

Pradhan Mantri Formalisation of Micro food processing Enterprises (**PM-FME**) Scheme

Food Safety and FASSI regulation on Walnut

National Institute of Food Technology Entrepreneurship and Management
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General Hygienic and Sanitary practices to be followed by Food Manufacturers

SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER/PROCESSOR/HANDLER

The place where food is manufactured, processed or handled shall comply with the following requirements:

1. 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.
2. The premises to conduct food business for manufacturing should have adequate space for manufacturing and storage to maintain overall hygienic environment.
3. The premises shall be clean, adequately lighted and ventilated and sufficient free space for movement.
4. Floors, Ceilings and walls must be maintained in a sound condition. They should be smooth and easy to clean with no flaking paint or plaster.

- 5. The floor and skirted walls shall be washed as per requirement with an effective disinfectant the premises shall be kept free from all insects.
- No spraying shall be done during the conduct of business, but instead fly swats/ flaps should be used to kill spray flies getting into the premises.
- 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 and if required chemical and bacteriological examination of the water shall be done at regular intervals at any recognized laboratory.

- 6. 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.
- 7. 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.
- 8. No vessel, container or other equipment, the use of which is likely to cause metallic contamination injurious to health shall be employed in the preparation, packing or storage of food. (Copper or brass vessels shall have proper lining).

- 9. All equipments shall be kept clean, washed, dried and stacked at the close of business to ensure freedom from growth of mould/ fungi and infestation.
- 10. All equipments shall be placed well away from the walls to allow proper inspection.
- 11. There should be efficient drainage system and there shall be adequate provisions for disposal of refuse.
- 12. The workers working in processing and preparation shall use clean aprons, hand gloves, and head wears.
- 13. 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.

- 14. 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.
- 15. 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.
- 16. Eating, chewing, smoking, spitting and nose blowing shall be prohibited within the premises especially while handling food.

- 17. All articles that are stored or are intended for sale shall be fit for consumption and have proper cover to avoid contamination.
- 18. The vehicles used to transport foods must be maintained in good repair and kept clean.
- 19. Foods while in transport in packaged form or in containers shall maintain the required temperature.
- 20. Insecticides / disinfectants shall be kept and stored separately and `away from food manufacturing / storing/ handling areas.

FASSI

- **The Food Safety and Standards Authority of India (FSSAI)** has been established under Food Safety and Standards , 2006 which consolidates various acts & orders that have hitherto handled food related issues in various Ministries and Departments. FSSAI has been created for laying down science based standards for articles of food and to regulate their manufacture, storage, distribution, sale and import to ensure availability of safe and wholesome food for human consumption.

Highlights of the Food Safety and Standard Act, 2006

- Various central Acts like Prevention of Food Adulteration Act, 1954, Fruit Products Order, 1955, Meat Food Products Order, 1973,
- Vegetable Oil Products (Control) Order, 1947, Edible Oils Packaging (Regulation) Order 1988, Solvent Extracted Oil, De-oiled Meal and Edible Flour (Control) Order, 1967, Milk and Milk Products Order, 1992 etc will be repealed after commencement of FSS Act, 2006.

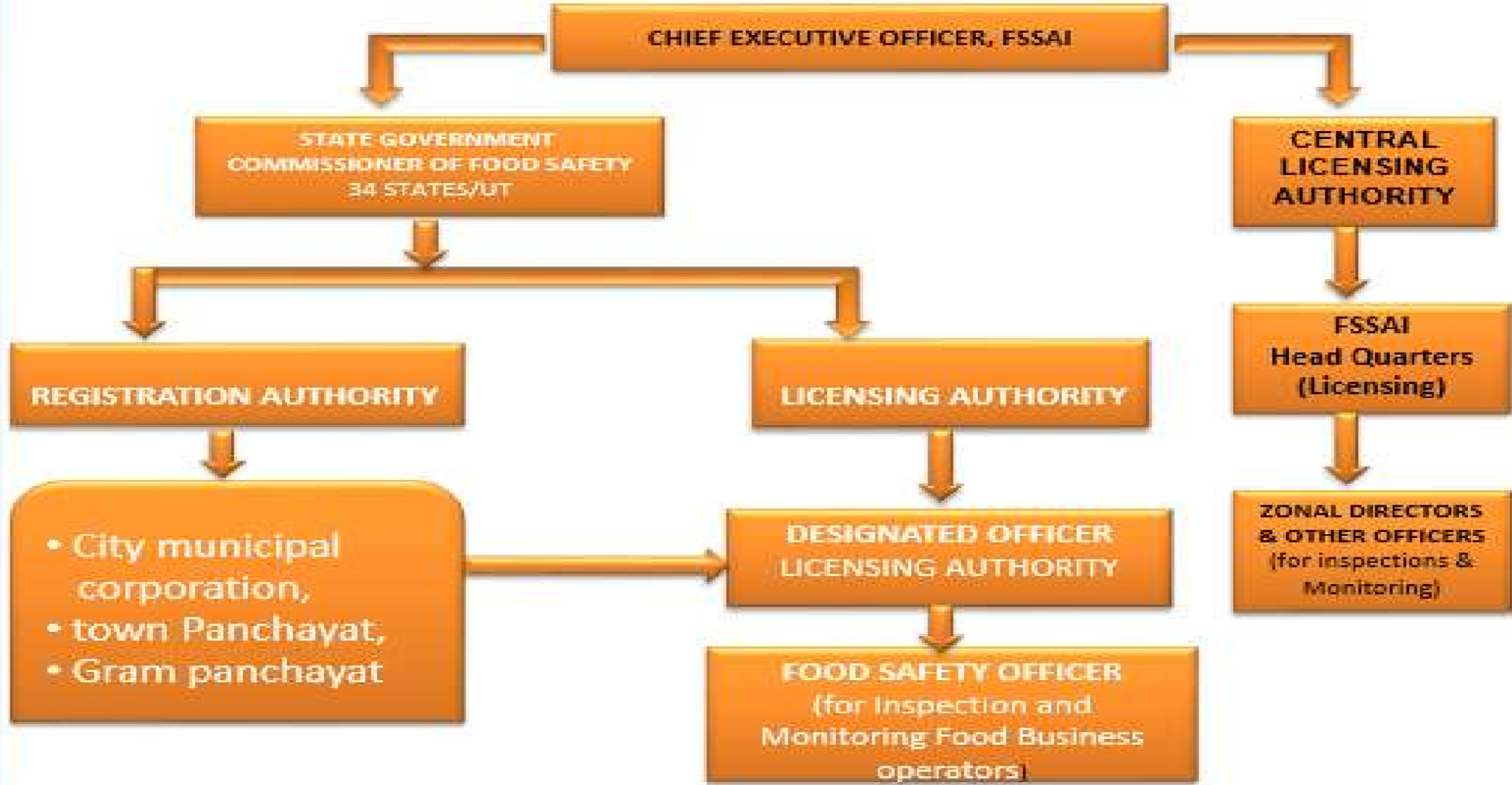
Establishment of the Authority

- Ministry of Health & Family Welfare, Government of India is the Administrative Ministry for the implementation of FSSAI. The Chairperson and Chief Executive Officer of Food Safety and Standards Authority of India (FSSAI) have already been appointed by Government of India. The Chairperson is in the rank of Secretary to Government of India.

FSSAI has been mandated by the FSS Act, 2006 for performing the following functions:

- Framing of Regulations to lay down the Standards and guidelines in relation to articles of food and specifying appropriate system of enforcing various standards thus notified.
- Laying down mechanisms and guidelines for accreditation of certification bodies engaged in certification of food safety management system for food businesses.
- Laying down procedure and guidelines for accreditation of laboratories and notification of the accredited laboratories.
- To provide scientific advice and technical support to Central Government and State Governments in the matters of framing the policy and rules in areas which have a direct or indirect bearing of food safety and nutrition.
- Collect and collate data regarding food consumption, incidence and prevalence of biological risk, contaminants in food, residues of various, contaminants in foods products, identification of emerging risks and introduction of rapid alert system.
- Creating an information network across the country so that the public, consumers, Panchayats etc receive rapid, reliable and objective information about food safety and issues of concern.
- Provide training programmes for persons who are involved or intend to get involved in food businesses.
- Contribute to the development of international technical standards for food, sanitary and phyto-sanitary standards.
- Promote general awareness about food safety and food standards.

ENFORCEMENT SYSTEM



FOOD SAFETY AND STANDARDS AUTHORITY OF INDIA

NEED FOR A FOOD CATEGORISATION SYSTEM

- Provides a clarity to all stakeholders including enforcement agencies.
- Provides predictability, certainty and direction through cataloguing the various food products in categories in a hierarchical manner.
- Enables easy Navigation by providing information in a clustered and clutter free manner.
- Provides a direction & space for future regulatory developments.

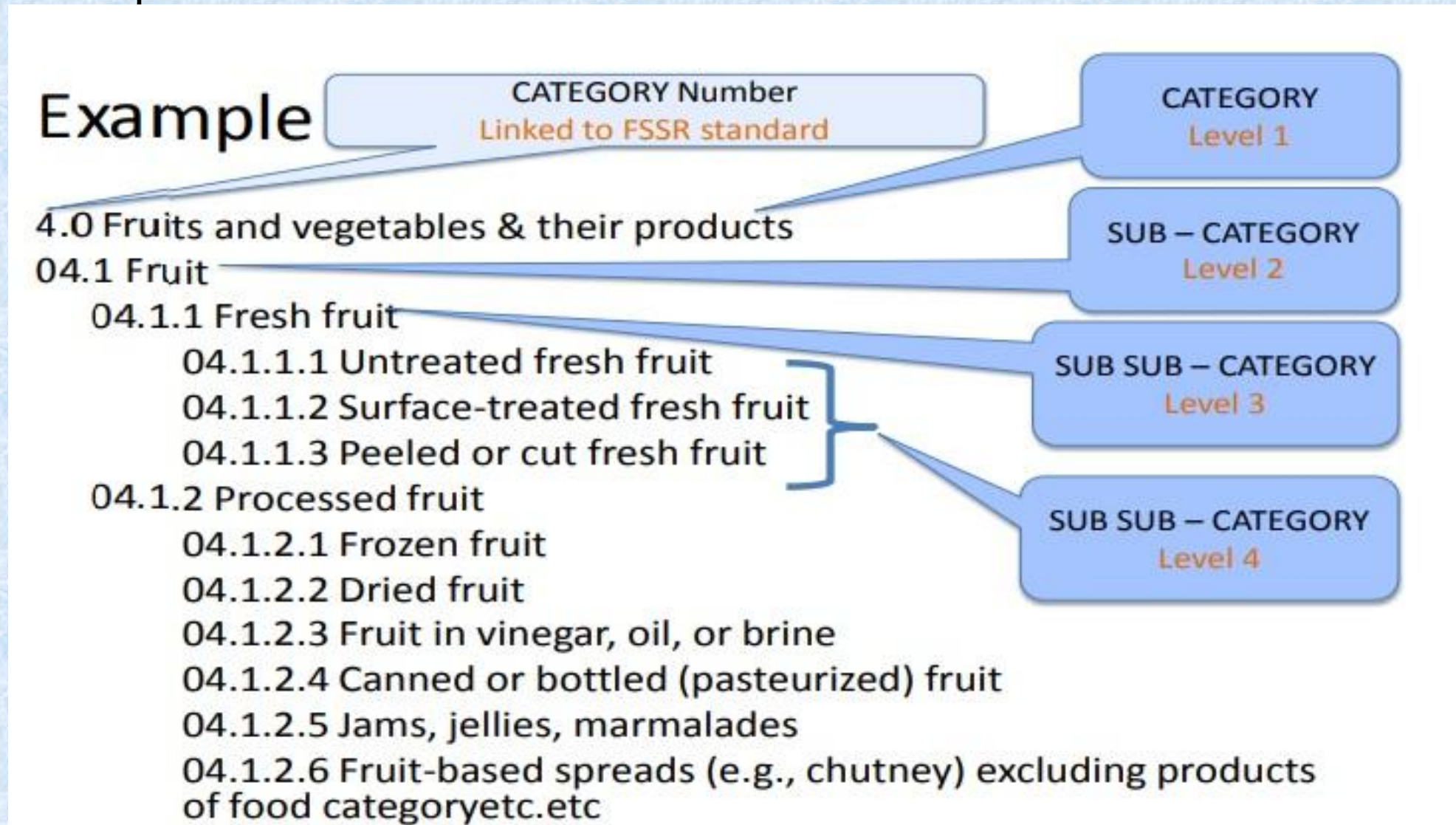
PRINCIPLES & CHARACTERISTICS OF PROPOSED FOOD CODE

- 1. This is a hierarchical orderly decision tree based approach.
- 2. It will be based on 4 level structure i.e.
 - a. Level 1: Main Category
 - b. Level 2: Sub Categories forming part of the main category
 - c. Level 3: Sub-sub Categories, forming part of a sub category
 - d. Level 4: Sub-sub categories or products, forming part of a sub-sub category

- 3. STRUCTURE: FCS shall be consisting of the following:
 - a. Table 1 – Providing the Category headings
 - b. Table 2 – Providing descriptions of Category headings
 - c. Table 3 – Providing Full Category descriptions, including Subcategory and sub-sub category descriptions
 - d. Table 4 - Current FSSR standards and their respective categories
- 4. Out of the above, Table 3 will also provide links to:
 - i. Indian Standards (FSSR)
 - ii. Products in Appendices (FSSR)
 - iii. Include Indian examples (not included in FSSR)

- 5. FCS will be built around the 18 Main Categories to begin with, which includes category 1-16 of different food kinds. These will be supplemented with Category 17, to cover those products which can't be placed in categories 1-16 and a Category 99 has been created to deal with Substances added to food, such as vitamins, minerals, additives etc.
- 6. This categorization system will also help in orderly licensing/ registration of service sector, where service providing FBOs, such as retailers, transporters, storage and warehousing agents etc., will be required to just fill in the main categories which they are dealing with.

7. An example of the hierarchical nature is illustrated below:



Food License Registration Procedure

- Any person or entity that does not classify as a petty food business operator is required to obtain an FSSAI license for operating a food business in India.
- ✓ FSSAI license is of two types,
 - **State FSSAI License and Central FSSAI License .**
 - ✓ Based on the size and nature of the business, the licensing authority would change.
 - ✓ Large food manufacturer/processors/transporters and importers of food products require
 - central FSSAI license;
 - ✓ State FSSAI license is required for medium-sized food manufacturers, processor and transporters.
 - ✓ The issuance of FSSAI license for a period of **1 to 5 years** as a request by the food business operator. **The higher fee would be applicable for obtaining FSSAI license for more years .**
 - ✓ If obtaining registration for one or two years, then the person can apply the renewal of license by making an application, no later than 30 days prior to the expiry date of the FSSAI license.
- <https://fssai.gov.in/cms/licensing.php>

Every petty Food Business Operator shall register themselves with the Registering Authority by submitting an application along with a fee of Rs.100/-

Filing of an Application in Form A with Fees Rs.100/-

Unique Application Reference Number

Registering Authority (RA) may grant or reject registration, with reasons to be recorded in writing within 7 days of receipt of an application for registration.

If, granted

If necessary, RA may issue a notice for inspection

Inspection is ordered within 7 days

If, No

If, Yes

Inspection is done within 30 days

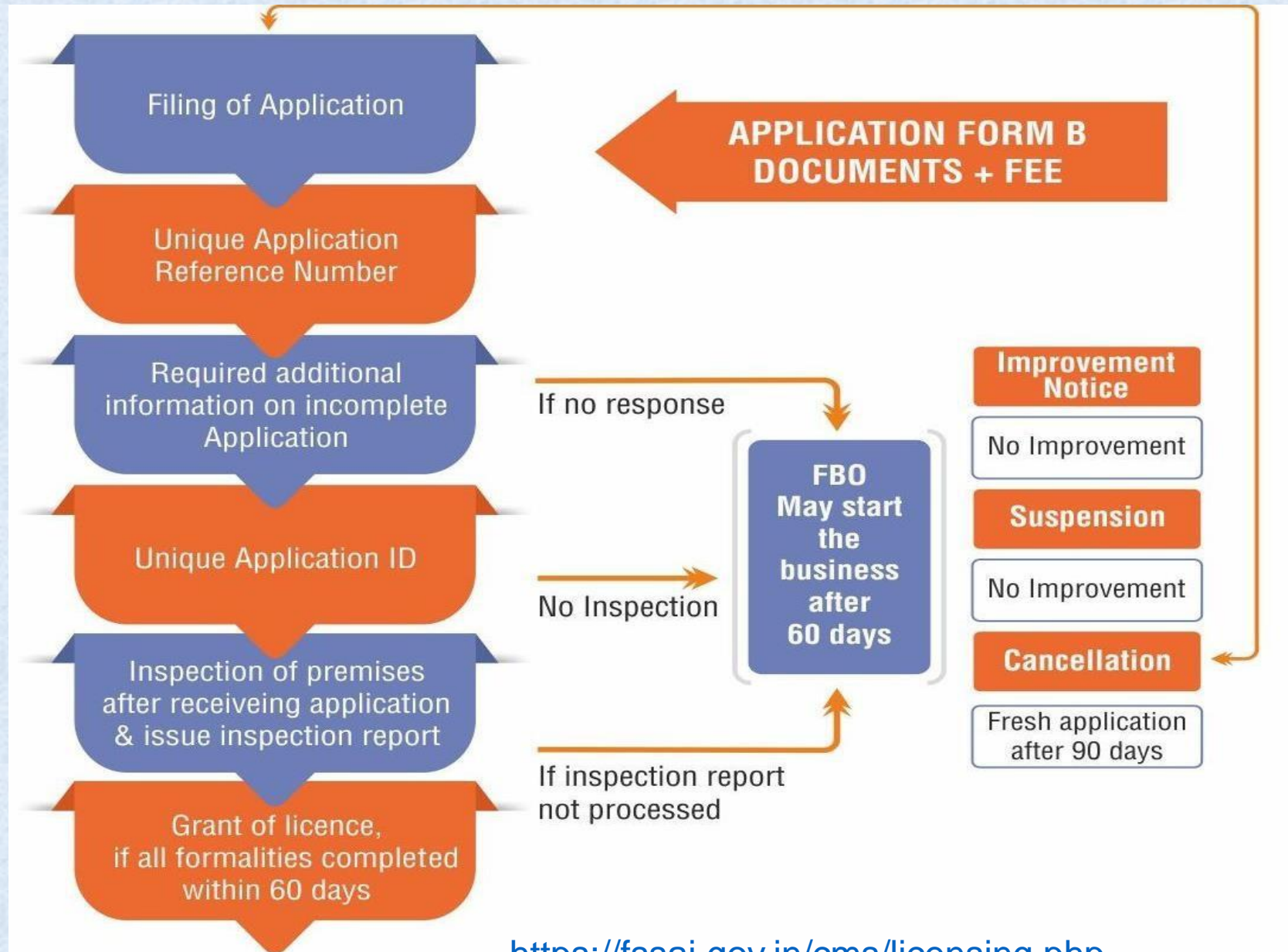
If, No

Yes

Registration granted FBO may start the business

Food Business Operator may start the Business

Food License Registration Procedure



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.
- In coming days, it will soon also integrate with the present following IT Platforms of FSSAI :
- **INFOLNet**
- **-FosTaC**
- **-FICS**
- **-FPVIS**

- It will enable the GPS location tagging facility.
- It will also capture the picture in near future.
- RFID will also be utilised 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:
 - Licesnsing
 - Registration
 - Inspection, &
 - Annual Return.
- Helpdesk facility is also available to clear the doubts and redress the grievance which is called “**Licensing Help Desk**”.
- Grievance Holder may also contact **FSSAI Helpline No.**
- Doubts may be send at this Email Id: helpdeskfoscoc@fssai.gov.in

Standards for walnut

- For Export and quality Below Specification are implemented
 - Indian standard (IS : 7749-1975)
 - UNECE STANDARD DDP-02 concerning the marketing and commercial quality control of WALNUT KERNELS 2002 EDITION (International trade)

For international trade (Export) of walnuts

- For export of walnut from India to other countries, the documents which is needed as listed below:
 1. Bill of landing/ Airway bill
 2. Packing list of commodity
 3. Commercial Invoice
 4. Health certificate is required from export inspection council of India (EIA)
 5. FSSAI license for export
 6. Import Export Code (IEC) is required from DGFT (Directorate of Foreign Trade)
 7. Certificate of conformity of product
 8. Certificate of Origin

UNECE STANDARD DDP-02 concerning the marketing and commercial quality control of WALNUT KERNELS 2002 EDITION

- **I. DEFINITION OF PRODUCE** This standard applies to walnut kernels from varieties (cultivars) grown from *Juglans regia* L.
- **II. PROVISIONS CONCERNING QUALITY** The purpose of the standard is to define the quality requirements for walnut kernels at the export control stage, after preparation and packaging.
 - **A. Minimum requirements**
 - (i) In all classes, subject to the special provisions for each class and the tolerances allowed, walnut kernels must be:
 - sufficiently dry to ensure keeping quality;
 - sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
 - firm;
 - sufficiently developed; shrivelled kernels are to be excluded;

- clean, practically free from any visible foreign matter and from shell;
- free from insects or mites whatever their stage of development;
- free from damage caused by pests ;
- free of any rancidity or oily appearance;
- free from mould; - free of abnormal external moisture;
- free of foreign smell and/or taste.
- The condition of the walnut kernels must be such as to enable them: - to withstand transport and handling, and
- - to arrive in satisfactory condition at the place of destination.
- (ii) Moisture content The walnut kernels shall have a moisture content of not greater than 5 per cent.²

- B. Classification
- Walnut kernels are classified in the three classes as defined below according to their quality and colour.
- (i) "Extra" Class
- Walnut kernels in this class must be of superior quality, uniformly light-coloured with practically no dark straw and/or lemon-yellow colour and with no dark brown.
- They must be characteristic of the variety and/or commercial type5 . They must be practically free from defects with the exception of very slight superficial defects provided that these do not affect the general appearance of the produce, the quality, the keeping quality or its presentation in the package. Scuffing is allowed on:
 - - quarters and all pieces,
 - - halves, provided it covers no more than 10% of the surface area of the skin.

- (ii) Class I
- Walnut kernels in this class must be of good quality, of a colour not darker than light brown and/or lemon-yellow.
- They must be characteristic of the variety and/or commercial type.5 Slight defects may be allowed provided that these do not affect the general appearance of the produce, the quality, the keeping quality or its presentation in the package. Scuffing is allowed on:
 - - quarters and all pieces,
 - - halves, provided it covers no more than 20% of the surface area of the skin.

- (iii) Class II
- This class includes kernels which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified above. Walnut kernels in this class must be of a colour not darker than dark brown. Darker kernels may be marketed in this class, provided the colour is indicated on the package. Defects may be allowed, provided that the walnut kernels retain their essential characteristics as regards general appearance, quality, keeping quality and presentation.
- This class also includes mixtures of kernels of different colours and designated in the marking by the words 'mixed colours'.
- Scuffing is not considered as a defect.

- **III. PROVISIONS CONCERNING SIZING (STYLES)**

- Walnut kernels are classified by style as follows:
 - (i) halves: kernels separated into two more or less equal and intact parts;
 - (ii) quarters: kernels separated lengthways into four more or less equal pieces;
 - (iii) large pieces: portions smaller than a "chipped kernel" but larger than a "broken piece";
 - (iv) broken pieces: portions of kernels which can pass through a 8mm sizing screen but not through a 3mm sizing screen;
 - (v) large pieces and halves: a mixture of kernels corresponding to the styles large pieces (iii) and halves (i) and of which the proportion of halves may be specified in the marking.
- The different styles are represented in the Annex relating to colour, shape and size.
- In addition to the designation of the style in the marking, an indication of the number of pieces per kg may be given optionally.

• IV. PROVISIONS CONCERNING TOLERANCES

- Tolerances in respect of quality, colour and type shall be allowed in each package for produce not satisfying the requirements of the class indicated.

A. Quality and colour tolerances

Defects allowed ^a	Tolerances allowed (per cent by weight of kernels)		
	Extra	Class I	Class II
(1) Kernels not satisfying the minimum requirements, which include not more than:	4	6	8
- Rotten kernels	0.5	1 ^b	2 ^b
- Mouldy kernels	0.5	1 ^b	2 ^b
- Shell fragments or foreign matter	0.1	0.1	0.1
(2) Kernels darker in colour,	8	9	10
(3) Scuffing (halves only)	10	10	-

^a *The definitions of defects are listed in Annex II to this document.*

^b *Reservation of Poland in favour of a tolerance not exceeding 0.5 per cent.*

B. Mineral impurities

- Not greater than 1g/kg acid insoluble ash.

C. Size tolerances (styles)

- For all styles, a minimum percentage of kernels corresponding to the style indicated in the marking is required and a maximum percentage by weight of kernels different from the style indicated is tolerated:

Style	Minimum percentage and tolerances allowed (per cent by weight of kernels)					
	Halves	Chipped kernels	Quarters	Large pieces	Broken pieces	Fragments
Halves	85 ^a	15 ^b	5 ^c		1 ^c	1 ^c
Quarters			85 ^a	15 ^b	5 ^c	1 ^c
Large pieces				85 ^a	15 ^b	1 ^c
Broken pieces				10 ^b	90 ^a	1 ^d
Large pieces and halves	20 ^b			65 ^a	15 ^b	1 ^c

- ^a Minimum percentage
^b Tolerances allowed
^c Included in 15% tolerance
^d Included in 10% tolerance

- **VI. PROVISIONS CONCERNING MARKING**

- Each package must bear the following particulars in letters grouped on the same side, legibly and indelibly marked and visible from the outside:

- **A. Identification**

Packer) Name and address or

and/or) officially issued or

Dispatcher) accepted code mark

- **B. Nature of produce**

- "Walnut kernels"

- Name of the variety or commercial type for AExtra@ class and class I where applicable (optional for class II).

- **C. Origin of produce**

- Country of origin and, optionally, district where grown, or the national, regional or local place name.

- **D. Commercial specifications**

- Class and optionally a commercial name; the words Amixed colours@ in class II where applicable;

- Style (Ahalves@, Aquarters@, Alarge pieces@, Abroken pieces@ or Alarge pieces and halves@) and optionally the number of pieces per kg;

- Crop year optional, mandatory according to the legislation of the importing country; - Net weight;

- Best before followed by the date (optional).

- **E. Official control mark (optional)**

