

## FSSAI REGULATIONS FOR MINT & MINT PRODUCTS



**AATMANIRBHAR BHARAT**

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

# fssai

**fssai** (which onion, ginger, garlic, turmeric powder, cumin, vegetables (carrot, beans, etc.) (E627 & E631), vegetable sauce powder, sugar, thickener (E415), etc. (E330))

**fssai** Lic. No.: 11512038003912

AO 3-050  
NOV - 12  
210/-

**fssai** Lic. No.: 10014012000266

FOR MANUFACTURER & MANUFACTURING UNIT ADDRESS SEE THE FIRST CHARACTER OF THE BATCH NO. & SEE BELOW

MANUFACTURED BY  
(M) AKASH HEALTH PRODUCTS (P) LTD.  
Plot No. 2, Sector 10, NE, Ringpur, Haridwar-249403, Uttarakhand

Lic. No.: 1012012000165

**MAKE A HABIT**  
ALWAYS SPOT FSSAI LOGO AND LICENSE  
NUMBER ON PACKED FOOD ITEM

## 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.

## 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

## BASIC 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

- 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
- 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.



# CENTRAL FSSAI LICENSE REGISTRATION

## 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.
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.

## SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER/ PROCESSOR/HANDLER

- 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.

## SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER/ PROCESSOR/HANDLER

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.

## SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER/ PROCESSOR/HANDLER

- Eating, chewing, smoking, spitting and nose blowing shall be prohibited within the premises especially while handling food.
- All articles that are stored or are intended for sale shall be fit for consumption and have proper cover to avoid contamination.
- The vehicles used to transport foods must be maintained in good repair and kept clean.
- Foods while in transport in packaged form or in containers shall maintain the required temperature.
- Insecticides / disinfectants shall be kept and stored separately and away from food manufacturing / storing/ handling areas.

## GENERAL LABELLING REQUIREMENTS

- 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

## GENERAL LABELLING REQUIREMENTS

- 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

# 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



Vegetarian



Non-Vegetarian

Labeling requirements for packaged food products IS laid down in the Part VII of the Prevention of Food Adulteration (PFA) Rules, 1955, and the Standards of Weights and Measures (Packaged Commodities) Rules of 1977.



In respect of **spices**, there are specifications for volatile content of the oil on dry basis, moisture, total ash on dry basis (bleached / unbleached in case of ginger), calcium content as CaO on dry basis in case of ginger, extraneous matter, acid insoluble ash, total starch (in case of turmeric), defectiveness, insect damage matter, and crude fibre.

## Regulation for Spices

The following regulations are important for spices, tea, coffee, cocoa, etc.

(a) Quality Specifications for more than 40 products including the following are available in 3Food Safety and Standards (*Food Products Standards and Food Additives*) Regulations, 2011:

- Cardamom
- Chillies
- Cinnamon
- Cassia
- Cloves
- Coriander
- Cumin etc..

- Tea
- Coffee
- Cocoa beans
- Areca nuts
- Desiccated coconut

The FSSAI has notified the Food Safety and Standards (Food Products Standards and Food Additives) Second Amendment Regulations, 2019 related to revision of existing standards of coconut milk and coconut cream, standards for dried oregano (whole and powder), pimento (Allspice) (whole and powder), formulation of laurel (Bay Leaf) (Whole and Powder), Dried Mint, Dried Rosemary. These regulations shall come into force on the date of their publication in the Official Gazette. Food Business Operators will have to comply with all the provisions of these regulations by 1st July 2020.

## REGULATION FOR DRIED MINT

Dried mint means dried leaves or broken or crushed leaves of *Mentha spicata* Linnaeus syn. /*Mentha Viridis* Linnaeus. It shall have characteristic odour and flavour and shall be free from mustiness and other foreign flavours. It shall be free from living insects and moulds and shall be free from dead insects, insect fragments and rodent contamination visible to the naked eye.

## REGULATION FOR DRIED MINT

S. No	Characteristics	Requirements
1.	Moisture content, percent by mass (Maximum)	13.0
2.	Foreign matter, percent by mass, (Maximum)	1.0
3.	Extraneous vegetable matter percent by mass (Maximum)	3.0
4.	Total ash percent by mass on dry basis (Maximum)	12.0
5.	Acid-insoluble ash, percent by mass on dry basis (Maximum)	2.5
6.	Volatile oil content, ml/100g, on dry basis (Minimum)	0.5

## ASTA STANDARDS

The American Spice Trade Association (ASTA) is a private body of the spices traders in the US and their members, generally, prefer to accept spices in line with the ASTA standards. ASTA has established quality specifications for the presence of insects, excreta of mammals and others, mould, extraneous matter etc. in respect of spice, for instance, cardamom, coriander, ginger, black pepper, turmeric, etc.

- ASTA has also established the following guidance documents for use by the producers and suppliers of spices:
  - ❖ **Prevention of adulteration and contamination**
  - ❖ **Allergens**
  - ❖ **Screening tools for contaminants**
  - ❖ **Pesticide residues**
  - ❖ **GAP, GMP and HACCP guidelines for spices**
  - ❖ **Physical specifications and cleaning guidelines**
  - ❖ **Microbial safety of spices**
  - ❖ **Validation of process controls**

## ESA QUALITY MINIMA FOR SPICES

The European Spice Association (ESA), a private body of spices traders in Europe, has established quality specifications for moisture, total ash, acid insoluble ash, volatile oil content, etc. in respect of spice, for instance, cardamom, coriander, ginger, black pepper, turmeric (*whole and ground*), etc.

- ESA has also developed the following requirements and guidance documents for application by its members:
- **Prevention of adulteration**
- **Allergens**
- **Labelling of allergens**
- **Dehydration factors for spices**
- **Contaminants and pesticide residues**
- **Good Agriculture Practices**
- **Analytical methods**
  
- It is **important to note** that for export of spices and other products to the developed markets, the legal requirements specified under their legislations is a mandatory requirement. However, the private standards, such as those of ASTA and ESA are the requirements established by the trade.





For More details Contact:

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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

*Thank  
you*