



# FSSAI SPECIFICATION FOR TEJPATA



**AATMANIRBHAR BHARAT**

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



## **FSSAI REGISTRATION**

- 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.



# 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.



Kind of Business	Criteria	License/ Registration	Fee per annum
Petty FBO	Annual turnover upto Rs.12 lakhs	Registration	Rs.100
All Food Manufacturing/ Processing units other than Dairy Units, Vegetable Oil, Meat Processing and Slaughtering Houses (No Grains, Cereals or Pulses Milling Units)	Production Capacity: More than 2 MT per day.	Central License	Rs. 7500
All Grains, Cereals, Pulses Milling units without any limit on Production capacity	Production Capacity: 101 Kgs/Ltrs – 1 MT per Day.	State License	Rs. 3000
	Production Capacity: 1MT - 2 MT per Day.	State License	Rs. 5000
	Turnover upto Rs. 12 Lakhs per annum (or) Production capacity upto 100 Kgs/ Ltrs per day.	Registration	Rs. 100



# BASIC FSSAI REGISTRATION

- **To be taken by businesses or start up 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



# STATE FSSAI LICENSE REGISTRATION

- **Businesses having annual turnover between Rs.12 lakhs to 20 crore can apply for FSSAI State license.**

## Documents Required

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



# STATE FSSAI LICENSE REGISTRATION

5. For applying State License any One of the following certificate is compulsory ( Trade license, Shop & Establishment, Panchayath License, Corporation License , Municipality License )
6. Nature of Business.
7. FSSAI declaration form



# CENTRAL FSSAI LICENSE REGISTRATION

- Businesses having annual turnover above 20 crore can apply for FSSAI central license. Eligible food Business Operators like Importers, Manufacturers, operators in central government, Railways, airports, seaports, etc. need to take a Central FSSAI license from Food Standards and Safety Authority of India.

## Documents Required

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.





## CENTRAL FSSAI LICENSE REGISTRATION

- 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).



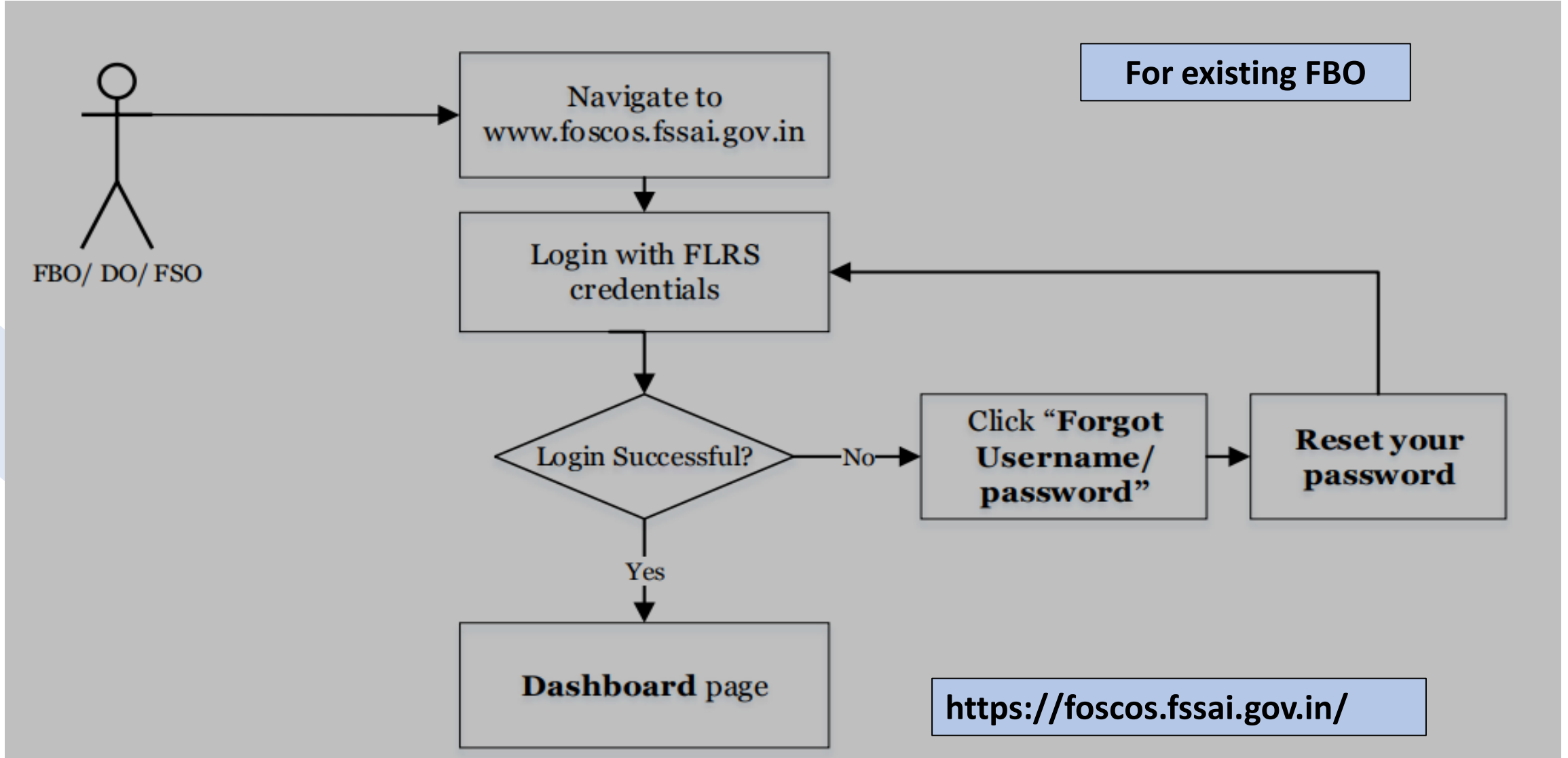
## **FOOD SAFETY AND COMPLIANCE SYSTEM (FOSCOS)**

- New food safety compliance online platform launched by FSSAI.
- Active pan-India since 1<sup>st</sup> November, 2020.
- **Replaces the Food Licensing & Registration System (FLRS)**
- Envisioned to become a 'One point stop' for a FBO for any regulatory compliance transaction with FSSAI
- Has interoperable capabilities to integrate and merge with other FSSAI IT applications for the same
- An unified application built on open source platform, with enhanced features, easily configurable and has architectural capability to meet the envisaged functionalities and modules.



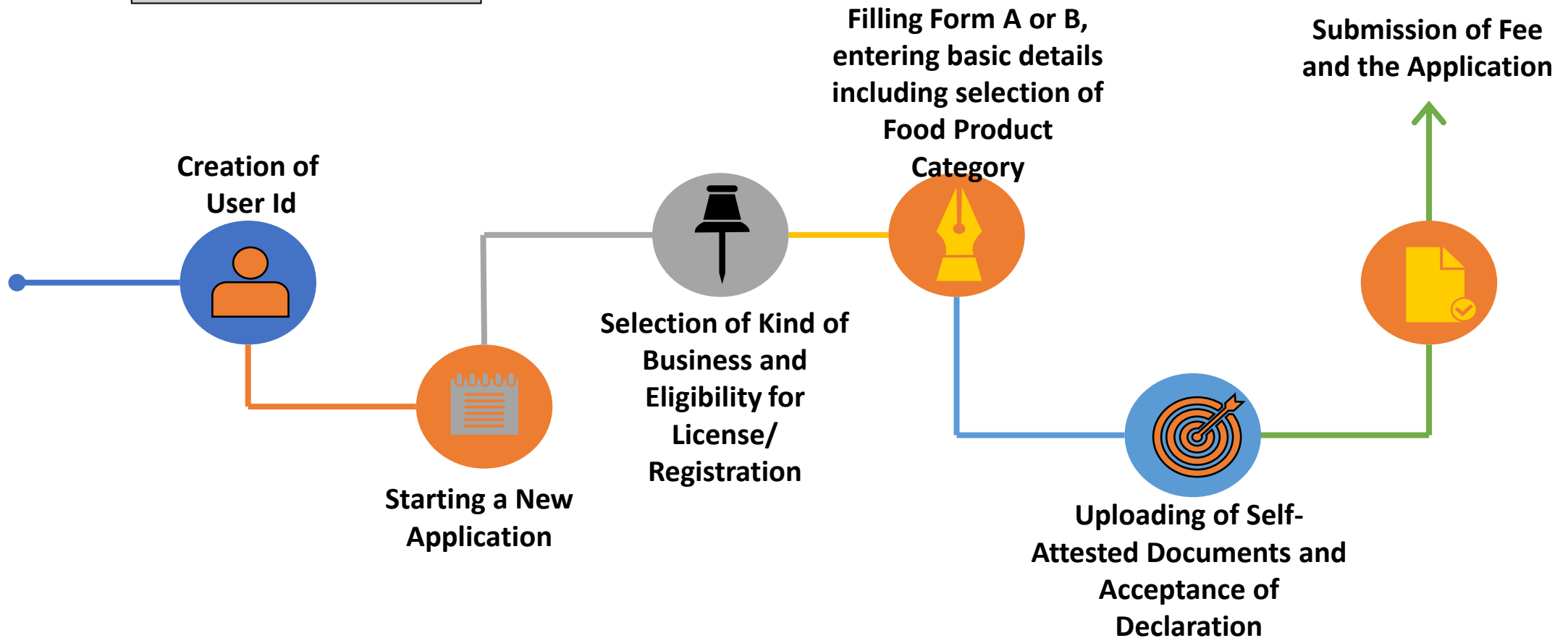
- Homepage and login screen made more user friendly.
- Smart search option for standardized products and eligibility search for any food business are given.
- Feature for filling annual returns online.
- Rationalization of required documents KoB wise (vs. complete set of 29 documents previously in FLRS application).
- Clear segregation and grouping of KoBs.
- Integration with FoSCoRIS ensures instant access to inspection reports.
- Many document-based declarations revised to a check box online declaration.
- Enabled to seed business specific details such as PAN no., CIN no. and GST numbers to ensure 360° profiling and validation of FBO.

# PROCESS FLOW TO LOG IN ON FOSCOS APPLICATION



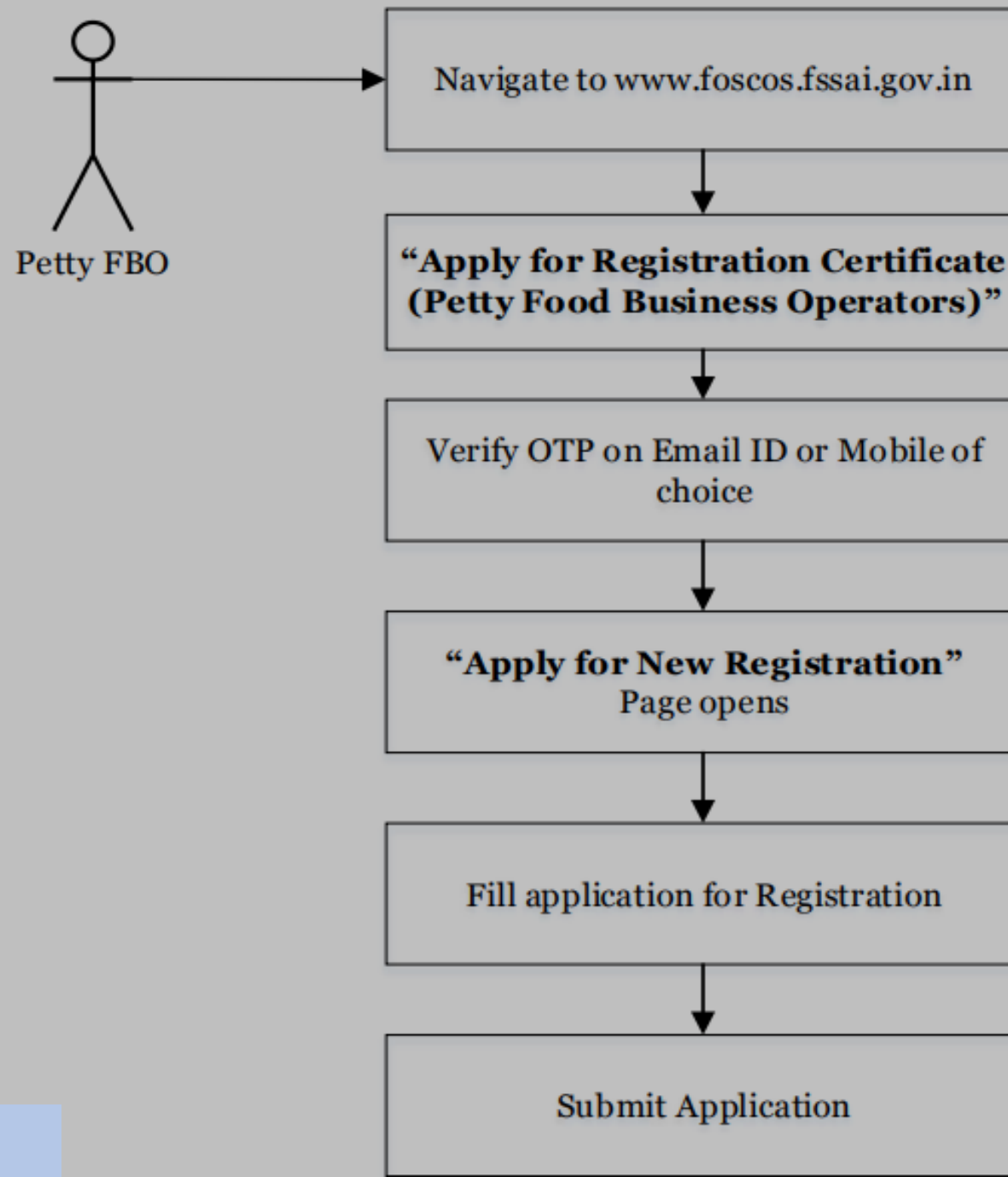
# LICENSE/ REGISTRATION APPLICATION FLOW IN FOSCOS

For a new applicant

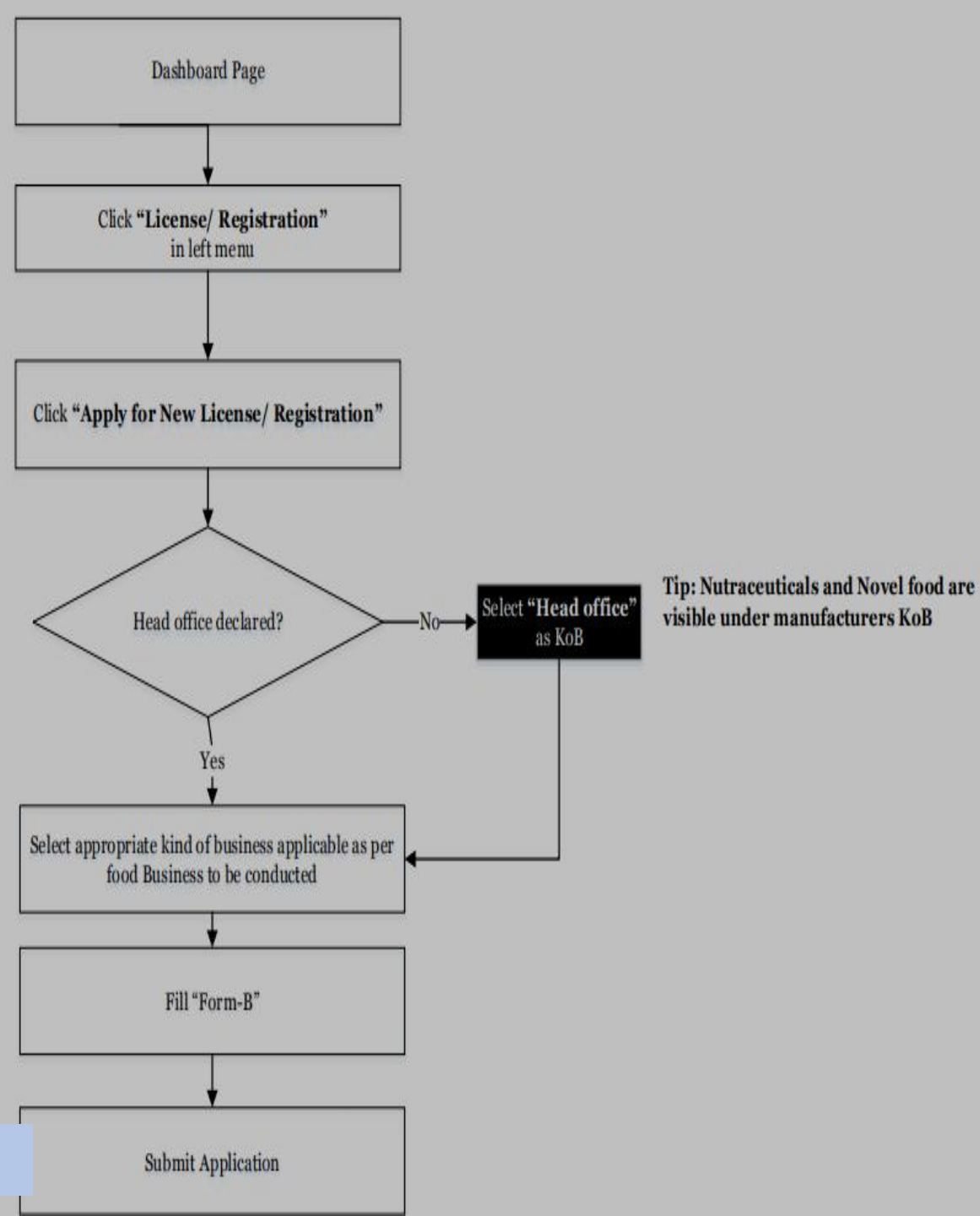


A 17-Digit application reference number is generated for future reference.

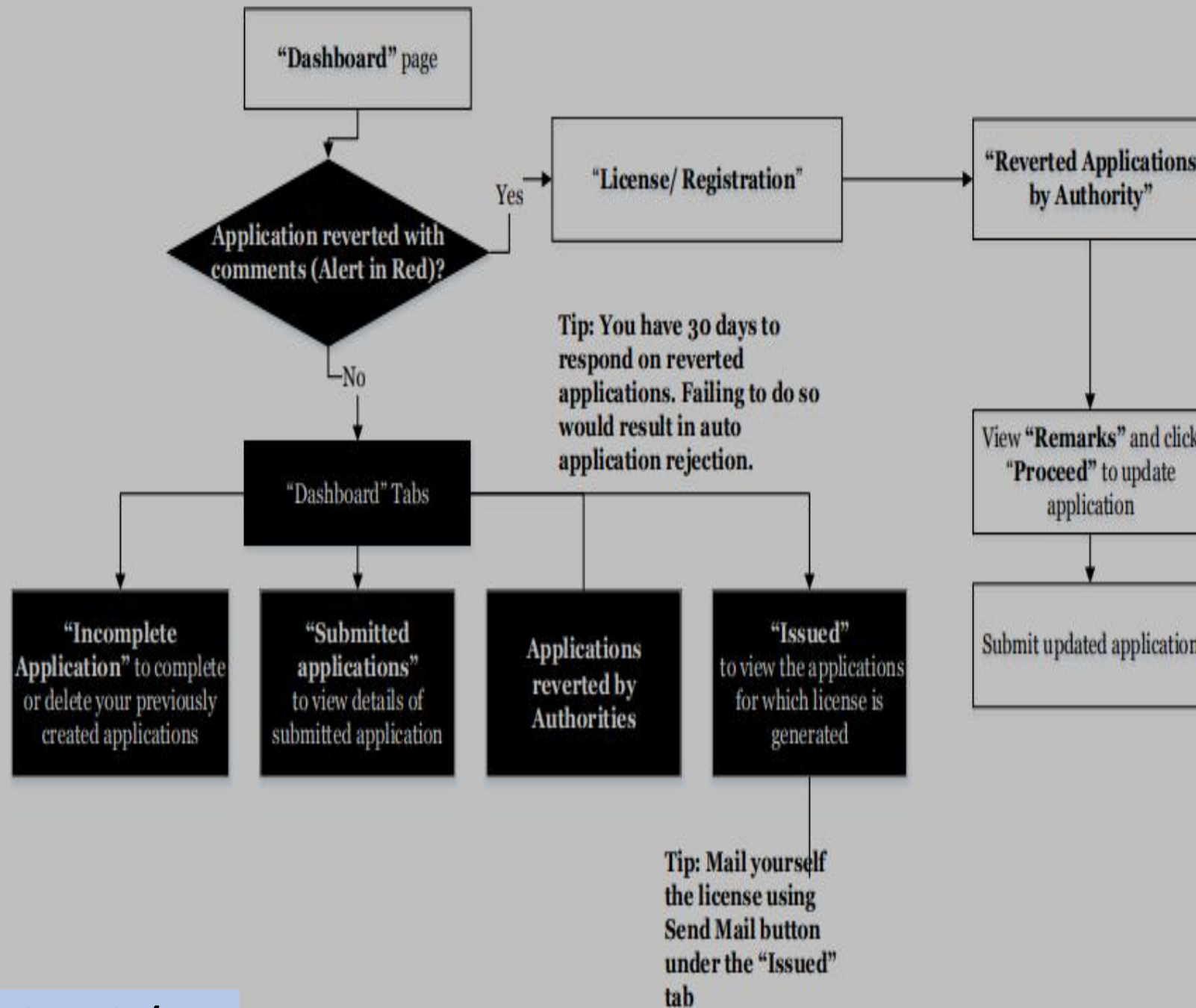
## Process flow for petty FBO



## Process flow of new application for License



# FBO Dashboard to follow up applications







## **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.
- Floors, Ceilings and walls must be maintained in a sound condition.
- The floor and skirted walls shall be washed as per requirement with an effective disinfectant the premises shall be kept free from all insects. 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.
- 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 equipment shall be kept clean, washed, dried and stacked at the close of business to ensure free from growth of mould/ fungi and infestation.



- 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.



# GENERAL LABELLING REQUIREMENT

- 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

## 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

**Net weight**  
Weight of the food item without its packaging



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

**Ingredients**  
List of substances used to make the food item

**Country of origin**  
Place where the food item was produced



Vegetarian



Non-Vegetarian



## FSSAI LABELLING REQUIREMENT

- Name, trade name or description
- Name of ingredients used in the product in descending order of their composition by weight or volume
- Name and complete address of manufacturer/packer, importer, country of origin of the imported food (if the food article is manufactured outside India, but packed in India)
- Nutritional Information
- Information Relating to Food Additives, Colors and Flavors
- Instructions for Use
- Veg or Non-Veg Symbol
- Net weight, number or volume of contents
- Distinctive batch, lot or code number
- Month and year of manufacture and packaging
- Month and year by which the product is best consumed
- Maximum retail price



## **FSSAI REGULATORY REQUIREMENTS FOR TEJPATA**

- “Tejpata ” means the dried leaves of the tree *Cinnamomum tamala*, Nees, and Eberm of family Lauraceae, which shall have a characteristic aroma and shall be clean and free from musty odor, off-flavor, mold growth, insect infestation, rodent contamination, and other impurities except to the extent as per the requirements given below.
- It shall be free from admixture of leaves other than tejpata.
- The apex body also gave importance to off-flavor, mold growth, insect infestation, rodent contamination, and admixture of other leaves.



## STANDARDS FOR TEJPATA

Characteristics	Requirements
Moisture content, percent by mass, on a dry basis (Maximum)	10.0
Extraneous matter, percent by mass, on a dry basis (Maximum)	1.0
Shriveled and dis-colored leaves, percent by mass, on a dry basis (Maximum)	10.0
Cut and broken leaves, percent by mass, on a dry basis (Maximum)	20.0
Insect bored and diseased leaves, percent by mass, on a dry basis (Maximum)	10.0
Twigs, leaf stalk, percent by mass, on dry basis (Maximum)	5.0
Volatile oil content, (ml/100g) on a dry basis (Minimum)	0.5
Uric acid, mg/kg, on a dry basis (Maximum)	100.0





For More details Contact:

National Institute of Food Technology and Entrepreneurship and  
Management  
Ministry of Food Processing Industries  
Plot No. 97, Sector-56, HSIIDC, Industrial Estate, Kundli, Sonipat,  
Haryana-131028

Website: <http://www.niftem.ac.in>

Email: [pmfmecell@niftem.ac.in](mailto:pmfmecell@niftem.ac.in)

Call: 0130-2281089