

OIL SEEDS - FSSAI STANDARD, REGULATION LICENSING & FOOD SAFETY



AATMANIRBHAR BHARAT

PM Formalisation of Micro Food Processing
Enterprises Scheme (PM FME Scheme)

FSSAI

- FSSAI – Food Safety and Standard authority of India is a regulatory body responsible for supervising the safety & standard of food business across the nation.
- To run food and food related business in India, FSSAI certificate or FSSAI license is mandatory. In today's world, as people prefer certified food consumption, FSSAI license can provide the food business with legal benefits and expansion scope. Not to forget it builds goodwill and trust, ensures food being wholesome, create consumer awareness.



FSSAI REGISTRATION

- Every petty Food Business Operator shall register themselves with the Registering Authority by submitting an application for registration.
- The petty food manufacturer shall follow the basic hygiene and safety requirements provided Schedule 4.
- The registration shall be granted by the Registering Authority after being satisfied with the safety, hygiene and sanitary conditions of the premises.
- The Registering Authority or any officer or agency specifically authorized to carry out food safety inspection of the registered establishments at least once in a year.

TYPES REGISTRATION

1. BASIC REGISTRATION :

- ✓ Done for those food business operation which have annual turn over less or equal to than 12 lakh.

2. STATE REGISTRATION :

- ✓ Done for those food business operation which have annual turn over between 12 lakh to 20 crore.

3. CENTRAL REGISTRATION :

- ✓ Done for those food business operation which have annual turn over more than 20 crore.

BASIC REGISTRATION

Every Food Business operator shall register themselves with the registration authority by submitting an application along with a fee of Rs 100

Filling of an application in form A with Fee Rs 100

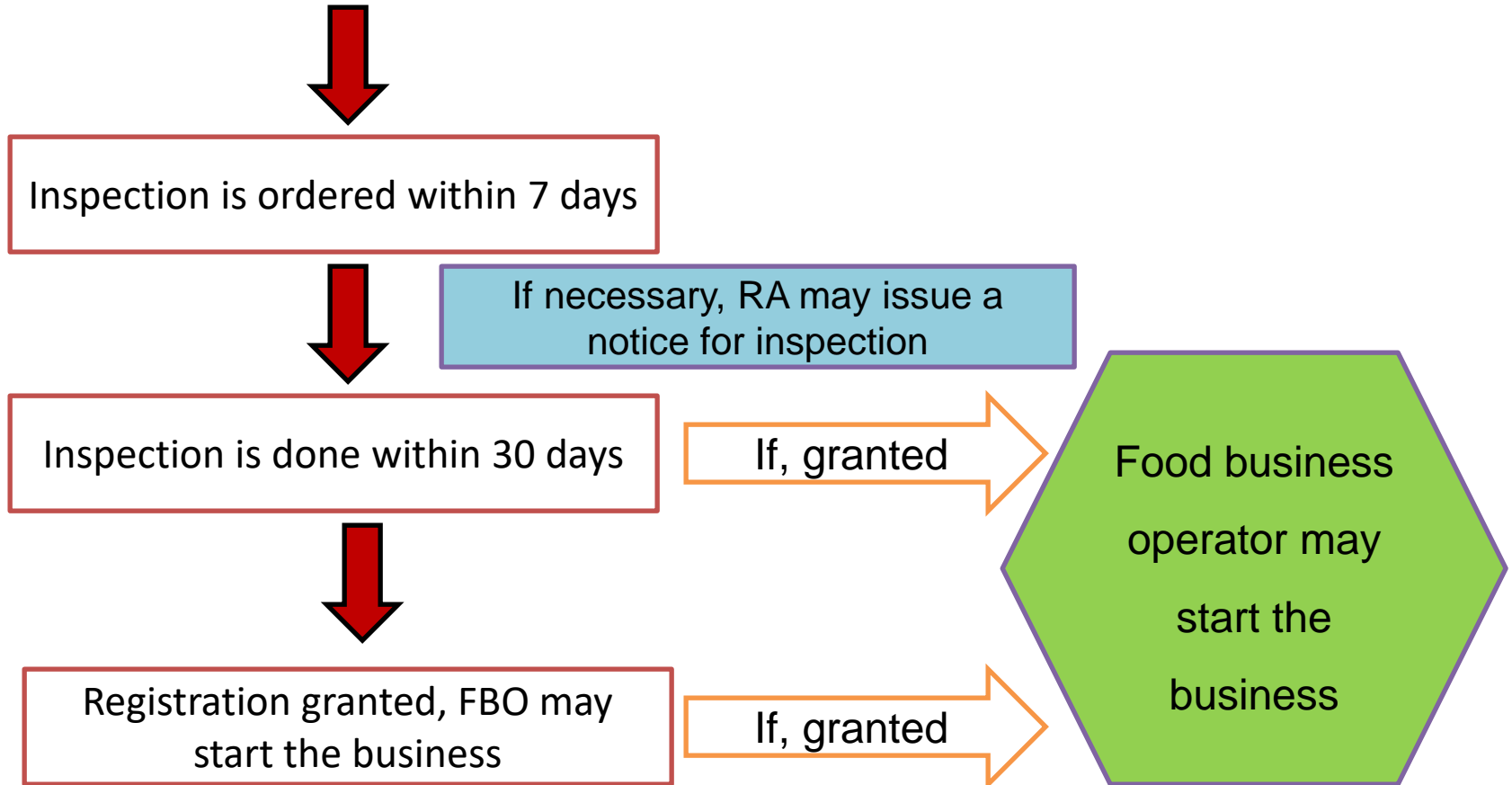
Unique application reference number

Registration authority may grant or reject registration, with reason to be recorded in writing within 7 days of receipt of an application for registration

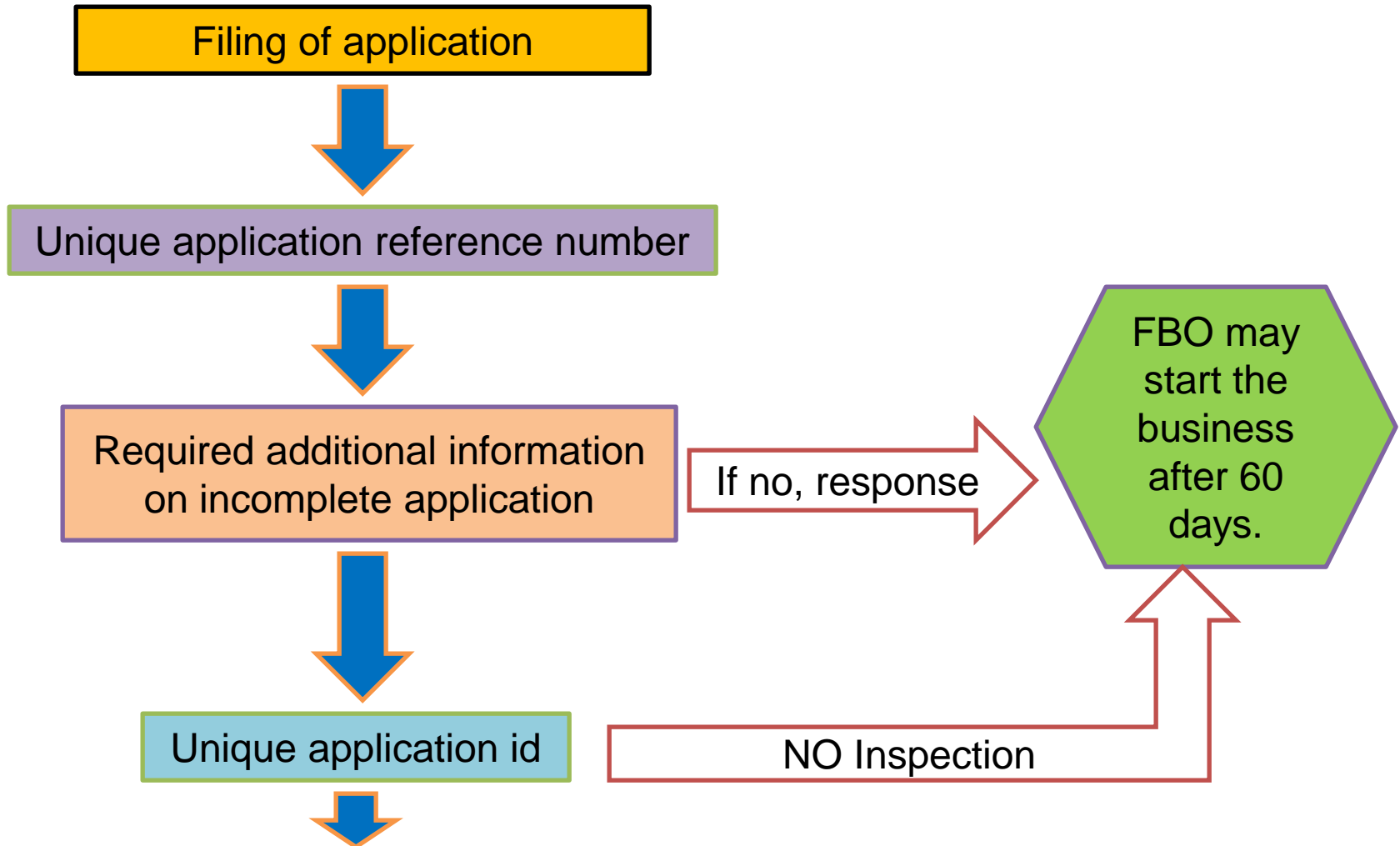
If Granted

Food business operator may start the business

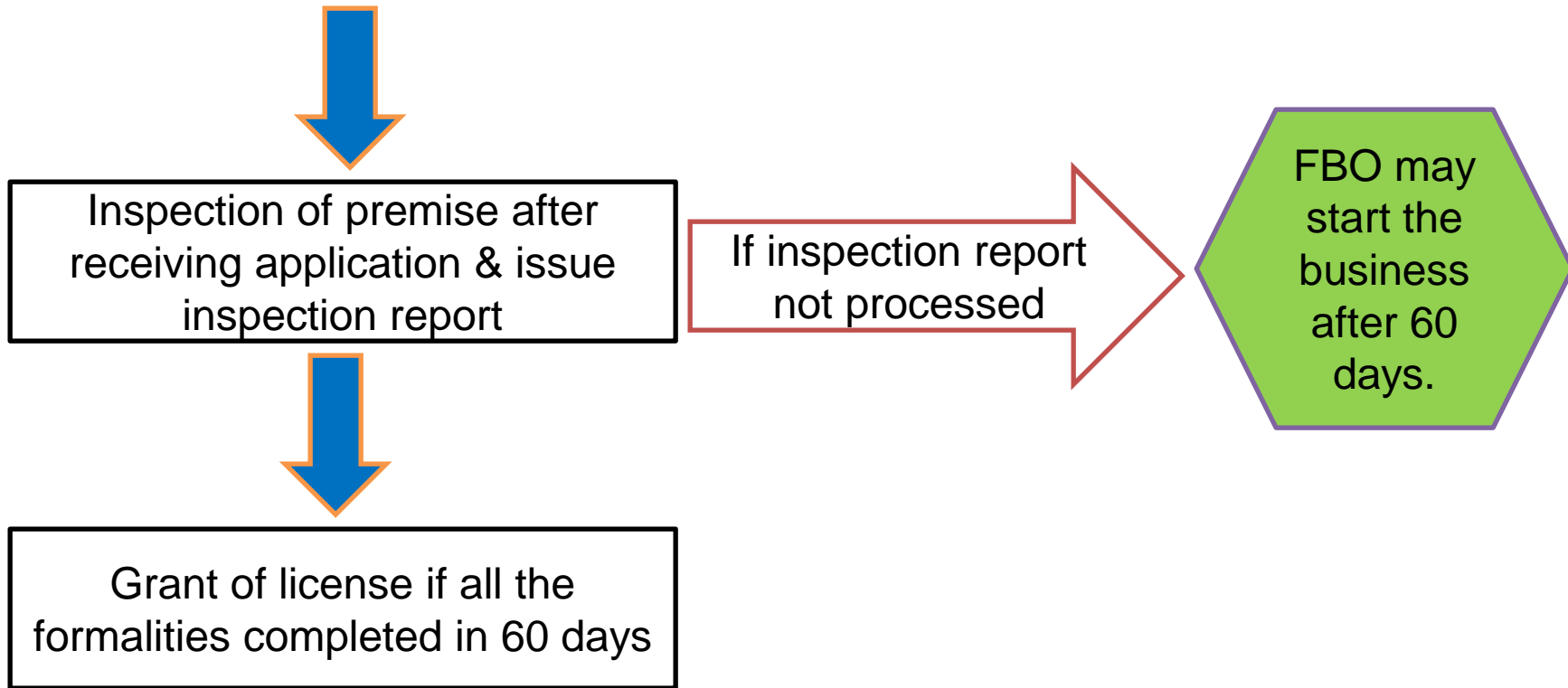
BASIC REGISTRATION



CENTRAL/STATE REGISTRATION



CENTRAL/STATE REGISTRATION



FEE STRUCTURE

Types/ Category	Registration -1 year	Central -1 year	Railways -1year
New application	₹ 100	₹7500	₹2000
Renewal application	₹ 100	₹7500	₹2000
License/certificate modification	₹ 100	₹7500	₹2000
Duplicate certificate/ License	10% of the applicable certificate fee	10% of the applicable certificate fee	10% of the applicable certificate fee

MODIFICATION OF LICENSE

- Food business operator are required to operate any change in the business to Food Safety Standard authority of India (FSSAI) within a reasonable time.
- Any changes related to kind of business , scale of production, products category or formulation etc. should follow the regulation.
- Once the FSSAI License or registration (FORM C) has been granted, any change required in the same requires filling application for the modification of FSSAI License or Registration .

RENEWAL OF FSSAI LICENSE

- The FSSAI license is essential to commence the food business, similarly it is imperative to renew the license. The license is issued for a validity of 1 year or 5 year, so the business must apply for renewal 30 days prior to the expiry of current license.
- The FLR is utilized in five regional office for the issue of licenses and entitlement . They are :
 1. North Region – New Delhi
 2. Eastern Region – Kolkata
 3. North Easter Region – Guwahati
 4. Western Region – Mumbai and Kerala
 5. Southern Region - Chennai

FoSCoS- FSSAI

- ❖ FoSCoS- Food Safety and Compliance System is a unified application built on open source platform, with enhanced features, easily configurable and has architectural capability to meet the envisaged functionalities and modules.
- ❖ Overall objectives of FoSCoS are as follows:
 - ✓ Transform from the present FLRS which is only a licensing platform to a central food safety compliance regulatory platform.
 - ✓ Build a technically advanced integrated application to achieve interoperability with other applications, capable of higher user traffic, and has potential for future upgrades and functionalities.

FoSCoS- FSSAI

- ✓ Enhance user performance of the application and make application process simpler and efficient to promote ease of doing business amongst FBOs.
- ✓ Achieve minimal physical documentation and streamline business process flows for FBOs for online application.
- ✓ Achieve and enable the application to have standardized product approach rather than text box approach for manufacturers.
- ✓ Enable application to seed business specific details such as CIN No., PAN No. and GST No. to ensure 360o profiling and validation of FBOs.

FoSCoS- FSSAI

The screenshot displays the FoSCoS- FSSAI website. At the top, there are logos for FSSAI (Ministry of Health and Family Welfare, Government of India), the Government of India emblem, FoSCoS (Food Safety Compliance System), the 150th anniversary of the Mahatma, and Eat Right India (सही भोजन, सहीतर जीवन). A navigation bar includes links for Home, About FoSCoS, FSSAI, User Manual, Login-Businesses, Login-Authorities, and Sign Up. A bullet point below the navigation bar states: "Implementation of revised policy for Auto-generation of License/Registration and Auto-rejection of applications in case of non-response. Click Here".

The main content area features two search bars: "Standardized Food Products" and "Eligibility of your food business". Below the search bars are links: "View all FSSAI Standardized Products" and "View all Eligibility Criteria Details". A horizontal menu contains five buttons: "Track Application", "Know Your Officer", "FBO Search", "How to Apply", and "Application Processing".

The bottom section is a form for tracking an application. It includes two input fields: "Enter Application Reference No." and "Enter Captcha Code". The Captcha Code field displays "191832" and a refresh icon. A "Submit" button is located below the input fields.

FOOD CATEGORY SYSTEM

Food Category Name	Food Sub Category Name	Product Name	FSSR Number
02 - Fats and oils, and fat emulsions	02.1 - Fats and oils essentially free from water	Soyabean oil[02.1.2]	2.2.1(14)
02 - Fats and oils, and fat emulsions	02.1 - Fats and oils essentially free from water	Partially hydrogenated and winterised soyabean oil[02.1.2]	2.2.3(1)
02 - Fats and oils, and fat emulsions	02.1 - Fats and oils essentially free from water	Partially hydrogenated soyabean oil[02.1.2]	2.2.3(2)
02 - Fats and oils, and fat emulsions	02.1 - Fats and oils essentially free from water	Refined Soyabean Oil[02.1.2]	2.2.1(16)(vii)

FOOD CATEGORY SYSTEM

Food Category Name	Food Sub Category Name	Product Name	FSSR Number
02 - Fats and oils, and fat emulsions	02.1 - Fats and oils essentially free from water	Groundnut oil (moongh-phali-ka tel)[02.1.2]	2.2.1(3)
02 - Fats and oils, and fat emulsions	02.1 - Fats and oils essentially free from water	Refined Groundnut Oil[02.1.2]	2.2.1(16)(iii)
02 - Fats and oils, and fat emulsions	02.1 - Fats and oils essentially free from water	Rapeseed oil (toria oil) or mustard oil (sarson ka tel)[02.1.2]	2.2.1(6)
02 - Fats and oils, and fat emulsions	02.1 - Fats and oils essentially free from water	Rapeseed or mustard oil-low erucic acid[02.1.2]	2.2.1(7)

FOOD CATEGORY SYSTEM

Food Category Name	Food Sub Category Name	Product Name	FSSR Number
02 - Fats and oils, and fat emulsions	02.1 - Fats and oils essentially free from water	Refined Mustard/Rapeseed Oil[02.1.2]	22.2.1(16)(ix)
02 - Fats and oils, and fat emulsions	02.1 - Fats and oils essentially free from water	Sun flower seed oil[02.1.2]	2.2.1(22)
02 - Fats and oils, and fat emulsions	02.1 - Fats and oils essentially free from water	Refined Sunflower Oil[02.1.2]	2.2.1(16)(vii)

FSSAI REGULATION FOR OIL

- ❖ Refined vegetable oil means any vegetable oil which is obtained by expression or solvent extraction of vegetable oil bearing materials, deacidified with alkali and/or physical refining and/or by miscella refining using permitted foodgrade solvents followed by bleaching with absorbent earth and/or carbon and deodourised with steam. No other chemical agent shall be used. The name of the vegetable oil from which the refined oil has been manufactured shall be clearly specified on the label of the container. In addition to the under-mentioned standards to which refined vegetable oils shall conform to the standards prescribed in these regulations for the specified edible oils shall also apply except for acid value which shall be not more than 0.5. Moisture shall not exceed 0.10 percent by weight.

FSSAI REGULATION FOR MUSTARD OIL

- ❖ Rape-seed oil (toria oil) mustard oil (sarson ka tel) means the oil expressed from clean and sound mustard seeds, belonging to the compestris, juncea or napus varieties of Brassica. It shall be clear free from rancidity, suspended or foreign matter, separated water, added colouring or flavouring substances or mineral oil. It shall conform to the following standards:-

Butyro-refractometer reading at 40°C	58.0 to 60.5
OR	
Refractive index at 40°C	1.4646 to 1.4662
Saponification value	168 to 177
Iodine value	96-112: Polybromide test shall be Negative
Unsaponifiable matter	Not more than 1.2 per cent by weight
Acid value	Not more than 6.0
Bellier test (Turbidity temperature - Acetic acid Method)	23.0°C to 27.5°C
Test for Argemone oil	Negative
Test for Hydrocyanic Acid	Negative

FSSAI REGULATION FOR SAFFLOWER OIL

- ❖ Safflower seed oil (berry ka tel) means the oil expressed from the seeds of *Carthamus tinctorius*. It shall be clear, free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances, or mineral oil. It shall conform to the following standards:-

Butyro-refractometer reading at 40°C	62.4 to 64.7
Or	
Refractive Index at 40°C	1.4674-1.4689
Saponification value	186-196
Iodine value	135-148
Unsaponifiable matter	Not more than 1.0 per cent
Acid value	Not more than 6.0
Bellier test Turbidity temperature Acetic acid method	Not more than 16°C

FSSAI REGULATION FOR SOYABEAN OIL

- ❖ Soyabean oil means the oil expressed from clean and sound soyabeans (Soja max) from which the major portion of the gums naturally present have been removed by hydration and mechanical or physical separation. It shall be clear, free from rancidity, suspended or other foreign matter, separated water added colouring or flavouring substances or mineral oil. It shall conform to the following standards:-

<u>Butyro - refractometer</u> reading at 40°C	58.5 to 68.0
Refractive Index at 40°C	1.4649-1.4710
<u>Saponification</u> value	189 to 195
Iodine value	120 to 141
<u>Unsaponifiable</u> matter	Not more than 1.5 per cent
Acid value	Not more than 2.50
Phosphorus	Not more than 0.02

FSSAI REGULATION FOR OIL

- ❖ Test for argemone oil shall be negative.
- ❖ Further, if the oil is obtained by the method of solvent extraction and the oil imported into India whether obtained by solvent extraction or otherwise, it shall be supplied for human consumption only after refining and shall conform to the standards laid down under regulation 2.2.1 (16). The oil so refined shall not contain Hexane more than 5.00 ppm

BIS STANDARDS/ REGULATIONS

- ❖ Oil is a commodity consumed by every person. It may become health hazardous unless protected properly.
- ❖ Therefore, different standards like PFA, Agmark, and BIS are formulated which give specifications on the quality parameters of oil at the time of sale, the shelf life of the oil in different plastic packaging materials, and specifications on safety and performance of packaging materials.
- ❖ The shelf life required for oil in PET/PVC bottles is 60 and 180 days under normal and accelerated storage conditions, respectively.
- ❖ The vinyl chloride (VC) monomer content in PVC should be < 1 ppm and VC migration into oil < 10 ppb.

BIS SPECIFICATIONS FOR PLASTIC PACKAGING MATERIALS FOR PACKING EDIBLE OILS/FATS

ISNo- Year	Specification
12724-1989	Flexible packaging materials for packaging of refined edible oil
12883-1989	Polyvinyl chloride (PVC) bottle for edible oils.
12887-1989	Polyethylene terephthalate (PET) bottles for packaging of edible oils. 11352-1985 Specification for flexible packs for packaging vanaspati.
10840-1994	Blow molded HDPE container for packaging of vanaspati.

SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER / PROCESSOR

The place where food is manufactured, processed or handled shall comply with the following requirements:

1. The premises shall be located in a sanitary place and free from filthy surroundings and shall maintain overall hygienic environment. All new units shall set up away from environmentally polluted areas.
2. The premises to conduct food business for manufacturing should have adequate space for manufacturing and storage to maintain overall hygienic environment.
3. The premises shall be clean, adequately lighted and ventilated and sufficient free space for movement.

SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER / PROCESSOR

4. Floors, Ceilings and walls must be maintained in a sound condition. They should be smooth and easy to clean with no flaking paint or plaster.
5. The floor and skirted walls shall be washed as per requirement with an effective disinfectant the premises shall be kept free from all insects. No spraying shall be done during the conduct of business, but instead fly swats/ flaps should be used to kill spray flies getting into the premises. Windows, doors and other openings shall be fitted with net or screen, as appropriate to make the premise insect free The water used in the manufacturing shall be potable and if required chemical and bacteriological examination of the water shall be done at regular intervals at any recognized laboratory.

SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER / PROCESSOR

6. Continuous supply of potable water shall be ensured in the premises. In case of intermittent water supply, adequate storage arrangement for water used in food or washing shall be made.
7. Equipment and machinery when employed shall be of such design which will permit easy cleaning. Arrangements for cleaning of containers, tables, working parts of machinery, etc. shall be provided.
8. No vessel, container or other equipment, the use of which is likely to cause metallic contamination injurious to health shall be employed in the preparation, packing or storage of food. (Copper or brass vessels shall have proper lining).

SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER / PROCESSOR

9. All Equipments shall be kept clean, washed, dried and stacked at the close of business to ensure freedom from growth of mould/ fungi and infestation.
10. All Equipments shall be placed well away from the walls to allow proper inspection.
11. There should be efficient drainage system and there shall be adequate provisions for disposal of refuse.
12. The workers working in processing and preparation shall use clean aprons, hand gloves, and head wears.
13. All food handlers should avoid wearing, false nails or other items or loose jewellery that might fall into food and also avoid touching their face or hair.

SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER / PROCESSOR

14. Persons suffering from infectious diseases shall not be permitted to work. Any cuts or wounds shall remain covered at all time and the person should not be allowed to come in direct contact with food. 14. All food handlers shall keep their finger nails trimmed, clean and wash their hands with soap, or detergent and water before commencing work and every time after using toilet. Scratching of body parts, hair shall be avoided during food handling processes.
15. Eating, chewing, smoking, spitting and nose blowing shall be prohibited within the premises especially while handling food.
16. All articles that are stored or are intended for sale shall be fit for consumption and have proper cover to avoid contamination.

SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER / PROCESSOR

17. All food handlers shall keep their finger nails trimmed, clean and wash their hands with soap, or detergent and water before commencing work and every time after using toilet. Scratching of body parts, hair shall be avoided during food handling processes.
18. The vehicles used to transport foods must be maintained in good repair and kept clean.
19. Foods while in transport in packaged form or in containers shall maintain the required temperature.
20. Insecticides / disinfectants shall be kept and stored separately and away from food manufacturing / storing/ handling areas.



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