

# fssai



FOOD SAFETY AND STANDARDS  
AUTHORITY OF INDIA

*Inspiring Trust, Assuring Safe & Nutritious Food*

BIMONTHLY NEWSLETTER Issue-10  
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**सुरक्षित आहार, स्वास्थ्य का आधार**

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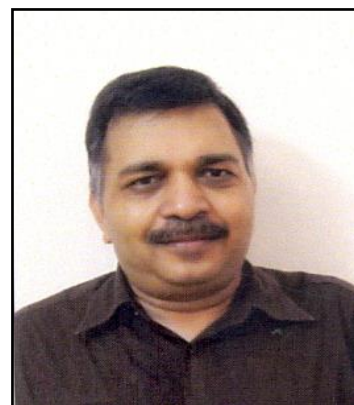
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## Message from the CEO

Dear Friends,

I am happy to inform you that the FSSAI has launched initiatives for 360 ° approach to create awareness & inculcate good hygiene habits at all places.

FSSAI commemorated the decade of enactment of Food Safety and Standards Act 2006 by launching 10@10 initiative to cover every place where food is consumed- home, schools, workplaces, restaurants, street foods. The initiative also unveils the plans for corporate engagement; connect to citizens; special diet for metabolic disorders; food safety training and certification, quick access of food standards and strengthening food labs. It is FSSAI's plan to focus on its next mandate of creating culture of food safety at all places where the food is cooked, produced in large quantity, transported, sold and consumed. All these 10@10 initiatives will be the game changer for food safety in the country as they will introduce and spread not only the laws and rules, but also the culture of food safety, to meet the motto of FSSAI 'Inspiring Trust, Assuring Safe and Nutritious Food'.



In keeping with our objective of ensuring safe food, FSSAI issued draft guidelines to regulate e-commerce food business under which online food business operators will be required to obtain a license.

You would, moreover, be happy to know that, FSSAI hosted the twentieth session of CCASIA with participation of 150 delegates from 23 member countries.

FSSAI is ready with a roadmap for the future. It has factored in an exponential growth of the food sector, both in size and form. It expects that there will be more international food trade, requiring more movement of food products across the world. Many new food products and may be new product categories, like nutraceuticals and other health foods will hit the market. There will be new food making processes, testing processes, new high-tech machines and equipment, more automation, state of the art logistic facilities. Knowing that change is the only constant even in the food industry, FSSAI is prepared to tackle each of these developments as per the demands of the day, always keeping its core objective in sight: ensuring that food is safe across the value chain, from harvest to plate. It is, of course, only possible if this is seen as shared responsibility by all and in spirit of true partnership based on mutual trust.

I hope that you find this edition of the e-newsletter useful. I look forward for your continued guidance and support so that we can serve our citizens better.

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

## Standards

### ❖ Meetings of Scientific Committees/ Panels:

| SCIENTIFIC COMMITTEE/PANEL  | SR. NO. OF MEETING                   | DATE   |
|---|--------------------------------------|--|
| Scientific Committee  | 23 <sup>rd</sup><br>24 <sup>th</sup> | 4 <sup>th</sup> August, 2016<br>23 <sup>rd</sup> August, 2016    |
| Scientific Panel on Biological Hazards  | 19 <sup>th</sup>                     | 11 <sup>th</sup> August, 2016                                    |
| Scientific Panel on Cereals, Pulses & Legume and their Products (Including Bakery)                  | 5 <sup>th</sup><br>6 <sup>th</sup>   | 5 <sup>th</sup> August, 2016<br>30 <sup>th</sup> September, 2016 |
| Scientific Panel on Contaminants in Food Chain  | 13 <sup>th</sup>                     | 3 <sup>rd</sup> August, 2016                                     |
| Scientific Panel on Fish and Fisheries Products   | 10 <sup>th</sup>                     | 13 <sup>th</sup> September, 2016                                 |
| Scientific Panel on Food additives, Flavourings, Processing Aids and Materials in Contact with Food | 29 <sup>th</sup>                     | 27 <sup>th</sup> September, 2016                                 |
| Scientific Panel on Meat and Meat Products  | 3 <sup>rd</sup>                      | 12 <sup>th</sup> August, 2016                                    |
| Scientific Panel on Milk and Milk Products  | 3 <sup>rd</sup>                      | 15 <sup>th</sup> September, 2016                                 |
| Scientific Panel on Oils & Fats   | 5 <sup>th</sup>                      | 21 <sup>st</sup> September, 2016                                 |
| Scientific Panel on Pesticides and Antibiotic Residues  | 45 <sup>th</sup>                     | 19 <sup>th</sup> August, 2016                                    |
| Scientific Panel on Sweets, Confectionery, Sweeteners, Sugar & Honey                                | 5 <sup>th</sup>                      | 23 <sup>rd</sup> September, 2016                                 |
| Scientific Panel on Water (including flavoured water) & Beverages (alcoholic non-alcoholic)         | 6 <sup>th</sup>                      | 26 <sup>th</sup> September, 2016                                 |

❖ **Standards approved by the Scientific Committee of the Food Authority:**

**A) Final Notification on –**

- (i) Microbiological Standards for Fish and Fishery Products;
- (ii) Inclusion of Ethylene gas for ripening;
- (iii) Limits of Extraneous Matter in Unprocessed Raw Pulses;
- (iv) Revision of Standards for Packaged Drinking Water (other than Natural Mineral Water);
- (v) Blue tint in plastic container;

**B) Draft Notification on Revision of existing standards –**

- (i) Labelling requirements for non-alcoholic carbonated beverages;
- (ii) Canned Tropical Fruit Salad/Cocktail/Mix;
- (iii) Removal of additives mentioned in Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011 in view of the issuance of new list of additives in Food Safety and Standards (Food Products Standards and Food Additives) Amendment Regulations;
- (iv) Inclusion of Paprika Oleoresin (INS 160(c)) in Food categories 12.2.1 (Herbs, spices including masalas) and 12.2.2 (Seasonings and condiments);
- (v) Use of organic acids as preservatives in cut fruits and vegetables category;
- (vi) Limits of Sulphur dioxide content in Cane Jaggery or Cane Gur;

**C) Draft Notification on New Standards –**

- (i) Fixation of MRLs of Pesticides;
- (ii) Shea Butter;
- (iii) Borneo Tallow/Illipe butter;
- (iv) Harrisa (Red Hot Pepper Paste);
- (v) Cocoa mass or Cocoa/Chocolate Liquor, and Cocoa Cake;
- (vi) Vegetable Protein Products;

- (vii) Wheat Protein Products including Wheat Gluten;
- (viii) Amaranth;
- (ix) Whole Maize (Corn) Flour;
- (x) Finger Millet (Ragi);

**D) Others –**

- (i) List of Generic Medical Conditions for which Special Foods for Medical Purpose are required to be imported in India;
- (ii) Code of Practice for the Reduction of Contamination of Food with Polycyclic Aromatic Hydrocarbons (PAH).

## Regulations

| FINAL NOTIFICATIONS (August-September 2016) |  |                         |
|---|--|-------------------------|
| S. No.                                      | Regulations/Standards  | Status                  |
| 1.  | Food Safety and Standards Authority of India (Transaction of Business at its meetings) Amendment Regulations, 2015 w.r.t appointment of members.   | Notified on 16.08.2016. |
| 2.  | Maximum permitted pack size for Blended Edible Vegetable Oils to be 15 kg including 15 litres.   | Notified on 23.08.2016. |
| 3.  | Inclusion of use of Ethylene gas for ripening of fruits.   |                         |
| 4.  | 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. |                         |
| 5.  | <b>Harmonization of food additives with Codex.</b>   | Notified on 08.09.2016. |

|  |  |                         |
|--|--|-------------------------|
| 6.   | Standards for Raw Pulse.   | Notified on 14.09.2016. |
| <b>DRAFT NOTIFICATIONS (August-September 2016)</b> |  |                         |
| 7.   | Revision of Carbonated Fruit Beverages or Fruit Drinks.  | Notified on 16.08.2016. |
| 8.   | Harmonization of Vertical Standards for Fish and Fishery Products; and Adoption of BIS Standards on Fishery. | Notified on 16.08.2016. |
| 9.   | Standards and Regulations for Alcoholic beverages.   | Notified on 05.09.2016. |

## Enforcement

As on 19-09-2016, 28,205 Central licenses have been issued by Central Licensing Authorities (CLAs). As on 19-09-2016, the States/UTs have granted 7,39,732 licenses and registered 28, 62,838 Food Business Operators (FBOs) under the Act.

### The 18<sup>th</sup> meeting of the Central Advisory Committee

18<sup>th</sup> Central Advisory Committee meeting was held on 29<sup>th</sup> September, 2016 at Hotel Lalit, New Delhi.



### Orders issued in August-September, 2016:

1. Draft guidelines for food business activities through e-commerce (Order Dated 20<sup>th</sup> September,2016)
2. Clarification regarding testing of repeatedly used edible oils against the standards of fresh edible oil. (Order dated 23<sup>th</sup> September,2016)

## Import

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

1. During the period (01<sup>st</sup>August to 30<sup>th</sup> September, 2016), a total of 10865 consignments weighing 1818907 MTS worth 7352.94 crores were cleared by FSSAI.
2. The top categories of food Imports in terms of quantity in descending order are Pulses, Oils, Fresh fruits, Additives and Dry Fruits.
3. The top countries in descending order from where India imported food in terms of value are Indonesia, Ukraine, Australia, Argentina and Canada.
4. Vide letter no. File No. 1-1570/FSSAI/Imports/2015 dated 09.08.16 guidelines regarding labelling requirement of primary food like food grains, pulses, fruits, dry fruits, whole spices etc. imported in packages have been issued.
5. Vide letter no. F.No. 1/2008/Import Safety/FSSAI dated 02.09.16 directions under section 16(5) of Food Safety and Standards Act, 2006 regarding operationalization of Food Safety and Standards (Food Imports) Regulations, 2016 have been issued.
6. An order regarding drawal of sample out of the commingled cargo of pulses for multiple importers with same IGM number has been issued vide order no. File No. 1-1176/FSSAI/Imports/2014 dated 12.09.16.



## Quality Assurance

- 1. Food Analyst Examination:** FSSAI has constituted a Food Analyst Examination (FAE) Board under the chairmanship of CEO, FSSAI for conducting the Food Analyst Examination-2016. The invite of applications from the prospective candidates for undertaking the 3<sup>rd</sup> Food Analyst Examination scheduled to be held in November, 2016 was done on 13<sup>th</sup> September, 2016 for a period of 1 month through uploading on FSSAI's website and publishing in leading daily National newspapers bilingually.
- 2. EOI for FRSL, Ghaziabad:** An Expression of Interest (EOI) was invited from NABL Accredited Food Testing Labs for running Food Research and Standardization Laboratory (FRSL), Ghaziabad in Public-Private Partnership (PPP) Mode on 17.08.2016. The EOI submitted by 12 Prospective Bidders. These are under the process of scrutinization by FSSAI and RFP documents are under preparation.
- 3. Meeting of SFC:** FSSAI scheme for Strengthening of Food Testing System in the country including Provision of Mobile Food Testing Labs with an estimated cost of Rs 481.95 Crore was considered and approved by the Standing Finance Committee (SFC) in its meeting held on 31.08.2016 under the chairmanship of Secretary, Ministry of Health & Family Welfare. Approval of the competent authority has also been obtained on 23<sup>rd</sup> September, 2016 for implementation of the scheme.

## Training and Capacity Building

Five days Orientation training programme of newly recruited Food Safety Officers (FSOs) including Chhattisgarh, Goa & Madhya Pradesh was held during 8<sup>th</sup> to 12<sup>th</sup> August, 2016 at Chhattisgarh Academy of Administration, Nimora, Raipur.



List of institutes that have been visited for notification of various training are as follows:

- a. SIRD, Lakhnow, Uttar Pradesh – 3<sup>rd</sup> August
- b. FDA Mumbai, Maharashtra – 19<sup>th</sup> September
- c. YASHDA, Pune, Maharashtra – 20<sup>th</sup> September
- d. Council of Food Research and Development, Konni – 30 September

## Codex

**1. US-CCASIA Colloquium** was held during 22-24<sup>th</sup> August, 2016 in New Delhi. The US-CCASIA Colloquium was sponsored by the US Codex Office and the Foreign Agricultural Service, US Department of Agriculture (USDA). The Colloquium was held to broadly discuss and exchange views on the agenda items related to Codex Committee on Food Hygiene (CCFH) and Codex Committee on residues of Veterinary Drugs in Foods (CCRVDF) the upcoming two Codex Committees. Total 13 Asian countries participated along with one Latin America- Chile and USA.

In CCFH, the agenda on Proposed draft revision of the General Principles of Food Hygiene (India is the Co-chair of it's EWG) and in CCRVDF, Proposed draft RMR for gentian violet at Step 3 was part of the discussions. Deliberations were made on the various sections of both the draft documents of these Codex Committees.

India co-hosted this colloquium so that the maximum number of participants from the Asian region could attend the meeting and their issues could be discussed. Also, mutual concerns in the CCFH, CCRVDF were considered during the colloquium.

**2. 20<sup>th</sup> session of CCASIA:** FSSAI hosted the twentieth session of CCASIA in New Delhi from 26<sup>th</sup> to 30<sup>th</sup> September 2016. India is the current Regional Coordinator for CCASIA, one of the regional coordinating committees of CAC, with the aim of protecting international food safety and promoting fair trade practices in the food trade.

Union Minister of Health and Family Welfare, Shri J.P. Nadda inaugurated the session. The Plenary sessions was held at The Lalit, New Delhi, with participation of 150 delegates from 23 member countries. Along with plenary session the event featured side events, i.e. Codex Communication Tool, Codex Trust Fund 2, Revitalization of Regional Coordinating Committees and Strengthening Standard-setting and Implementation of Codex Standards.



## International Co-Operation (IC)

### 1. Presentation on Australian and Canadian Food Safety Regulatory System

A meeting with representatives of Australian High Commission and Canadian High Commission was held at 09:30 A.M. on 02<sup>nd</sup> September, 2016 at FSSAI, New Delhi. The agenda of the meeting was to understand the Food Safety Regulatory System of Australia and Canada. The Counselors (Agriculture) from Australian High Commission and Canada High Commission gave presentation on the Food Safety Regulatory Systems of their respective countries thus enhancing the understanding of the FSSAI officials.

### 2. New Zealand: Meeting to discuss cooperation on Food Safety

A meeting was held at 03:00 P.M. on 02<sup>nd</sup> September, 2016 at FSSAI, New Delhi with a delegation from New Zealand led by HE High Commissioner of New Zealand. The agenda of the meeting was to discuss the cooperation on food safety between FSSAI and New Zealand Ministry for Primary Industries (MPI) and other food safety issues.

### 3. Meeting with officials from World Bank and Waters Corporation, US

A meeting with the officials from World Bank and Waters Corporation was held at 11:00 A.M. on 06<sup>th</sup> September, 2016 under the Chairmanship of CEO, FSSAI to explore the possibility of engaging FSSAI with the Global Food Safety Program of World Bank.

**4. Meeting with Dr. Karsten Hohgardt, Deputy Head of Department Plant Protection Products, Federal Office of Consumer Protection and Food Safety (BVL), Germany**

A meeting was held with Dr. Karsten Hohgardt, Deputy Head of Department Plant Protection Products, Federal Office of Consumer Protection and Food Safety (BVL), Germany at 11:00 A.M. on 22<sup>nd</sup> September, 2016 at FSSAI, New Delhi to discuss the cooperation between FSSAI and BVL, Germany.

**5. Meeting with officials from International Enterprise (IE) Singapore and representatives from World Bank**

A meeting with Ms. Paramita Dasgupta, World Bank Head of Trade and Competitiveness Asia and officials from IE Singapore was held at 03:00 P.M. on 22<sup>nd</sup> September, 2016 at FSSAI, New Delhi to discuss the possibility of adding World Bank as partner in training and capacity building program proposed with IE Singapore.

## Food Safety Management System

A workshop was conducted on “Food Safety Management System (FSMS) implementation in Places of Worship” on 14<sup>th</sup> September 2016 involving representatives from 14 Places of Worship from Delhi, Gujarat, Maharashtra, Tamil Nadu, and Jammu & Kashmir and members from Association of Food Scientists and Technology (AFST) chapters and Food Safety Officials of different States.

The meeting was chaired by CEO, FSSAI and Chairperson FSSAI, delivered the welcome address and mentioned about the importance of the initiative. CEO, FSSAI explained the need, objectives of the initiative, and the action plan. Then the stage was set open for deliberation on FSMS in PoW. The approach, initiatives, and FSMS implementation in selected Places of Worship (PoW), the challenges and food safety awareness work related to PoW were discussed.



Dr. Prabodh Halde, AFST, Mumbai explained about the project Aashirwad, and its implementation in Siddhivinayak Temple, Mumbai, and Gap-audit in Shirdi Sansthan, Pune and the benefits of FSMS implementation in Places of Worship.

The Commissioner from Hindu Religion and Charitable Endowments Department, Tamil Nadu shared the Food Safety Systems in places of worship in Tamil Nadu and gave an insight about the various types of food items prepared and distributed in temples and briefed about the sanitary and hygiene parameters, quality control and inspection carried out in PoW in Tamil Nadu.

FDA officials from other States and representatives from temples and gurudwaras also gave insights into the existing food safety practices being followed in their places.

CEO FSSAI expressed his heartfelt thanks and appreciated the representatives for the kind of interest they have in this project and promised to move forward to improve the situation of food safety in PoW and summarized the following points for future course of action:

- Identification of around 50 PoW where State FDA/ Endowment Departments where FSMS implementation can be initiated.
- To develop a questionnaire to understand the prevailing situation, the support required by the PoW and to make a plan on FSMS roll out.
- To develop a tool kit (training document) to be followed by Food handlers in PoW
- AFST to provide training where required, for various PoW.
- The Food Safety messages can be disseminated to the devotees through various modes of communication (banners, posters, leaflets, TV tickers, radio jingles etc.).
- To develop a Web portal to assimilate and disseminate food safety information pertaining to PoW.
- To create a Whats App group to share initiatives, ideas and issues.

Fourteen participants including FSSAI staff visited Akshardham temple's Kitchen (where food is made and served to the people). The raw material storage area, processing area, and the end product serving area were observed and it was well maintained.

## INFORMATION, EDUCATION & COMMUNICATION

(i) A commemorative event was organised on 22<sup>nd</sup> August, 2016, to celebrate a decade of enactment of the Food Safety and Standards Act, 2006. Shri Jagat Prakash Nadda, Hon'ble Union Minister for Health and Family Welfare was the Chief Guest and Shri C K Mishra,

Secretary, Health and Family Welfare, Government of India, was the Special Guest on this occasion.



Also present were members of the food sector fraternity including the science community, industry - big corporates as well as small and medium food businesses represented by their associations, consumer and citizen organizations, international organizations and foreign missions, experts and government officials from Central ministries and States and other key stakeholders.

(ii) 10@10 new initiatives were launched on this occasion:

- Safe and Nutritious Food @ Home: FSSAI is bringing out a Handbook- "your companion on safe and nutritious food at home". This would have useful and practical tips and information about food safety and nutrition that Indian households need on day to day basis. This will be printed and provided to every household. There will be a web based platform for homemakers to share their experiences.
- Safe and Nutritious Food @ School: FSSAI is formulating regulations to promote and administer food safety at school level to enable children to inculcate healthy eating habits. This includes, development of a list of HFSS Foods which are not desirable for young people, adoption of Nourish Board as a best practice and development of a blog based platform.
- Safe and Nutritious Food @ Workplace: All departmental canteen and cafeterias would be required to be registered/ licenced with FSSAI. At least one individual would be trained as a Food Safety Supervisor at the work place. Provisions for nutrition and food safety guidelines and booklets for employees and food handlers will be made.

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- Serve Safe: FSSAI has rolled out a bouquet of initiatives under serve safe, to ensure safe and nutritious food at street, railways, restaurants and places of worship. Alongwith Project Clean Street Food, other initiatives include Project Food Safety on track for railways, Food Safety Display Boards in restaurants and implementation of FSMS in places of worship.
- Corporate for Safe and Nutritious:As food safety is a shared responsibility, FSSAI is collaborating with businesses engaged in food sector, towards creating awareness on food safety & nutrition amongst everyone in food value chain. Corporates can engage through training programs, awareness campaigns, CSR and R&D collaboration.
- Connect to Citizens: FSSAI has launched a central theme to coalesce all its activities and initiatives to enhance citizen's confidence on a safe food culture.
- Diet4Life: A partnership between FSSAI, corporates, parents and health care professionals in support of children suffering from inborn error of metabolism. It will provide a unique platform for parents to find timely medical support and treatment.
- Food Safety Training and Certification: To enhance food safety culture by training & certifying of at least one person in the premise of a food business operator. FoSTaC has designed 9 different types of courses for different food businesses at different competency levels.
- Integrated Food Standards – Quick Access System: FSSAI is developing a real-time web-based system for the use of all stakeholders in the food arena. This will result in integration of all food related standards and elimination of ambiguity in interpretation. This will act as a one-point source for quick access to the standards and all the relevant information about any product on a single screen.
- Strengthening of food Testing Laboratories: To ensure science based standards for article of food and to rectify challenges facing the laboratories FSSAI to strengthen state food testing labs and referral food testing labs, capacity building of food testing personnel and to support mobile food labs.

(iii) A Special Commemorative Edition and a **Coffee Table Book** was released on "Commemorating a decade of 10 Years of Integrated Food Law the Food Safety and Standards Act, 2006".It has a compendium of articles by experts, industry people and consumer organisations on various aspects of food safety and also illuminates the discourse with a number of valuable ideas and suggestions for the future.



(iv) A special commemorative meeting of Authority members, State Food Commissioners, Scientific Panel and Scientific Committee was organised on 23<sup>rd</sup> August 2016 wherein a Joint Resolution was agreed upon as a commitment of all for the successful completion of 10@10 initiatives and all such programs and activities that may be considered necessary for promoting food safety to all Indians.

(v) A dedicated website was also launched commemorating this milestone of a 'Decade of Integrated Food law.





## FDA Issues Guidance for the Labeling of Infant Formula

### *Constituent Update*

September 16, 2016

The U.S. Food and Drug Administration has issued guidance for the industry to help infant formula manufacturers and distributors comply with certain labeling requirements for infant formula products, including requirements relating to the appropriate statement of identity and to certain claims made on the labeling of infant formula products.

Infant formulas are intended for a vulnerable population and may serve as a sole or primary source of nutrition for some infants during a critical period of growth and development. Caregivers of babies fed infant formula products must be able to trust that the information on the label is truthful, not misleading, and scientifically supported.

In this guidance, "[Labeling of Infant Formula](#)," the FDA clarifies requirements pertaining to the following infant formula labeling elements:

- Statements of identity;
- "Exempt" infant formula;
- Nutrient content claims;
- Health claims and qualified health claims;
- Additional infant formula labeling requirements, including directions for preparation and use, pictograms, use-by dates, water statement and symbol, warning statements, and physician's recommendation; and
- General labeling requirements, including intervening material, foreign language and religious symbols, statements intended for specific religious needs, and allergen statements.

#### **For more information:**

- [Guidance for Industry: Labeling of Infant Formula](#)
- [Infant Formula Labeling Guidance Documents & Regulatory Information](#)

Link: <http://www.fda.gov/Food/NewsEvents/ConstituentUpdates/ucm520704.htm>

## Upcoming Events

| S.N. | Event   | Venue  | Organizer | Date                       | Link  |
|------|---|--|-----------|----------------------------|---|
| 1    | <b>CCFH48</b><br>Codex<br>Committee on<br>Food Hygiene  | Los<br>Angeles<br>United<br>States of<br>America | CODEX     | 7-11<br>November,<br>2016  | <a href="http://www.fao.org/fao-who-codexalimentarius/meetings-reports/detail/en/?meeting=CCFH&amp;session=48">http://www.fao.org/fao-who-codexalimentarius/meetings-reports/detail/en/?meeting=CCFH&amp;session=48</a>       |
| 2    | <b>CCLAC20</b><br>FAO/WHO<br>Coordinating<br>Committee for<br>Latin America<br>and the<br>Caribbean | Port Vila<br>Vanuatu                             | CODEX     | 21-25<br>November,<br>2016 | <a href="http://www.fao.org/fao-who-codexalimentarius/meetings-reports/detail/en/?meeting=CCLAC&amp;session=20">http://www.fao.org/fao-who-codexalimentarius/meetings-reports/detail/en/?meeting=CCLAC&amp;session=20</a>     |
| 3    | <b>CCNFSDU38</b><br>Codex<br>Committee on<br>Nutrition and<br>Foods for<br>Special Dietary<br>Uses  | Hamburg<br>Germany                               | CODEX     | 5-9<br>December,<br>2016   | <a href="http://www.fao.org/fao-who-codexalimentarius/meetings-reports/detail/en/?meeting=CCNFSDU&amp;session=38">http://www.fao.org/fao-who-codexalimentarius/meetings-reports/detail/en/?meeting=CCNFSDU&amp;session=38</a> |

## Photo Album/ Image Gallery



Ceremonial Lamp Lighting at Commemorative event



Cultural performance during CCASIA20



Training programme of Food Safety Officers at Raipur



Panel discussion among eminent chefs of India

सुरक्षित आहार, स्वास्थ्य का आधार

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FOOD SAFETY AND STANDARDS  
AUTHORITY OF INDIA

*Inspiring Trust, Assuring Safe & Nutritious Food*

FOOD SAFETY AND STANDARDS AUTHORITY OF INDIA

(Ministry of Health and Family Welfare)

FDA Bhawan, Kotla Road, New Delhi-110002

WEB: [fssai.gov.in](http://fssai.gov.in)

FSSAI HELPLINE: 1800-11-2100

