



**FOOD SAFETY AND STANDARDS
AUTHORITY OF INDIA**

Inspiring Trust, Assuring Safe & Nutritious Food

Ministry of Health and Family Welfare, Government of India

FOOD REGULATORY ENVIRONMENT

Inspiring Trust, Assuring Safe and Nutritious Food



**Creating an Enabling
Business Environment**



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INTRODUCTION

The Food Safety and Standards Act 2006 (FSS Act) that was notified in 2006 transformed the thinking on the food safety landscape in India. It unified nine existing legislations into one integrated legislative framework and moved from the narrow focus on adulteration to a more holistic focus on safe and wholesome food for all. It also marked a shift from an adversarial approach towards food businesses to a collaborative one.

In 2008, the Government of India established the Food Safety and Standards Authority of India (FSSAI), under the aegis of the Ministry of Health and Family Welfare. Since then, FSSAI has become the single point of reference on all matters related to food safety in India.

The vision, mission and strategy of FSSAI is based on three key pillars:

- Responsible Regulator
- Responsible Food Business Operator
- Responsible Citizen



“ India is heaven for those wanting to invest; we are working on the ease of doing business in the country. ”

Prime Minister

NARENDRA MODI

To create a responsible regulatory system, FSSAI sets globally benchmarked standards and practices and works towards consistent and transparent enforcement of these standards and practices. FSSAI is building a smart and digital compliance system for domestic food products as well as hassle-free food imports. Moreover, it is working towards credible food testing on a common platform.

To create responsible food businesses, FSSAI is building capacity and creating a culture of self-compliance to raise the bar of food safety.

Finally, to create responsible citizens, FSSAI has launched massive social and behavioral change campaigns across the country to nudge citizens to eat safe and eat right and is empowering them to become 'food-smart' consumers.

The mandate of FSSAI is to assure safe and wholesome food to all 130-crore citizens of India. Consuming food that is safe, hygienic and nutritious is the foundation of preventive and promotive healthcare, in alignment with the focus of the National Health Policy, 2017. However, food safety and good nutrition cannot be viewed as a scheme but a culture, a habit that is the collective responsibility of all the stakeholders involved. Moreover, given that the food law touches the lives of 130-crore citizens and involves millions of food businesses and thousands of regulatory staff and requires complete transparency, objectivity and consistency in the implementation of the food law is a huge challenge. Since FSSAI is a small and young organization, it has taken a five-pronged approach to achieve this.

FSSAI'S FIVE-PRONGED APPROACH

- 1 Have a shared vision and work with all stakeholders as change agents
- 2 Value partnerships for effective collaboration and benefit from ideas and support from all
- 3 Standardize to achieve scale while allowing local action for innovation
- 4 Create positive work ethos and culture and get the best out of people
- 5 Leverage technology effectively

FSSAI has been working on a collaborative framework to foster and promote this sense of responsibility by working with other national agencies such as Legal Metrology, Customs, Plant and animal quarantine agencies, Bureau of Indian Standards (BIS) and AGMARK to bring about greater objectivity in implementation of the food law and related regulations.

RESPONSIBLE REGULATORY SYSTEM: ONE NATION, ONE FOOD LAW

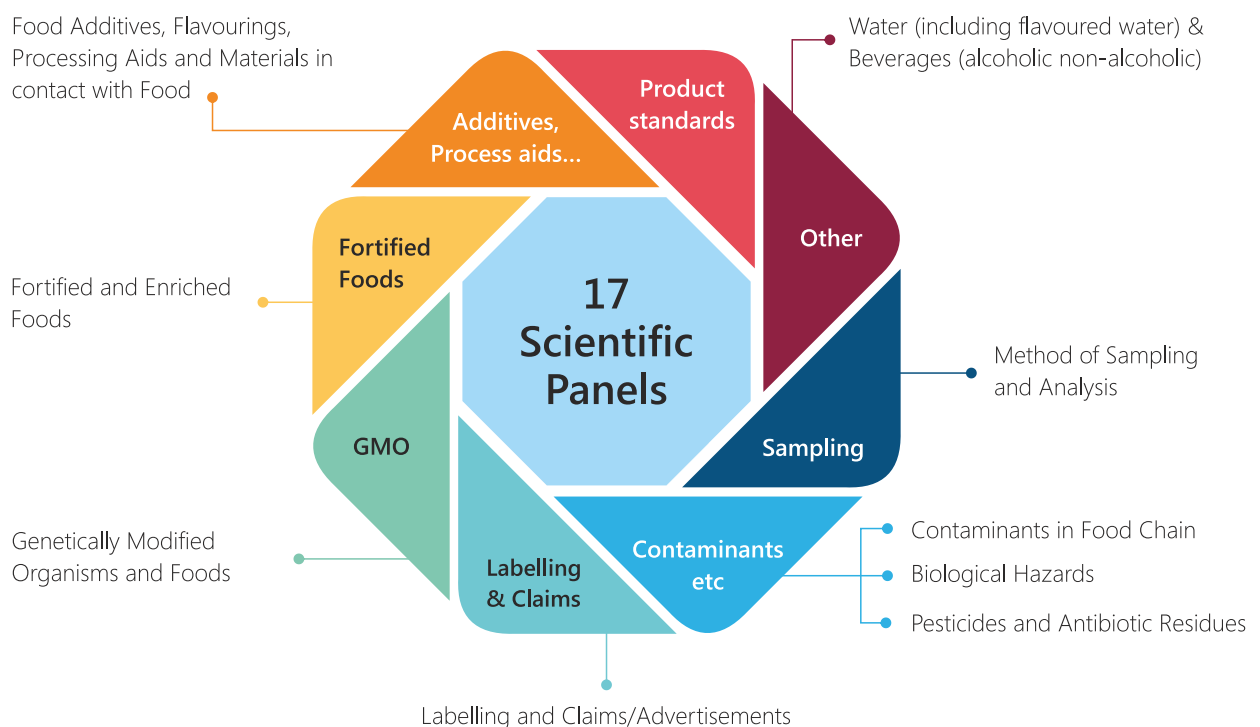
As a Responsible Regulator, FSSAI aims to ensure transparency, consistency and practicability in its major functions by ensuring:

- Globally Benchmarked Food Standards and Practices
- Smart and Digital Compliance Ecosystem & Consistent and Transparent Enforcement
- Credible Food Testing on a Common Platform

GLOBALLY BENCHMARKED FOOD STANDARDS

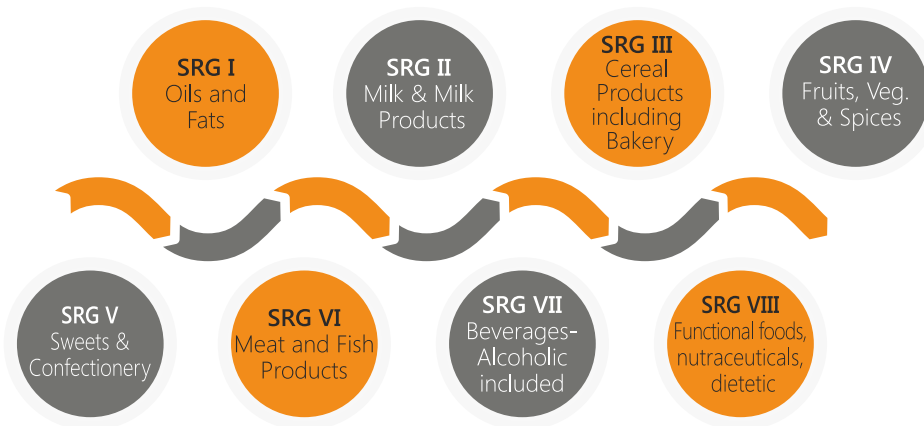
FSSAI lays down science-based standards for articles of foods, and to regulate their manufacture, storage, distribution, sale and import, to ensure safe and wholesome food for human consumption. Food safety is assessed through a science-based risk assessment process for developing food standards, regulations, and guidelines.

A robust institutional mechanism for setting standards in the form of 17 Scientific Panels and a Scientific Committee is in existence. In a universally accepted best practices model, a stage wise approach is adopted for setting of standards, where standards are recommended by the Scientific Panels, validated by the Scientific Committee, approved by the Food Authority, placed in the public domain for stakeholder consultation and then finally notified.



STANDARDS REVIEW GROUPS

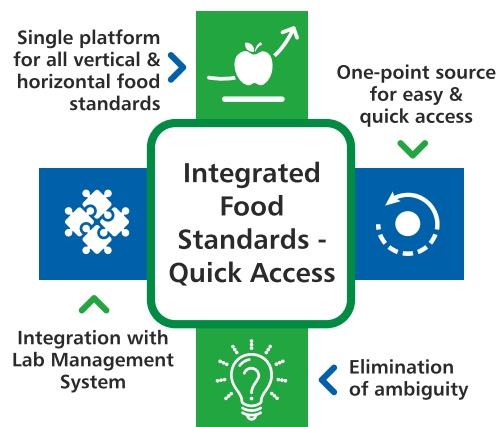
In another good practice introduced recently, eight Standards Review Groups (SRGs) have been set up in December, 2016, to ensure the standards are demand-based and updated, taking into account developments in India as well as globally. The eight Standards Review Groups are for various vertical group of commodities viz. Oils & Fats; Milk & Milk Products; Cereals & Cereals Products; Fruits, Vegetables & their Products; Sweets & Confectionery; Meat & Fish Products; Beverages including Alcoholic Beverages; and Nutraceuticals. These groups, which consist of representatives from Industry associations review the existing standards, identify gaps and propose development of new standards.



FSSAI is also responsible for framing Product standards, which include both vertical and horizontal standards. Horizontal standards that cut across categories of foods are covered in 2 principal regulations (i) Food Safety and Standards (Contaminants, Toxins and Residues) Regulations 2011 and (ii) Food Safety and Standards (Packaging and Labelling) Regulations, 2011. Vertical standards mainly include identity and compositional standards of specific food products and are covered under Food Safety and Standards (Food Product Standard and Food Additives) Regulations, 2011 which contain vertical standards for various types of food and also cover additives, microbiological requirements etc.

IFS QUICK ACCESS

FSSAI has developed a system - IFS Quick Access, integrating all Food Safety Standards and Regulations for providing quick access to vertical as well as horizontal standards. This is aimed at minimizing ambiguity in the interpretation of regulations and facilitating Food Business Operators (FBOs) in smooth operations of their business. It would facilitate a user to access the information relating to all permitted food additives; HS Code; Food Category Code; contaminants, pesticide residues, metallic contaminant, product-specific quality standards; licensing and imports related requirements. (<http://117.239.180.188:8080/IFSquickaccess/>).



GLOBALLY BENCHMARKED SAFE FOOD PRACTICES

FSSAI has also set globally benchmarked safe food practices that include developing manuals for Food Safety Management Systems (FSMS), setting up third party audits and Indian certification for Hazard Analysis and Critical Control Points (HACCP) and General Hygiene Practices (GHP) for food businesses.

FOOD SAFETY MANAGEMENT SYSTEMS (FSMS)

FSSAI has specified procedures and practices to be followed by food businesses to prevent the occurrence of food borne illnesses by actively controlling hazards throughout the food supply chain. Every food business operator is required to have a documented FSMS plan and to comply with Schedule IV of the FSS (Licensing and Registration of Food Businesses) Regulations 2011. Schedule IV introduces the concept of FSMS based on implementation of Good Manufacturing Practices (GMP) and Good Hygiene Practices (GHP) by food businesses.

10 Technical Panels of eminent domain experts have been set up to review and update FSMS standards, draft and review Good Hygiene practices (GHP) and Good Manufacturing Practices (GMP) by food category, identify gaps if any and prescribe new schedules and process standards wherever required from time to time. These Technical Panels also develop inspection formats, guidance documents and training modules to be adopted by the FBOs. Further, to facilitate the FBOs (especially the small and medium businesses), sector specific Guidance Documents on Food Safety Management System (FSMS) are also being developed by FSSAI. These documents will address the manufacturing process, pre-requisite programmes, control of operations, critical control points and sample HACCP plans with a clear segregation of mandatory and recommended practices to guide the FBOs. Currently two documents on Edible Oils & Fats and the Bakery sector have been finalized, while six guidance documents are under development.

THIRD PARTY AUDITS

Further, a system of Third Party Audits through empanelled auditors is being put in place through a Food Safety and Standards (Food Safety Auditing) Regulations, 2017, to ensure that the FSMS practices as documented are robust and implemented effectively. The Regulation (currently at draft stage) stipulates that select Food Categories prescribed by the Food Authority will be subject to mandatory Food Safety Auditing. Food Businesses falling under such categories would be required to get their businesses audited by recognised Auditing Agencies as per the frequency prescribed by the Food Authority. Food businesses not subject to mandatory food safety auditing will be encouraged to voluntarily opt for and meet the audit parameters, by reducing the frequency of inspections by Central or State licensing authorities. Responsible Food Businesses are expected to verify and audit their food safety systems through this framework.

CREATING A SMART AND DIGITAL COMPLIANCE ECOSYSTEM & CONSISTENT AND TRANSPARENT ENFORCEMENT

While standards help to set the benchmarks that need to be met, it is imperative to have robust institutional frameworks and systems to ensure compliance to the standards and regulations. A comprehensive compliance system includes surveillance and inspections for both domestic and imported food products. The primary onus of ensuring compliance rests with the States and UTs. States/ UT Governments have appointed Commissioners of Food Safety, notified Adjudicating Officers, Designated Officers and Food Safety Officers for their respective jurisdictions to perform various functions mandated under the Act. Further, Additional Food Safety Commissioners have been notified for Railways, Airports and Ports along with Designated Officers for Airports and Ports. Appellate Tribunal is established in 25 States/UTs.

LICENSING AND REGISTRATION

All Food Businesses in India across the food value chain are required to be licensed or registered under the provisions of the FSS Act 2006. As on 30-09-2017, 34,323 Central licenses have been issued by Central Licensing Authorities (CLAs) and States/UTs have granted 8,02,571 licenses and registered 30,42,922 Food Business Operators (FBOs) under the Act.

FSSAI has created an online system for Food Licensing and Registration (FLRS) and all States/UTs (except Nagaland) are issuing Food Licenses/Registrations through online mode. In most States/UTs the payment towards License/ Registration fees are digitally enabled. Common Service Centres (CSC) are also authorized to register food businesses, which has enhanced the outreach of the system further and particularly benefitted petty food businesses.

ENFORCEMENT THROUGH SURVEILLANCE AND INSPECTIONS

As a responsible regulatory practice, FSSAI is putting in place systems and structures to ensure consistency of approach in enforcement. This is being done through documentation and codification of risk based inspection systems to be adopted by all States/UTs; creation of sector-specific inspection checklists to facilitate the regulatory staff in conducting inspections of food establishments; educating both the Regulatory Staff and Food Businesses basis the same checklist so there is no ambiguity on what is expected from each; and use of IT to ensure transparency and standardisation. Due to the large size of the sector, coupled with limited number of food safety officials on ground, it becomes a difficult to inspect the premises of all the food business operators. FSSAI has developed Risk Based Inspection System (RBIS) to increase transparency and ensure that scarce Government resources are focused on products and businesses to which greater risk is attached.

FOOD SAFETY COMPLIANCE THROUGH REGULAR INSPECTIONS AND SAMPLING - FOSCORIS

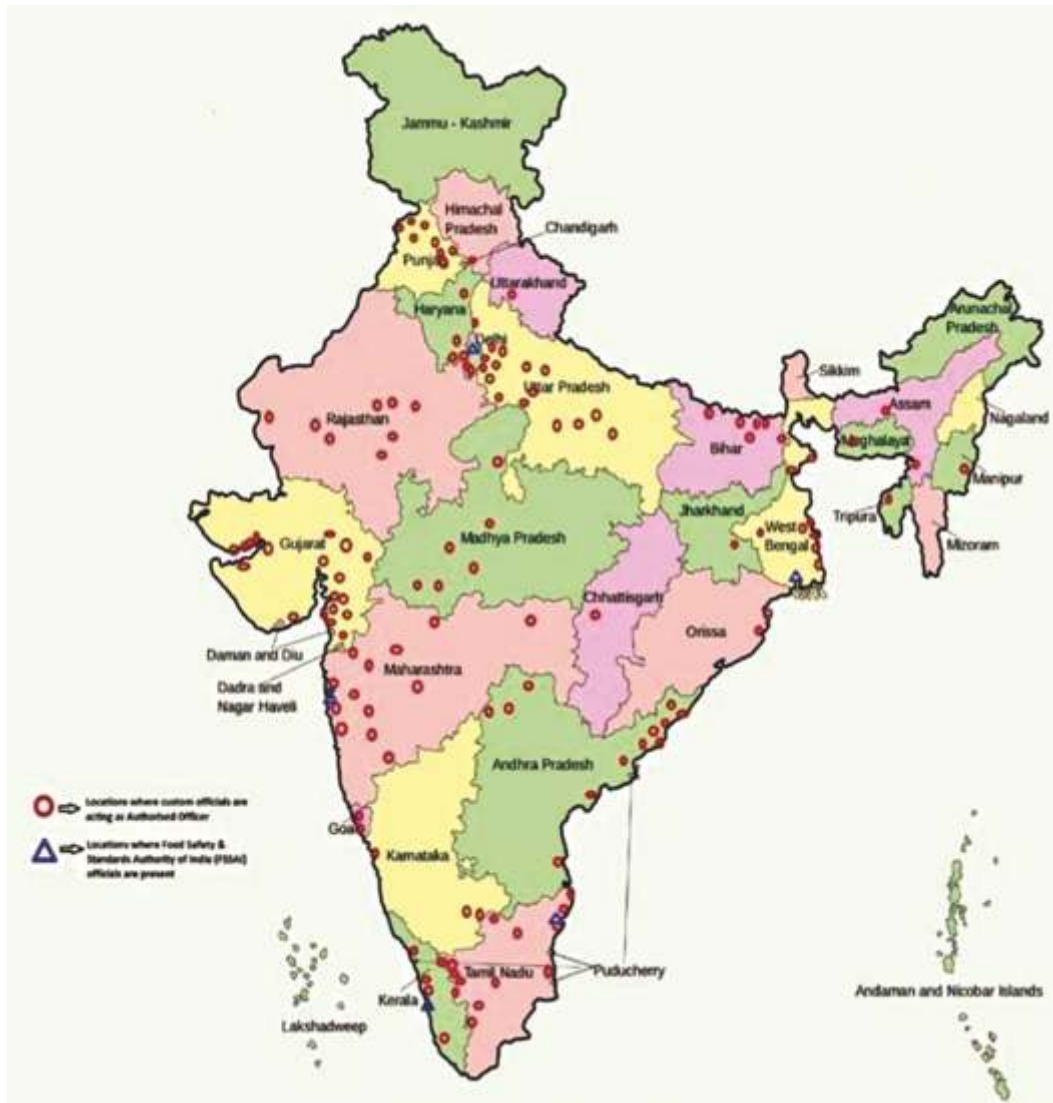
A large-scale IT platform for Food Safety Compliance through Regular Inspections and Sampling (FoSCoRIS) is being put in place for adoption across all states and UTs. Inspections would use standard compliance matrices to ensure consistency in approach of inspections across the country. FoSCoRIS is a web-based real-time inspection platform for Food Safety Officers (FSOs). It can be used via hand held device like mobile phones and Tablets. It uses instant geo-tagging, time stamping, real time data collection and multi-levels of verification. The application based inspection not only saves time but also increases effectiveness and efficiency of the FSOs. The system would use a nation-wide IT platform to bring together all key stakeholders, namely the food businesses, food safety officers (FSOs), designated officers (DOs), state food safety commissioners (FSCs) so that such inspections and sampling is done by maintaining a high level of integrity of the process and the process itself is effectively monitored at various levels.

HASSLE-FREE FOOD IMPORTS

Food imports such as fresh apples, crude oil, pulses, peas, green moong beans, almonds and alcoholic beverages have grown rapidly over the years in India. Food products are imported from countries such as UK, Canada, USA, Australia, Russia, Germany, Indonesia, France and New Zealand. Thus, to ensure compliance to standards for imported food products, a robust and streamlined import clearance system is required.

Section 25 and Section 47 (5) of the Food Safety and Standards Act regulates all import of articles of food. Food Safety and Standards (Import) Regulations 2017 are notified on 09.03.2017. These regulations broadly include following provisions related to Licensing of food importer; clearance of imported food by the Food Authority; food import clearance for specific purposes; storage, inspection and sampling of imported food; laboratory analysis of samples of imported food article, and prohibition and restriction on food imports.

Location of FSSAI (purple triangle) and Customs Officials (red circle) at various ports in India for Import Clearance.



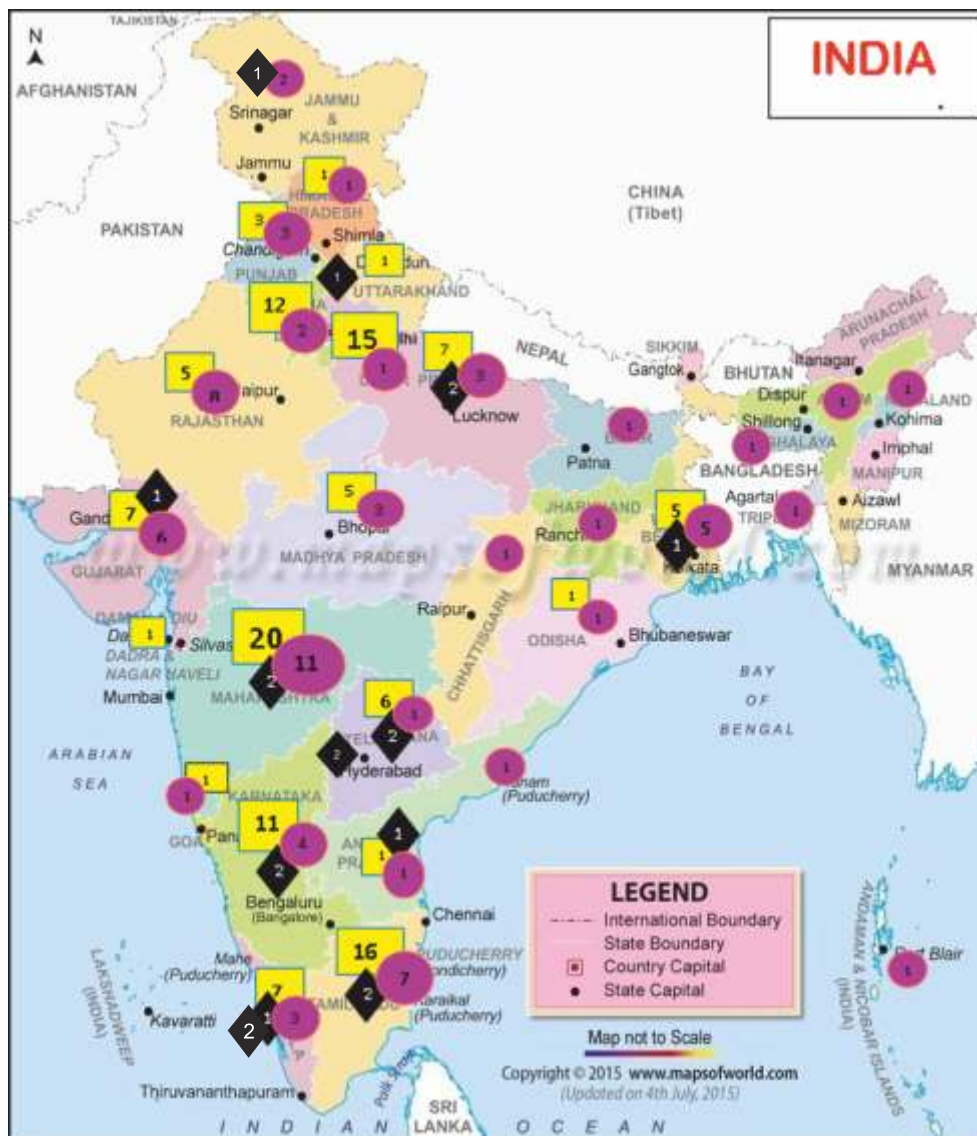
EASE OF DOING BUSINESS

For ease of doing business, FSSAI has integrated its Food Import Clearance System (FICS) with ICEGATE system (Indian Customs and Central Excise Electronic Commerce/Electronic Data interchange (EC/EDI) Gateway) of Customs under Single Window Clearance Interface to Facilitate Trade (SWIFT) at Delhi, Mumbai, Kolkata, Chennai, Cochin and Tuticorin covering 21 locations. To maintain parity of testing and import clearance at all the ports where FSSAI is not present, officials of custom department have been notified as Authorised Officers on 136 locations. FSSAI import samples are sent to the labs which are NABL accredited. To streamline the functioning of labs for reducing the time taken in testing, 131 NABL accredited labs have been notified for testing of imported samples. Apart from this, 16 referral labs are also notified for re-testing of import samples. Customs in consultation with FSSAI has introduced Risk Management System (RMS) under which the testing and analysis of imported food is limited and reduced.

ENSURING CREDIBLE FOOD TESTING ON A COMMON PLATFORM

Food testing and analysis is an essential part of the food safety ecosystem to assure that the food is safe to consume. This includes strengthening the network of food testing laboratories, assuring quality of food testing, investing in human resources, carrying out surveillance activities and educating consumers.

Network of Food-testing Laboratories in India.



● State/Public Labs

● Referral Labs

● FSSAI Notified Labs

STRENGTHENING THE NETWORK OF FOOD TESTING LABORATORIES

As an essential part of the food safety ecosystem, the Authority has created a network of 232 laboratories to fulfill its mandate on food testing and analysis. The network comprises of 142 accredited primary food-testing laboratories from both government and private sphere, 72 state food testing laboratories and 18 referral laboratories of which two are under the direct control of FSSAI. The referral laboratories exercise an appellate function of dispute resolution, as mandated by the FSS act mainly in case of a challenged analytical result. FSSAI has formulated regulations for recognition and notification of laboratories to improve and streamline this process. This includes testing laboratories that are situated abroad provided they are accredited by the Indian accreditation board or accreditation board of their own country.

An advanced infrastructure is essential for an effective and efficient testing and analysis system. To this effect, FSSAI is investing to strengthen 45 State Food Laboratories by providing them one-time grant of Rs.10 crore per lab for equipping these laboratories with high end and precision equipment (ICP-MS, GC-MSMS and LC-MSMS) and to set-up/modernize their microbiological testing facility. Besides this, a recurring grant of Rs.1 crore per year would also be provided towards professional services, consumables and contingency. In addition, FSSAI is also modernizing and upgrading its own referral laboratory, the FRSL, Ghaziabad - rechristened as National Food Laboratory (NFL) – under a public-private-partnership (PPP) mode. The NFL is hoped to serve as a model food testing facility that can be replicated across the country.

FOOD SAFETY ON WHEELS (FSW)

To address this issue of lack of food testing infrastructure in the remote areas and to cater to the basic analytical needs of consumers, FSSAI has established mobile food testing laboratories referred to as FSW. Apart from conducting simple tests for common adulterants in milk, water, edible oil and other items of food of daily consumption, the FSW would also be used for awareness building around food safety, hygiene and promoting healthy eating habits in citizens at large.



QUALITY ASSURANCE IN FOOD TESTING

Essentially, an effective quality assurance system relies on 3 Ms i.e., materials (including materials, infrastructure including digital means, networks and surveys), methods and manpower. To achieve an efficient quality assurance system as required by the mandate, FSSAI has undertaken several initiatives as below.

NATIONAL REFERENCE LABORATORIES

FSSAI plans to develop a network of National Reference laboratories with the mandate to set up countrywide standards for routine procedures, reliable testing methods, validation, development of new methods and ensuring proficiency in testing across the food laboratories. Such a network would enhance reliability of results and continuous adherence to international laboratory practices to allow uniformity in protocol and procedures, reduce litigations among stakeholders / trade partners.

DIGITAL CONNECT TO TESTING AND ANALYSIS

FSSAI is also developing an IT solution for Indian food laboratory network called InFoLNet. This laboratory management system (LMS) is a centralized system that connects and collates the network of laboratories.



The information on the InFoLNet would help categorize laboratories on a fit for purpose basis i.e., for regulatory requirements, routine testing, appellate testing etc. This LMS will also be a one stop portal for food laboratory information, ranging from ownership details, infrastructure availability, technical capacity, scope of testing through to test results of different samples. Apart from being the back bone of the network, this LMS will also be integrated to other FSSAI core IT systems, such as FLRS (Licensing and Registration), FICS (Import Clearance), Quick access, FoSTAC, etc. The centralized information will also have profound applications in deciphering risk analysis, enriching standards, capacity building and training.

METHODS OF SAMPLING AND ANALYSIS

FSSAI through its Scientific Panel on Methods of Sampling and Analysis is involved in revision of the existing testing methodologies and new parameters for analysis of various food articles. So far 13 new manuals on methods of food analysis have been finalized including Milk and Milk Products, Oil and Fats, Fruits and Vegetable products, Cereal and Cereal products, Water analysis, Meat and Meat products etc. A few manuals including Alcoholic Beverages, Microbiological testing in food etc. are under review. A Methods Review Group has been constituted to review manual of methods and update them, with experts from Scientific/Research Institutions, Regulatory Bodies, Independent Scientific experts (including instrumentation companies, private labs) etc.

HUMAN RESOURCES FOR FOOD TESTING

FSSAI has already conducted 18 training programmes in association with Government institutions, International bodies and Private Laboratories to upgrade the technical skills of food analysts and other laboratory staff. We are also joining hands with international and national bodies for creation of State of Art training facilities ITC-FSAN (International Training center, Food safety and Applied Nutrition) in Mumbai in association with EIC and GFSP.

In order to create a pool of certified Food Analyst, FSSAI regularly conducts Food Analyst examinations through a rigorous selection process. So far, 304 Food Analysts have been declared qualified for appointment in food laboratories. It has been decided to conduct Junior Analyst examinations along with the regular Food Analyst examination, keeping in mind the growing demand for analysts in the food space.

SURVEILLANCE ACTIVITIES

FSSAI also takes up surveillance activities to assure the citizenry about the safety and quality of the food they consume. As a part of this, FSSAI conducted a National Milk Quality Survey across the country in 2016-17, which effectively involved the state/UT Governments for assessing the quality of milk available to the consumers with focus on unsafe/adulterated milk. Validation work of this survey is being carried out now.



COMMON ADULTERANTS AND RAPID TESTS

In order to enable the citizens to ascertain the safety of their food, FSSAI has compiled some of the common tests - which can be performed at home without any equipment or chemicals - in the form of a booklet called Detecting Adulterants with Rapid Testing (DART).



BUILDING CAPACITY AND A CULTURE OF SELF-COMPLIANCE

In order to fulfil their responsibility and ensure self-compliance, FBOs also need to engage in capacity building of their employees and their upstream and downstream supply chains, through systematic and structured training programmes. To help FBOs fulfil this responsibility, FSSAI has developed Food Safety Training and Certification (FoSTaC) ecosystem for FBOs across the food value chain. FSSAI, through eminent domain experts, has developed 16 courses at 3 levels-Basic, Advanced and Special, targeting different sectors of Food Business including Catering, Manufacturing, Storage, Retail and Transport; & also for product specific areas including Milk, Meat & Poultry, Oil etc. These are short duration courses of 4 to 12 hours, which can be delivered in online or offline mode and focus on FSMS practices, GHP and GMP.

The Training Courses are as follows:

1. Basic Courses - 4-6 hours, 1-2 days
2. Advanced Courses - 8 hours, 1-2 days
3. Special Training Courses --- 4 hours, 1 day

While the curriculum and content for the training has been created centrally to ensure quality control and standardisation, the dissemination is in partnership with all stakeholders for maximum outreach and engagement. Thus the training is delivered through Training Partners including large Food Business Operators; Academic and Vocational Institutions; Training Partners approved under Skill Development Councils and Missions; Industry, Scientific and Technology Associations and Civil Society Organizations. The training will be steered and managed by each State/UT who would identify Resource Persons, Master Trainers and Trainers from the Training Partners. About 100 Training Partners have already been empanelled to conduct the Food Safety Trainings across the country. FSSAI has set up a central FOSTAC portal for managing the training program, assessment and certification.

It would be the responsibility of each FBO to have at least one person trained and certified as a Food Safety Supervisor in each of their premises. Each supervisor would in turn train all other food handlers in the facility. Over the next 2 years, all licensed FBOs are expected to have their trained and certified Food Safety Supervisors in position.



NUDGING CITIZENS TO EAT RIGHT AND BE SMART CONSUMERS

Empowering citizens to eat safe, eat right and make informed choices is at the heart of promoting food safety, hygiene and nutrition.

The Food Authority's bouquet of SNF (Safe and Nutritious Food) initiatives that focus on bringing about social and behavioural change around food safety, hygiene and healthy diets

are a powerful tool available to every citizen. The philosophy is to create informative content and engagement material, along with simple messaging asking citizens to be aware, be cognizant and be receptive to SNF (safe and nutritious food), whether at 'Home', 'School', 'Workplace' or while 'Eating Out.' FSSAI has developed training and capacity building modules, guidance books and



standard operating procedures for this to happen effectively across the nation covering all citizens. Awareness material such as the Pink Book for home kitchens, DART Book for simple tests for adulterants, Yellow book for school children etc., an online SNF portal and simple training modules to educate citizens have been created. A cascading model has been adopted to operationalize SNF, with National Level Resource Persons (NLRPs) being empanelled and trained by FSSAI, who would in turn train other trainers and Health and Wellness Coordinators across the length and breadth of the country. Health and Wellness Coordinators (HWC) for relevant domains (e.g. in school, at the workplace, in Resident Welfare Associations and Health Clubs etc) can also take certification programs online and after being certified, they act as the nodal points for taking the initiative forward. To reiterate messaging on safe and nutritious food, Rating Systems and Mascots in the form of Master and Miss Sehat are created.



Safe & Nutritious Food
A Shared Responsibility

www.snfportal.in



To empower consumers to take responsibility of their health and demand quality food products, FSSAI has launched the Food Smart Consumer Portal, a website that educates consumers on current food safety issues through guidance notes, blogs, articles etc. A grievance redressal and feedback mechanism has been established through the Food Safety Connect through which citizens can contact FSSAI via phone, email, social media, website etc. A Smart Consumer App has also been launched for mobile phones. Food Safety Display Boards have also been introduced in restaurants and food retail stores for consumer education.



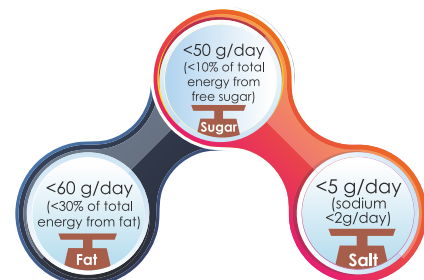
An online Safe Water Portal where consumers can ensure safety of packaged drinking water through test reports and verification of information has also been created. FSSAI has also drafted Organic Food Regulations in order to assure consumers that organic food products are genuine and have been grown and processed as per prescribed standards and a portal on 'Organic Foods' with database of Organic Food Businesses, their products and geographical areas is being launched.



A culture of food safety also includes healthy eating. As a complementary strategy to reduce micronutrient deficiencies FSSAI has created standards for fortification of 5 staples - wheat flour, rice, milk, oil and salt. These food products are fortified with essential vitamins and minerals that help us meet our daily requirement of micronutrients. A dedicated Food Fortification Resource Centre has been set up to promote fortified foods across India.

A +F logo for fortified foods has been created to ensure easy recognisability of foods fortified as per the standards.

FSSAI is also formulating guidelines for High Fat, Salt and Sugar Foods (HFSS), given the alarming rise of lifestyle diseases such as diabetes and heart diseases. These guidelines would enable citizens to make informed food choices to limit the intake of fat, salt and sugar and thus prevent illnesses.



For a more holistic approach to eating and health, FSSAI has harnessed the power of India's rich culinary heritage by launching an online portal for local food recipes and creating benchmarks for certification of Street Food Hubs.

OTHER REGULATORY REQUIREMENTS

While FSSAI is the principal regulatory authority for food, six other agencies are also involved for specific purposes. Three agencies, Customs, Plant Quarantine and Animal Quarantine are concerned with food imports. Legal Metrology is concerned with weights and measures and transparency in prices of food products from consumer protection point of view. BIS and Agmark are concerned mostly with quality and grading of certain category of food products. Under FSSAI's regulations on sale of food products, some products require mandatory BIS and Agmark certification. A brief note on each of these agencies, their exact remit and contact points are given below. Further, in order to provide single point of interface for food businesses, FSSAI has developed a 'Food Regulatory Portal' and coordination mechanism for other agencies with an integrated grievance redressal mechanism. Please visit www.foodregulatory.gov.in for details.

CUSTOMS

About Customs in India

Customs in India is managed by the Central Board of Excise and Customs (CBEC) under Department of Revenue, Ministry of Finance, Government of India. The Board is the administrative authority for its subordinate organizations, including Custom Houses, Central GST Commissionerates and the Central Revenues Control Laboratory.

Regulatory Requirements and Procedure for Food Imports

All food imports require clearance from customs authorities in India. Requisite clearances for food imports are available through a fully integrated, single window online system called Single Window Interface for Facilitation of Trade (SWIFT). The 'India Customs Single Window' allows food importers the facility to lodge their clearance documents online at a single point. Required permissions from FSSAI and other regulatory agencies are obtained online without the trader having to approach these agencies. FSSAI carries out all requisite backend processing and examination as per regulatory requirements and provides their decision regarding the consignment through an online system, thereby reducing the compliance burden of multiple points of contact and enhancing ease of doing business.

Further, to facilitate genuine trade, a risk based inspection system is being followed by FSSAI for Food Imports, which considerably reduces the time for sample testing and clearance, based on the risk profile of the product.

For further information

Contact details: <http://www.cbec.gov.in/htdocs-cbec/tel-dir-ason-26Jul17>

Website details: <http://www.cbec.gov.in/> & <https://www.icegate.gov.in>

PLANT QUARANTINE

About Plant Quarantine in India

In India, the Directorate of Plant Protection, Quarantine & Storage under the Ministry of Agriculture & Farmers Welfare looks after issues related to plant quarantine. Plant Quarantine regulatory measures are operative through the 'Destructive Insects & Pests Act, 1914 (Act 2 of 1914) in India. The import of agricultural commodities is presently regulated through the Plant Quarantine (Regulation of Import into India) Order, 2003. The objective is inspection of imported agricultural commodities for preventing the introduction of exotic pests and diseases inimical to Indian fauna and flora.

Regulatory Requirements and Procedure for Food Imports

The Directorate of Plant protection, Quarantine & Storage provides import permit for planting material based on a certificate from Designated Inspection Authorities of the concerned jurisdiction. For import of new commodities Pest Risk Analysis is mandatory and should be submitted to the Plant Protection Adviser to the Govt. of India.

A total of 60 entry points including 34 seaports, 12 airports and 14 land custom stations are notified points of entry for import of plants and plant material. Besides, 60 Inland Container Depot/Container Freight Station, 11 Foreign Post Offices have also been notified for the entry of plants/plant material.

Any Importer intending to import agricultural commodities has to apply in advance for the issue of Import Permit. This application is submitted through the single window clearance system SWIFT, and customs authorities route the documents to Plant Quarantine for necessary processing at their end. Inspections are carried out at the port of entry by plant quarantine and the import permit is generally issued for 6 months after conducting a detailed import risk analysis.

[For further information](#)

Contact: ppa@nic.in

Website: <http://plantquarantineindia.nic.in>

ANIMAL QUARANTINE & CERTIFICATION SERVICE (AQCS)

About Animal Quarantine in India

In India, animal quarantine is under the purview of Ministry of Agriculture, Department of Animal Husbandry Dairying and Fisheries. Government of India initiated a central sector scheme namely "Animal Quarantine & Certification Services" (AQCS). Under this scheme Animal Quarantine stations are set across the country in New Delhi, Mumbai, Kolkata, Chennai, Hyderabad and Bangalore to provide facility of Animal Quarantine and Certification services.

Regulatory Requirements and Procedure for Food Imports

To prevent the entry of any Exotic Livestock Diseases into India through importation of livestock & livestock products, the provisions of Livestock Importation Act (Act No. IX. 1898) as amended by the Livestock Importation (Amendment) Act, 2001 (5.7.2001) and the regulations orders and SPS standards of the country issued thereunder are in operation. .

The applicable notifications are Notification No. S.O. 1495 and 1496(E) dated 10.06.2014 (Import procedure for livestock) and Notification No. S.O. 2666(E) dated 16.10.2014 (Import procedure for livestock product)

The consignments containing livestock and their products are referred by the customs for Animal Quarantine Clearance in compliance to import Quarantine health rules of the Government of India. The consignments are examined along with the accompanied health certificates and other relevant papers before allowing entry into India.

Livestock products are categorized under Open General License (OGL) as per EXIM Policy. In India the import of livestock products are allowed subject to Sanitary Import Permits (SIPs) as per the provisions of Live-stock Importation Act., 1898. A Sanitary Import Permit is not a licence, but a certificate certifying India's sanitary requirements of all live-stock products includes:-

- Meat and products of all kinds of including fresh, chilled and frozen meat, tissue or poultry, pig, sheep, goat;
- Egg and egg power;
- Milk and milk products;
- Bovine, ovine and caprine embryos, ova or semen; and
- Pet food products of animal origin;

Imports of animal and animal products are only allowed through designated sea ports/ air ports of Bangalore, Chennai, Delhi, Hyderabad, Kolkata, and Mumbai where animal quarantine and certification services are available. Imports of fish products are allowed through the sea port of Vishakhapatnam (in the State of Andhra Pradesh), Sea and airport of Kochi and the Land

Custom Station at Petrapole (for imports from Bangladesh only)

[For further information](#)

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LEGAL METROLOGY: MINISTRY OF CONSUMER AFFAIRS

About Legal Metrology in India

In India, legal metrology is the new name of Standards of Weights and Measures. The Standard of Weights and Measures Act, 1976 was enacted primarily to establish standards of weights and measures, to regulate trade or commerce in weights, measures and other goods that are sold or distributed by weight, measure or number. It is based on the metric system and international system of units recognized by OIML - International Organization of legal metrology. India is one of the members of OIML. This Act was subsequently replaced by the Legal Metrology Act, 2009 with the aim of protecting consumer interests and other stakeholders including industry.

Regulatory Requirements Relating to Food Businesses

The Legal Metrology (Packaged Commodities) Rules, 2011 were prescribed in order to regulate pre-packaged commodities. Under the said rules, pre-packaged commodities are required to comply with certain mandatory labelling requirements w.r.t net quantity, MRP and Customer care information.

With view to encourage ease of business operations, amendments in packaged commodity rules have been notified in 2017, harmonising the labelling provisions w.r.t Food products with the Regulations as laid down under the Food Safety & Standard Regulations(FSSR) 2017.

For further information

Website: <http://consumeraffairs.nic.in/forms/contentpage.aspx?lid=639>

AGMARK CERTIFICATION

About AGMARK

AGMARK is a certification mark for agricultural produce, assuring that they conform to a grade standard notified by Directorate of Marketing & Inspection (DMI), Department of Agriculture, Cooperation and Farmers Welfare, Ministry of Agriculture & Farmers Welfare under Agricultural Produce (Grading & Marking) Act, 1937. These standards differentiate between quality and 2-3 grades are prescribed for each commodity. Till date, grade standards for 222 agricultural commodities have been notified. These include fruits, Vegetables, cereals, pulses, oilseeds, vegetable oils, ghee, spices, honey, creamery butter, wheat atta, besan, etc.

While framing the standards, the existing standards in The Food Safety and Standards Act, 2006, Codex Alimentarius Commission, International Organisation for Standardization, etc. are considered. Trade Associations, Research Institutions, etc. are also consulted.

Regulatory Requirements and Procedure for Certification:

While the certification scheme is essentially voluntary, Food Safety and Standards (Prohibition and Restriction on Sale) Regulations 2011 have prescribed mandatory certification under AGMARK for certain products viz. Blended Edible Vegetable Oil, Fat Spread. In case of Til Oil, Carbia Callosa, Honey dew, Tea and Ghee FSSAI has prescribes few conditional restrictions.

The certification scheme is implemented through 11 Regional Offices, 26 Sub Offices, 11 Regional Agmark Laboratories and Central Agmark Laboratory (Apex laboratory) of the Directorate. Out of twelve laboratories, 09 laboratories are accredited with the National Accreditation Board for testing and Calibration Laboratories (NABL) as per the International Standard ISO 17025. Persons desirous of grading and certifying a notified agricultural commodity under Agmark can apply to the nearest field office of the DMI. The details are available at www.dmi.gov.in portal under AGMARK icon.

For further information

Website: <http://dmi.gov.in/GradesStandard.aspx>

BUREAU OF INDIAN STANDARDS

About BIS

The Bureau of Indian Standards (BIS), empowered by the Bureau of Indian Standards Act, 2016, operates product certification schemes by which it grants licenses to manufacturers covering practically every industrial discipline from agriculture and textiles to electronics. BIS is functioning under the administrative control of Ministry of Consumer Affairs, Food & Public Distribution.

The certification allows the licensees to use the popular ISI mark, which has become synonymous with quality products for the Indian and neighbouring markets for over 55 years.

Regulatory Requirements and Procedure for Certification:

While the scheme itself is voluntary in nature, the Indian Government has, in public interest, enforced mandatory certification on various products through various quality control orders issued from time to time, under various acts. While BIS continues to grant licenses on application, the enforcement of compulsory certification is done by the authorities notified in such quality control orders. Overseas applicants can also be granted BIS certification for use of ISI mark for their products under the Foreign Manufacturers Certification Scheme (FMCS).

In this connection, the Food Safety and Standards (Prohibition and Restriction on Sales) Regulations, 2011 has prescribed mandatory certification under the BIS Act for the following products:

- Infant formula (IS 14433)
- Milk cereal based weaning food (IS 1656)
- Processed cereal based weaning food (IS 11536)
- Follow up formula (IS 15757)
- Packaged drinking water (IS 14543)
- Packaged mineral water (IS 13428)
- Milk Powder (IS 1165)
- Skimmed Milk Powder (IS 13334)
- Partly Skimmed Milk Powder (IS 14542)
- Condensed Milk, Partly Skimmed and Skimmed Condensed Milk (IS 1166)

With the view to harmonise domestic regulations, recently 46 BIS standards related to Foods have been incorporated under Food Safety & Standards Regulations governed by Food Safety & Standards Authority of India. FSSAI is represented in all the sectional committees of BIS which deal with food products. Similarly BIS is represented on all the National Shadow Codex Committees.

While formulating Indian Standards on food products, due consideration is given to the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011.

[For further information](#)

Website: <http://www.bis.gov.in>



FOOD SAFETY AND STANDARDS
AUTHORITY OF INDIA

Inspiring Trust, Assuring Safe & Nutritious Food
Ministry of Health and Family Welfare, Government of India

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