

# FSSAI SPECIFICATIONS FOR ROSE



**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?

- 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*



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 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 and for different establishments





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



To be taken by businesses or startups 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 above 20 crore can apply for FSSAI central license.

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).

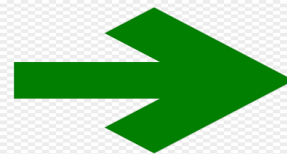


# SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER/ PROCESSOR/HANDLER

- 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.



- 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.



- 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 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
- List of ingredients
- Name of class II preservative added
- FSSAI Number
- Bar Code



## 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



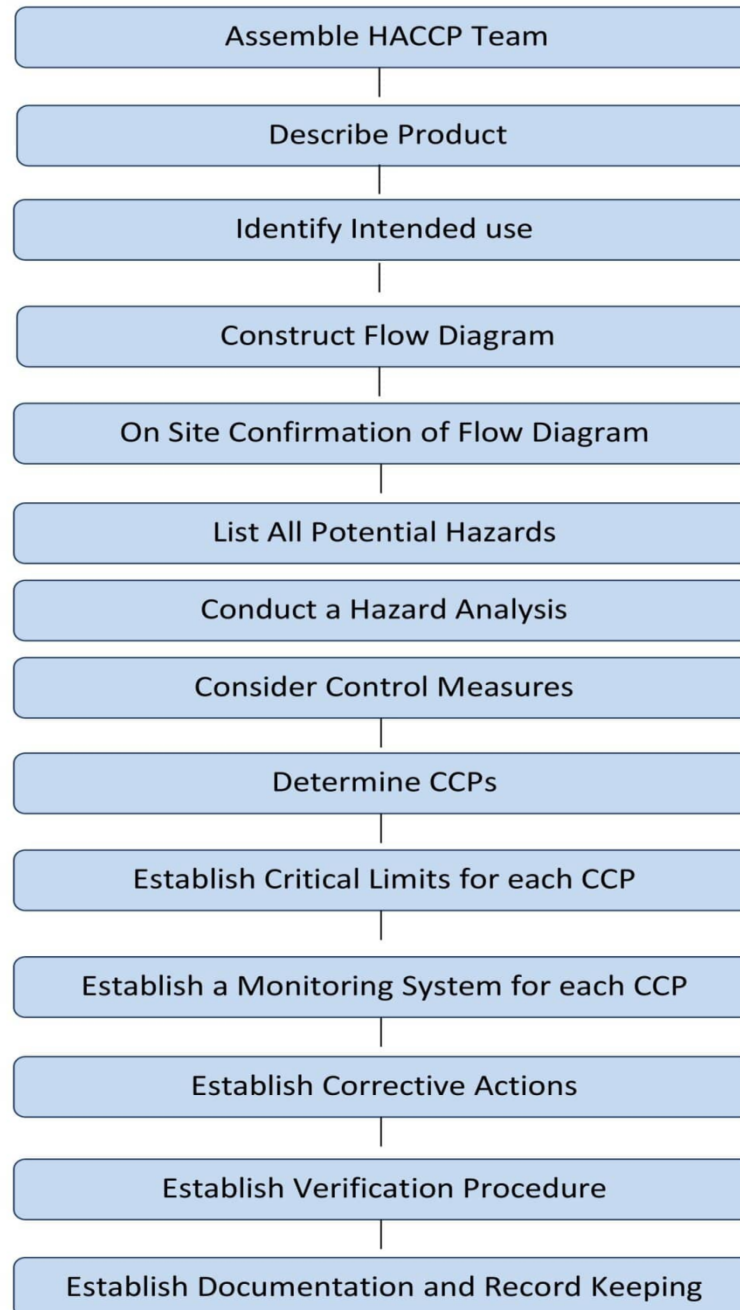
Non-Vegetarian

# HOW TO PREVENT CONTAMINATION

## HACCP

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.







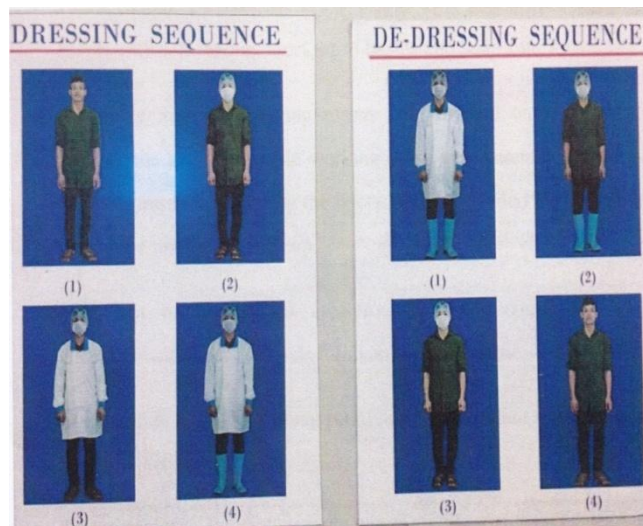
- **GMP – Good Manufacturing Practices** are globally accepted quality improvement principles for food, drinks, cosmetics, pharmaceuticals, dietary supplements and medical devices. These guidelines set out the procedures to be followed by producers to ensure that their products are reliably of good quality from batch to batch and secure for human consumption, including mandatory inspection of products at critical control points.



# SAFETY MEASURES

## 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





# HACCP PLAN FOR GULKHAND

<b>Process</b>	<b>Hazard Analysis</b>	<b>Corrective Action</b>
Receiving	Damage Insect Pest Attack Temperature Withholding time	Discard defective Pest control (GAP) Controlling temperature(GMP's,SOP's)
Sorting and Grading	Damage Hygiene	Discard defective Personal Hygiene (GMP's) Hand Wash (SOP's)
Washing	Contact time Temperature Non portable source Recontamination of dirty water	Cleaning Practice Controlling temperature(GMP's,SOP'S) Municipal Water Certification Filtering
Soaking	Operation carelessness Microbial Growth Cleanliness of galvanised box	Proper Handling Staff hygiene Proper handling
Packing and Corking	Contamination from temperature due Contaminated Packages	Staff hygiene Corked sanitizing Discard defective

Pasteurizing	Vegetative Pathogens Boiler Additives	Maintaining temperature 82° fixed time for 30 minute
Cooling	Microbial growth due to careless operations	Fixed temperature Proper handling
Labelling	Contamination from temperature and environment	Proper Handling Staff hygiene
Storage	Visual Interpretation Improper condition	Maintain clean facility Maintain temperature Proper handling
Documentation	Reviewing the daily activity after completion to verify the steps are correctly followed	Maintain all records for at least two years Maintain Thermal Processing log





<b>Process</b>	<b>Hazard Analysis</b>	<b>Corrective Action</b>
Receiving	Damage Insect Pest Attack Temperature Withholding time	Discard defective Pest control (GAP) Controlling temperature(GMP's,SOP's)
Sorting and Grading	Damage Hygiene Poor cleaning of conveyers	Discard defective Personal Hygiene (GMP's) Hand Wash (SOP's)
Washing	Contact time Temperature Non portable source Recontamination of dirty water	Cleaning Practice Controlling temperature(GMP's,SOP'S) Municipal Water Certification Filtering Controlling temperature(GMP's,SOP'S)
Storing	Operation carelessness Microbial Growth Temperature	Proper Handling Staff hygiene
Heating	Vegetative Pathogens Boiler Additives	Maintaining temperature 70° fixed time for 1 hour

Filtering	Operation carelessness Microbial Growth	Proper Handling Staff hygiene
Packing and Corking	Contamination from temperature due Contaminated Packages	Staff hygiene Corked sanitizing Discard defective
Pasteurizing	Vegetative Pathogens Boiler Additives	Maintaining temperature 82° fixed time for 30 minute
Cooling	Microbial growth due to careless operations	Fixed temperature Proper handling
Labelling	Contamination from temperature and environment	Proper Handling Staff hygiene
Storage	Visual Interpretation Improper condition	Maintain clean facility Maintain temperature Proper handling
Documentation	Reviewing the daily activity after completion to verify the steps are correctly followed	Maintain all records for at least two years Maintain Thermal Processing log



# HACCP PLAN FOR ROSE FLORAL TEA

Process	Hazard Analysis	Corrective Action
Receiving	Damage Insect Pest Attack Temperature Withholding time	Discard defective Pest control (GAP) Controlling temperature(GMP's,SOP's)
Sorting and Grading	Damage Hygiene Poor cleaning of conveyers	Discard defective Personal Hygiene (GMP's) Hand Wash (SOP's)
Washing	Contact time Temperature Non portable source Recontamination of dirty water	Cleaning Practice Controlling temperature(GMP's,SOP'S) Municipal Water Certification Filtering Controlling temperature(GMP's,SOP'S)
Drying	Operation carelessness Microbial Growth Vegetative Pathogens	Proper Handling Staff hygiene Maintaining temperature 25° to 27° in shade at room temperature



Packing	Contamination from temperature due Contaminated Packages	Staff hygiene Corked sanitizing Discard defective
Labelling	Contamination from temperature from environment	Proper Handling Staff hygiene
Storage	Visual Interpretation Improper condition	Maintain clean facility Maintain temperature at -20° Proper handling
Documentation	Reviewing the daily activity after completion to verify the steps are correctly followed	Maintain all records for at least two years Maintain Thermal Processing log







# HACCP PLAN FOR ROSE WINE

Process	Hazard Analysis	Corrective Action
Receiving	Damage Insect Pest Attack Temperature Withholding time	Discard defective Pest control (GAP) Controlling temperature(GMP's,SOP's)
Sorting and Grading	Damage Poor Hygiene Poor cleaning of conveyers	Discard defective Personal Hygiene (GMP's) Hand Wash (SOP's)
Washing	Contact time Temperature Non portable source Recontamination of dirty water	Cleaning Practice Controlling temperature(GMP's,SOP'S) Municipal Water Certification Filtering Controlling temperature(GMP's,SOP'S)
Filling ingredients	Poor Hygiene Operation carelessness Bad Taste	Personal Hygiene(GMP's) Proper Handling Check the amount of raw materials
Boiling	Vegetative Pathogens Boiler Additives	Maintaining time 15 minutes
Cooling	Microbial growth due to careless operations	Fixed room temperature Proper handling





Preservation	Bad Taste	Check the amount Check the suitability
Fermenting	Bad Taste Microbial growth	Maintain the storage period Stall hygiene
Racking	Microbial Growth Careless operations Defective receiving	Staff hygiene Proper handling Discard defective
Filtering	Operation carelessness Microbial Growth	Proper Handling Staff hygiene
Packing and Corking	Contamination from temperature due Contaminated Packages	Staff hygiene Corked sanitizing Discard defective
Labelling	Contamination from temperature and environment	Proper Handling Staff hygiene
Storage	Visual Interpretation Improper condition	Maintain clean facility Maintain storage time for aging Proper handling
Documentation	Reviewing the daily activity after completion to verify the steps are correctly followed	Maintain all records for at least two years Maintain Thermal Processing log

# HACCP PLAN FOR ROSE WATER

Process	Hazard Analysis	Corrective Action
Receiving	Damage Insect Pest Attack Temperature Withholding time	Discard defective Pest control (GAP) Controlling temperature(GMP's,SOP's)
Sorting and Grading	Damage Poor Hygiene Poor cleaning of conveyers	Discard defective Personal Hygiene (GMP's) Hand Wash (SOP's)
Washing	Contact time Temperature Non portable source Recontamination of dirty water	Cleaning Practice Controlling temperature(GMP's,SOP'S) Municipal Water Certification Filtering Controlling temperature(GMP's,SOP'S)
Cutting	Hygiene Cleaning and Sanitizing	Proper Cleaning and sanitizing (GMP's,SOP's)
Boiling	Vegetative Pathogens Boiler Additives	Maintaining temperature



Receiving	Microbial growth due to careless operations	Fixed temperature Proper handling Follow correct collection protocol
Cooling	Microbial growth due to careless operations	Fixed temperature Proper handling
Packing and Corking	Contamination from temperature due Contaminated Packages	Staff hygiene Corked sanitizing Discard defective
Labelling	Contamination from temperature from environment	Proper Handling Staff hygiene
Storage	Visual Interpretation Improper condition	Maintain clean facility Maintain temperature Proper handling
Documentation	Reviewing the daily activity after completion to verify the steps are correctly followed	Maintain all records for at least two years Maintain Thermal Processing log



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