



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





- 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



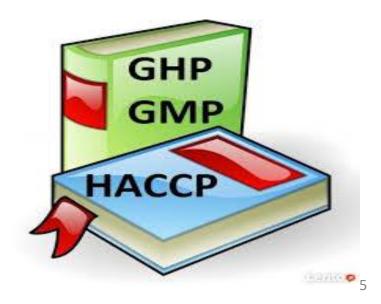
- Food contamination refers to spoiled foods
- Food Contains microorganisms & /or toxic substances
- Food is Unfit for consumption
- Contamination can be physical, chemical & microbial





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 fir 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 Teaotia 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



www.resto-g.com

- The number gives details about the assembling state, producer's permit.
- License can provide the food business with legal benefits





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.



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• After inspection, grant the registration





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.

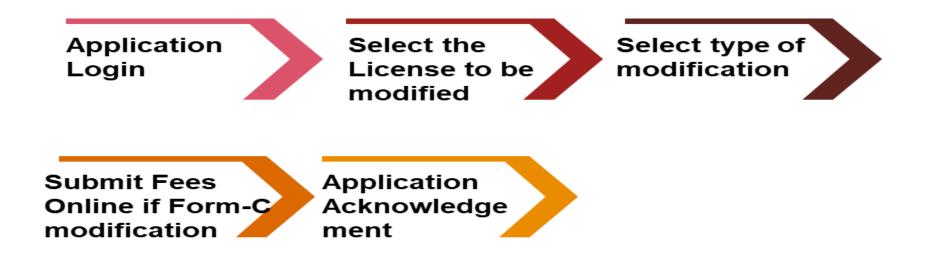
- After granting of FSSAI License or registration (Form C) :
- >Any change needs application for modification of FSSAI License / Registration





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://foscos.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 LIMIT		
S. No		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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