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FSSAI includes stds for whey protein concentrates & colostrum in FSSR

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FSSAI has included standards for milk protein concentrates, whey protein concentrates and colostrum and colostrum products in the Food Safety and Standards Regulations (FSSR), 2011, and those pertaining to food additives.

The country's apex regulator, in this regard, issued a draft gazette notification to invite comments and suggestions from the stakeholders within a period of 30 days from the date of publication of the draft regulations, which have been published in course to amend the principal regulations, called the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011.

On the basis of the comments and suggestions, these draft standards, which specify the product definitions, compositional and quality parameters, as well as specific additives and labelling requirements, for the products covered under these regulations, will be reviewed, and revised, if necessary.

"The revised standards will be notified for implementation within a period of six months," it added.

Under the amendments in Regulation 2.1, after Sub-regulation 2.1.20 relating to edible lactose, Sub-regulation 2.1.21, pertaining to milk protein concentrates, has been added.

Whey protein concentrate is defined as a white to light cream-coloured product with a bland, clean flavour, obtained by removing non-protein constituents from whey by means of physical separation techniques such as precipitation, filtration, dialysis and other relevant techniques.

Colostrum is defined as the lacteal secretion from the mammary glands of cows or buffaloes, or a combination thereof, obtained upto three to five days of parturition and preceding the production of milk, which typically contains fat, proteins, carbohydrates, vitamins, minerals and bioactive components (such as immunoglobulins and lactoferrin).

"The objections or suggestions, if any, may be addressed to the chief executive

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officer, FSSAI, on or before April 4, 2018," added FSSAI.

FSSAI expert Ashok Pandey said, "For sure, the move is highly timely and much required. The standards as set seem very practical and reasonable, scientifically and technically. Regarding protein assay, the draft defines the methods, as there is a large variety of organic compounds which contain nitrogen and different methods may not respond in an equal manner."

He added that these were very positive steps which would go a long way in the quality assessment and standards of these products. He also suggested that all new regulations be monitored and assessed strictly, involving industry and, if possible, academicians as a hand-holding triangle.