### **1. Meeting with delegates of USFDA**

A meeting of Dr. Leslie K. Ball, Assistant Commissioner for International Programs, USFDA and other representatives from FDA India Office was held with the Chairperson, FSSAI on 01<sup>st</sup> April, 2016. It was mutually agreed to explore the possibilities of cooperation between FSSAI and USFDA in the field of Food Safety.

#### **2. Meeting with delegates from Belgium**

A meeting was held on 11<sup>th</sup> May, 2016 between Chairperson, FSSAI and H.E. Mr. Jan Luykx, Ambassador of the Kingdom of Belgium where the possibilities of cooperation between FSSAI and Belgian Federal Agency for the Safety of the Food Chain (FASFC) were discussed.

## राजभाषा

### राजभाषायी निरीक्षण

18 - 19 अप्रैल 2016 को कोलकाता स्थित अपने क्षेत्रीय कार्यालय , खाद्य प्रयोगशाला में हिन्दी की कार्य प्रगति का निरीक्षण राजभाषा कार्यान्वयन समिति के तत्कालीन अध्यक्ष सर्वश्री राकेश चन्द्र शर्मा, निदेशक (प्रवर्तन) तथा श्री विजय कुमार मिथिलेश , सहायक निदेशक (हिन्दी) द्वारा किया गया। निरीक्षण के दौरान संबन्धित कार्यालयों को कार्यान्वीयन कार्य सम्बंधी कई सुझाव दिए गए । गुवाहाटी स्थित क्षेत्रीय कार्यालय को भी संबन्धित जानकारी एवं आंकड़ों के साथ कोलकाता बुलाया गया था । इस कार्यालय से आये तकनीकी अधिकारी को आवश्यक दिए गए ।

### राजभाषा कार्यान्वयन समिति का पुनर्गठन

भारतीय खाद्य संरक्षा एवं मानक प्राधिकरण कि राजभाषा कार्यान्वायन समिति का पुनर्गठन किया गया । इस समिति के अध्यक्ष श्रीमती माधवी दास , मुख्य प्रबंधक सेवाएं अधिकारी को बनाया गया है । श्री विजय कुमार मिथिलेश , सहायक निदेशक (हिन्दी) इसके सदस्य सचिव हैं । इसके अतिरिक्त आठ निदेशक / प्रभाग प्रमुख इसके सम्मानित सदस्य होंगे । समिति कि बैठक हर तीन महीने पर होगी जिसमें राजभाषा कार्यान्वरयन कि प्रगति कि समीक्षा कि जाएगी ।

## Food Safety Management System

### A MASTER PIECE FOR FOOD SAFETY

FSSAI has created a new division, Food Safety Management System (FSMS) Division in May 2016 for the consistent implementation of the preventive measures i.e. Good Manufacturing Practices, Good Hygiene Practices & Hazard Analysis & Critical Control Point in various food sectors. As a part of framework of FSMS division, a project on catering establishments namely "Restaurant: Improve and Monitor Hygiene Standards (RIMHS)" has been initiated to implement FSMS with a view to improve and monitor the sanitary and hygiene practices in various catering establishments.

In this perspective Sydney TAFE had sent 3-person Delegation from 15<sup>th</sup> May, 2016 -20<sup>th</sup> May, 2016 to meet the stakeholders and industry partners in order to customize an e- booklet for food handlers by amalgamating the Indian and Australian food safety standards and to gain an understanding of current food hygiene practices that are being followed at various catering establishments. The delegation gained an insight in the food safety and hygiene practices by visiting kitchens of various food outlets and manufacturing units. A one-day workshop was also conducted by the delegation for the industry on Food Safety Program for which certificates were also awarded. To take forward this initiative, an Indian Delegation will be travelling to Sydney from 19<sup>th</sup> June, 2016 – 25<sup>th</sup> June, 2016 to undertake a 5-day program. The main purpose of the program is to obtain insights on procedures and program on food safety and hygiene practices by visiting various relevant organisations for the development and promotion of the e-booklet and to understand food safety regulations being implemented in catering establishments of Australia.





## General Administration

The 21<sup>st</sup> Meeting of the Food Authority was conducted on 26<sup>th</sup> May, 2016 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.





# International News

## Changes to the Nutrition Facts Label

May 20, 2016

The FDA finalized the new Nutrition Facts label for packaged foods to reflect new scientific information, including the link between diet and chronic diseases such as obesity and heart disease. The new label will make it easier for consumers to make better informed food choices.

### *Highlights of the Final Nutrition Facts Label*

#### **1. Features a Refreshed Design**

- The “iconic” look of the label remains, but we are making important updates to ensure consumers have access to the information they need to make informed decisions about the foods they eat. These changes include increasing the type size for “Calories,” “servings per container,” and the “Serving size” declaration, and bolding the number of calories and the “Serving size” declaration to highlight this information.
- Manufacturers must declare the actual amount, in addition to percent Daily Value of vitamin D, calcium, iron and potassium. They can voluntarily declare the gram amount for other vitamins and minerals.
- The footnote is changing to better explain what percent Daily Value means. It will read: “The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.”

#### **2. Reflects Updated Information about Nutrition Science**

- “Added sugars,” in grams and as percent Daily Value, will be included on the label. Scientific data shows that it is difficult to meet nutrient needs while staying within calorie limits if you consume more than 10 percent of your total daily calories from added sugar, and this is consistent with the 2015-2020 Dietary Guidelines for Americans.
- The list of nutrients that are required or permitted to be declared is being updated. Vitamin D and potassium will be required on the label. Calcium and iron will continue to be required. Vitamins A and C will no longer be required but can be included on a voluntary basis.

- While continuing to require “Total Fat,” “Saturated Fat,” and “*Trans Fat*” on the label, “Calories from Fat” is being removed because research shows the type of fat is more important than the amount.
- Daily values for nutrients like sodium, dietary fiber and vitamin D are being updated based on newer scientific evidence from the Institute of Medicine and other reports such as the 2015 Dietary Guidelines Advisory Committee Report, which was used in developing the 2015-2020 Dietary Guidelines for Americans. Daily values are reference amounts of nutrients to consume or not to exceed and are used to calculate the percent Daily Value (% DV) that manufacturers include on the label. The %DV helps consumers understand the nutrition information in the context of a total daily diet.

### **3. Updates Serving Sizes and Labeling Requirements for Certain Package Sizes**

- By law, serving sizes must be based on amounts of foods and beverages that people are actually eating, not what they should be eating. How much people eat and drink has changed since the previous serving size requirements were published in 1993. For example, the reference amount used to set a serving of ice cream was previously ½ cup but is changing to 2/3 cup. The reference amount used to set a serving of soda is changing from 8 ounces to 12 ounces.
- Package size affects what people eat. So for packages that are between one and two servings, such as a 20 ounce soda or a 15-ounce can of soup, the calories and other nutrients will be required to be labeled as one serving because people typically consume it in one sitting.
- For certain products that are larger than a single serving but that could be consumed in one sitting or multiple sittings, manufacturers will have to provide “dual column” labels to indicate the amount of calories and nutrients on both a “per serving” and “per package”/“per unit” basis. Examples would be a 24-ounce bottle of soda or a pint of ice cream. With dual-column labels available, people will be able to easily understand how many calories and nutrients they are getting if they eat or drink the entire package/unit at one time.

#### **Compliance Dates**

Manufacturers will need to use the new label by July 26, 2018. However, manufacturers with less than \$10 million in annual food sales will have an additional year to comply.

*Label Format: Original vs. New*

<b>Nutrition Facts</b>	
Serving Size 2/3 cup (55g) Servings Per Container About 8	
Amount Per Serving	
<b>Calories</b> 230	Calories from Fat 72
% Daily Value*	
<b>Total Fat</b> 8g	<b>12%</b>
Saturated Fat 1g	<b>5%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 160mg	<b>7%</b>
<b>Total Carbohydrate</b> 37g	<b>12%</b>
Dietary Fiber 4g	<b>16%</b>
Sugars 1g	
<b>Protein</b> 3g	
Vitamin A	10%
Vitamin C	8%
Calcium	20%
Iron	45%
* Percent Daily Values are based on a 2,000 calorie diet. Your daily value may be higher or lower depending on your calorie needs.	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Sat Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g

<b>Nutrition Facts</b>	
8 servings per container Serving size 2/3 cup (55g)	
Amount per serving	
<b>Calories</b> 230	
% Daily Value*	
<b>Total Fat</b> 8g	<b>10%</b>
Saturated Fat 1g	<b>5%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 160mg	<b>7%</b>
<b>Total Carbohydrate</b> 37g	<b>13%</b>
Dietary Fiber 4g	<b>14%</b>
Total Sugars 12g	
Includes 10g Added Sugars	<b>20%</b>
<b>Protein</b> 3g	
Vitamin D 2mcg	<b>10%</b>
Calcium 260mg	<b>20%</b>
Iron 8mg	<b>45%</b>
Potassium 235mg	<b>6%</b>
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

[Original versus New Label - Side-by-Side Comparison \(PDF: 575KB\)](#) - [Español \(PDF: 789KB\)](#)

**Note:** The images above are meant for illustrative purposes to show how the new Nutrition Facts label might look compared to the old label. Both labels represent fictional products. When the original hypothetical label was developed in 2014 (the image on the left-hand side), added sugars was not yet proposed so the “original” label shows 1g of sugar as an example. The image created for the “new” label (shown on the right-hand side) lists 12g total sugar and 10g added sugar to give an example of how added sugars would be broken out with a % Daily Value.

**What's Different**

**NEW LABEL / WHAT'S DIFFERENT**

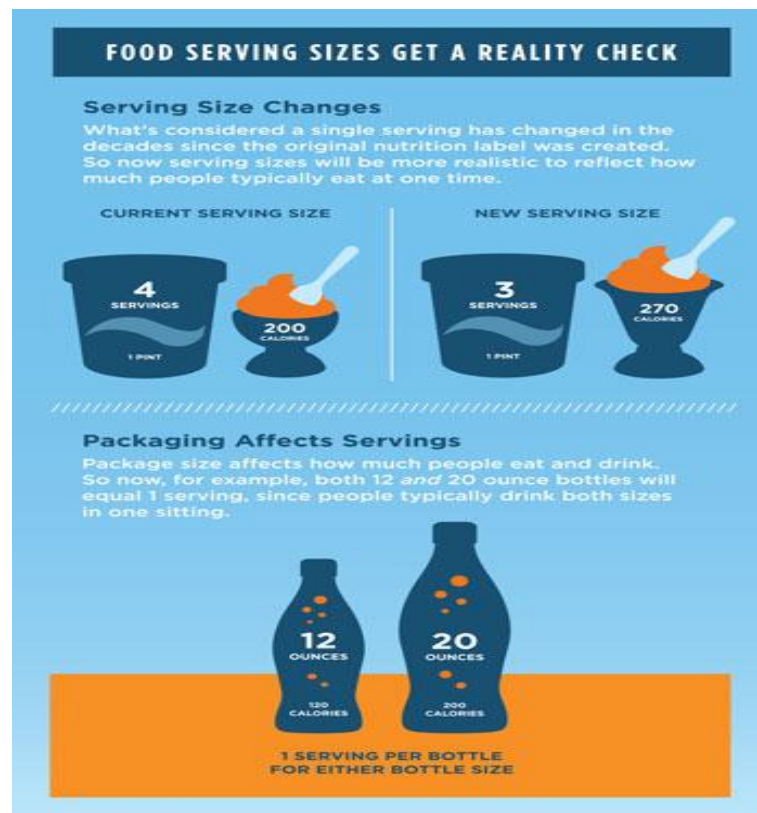
<p><b>Servings:</b> larger, bolder type</p> <hr style="border: 0; border-top: 1px solid #ccc; margin: 5px 0;"/> <p><b>New:</b> added sugars</p> <hr style="border: 0; border-top: 1px solid #ccc; margin: 5px 0;"/> <p><b>Change</b> in nutrients required</p>	<table border="1" style="margin: auto;"> <thead> <tr> <th colspan="2"><b>Nutrition Facts</b></th> </tr> </thead> <tbody> <tr> <td colspan="2">8 servings per container Serving size 2/3 cup (55g)</td> </tr> <tr> <th colspan="2">Amount per serving</th> </tr> <tr> <td><b>Calories</b> 230</td> <td></td> </tr> <tr> <th colspan="2">% Daily Value*</th> </tr> <tr> <td><b>Total Fat</b> 8g</td> <td><b>10%</b></td> </tr> <tr> <td>  Saturated Fat 1g</td> <td><b>5%</b></td> </tr> <tr> <td>  Trans Fat 0g</td> <td></td> </tr> <tr> <td><b>Cholesterol</b> 0mg</td> <td><b>0%</b></td> </tr> <tr> <td><b>Sodium</b> 160mg</td> <td><b>7%</b></td> </tr> <tr> <td><b>Total Carbohydrate</b> 37g</td> <td><b>13%</b></td> </tr> <tr> <td>  Dietary Fiber 4g</td> <td><b>14%</b></td> </tr> <tr> <td>  Total Sugars 12g</td> <td></td> </tr> <tr> <td>    Includes 10g Added Sugars</td> <td><b>20%</b></td> </tr> <tr> <td><b>Protein</b> 3g</td> <td></td> </tr> <tr> <td>Vitamin D 2mcg</td> <td>10%</td> </tr> <tr> <td>Calcium 260mg</td> <td>20%</td> </tr> <tr> <td>Iron 8mg</td> <td>45%</td> </tr> <tr> <td>Potassium 235mg</td> <td>6%</td> </tr> <tr> <td colspan="2">* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</td> </tr> </tbody> </table>	<b>Nutrition Facts</b>		8 servings per container Serving size 2/3 cup (55g)		Amount per serving		<b>Calories</b> 230		% Daily Value*		<b>Total Fat</b> 8g	<b>10%</b>	Saturated Fat 1g	<b>5%</b>	Trans Fat 0g		<b>Cholesterol</b> 0mg	<b>0%</b>	<b>Sodium</b> 160mg	<b>7%</b>	<b>Total Carbohydrate</b> 37g	<b>13%</b>	Dietary Fiber 4g	<b>14%</b>	Total Sugars 12g		Includes 10g Added Sugars	<b>20%</b>	<b>Protein</b> 3g		Vitamin D 2mcg	10%	Calcium 260mg	20%	Iron 8mg	45%	Potassium 235mg	6%	* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.		<p><b>Serving sizes</b> updated</p> <hr style="border: 0; border-top: 1px solid #ccc; margin: 5px 0;"/> <p><b>Calories:</b> larger type</p> <hr style="border: 0; border-top: 1px solid #ccc; margin: 5px 0;"/> <p><b>Updated</b> daily values</p> <hr style="border: 0; border-top: 1px solid #ccc; margin: 5px 0;"/> <p><b>Actual</b> amounts declared</p> <hr style="border: 0; border-top: 1px solid #ccc; margin: 5px 0;"/> <p><b>New</b> footnote</p>
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[What's Different? Infographic \(PDF: 475 KB\)](#) - [Español \(PDF: 608KB\)](#)

See also [Dual Column Format of the Nutrition Facts Label \(JPEG: 414KB\)](#)

### *Serving Size Changes*

What's considered a single serving has changed in the decades since the original nutrition label was created. So now serving sizes will be more realistic to reflect how much people typically eat at one time.



[Food Serving Sizes Get a Reality Check Infographic \(PDF: 431KB\)](#) - [Español \(PDF: 410KB\)](#)

LINK:<http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/LabelingNutrition/ucm385663.htm>



## Upcoming Events

S.N.	Event	Venue	Organizer	Date	Link
1	39th Session of Codex Alimentarius Commission (CAC)	Rome, Italy	CODEX	27 June- 1 July, 2016	<a href="http://www.fao.org/fao-who-codexalimentarius/sh-proxy/en/?lnk=1&amp;url=https%253A%252F%252Fworkspace.fao.org%252Fsites%252Fcodex%252FMeetings%252FCX-701-39%252Fcac39_01e.pdf">http://www.fao.org/fao-who-codexalimentarius/sh-proxy/en/?lnk=1&amp;url=https%253A%252F%252Fworkspace.fao.org%252Fsites%252Fcodex%252FMeetings%252FCX-701-39%252Fcac39_01e.pdf</a>
2	72 Session of Executive Committee of the Codex Alimentarius Commission	Geneva, Switzerland	CODEX	29-31 August, 2016	<a href="http://www.fao.org/fao-who-codexalimentarius/meetings-reports/en">http://www.fao.org/fao-who-codexalimentarius/meetings-reports/en</a>



## Photo Album/ Image Gallery



Training programme of Designated Officers at Ahmedabad, Gujarat



Training programme of Designated Officers at Mumbai, Maharashtra



Workshop conducted by the delegation of Sydney TAFE



Commemorative Photo on final day of Sydney TAFE



सुरक्षित आहार, स्वास्थ्य का आधार

*fssai*

**FOOD SAFETY AND STANDARDS AUTHORITY OF INDIA**  
(Ministry of Health and Family Welfare)  
FDA Bhawan, Kotla Road, New Delhi-110002  
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