



BETEL VINE -FSSAI



AATMANIRBHAR BHARAT

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

Guidelines on Method of sampling for determination of *Salmonella* spp. for exports of Betel Leaves

Sampling and analysis of Betel Leaves shall be carried out in accordance with Article 4 C implementing Regulation (EC) No 2017/186 dated 2nd February 2017 laying down specific conditions applicable to the introduction into the Union of consignments from third countries due to microbiological contamination and amending Regulation (EC) No. 669/2009.

The sampling shall be carried out either at APEDA recognized pack-houses/establishments or at registered farms

Commodity classification	Nature of primary sample to be taken	Minimum size of each laboratory Sample
Betel Leaves		
(Units generally < 5g	Whole units	400 g (around 10 g from 40 primary sampling locations)

METHOD FOR SAMPLING

Materials required for sampling (sterilized)

- Large Polythene bags, hand gloves, hand sanitizer
- Knife, cutter, seizer, cleaning solution, tags seals

Paperwork

- Sample slip
- Stand Operation Procedures (SOP) of Sampling procedures in local language or in English

Contamination and deterioration of samples must be prevented at all stages, because they may affect the analytical results. Each lot to be checked for compliance must be sampled separately.

Avoid sampling from wet boxes, if the weather is bad. Many contaminants are water soluble so rainwater could result in cross-contaminating other boxes.



PACKING AND TRANSPORT OF SAMPLE

The samples should be packed separately in clean and virgin polythene bags designed for transport of Betel Leaves. Sample slip given at Annexure-2 should be kept in a polyethylene cover and the same should be inserted in the bags. The bags should be labeled from outside with the following information:

- Sample for *Salmonella* spp. analysis of Betel Leaves
- Sample slip number
- Date of sampling
- Time of sampling
- Unique identification code of the lot
- Farmer identification code
- Name of the authorized representative (sampler) of the lab
signature



Sealed samples shall reach the laboratory within 24 hours of sampling from the packhouse/ establishments/farms. Enough care should be taken to prevent any spoilage of the samples during transit.

LABEL TO BE AFFIXED IN EACH BOX MEANT FOR EXPORTS OF BETEL LEAVES

Name of Produce	Betel Leaves
Date of harvest	dd/mm/yy
Date of packing	dd/mm/yy
Unique Identification Code	AAAPHL000F123

Label to be affixed in each box meant for exports of Betel Leaves

(To be affixed by the exporter/recognized pack house)

AAA: Three alphabet code name of exporter to be given by APEDA

PHL: Three alphabet pack house location code to be given by APEDA

000: Three numeric pack house approval number code to be given by APEDA

F123: Four Alphanumeric Farmer registration code to be given by exporter

STANDARD QUALITY SPECIFICATIONS FOR PACKAGING

Standard quality specifications: There are no specific quality parameters for betel leaves. However, for export of quality betel leaves the following criteria may be considered:-

Size of the leaf – At least 20cm in length and 15cm width

Stem of the leaf must be 2.5-3 cm

Colour - well matured dark green colour leaves

Freshness of the leaves

Insect Pests and diseases – Insect pests - Scale insect (*Lepidosaphes cornutus*)

Identifying characters - Sometime attains pest status in betel vine. They are mostly noticed on the base portion of stems/leaves. The scale insects are either light brown or dark brown in colour.

HARVESTING AND POST HARVEST PRACTICES

List of recommended insecticides against different insect pests of betel leaf (without label claim)

Name of the insect pest	Common name of pest	Dosage	Recommended by
Malathion 50 EC	Scale insect	1 ml/lit	TNAU*, Coimbatore
Chlorpyrifos 20 EC	Scale insect Mealy bugs	2 ml/lit	TNAU*, Coimbatore
Dimethoate 30 EC	Mealy bugs	2ml/lit	TNAU*, Coimbatore

- Harvested leaves to be washed cleaned and graded according to their size and quality. Then they are packed after cutting a portion of the petiole and rejecting the damaged leaves.
- For cleaning and washing clean & microbial free water is to be used. Handling workers to sanitize their hands follow proper personnel hygiene.

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

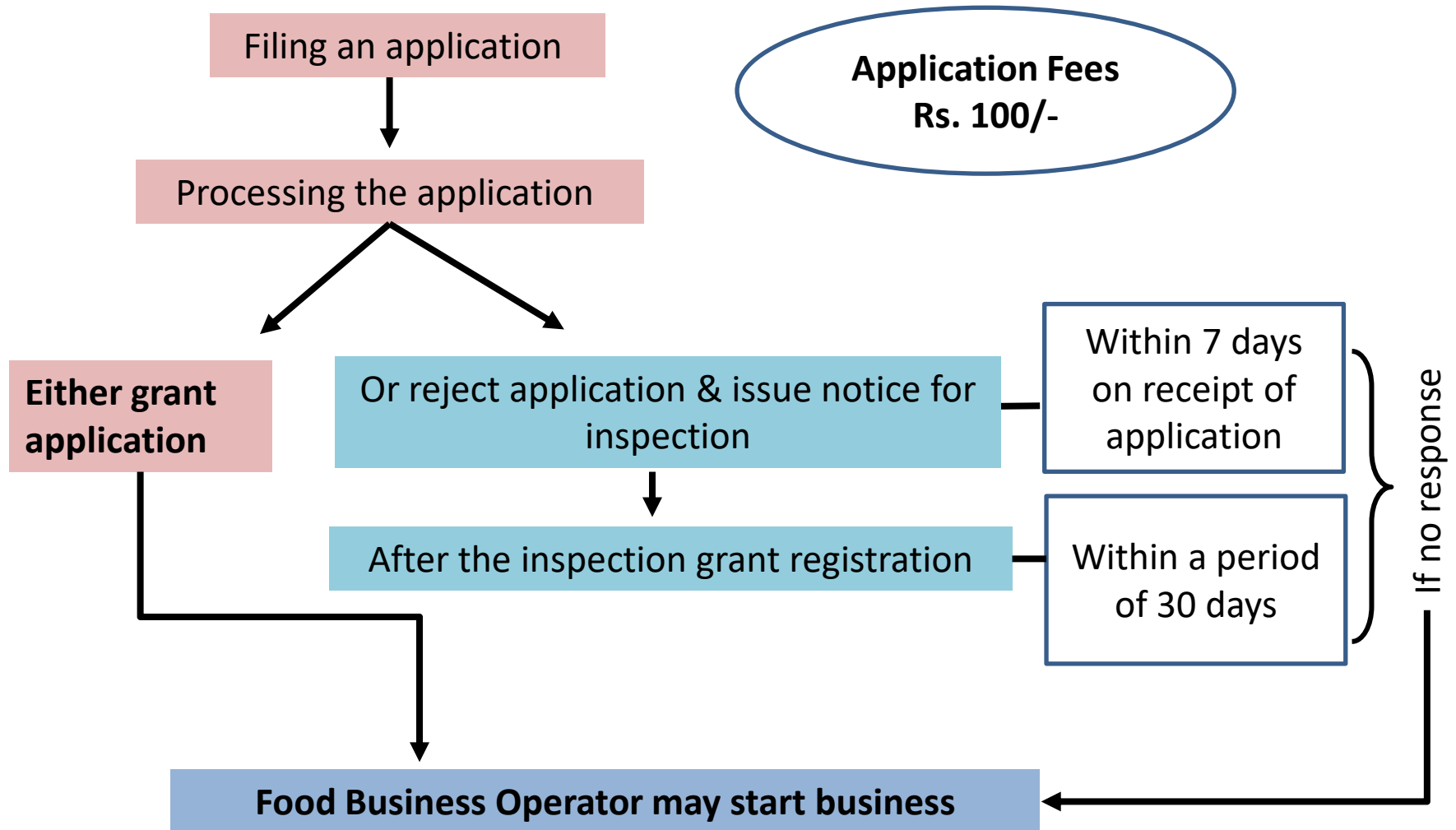


CENTRAL FSSAI LICENSE REGISTRATION

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 ?

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



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

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

[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](#)

Apply License
Fee: Rs.2000 to 7500 per year

Apply for Registration Certificate (Petty Food Business Operators)
Fee: Rs.100 per year
[Click here](#)

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

Food Consumer Grievance

[ANNOUNCEMENTS](#) [HELP TOPICS/FAQ](#) [HELPDESK](#)

How to apply for FSSAI registration ? Cont...



[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 us.

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...

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

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

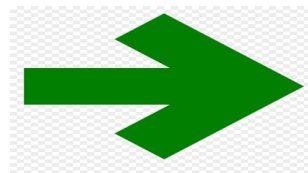
[Click here to apply for Registration for all businesses](#)

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

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

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

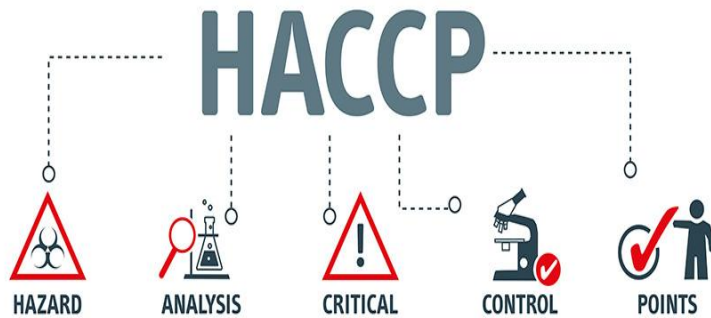
“BEST BEFOREMONTHS FROM MANUFACTURE

(Note: — blank be filled up)

HACCP

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



HACCP PROCEDURE

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.

HACCP PROCEDURE

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 Testing records.



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.



PERSONAL HYGIENE

- 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.



PERSONAL HYGIENE

- 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





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

☎ Call: 0130-2281089