

SESAME SEEDS- FSSAI STANDARD, REGULATION LICENSING & FOOD SAFETY



AATMANIRBHAR BHARAT

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

FSSAI

- **FSSAI – Food Safety and Standard Authority of India is a regulatory body.**
- ✓ It is responsible for supervising the safety & standard of Food business across the nation.
- ✓ For running the food related business in India, FSSAI Certificate or FSSAI License is mandatory.
- ✓ FSSAI license can provide the food business with legal benefits and expansion scope



FSSAI REGISTRATION

- ✓ As per Section 31(1) & 31(2) of FSS Act, 2006 every Food Business Operator in the country is required to be licensed/registered under the Food Safety & Standards Authority of India.
- ✓ The licensing and registration procedure and requirements are regulated by Food Safety & Standards (Licensing and Registration of food Business) Regulations, 2011.

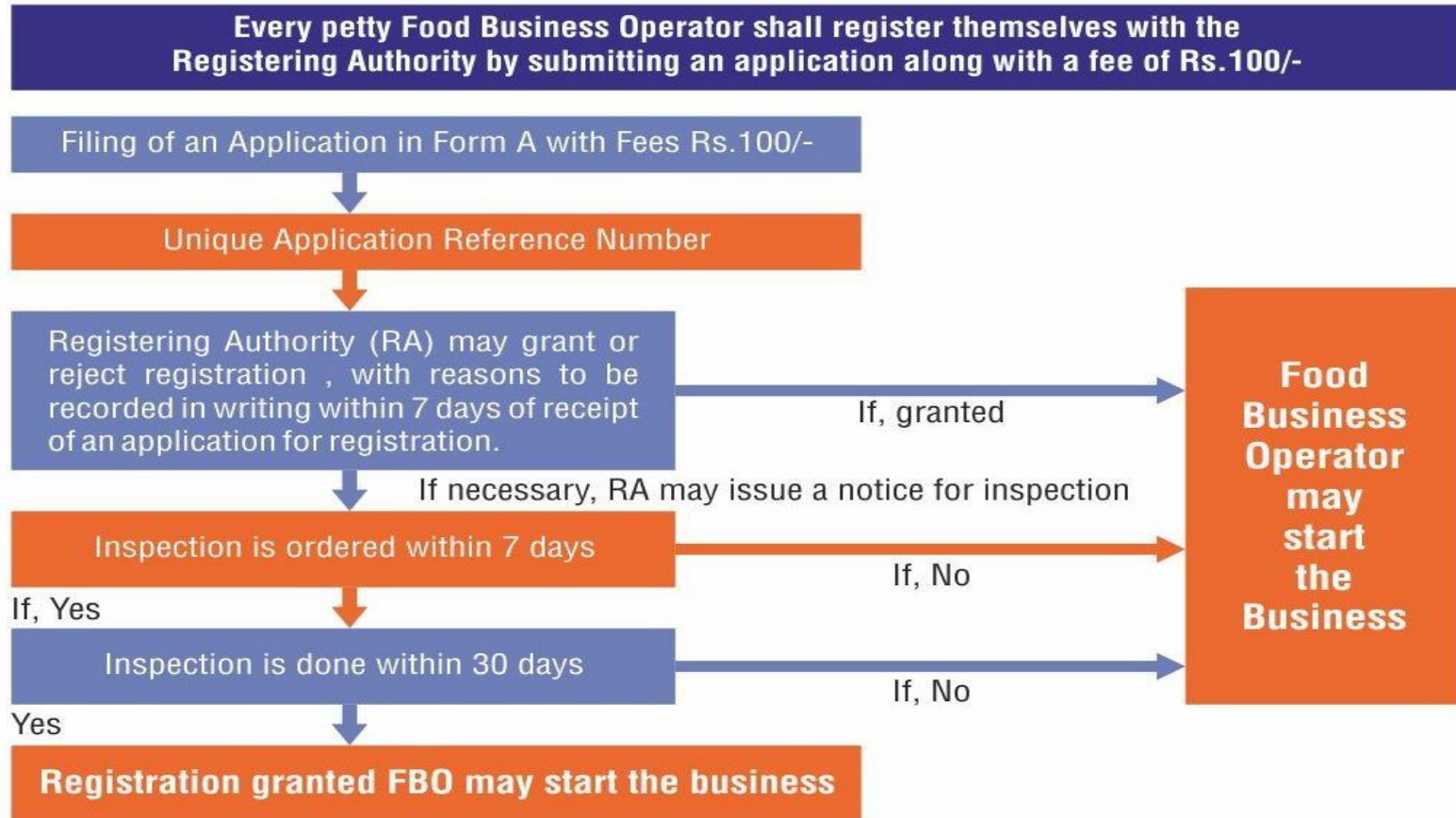


FSSAI REGISTRATION

- ✓ Registration is meant for petty food manufacturers that includes petty retailer, hawker, itinerant vendor or a temporary stall holder or small or cottage scale industry having **annual turnover up to 12 lacs**. All food businesses having income more than this limit are required to take a license.



FSSAI REGISTRATION PROCESS



TYPES OF REGISTRATION

- **Basic Registration**

- ✓ It is for those food business operation which have annual turn over less than or equal to than 12 lakh.

- **State Registration**

- ✓ It is for those food business operation which have annual turn over between 12 lakh to 20 crore.

- **Central Registration**

- ✓ It is for those food business which have annual turn over more than 20 crore.

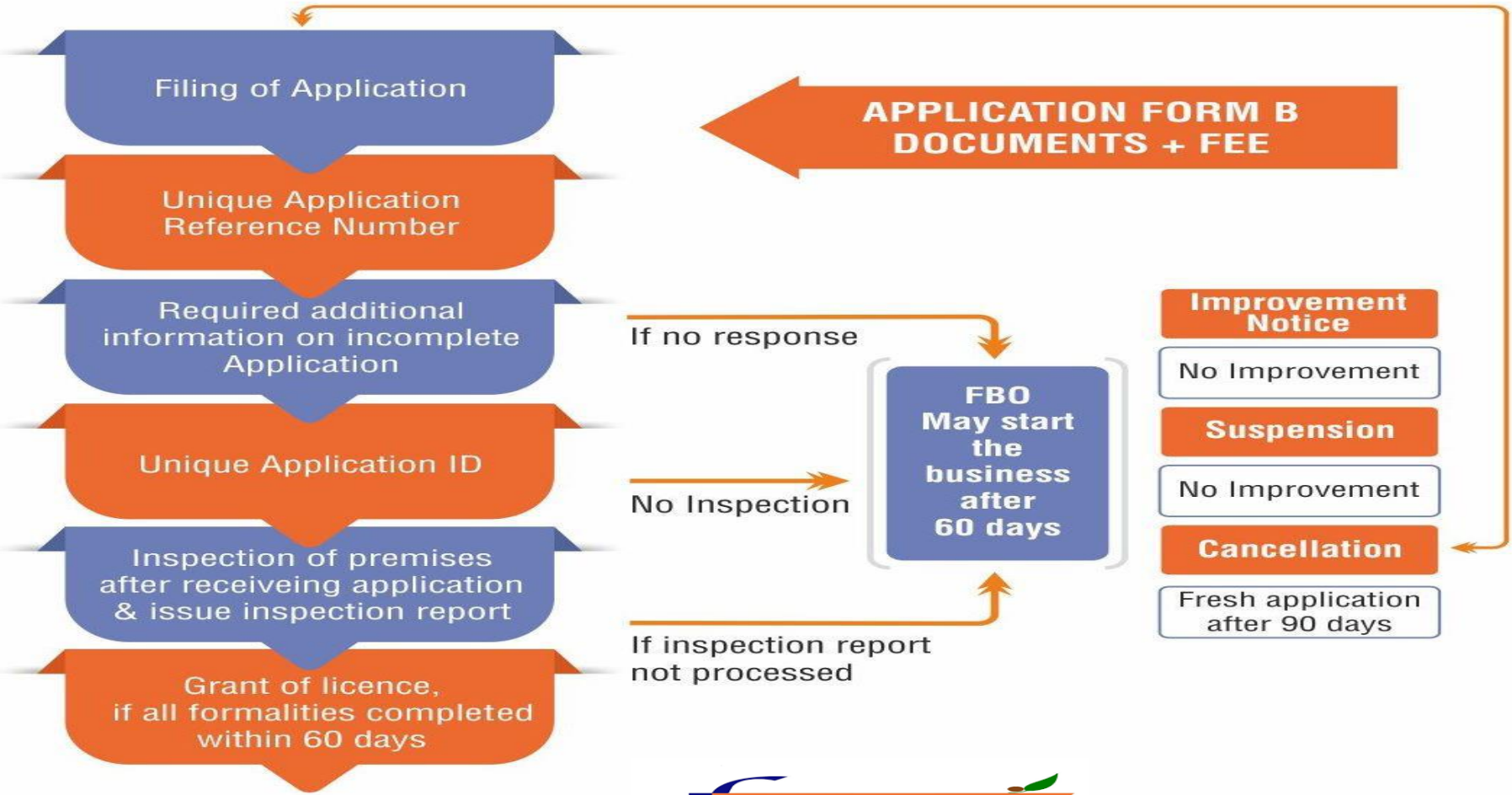


FSSAI LICENSE

- ✓ As per Section 31(1) of FSS Act, 2006 every Food Business Operator in the country is required to be licensed under the Food Safety & Standards Authority of India. The licensing and registration procedure and requirements are regulated by Food Safety & Standards (Licensing and Registration of food Business) Regulations, 2011



FSSAI LICENSE



MODIFICATION OF LICENSE

- The Food business operator are required to operate any change in the business to Food Safety Authority of India (FSSAI) within a reasonable time.
- If there are any changes related to kind of business, scale of production, products category or formulation etc. should follow the regulation
- Once the FSSAI License or Registration (FORM C) has been granted, any change required in the same requires filing application for the modification of FSSAI License or Regulation.



RENEWAL OF FSSAI LICENSE

- The FSSAI License is essential to commence the food business, similarly it is imperative to renew the license. The license is issued for a validity of 1 year or 5 Year, so the business must apply for renewal 30 days prior to the expiry of current license.
- The FLR is utilized in five regional office for the issue of licenses and entitlement. They are :
 1. North Region – New Delhi
 2. Eastern Region – Kolkata
 3. North Eastern Region – Guwahati
 4. Western Region – Mumbai and Kerala
 5. Southern Region - Chennai

REGISTRATION & LICENSE PROCESS

- Every petty Food Business Operator shall register themselves with the Registering Authority by submitting an application for registration in Form A under Schedule 2 of these Regulations along with a fee as provided in Schedule 3.
- (2) The petty food manufacturer shall follow the basic hygiene and safety requirements provided in Part I of Schedule 4 of these Regulations and provide a self attested declaration of adherence to these requirements with the application in the format provided in Annexure-1 under Schedule 2.

REGISTRATION & LICENSE PROCESS

- The Registering Authority shall consider the application and may either grant registration or reject it with reasons to be recorded in writing or issue notice for inspection, within 7 days of receipt of an application for registration.
- In the event of an inspection being ordered, the registration shall be granted by the Registering Authority after being satisfied with the safety, hygiene and sanitary conditions of the premises as contained in Part II of Schedule 4 within a period of 30 days.

REGISTRATION & LICENSE PROCESS

- The Registering Authority shall issue a registration certificate and a photo identity card, which shall be displayed at a prominent place at all times within the premises or vehicle or cart or any other place where the person carries on sale/manufacture of food in case of Petty Food Business.
- The Registering Authority or any officer or agency specifically authorized for this purpose shall carry out food safety inspection of the registered establishments at least once in a year.



FEE STRUCTURE

TYPES/CATEGORY	Registration – 1 year	Central – 1 year	Railways – 1 year
New application	₹ 100	₹7500	₹2000
Renewal application	₹ 100	₹7500	₹2000
License/certificate modification	₹ 100	₹7500	₹2000
Duplicate certificate/ License	10% of the applicable certificate fee	10% of the applicable certificate fee	10% of the applicable certificate fee

FoSCoS- FSSAI

- ❖ FoSCoS- Food Safety and Compliance System is a unified application built on open source platform, with enhanced features, easily configurable and has architectural capability to meet the envisaged functionalities and modules.
- ❖ Overall objectives of FoSCoS are as follows:
 - Transform from the present FLRS which is only a licensing platform to a central food safety compliance regulatory platform.
 - Build a technically advanced integrated application to achieve interoperability with other applications, capable of higher user traffic, and has potential for future upgrades and functionalities.

FoSCoS- FSSAI

- Enhance user performance of the application and make application process simpler and efficient to promote ease of doing business amongst FBOs.
- 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 360o profiling and validation of FBOs.

FoSCoS FSSAI

A+ | A | A-



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:ration and Auto-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

FoSCoS FSSAI

Enter Application Reference No.

Enter Captcha Code

438181



Submit

FSSAI REVIEW ON SESAME SEED OIL EXTRACTION

- Revision of existing standards of vegetable oils namely Groundnut Oil, Mustard Oil, Sesame Oil, Soybean Oil and Sunflower Oil based on actual analytical data of varieties grown in the country.
- Inclusion of various Raw Grade 1 Solvent Extracted Oils (Crude).
- Inclusion of EDTA Salts as processing aid for degumming process, Silica as soap absorbing/ bleaching agent to be allowed in refining process of Edible Vegetable Oil

FSSAI REVIEW ON SESAME SEED OIL EXTRACTION

- Review of provision of addition of 5% Sesame oil in Interesterified Vegetable Fat and Table Margarine and revising the Baudouin test in case of Vanaspati, Interesterified vegetable oil/fat, Bakery shortening, Bakery and Industrial Margarine, Table Margarine and fat spread.

SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER / PROCESSOR

- The premises shall be located in a sanitary place and free from filthy surroundings and shall maintain overall hygienic environment.
- 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. They should be smooth and easy to clean with no flaking paint or plaster.
- The floor and skirted walls shall be washed as per requirement with an effective disinfectant

SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER / PROCESSOR

- Continuous supply of potable water shall be ensured in the premises.
- Equipment and machinery when employed shall be of such design which will permit easy cleaning.
- No vessel, container or other equipment, the use of which is likely to cause metallic contamination.

SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER / PROCESSOR

- 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
- All food handlers should avoid wearing, false nails or other items or loose jewellery that might fall into food.

SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER / PROCESSOR

- The vehicles used to transport foods must be maintained in good repair and kept clean.
- Insecticides / disinfectants shall be kept and stored separately and away from food manufacturing / storing/ handling areas.
- All equipments shall be kept clean, washed, dried and stacked at the close of business to ensure freedom from growth of mould/ fungi and infestation.
- All equipments shall be placed well away from the walls to allow proper inspection.



National Institute of Food Technology and 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

☎ Call: 0130-2281089