

भारतीय खाद्य सुरक्षा एवं मानक प्राधिकरण

वेबसाइट पर अपलोड करने हेतु मासिक उपलब्धियोंकी सामग्री

अक्टूबर, 2024

1. Important policy decisions taken and major achievements during the month:

SCIENCE AND STANDARDS

1. FSSAI has prepared a compendium of Ayurveda Aahara based on the recipes mentioned in 71 authoritative books for Ayurveda Aahara as per the Food Safety and Standards (Ayurveda Aahara) Regulations, 2022 for facilitating Food Business Operators (FBOs) for manufacturing of Ayurveda Aahara. This compendium has been uploaded on the website of FSSAI for inviting comments of stakeholders latest by 1st November 2024 .
2. FSSAI has notified the Draft Notification of Food Safety and Standards (Food Products Standards and Food Additives) Amendment Regulations, 2024 relating to milk fat composition, fermented milk, Haleem, garam masala, dried peppermint, Indigotine and processing aids for seeking the comments of stakeholders latest by 7th December, 2024.
3. FSSAI has notified the Draft Food Safety and Standards (Prohibition and Restrictions on Sales) Amendment Regulations, 2024 relating to omission of restriction related to Salseed fat for seeking the comments of stakeholders latest by 5th December, 2024.
4. During the month of October 2024, the meetings of following Scientific Panels and Expert Committees were organised to formulate the standards of the articles of foods and processing of applications of Vegan foods, non-specified foods & other scientific matters respectively.

S. No.	Name of scientific Panel/expert Committee of FSSAI	Date
1	Scientific Panel on Spices and Culinary Herbs	07/10/2024
2	19 th Meeting of Expert Committee-1 constituted to examine the approval of Non- specified food and food ingredients under FSS (Approval for Non-specified Food and Food Ingredients) Regulations, 2017	08/10/2024

3	Meeting of Taskforce for developing the standards for use of Recycled Plastics including RPET as food packaging materials	09/10/2024
4	27 th meeting of the Scientific Panel on Meat and Meat Products including Poultry .	14/10/2024
5	12 th Meeting of Expert Committee for claim approval	15/10/2024
6	11 th meeting of Scientific Panel on Packaging and Food Contact Material	17/10/2024 to 19/10/2024
7	84 th Meeting of Scientific Panel on Pesticide Residues	17/10/2024 & 18/10/2024
8	10 th Meeting of the Working Group on Food Colours	18/10/2024
9	28 th meeting of Scientific Panel on Nutrition and Fortification	18/10/2024
10	Meeting of Scientific Panel on Genetically Modified Organisms and Foods	22/10/2024
11	41 st meeting of Scientific Panel on - Biological Hazards	21/10/2024
12	Scientific Panel on Functional foods, Nutraceuticals, Dietetic Products and Other similar products	23/10/2024
13	4 th Meeting of Expert Committee on Vegan Foods	23/10/2024
14	49 th meeting of the Scientific Panel on panel on Labelling and Claims/Advertisements	25/10/2024
15	Meeting of Expert Committee-2 for approval of non-specified food and food ingredients	25/10/2024
16	16 th Meeting of Scientific Panel on Alcoholic Beverages	28/10/2024
<u>REGULATION</u>		
Draft Notification October, 2024		
1.	Draft Food Safety and Standards (Food Products Standards and Food Additives) Amendment Regulations, 2024 relating to milk fat composition, fermented milk, Haleem, garam masala, dried peppermint, Indigotine and processing aids	Notified on 03.10.2024
2.	Draft Food Safety and Standards (Import) Amendment Regulations, 2024 relating to revision in Reference of Methods of Analysis and Signing Authority for primary & appeal samples	Notified on 03.10.2024

3.	Draft Food Safety and Standards (Licensing and Registration of Food Business) Amendment Regulations, 2024 relating to hygienic requirement for primary producer and provision of digitisation of license & registration	Notified on 03.10.2024
4.	Draft Food Safety and Standards (Prohibition and Restrictions on Sales) Amendment Regulations, 2024 relating to omission of restriction related to Salseed fat	Notified on 03.10.2024
Final Notification October, 2024		
1.	Final Food Safety and Standards (Prohibition and Restrictions on Sales) First Amendment Regulations, 2024 relating to omission of the provision for mandatory BIS/Agmark certification	Notified on 17.10.2024
2.	Final Food Safety and Standards (Contaminants, toxins and Residues) First Amendment Regulations, 2024 relating to tolerance limit of antibiotics and crop contaminants	Notified on 17.10.2024
3.	Final Food Safety and Standards (Food Products Standards and Food Additives) First Amendment Regulations, 2024 relating to revision of standards for Khoa, colostrum and other dairy products; Standard for crude solvent extracted corn oil, revised standard for peanut butter, aeration in bakery shortening and fatty acid composition of olive oil; Definition of pickles & description of minimally processed vegetables; Revision of standards of rice related to pin pint damage; Standards related to fortified rice kernels (FRK); Revised standard of pickled eggs; Standards for Fish Oil; Standards for Dried Parsley; Standards for Tea; Radiation processing of some food; Standards for Oligo-fructose; Microbiological standards for Baker's Yeast and Microbiological standards for Neera	Notified on 21.10.2024

QUALITY ASSURANCE

- The total no. of Primary Notified laboratories under sec 43(1) are 242 and the total number of Referral laboratories notified u/s 43(2) is 22.
- The Computer Based Test (CBT) of 10th Food Analyst Examination was conducted on 20th October 2024 in 11 examination centers across India.
- Of the 12 approved National Reference Laboratories (NRLs), the first installment of the budget has been released to 8 NRLs for projects approved by the Evaluation Committee (EC) of NRLs under the NRL scheme 2024. List of the projects is as follows:

S. No.	Name of the National Reference Laboratory (NRL)	Title of the approved project
1	Export Inspection Agency (EIA), Cochin	Development of a matrix-based analysis approach and multiplex PCR methods for rapid screening and identification of GMO in food and agriculture products
2	CSIR- Central Food Technological Research Institute (CFTRI), Mysore	Validation of Analytical Methods for Precise Quantification of Isoflavones, Anthocyanins, Lycopene, Lutein and Astaxanthin and Chondroitin Sulfate and Hyaluronic Acid in Functional Foods
3	Punjab Biotechnology Incubator, Punjab	Proficiency Testing Services as per ISO 17043: 2023 for Isotopic parameters, Antibiotic residues and Quality parameters in Honey
4	ICAR- National Research Centre for Grapes, Pune	Evaluation of multiresidue analysis of pesticides (including PFAS compounds) in fresh and processed matrices, and estimation of processing factor for multiresidue pesticides in grape, pomegranate, and citrus
5	ICAR- Central Institute of Fisheries Technology (CIFT), Cochin, Kerala	Establishing comprehensive targeted and untargeted analytical workflows for risk assessment of residues, emerging contaminants, and antimicrobial-resistant bacteria in retail fish and fish products
6	CSIR- Indian Institute of Toxicology Research (IITR), Lucknow	Establishment of state of the art Analytical Testing Facility for Poly and Fluro Alkyl substances in Food and Food Packaging Materials and Chemical Risk Assessment
7	ICAR- National Dairy Research Institute, Karnal	Effect of processing on the levels of Aflatoxin M1 in selected dairy products
8	ICAR - Indian Institute of Horticultural Research, Bengaluru	Food safety and quality for fruits, vegetables, and their products: Investigation on pesticide processing factors, and analytical method for fruit contents in processed products

- Following Manual and Method released in the month of October, 2024 for D.O. Letter:

1. Manual of Methods of Analysis of Foods- Meat and Meat products

2. Method for Residue Analysis of Ethylene oxide and 2-Chloroethanol in Food by Gas Chromatography Tandem Mass Spectrometry

Work on "Setting up of Microbiological Section and Installation of Equipment on Turnkey Basis" is under process for the following laboratories: Aurangabad, Jaipur, Mysore, Thiruvananthapuram, Bengaluru, Belagavi, Bhubaneswar, Vadodara, Patna, Bhopal, Solan, Varanasi, Ranchi, Singtam, Agartala, Guindy, Imphal, Puducherry, Kolkata, Rudrapur and Haryana (Lab in Chandigarh).

TRAINING

Name of Training/Event	Number of trainings	Number of people trained
FoSTaC (FSS+COVID)	786	40299
Street Food Vendor (SFV) courses	87	5230
Training of Trainers (ToT) programme	3	29
One-Day Training Session on Roster Preparation, Pay Fixation, and Seniority Management in Government Services for the Officers/Officials posted at HR Division of FSSAI, HQ	01	33
Half day theoretical session on Stress Management at Workplace for the all the Officers/Officials posted at FSSAI, HQ	01	43
5 day's Residential Training Programme on "Effective Office Administration & Financial Management" at Varanasi	01	03
A half-day workshop on RTI/CPGRAMS for all CPIOs, FAA and Nodal Officers of Public Grievances posted at Headquarters & NFLs/Regional Offices (Mumbai, Kolkata, Chennai and Ghaziabad)	01	66
Induction Training Programme for Food Safety Officers of Tamil Nadu from 07.10.2024 to 25.10.2024 at Chennai, Tamil Nadu	01	52

SOCIAL AND BEHAVIOURAL CHANGE

A total of 73 social media posts were created and circulated for generating

public awareness through different social media platforms of FSSAI.

2. Total number of certificates awarded under the Eat Right India initiatives are mentioned below:

S.No	Name of Initiative	Total Number of Certifications
1.	Eat Right Places of Worship	20
2.	Eat Right Campus	38
3.	Eat Right School	11
4.	Eat Right Street Food Hub	3
5.	Eat Right Station	6
6.	Eat Right Fruits and Vegetable Market	2

3. Four episodes on *Flavours of Shree Anna: SehatAurSwadKe Sang* were aired by *Doordarshan* in a millet-based recipe show hosted by Chef RanveerBrar, on both national and regional channels. The show featured engaging segments, including the preparation of traditional and contemporary millet dishes along with the 'GyaankiBaat' segment, promoting the nutritional benefits of millets. This initiative aims to significantly expand the awareness on millets and enhance their reach and visibility to the citizens of India.

4. FSSAI participated at 19th International Conference of Drug Regulatory Authorities that was conducted from 14th October 2024 to 18th October 2024 at Yashobhoomi, India International Convention and Expo Centre, Dwarka, New Delhi. This conference was organized by Central Drugs Standard Control Organization, Ministry of Health and Family Welfare in collaboration with World Health Organization.

5. A weekly quiz is designed and launched for creating awareness among citizens and to enhance their knowledge about food safety and nutrition.

INTERNATIONAL COOPERATION

An "Agreement for Recognition of Official Control Exercised by Bhutan Food and Drug Authority (BFDA), Ministry of Health, Royal Government of Bhutan by Food Safety and Standards Authority of India (FSSAI), Ministry of Health and Family Welfare, Government of India" was signed between India and Bhutan in March, 2024 in the august presence of Hon'ble Prime Minister Shri Narendra Modi. The said 'Agreement' was implemented with effect from 21st October 2024.

INFORMATION TECHNOLOGY

1. FoSCoS-InFoLNeT Product Mapping Enhancement

Previously, FoSCoS users encountered challenges in navigating the extensive list

of products on the InFoLNeT platform, often needing to shift through the entire catalog to locate a specific product. To improve usability, we have now implemented a product mapping enhancement that significantly streamlines this process.

Key Changes and Benefits:

- **Relevant Product Listings:** The InFoLNeT product list now dynamically displays only relevant products based on the user's selection, simplifying the search process and making it faster for users to find the specific products they need.
- **Improved Efficiency:** By limiting the displayed product list to relevant options, users save time and avoid the complexity of navigating through an exhaustive catalog. This feature is especially beneficial for FBOs seeking specific product licenses or registrations.

2. Mandatory PAN Submission for License/Registration Applications by FBOs

To strengthen accountability and streamline the application verification process, we have now made it mandatory for Food Business Operators (FBOs) to submit their PAN (Permanent Account Number) while applying for a license or registration through FoSCoS.

Details of the Implementation:

- **Mandatory Field:** The PAN field is now required in the license/registration application form, ensuring that FBOs provide their unique identification number as part of their application.
- **Enhanced Verification:** Making PAN submission mandatory improves the accuracy and integrity of applicant information, allowing for more thorough verification during the registration and licensing process.
- **Streamlined Compliance Tracking:** This requirement enables FoSCoS to better track compliance and ensures that applications are linked to verified business entities, contributing to a more reliable food safety regulatory framework.