MINISTRY OF FOOD PROCESSING INDUSTRIES
GOVERNMENT OF INDIA

NIFTEM
KNOWLEDGE • INNOVATION • OUTREACH

# FSSAI REGULATIONS FOR CORN PUFF

**AATMANIRBHAR BHARAT**

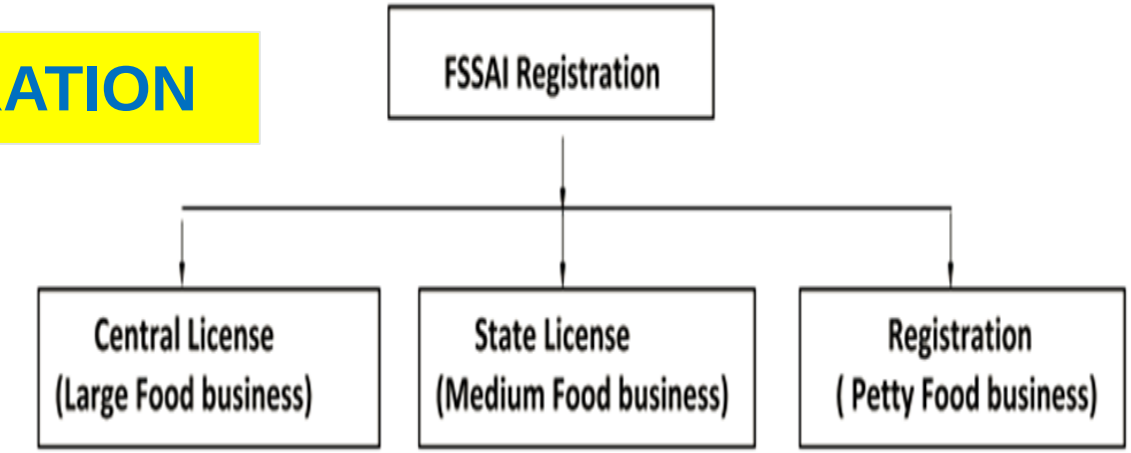
**PM Formalisation of Micro Food Processing Enterprises Scheme (PM FME Scheme)**

# WHAT IS FSSAI ?

- Any food business operation to function in India should adhere to certain product specific standards, safety and hygienic parameters
- The food safety regulations are laid down by Food Safety & Standards Authority of India, came into existence in 2006
- Other agencies involved in standardization and quality certification are Bureau of Indian Standards (BIS), AGMARK, Codex
- FSSAI replaces the then existed laws like Prevention of Food Adulteration Act (1954), Fruit Products Order, Milk & Milk Products Order, Export (Quality Control & Inspection) Act, Meat Products order, Agricultural Produce (Grading & Marketing) Act
- Businesses having annual turnover between Rs.12 lakhs to 20 crore can apply for FSSAI state license. Food business operators like small to medium-sized manufacturers, storage units, Transporters, Retailers, Restaurants Marketers, distributors etc. are however required to obtain the FSSAI State License Registration

# BENEFITS OF FSSAI

# 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 REGISTERATION

## 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.

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# 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

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Unique application reference number

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

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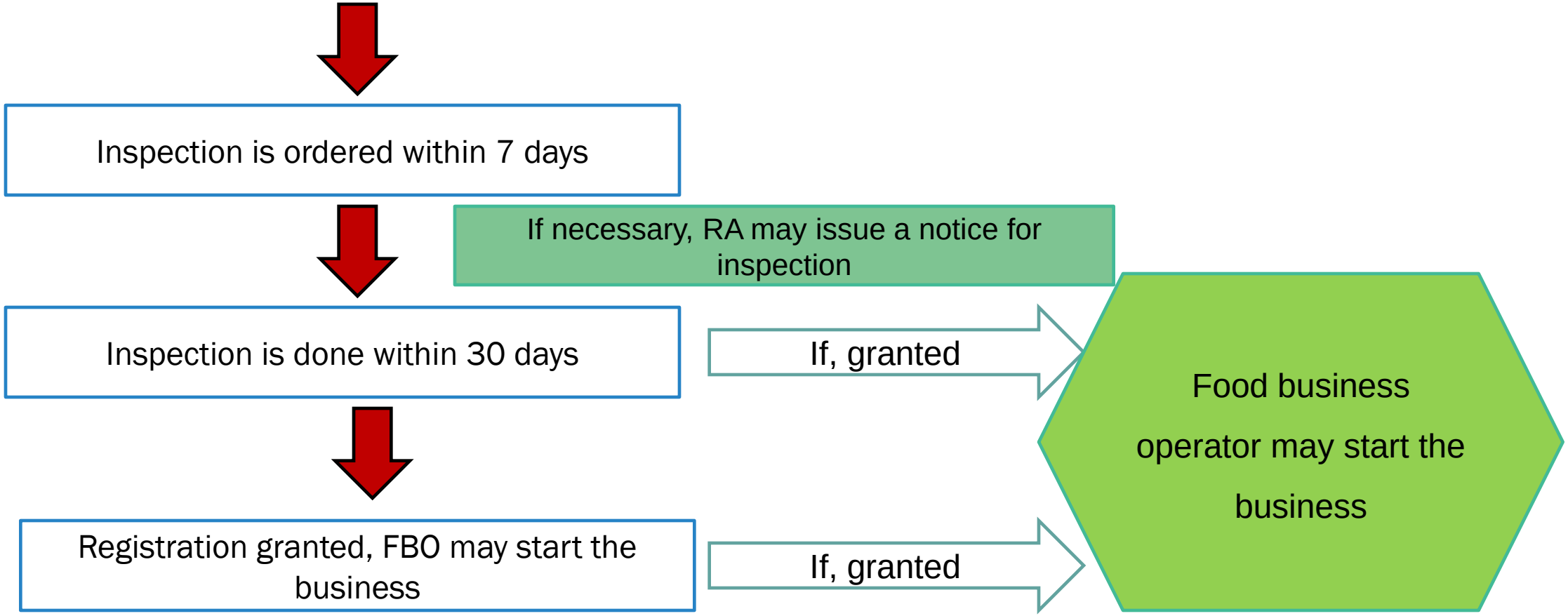
If Granted → Food business operator may start the business

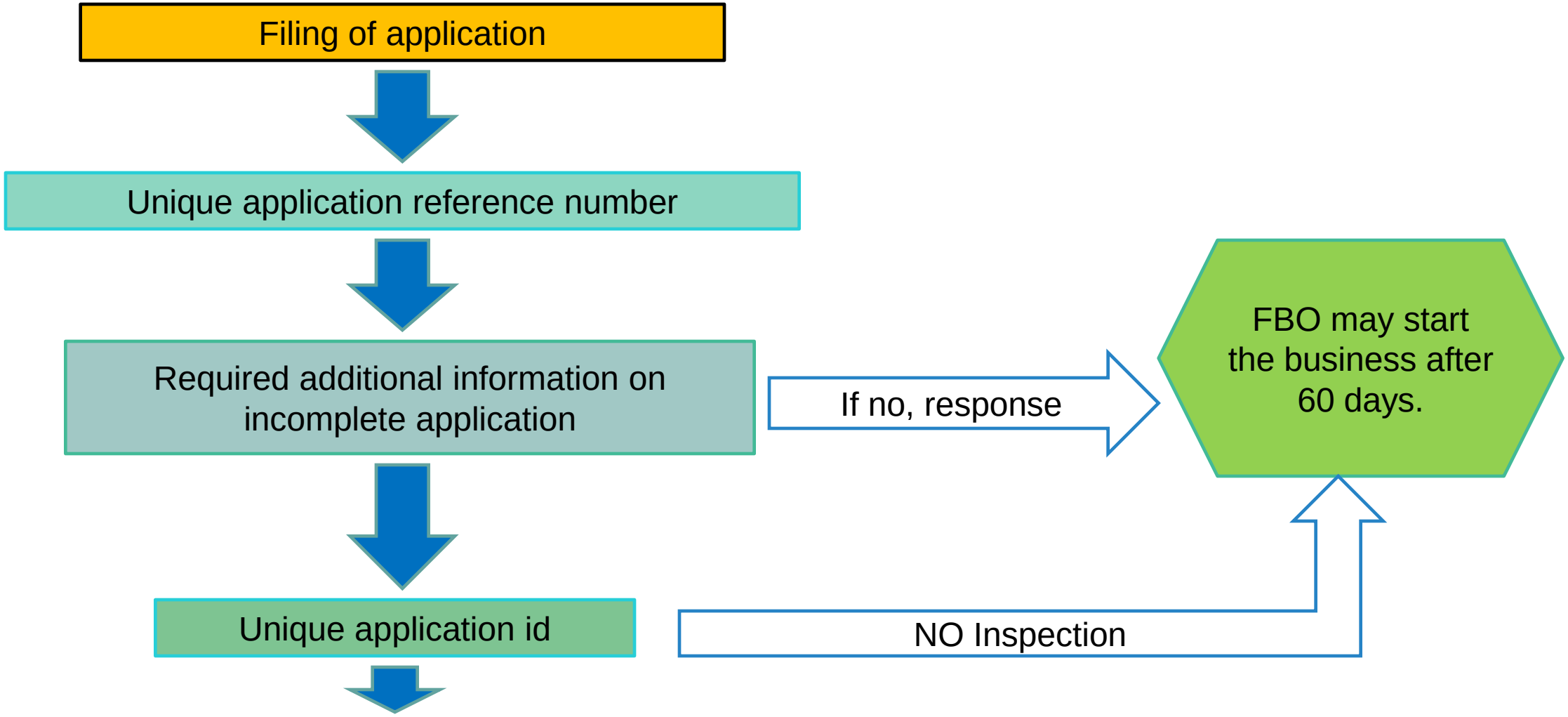
# BASIC REGISTRATION



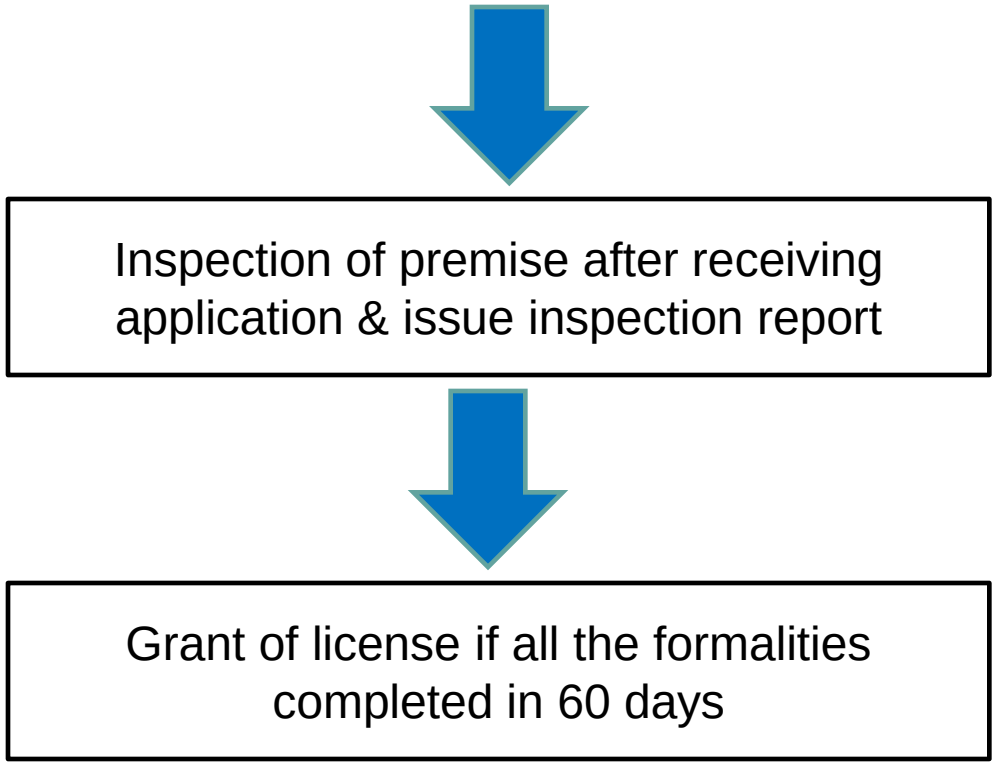
# DOCUMENT REQUIRED

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/STATE REGISTRATION



# CENTRAL/STATE REGISTRATION




If inspection report not processed

FBO may start the business after 60 days.

# CENTRAL FSSAI LICENSING

- The Food Standards and Safety Authority of India (FSSAI) is the supreme authority which is responsible for regulating and supervising the food safety.
- So it is mandatory to take FSSAI Food safety License as per the law. Here we discuss about FSSAI central license. 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

- Rental Agreement of Business Premises.
- ID Proof of the Concerned Person (Aadhaar Card / Driving License / Passport / Voter ID)
- If any Government Registration Certificates ( Company Incorporation Certificate / Firm Registration / Partnership Deed / Pan card / GST / Shop & Establishment / Trade License)
- If the applicant is private limited company or partnership firm then they should provide MOA & AOA or Partnership deed copy.
- IE Code (Import Export Code) Certificate.(for the category of export and import IE code is compulsory)
- Authority letter from the company letterhead to the concerned person stating that he is authorized to file FSSAI application.
- List of food category desired to be manufactured (In case of manufacturers).

# 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 |

# FOOD SAFETY COMPLIANCE SYSTEM (FOSCOS)

- A new system launched by FSSAI –which is effective from 01.06.2020. This the best initiative taken by our Government for the best utilisation of the services provided by FSSAI in regulated manner.
- This new system has replaced the existing Food Licensing and Registration System (FLRS).
- FLRS has been used since 2011.
- Earlier application for getting Food License has been made on
- Till date, FLRS has issued 70 lakh licenses/registrations

# FEATURES OF FOSCOS

- It is a cloud based, upgraded new food safety compliance online platform
- It is a single window system where all facilities are available at one point of time
- It has been integrated with FoSCos Mobile App
- It saves lot of times while doing compliances regarding Food Safety
- It will enable the GPS location tagging facility
- It will also capture the picture in near future
- RFID will also be utilized to ensure transparent and accountable extension field services such as inspections and sampling
- It increases the Transparency & Accountability which is most important now days to boost the confidence among people

- It will also integrated with other GOI's platforms such as GST, PAN, MCA etc., to ensure a 360 degree profiling.
- It will smooth the whole procedure of licensing, registration and compliance without taking so much time and in easiest way.
- Initially, following services will be offered by this new system:

- Licensing
- Registration
- Inspection, &
- Annual Return.

- Helpdesk facility is also available to clear the doubts and redress the grievance which is called "Licensing Help Desk".

# 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.

- 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.

# Personal Hygiene

**Certain bacteria can remain active on our hands for up to three hours. During this time bacteria can spread to everything we touch. This is particularly dangerous in catering environments where germs can multiply on food.**

## PERSONAL HYGIENE

Always wear the appropriate head-gear when working with food and never brush or comb your hair. A single hair follicle can harbour tens of thousands of germs.

Make sure your clothing is cleaned thoroughly. If your clothing should become dirty, change it if possible.

Aprons should always be worn when protective clothing is not available.

Gloves can provide an extra barrier against germs when preparing food.

Remove all jewellery before preparing food. The areas under watches and rings are breeding grounds for germs!

Cover all cuts, burns and sores with a waterproof dressing. These should be blue and where appropriate metal detectable. If such dressings are not readily available, speak to your Health and Safety Manager.

Never work with food if you are ill. This is particularly the case if you are suffering from gastrointestinal problems such as diarrhoea.

Avoid touching your ears, nose, hair and teeth when working with food. We all get itches but if you should touch these areas, be sure to wash your hands afterwards.

Keep nails short and well scrubbed. Do not wear nail varnish or false nails as these can easily contaminate food.

Never cough, spit, sneeze or smoke near food. If you do cough or sneeze into your hands, be sure to wash them thoroughly afterwards.


Do not smoke in areas where food is prepared and stored.

## WHEN TO WASH YOUR HANDS

Certain bacteria can remain active on our hands for up to three hours. During this time bacteria can be spread to everything we touch. This is particularly dangerous in catering environments where germs can multiply on food.

It is essential that you wash your hands regularly throughout the day and especially at the following times:

1. Before handling or preparing food.
2. Between handling raw foods (eggs, meat, fish, poultry) and touching any other food or kitchen utensils.
3. After handling raw foods such as meat fish and poultry.
4. After touching rubbish / waste bins.
5. After coughing or sneezing.
6. After touching your nose, ears, teeth or hair.
7. Always make sure you wash you hands after using the toilet. The number of germs on the fingertips doubles after a visit to the toilet!


## HOW TO WASH YOUR HANDS

It is surprising how many do not know how to wash their hands properly. Rinsing the fingertips under a cold tap is simply not adequate. In order to ensure that your hands are thoroughly cleansed when washing them, follow these simple guidelines:

1. Use warm water.
2. Remove any rings and jewellery.
3. Wet the hands thoroughly.
4. Apply soap.
5. Rub the palms together vigorously for at least 15 seconds.
6. Rub the fingers, thumbs and wrists.
7. Pay particular attention when washing the areas between the thumb and fingers.
8. Rinse until all traces of soap have been washed away.
9. Dry thoroughly with a clean paper towel or electric hand dryer. These methods are preferable to using a towel as it can be a breeding ground for germs.

*It is essential that you dry your hands thoroughly after washing. Remember that germs spread 1000 times more easily from damp hands.*


The information contained in the poster is for guidance only and should not be used as a substitute for recognised training.
SFAP 290

# LABELLING STANDARDS

1 Every pre-packaged food shall carry a label containing information as required here under unless otherwise provided.

2. The particulars of declaration required under these Regulations to be specified on the label shall be in English or Hindi in Devnagri script: Provided that nothing herein contained shall prevent the use of any other language in addition to the language required under this regulation.

3. Pre-packaged food shall not be described or presented on any label or in any labelling manner that is false, misleading or deceptive or is likely to create an erroneous impression regarding its character in any respect;

4. Label in pre-packaged foods shall be applied in such a manner that they will not become separated from the container;

5. Contents on the label shall be clear, prominent, indelible and readily legible by the consumer under normal conditions of purchase and use.

6. Where the container is covered by a wrapper, the wrapper shall carry the necessary information or the label on the container shall be readily legible through the outer wrapper.

7. License number shall be displayed on the principal display panel in the following format-

# LABELLING

In addition to the General Labelling requirements specified in above every package of food shall carry the following information on the label, namely-

1. The Name of Food: The name of the food shall include trade name or description of food contained in the package.

2. List of Ingredients: Except for single ingredient foods, a list of ingredients shall be declared on the label in the following manner

(a) The list of ingredients shall contain an appropriate title, such as the term “Ingredients”

(b) The name of Ingredients used in the product shall be listed in descending order of their composition by weight or volume, as the case may be, at the time of its manufacture

(c) A specific name shall be used for ingredients in the list of Ingredients

## Food labels

Express/Normal (Academic)

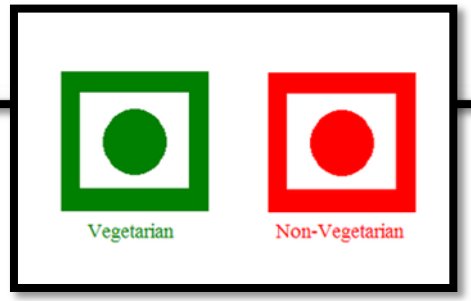
**Name and address of manufacturer and/or importer**
Name and address of the company that produced and/or imported the food item

**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




Sample label for Macaroni & Cheese

# FSSAI FOR CORN PRODUCTS

- FSSAI has made some additions to the definition of cornflakes but has made no changes in the standards. cornflakes mean the product obtained from dehulled, degermed and cook corn (Zea mays L.) by flaking, partially drying and toasting.
- It may contain any other ingredients suitable to the product whose standards are prescribed in Food Safety and Standards (Food Products and Food Additives) Regulations, 2011.
- It shall be in the form of crisp flakes of reasonably uniform size and golden brown in color. It shall be free from dirt, insects, larvae and impurities and any other extraneous matter.

- Degermed maize (corn) flour is to be prepared from fully mature, cleaned, free from mould degermed kernels of maize (corn), Zea mays L., by a grinding process in which the grain is comminuted to a suitable degree of fineness and from which bran and germ are removed. In its preparation, coarse particles of the ground maize kernel may be separated, reground and recombined with all of the material from which they were separated.
- Degermed maize (corn) grits are prepared from fully mature, cleaned, free from mould, kernels of maize (corn), Zea mays L., by a grinding process in which the grain is
- comminuted to a suitable degree of fineness and from which bran and germ are almost completely removed.

# STANDARDS

| Parameters | Limits |
|---|---|
| Moisture (percent by mass), Max. | 13.0 |
| Ash (on dry matter basis ), Max % | 1.0 |
| Protein (Nx6.25) (on dry matter basis), Min % | 7.0 |
| Crude Fat (on dry matter basis), Max % | 2.25 |
| Particle Size<br>degermed maize flour | 95% or more shall pass through a 0.85 (20 mesh) mm sieve<br>100% or more shall pass through a 2.00 mm (10 mesh) sieve |
| degermed maize grits | 20% or less through a 0.71 mm (25 mesh) sieve |

For More details Contact:

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