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FSSAI SPECIFICATIONS FOR GARLIC



AATMANIRBHAR BHARAT

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



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ABOUT FSSAI

- Food Safety and Standards Authority of India (FSSAI).
 - Autonomous body established under the Ministry of Health & Family Welfare, Government of India.
 - The FSSAI has been established under the Food Safety and Standards Act, 2006
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ABOUT FSSAI

- FSSAI is responsible for protecting and promoting public health through the regulation and supervision of food safety.
 - The FSSAI is headed by a non-executive Chairperson, appointed by the Central Government
 - Chairperson is in the rank of Secretary to Government of India.
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DEPARTMENTS- IMPORT DIVISION



- Eat Right India Movement
- International Co-operation
- Regulatory Compliance Division (RCD)
- Food Safety Management System (FSMS) Division



**Food Safety Management
Systems (FSMS)**



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DEPARTMENTS

- Risk Assessment and R&D division (RARD)
 - Information Education Communication (IEC) Division
 - Regulation and Codex Division
 - Quality Assurance/ lab Division
 - HR Division
 - Standards Division
 - IT Division
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WHY FSSAI REGISTRATION?

- Every food business operator involved in the manufacture, processing, storage and distribution and sale of food products must compulsorily obtain FSSAI Registration or License



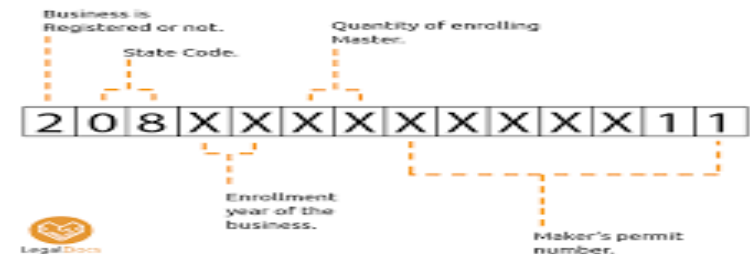


WHY FSSAI REGISTRATION?

- 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.



14 digit FSSAI Number Explained





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 crores.



SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER/ PROCESSOR/HANDLER

- The premises shall be in 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.
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SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER/ PROCESSOR/HANDLER

- 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.
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SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER/ PROCESSOR/HANDLER

- 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.
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SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER/ PROCESSOR/HANDLER

- 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.
 - 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.
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SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER/ PROCESSOR/HANDLER

- All equipment shall be kept clean, washed, dried and stacked at the close of business to ensure free from growth of mold/ fungi and infestation.
 - There should be efficient drainage system and there shall be adequate provisions for disposal of refuse.
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SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER/ PROCESSOR/HANDLER

- 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.
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SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER/ PROCESSOR/HANDLER

- All food handlers shall keep their fingernail 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.
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SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER/ PROCESSOR/HANDLER

- 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.
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SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER/ PROCESSOR/HANDLER

- 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.
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SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER/ PROCESSOR/HANDLER

- 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.
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FoSCoS



- Food Safety Compliance System (FoSCoS) is an enhanced version of Food Licensing and Registration System (FLRS) which was launched in 2012 for issuance of pan-India FSSAI Licenses and Registration. It had evolved incrementally and organically with changing regulatory needs. The technology on which it was built was outdated with technical support no longer available. Over years users complained of slow speed of FLRS and software experts resisted new changes on FLRS thus impeding any further improvement, expansion and innovation in the licensing system. Thus the migration from FLRS to FoSCoS was imperative.

In respect of **spices**, there are specifications for volatile content of the oil on dry basis, moisture, total ash on dry basis (bleached / unbleached in case of ginger), calcium content as CaO on dry basis in case of ginger, extraneous matter, acid insoluble ash, total starch (in case of turmeric), defectiveness, insect damage matter, and crude fibre.

Regulation for Spices

The following regulations are important for spices, tea, coffee, cocoa, etc.

(a) Quality Specifications for more than 40 products including the following are available in 3Food Safety and Standards (*Food Products Standards and Food Additives*) Regulations, 2011:

FSSAI STANDARDS FOR SPICES

The FSSAI has notified the Food Safety and Standards (Food Products Standards and Food Additives) Second Amendment Regulations, 2019 related to revision of existing standards of coconut milk and coconut cream, standards for dried oregano (whole and powder), pimento (Allspice) (whole and powder), formulation of laurel (Bay Leaf) (Whole and Powder), Dried Mint, Dried Rosemary. These regulations shall come into force on the date of their publication in the Official Gazette. Food Business Operators will have to comply with all the provisions of these regulations by 1st July 2020.



FSSAI STANDARDS FOR FSSAI

- Extraneous matter – not more than 0.5%
 - Moisture –
In case of powdered garlic- not more than 5.0% by weight
 - Other than powdered garlic - not more than 8.0% by weight
 - Total ash on a dry basis- not more than 5.0% by weight
 - Ash insoluble in dilute HCL- not more than 0.5% by weight
 - Cold water soluble extract on a dry basis- not less than 70% and more than 90%
 - Volatile organic sulphur compound on dry basis- not less than 0.3% by weight.
 - Peroxidase test – negative.
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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



Food labelling in India

❖ Food Safety and Standards (Packaging and Labelling) Regulations, 2011

1. The name of Food
2. List of Ingredients,
3. Nutritional Information,
4. Declaration regarding Veg or non-veg,
5. Declaration regarding Food Additives,
6. Name and complete address of the manufacturer or packer

7. Net Quantity,
8. Code No./Lot No./Batch No.,
9. Date of manufacture or packing,
10. Best Before and Use By Date,
11. Country of Origin for imported food and
12. Instructions for use

Vegetarian and non-vegetarian marks



The green dot symbol (left) identifies lacto-vegetarian food, and the brown dot symbol (right) identifies non-lacto-vegetarian food.



Vegetarian



Non-Vegetarian



For More details Contact:

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Entrepreneurship and Management
Ministry of Food Processing Industries
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