MINISTRY OF FOOD PROCESSING INDUSTRIES
GOVERNMENT OF INDIA

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FSSAI REGULATIONS FOR NUTMEG

AATMANIRBHAR BHARAT

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

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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.

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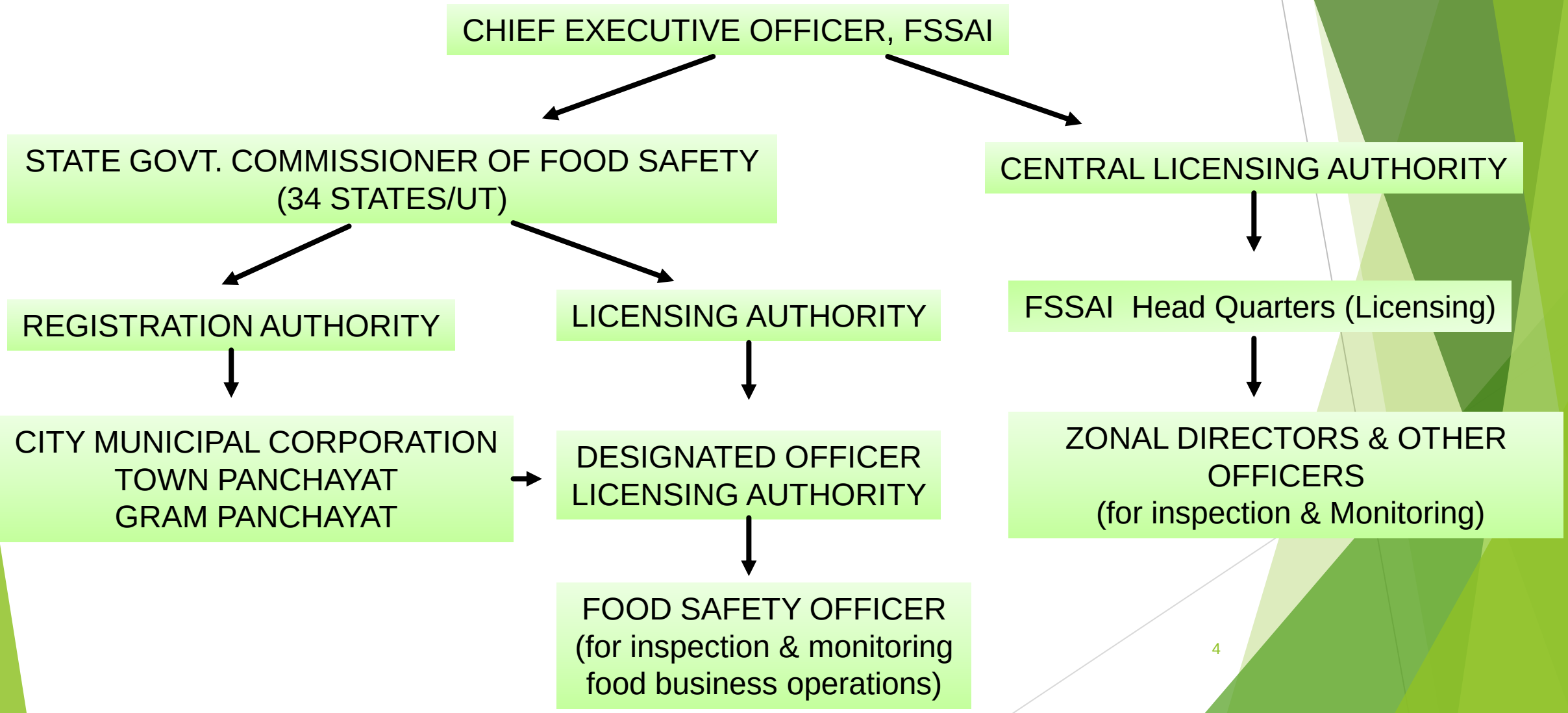
Objectives of FSSAI

- The act ensure food safety in all line of food distribution system from processing, manufacturing to packing and supplying.
- To determine the limit for food additive, preservatives, heavy metals, mycotoxins etc.
- Several categories of foods viz., nutraceuticals, health foods for special dietary purposes all were brought under the preview of FSSAI.

Organizational set up of FSSAI



Whether to take FSSAI registration / licensing?

A food business operation (FBO) with an **annual turnover of 12 lakh or less**

→ **FSSAI REGISTRATION**

If the annual turnover is **>12 lakhs – 20 crores**

→ **FSSAI LICENSE**

- **State license** — If the FBO is functioning in a **single state**
- **Central license** — If the FBO is functioning in **more than one state**

Validity of the registration / license can be from 1 year to 5 years as chosen by the food business operator

DOCUMENTS REQUIRED TO APPLY FOR REGISTRATION

- Proof of premise
- Identity proof of the manufacturer
- No objection certificate from Municipality / Panchayat
- Health fitness certificate by physician declaring the fitness of workers in the FBO
- Document declaring the safety of the water (with respect to both microbial and mineral contamination) utilized in the Plant.

DOCUMENTS REQUIRED FOR LICENSING

- Blueprint of the plant with marked dimensions of each processing area.
- List of manufacturer(s) with full address
- Details of the equipment utilized with specifications , capacity and power consumption
- Data of water analysis (bacteriological and chemical) from govt. authorized water testing laboratories.
- Photograph of unit

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- Government authorized identity proof along with photo of the manufacturer/ proprietor / partner / director of the FBO.
- Proof of possession of food plant premises (sale deed/ rent agreement/ electricity bill)
- In case of partnership business the partnership deed/ memorandum & articles of association towards the constitution of the firm/ self-declaration of proprietorship.
- Form IX: nomination of persons by a company along with the board resolution.

PROCEDURE FOR REGISTRATION

Filing an application

Application Fees Rs. 100/-

Processing the application

Either grant application

Or reject application & issue notice for inspection

Within 7 days on receipt of application

After the inspection grant registration

Within a period of 30 days

If no response

Food Business Operator may start business

PROCEDURE FOR LICENSING

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Filing application

Application Fees Rs. 3000/-

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://foscos.fssai.gov.in/

GENERAL HYGIENIC REQUIREMENTS

- The location of the food establishment should be away from pollution and other such industrial areas where there are chances for fumes, excessive soot etc. to avoid cross-contamination.
- There should be compartmentalization for raw material storage, pre-processing section, primary and secondary processing sections. The final product should be stored away raw materials.
- Floors and ceilings should be cleaned, paintings of walls should be water proof, easy to clean, and also flaking of plaster should be avoided.

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- Rodent and insect control measures need to be taken.
- Proper waste disposal measures, segregation of biodegradable and non-degradable waste should be done.
- The drainage flow should be opposite to the manufacturing line.
- The windows and ventilations should be screened.
- 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.

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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

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What's on a food label?

Date Marking

This is the 'Use By', 'Sell By' and 'Best Use Before' date. It gives the date by which the food should be eaten.

Product Name

Usually beside the brand name. Tells you what the food is.

Net Weight

This gives the actual weight of the food excluding the packaging. For canned foods packed in liquid, the net weight is the weight of the drained food.

Ingredient

This shows all the ingredients that make up the product. The ingredients are listed in descending order by weight.

Nutrition Information

This panel shows the nutrients found in one serving or in 100 g / 100 ml of the food.

Usage Instructions

These are instructions for storing or using the product.

Manufacturer's Details

Every label includes the name and address of the manufacturer, importer or distributor.

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FoSCoS

Food Safety Compliance System (FoSCoS) is an enhanced version of Food Licensing and Registration System (FLRS) which was launched in 2012 for issuance of pan-India FSSAI Licenses and Registration. It had evolved incrementally and organically with changing regulatory needs. The technology on which it was built was outdated with technical support no longer available. Over years users complained of slow speed of FLRS and software experts resisted new changes on FLRS thus impeding any further improvement, expansion and innovation in the licensing system. Thus the migration from FLRS to FoSCoS was imperative.

FSSAI STANDARDS FOR NUTMEG SEEDS

- The nutmeg seed, mace and its powders should be free from mold and other insect infestations and its remains. The acceptable color of dried nutmeg seeds are grayish brown unless it is treated with lime which may give a slight white color. The powders also should be free from extraneous color and flavoring substances. The other quality parameters prescribed by Food Safety and Standards Authority of India (FSSAI) for nutmeg are as follows:

FSSAI STANDARDS FOR NUTMEG SEEDS

QUALITY PARAMETER	NUTMEG SEED(JAIPHAL)
Extraneous matter	Absent
Moisture	Not >10% by weight
Total ash on dry basis	Not >3.0% by weight
Ash insoluble in dilute HCL on dry basis	Not >0.5% by weight
Volatile oil content on dry basis	Not< 6.5% by V/W
Insect damaged matter	-
Crude fiber	-

FSSAI STANDARDS FOR NUTMEG SEEDS-CONTD…

QUALITY PARAMETER	NUTMEG SEEDS(JAIPHAL)
Non-volatile ether extract	-
Calcium content expressed as calcium oxide on dry basis	Not > 0.35% by weight

HACCP SKETCH FOR NUTMEG RIND WINE

CRITICAL CONTROL POINTS	POTENTIAL HAZARDS	CORRECTIVE MEASURES
Raw material quality	Damaged and contaminated rinds	Physical inspection to remove decayed rind pieces
Water	Cross contamination from water	Analysis microbial quality of water. Use of boiled chilled water
Sugar	Dirt, debris and extraneous matter	Good quality sugar should be used, make contract with supplier that if the product delivered is of inferior quality it will be rejected.
Yeast	Without action	Fresh wine yeast need to be submitted

HACCP SKETCH FOR NUTMEG RIND WINE

CRITICAL CONTROL POINTS	POTENTIAL HAZARDS	CORRECTIVE MEASURES
Fermentation	Cross contamination	All equipments used for wine making should be sterilized to avoid cross contamination
Siphoning	Cross contamination	The siphoning tubes should also be cleaned microbial free to ensure good quality wine.
Bottling and storing	Spoilage of final product	The product should be filled in sterilized bottle

HACCP SKETCH FOR NUTMEG RIND POWDER

CRITICAL CONTROL POINTS	POTENTIAL HAZARDS	CORRECTIVE MEASURES
Reception of raw materials	Microbial contamination of rinds	Washing the rind in running water treated with mild disinfectants like alum or sodium hypochlorite
Sun Drying	Surface dust accumulation on the rinds, chances for cross contamination	The rind pieces kept for drying should be covered properly to avoid the dust.
Drying temperature	Improper drying	The rinds are dried under sun with intermittent stirring
Storing	Microbial attack	The powder should be packed in air tight containers to avoid microbial growth

HACCP SKETCH FOR NUTMEG RIND POWDER

CRITICAL CONTROL POINTS	POTENTIAL HAZARDS	CORRECTIVE MEASURES
Documentation	The steps in process and all corrective measures taken should be noted and documented for process recall.	

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Major links for food safety information

- https://www.fssai.gov.in/
- https://foscos.fssai.gov.in/
- https://fostac.fssai.gov.in/fostac/index
- https://fssai.gov.in/fskan
- https://fssai.gov.in/fssaivideolibrary/login
- https://fssai.gov.in/hygieneRating/home
- https://infolnet.fssai.gov.in/#/
- https://sharefood.fssai.gov.in/
- http://itcfsan.in/

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