

# FOOD SAFETY AND FSSAI SPECIFICATIONS FOR SOYA MILK

**AATMANIRBHAR BHARAT**

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

## GOOD MANUFACTURING PRACTICES (GMP)

- System for ensuring consistent and controlled production of products according to quality standards
- Covers all aspects of production- Starting from raw material to training and personal hygiene of staff

### 10 PRINCIPLES OF GMP

Writing  
procedures

Following  
procedures

Maintenance

Job  
competence

Documentation

Validation

Cleanliness

Component  
control

Designing

Auditing

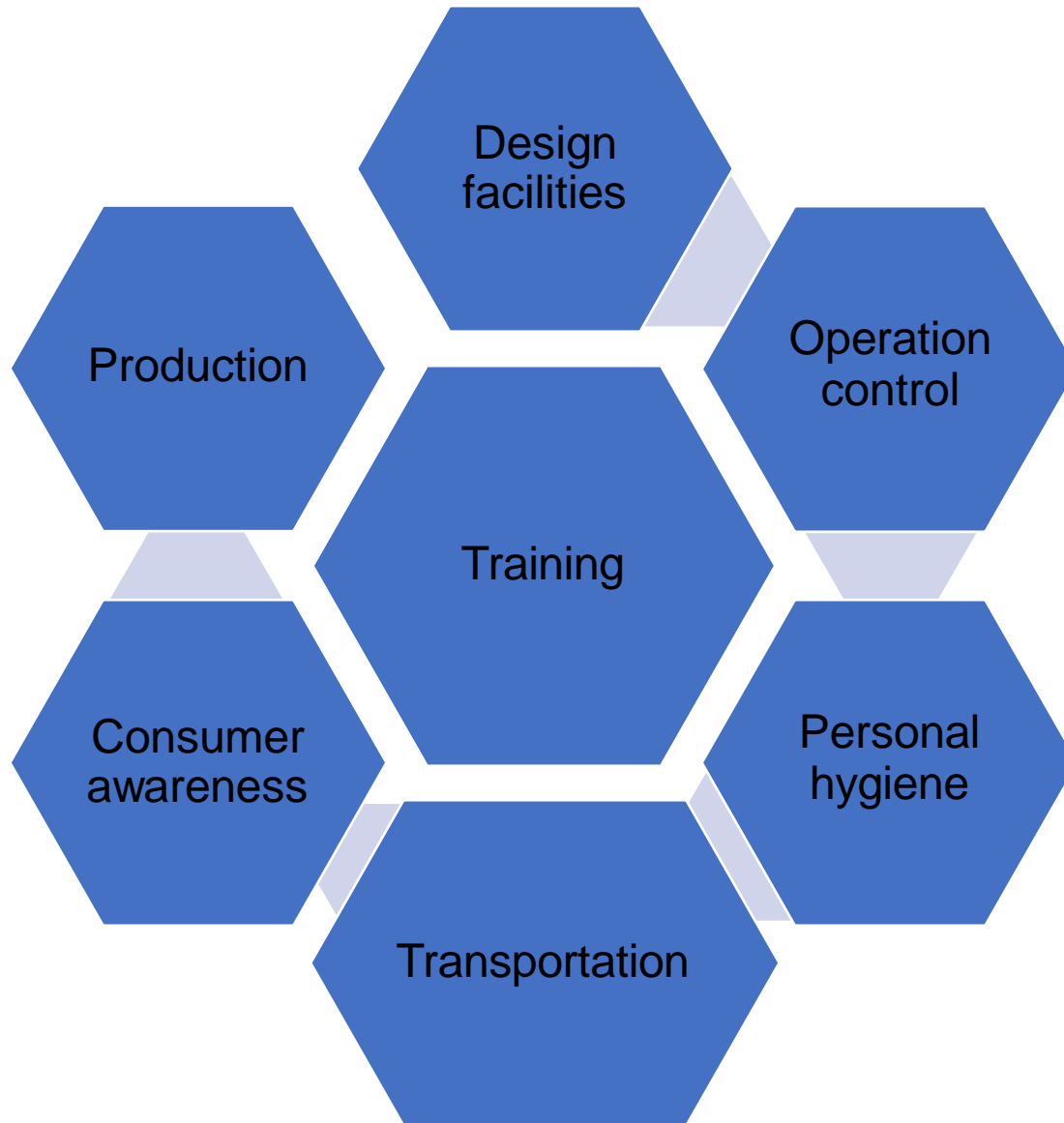
## **GOOD HYGIENE PRACTICES (GHP)**

- Covers minimum sanitary and hygiene practices in the food industries

## **OBJECTIVES**

- Identifies essential principles of food hygiene
- Recommend a HACCP based approach
- Indicating the mode of implementation of principles
- Providing guidance for specific codes required for food chain

# ELEMENTS OF GHP



## FSSAI

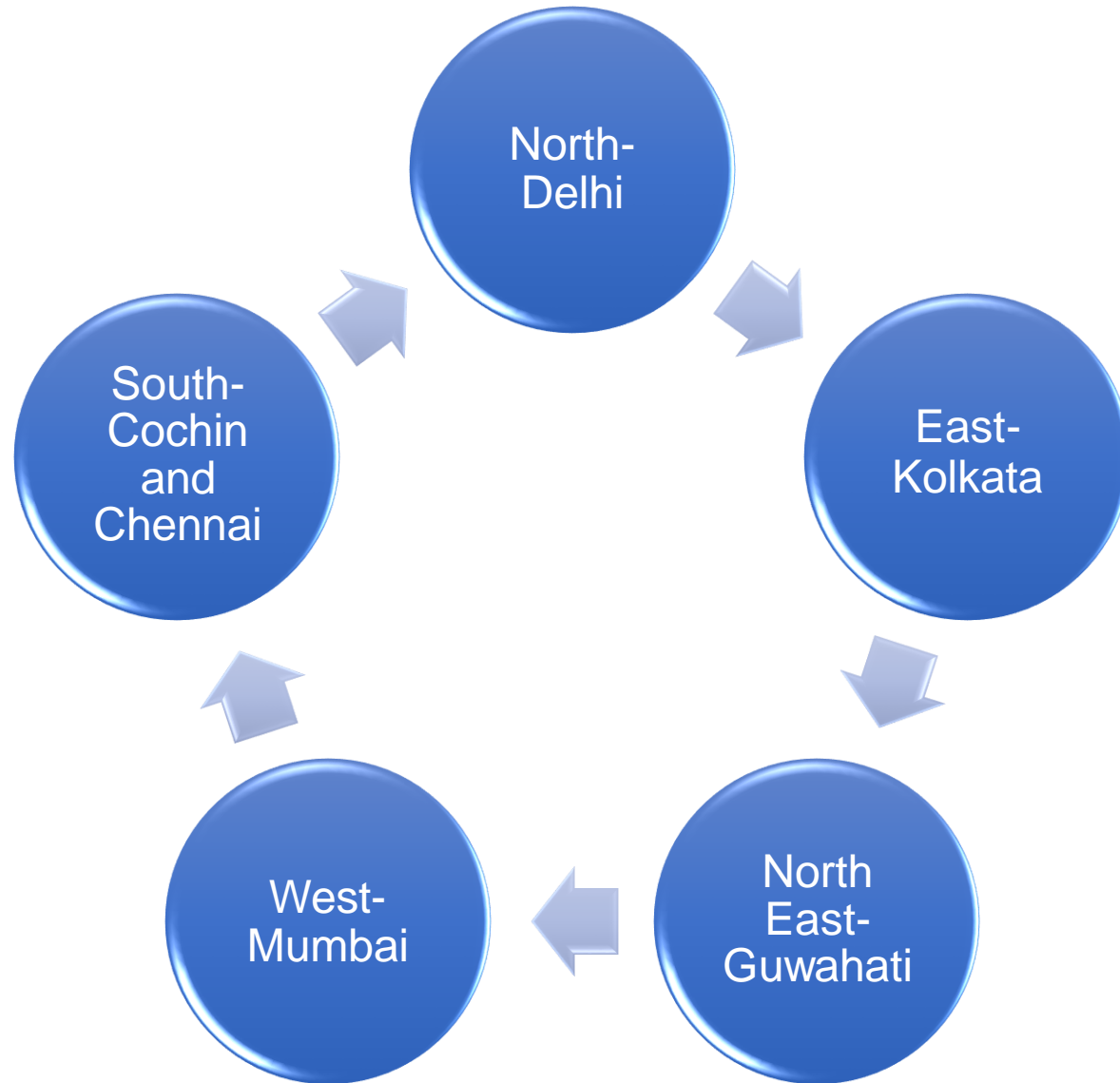
- FSSAI: established under Food Safety and Stand
- Responsible for setting standards for food



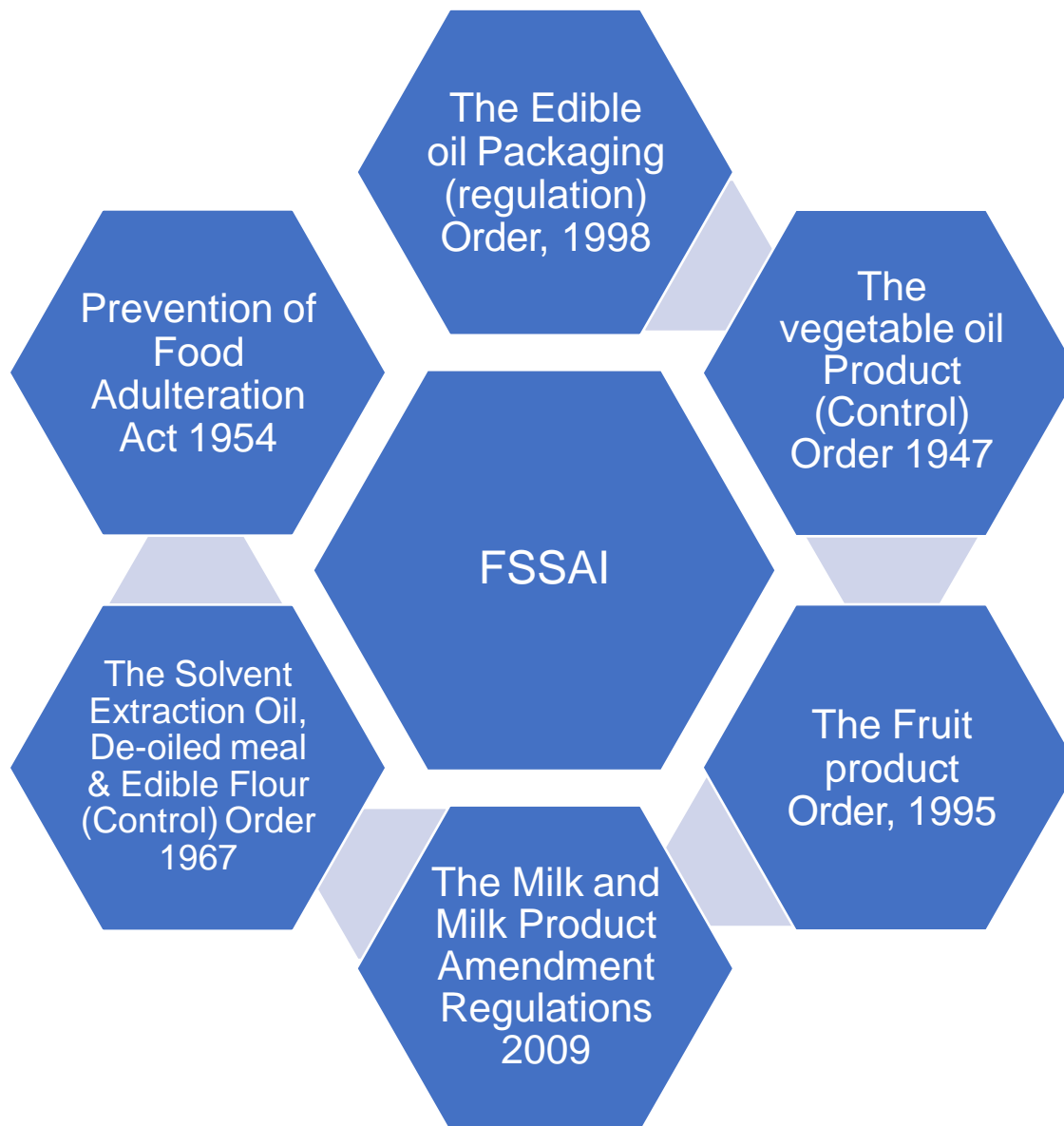
## AIM OF FSSAI

- Lays the science based standards for food articles
- Regulates manufacture, storage, distribution, sale and import of food
- Facilitates food safety

# LOCATIONS OF FSSAI



# FSSAI ACTS



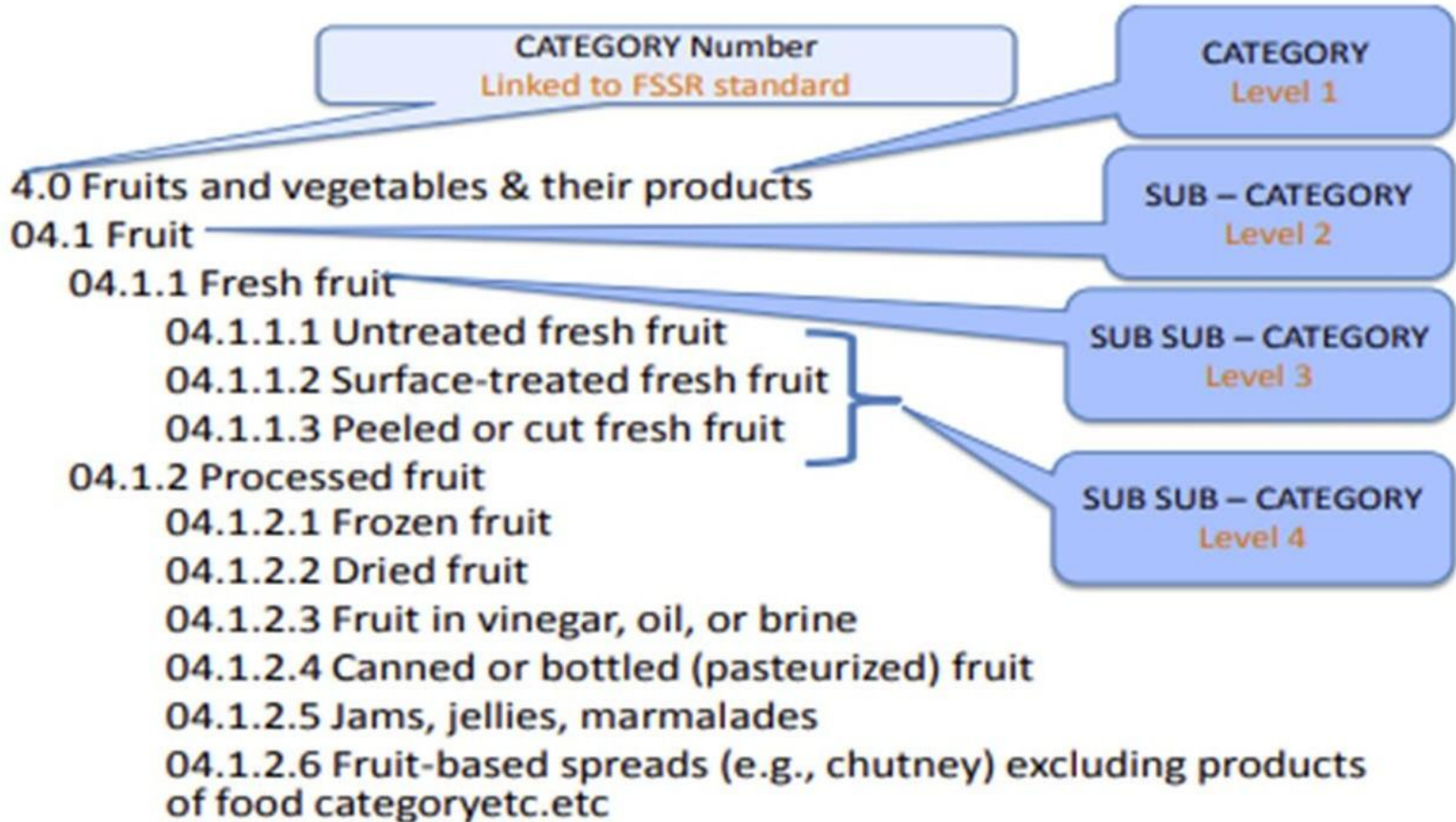
- Provides clear picture to all stakeholders
- Provides convenience, certainty and direction by sorting various food products
- Ease in navigation
- Direction and space for future regulatory developments

## PRINCIPLES OF FOOD CATEGORY SYSTEM

- Expandability
- Scientific basis, Simplicity, Clarity and Certainty
- System usable for both national and international regulatory framework purposes



# HIERARCHAL NATURE OF CATEGORIZATION

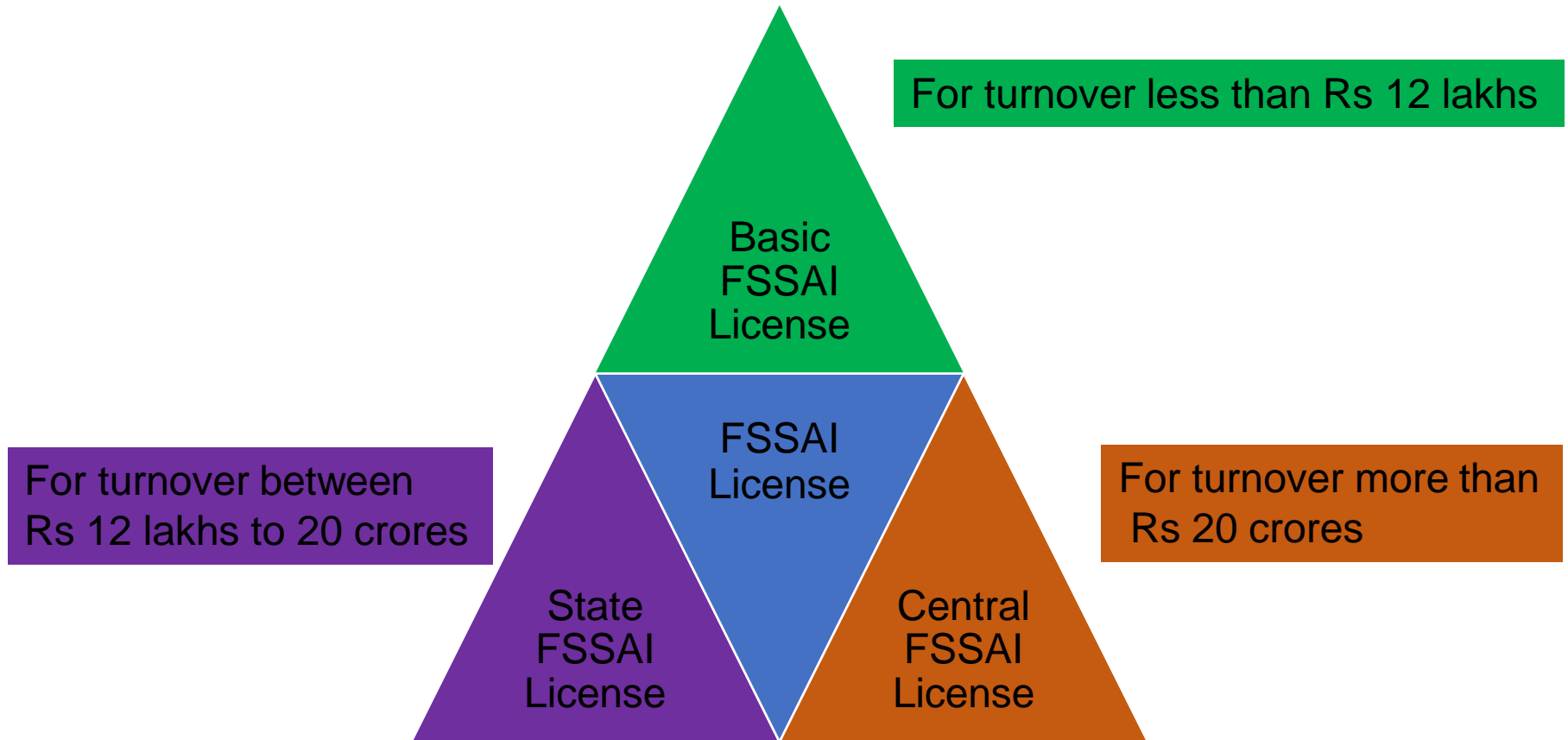


## FSSAI REGISTRATION OF LICENSE

- Mandatory before starting any food business.
- 14-digit FSSAI registration or license number is printed on food packages

## ELIGIBILITY FOR FSSAI REGISTRATION

- Manufacturing or selling any eatery product by self or through any other petty retailer; or
- A small hawker, itinerant dealer or temporary stall owner; or
- An individual distributing food in any religious or social gathering except a caterer; or
- Other food businesses,



## FSSAI- LICENSE VALIDITY AND RENEWAL

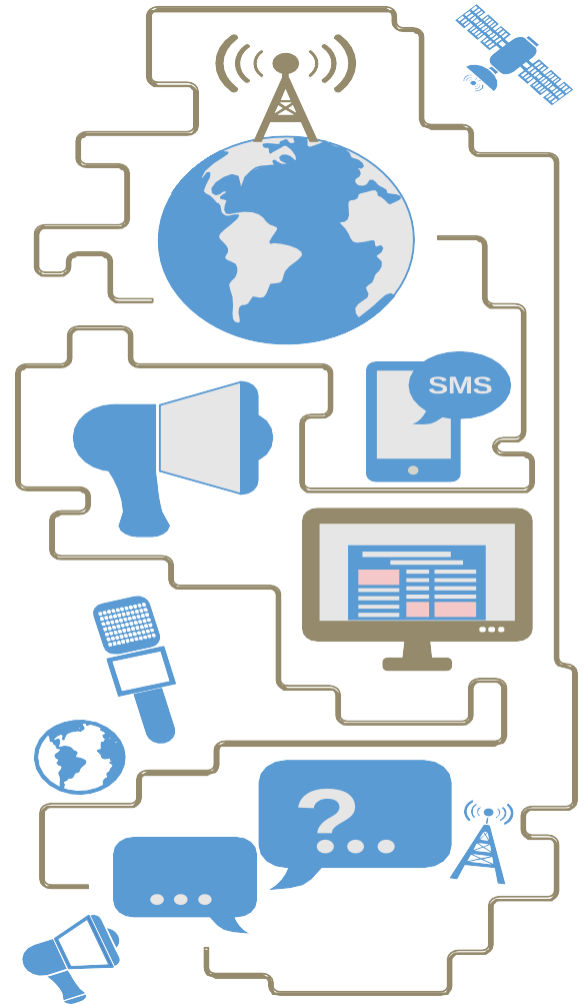
- Issued with the validity of one year to five years
- Cannot be renewed no later than 30 days prior to the expiry date
- After 30 days- Rs. 100 per day for each day of delay
- Any registration or license for which renewal has not been applied shall expire and Food Business Operator shall stop all business activity at the premises.

# FOOD SAFETY AND COMPLIANCE SYSTEM (FOSCOS)

- Cloud-based, upgraded new food safety compliance online platform called Food Safety Compliance System

- **Objectives:**

- ❖ Improved Services delivery
- ❖ Technology upgrade
- ❖ Enhanced communication
- ❖ User centric approach
- ❖ Capture business details



- Change in focus from Licensing platform to a Centralized FoSCoS platform

# STEPS TO USE FOSCOs

## Redirected to FoSCoS

**FLRS to FoSCoS**

CLICK HERE FOR FoSCoS

We have upgraded from FLRS to FoSCoS to make it easy & better for you...

- Enhanced User Interface
- Higher user traffic capability
- Platform on NATIONAL CLOUD

**FoSCoS**

The basic licensing and registration help required please

Home Page

- Search standardized food products
- Search business eligibility criteria
- Login page
- Sign-up option
- Dashboard

**FoSCoS**  
Food Safety Compliance System

Home | About FoSCoS | FSSAI | User Manual | Login | Sign Up

Standardized Food Products Eligibility of your food business

View all FSSAI Standardized Products View all Eligibility Criteria Details

Track Application Status FBO Search How to Apply Application Processing

Enter Application Reference No. Enter Captcha Code

Enter Application Reference No. Enter Captcha Code

344089 Submit

Introducing FoSCoS Quick access to your

Dashboard

License/Registration e Incomplete Application e Submitted Applications with Successful Payment e Issued

Incomplete Applications - License

Note: Incomplete applications on which action has not been taken for more than 30 days will be closed automatically.

S.No.	Company Name	Reference No.	Address	Application Type	License Category	Last Updated On	Action
No Record Found							

Incomplete Applications - Registration Certificate

Note: Incomplete applications on which action has not been taken for more than 30 days will be closed automatically.

S.No.	Company Name	Reference No.	Address	Application Type	Registration Category	Last Updated On	Action
No Record Found							

FoSCoS Landing Page

Soybean shall be obtained from the plants of *Glycine max* (L.) Merr, which shall be mature, clean and dried seeds free from molds and musty odor and shall also be free from non-edible and toxic seeds.

Parameters	Limit
Moisture (%), Maximum	12
Extraneous matter	< 1 % by weight of which not more than 0.25 % by weight shall be mineral matter and < 0.1 % by weight shall be impurities of animal origin
Organic (%), Maximum	
Inorganic (%), Maximum	
Immature, Shriveled and green seeds (per cent. by mass), Maximum	6
Weevilled Seeds by count (no. of grains/100g) (%), Maximum	2
Damaged or split or cracked seed (% by mass), Maximum	4
Oil content (% on dry basis), (%), Minimum	13
Acid Value of extracted oil (Maximum)	2.5
Uric acid (mg per kg), Maximum	100

# FSSAI MICROBIOLOGICAL SPECIFICATIONS FOR DAIRY MILK

Description of the Product	Aerobic plate count				Coliform count			
	Sampling plan		Limit (cfu/mL)		Sampling plan		Limit (cfu)	
	n	c	m	M	n	c	m	M
Pasteurized/ Flavored milk	5	3	$3 \times 10^4$	$5 \times 10^4$	5	0	<10/mL	NA

NA for sterilized milk

Where, n = Number of units comprising a sample.

c = Maximum allowable number of units having microbiological counts above m for 2- class sampling plan and between m and M for 3- class sampling plan.

m = Microbiological limit that separates unsatisfactory from satisfactory in a 2- class sampling plan or acceptable from satisfactory in a 3-class sampling plan.

M = Microbiological limit that separates unsatisfactory from satisfactory in a 3- class sampling plan.



## FSSAI SPECIFICATIONS FOR FOOD ADDITIVES FOR DAIRY MILK

<b>Food Category system</b>	<b>Food Category</b>	<b>Food Additive</b>	<b>INS No.</b>	<b>Recommended maximum level</b>
1.1.1.1	Milk (Plain)	Phosphates		1500 mg/kg

# FSSAI SPECIFICATIONS FOR FOOD ADDITIVES FOR FLAVORED MILK

Food Additive	INS No.	Recommended maximum level
Acesulfame potassium	950	350 mg/kg
Alitame	956	100 mg/kg
Allura red AC	129	100 mg/kg
Aspartame	951	600 mg/kg
Aspartame-Acesulfmate salt	962	350 mg/kg
Brilliant Blue FCF	133	100 mg/kg
Carotenoids		150 mg/kg
Curcumin	100	100 mg/kg
Canthaxanthin	161g	15 mg/kg
Caramel Color	150a	GMP
Caramel III - ammonia caramel	150c	2000 mg/kg
Caramel IV - sulfite ammonia caramel	150d	2000 mg/kg
Annatto	160b (i), (ii)	100 mg/kg
beta-Carotenes, vegetable	160a(ii)	1000 mg/kg
Chlorophylls and Chlorophyllins, Copper complexes		50 mg/kg
Diacetyltartaric and fatty acid esters of glycerol	472e	5000 mg/kg
Fast green FCF	143	100 mg/kg
Grape skin extract	163(ii)	150 mg/kg

# FSSAI SPECIFICATIONS FOR FOOD ADDITIVES FOR FLAVORED MILK

Food Additive	INS No.	Recommended maximum level
Iron Oxides		20 mg/kg
Indigotine (Indigo carmine)	132	100 mg/kg
Neotame	961	20 mg/kg
Phosphates		1320 mg/kg
Polysorbates		3000 mg/kg
Ponceau 4R	124	100 mg/kg
Carmoisine	122	100 mg/kg
Erythrosine	127	50 mg/kg
Tartrazine	102	100 mg/kg
Propylene glycol esters of fatty acids	477	5000 mg/kg
Riboflavins		300 mg/kg
Saccharins		80 mg/kg
Sorbates		1000 mg/kg
Steviol glycosides	960	200 mg/kg
Sucralose (Trichlorogalactosucrose)	955	300 mg/kg
Sucroglycerides	474	5000 mg/kg
Sunset yellow FCF	110	100 mg/kg
Sodium aluminosilicate	554	60 mg/kg
Hydroxy propyl methyl cellulose	464	7.5 g/kg

# FSSAI SPECIFICATIONS FOR SOYABEAN BASED BEVERAGES

Food Category system	Food Category	Food Additive	INS No.	Recommended maximum level
6.8.1	Soybean based beverages	Caramel III - ammonia caramel	150 c	1500 mg/ kg
		Phosphates		1300 mg/ kg
		Riboflavins		50 mg/kg
		Steviol glycosides	960	200 mg/kg
		Sucralose (Trichlorogalactosucrose)	955	400 mg/kg

- The national Standards Body of India
- Functions under Ministry of Consumer Affairs.
- Established in 1986 by BIS Act

**Objectives:**

1. Harmonious development of standardization activities
2. Providing traceability and tangibility to national economy

# MAIN ACTIVITIES OF BIS



- Codex Alimentarius : A group of international food standards
- Latin term ‘Codex Alimentarius’ means Food Law or Legal food code
- Covers all raw, semi-processed and processed food items
- Developed in 1962
- Joint venture between FAO and WHO

- Protect consumers health
- Ensure fair practices in fair trade
- Coordinate all work regarding food standards
- Determine the priorities
- Initiate the standard preparations
- Publishing the standards



- BIS doesn't specify any specifications for soya milk

## CODEX STANDARDS FOR SOYA MILK

- The term 'soybean milk' is also inconsistent with the use of terminology in the Codex General Standard for Food Additives, CODEX STAN 192, (GSFA), section 06.8.1 which uses the term '**Soybean-based beverages**' and **does not use the term 'Soybean milk'**. Furthermore, the GSFA 06.8.1 acknowledges that in a number of countries the category 'Soybean-based beverage' includes products referred to as 'soybean milk' but does not use this terminology in the Codex standard. This approach is consistent with the spirit of the GSUDT (General Standards for the Use of Dairy Term) and is prudent.



For More details Contact:

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](mailto:pmfmecell@niftem.ac.in)

Call: 0130-2281089