



# FSSAI SPECIFICATION FOR CARDAMOM



**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.





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





# 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).





# 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		
	Per serving	Per 100g
Calories/Energy	75 kcal	60 kcal
Protein	4.5g	3.5g
Total Fat	1g	0.8g
Saturated Fat	0.6g	0.5g
Trans Fat	0g	0g
Cholesterol	20mg	1.6mg
Carbohydrate	10g	8g
Dietary Fibre	0g	0g
Sodium	100mg	80mg

**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





# 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 CARDAMOM

## ❖ **WHOLE CARDAMOM**

The capsules may be light green to brown or pale cream to white when bleached with sulphur dioxide. It shall have characteristic flavour free from any foreign odour, mustiness or rancidity. It shall be free from mould, living and dead insects, insect fragments and rodent contamination. The product shall be free from added colouring matter and other harmful substances

- i. Extraneous matter: Not more than 1.0 percent by weight
- ii. Empty and malformed capsules by count: Not more than 3.0 percent by count
- iii. Immature and shrivelled capsules: Not more than 3.0 percent by weight
- iv. Moisture: Not more than 13.0 percent by weight
- v. Total ash on dry basis: Not more than 9.5 percent by weight
- vi. Volatile oil content on dry basis: Not less than 3.5 percent by v/w
- vii. Insect damaged matter: Not more than 1.0 percent by weight





- **CARDAMOM SEEDS** (decorticated seeds separated from the dried capsules of *Elettaria Cardamomum* L. Maton var *miniscula* Burkill)
- **The seeds shall have characteristic flavour free from foreign odour, mustiness or rancidity. It shall be free from mould, living and dead insects, insect fragments, rodent contamination.**
  - i. Extraneous matter: Not more than 2.0 percent by weight
  - ii. Light seeds: Not more than 3.0 percent by weight
  - iii. Moisture: Not more than 13.0 percent by weight
  - iv. Total ash on dry basis: Not more than 9.5 percent by weight
  - v. Volatile oil content on dry basis: Not less than 3.5 percent by v/w
  - vi. Insect damaged matter: Not more than 1.0 percent by weight



- **CARDAMOM POWDER**

- It may be in the form of small pieces of seeds or in finely ground form. It shall have characteristic flavour free from foreign odour, mustiness or rancidity. It shall be free from mould, living and dead insects, insect fragments, rodent contamination. The powder shall be free from added colouring matter and other harmful substances

- i. Moisture: Not more than 11.0 percent by weight
- ii. Total ash on dry basis: Not more than 8.0 percent by weight
- iii. Ash insoluble in dilute HCl on dry basis: Not more than 3.0 percent by weight
- iv. Volatile oil content on dry basis: Not less than 3.0 percent by v/w.



- **LARGE CARDAMOM POWDER**

- **The powder shall have characteristic flavour free from off flavour, mustiness and rancidity. It shall be free from mould, living and dead insects, insect fragments, rodent contamination. The powder shall be free from added colouring matter and any harmful substance**

- i. Moisture: Not more than 11.0 percent by weight
- ii. Total ash on dry basis: Not more than 8.0 percent by weight
- iii. Ash insoluble in dilute HCl on dry basis: Not more than 2.0 percent by weight
- iv. Volatile oil content on dry basis: Not less than 1.0 percent by weight



- **LARGE CARDAMOM SEED**

- **The capsule shall have characteristic flavour free from foreign odour, mustiness and rancidity. It shall be free from mould, living and dead insects, insect fragments, rodent contamination.**

- Extraneous matter: Not more than 2.0 percent by weight
- Light seeds / Brown / Red seeds: Not more than 3.0 percent by weight.
- Moisture: Not more than 12.0 percent by weight
- Total ash on dry basis: Not more than 8.0 percent by weight
- Ash insoluble in dilute HCl on dry basis: Not more than 2.0 percent by weight
- Volatile oil content of seeds on dry basis: Not less than 1.0 percent by v/w.
- Insect damaged matter: Not more than 1.0 percent by weight





- **LARGE CARDAMOM WHOLE**

- **The capsule shall have characteristic flavour free from foreign odour, mustiness and rancidity. It shall be free from mould, living and dead insects, insect fragments, rodent contamination. The product shall be free from added colouring matter and any harmful substance**
  - i. Extraneous matter: Not more than 1.0 percent by weight
  - ii. Empty and malformed capsules by count: Not more than 2.0 percent by count
  - iii. Immature and shrivelled capsules: Not more than 2.0 percent by weight
  - iv. Moisture: Not more than 12.0 percent by weight



- i. Ash insoluble in dilute HCl on dry basis: Not more than 2.0 percent by weight
- ii. Total ash on dry basis: Not more than 8.0 percent by weight
- iii. Volatile oil content of seeds on dry basis: Not less than 1.0 percent by v/w.
- iv. Insect damaged matter: Not more than 1.0 percent by weight





## CONCLUSION

The worldwide demand for spices as nutraceuticals is showing an increasing trend. Processed products and derivatives cardamom offer great promises for further improvement and exploration under food related small and medium scale agriculture industries development





## REFERENCE

- Food Safety and Standards (Food Product Standards and Food Additives) Regulation, 2011 – [https://fssai.gov.in/dam/jcr:99067191-c774-4c81-b9c8-708b9e72b770/Food Additives Regulations.pdf](https://fssai.gov.in/dam/jcr:99067191-c774-4c81-b9c8-708b9e72b770/Food_Additives_Regulations.pdf)







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