



THE HINDU

Licence mandatory for batter manufacturing units

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E-Paper

The Food Safety and Standards Authority of India (FSSAI) has urged idli and dosa batter makers to register themselves with the Department for running the business irrespective of the sales volume.

According to FSSAI officials, several unregistered units were operating in the city and rural limits serving local needs.



“Idli and dosa batter has very short shelf life. Sale of expired batter will not be permitted. If the product is sold in packets, it should have proper labelling including the date of manufacture and expiry date. Customers should ensure that they are not buying expired product,” said B. Vijayalalithambigai, Designated Officer of FSSAI in Coimbatore.

As of now, 127 idli and dosa batter manufacturing units have registered themselves with the FSSAI in Coimbatore district. However, the actual number of such units, especially small scale ones operating in neighbourhoods, is expected to be more than 500.

FSSAI on Wednesday inspected several batter making units in the city and found that many of them were not registered with the regulatory body.

“Units with an annual turnover of 12 lakh or above must obtain licence from FSSAI to run the business. As of now, three batter manufacturing units have obtained licence in the district. During inspections, we have identified units that are into large scale production and advised them to obtain licence. Units with an annual turnover below 12 lakh are mandated to get a registration certificate,” said Ms. Vijayalalithambigai.