

CHICORY - FSSAI STANDARD, REGULATION LICENSING & FOOD SAFETY



AATMANIRBHAR BHARAT

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

FOOD SAFETY AND FSSAI REGULATIONS

GENERAL ASPECTS ON FOOD SAFETY – GOOD HYGIENIC PRACTICES (GHP), GOOD MANUFACTURING PRACTICE (GMP)

I. ESTABLISHMENT – DESIGN AND FACILITIES

1. Location and Surroundings
2. Building design, construction and layout
 - Building design and layout
 - Internal Structures
 - Walls and Partitions
 - Ceilings and overhead fixtures
 - Floors
 - Doors & Window's
 - Equipment Design and Installation
 - Facilities/ Utilities
 - Water System
 - Air Quality and Environment conditions
 - Lightning
 - Personal hygiene facilities and Employee facilities
 - Drains and Waste Disposal

II. ESTABLISHMENT - CONTROL OF OPERATIONS

1. Supplier Approval and Food receipt
2. Storage and Material Control
 - General
 - Access to storage area
 - Damaged, Rejected & Recalled Goods
 - Cleaning of Storage area
3. Food Packaging
4. Finished Product Storage
5. Food transportation
6. Food traceability and food recall
7. Food testing

FOOD SAFETY AND FSSAI REGULATIONS

III. ESTABLISHMENT - MAINTENANCE AND SANITATION

1. Cleaning and Sanitation
 - House keeping
2. Maintenance
3. Pest control System
 - General Requirements
 - Preventing access
 - Monitoring and Detection
 - Eradication

IV. ESTABLISHMENT- PERSONAL HYGIENE

1. Health of food handlers
2. Hygiene of food handlers
3. Visitors

V. PRODUCT INFORMATION AND CONSUMER AWARENESS

1. Product information & labelling
2. Consumer awareness and complaint handling

VI. TRAINING

VII. AUDIT, DOCUMENTATION AND RECORD

1. Self-evaluation and review
2. Documentation and records

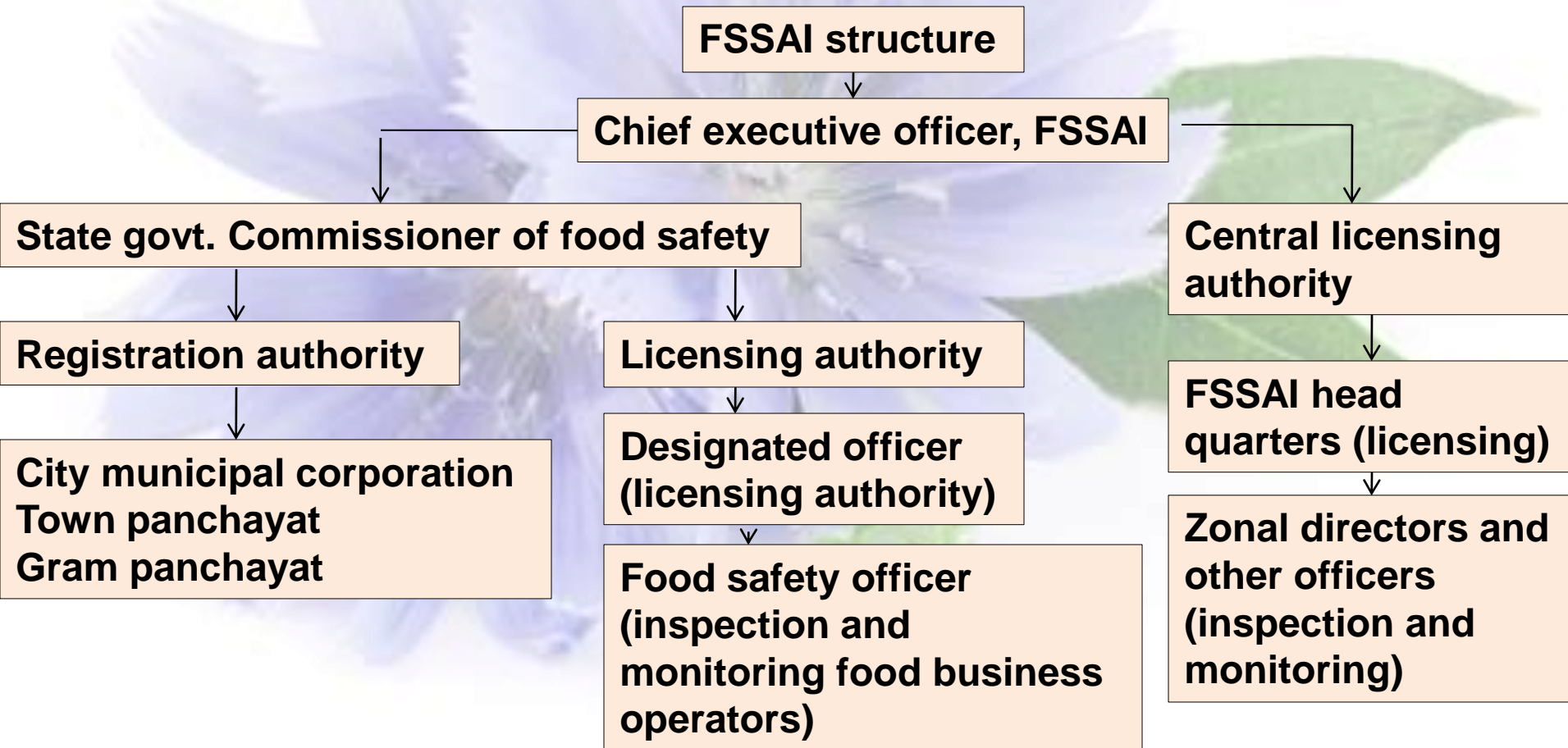
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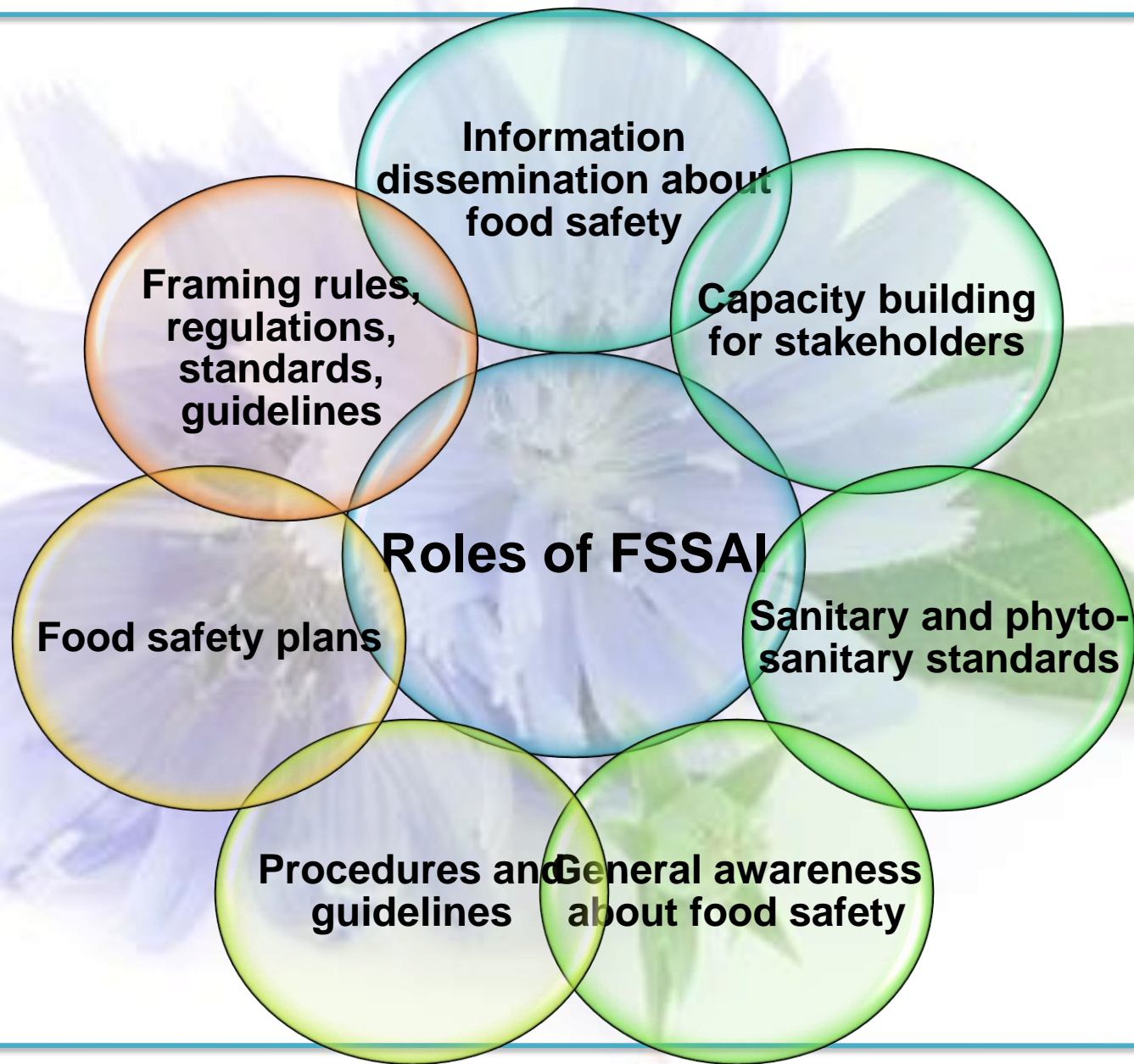
**FOOD SAFETY AND STANDARDS
AUTHORITY OF INDIA**

Inspiring Trust, Assuring Safe & Nutritious Food

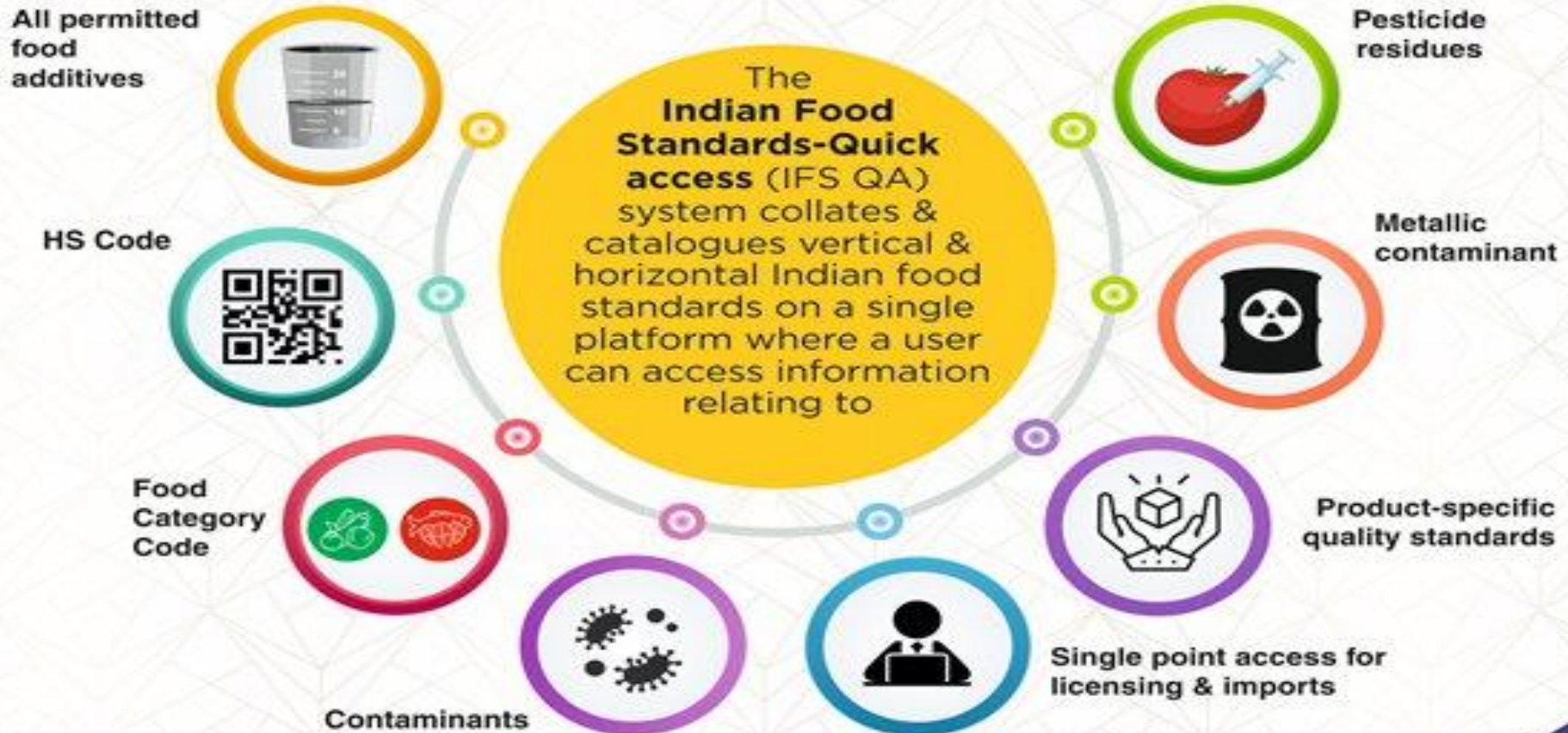
Ministry of Health and Family Welfare, Government of India



FOOD SAFETY AND FSSAI REGULATIONS



Food Standards

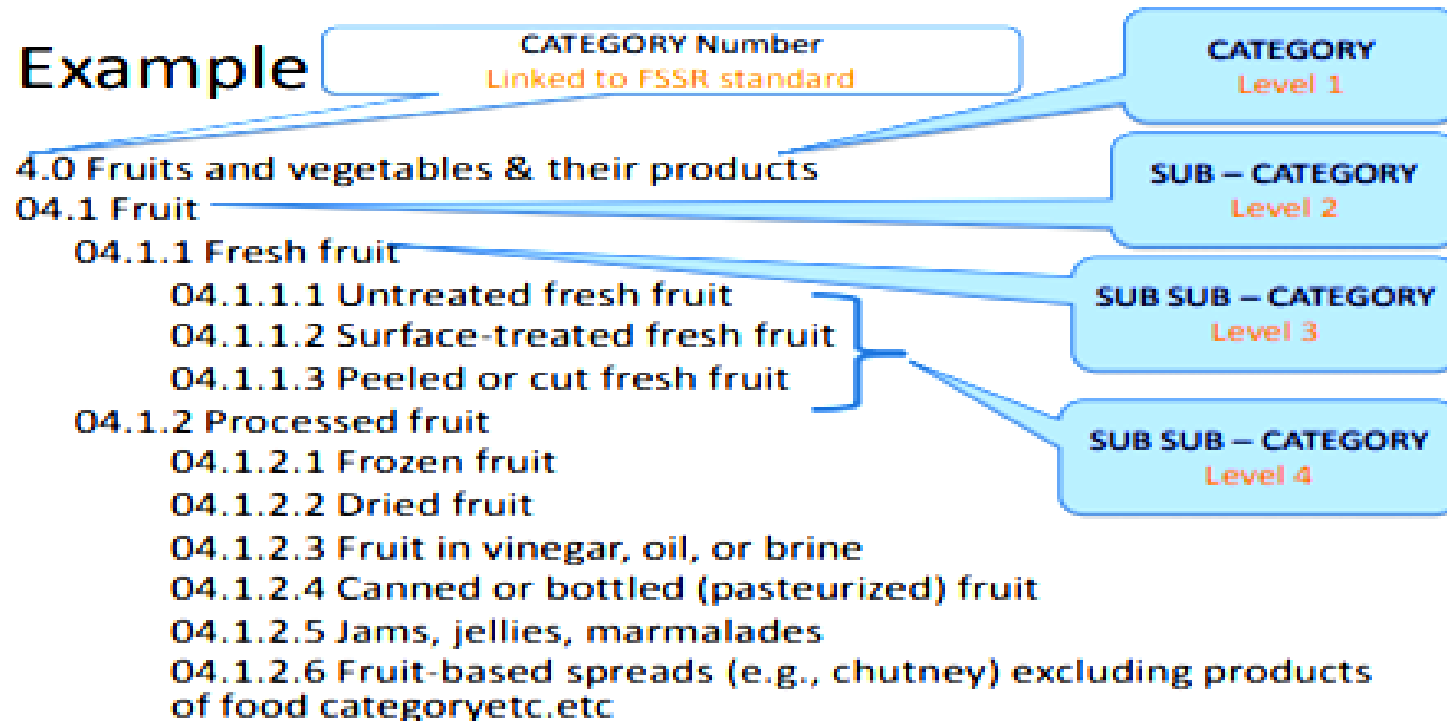


FOOD SAFETY AND FSSAI REGULATIONS

FOOD CATEGORY SYSTEM

- Clubbing together groups of similar products as one category
- Each category number is used as a code
- Code is expandable for new additions of products or categories in future
- Simple to understand

Example



FOOD SAFETY AND FSSAI REGULATIONS

PRINCIPLES & CHARACTERISTICS OF PROPOSED FOOD CODE

Hierarchical orderly decision tree based approach

Based on 4 level structure

Level 1: Main Category

Level 2: Sub Categories forming part of the main category

Level 3: Sub-sub Categories, forming part of a sub category

Level 4: Sub-sub categories or products, forming part of a sub-sub category

18 main categories

Category 1-16 = different food kinds

Category 17 = cover those products which can't be placed in categories 1-16

Category 99 = substances added to food, such as vitamins, minerals, additives etc

FOOD SAFETY AND FSSAI REGULATIONS

NEED FOR FOOD CATEGORY SYSTEM

Helps in describing, characterizing, denominating, naming of products, comparison of similar products, aggregation of information on similar products and recovery of older information

Provides predictability, certainty and direction through cataloguing the various food products in categories in a hierarchical manner

Enables easy navigation by providing information in a clustered and clutter free manner

Provides a direction & space for future regulatory developments

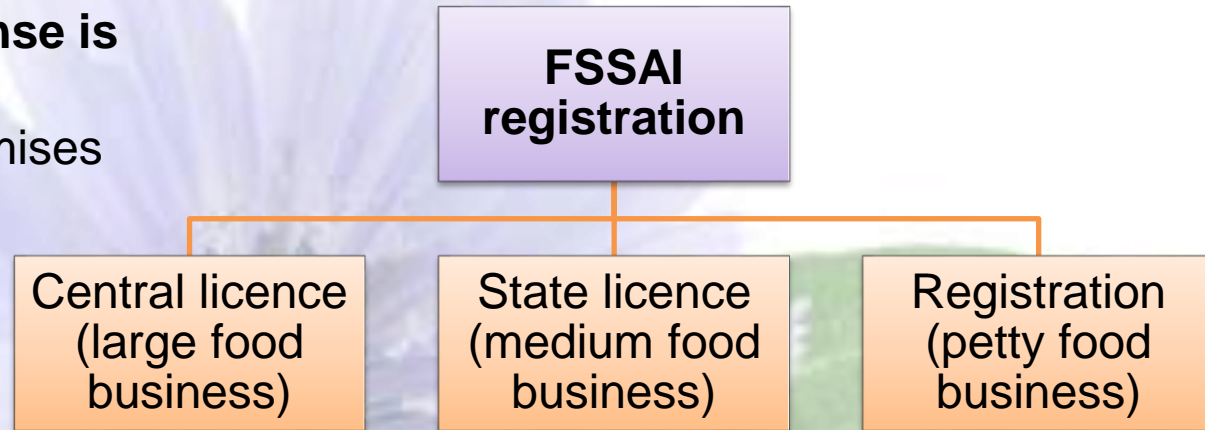
Provides a clarity to all stakeholders including enforcement agencies

Enhances the effectiveness of official control of regulators over the entire chain

FSSAI REGISTRATION & LICENSING PROCESS

FSSAI registration or license is based on-

- Business volume and premises
- Installed capacity
- Turnover or location



FSSAI Registration Requirements-

- Any FBO with an annual turnover of not more than Rs. 12 lakh
- Petty retailer dealing in food products
- Any person who manufactures or sells any food article by himself
- Food sale is done by the temporary stall holder
- Any individual who distributes food in any religious or social gathering except caterer
- Small-scale or cottage industries

Procedure for Obtaining FSSAI Registration

Submit Form A (application) to the Food and Safety Department

Application can be accepted or rejected

If application is accepted, the department will grant a registration certificate with the registration number and the photo of the applicant

Display the certificate of registration at the place of business during the business hours

DOCUMENTS REQUIRED FOR REGISTRATION

Common documents (Basic, State and Central registration)-

1. A passport photo
2. A photo ID proof

Additional documents (State and Central registration)-

1. A completed and signed Form B
2. Address proof
3. List of food category and products
4. Layout plan of the proposed location
5. List of equipment
6. NOC from municipality
7. Incorporation certificate
8. List of directors/partners
9. MOA and AOA
10. Water test report
11. Import Export Code

Food Safety Compliance System (FoSCoS)

Enhanced
version of Food
Licensing and
Registration
System (FLRS)

Launched in
2012 for
issuance of pan-
India FSSAI
Licenses and
Registration

FOOD SAFETY AND FSSAI REGULATIONS

OBJECTIVES OF FoSCoS

- Transform from the present FLRS which is only a licensing platform to a central food safety compliance regulatory platform
- Build technically advanced integrated application to achieve interoperability with other applications, capable of higher user traffic, and has potential for future upgrades and functionalities
- Enhance user performance of the application and make application process simpler and efficient to promote ease of doing business amongst FBOs

FOOD SAFETY AND FSSAI REGULATIONS

CONTD.... OBJECTIVES OF FoSCoS

- 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 360^o profiling and validation of FBOs

FSSAI STANDARDS (FSSR, 2011a; FSSR, 2011b)

1. ROASTED CHICORY POWDER

- With or without addition of edible oils & fats or sugar (such as glucose, sucrose) in proportion not exceeding 2.0 % by weight in aggregate.
- It shall be free from dirt, extraneous matter, artificial colours as well as flavours
- 500 g of chicory sample should be sent to the food analyst for analysis.

STANDARDS

Total ash (on dry basis) m/m	not less than 3.5 % and not more than 8.0 %
Acid insoluble ash (on dry basis) m/m in diluted HCl	not more than 2.5 %
Aqueous extracts (on dry basis) m/m	not less than 55 %

FSSAI STANDARDS (FSSR, 2011a; FSSR, 2011b)

2. COFFEE-CHICORY MIXTURE

- Prepared by mixing roasted and ground coffee and roasted and ground chicory.
- It shall be in a sound, dry and dust free condition with no rancid flavour.
- It shall be in the form of a free flowing powder having the colour, taste and flavour characteristic of coffee - chicory powder.
- It shall be free from any impurities and shall not contain any other added substance.
- The coffee content in the mixture shall not be less than 51 % by mass.

STANDARDS

Moisture	not more than 5.0 %
Total ash on dry basis	not more than 7.50 %
Acid insoluble ash on dry basis	not more than 0.6 %
Caffeine content on dry basis	not less than 0.6 %
Aqueous extracts	not more than 50 %

FSSAI STANDARDS (FSSR, 2011a; FSSR, 2011b)

3. Instant-coffee chicory mixture

- Product manufactured from roasted and ground coffee and roasted and ground chicory.
- It shall be in sound dry and dust free condition with no rancid or obnoxious flavour.
- It shall be in the form of a free flowing powder or shall be in the agglomerated (granules) form having the colour, taste and flavour characteristics of coffee chicory powder.
- It shall be free from any impurities and shall not contain any other added substance.
- The coffee content in the mixture shall not be less than 51 % by mass on dry basis.
- Quantity of instant-coffee chicory mixture sample should be sent to the food analyst for analysis should be 100 g.

FOOD SAFETY AND FSSAI REGULATIONS

STANDARDS

Moisture	not more than 4.0 %
Total ash on dry basis	not more than 10.0 %
Acid insoluble ash on dry basis	not more than 0.6 %
Caffeine (anhydrous) content on dry basis	not less than 1.4 %
Solubility in boiling	dissolve readily in water (30 seconds) with moderate stirring
Solubility in cold at $16 \pm 2^{\circ}\text{C}$	soluble in water (3 minutes) with moderate stirring

FOOD SAFETY AND FSSAI REGULATIONS

Chicory dried or roasted should not contain metal contaminants more than 30.0 and 4.0 parts per million by weight for copper and arsenic, respectively **(FSSR, 2011c)**

FOOD SAFETY AND FSSAI REGULATIONS

FOOD ADDITIVES SPECIFIED IN FSSR (2011A) REGULATIONS

Product	Food additive	INS No.	Recommended maximum level	Note
Coffee, coffee/coffee substitutes, tea, herbal infusions, & other hot cereal & grain beverages, excluding cocoa	Acesulfame potassium	950	600 mg/kg	188, 160
	Agar	406	GMP	160
	Ascorbic acid	300	GMP	160
	Aspartame	951	600 mg/kg	160
	Benzoates		1,000 mg/kg	13
	Benzoic acid	210		
	Sodium benzoate	211		
	Potassium benzoate	212		
	Calcium benzoate	213		
	Calcium carbonate	170	GMP	160
Calcium chloride	509	GMP	160	

FOOD SAFETY AND FSSAI REGULATIONS

CONTD....FOOD ADDITIVES SPECIFIED IN FSSR (2011A) REGULATIONS

Product	Food additive	INS No.	Recommended maximum level	Note
Coffee, coffee/coffee substitutes, tea, herbal infusions, & other hot cereal & grain beverages, excluding cocoa	Citric acid	330	GMP	160
	Diacetyltartaric and fatty acids esters of glycerol	472	500mg/kg	142
	Ethylene diamine tetraacetates	386	35 mg/kg	21
	Fumaric acid	297	GMP	160
	Glycerol	422	GMP	160
	Malic acid	296	GMP	160
	Monosodium L-glutamate	621	GMP	160
	Nitrogen	941	GMP	160, 59

FOOD SAFETY AND FSSAI REGULATIONS

CONTD....FOOD ADDITIVES SPECIFIED IN FSSR (2011A) REGULATIONS

Product	Food additive	INS No.	Recommended maximum level	Note
Coffee, coffee/coffee substitutes, tea, herbal infusions, & other hot cereal & grain beverages, excluding cocoa	Oxidized starch	1404	GMP	160
	Pectins	440	GMP	160
	Potassium carbonate	501	GMP	160
	Potassium chloride	508	GMP	160
	Sorbates		500 mg/kg	42,1
	Sorbic acid	200		60
	Sodium sorbate	201		
	Potassium sorbate	202		
	Calcium sorbate	203		
	Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	470	GMP	160

FOOD SAFETY AND FSSAI REGULATIONS

CONTD....FOOD ADDITIVES SPECIFIED IN FSSR (2011A) REGULATIONS


Product	Food additive	INS No.	Recommended maximum level	Note
Coffee, coffee/coffee substitutes, tea, herbal infusions, & other hot cereal & grain beverages, excluding cocoa	Sodium acetate	262	GMP	160
	Sodium alginate	401	GMP	160
	Sodium carbonate	500	GMP	160
	Carboxymethylcellulose	466	GMP	160
	Starches, enzyme treated	1405	GMP	160
	Steviol glycosides	960	200 mg/kg	160.26
	Sucralose (Trichlorogalactosucrose)	955	300 mg/kg	160
	Sucroglycerides	474	1000 mg/kg	176
	Tripotassium citrate	332	GMP	160
	Xanthan gum	415	GMP	160



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