

FSSAI REGULATIONS OF KATARNI RICE



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

WHY FSSAI REGISTRATION REQUIRED

- Every food business operator involved in the manufacture, processing, storage and distribution and sale of food products must compulsorily obtain FSSAI Registration or License.
- It is a 14-digit registration of a license number which is printed on all the food packages. The 14-digit registration number gives details about the assembling state, producer's permit.



Inspiring Trust, Assuring Safe & Nutritious Food

Ministry of Health and Family Welfare, Government of India



FOOD SAFETY AND STANDARDS
AUTHORITY OF INDIA

FOOD SAFETY AND STANDARDS AUTHORITY OF INDIA (FSSAI)

- **The Food Safety & Standards Authority of India is the principal Government Authority** responsible for preparing specific regulations under the Act. **FSSAI** is an autonomous body established **under the Ministry of Health & Family Welfare, Government of India**
- **FSSAI** has been established under the **Food Safety and Standards Act, 2006**
- **Came in to action- August 2011**
- **FSSAI is responsible for protecting and promoting public health through the regulation and supervision of food safe.**

BENEFITS OF THE NEW FOOD SAFETY & STANDARD ACT

- Single point access to all laws and departmental controls.
- FSSAI as a single reference point for all matters relating to Food Safety and Standards, Regulations and Enforcement.
- High degree of consumer confidence in quality & safety of food
- A single license by the Licensing Authority for one or more articles of food and for different establishments



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.

FEE STRUCTURE

Types/Category	Registration- 1 Year	Central- 1 year
New Application	Rs. 100	Rs. 7500
Renewal Application	Rs. 100	Rs. 7500
License/Certificate modification	Rs. 100	Rs. 7500
Duplicate Certificate/ License	10% of the applicable certificate fee	10% of the applicable certificate fee

REQUIREMENTS FOR FSSAI REGISTRATION

To be taken by businesses or start-ups having annual turnover below Rs.12 lakhs.

Documents Required

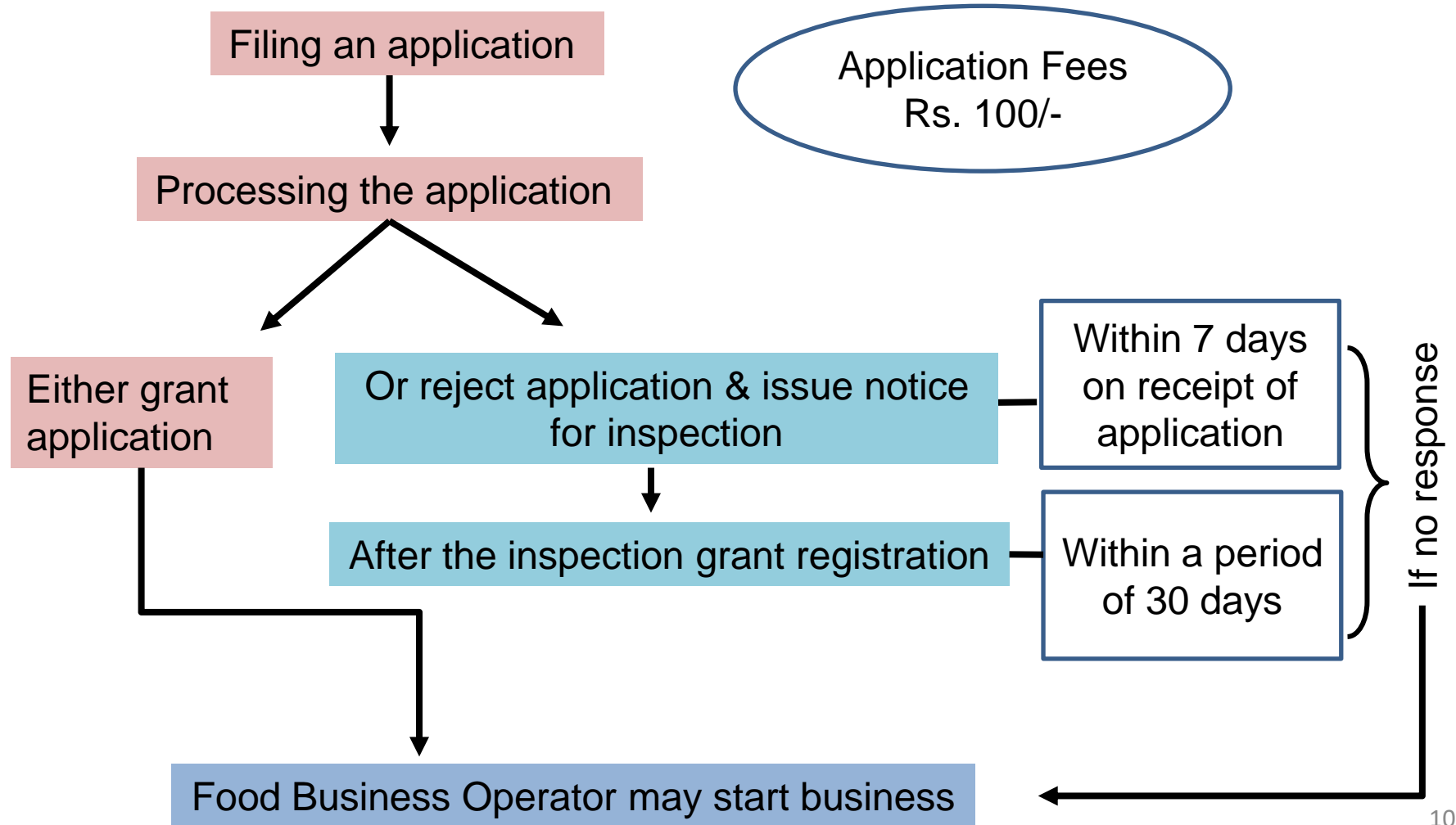
1. Authorized person address proof
2. Passport size photo
3. Business name and address
4. FSSAI declaration form
5. Nature of business details



Businesses having annual turnover above 20 crore can apply for FSSAI central license.

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. IE Code (Import Export Code) Certificate (for the category of export and import IE code is compulsory)
6. Authority letter from the company letterhead to the concerned person stating that he is authorized to file FSSAI application.
7. List of food category desired to be manufactured (In case of manufacturers).

PROCEDURE FOR REGISTRATION



PROCEDURE FOR LICENSING

Application Fees
Rs. 3000/-

Filing application

Unique application number

Require additional information on incomplete application

Inspection of premises after receiving completed application & issue inspection report

Either grant or reject the license within 60 days on receipt of completed application or within 30 days of inspection

FBO may start food business after 60 days

Improvement notice

(if no improvement)

Suspension

Cancellation

Fresh application after 90 days

HOW TO APPLY FOR FSSAI REGISTRATION ?



Home | About FoSCoS | FSSAI | User Manual | [Login-Businesses](#) | [Login-Authorities](#) | [Sign Up](#)

Rejection of applications in case of non-response. [Click Here](#)

The screenshot displays the FoSCoS website interface. At the top, there are two search bars: "Standardized Food Products" and "Eligibility of your food business". Below these are navigation links: "View all FSSAI Standardized Products", "Clubbing of variants of products", "View all Eligibility Criteria Details", "Track Application", "Know Your Officer", "FBO Search", "How to Apply", and "Application Processing". The main content area features five service tiles: "Apply License" (Fee: Rs.2000 to 7500 per year), "Apply for Registration Certificate (Petty Food Business Operators)" (Fee: Rs.100 per year), "Modification of License and Registration" (Fee: Rs.1000 for License, Rs.100 for Registration), "Renewals" (Fee is same as of new License and Registration. Can be applied as early as 180 days prior to expiry date), and "Food Consumer Grievance". At the bottom, there are three navigation bars: "ANNOUNCEMENTS", "HELP TOPICS/FAQ", and "HELPDESK".

Click here

Follow the link <https://foscoss.fssai.gov.in/>

HOW TO APPLY FOR FSSAI REGISTRATION ?



[Home](#) | [About FoSCoS](#) | [FSSAI](#) | [User Manual](#) | [Login-Businesses](#) | [Login-Authorities](#) | [Sign Up](#)

Please become a registered member or provide your contact details to receive alerts from

Continue as a Petty FBO!

Email-Id or Mobile Number

829615

Enter Captcha

Submit
Back

1. Enter Email-Id or Mobile Number and submit.
2. A verification code (OTP) will be sent to given Email-Id or Mobile Number.
3. Enter the code and submit.

DOCUMENTS REQUIRED NEW LICENSE NEW REGISTRATION RENEWAL OF LICENSE MODIFICATION FEE STRUCTURE	ADDITIONAL INFORMATION ANNUAL RETURN FORM D-1/FORM D-2 Importer Exporter INSPECTION CHECKLIST	FSS ACT, 2006 FSS RULES, 2011 FSS REGULATIONS GAZETTE NOTIFICATION ADVISORIES/ORDERS	USEFUL LINKS FoSTaC FPIVS FOOD SAFETY MITRA More Links
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HOW TO APPLY FOR FSSAI REGISTRATION ? CONT...



Select the State and Read the Note before proceeding.



- Dashboard
- Registration
- Modification
- Renewal
- Surrender
- Inspection
- View SMS/EMAIL History
- Search Console - Master Reports

Select Kind of Business

Select the state where premises is located for which License/Registration will be obtained.

Note: Each location will be issued separate license (except transporter where one license will be issued for all vehicle of a single transporter/ business). In case FBO is operating in more than one state, he has to obtain one additional Central License for Head office/ registered office and separate license for each location as per Capacity/Turnover (State/ Central License)

A Food Business Operator (FBO)'s premise shall have only one FSSAI License or Registration on which any number of kind of businesses (KoB) can be endorsed.

- Manufacturer
- Trade/Retail
- Food Services
- Airport/Seaport
- Central Govt. Agencies
- Importer
- Exporters
- Mid-Day Meal
- E-Commerce
- Head Office

Select the kind of business under which your food business falls.

If conducting food business activities such as storing, wholesaling, retailing, distributing, transporting, food vending agencies, supplying, marketing etc.

HOW TO APPLY FOR FSSAI REGISTRATION ? CONT...



Dashboard

Registration

Modification

Renewal

Surrender

Inspection

View SMS/EMAIL History

Search Console - Master Reports

View Eligibility

After assessment of kind of Business(s) selected and inputs provided, you are eligible for:

S.No	Kind of Business	License Category
1	Food Services - Hawker (Itinerant / Mobile food vendor)	Registration

Click here to apply for Registration for all businesses

After selecting your food business from the category, proceed to registration

FOOD CATEGORY SYSTEM

The 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.

S.N	Characteristics	Requirements			
		Rice De-husked	Milled Rice	Parboiled (DeHusked) Rice (Rice of parboiled paddy)	Milled Parboiled Rice
i	Moisture % by mass, (Not more than)	12.0	12.0	13.0	13.0
li, a	Other organic Extraneous matter (% by mass)	1.5	0.5	1.5	0.5
ii, b	Inorganic extraneous matter (% by mass)	0.1	0.1	0.1	0.1
iii	Filth (% by mass), Not more than	0.1	0.1	0.1	0.1
iv	Weevilled kernels(% by count), Not more than	5	5	5	5
	Defective Kernels				

S.N	Characteristics	Requirements			
		Rice De-husked	Milled Rice	Parboiled (DeHusked) Rice (Rice of parboiled paddy)	Milled Parboiled Rice
v	Heat -Damaged/ Discoloured Kernels (%m/m)	4.0	3.0	8.0	6.0
vi	Damaged Kernels (%m/m)	4.0	3.0	4.0	3.0
vii	Pin point damaged Kernels (%m/m)	–	2.0	–	2.0
viii	Immature Kernels (%m/m)	12.0	2.0	12.0	2.0
ix	Chalky Kernels (%m/m)	11.0	11.0	Nil	Nil
x	Red / Red Streaked Kernels (%m/m)	12.0	4.0	12.0	4.0
xi	Uric acid (mg per kg), Maximum	100	100	100	100



HACCP PLAN FOR RICE PROCESSING

Process	Hazard Analysis	Corrective Action
Receiving	Damage, Bacteria, Mould Insect Pest Attack Temperature Withholding time	Discard defective Pest control (GAP) Controlling temperature(GMP's,SOP's)
Sorting and Grading	Damage Hygiene	Discard defective Personal Hygiene (GMP's) Hand Wash (SOP's)
Washing	Contact time Temperature Non portable source Recontamination of dirty water	Cleaning Practice Controlling temperature(GMP's,SOP'S) Municipal Water Certification Filtering
Soaking	Operation carelessness Microbial Growth Cleanliness of galvanised box	Proper Handling Staff hygiene Proper handling
Steaming	Contamination from temperature due Temperature	Staff hygiene Controlling

Cooling	Microbial growth due to careless operations	Fixed temperature Proper handling
Drying	Contamination from temperature due Temperature Moisture	Staff hygiene Controlling Maintain 14% moisture
Labelling	Contamination from temperature and environment	Proper Handling Staff hygiene
Storage	Visual Interpretation Improper condition	Maintain clean facility Maintain temperature Proper handling
Documentation	Reviewing the daily activity after completion to verify the steps are correctly followed	Maintain all records for at least two years

CODEX STANDARDS FOR KATARNI RICE

Rice

Additive	Maximum Level
Mineral Oil	800 mg/kg
Propyl Gallate	100 mg/kg

CODEX STANDARDS FOR KATARNI RICE

Rice Flour

Additive	Maximum Level
Ascorbic Acid	300 mg/kg
Azodicarbonamide	45 mg/kg
Benzoyl Peroxide	75 mg/kg
Calcium Sulfate	GMP
Chlorine	2500 mg/kg
Lecithin	GMP
Phosphates	2500 mg/kg
Protease From <i>Aspergillus Oryzae</i> Var.	GMP
Pullulan	GMP

CODEX STANDARDS FOR KATARNI RICE

Rice Flour

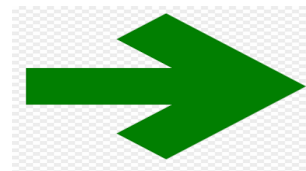
Additive	Maximum Level
Sodium Aluminium Phosphates	1600 mg/kg
Sodium Ascorbate	300 mg/kg
Stearoyl Lactylates	5000 mg/kg
Sulfites	200 mg/kg
Tartrates	5000 mg/kg
Tocopherols	5000 mg/kg
Trisodium Citrate	GMP

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.



GENERAL LABELLING REQUIREMENTS

- Nutrition information
- Vegetarian or Non- Vegetarian Symbol
- Name and address of the manufacturer
- Net Quantity
- Lot number of batch identification
- Date of manufacture or packing
- Instructions for use
- List of ingredients
- Name of class II preservative added
- FSSAI Number
- Bar Code



GENERAL LABELLING REQUIREMENTS

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



Nutritional information panel
List of the amount of energy and nutrients the food item contains

Net weight
Weight of the food item without its packaging

Ingredients
List of substances used to make the food item

Country of origin
Place where the food item was produced

GENERAL LABELLING REQUIREMENTS

Provided that the month and the year of manufacture, packing or pre-packing shall be given if the “Best Before Date” of the products is more than three months:

Best Before and Use By Date

- i) the month and year in capital letters upto which the product is best for consumption, in the following manner, namely:

“BEST BEFORE MONTHS AND YEAR

OR

“BEST BEFORE MONTHS FROM PACKAGING

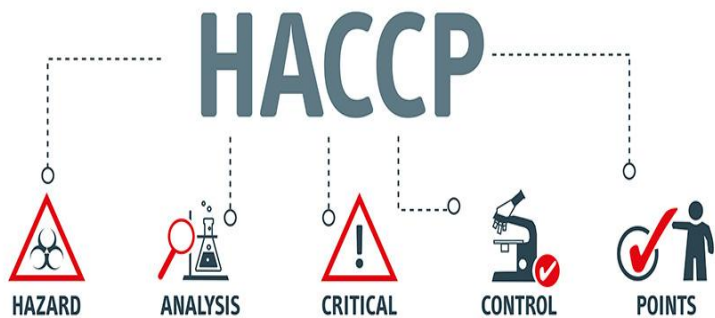
OR

“BEST BEFOREMONTHS FROM MANUFACTURE

(Note: — blank be filled up)

HACCP – Hazard analysis and critical Control Points is a systematic risk-based approach to the prevention of biological, chemical and physical contamination of food in processing, packaging and distribution conditions. The HACCP concept is intended to resolve health risks by detecting possible food safety concerns before they emerge, rather than inspecting food items for hazards after the incident. The HACCP definition includes managing contaminants at a variety of key junctures in the food processing process and strict commitment to hygiene standards in the whole process.

7 Principles of HACCP



Appropriate to the nature and size of the operation and sufficient to assist the business to verify that the HACCP controls are in place and being maintained.

Documentation shall include (as a minimum) the following:

- HACCP team composition;
- Product description;
- Intended use;
- Flow chart;
- Hazard analysis;
- CCP determination;
- Critical limit determination;
- Validation process; and
- HACCP plan

HACCP PROCEDURE

The HACCP plan shall include the following information for each identified CCP:

- Food safety hazard(s) to be controlled at the CCP;
- Control measure(s);
- Critical limit(s);
- Monitoring procedure(s);
- Corrections and corrective action(s) to be taken if critical limits are exceeded;
- Responsibilities and authorities for monitoring, corrective action and verification;
- Record(s) of monitoring.

Records to include

- CCP monitoring activities;
- Deviations and associated corrective actions;
- Disposition of non-conforming products;
- Verification procedures performed;
- Modifications to the HACCP plan;
- Validation record; Product release records and Testi _



DOCUMENTATION AND RECORD KEEPING

Every organization has to maintain records of raw material procurement, production processes, and sales. This is to ensure that the business runs effectively and is profitable. Listed below are some reasons why there is a need for documentation:

- It gives detailed knowledge about running the business.
- It helps to control product quality.
- It helps to keep track of the money invested in the business.
- It helps to identify the separate costs of raw material or product ingredients.
- It helps to identify the production cost of a particular process.
- It helps to make sure that all the quality assurance practices were followed during the production.

GOOD MANUFACTURING PRACTICES (GMP)

- GMP – Good Manufacturing Practices are globally accepted quality improvement principles for food, drinks, cosmetics, pharmaceuticals, dietary supplements and medical devices. These guidelines set out the procedures to be followed by producers to ensure that their products are reliably of good quality from batch to batch and secure for human consumption, including mandatory inspection of products at critical control points.



- 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.



- Mask:- To avoid microbial contamination through mouth.
- Cap:- To avoid hair fall in to the food material
- Coat:- To avoid dust particle and other unwanted material entering in to the food material
- Shoes:- To avoid contamination from the legs



FOOD SAFETY

Personal Hygiene



SAFE FOOD MAKES HAPPY CUSTOMERS

CONTACT DETAILS



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