



# FSSAI Specifications for Black pepper



**MAKE A HABIT**  
 ALWAYS SPOT FSSAI LOGO AND LICENSE  
 NUMBER ON PACKED FOOD ITEM



## Why FSSAI Registration required?

- ▶ Every food business operator involved in the manufacture, processing, storage and distribution and sale of food products must compulsorily obtain FSSAI Registration or License.
- ▶ It is a 14-digit registration of a license number which is printed on all the food packages. The 14-digit registration number gives details about the assembling state, producer's permit.



# FSSAI LICENSE & REGISTRATION

Registration: For turnover less than 12 lakh.

State License: For turnover between 12 Lakh to 20 crores.

Central License: For turnover above 20 crore.



Types/Category	Registration- 1 Year	Central- 1 year
New Application	Rs. 100	Rs. 7500
Renewal Application	Rs. 100	Rs. 7500
License/Certificate modification	Rs. 100	Rs. 7500
Duplicate Certificate/ License	10% of the applicable certificate fee	10% of the applicable certificate fee



# Basic FSSAI Registration

- ▷ To be taken by businesses or startups having annual turnover below Rs.12 lakhs .
- ▷ **Documents Required**
- ▷ 1. Authorized person address proof
- ▷ 2. Passport size photo
- ▷ 3. Business name and address
- ▷ 4. FSSAI declaration form
- ▷ 5. Nature of business details



# State FSSAI License Registration

- ▷ Businesses having annual turnover between Rs.12 lakhs to 20 crore can apply for FSSAI State license.
- ▷ **Documents Required**
- ▷ 1. Rental Agreement of Business Premises.
- ▷ 2. ID Proof of the Concerned Person (Aadhaar Card / Driving License / Passport / Voter ID)
- ▷ 3. If any Government Registration Certificates ( Company Incorporation Certificate / Firm Registration / Partnership Deed / Pan card / GST / Shop & Establishment / Trade License)
- ▷ 4. If the applicant is private limited company or partnership firm then they should provide MOA & AOA or Partnership deed copy
- ▷ 5. For applying State License any One of the following certificate is compulsory ( Trade license, Shop & Establishment, Panchayath License, Corporation License , Municipality License )
- ▷ 6. Nature of Business.
- ▷ 7. FSSAI declaration form



# Central FSSAI License Registration

- ▷ Businesses having annual turnover above 20 crore can apply for FSSAI central license. Eligible food Business Operators like Importers, Manufacturers, operators in central government, Railways, airports, seaports, etc. need to take a Central FSSAI license from Food Standards and Safety Authority of India.
- ▷ **Documents Required**
- ▷ 1. Rental Agreement of Business Premises.
- ▷ 2. ID Proof of the Concerned Person (Aadhaar Card / Driving License / Passport / Voter ID)
- ▷ 3. If any Government Registration Certificates ( Company Incorporation Certificate / Firm Registration / Partnership Deed / Pan card / GST / Shop & Establishment / Trade License)
- ▷ 4. If the applicant is private limited company or partnership firm then they should provide MOA & AOA or Partnership deed copy.
- ▷ 5. IE Code (Import Export Code) Certificate (for the category of export and import IE code is compulsory)
- ▷ 6. Authority letter from the company letterhead to the concerned person stating that he is authorized to file FSSAI application.
- ▷ 7. List of food category desired to be manufactured (In case of manufacturers).



## SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER/ PROCESSOR/HANDLER

- ▷ 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.
- ▷ The premises to conduct food business for manufacturing should have adequate space for manufacturing and storage to maintain overall hygienic environment.
- ▷ The premises shall be clean, adequately lighted and ventilated and sufficient free space for movement.
- ▷ Floors, Ceilings and walls must be maintained in a sound condition.
- ▷ The floor and skirted walls shall be washed as per requirement with an effective disinfectant the premises shall be kept free from all insects. 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.
- ▷ 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.
- ▷ 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.
- ▷ No vessel, container or other equipment, the use of which is likely to cause metallic contamination injurious to health shall be employed in the process.
- ▷ All equipments shall be kept clean, washed, dried and stacked at the close of business to ensure free from growth of mould/ fungi and infestation.



- ▶ There should be efficient drainage system and there shall be adequate provisions for disposal of refuse.
- ▶ The workers working in processing and preparation shall use clean aprons, hand gloves, and head wears.
- ▶ 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.
- ▶ 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.
- ▶ 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.



- ▷ Eating, chewing, smoking, spitting and nose blowing shall be prohibited within the premises especially while handling food.
- ▷ All articles that are stored or are intended for sale shall be fit for consumption and have proper cover to avoid contamination.
- ▷ The vehicles used to transport foods must be maintained in good repair and kept clean.
- ▷ Foods while in transport in packaged form or in containers shall maintain the required temperature.
- ▷ Insecticides / disinfectants shall be kept and stored separately and away from food manufacturing / storing/ handling areas.



# General Labelling Requirements

- ▷ Nutrition information
- ▷ Vegetarian or Non- Vegetarian Symbol
- ▷ Name and address of the manufacturer
- ▷ Net Quantity
- ▷ Lot number of batch identification
- ▷ Date of manufacture or packing
- ▷ Instructions for use



**Food labels**

**Express/Normal (Academic)**

**Name and address of manufacturer and/or importer**  
 Name and address of the company that produced and/or imported the food item

**Net weight**  
 Weight of the food item without its packaging



**Nutritional information panel**  
 List of the amount of energy and nutrients the food item contains

**Ingredients**  
 List of substances used to make the food item

**Country of origin**  
 Place where the food item was produced



**Vegetarian**



**Non-Vegetarian**

# FSSAI labelling requirements

- ▷ Name, trade name or description
- ▷ Name of ingredients used in the product in descending order of their composition by weight or volume
- ▷ Name and complete address of manufacturer/packer, importer, country of origin of the imported food (if the food article is manufactured outside India, but packed in India)
- ▷ Nutritional Information
- ▷ Information Relating to Food Additives, Colors and Flavors
- ▷ Instructions for Use
- ▷ Veg or Non-Veg Symbol
- ▷ Net weight, number or volume of contents
- ▷ Distinctive batch, lot or code number
- ▷ Month and year of manufacture and packaging
- ▷ Month and year by which the product is best consumed
- ▷ Maximum retail price



# FSSAI REGULATORY REQUIREMENTS

- ▶ **Whole Black Black Pepper**
- ▶ Pepper Black (Kalimirch) whole means the dried berries of *Piper nigrum* L., brown to black in colour with a wrinkled pericarp.
- ▶ The berries are generally picked before complete ripening and may be brown, grey or black in colour.
- ▶ It shall be free from mould, living and dead insects, insect fragments, rodent contamination.
- ▶ The product shall be free from added colour, mineral oil and any other harmful substances







# FSSAI REGULATORY REQUIREMENTS

- ▷ **For Whole Black Pepper-** It shall conform to the following standards:—
- ▷ Light Berries – Not more than 5.0 percent by weight
- ▷ Pinheads or broken berries – Not more than 4.0 percent by weight
- ▷ Bulk Density (gm/liter) – Not less than 490 gm/liter by weight
- ▷ Moisture – Not more than 13.0 percent by weight
- ▷ Total ash on dry basis – Not more than 6.0 percent by weight
- ▷ Non-volatile ether extract on dry basis – Not less than 6.0 percent by weight
- ▷ Volatile oil content on dry basis – Not less than 2.0 percent by v/w
- ▷ Peperine Content on dry basis – Not less than 4.0 percent by weight
- ▷ Insect damaged matter (percent by weight) – Not more than 1.0 percent by weight





# FSSAI REGULATORY REQUIREMENTS

- ▶ (a) Light Berry means berry that has reached an apparently normal stage of development but the kernel does not exist.
- ▶ (b) Pinhead means berry of very small size that has not developed. (c) Broken berry means berry that has been separated in two or more part





# FSSAI Standards for Ground Black pepper

- ▷ The powder obtained by grinding dried berries without addition to any other matter.
- ▷ The powder shall have characteristic aromatic flavor, free from foreign odor, mustiness or rancidity. It shall be free from any extraneous matter. It shall conform to the following standards:
  - ▷ Moisture Not more than – 12.5 percent by weight
  - ▷ Total ash on dry basis – Not more than 6.0 percent by weight
  - ▷ Ash insoluble in dilute – Not more than 1.2 percent HCl on a dry basis by weight
  - ▷ Crude Fibre on dry – Not more than 17.5 percent basis by weight
  - ▷ Non-volatile ether – Not less than 6.0 percent by extract on dry basis weight
  - ▷ Volatile oil content on dry – Not less than 1.75 percent dry basis by v/w
  - ▷ Piperine Content on dry– Not less than 4.0 percent by dry basis weight





## Light Black Pepper Specifications

- ▶ Light Black Pepper means the dried berries of *Piper nigrum* L. dark brown to dark black in colour.
- ▶ It shall be well dried and free from mould, living and dead insects, insect fragments, rodent contamination.
- ▶ It shall conform to the following standards:
- ▶ (i) Extraneous matter- Not more than 1.0 percent by weight
- ▶ (ii) Other Foreign edible seeds Not more than 2.0 percent by weight



## Pinheads Specifications

- ▷ Pinheads shall be wholly derived from the spikes of *Piper nigrum* L.
- ▷ They shall be reasonably dry and free from insects.
- ▷ The colour shall be from dark brown to black.
- ▷ It shall be free from added colouring matter.
- ▷ It shall conform to the following standards:—  
Extraneous matter Not more than 1.0 percent by weight



# Pickles

- ▶ Singly or in combination preserved in salt, acid, sugar or any combination of the three.
- ▶ The pickle may contain onion, garlic, ginger, sugar jaggery, edible vegetable oil, green or red chillies, spices, spice extracts/oil, limejuice, vinegar/ acetic acid, citric acid, dry fruits and nuts.
- ▶ It shall be free from copper, mineral acid, alum, synthetic colours and shall show no sign of fermentation.
- ▶ The product may contain food additives permitted in these regulations including Appendix A.
- ▶ The product shall conform to the microbiological requirements given in Appendix B.





## Pickles may be of combinations as given below

- ▶ (i) Pickles in Citrus juice or Brine conforming to the following requirements:
  - (a) Drained Weight Not less than 60.0 percent
  - (b) Sodium Chloride content when packed in Brine Not less than 12.0 percent
  - (c) Acidity as Citric Acid when packed In Citrus Juice Not less than 1.2 percent
  
- ▶ ii) Pickles in Oil
  - (a) Drained Weight Not less than 60.0 percent
  - (b) Fruit and Vegetable pieces shall be practically remaining submerged in oil





- ▷ (iii) Pickles in Vinegar
  - (a) Drained Weight Not less than 60.0 percent
  - (b) Acidity of vinegar as acetic acid Not less than 2.0 percent

(iv) Pickle without medium means the pickles other than enumerated above.





# Conclusion



- ▷ *The worldwide demand for spices as neutraceuticals is showing an increasing trend. Processed products and derivatives of black pepper offer great promises for further improvement and exploration under food related small and medium scale agriculture industries development.*



*THANK YOU*

**AATMANIRBHAR BHARAT**

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