

FSSAI REGULATIONS FOR SOYA PANEER



AATMANIRBHAR BHARAT

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

WHAT IS FSSAI ??

- The Food safety Standard Authority of India (Fssai) has been Established under food safety and standard Act 2006, which consolidates various acts and orders that have hitherto handled food related issues in various ministries and departments.
- Fssai Has been created for laying down science based standards for articles of food and regulate their manufacture, storage, distribution, sale and import to ensure availability of safe and wholesome food for human consumption.

WHY FSSAI REGISTRATION REQUIRED?

- ❑ Every food business operator involved in the manufacturing, processing, storage distribution and sale of food products must compulsorily obtain FSSAI Registration or License.
- ❑ It is a 14-digit registration or 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.



BENEFITS OF FSSAI LICENSE

- Obtaining a license can provide the food business with legal benefits, build goodwill, ensure food safety, create consumer awareness, and assist in business expansion.
- Also it helps regulate, manufacture, storage, distribution and sale of import food.



FSSAI REGISTRATION & LICENSING

- ▶ According to Section 31(1) of Food Safety and Standards (FSS) Act, 2006,
 - ❖ Every Food Business Operator (FBO) in the country is required to be licensed under the Food Safety & Standards Authority of India (FSSAI).

- ▶ As per FSS (Licensing & Registration) Regulations, 2011
 - ❖ Licenses and Registrations are granted to FBOs in a 3 tier system
 - Registration - for petty FBOs with annual turnover less than Rs 12 lakhs
 - State license - for medium-scale food manufacturers, processor and transporters
 - Central License - for large-scale food manufacturers, processor and transporters

- ▶ FSSAI registration is done online on the FSSAI website through Food Safety Compliance System (FoSCoS)

- ▶ FoSCoS has replaced the Food Licensing and Registration System (FLRS).

FSSAI REGISTRATION

- ▶ Petty food business operators are required to obtain FSSAI Registration Certificate
- ▶ “Petty Food Manufacturer” means any food manufacturer, who
 - a) manufactures or sells any article of food himself or a petty retailer, hawker, itinerant vendor or temporary stall holder (or) distributes foods including in any religious or social gathering except a caterer; or
 - b) other food businesses including small scale or cottage or such other industries relating to food business or tiny food businesses with **an annual turnover not exceeding Rs. 12 lakhs** and/or whose
 - production capacity of food (other than milk and milk products and meat and meat products) does not exceed **100 kg/ ltr per day**

FSSAI LICENSE

- ▶ Any person or entity that does not classify as a petty food business operator is required to obtain an FSSAI license for operating a food business in India.
- ▶ FSSAI License - two types - **State FSSAI License and central FSSAI License**
- ▶ Based on the size and nature of the business, the licensing authority would change.
 - Large food manufacturer/processors/transporters and importers of food products require central FSSAI license
 - Medium-sized food manufacturers, processor and transporters requires state FSSAI license.
- ▶ License period: 1 to 5 years as requested by the FBO.
- ▶ A higher fee for obtaining FSSAI license for more years.
- ▶ If a FBO has obtained the license for one or two years, renewal may be done, no later than 30 days prior to the expiry date of the license.

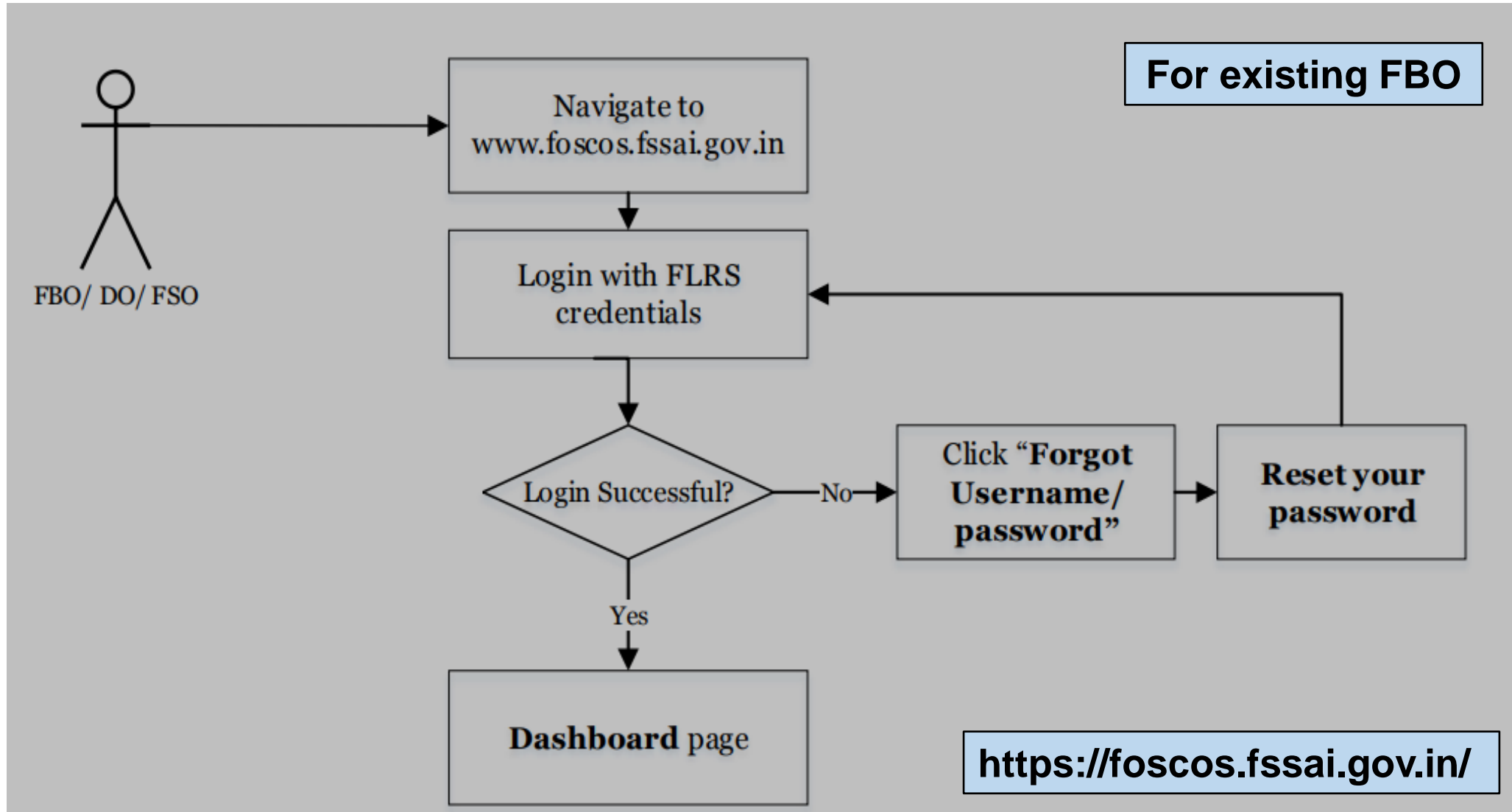
Kind of Business	Criteria	License/ Registration	Fee per annum
Petty FBO	Annual turnover upto Rs.12 lakhs	Registration	Rs.100
All Food Manufacturing/ Processing units other than Dairy Units, Vegetable Oil, Meat Processing and Slaughtering Houses (No Grains, Cereals or Pulses Milling Units)	Production Capacity: More than 2 MT per day.	Central License	Rs. 7500
All Grains, Cereals, Pulses Milling units without any limit on Production capacity	Production Capacity: 101 Kgs/Ltrs – 1 MT per Day.	State License	Rs. 3000
	Production Capacity: 1MT - 2 MT per Day.	State License	Rs. 5000
	Turnover upto Rs. 12 Lakhs per annum (or) Production capacity upto 100 Kgs/ Ltrs per day.	Registration	Rs. 100

FOOD SAFETY AND COMPLIANCE SYSTEM (FOSCOS)

- New food safety compliance online platform launched by FSSAI.
- Active pan-India since 1st November, 2020.
- **Replaces the Food Licensing & Registration System (FLRS)**
- Envisioned to become a 'One point stop' for a FBO for any regulatory compliance transaction with FSSAI
- Has interoperable capabilities to integrate and merge with other FSSAI IT applications for the same
- An unified application built on open source platform, with enhanced features, easily configurable and has architectural capability to meet the envisaged functionalities and modules.

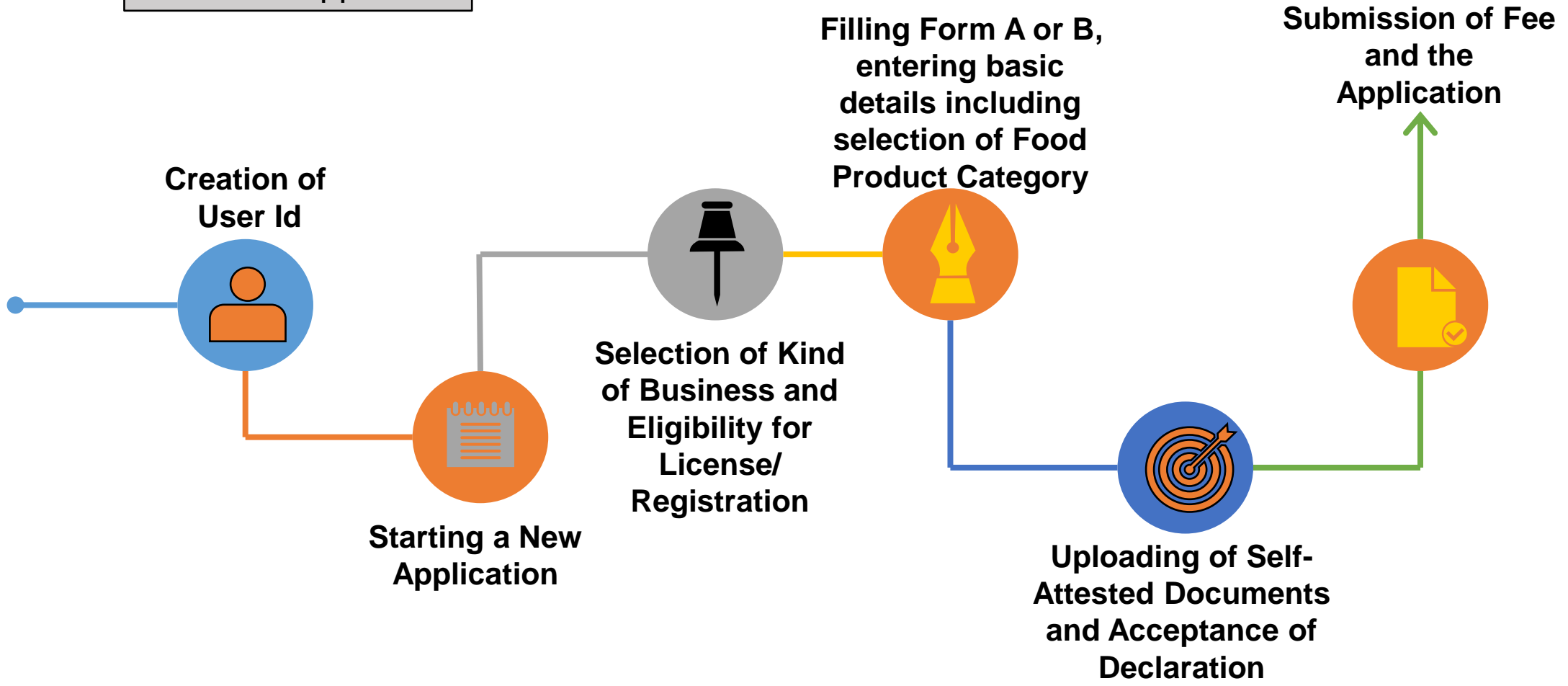
- Homepage and login screen made more user friendly.
- Smart search option for standardized products and eligibility search for any food business are given.
- Feature for filling annual returns online.
- Rationalization of required documents KoB wise (vs. complete set of 29 documents previously in FLRS application).
- Clear segregation and grouping of KoBs.
- Integration with FoSCoRIS ensures instant access to inspection reports.
- Many document-based declarations revised to a check box online declaration.
- Enabled to seed business specific details such as PAN no., CIN no. and GST numbers to ensure 360° profiling and validation of FBO.

PROCESS FLOW TO LOG IN ON FOSCOS APPLICATION



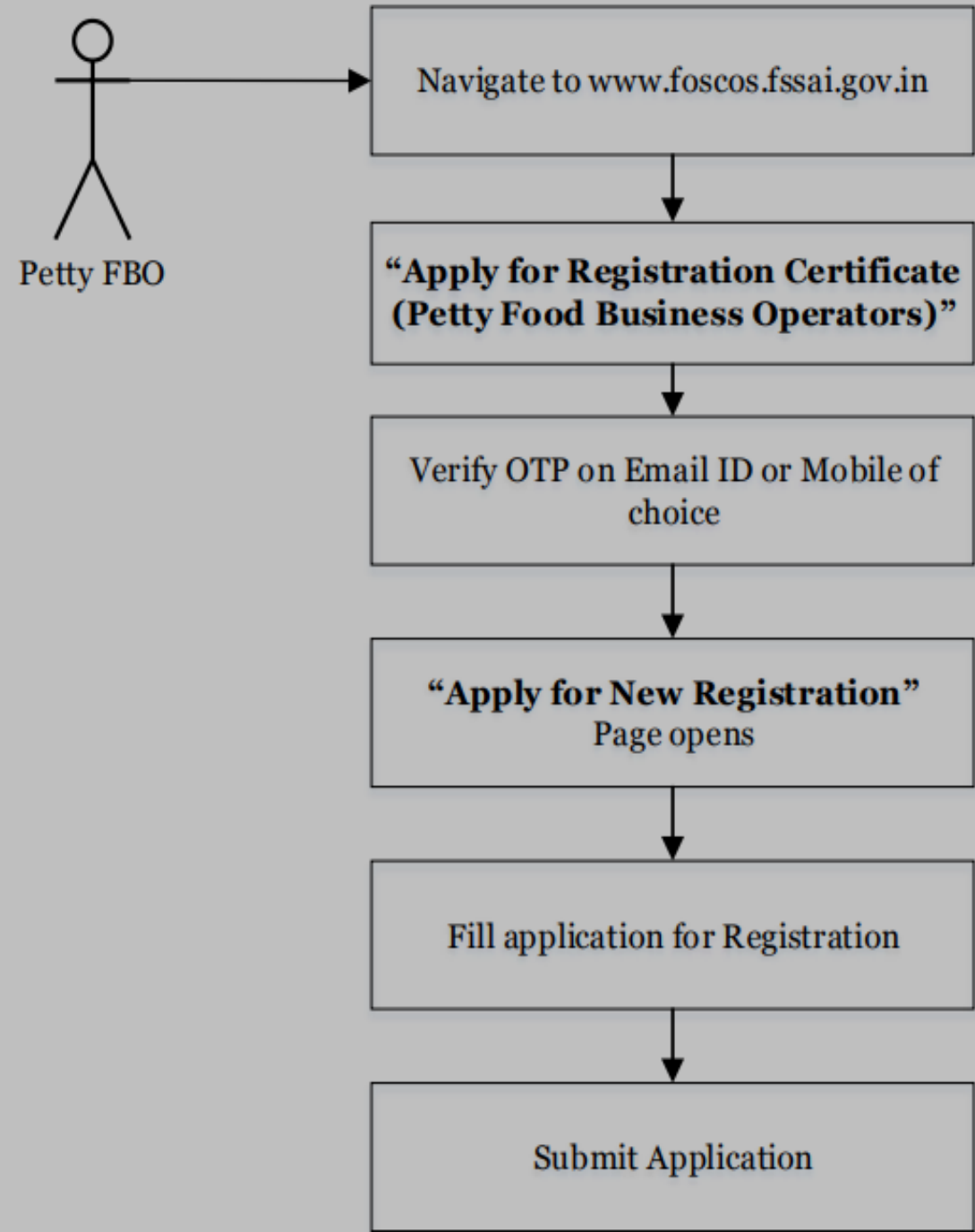
LICENSE/ REGISTRATION APPLICATION FLOW IN FOSCOS

For a new applicant



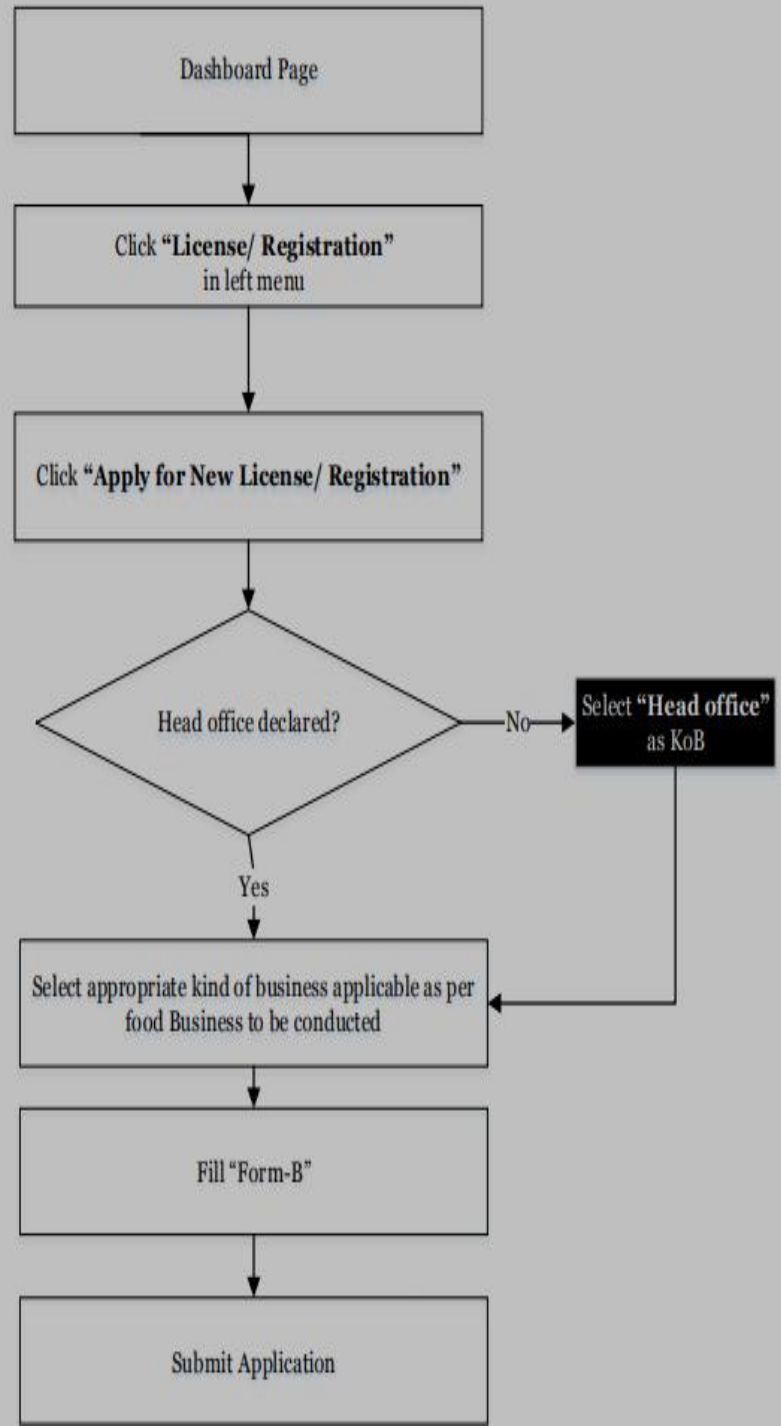
A 17-Digit application reference number is generated for future reference.

Process flow for petty FBO



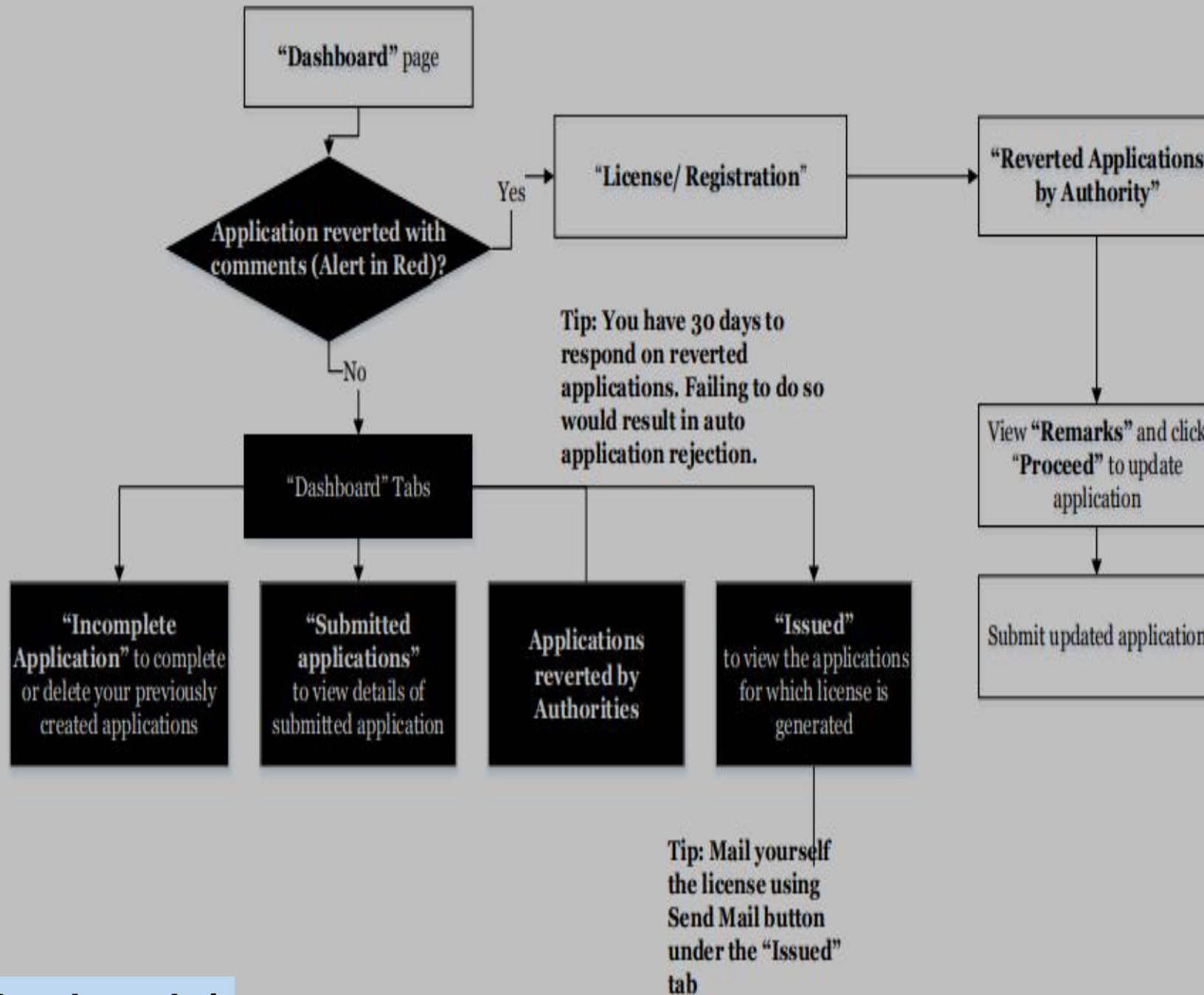
[www.https://foscoss.fssai.gov.in/](https://foscoss.fssai.gov.in/)

Process flow of new application for License



Tip: Nutraceuticals and Novel food are visible under manufacturers KoB

FBO Dashboard to follow up applications



FOOD SAFETY AND STANDARDS (FOOD PRODUCTS STANDARDS AND FOOD ADDITIVES) REGULATIONS, 2011

- **“2.4.17 “*Pearl Millet flour*”** means the product obtained from pearl millet grains (*Pennisetum americanum* L., and *Pennisetum typhoideum*) through a process of milling.
- which shall be free from abnormal flavours, odours, living insects, filth (impurities of animal origins, including dead insects), and shall conform to the following standards...

Sl.No.	Parameter	Limits
1.	Moisture (percent by mass), Max.	13.0
2.	Total Ash (on dry matter basis), Max %	0.8 to 1.0

FOOD SAFETY AND STANDARDS (FOOD PRODUCTS STANDARDS AND FOOD ADDITIVES) REGULATIONS, 2011

Sl.No.	Parameter	Limits
3.	Protein (N \times 5.7)(percent on dry matter basis), Min.	8.0
4.	Fat (on dry mass basis), Max. %	6.0
	Crude Fibre (percent on dry mass basis), Max.	2.5
	Particle Size	shall pass through 1mm sieve

GENERAL HYGIENIC AND SANITARY PRACTICES TO BE FOLLOWED BY FOOD BUSINESS OPERATORS



SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER/PROCESSOR/HANDLER

- The place where food is manufactured, processed or handled shall comply with the following requirements:
- 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. They should be smooth and easy to clean with no flaking paint or plaster.



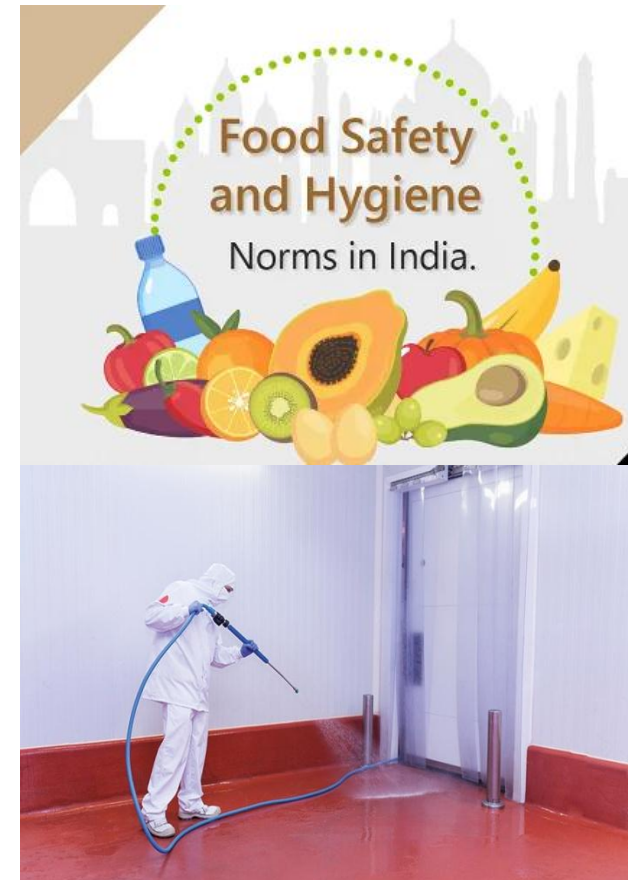
SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER/PROCESSOR/HANDLER

- The floor and skirted walls shall be washed as per requirement with an effective disinfectant the premises shall be kept free from all insects.
- No spraying shall be done during the conduct of business, but instead fly swats/ flaps should be used to kill spray flies getting into the premises.
- Windows, doors and other openings shall be fitted with net or screen, as appropriate make the premise insect free.
- The water used in the manufacturing shall be potable and if required chemical and bacteriological examination of the water shall be done at regular intervals at a recognized laboratory.



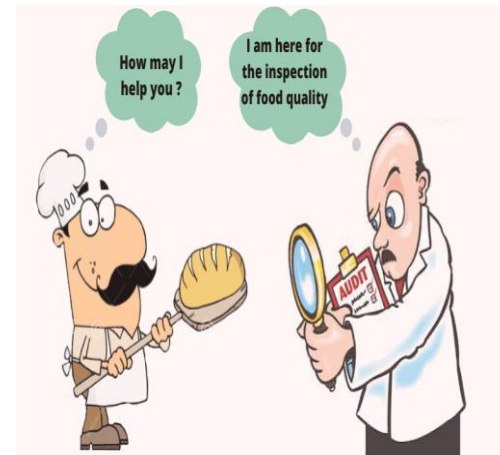
SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER/PROCESSOR/HANDLER

- 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 preparation, packing or storage of food. (Copper or brass vessels shall have proper lining).



SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER/PROCESSOR/HANDLER

- All equipment's shall be kept clean, washed, dried and stacked at the close of business to ensure freedom from growth of mould/ fungi and infestation.
- All equipment's shall be placed well away from the walls to allow proper inspection.
- 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.



SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER/PROCESSOR/HANDLER

- 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 jewelry that might fall into food and also avoid touching their face or hair.
- Eating, chewing, smoking, spitting and nose blowing shall be prohibited within the premises especially while handling food.

SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER/PROCESSOR/HANDLER

- 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.



The objectives of the scheme are:

- Support for capital investment for up-gradation and formalization with registration for GST, FSSAI hygiene standards and Udyog Aadhar;
- Capacity building through skill training, imparting technical knowledge on food safety, standards & hygiene and quality improvement;
- Hand holding support for preparation of DPR, availing bank loan and up-gradation;
- Support to Farmer Producer Organizations (FPOs), Self Help Groups (SHGs), producers cooperatives for capital investment, common infrastructure and support branding and marketing.
- <https://mofpi.nic.in/pmfme/docs/SchemeBrochure1.pdf>



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