



PETHA FSSAI REGULATIONS



AATMANIRBHAR BHARAT

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



FOOD SAFETY

- **Food safety refers to routines in :**
 - **the preparation, handling and storage of food**
 - **Aimed to prevent foodborne illness & injury.**
- **Food Safety is a scientific discipline describing:**
 - **Handling and Preparation of food**
 - **Storage of raw material and finished product**
- **Prevents contamination of foods**
- **Prevents Food Borne illness**



IMPORTANCE OF FOOD SAFETY

- **Formulating foods with nutritional profiles**
- **Setting standards for microbiological and toxicological hazards**
- **Providing characteristics of consumer utility**
- **Reduces food borne illness**
- **Reduces food wastage**
- **Enhance consumer confidence**



FOOD CONTAMINATION

- **Food contamination refers to spoiled foods**
- **Food Contains microorganisms & /or toxic substances**
- **Food is Unfit for consumption**
- **Contamination can be physical, chemical & microbial**



Good Manufacturing Practices (GMPs)

- **Apply to Operational and environmental conditions**
- **Required to produce Safe Foods**
- **Provides foundation to Food Safety system**
- **Increases competition between food manufactures**





GMPs COVERS FOLLOWING AREAS

- **Raw material, purchasing and control**
- **Process control**
- **Premises including construction**
- **Personnel hygiene**
- **Final product inspection**
- **Distribution and Traceability**





PRINCIPLES OF GMP

- **Design & construct the facilities and equipment**
- **Follow written procedures & instructions**
- **Documented work**
- **Validated work**
- **Protection against contamination**
- **Conduct plan & periodic audits**





GOOD HYGIENIC PRACTICES (GHPS)

- **Deals with safety & suitability requirements**
- **Includes all practices necessary to ensure food safety**
- **Describes the requirements for maintain hygienic conditions**
- **Covers hygiene & sanitary practices for food processing**
- **Provide guidance to amplify hygienic requirements**
- **Provide assurance that food is fit for consumption**



ELEMENTS OF GHPs

- **Primary Production**
- **Control Operations**
- **Establishment of personnel hygiene**
- **Product Information**
- **Transportation**
- **Training programs**





GMPs & GHPs AS APPLICABLE TO PETHA INDUSTRY

- Premises be located in clean place
- Free from filthy surroundings
- Should maintain overall hygienic environment.
- Should have adequate space for manufacturing & storage
- Should be clean, adequately lighted and ventilated
- Disinfection & sanitation at regular intervals



GMPs & GHPs AS APPLICABLE TO PETHA INDUSTRY

- **Fly swats/ flaps/ Air curtains to be used.**
- **Water used should be potable**
- **Chemical & Bacteriological analysis of water needed**
- **To be done at regular intervals**
- **There should be efficient drainage system**
- **Personnel to use clean aprons, gloves & head wears.**



GMPs & GHPs AS APPLICABLE TO PETHA INDUSTRY

- **Persons suffering from infectious diseases not be permitted to work.**
- **Any cuts / wounds shall always remain covered**
- **Eating, chewing, smoking, spitting & nose blowing to be prohibited within premises especially while handling food.**
- **Insecticides / disinfectants be kept /stored separately and away from food manufacturing / storing/handling areas.**
- **Utensils/ equipments be properly cleaned**
- **Approved /Food grade Additives should be used**



FOOD SAFETY STANDARDS AUTHORITY OF INDIA (FSSAI)

One Nation, One Food Law

- » Have globally benchmarked food standards and practices
- » Ensure consistency in enforcement
- » Manage food testing with standardised testing methods and protocols

(Image Source: www.fssai.gov.in)



FOOD SAFETY STANDARDS AUTHORITY OF INDIA(FSSAI)

- **Established under Food Safety and Standards Act ,2006**
- **Consolidate various acts and orders related to food**
- **Handles food related issues in various ministries /departments.**
- **Setting standards and specifications for foods**
- **Control all food related matters to a single line of command**
- **Aims to establish a single reference point**



FSSAI ADMINISTRATIVE STRUCTURE

- **Established under Ministry of Health & Family Welfare, GOI**
- **Established as per Section 5 of the FSS Act**
- **Consist of Chairperson & 22 members (1/3 women)**
- **Chairperson is in rank of Secretary to Government of India.**
- **Ms. Rita Teotia is currently Chairperson of FSSAI**
- **Mr. Arun Singhal, IAS is currently CEO of FSSAI**



FUNCTIONS OF FSSAI

- **Framing of regulations to lay down Food Safety Standards**
- **Making guidelines for Accreditation of Food Testing Labs**
- **Providing Scientific Advice & Technical Support to government**
- **Contouring in development of International Food Standards**
- **Collecting and collating data regarding food contamination, risks etc.**
- **Dissemination of information and promoting awareness**



FSSAI performs these functions through its several divisions:-

- 1. SCIENCE & STANDARDS DIVISION (I & II)**
- 2. REGULATIONS DIVISION**
- 3. QUALITY ASSURANCE DIVISION (I & II)**
- 4. REGULATORY COMPLIANCE DIVISION**
- 5. HUMAN RESOURCE & FINANCE DIVISION**
- 6. GENERAL ADMINISTRATION AND POLICY COORDINATION DIVISION**
- 7. INFORMATION TECHNOLOGY DIVISION**
- 8. SOCIAL AND BEHAVIOURAL CHANGE DIVISION**
- 9. TRADE AND INTERNATIONAL COOPERATION DIVISION**
- 10. TRAINING DIVISION**



FSSAI REGISTRATION & LICENSING

- **Registration or License compulsory for food business operators**
- **Includes operations of manufacturing, storage distribution and sale**
- **It is a 14-digit registration or a license number**
- **Printed on all the food packages**
- **The number gives details about the assembling state, producer's permit.**
- **License can provide the food business with legal benefits**



www.resto-g.com

APPLICABLE FSSAI LICENSING

- **FSSAI issues 3 types of license**
- **Based on nature of food business and turnover**
- **Basic Registration : For turnover < Rs. 12 lakhs**
- **State License: For turnover between Rs.12 lakhs to 20 crores**
- **Central License: For turnover > Rs. 20 crores**
- **Other criteria needed while evaluation of nature of license**





PROCEDURE FOR BASIC REGISTRATION

- **Application Filling (Form - A) Application Fee - 100/-**
- **Processing of Application**
- **Either Grant or Reject Registration certificate,**
- **Or Issue notice for inspection.**
- **After inspection, grant the registration**



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PROCEDURE FOR CENTRAL/STATE LICENSING

- **STEP-1: Apply for the license**
- **STEP-2: Unique Application Reference numbers.**
- **STEP-3: Fill the Additional Information on Incomplete Application.**
- **STEP-4: Unique Application ID Generated**
- **STEP-5: Inspection of Application and Issue of Inspection Report.**
- **STEP-6: License Granted**

MODIFICATION OF LICENSE

• **Food Business Operator (FBOs) to report any changes in business to FSSAI**

- **Changes in kind of business**
- **Changes in scale of production**
- **Changes in products category or formulation**
- **Any changes should follow the regulations.**

After granting of FSSAI License or registration (Form C) :

- **Any change needs application for modification of FSSAI License / Registration**



MODIFICATION OF LICENSE

- **Three types of modifications are allowed:**
- **Form-C, Non Form-C and Selection of Standardised products**
- **Manufacturers apply for modification for suitable standardised product**





FORMS AND REGULATIONS

- **FORM A: Application for Registration/Renewal of Registration**
- **FORM B: Application for License/Renewal of License**
- **Form of Self Declaration**
- **Form of Nomination**
- **Affidavit for FSMS plan**



FORMS AND REGULATIONS

- **Condition of License**
- **Food Licensing & Registration Regulations, 2011**
- **Notification regarding time extension of sub-regulation**
- **Notification regarding usage of FSSAI license number**
- **Notification regarding logo on the labels of food product**



FOOD SAFETY AND COMPLIANCE SYSTEM (FoSCoS)

<https://foscoss.fssai.gov.in>

- **Operational pan-India wef 1st November 2020**
- **To replace existing Food Licensing and Registration System**
- **FoSCoS launched for Indian Railways/Konkan Railways wef 01.01.2021**
- **Vision to have IT platform for food safety regulatory needs**
- **To be integrated with other GOI platforms**
- **Aim to further ease processes for businesses**



OBJECTIVES OF FOSCOS

- **Build centralised application to enable delivery**
- **Minimum physical documentation and seamless application**
- **Enhance UI and make application process simpler**
- **Enhanced Communication through email, SMS etc.**
- **Adopt Standardized product approach**
- **Capture Business details**





FSSAI STANDARDS FOR PRODUCT (PETHA)

As such no specific FSSAI standards exist for Petha

For Sugar boiled confectionery

- whether sold as hard-boiled sugar or pan goods confectionery
- made from sugar with or without doctoring agents

- **Ash sulphated (on salt free basis) :**
 - **Not more than 2.5 per cent by weight.**
 - **Provided that in case of sugar boiled confectionery where spices are used as Centre filling, it shall not be more than 3 per cent by weight.**
- **Ash insoluble (in dilute Hydrochloric acid) :**
 - **Not more than 0.2 Per cent by weight.**
 - **Provided that in case of sugar boiled confectionery where spices are used as center filling, it shall not be more than 0.4 per cent.**



FOOD ADDITIVES/ PRESERVATIVES AND COLOR LIMITS

S. No	Name of Additive/Preservative	Limit in Sugar based/ Sugar free confectionary
1	Gellan Gum	2% max (in sugar boiled confectionery only)
2	Benzoic Acid, sodium & potassium benzoate	1500 ppm max
3	Sulphur dioxide	2000 ppm max
4	Sorbic acid and its calcium	2000 ppm max
5	Class I preservatives as listed under regulation 3.1.4	Limited by GMP
6	Chlorophyll	Limited by GMP

WASTE MANAGEMENT OF PETHA INDUSTRY

- **As cattle feed:**
 - **Petha peel & core used as cattle feed**
 - **Provide basic micronutrients**
 - **Good for growth and health**
- **Used in organic manure:**
 - **Petha peel & core used as compost**
 - **Helps in reducing pH of soil**
 - **Helps to maintain acid profile of soil**



CONTACT DETAILS



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