



FSSAI SPECIFICATIONS FOR SOYA CHAAP



AATMANIRBHAR BHARAT

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



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, 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.



- 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 and standards 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



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

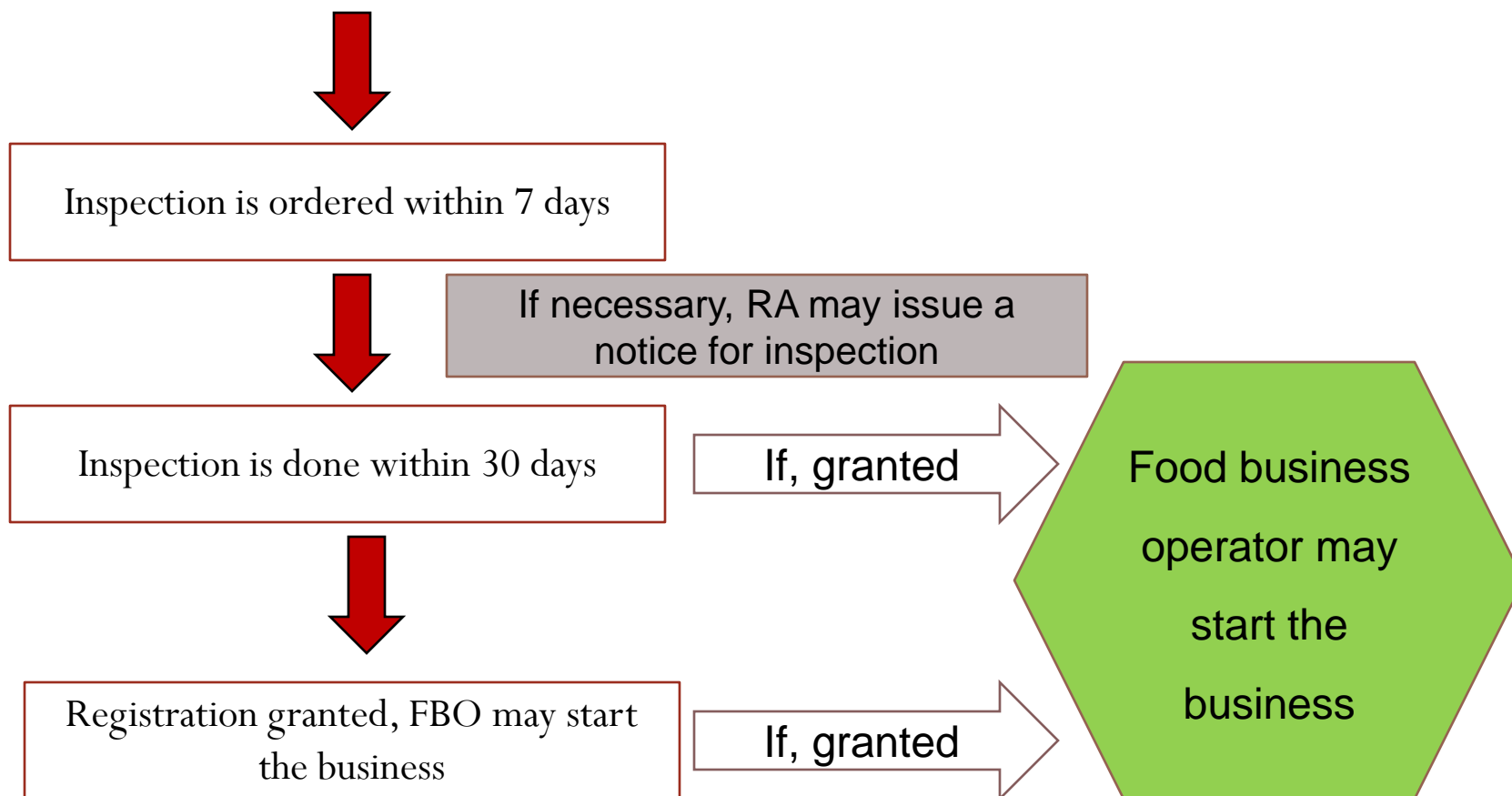
Registration authority may grant or reject registration, with reason to be recorded in writing within 7 days of receipt of an application for registration

If Granted

Food business operator may start the business

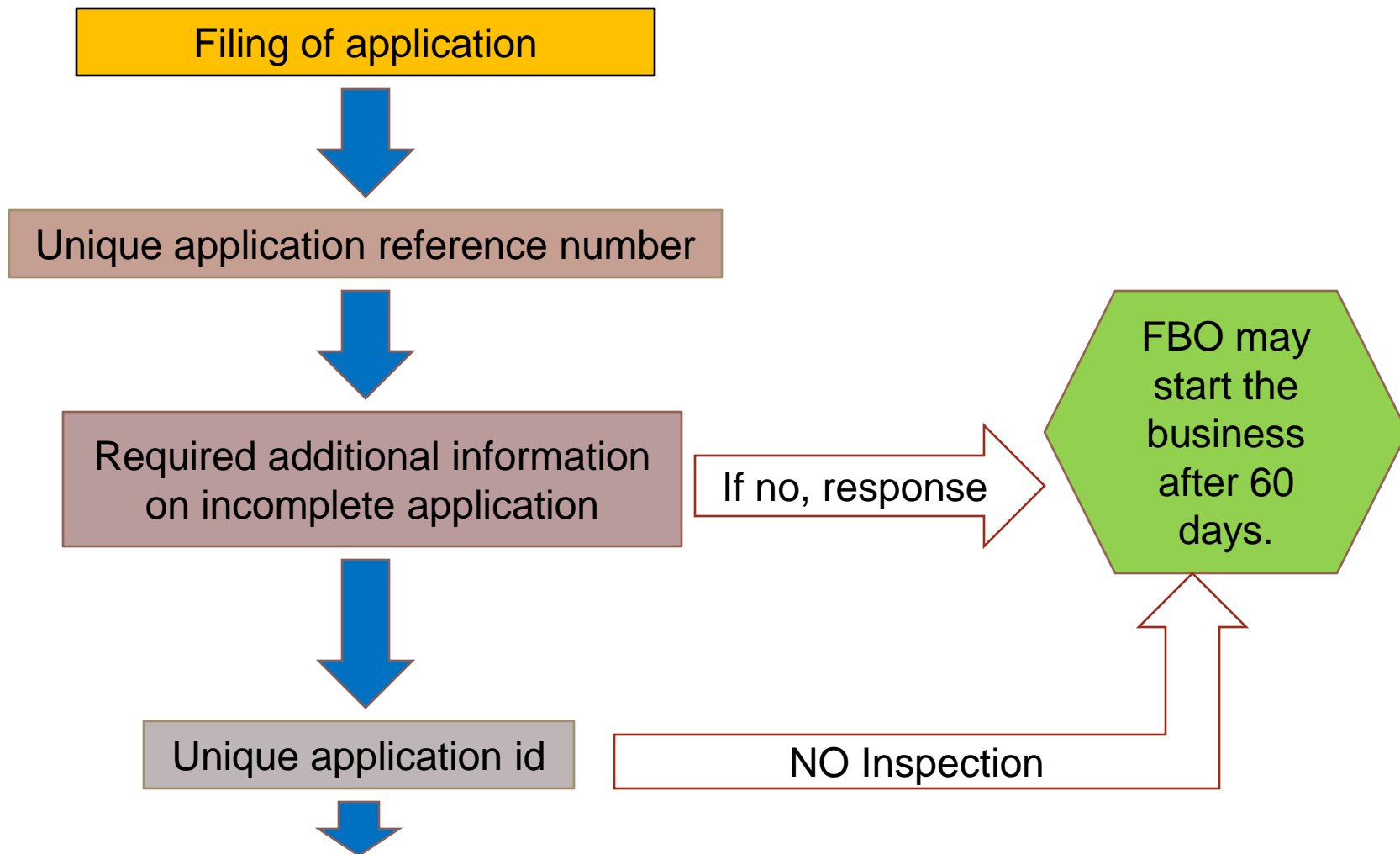


BASIC REGISTRATION



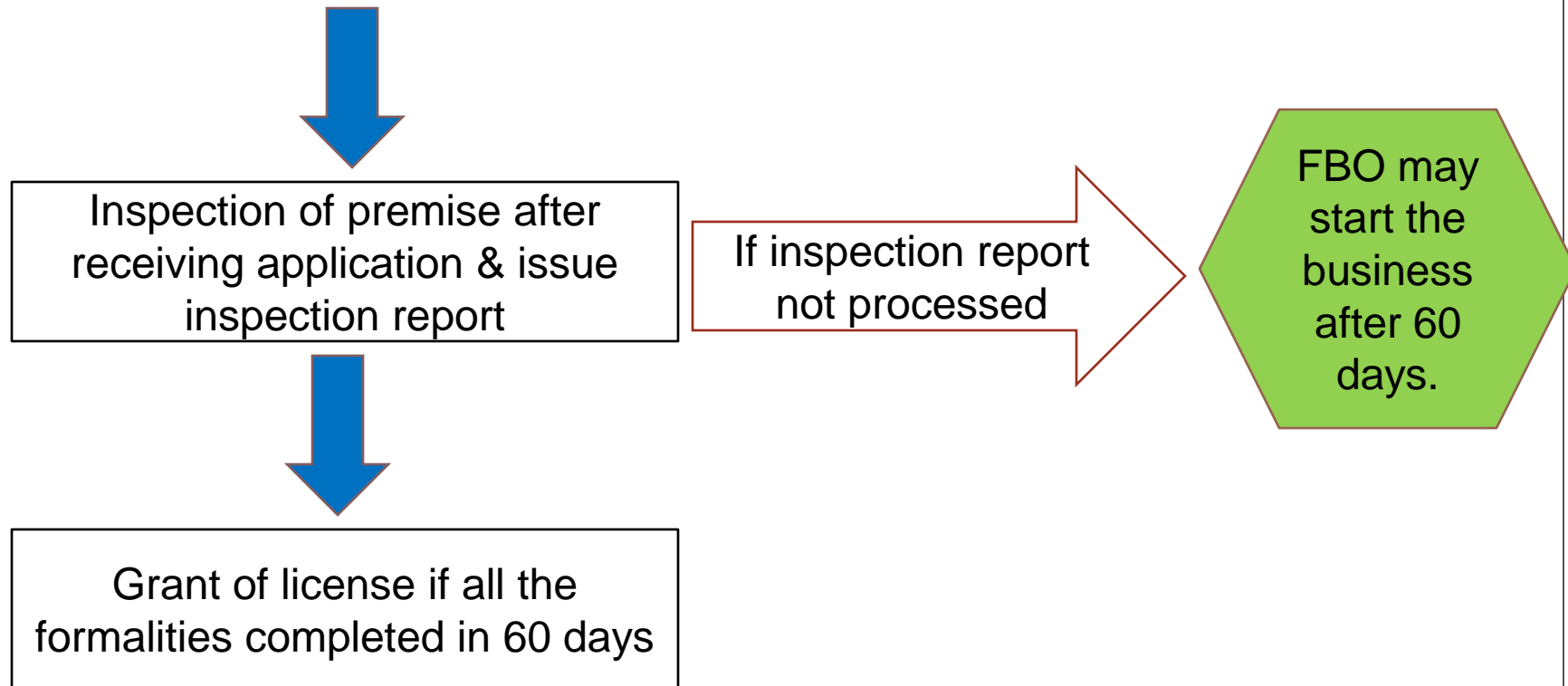


CENTRAL/STATE REGISTRATION





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 |





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


 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](#)


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[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

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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

| Nutrition Facts | |
|-----------------------------|--------------|
| Serving Size 1/2 cup (114g) | |
| Servings Per Container 4 | |
| Amount Per Serving | |
| Calories 90 | Total Fat 30 |
| % Daily Value | |
| Total Fat 3g | 5% |
| Saturated Fat 0g | 0% |
| Cholesterol 0mg | 0% |
| Sodium 300mg | 13% |
| Total Carbohydrate 13g | 4% |
| Dietary Fiber 3g | 12% |
| Sugar 2g | |



LABELLING EXAMPLE ACCORDING TO FSSAI

| Nutrition Facts/Valeur nutritive | |
|--|---------------------------------------|
| Per 4 crackers (20 g) / par 4 craquelins (20 g) | |
| Amount Teneur | % Daily Value % valeur quotidienne |
| Calories / Calories 90 | |
| Fat / Lipides 3 g | 5 % |
| Saturated / satures 0.5 g + Trans / trans 1 g | 8 % |
| Cholesterol / Cholesterol 0 mg | |
| Sodium / Sodium 132 mg | 6 % |
| Carbohydrate / Glucides 14 g | 5 % |
| Fibre / Fibres 2 g | 8 % |
| Sugars / Sucres 1 g | |
| Protein / Proteines 2 g | |
| Vitamin A / Vitamine A | 0 % |
| Vitamin C / Vitamine C | 0 % |
| Calcium / Calcium | 0 % |

Serving size

Percent daily value

Major nutrients

Ingredients:
 Whole wheat,
 vegetable oil,
 shortening, salt.

Health claims

Low fat
Cholesterol-free
Source of fibre



LABELLING EXAMPLE ACCORDING TO FSSAI



Nutrition Facts

| | | |
|---|--------------------|---------------------|
| Serv. Size 86 Pieces (7g / about 1/2 Cup) | | |
| Servings Per Container About 6 | | |
| Amount Per Serving | | |
| Calories 25 | | |
| Calories from Fat 0 | | |
| Total Fat: | 0g | |
| Saturated Fat: | 0g | |
| Trans Fat: | 0g | |
| Cholesterol: | 0mg | |
| Sodium: | 0mg | |
| Potassium: | 10mg | |
| Total Carbohydrates: | 6g | |
| Dietary Fiber: | 0g | |
| Sugar: | 1g | |
| Protein: | 0g | |
| %Daily Value | Infants 0-1 | Children 1-4 |
| Protein: | 0% | 0% |
| Vitamin A: | 0% | 0% |
| Vitamin C: | 0% | 0% |
| Calcium: | 4% | 4% |
| Iron: | 10% | 15% |
| Vitamin E: | 20% | 10% |
| Thiamin: | 10% | 10% |
| Riboflavin: | 10% | 10% |
| Niacin: | 10% | 10% |
| Vitamin B6: | 10% | 10% |
| Vitamin B12: | 10% | 10% |
| Zinc: | 15% | 10% |

Ingredients

RICE FLOUR, WHOLE WHEAT FLOUR, WHEAT STARCH, **SUGAR**, WHOLE GRAIN OAT FLOUR, DRIED APPLE PUREE, TRI- AND DICALCIUM PHOSPHATE, MIXED TOCOPHEROLS (FOR FRESHNESS), **SOY** AND SUNFLOWER LECITHIN, ZINC SULFATE, **NATURAL BLUEBERRY VANILLA FLAVOR**, ALPHA TOCOPHERYL ACETATE (VITAMIN E), NIACINAMIDE (A B VITAMIN), BLUEBERRY JUICE CONCENTRATE, ELECTROLYTIC IRON, PYRIDOXINE HYDROCHLORIDE (VITAMIN B6), RIBOFLAVIN (VITAMIN B2), THIAMIN HYDROCHLORIDE (VITAMIN B1), VITAMIN B12 (CYANOCOBALAMIN)

Key:

GMOs, flavorings



POWERS OR FUNCTIONS OF FSSAI

- Framing of regulations to lay down food safety standards
- Laying down guidelines for accreditation of laboratories for food testing
- Providing scientific advice and technical support to the Central Government
- Contributing to the development of international technical standards in food
- Collecting and collating data regarding food consumption, contamination, emerging risks etc.
- Disseminating information and promoting awareness about food safety and nutrition in India



FSSAI REGISTRATION BASIC REQUIREMENTS

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

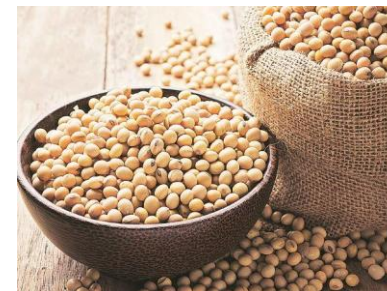
Documents Required

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

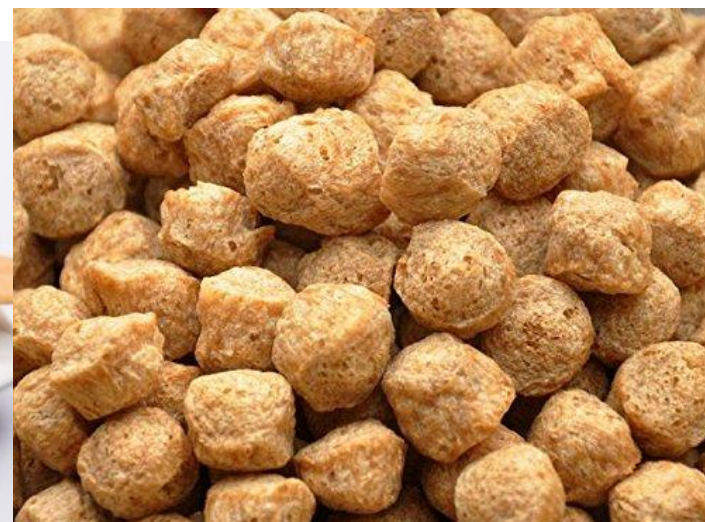


SOYBEAN

- Soybean shall be obtained from the plants of *Glycine max* (L.) Merr. , which shall be mature, clean and dried seeds free from mould and musty odour and shall also be free from non-edible and toxic seeds.
- Soy Protein Products (SPP) means the food products obtained by the reduction or removal from soybeans of the major non-protein constituents (water, oil, carbohydrates), which shall be clean, sound, mature and dry seeds.
- Textured Soy Protein (Soy Bari or Soy Chunks or Soy Granules) is obtained by extrusion of defatted soy flour or grits.



- Soya snack food / Textured Soy Protein shall conform to the following standards, namely:- Moisture (per cent. by mass), Max- 7, Protein (N x 6.25) (per cent. on dry matter basis), Min- 50, Fat (per cent. not more than) on dry mass basis- 1, Total Ash (per cent. on dry mass basis), Max-8, Crude Fiber (per cent. on dry mass basis) Max-3.5, Acid Insoluble Ash (per cent. on dry mass basis), Max -0.3, etc.





SOYA CHAAP

General Conditions FSSAI:

- (Soy Flour is only being processed, thus only general condition are required to be observed)
- Display a true copy of the license granted in Form C shall at all times at a prominent place in the premises
- Give necessary access to licensing authorities or their authorised personnel to the premises
- Inform Authorities about any change or modifications in ac





Contn...

- Employ at least one technical person to supervise the production process.
- Ensure that no product other than the product indicated in the license/ registration is produced in the unit.
- Maintain factory's sanitary and hygienic standards and worker's
- Hygiene as specified in the Schedule – 4 according to the category of food business.



Contn...

- Maintain daily records of production, Raw materials utilization and sales in separate register. (whichever is applicable)
- Ensure that the source and standards of raw material used are of optimum quality.
- Food Business Operator shall not manufacture, store or expose for sale or permit the sale of any article of food in any premises not effectively separated to the satisfaction of the licensing authority from any privy, urinal, silage, drain or place of storage of foul and waste matter.
- Ensure Clean-In-Place systems (wherever necessary) for regular cleaning of the machine & equipments.
- Ensure testing of all chemical and microbiological contaminants in food products through own or NABL/recognized labs atleast once in a month.



Contn...

- Ensure that required temperature is maintained throughout the supply chain from the place of procurement or sourcing till it reaches the end consumer including chilling, transportation, storage etc.
- Clean and disinfected chopping boards/grinding stone/machine should be used.
- Personal hygiene of food handlers need to be ensured.
- Water used in the process should be safe and potable.
- Only permitted food additives should be used, if required, and in added in recommended quantities only.
- Spoiled products should be discarded immediately after confirmation of spoilage (change in colour/ texture/ odour).



CODEX GENERAL STANDARD FOR SOY PROTEIN PRODUCTS

- Soy Protein Products (SPP) covered by this standard are food products produced by the reduction or removal from soybeans of certain of the major non-protein constituents (water, oil, carbohydrates) in a manner to achieve a protein (N x 6.25) content of:
 - In the case of soy protein flour (SPF) 50% or more and less than 65%
 - In the case of soy protein concentrate (SPC) 65% or more and less than 90%
 - In the case of soy protein isolate (SPI) 90% or more.



For More details Contact:

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