

# RUSK

## FSSAI Standard, Regulation Licensing & Food Safety



# FSSAI

- FSSAI – Food Safety and Standard authority of India is a regulatory body responsible for supervising the safety & standard of food business across the nation.
- To run food and food related business in India, FSSAI certificate or FSSAI license is mandatory. In today's world, as people prefer certified food consumption, FSSAI license can provide the food business with legal benefits and expansion scope. Not to forget it builds goodwill and trust, ensures food being wholesome, create consumer awareness.



# FSSAI REGISTRATION

- Every petty Food Business Operator shall register themselves with the Registering Authority by submitting an application for registration.
- The petty food manufacturer shall follow the basic hygiene and safety requirements provided Schedule 4.
- The registration shall be granted by the Registering Authority after being satisfied with the safety, hygiene and sanitary conditions of the premises.
- The Registering Authority or any officer or agency specifically authorized to carry out food safety inspection of the registered establishments at least once in a year.

# TYPES REGISTRATION

## 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.

# 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

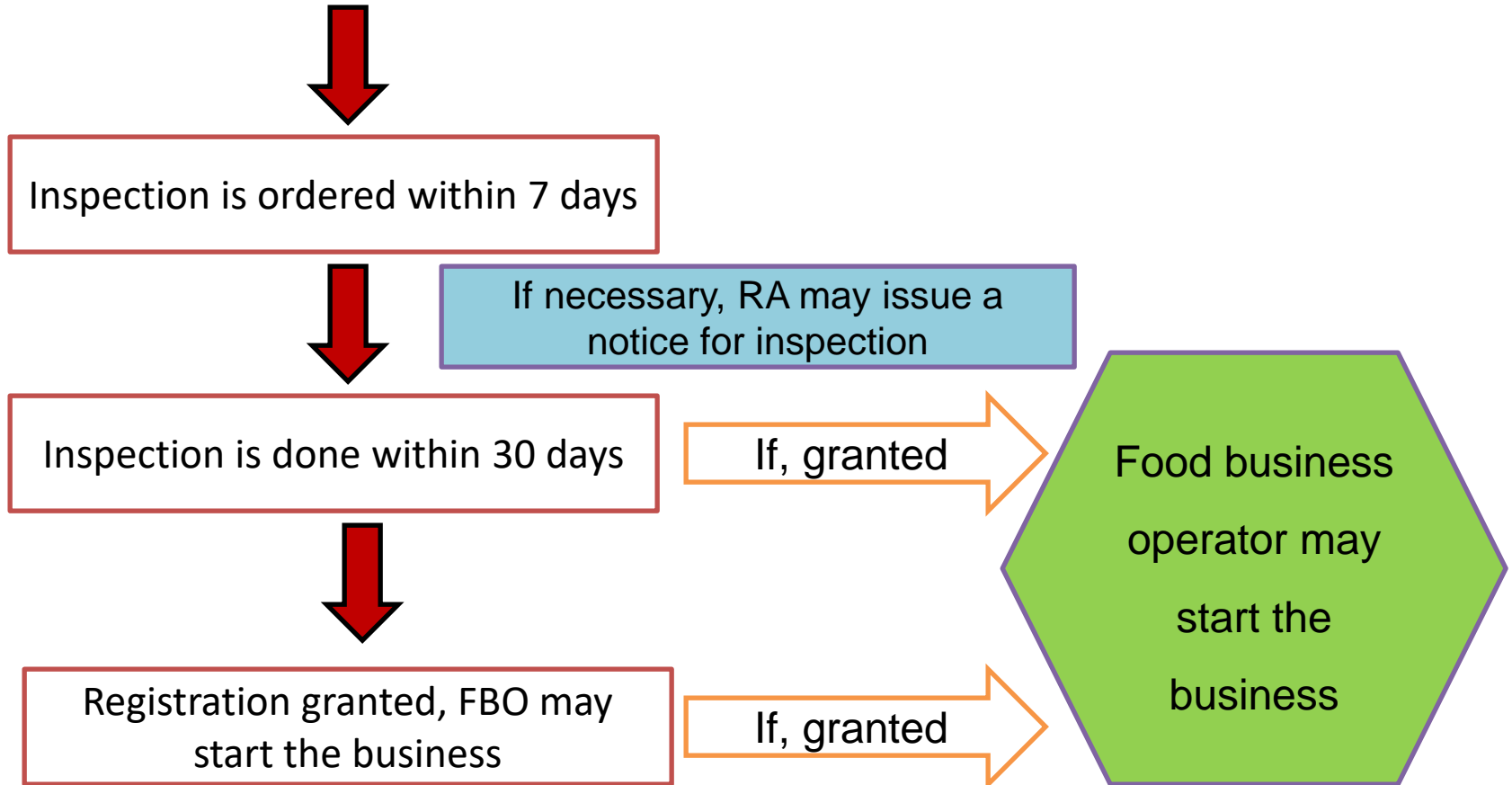
Unique application reference number

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

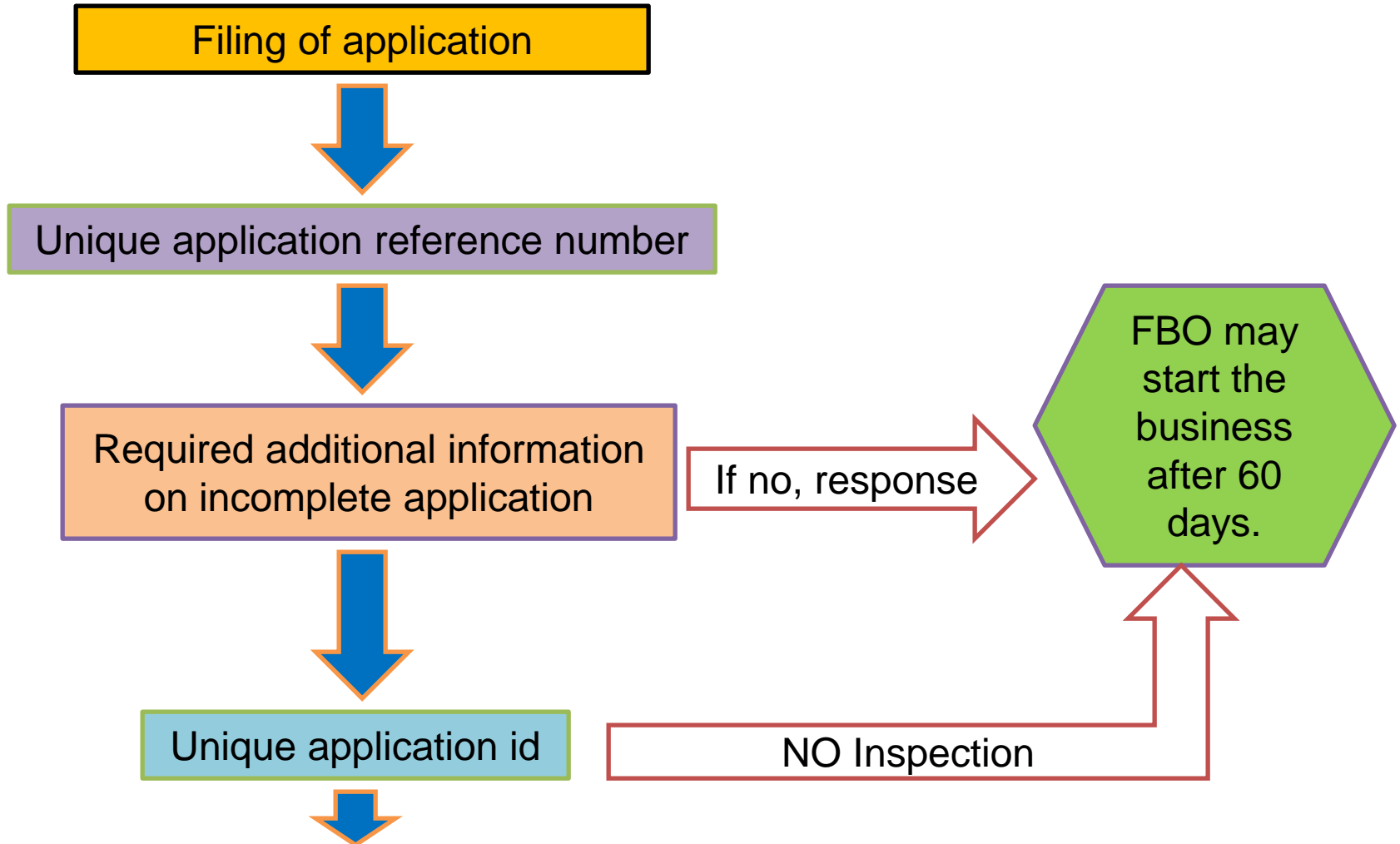
If Granted

Food business operator may start the business

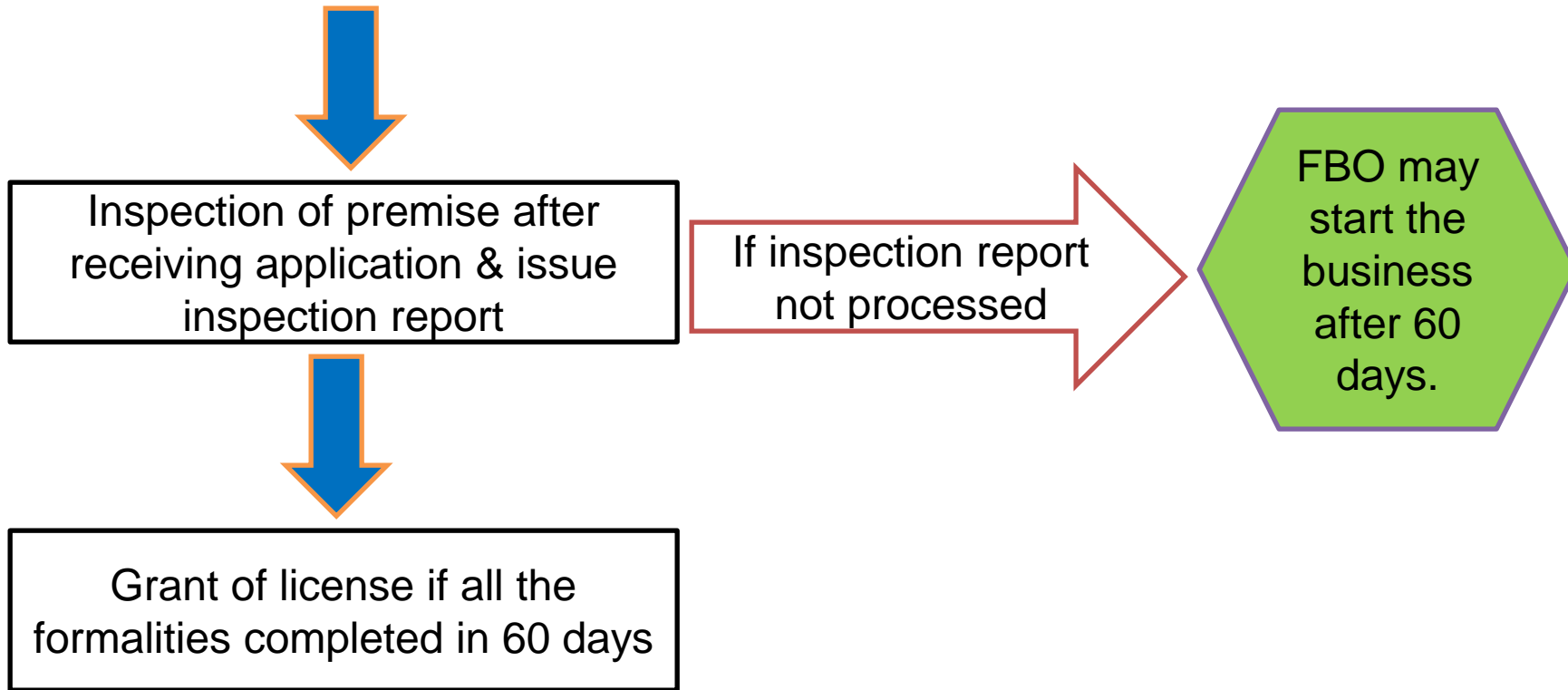
# BASIC REGISTRATION



# CENTRAL/STATE REGISTRATION



# CENTRAL/STATE REGISTRATION





## 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

# MODIFICATION OF LICENSE

- Food business operator are required to operate any change in the business to Food Safety Standard authority of India (FSSAI) within a reasonable time.
- Any changes related to kind of business , scale of production, products category or formulation etc. should follow the regulation.
- Once the FSSAI License or registration (FORM C) has been granted, any change required in the same requires filling application for the modification of FSSAI License or Registration .

# RENEWAL OF FSSAI LICENSE

- The FSSAI license is essential to commence the food business, similarly it is imperative to renew the license. The license is issued for a validity of 1 year or 5 year, so the business must apply for renewal 30 days prior to the expiry of current license.
- The FLR is utilized in five regional office for the issue of licenses and entitlement . They are :
  1. North Region – New Delhi
  2. Eastern Region – Kolkata
  3. North Easter Region – Guwahati
  4. Western Region – Mumbai and Kerala
  5. Southern Region - Chennai

## FoSCoS- FSSAI

- ❖ FoSCoS- Food Safety and Compliance System is a unified application built on open source platform, with enhanced features, easily configurable and has architectural capability to meet the envisaged functionalities and modules.
- ❖ Overall objectives of FoSCoS are as follows:
  - ✓ Transform from the present FLRS which is only a licensing platform to a central food safety compliance regulatory platform.
  - ✓ Build a technically advanced integrated application to achieve interoperability with other applications, capable of higher user traffic, and has potential for future upgrades and functionalities.

## FoSCoS- FSSAI

- ✓ Enhance user performance of the application and make application process simpler and efficient to promote ease of doing business amongst FBOs.
- ✓ Achieve minimal physical documentation and streamline business process flows for FBOs for online application.
- ✓ Achieve and enable the application to have standardized product approach rather than text box approach for manufacturers.
- ✓ Enable application to seed business specific details such as CIN No., PAN No. and GST No. to ensure 360o profiling and validation of FBOs.

# FoSCoS- FSSAI

The screenshot displays the FoSCoS- FSSAI website. At the top, there are logos for FSSAI (Food Safety and Standards Authority of India), the Government of India, FoSCoS (Food Safety Compliance System), the 150th anniversary of the Mahatma, and Eat Right India. A navigation menu includes links for Home, About FoSCoS, FSSAI, User Manual, Login-Businesses, Login-Authorities, and Sign Up. A bullet point highlights the implementation of a revised policy for auto-generation of licenses and auto-rejection of applications. Below this, there are two search bars: one for 'Standardized Food Products' and another for 'Eligibility of your food business'. A row of five navigation buttons follows: 'Track Application', 'Know Your Officer', 'FBO Search', 'How to Apply', and 'Application Processing'. The main content area features two input fields: 'Enter Application Reference No.' and 'Enter Captcha Code'. The captcha code shown is '191832'. A 'Submit' button is located at the bottom of the form.

**fssai** FOOD SAFETY AND STANDARDS AUTHORITY OF INDIA  
Ministry of Health and Family Welfare, Government of India

**FoSCoS**  
Food Safety Compliance System

150 YEARS OF CELEBRATING THE MAHATMA

**Eat Right India**  
सही भोजन, बेहतर जीवन.

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

- Implementation of revised policy for Auto-generation of License/Registration and Auto-rejection of applications in case of non-response. [Click Here](#)

Standardized Food Products

Eligibility of your food business

[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 Application Processing

Enter Application Reference No.

Enter Captcha Code

191832

# FSSAI REGULATION FOR RUSK

- BREAD whether sold as white bread or wheat bread or fancy or fruity bread or bun or masala bread or milk bread or of any other name, shall mean the product prepared from a mixture of wheat atta, maida, water, salt, yeast or other fermentive medium containing one or more of the following ingredients, namely:—
- Condensed milk, milk powder (whole or skimmed), whey, curd, gluten, sugar, gur or jaggery, khandsari, honey, liquid glucose, malt products, edible starches and flour, edible groundnut flour, edible soya flour, protein concentrates and isolates, vanaspati, margarine or refined edible oil of suitable type or butter or ghee or their mixture, albumin, lime water, lysine, vitamins, spices and condiments or their extracts, fruit and fruit product (Candied and crystallized or glazed), nuts, nut products , oligofructose (max 15%) and vinegar:

# FSSAI REGULATION FOR RUSK

- Provided that it may also contain food additives specified in these regulations including Appendix A:
- Provided further that it may also contain artificial sweetener as provided in regulation 3.1.3 of this regulation and label declaration in Regulation 2.4.5 (24, 25, 26, 28 & 29) of Food Safety and Standards (Packaging and Labeling) Regulations, 2011.
- Provided also that it shall conform to the following standards, namely:—

(a) alcoholic acidity (with 90 per cent alcohol)

Shall be not more than equivalent of 7.5 ml. N NaOH per 100 g of dried substances.

(b) ash insoluble in dilute HCL on dry weight basis —

(i) bread except masala bread or fruit bread

Not more than 0.1 per cent

(ii) masala bread or fruit bread

Not more than 0.2 per cent



# FSSAI REGULATION FOR RUSK

## Acidity regulators

1 Sodium fumarate	GMP
2 Potassium malate	GMP
3 Sodium hydroxide	GMP
4 Acetic acid or Lactic acid	2500 ppm max
5 Citric acid	-
6 Malic acid	-
7 Tartaric acid	-

## Emulsifying and stabilizing agents singly or in combination

1 Sucroglycerides	-
2 Hydroxy Propyl methyl cellulose	GMP
3 Sucrose esters of fatty acids	GMP
4 Di- Acetyl tartaric acid esters of mono and di- glycerides	GMP
5 Guar gum	5000 ppm max
6 Sorbitol	GMP
7 Lecithin	GMP
8 Glycerine	GMP
9 Glycerol monostearate	GMP
10 Sodium steroyl 2 lactylate of Calcium steroyl 2 lactylate (Singly or in combination)	5000 ppm max
11 Polyglycerol esters of fatty acids and polyglycerol esters of interesterified ricinoleic acid	2000 ppm max

# FSSAI REGULATION FOR RUSK

## Improver

- |                              |                                    |
|------------------------------|------------------------------------|
| 1 Fungal alpha amylase       | 100 ppm max (on flour mass basis)  |
| 2 Bacterial amylase          | GMP                                |
| 3 Amylases and other enzymes | -                                  |
| 4 Ammonium persulphate       | 2500 ppm max (on flour mass basis) |
| 5 Calcium phosphate          | 2500 ppm max (on flour mass basis) |
| 6 Calcium carbonate          | 5000 ppm max (on flour mass basis) |

# FSSAI REGULATION FOR RUSK

## Flour treatment agent

- |                                 |                                    |
|---------------------------------|------------------------------------|
| 1 Ammonium chloride             | 500 ppm max (on flour mass basis)  |
| 2 L- cystein mono hydrochloride | 90 ppm max (on flour mass basis)   |
| 3 Ammonium phosphate            | 2500 ppm max (on flour mass basis) |
| 4 Benzoyl peroxide              | 40 ppm max                         |

## Antioxidant

- |                 |          |
|-----------------|----------|
| 1 Ascorbic acid | -<br>GMP |
|-----------------|----------|

## Preservatives/ Mould inhibitors singly or in combination

- |   |               |
|---|---------------|
| 1 Calcium or sodium propionate  | 5000 ppm max  |
| 2 Sorbic acid or its Sodium, Potassium or Calcium salts (calculated as sorbic acid) | 1000 ppm max  |
| 3 Acid calcium phosphate  | 10000 ppm max |
| 4 Sodium diacetate  | 4000 ppm max  |
| 5 Acid sodium pyrophosphate   | 5000 ppm max  |

Colours (can be used singly or in combination within the specified limits)

# FSSAI REGULATION FOR RUSK

## Artificial sweeteners (Singly)

1 Aspartame	2200 ppm max
2 Acesulphame K	1000 ppm max
3 Sucralose	750 ppm max

## Leavening agents

1 Baking powder	GMP
2 Ammonium bi-carbonate	GMP
3 Ammonium carbonate	5000 ppm max

# SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER / PROCESSOR

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.

# SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER / PROCESSOR

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.

# SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER / PROCESSOR

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).

# SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER / PROCESSOR

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. 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.



# SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER / PROCESSOR

14. 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. Eating, chewing, smoking, spitting and nose blowing shall be prohibited within the premises especially while handling food.
16. All articles that are stored or are intended for sale shall be fit for consumption and have proper cover to avoid contamination.

# SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER / PROCESSOR

17. 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.
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.

# CONTACT DETAILS



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