



FOOD SAFETY AND FSSAI REGULATIONS FOR GROUNDNUT PRODUCTS



AATMANIRBHAR BHARAT

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



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?

- No person shall commence or carry on any food business except under a license/registration as per Section 31 of the Food Safety and Standard Act, 2006.
- In accordance with Section 31(2) of the Food Safety and Standard Act, 2006 every Petty Food Business Operator shall register themselves before commencement of any food business.
- Without obtaining a FSSAI licence/registration, it is illegal and unauthorized and violates the provision of the Food Safety & Standards Act, 2006.
- Every food business operator involved in the manufacture, processing, storage and distribution and sale of food products must compulsorily obtain FSSAI Registration or License.



WHY FSSAI REGISTRATION REQUIRED?

- As per Section 63 of Food Safety & Standards Act, 2006, if any person or Food Business Operator (except subsection 2 of Section 31) commence or carry on any food business without a license shall be punishable with imprisonment for a term which may extend to six months and also with a fine which may extend to five lakh rupees.
- 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 stati

fssai

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 also provided.





FSSAI LICENSE & REGISTRATION

Based on the Turnover, Production Capacity & Other Conditions FSSAI Certificate categorized into three types..

Registration: For turnover less than 12 lakh.

Production capacity upto 100 Kgs per day.

State License: For turnover between 12 Lakh to 20/30 crores.

Production Capacity: Up to 2 MT per Day.

All Grain, Cereals & Pulse Milling units without any limits.

Central License: For turnover above 20/30 crores.

Production Capacity: More than 2 MT per Day.

Other few conditions also apply for central license.



FEE STRUCTURE

Types/Category	Registration- 1 Year	State -1 Year	Central- 1 Year
New Application	Rs. 100	Rs 2000-5000	Rs. 7500
Renewal Application	Rs. 100	Rs 2000-5000	Rs. 7500
License/Certificate modification	Rs. 100	Rs 1000	Rs. 7500
Duplicate Certificate/ License	10% of the applicable certificate fee	10% of the applicable certificate fee	10% of the applicable certificate fee

REQUIREMENTS FOR FSSAI REGISTRATION

To be taken by businesses or start-ups applying for Registration Certificate.

Documents Required

1. Photo
2. Government issued Photo ID such as AADHAAR, PAN, Voter ID etc.
3. Proof of Address of Businesses activity (if address is other than as mentioned in Photo ID Card).

Few other documents like Trade Licence & Others are also applicable for few states.





REQUIREMENTS FOR FSSAI STATE & CENTRAL LICENSE

Applicable for Food Business Operators applying for Manufacturer & Repacker License.

1. Blueprint/layout plan of the processing unit showing the dimensions in metres/square metres and operation-wise area allocation (mandatory for manufacturing and processing units only).
2. List of Directors with full address and contact details (mandatory for companies only).
3. Name and List of Equipments and Machinery along with the number, installed capacity and horse power used.
4. Analysis report (Chemical & Bacteriological) of water to be used as ingredient in food from a recognized/ public health laboratory to confirm the potable.
5. Upload Production unit photograph.
6. Photo I.D and address proof issued by Government authority of Proprietor/Partner/Director(s)/Authorised Signatory.
7. Proof of possession of premises. (Sale deed/ Rent agreement/ Electricity bill, etc.)
8. Partnership Deed/Self Declaration for Proprietorship/Memorandum & Articles of Association towards the constitution of the firm.
9. Form IX: Nomination of Persons by a Company along with the Board Resolution.
10. Recall Plan for Manufacturer and Repacker for Central Licence.



REQUIREMENTS FOR FSSAI STATE & CENTRAL LICENSE

Applicable for Food Business Operators applying for Distributor, Marketer, Retailer, Supplier & Wholesale License.

1. Proof of Expected Annual Turnover(self-attested).
2. List of Directors with full address and contact details (mandatory for companies only)
3. Food Safety Management System plan or certificate (if any)
4. Proprietor & Self Declaration Form (In case of Proprietorship Firm)
5. Photo I.D and address proof issued by Government authority of Proprietor/Partner/Director(s)/Authorised Signatory.
6. Proof of possession of premises. (Sale deed/ Rent agreement/ Electricity bill, etc.)
7. Partnership Deed/Self Declaration for Proprietorship/Memorandum & Articles of Association towards the constitution of the firm.
8. Form IX: Nomination of Persons by a Company along with the Board Resolution.



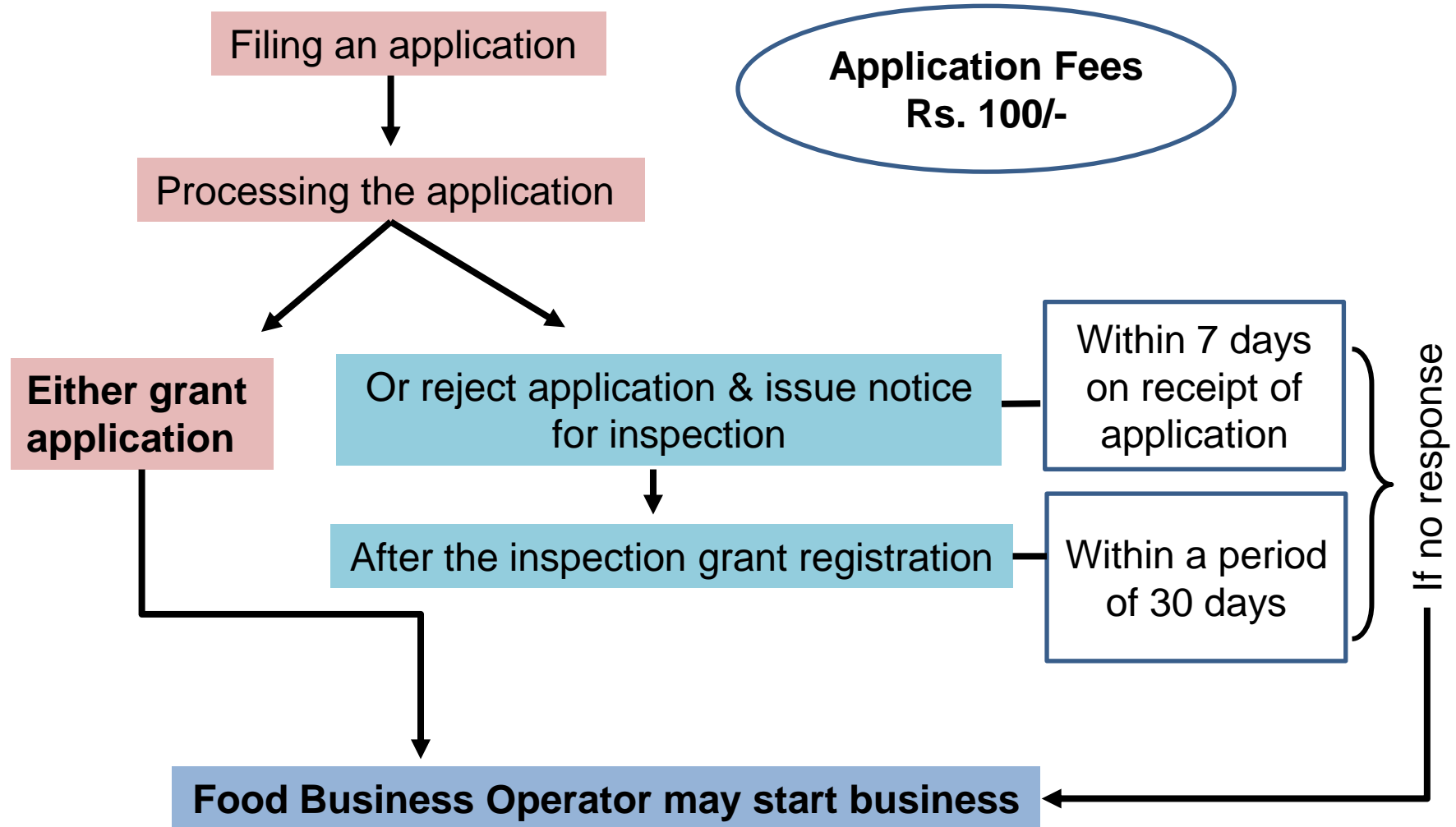
REQUIREMENTS FOR FSSAI STATE & CENTRAL LICENSE

Applicable for Food Business Operators applying for Exporter License.

1. List of Directors with full address and contact details (mandatory for companies only)
2. IE CODE document issued by DGFT
3. Undertaking for Exporting FBO.
4. Photo I.D and address proof issued by Government authority of Proprietor/Partner/Director(s)/Authorised Signatory.
5. Proof of possession of premises. (Sale deed/ Rent agreement/ Electricity bill, etc.)
6. Partnership Deed/Self Declaration for Proprietorship/Memorandum & Articles of Association towards the constitution of the firm .
7. Form IX: Nomination of Persons by a Company along with the Board Resolution.
8. Product Recall Plan.



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

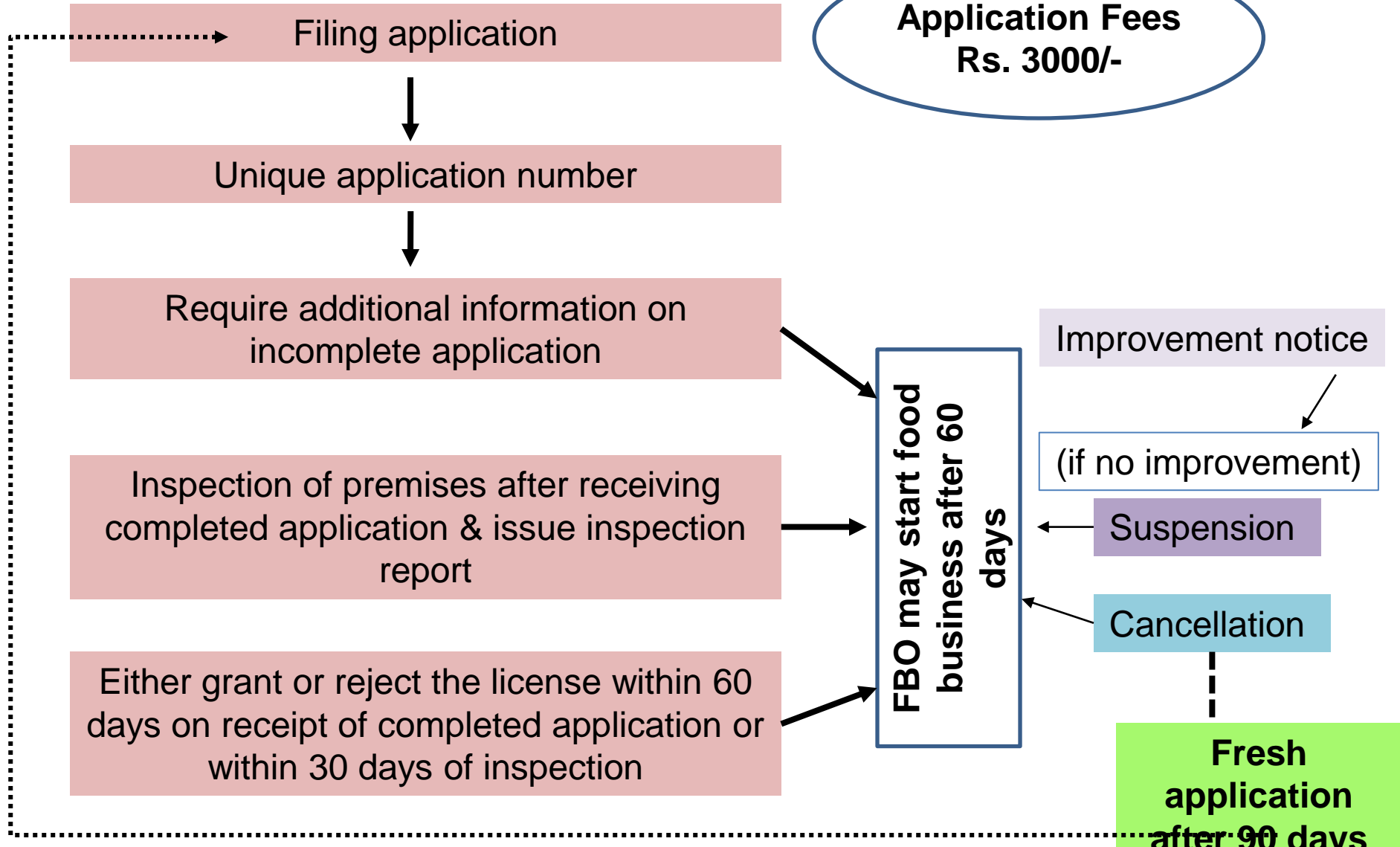
Improvement notice

(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](#)

Standardized Food Products

[View all FSSAI Standardized Products](#) [Clubbing of variants of products](#)

Eligibility of your food business

[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

is operational now India wof 1st

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



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](#)

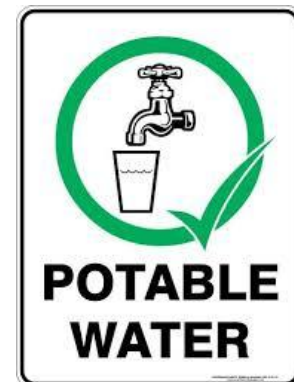
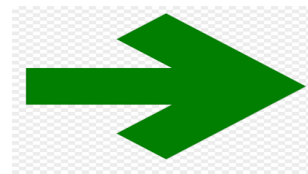


SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER/ PROCESSOR/HANDLER

- 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

- FSSAI License/Registration Number
- Name of the Food
- List of the Ingredients
- Nutritional Information
- Net Weight/Quantity
- Lot/Code/Batch Identification number
- Date/Month/ of Manufacturer
- Best Before or Use by Date or Date of Expiry
- Declaration regarding Vegetarian & Non Vegetarian
- Instruction of Use
- Declaration regarding Food Additives
- Name & Complete Address of the Manufacturer



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

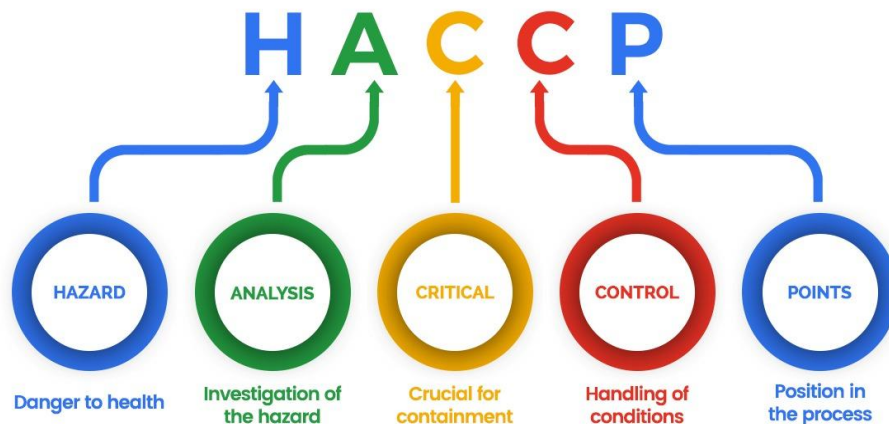
Country of origin
Place where the food item was produced

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





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



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.



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



FOOD SAFETY

Personal Hygiene

Correct Practice (Green Checkmark)	Incorrect Practice (Red X)
Hair should be properly tucked inside the cap	Hair coming outside the cap
No earring or necklace/chains	Earring and necklace/chains
No outer pockets	Outer pocket and contents
Wear neat and clean clothes	Dirty clothes
No wrist watch/rings	Wrist watch/rings
Cover all wounds	Open and bleeding wounds
Nails should be short and clean	Long and painted nails
Torn clothes should be repaired or replaced	Torn clothes
Wear clogs and safety shoes	Bare foot/slippers

SAFE FOOD MAKES HAPPY CUSTOMERS

CODEX STANDARDS FOR GROUNDNUTS

Quality factors	Permissible levels
Moisture content	Peanuts in-pod – 10% Peanut kernels – 9.0%
Mouldy or decayed kernels	0.2% m/m max
Rancid kernels	Oxidation of lipids: not more than 5 meq active oxygen/kg) Production of free fatty acids: not more than 1.0%
Extraneous matter	Peanuts in-pod – 0.5% m/m max Peanut kernels – 0.5% m/m max
Filth (impurities of animal origin like dead insects)	0.1% m/m max





TOLERANCE LIMITS FOR AFLATOXIN AS SET BY EUROPEAN UNION

Intended use	Tolerance limit ($\mu\text{g per kg}$)	
	B_1	$B_1 + G_1 + B_2 + G_2$
Groundnut for direct consumption	2	4
Groundnut for further processing	5	10
Groundnut milk and its related products	0.05	---



QUALITY MEASURES AVOID AFLATOXIN CONTAMINATION IN GROUNDNUTS

- Harvest kernels after attaining proper maturity.
- Sort and separate immature pods from matured pods.
- Avoid handling / mechanical damage while harvesting the pods.
- Immediately process the pods after harvest.
- Reduce the moisture of the pods to 6-8% before storing.
- While storing the pods in gunny bags, keep the stacked bags on wooden planks to avoid moisture absorption.
- Educate farmers about scientific and hygienic harvesting and post-harvesting practices.

MICROBIAL PARAMETERS FOR GROUNDNUTS AS PRESCRIBED BY AMERICAN PEANUT COUNCIL

Parameters	Specified limits
Total Plate Count	<10,000/g (roasted product)
Yeast and Mold	<100/g (roasted product)
Enterobacteria	<10/g (roasted product)
Coliforms	<10/g MPN (roasted product)
E. coli	<3.6/g MPN (roasted product)
Salmonella	Negative





National Institute of Food Technology Entrepreneurship and Management

Ministry of Food Processing Industries

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