



## 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 food borne 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 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](http://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](http://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





# FOOD CATEGORY SYSTEM

A food category system is a tool for assigning food additive uses in this standard. The food category system applies to all foodstuffs. The food category descriptors are not to be legal product designations nor are they intended for labelling purposes

The food category system is based on the following principles:

- a) The food category system is hierarchical, meaning that when an additive is recognized for use in a general category, it is recognized for use in all its sub-categories unless otherwise stated. Similarly, when an additive is recognized for use in a sub-category, its use is recognized in any further subcategories or individual foodstuffs mentioned in a sub-category
- b) The food category system is based on product descriptors of foodstuffs as marketed unless otherwise stated
- c) The food category system takes into consideration the carry-over principle. By doing so, the food category system does not need to specifically mention compound foodstuffs
- d) The food category system is used to simplify the reporting of food additive uses for assembling and constructing this Standard



# 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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