

Transforming India Food Safety & Nutrition System

Date: 11th March 2020

Volume: 03

Edition: Feb 2020



Under our FSS Act, we have certain classification of the food products, which is part of the existing regulations. Globally, the trade is governed by classification of the products under what is called HS Code, product by product, which is a universal nomenclature and classified by the International Customs Union. So, we are mapping our product classification to HS Codes for the domestic market. This will help in making testing methodology and protocols uniform for both imported and domestic products.” **Ms. Rita Teotia, Chairperson, FSSAI P 21**



The country has not addressed all issues of food safety and nutrition, though the food industry has “correctly diagnosed the disease and created a treatment regimen”. Government funding on food safety has been raised about five times with 500 new positions being created at FSSAI. At times, we appear slower than the others. But eventually, we have to be ahead. This is not like a sprint, but more like a marathon” **Mr Pawan Agarwal, CEO FSSAI P 20**

Editors Note:

The month of February has brought a big change in our organisation. While, on one hand we welcomed Dr. G. S. G. Ayyangar as our incumbent CEO of the Food Safety and Standards Authority of India, on the other hand, we bid adieu to Shri Pawan Agarwal, former CEO, FSSAI on 17th February, 2020 who took over as Secretary, Department of Consumer Affairs. In his nearly four-year stint as Chief Executive Officer, he motivated everyone to work tirelessly, towards committing its mission. FSSAI, today is a ‘listening and learning organisation’, not averse to taking risks. ‘Intense scrutiny, greater visibility and full commitment have helped FSSAI to become a better public institution and a model regulator that other countries around the world could emulate. Key phrases like Excite, Engage and Enable have become the new lexicon of FSSAI. P 3

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EDITOR NOTE

Dear Readers,

Greetings!

The month of February has brought a big change in our organisation. While, on one hand we welcomed Dr. G. S. G. Ayyangar as our incumbent CEO of the Food Safety and Standards Authority of India, on the other hand, we bid adieu to Shri Pawan Agarwal, former CEO, FSSAI on 17th February, 2020 who took over as Secretary, Department of Consumer Affairs. Like all of us, I am hopeful that our stakeholders are also looking forward to working closely under the guidance of our new CEO at FSSAI.

FSSAI is going to miss the tireless efforts, guidance and vision of our former CEO, Shri Pawan Agarwal. In his nearly four-year stint as Chief Executive Officer, he motivated everyone to work tirelessly, towards committing its mission. FSSAI, today is a 'listening and learning organisation', not averse to taking risks. 'Intense scrutiny, greater visibility and full commitment have helped FSSAI to become a better public institution and a model regulator that other countries around the world could emulate. Key phrases like Excite, Engage and Enable have become the new lexicon of FSSAI.

On a quick note, I am delighted to update that in our effort to reach out to citizens, we started a campaign called 'Expert Speaks' with a 30 second video tip on eating right, on the MyGov Platform. Through this, everyday these experts will share one simple and actionable tip on how to eat safe, healthy, sustainably and mindfully.

On behalf of FSSAI, I thank you, our patrons and supporters. Please do go through this issue to know more about our key activities and keep sharing your valuable suggestions.

Hope you enjoy reading this issue.

Warmly,
Inoshi Sharma, Director SBCD
Food Safety & Standards Authority of India
directorfssai@gmail.com

I. Core Regulatory Functions

I.1. Standards

1) Reconstitution of Scientific Committee and Panels

An order no. 1-34/SC/SP/2019-FSSAI-SSC dated 12th February 2020 regarding reconstituted Scientific Committee and 19 Scientific Panels and constituted 2 new Scientific Panels comprising independent scientific experts for providing scientific and technical advice and development of standards

More details are available at https://www.fssai.gov.in/upload/advisories/2020/02/5e4b93e2c12c6Order_SC_SP_Constitution_18_02_2020.pdf

I.2. Laboratory Services

1) Grant to State Food Testing Laboratories (SFTL):

A grant of Rs 4.50 Crore has been released to the State of Haryana (Karnal) for setting up of basic State Food Testing Lab

2) Strengthening of food testing ecosystem

- i. Two additional Food Safety on Wheels (FSWs) have been sanctioned to the State of Kerala and one additional FSW has been sanctioned to Bihar and Haryana respectively. This has raised the total number of FSWs from 54 to 58 till now.
- ii. 4 food testing laboratories which were approved during the last month has now been notified by FSSAI under section 43 (1) on 13 February, 2020. This has raised the total number of FSSAI notified laboratories from 183 to 187

I.3. Compliance & Enforcement

- 1) An order no. F.No.13(29)2019/Milk/RCD/FSSAI dated 24th February, 2020 regarding display of “Date of Manufacturing” and “Best Before Date” in case of sweets was issued and all the Food Safety Commissioners were directed to ensure compliance. For public interest and to ensure food safety, it has been decided that in case of non-packaged/loose sweets, the container/tray holding sweets at the outlet for sale should also display the “Date of manufacturing” and “best Before Date” of the product(s). The same will be effective for implementation from 1st June,2020.

More details are available at https://www.fssai.gov.in/upload/advisories/2020/02/5e53d8889957fOrder_Direction_Manufacturing_Date_BestBefore_24_02_2020.pdf

- 2) Order no. F.No.Stds/O&F/Notification(11)/FSSAI-2018 dated 25th February 2020 regarding the SOP & Checklist for issuances of Repurpose Used Cooking Oil (RUCO) sticker to Food Business Operators. The Food Safety Commissioners of all States/UTs have been requested to popularize this RUCO initiative under their jurisdiction, issue RUCO sticker as per procedure and requirements stipulated under SOP & Checklist and ensure compliance.

More details are available at:
https://www.fssai.gov.in/upload/advisories/2020/02/5e57abc4a6c8fLetter_SOP_CheckList_RUCO_27_02_2020.pdf

II. Transforming Food Environment

II.1. Third Party Audits & Hygiene Ratings

1) Eat Right Campus

ICMF Mysuru, ITC Limited, Foods Division was certified as the Eat Right Campus with an Exemplary Rating basis the completion of training and third-part audit of their manufacturing facility

II.2. Training & Capacity Building

1) FoSTaC Trainings

- i. A total of (795) training programmes have been conducted in collaboration with training partners during January 2020. More details are available at <https://fostac.fssai.gov.in/fostac/index>
- ii. Workshop with newly empanelled Training Partners was organized on 13.02.20 for interaction and training on FoSTaC portal.

2) Training program on Good Food Laboratory Practices

One Good Food Laboratory Practice Training Program was conducted for the food analysts & other scientific/technical personnel working in State Food Testing Laboratories and Notified Laboratories at Shriram Institute of Industrial Research, Delhi from 24th - 26th February, 2020.

3) Training on Multi-residue analysis in cereals by using LC-MS/MS and GC-MS/MS

One training program on "Multi-residue analysis in cereals by using LC-MS/MS and GC-MS/MS" was conducted for the food analysts & other

scientific/technical personnel working in State Food Testing Laboratories and Notified Laboratories at Food Safety Solution Center (FSSC), National Food Laboratory (NFL) Ghaziabad from 17th - 21st February 2020.

4) Training of Trainers (TOT) programs

- i. Training of Trainers (ToT) for Basic Manufacturing by IL & FS Skill Development Corporation Ltd on 07.02.20 at Jammu. This is the first Training of Trainers done at Jammu.
- ii. Training of Trainers (ToT) for Basic Catering by IL & FS Skill Development Corporation Ltd on 08.02.20 at Jammu.
- iii. Training of Trainers (ToT) for Street Food Vendor by State Institute of Health and Family Welfare on 17.02.20 at Jaipur
- iv. Training of Trainers (ToT) for Bakery Level 1 by IL & FS Skill Development Corporation Ltd on 22.02.20 at Trivandrum
- v. Four Training of Trainers programme conducted in collaboration with different training partners and 100 trainers have been trained



III. Mass Mobilization

III.1 Campaigns

1) Experts Speaks on MyGov Platform from 04th Feb 2020

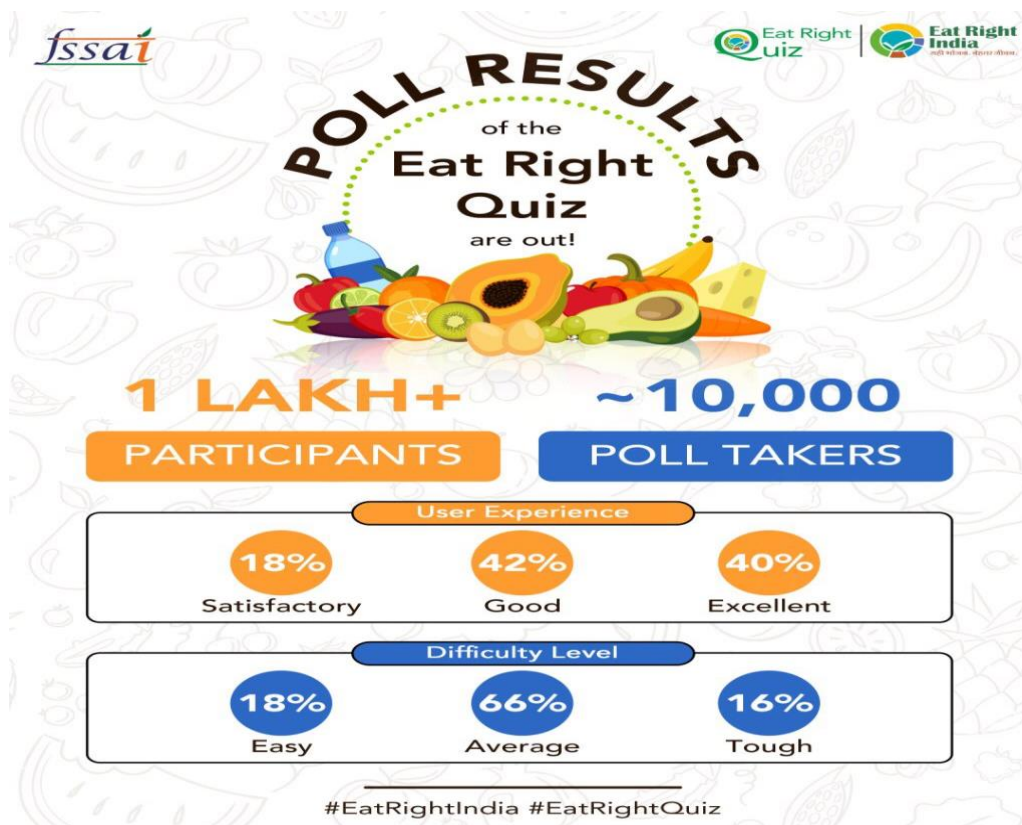
FSSAI brings experts in the field of food and nutrition directly to citizens on MyGov. In “Experts Speak”, through a series of small videos, citizens will learn how to eat right directly from these experts. Every day, they will share one simple and actionable tip on how to eat safe, healthy, sustainably and mindfully. These short 30-second clips will enable citizens to adopt healthy habits and improve their health and well-being in the new year.



2) Eat Right Quiz - Poll on MyGov

The poll was conducted before the announcement of the result of the ‘Eat Right Quiz’ organised on the MyGov portal in the month of January to get the feedback on the quiz based on the experience of participants.

The feedback will help in enhancing the user experiences in future and will also help in developing the next phase of the Quiz and other activities in context of Eat Right India.



III.2. Events and exhibitions:

1. FSSAI participated in 64th Annual National Conference of Indian Public Health Association (IPHACON), 2020 at All India Institute of Medical Sciences (AIIMS), New Delhi during 29th February to 2nd March, 2020 organized by Centre for Community Medicine (CCM), AIIMS. The theme of the conference is *“Promoting Public Health Leadership for Universal Health Coverage in India”*. FSSAI showcased its initiatives under Eat Right India Movement for public awareness, consumer education etc.



2. Inauguration of the FSSAI new regional office at NFL Ghaziabad

FSSAI’s Chairperson, Smt. Rita Teotia inaugurated the northern regional office at NFL Ghaziabad on February 17, 2020. While inaugurating the north regional office of FSSAI at Ghaziabad, Chairperson highlighted that the expansion of the network of FSSAI offices and laboratories is to ensure that FSSAI has an-India presence. This would help FSSAI to strengthen its inspection and enforcement activities and have better control of imported food. Location of new offices has been decided after taking into account the workload of food imports and central licensing at various places. The work on identification of space for new offices has been initiated.



III.3. Meetings & Workshops:

1. A meeting regarding creation of a healthier, safe and responsible ecosystem for traditional sweets and namkeens of India was held on 11.02.2020 at Food Safety and Standards Authority of India under the chairmanship of CEO, FSSAI. This meeting was attended by leading brands of Sweets & Namkeen Manufacturers across India and their federation. It was decided to create a common identity or brand based on science and validated by FSSAI under a common brand logo with tagline 'Same Taste, Better Health' mainly covering following 5 areas:
 - a) Use of quality natural ingredients
 - b) Use cooking oil till it is safe
 - c) No added colours
 - d) Reduction in salt, sugar and fat
 - e) Use of trans fat free ingredients



Issues in Details

“SENSITIZATION AND EDUCATION ARE KEY FOR FOOD RECOVERY AND DISTRIBUTION ECO-SYSTEM TO BE SUCCESSFUL

By Krishna Kumar | February, 2020

INTERVIEW

'Sensitisation and education are key for Food Recovery & Distribution eco-system to be successful'



It's quite reassuring that the country's food regulator, Food Safety and Standards Authority of India (FSSAI), has seized the issue of food wastage that happens in the food business sector like hotels and restaurants and working on slew of measures to plug it by creating an eco-system. FSSAI has already notified a regulatory framework - Food Safety & Standards (Recovery and Distribution of Surplus Food) Regulations, 2019 which will come into force from July 1, 2020. **Pawan Agarwal, CEO, FSSAI** feels that the regulation will go a long way in fixing responsibilities and help in creating a robust eco-system involving food business operators, surplus food distribution organisations and beneficiaries in the country in coming times.

P Krishna Kumar | New Delhi

Q How would the regulation help contain food wastage?

The new regulation is different from the food safety regulation of FSSAI. Under Food Safety regulation, if somebody found selling unsafe food, he will be penalised. On the other hand, Food Safety & Standards (Recovery and Distribution of Surplus Food) Regulations, 2019 is intended at creating an enabling environment and eco-system so that surplus food is safely collected by recovery agencies and distributed it to the needy.

We are putting in place the first set of regulations in place now. The word should go out to the food businesses and the general public that donating food is legally permissible now. There are still concerns in the trade and industry as well as in public about the legal and other consequences in case something goes wrong with the donated food. This sort of concern is quite high among hotels and restaurants. As per the new regulation, the responsibility is not on the food donor, but the 'surplus food distribution organisation' to ensure the quality of the food collected before distribution.

The second part of the exercise is creating an enabling environment with the help of technology. Today, even if somebody wants to donate food, he or she doesn't know how to go about it and which are the collecting agencies around, and how to reach out to them. We are working with a couple of agencies to establish Toll-free number and Mobile app to bring together all the stakeholders in the eco-system.

To bring the real change, we have to do a lot of sensitisation and education. The role of media is vital in this connection.

We have already enlisted and registered about 80 agencies pan India. We provide training to all the registered suppliers about the processes, basic hygiene, expiry of the food, etc. The eco-system needed to be further developed. 80 organisations are not enough for the country of India's size.

Q What is the sense of the wastage that happens in Food Businesses?

The estimate varies between 30 to 40% across the country. The

wastage of prepared food would be much lower, that is my understanding. We have to first distinguish food loss and food wastage. Food loss is that which happens between harvest and the distribution due to lack of proper transportation, storage, etc. Whatever happens, once it reached retail is food wastage. Extend of food loss, therefore, is much higher in India rather than food wastage.

Food business operators generally keep track of the customer footfalls and prepare food accordingly. Food wastage largely happens in banquets, when both organisers of the event or the caterer misreads the footfall.

Therefore, it is desirable that the banquet owners, hotels, outdoor caterers, work closely with food recovery agencies so that the food surplus can be picked up even late at night by distribution agencies and distributed safely in the next morning.

Distribution organisation are largely NGOs.

We are also helping them to get the necessary infrastructure in terms of refrigerators, vehicles for transportation, etc. as part of the CSR of corporate entities. Recently we facilitated the distribution of 20 refrigerators to few recovery agencies through Elanpro, leading refrigeration equipment manufacturer. We will try to reach out to more corporates in the coming days.

Q How do you plug in food wastage reduction programmes into your other campaigns like FoSTaC, Eat Right, Save Food, Share Food, etc.?

We are plugging in the food wastage reduction programme into all our campaigns. The objective is to instil a new culture in society at large about food wastage. It is important that people know Our vision is that no single morsel of food is wasted. For that to happen the society needs to be sensitized about the eco-system of surplus food distribution in the country. ■

krishna.kumar@saffronsynergies.in

<http://saffronmedia.in/eMagazines/HB/2020/HBFeb2020/html5/index.html>

“FSSAI BATS FOR HEALTHIER NAMKEENS AND MITHAIS”

By Meenakshi Verma Ambwani | February 12, 2020

FSSAI to launch a special logo for reformulated traditional snacks

Indian consumers can look forward to healthier variants of namkeens and mithais (sweets) in the coming months. The Food Safety and Standards Authority of India (FSSAI) has begun discussions with traditional namkeen and sweet-makers, urging them to reformulate their products by cutting down on salt, sugar and saturated fat levels.

According to industry sources, to create a common identity for such healthier traditional snack products, the FSSAI is also looking to launch a brand or logo which will be displayed on the labels of products that have less sugar, salt, natural ingredients, pure khoya, paneer and milk with no added colours and zero transfat.

According to sources, this is being done so that consumers can identify such variants or products in the traditional namkeens and sweets space. The logo will have the FSSAI validation and will be backed by scientific analysis. The regulator can have a logo like “Same Taste Better Health: FSSAI Verified.”

FSSAI CEO Pawan Agarwal has been pushing the packaged food industry to voluntarily cut down on salt, sugar and saturated fat levels, and several companies have already made commitments under its flagship programme “The Eat Right India Movement”. This also comes at a time when FSSAI is in the process of overhauling the labelling regulations.

Working on threshold limits

Industry sources said that FSSAI, in collaboration with industry players, will work with the scientific community, research institutions and other government bodies to come up with recommendations of threshold limits for salt, sugar and saturated fat in various namkeens and mithais after assessing the current sugar levels. The food safety authority officials have held several meetings in this regard with the members of Federation of Sweets and Namkeen Manufacturers, which includes Haldiram, Bikanervala and Om Sweets.

Based on these threshold limits, the players will gradually reformulate their products by voluntarily cutting down on salt, sugar and saturated levels and

focussing on using natural ingredients and pure milk-based ingredients. A senior industry player said that feasible alternatives will also be looked at so that the reduction in salt and sugar levels can be done without altering the taste of products.

Getting a make-over

A spokesperson for the Federation of Sweets and Namkeen Manufacturers said, “There is a proposal for a joint effort of the industry with the FSSAI to give our Indian traditional sweets and namkeens a makeover, which are increasingly being perceived to be unhealthy compared to other snack formats. Once the threshold levels are set, the industry will work towards gradually reducing levels of salt, sugar and saturated fat in our products.”



“GOVT LAUNCHES SCHOOL HEALTH PROGRAMME UNDER AYUSHMAN BHARAT”

By Neetu Chandra Sharma | February 12, 2020

- *Govt aims to teach children skills ranging from emotional wellbeing, interpersonal relationships to values and maintaining healthy lifestyle*
- *The initiative will be effectively linked with other govt initiatives such as Fit India movement, Eat Right campaign*

Government on Wednesday launched a School Health Programme under Ayushman Bharat-Health & Wellness Centres that will teach skills ranging from emotional wellbeing, mental health, interpersonal relationships to values and maintaining healthy lifestyle.

“The first phase of implementation will be in all the public upper primary, secondary and senior secondary schools of aspirational districts. Subsequently, remaining districts will be taken up in the second year,” said Ramesh Pokhriyal Nishank, Union Minister of Human Resource Development. The program has been jointly rolled out by Ministries of Health & Family Welfare and Human Resource Development.

“This initiative will further strengthen the concept of preventive, promotive and positive health, which forms the fundamental cornerstone of the Health & Wellness Centres of Ayushman Bharat scheme,” said Harsh Vardhan, Union Minister of Health & Family Welfare.

“This initiative will be effectively linked with other government initiatives such as Fit India movement, Eat Right campaign, Poshan Abhiyaan for an all-round and holistic development model of health for the school children etc,” he said.

While the National Council of Educational Research and Training (NCERT) developed 24-hour curriculum, training materials for training of nodal teachers, facilitators guide were developed in consultation with union health ministry.

Growing up healthy, emotional wellbeing and mental health, interpersonal relationships, values and responsible citizenship, gender equality, nutrition, health and sanitation, promotion of healthy lifestyles, prevention and management of substance misuse, reproductive health and HIV prevention, safety and security against violence and injuries, and promotion of safe use of internet, media and social media are the 11 identified themes.

In this new initiative, health promotion and prevention activities program has been added in addition to ongoing health screening program through Rasthriya Bal Swasthya Karyakram (RBSK) teams and provision of services (IFA, Albendazole and sanitary napkins).

“While health screening and provision of services are ongoing activities, the newly added health promotion and prevention component will be implemented by two teachers identified in every school as “Health and Wellness Ambassador”. These ambassadors will be supported by class monitors as “Health and Wellness Messengers”, Harsh Vardhan said.

“A National Resource Group (NRG) of 40 members has already been constituted by NCERT who have sound training skills and experience in Adolescent Health. The NRG will train the State Resource Group which will comprise of 2 persons each from SCERT, SIHFW and DIET from each selected district at the 5 Regional Institute of Education (RIE) at Shillong, Mysore, Bhopal, Bhubaneswar and Ajmer,” he said.

With the program, the children will also act as “Health and Wellness Ambassadors” and will disseminate key information by organising culturally sensitive activity based sessions for one hour per week for 24 weeks in a year to promote joyful learning.

“FSSAI TO IMPROVE HYGIENE AT FISH & MEAT MARKETS ON ACCOUNT OF COVID-19 OUTBREAK”

By PTI | February 17, 2020

Food and Safety Standards Authority of India (FSSAI) said it will soon start hygiene rating of fish and meat shops in the country.

In view of the deadly coronavirus disease originating from a meat market at Wuhan in China, India’s food regulator FSSAI on Monday said it has stepped up efforts to improve hygiene and sanitation in the country’s meat and fish markets.

Expressing concern over poor hygiene in the meat and fish sector, Food and Safety Standards Authority of India (FSSAI) CEO Pawan Agarwal said it has been auditing slaughter houses for the last six months.

The audit of government slaughter houses has been completed. The third party sample audit of 5,500 private slaughter houses is underway, of which around 60 have been audited so far, he added.

The FSSAI said it will soon start hygiene rating of fish and meat shops in the country.

“There is no impact of coronavirus. However, because of this incident, there is awareness about hygiene in the country. We are trying to improve hygiene and sanitation efficiency in meat and fish markets,” Agarwal told reporters on the sidelines of an event here.

Hygiene in the country’s fish and meat markets is “not good”, he said but exuded confidence that the situation will improve in the coming years due to its efforts.

The death toll from China’s coronavirus epidemic climbed to 1,750, mostly in the worst-hit Hubei Province, and the confirmed cases of infection stood at 70,500.

The coronavirus outbreak originated in central China’s Hubei province in December last year and has spread to several countries, including India.

Many countries have banned arrivals from China while major airlines have suspended flights to the country.

Earlier, FSSAI chairperson Rita Teatia announced that the regulator has decided to set up six new branch offices, four new import offices and two new food laboratories as part of its effort to boost in-house capacity.

With this, FSSAI will have four regional offices in New Delhi, Mumbai, Chennai and Kolkata, 12 branch offices and 6 import offices.

In addition, it will have four national food laboratories at Kolkata, Ghaziabad (Delhi NCR), Mumbai JNPT and Chennai and two food laboratories at Sanauli and Raxaul on Indo-Nepal border.

FSSAI's new branch offices will be in Bhopal, Chandigarh, Ahmedabad, Bengaluru, Visakhapatnam and Hyderabad and the new import offices will be at Attari, Kandla, Raxaul and Krishnapatnam.

The FSSAI plans to set up two new food laboratories at Mumbai JNPT and Chennai. Built-up space for the purpose is being taken on long-term lease from Chennai and JNPT Mumbai port authorities.

“FSSAI’S BOOST FOR FOOD SAFETY! MITHAI SHOPS TO DISPLAY DATES OF MANUFACTURE AND EXPIRY OF NON-PACKAGED SWEETS”

By Financial Express | February 17, 2020



The food regulator has said that the FBOs should take decisions on marking ‘best before date’ for sweets that are sold without packaging on the basis of their condition and the nature of ingredients.

Big boost for food safety and consumption of all-time favourite mithai items! Next time you buy a packet of your favorite sweets from your local mithai shop, don’t worry about its expiry date, thanks to the Food Safety and Standard Authority of India (FSSAI). India’s food regulator has now asked Food Business Operators (FBOs) to display ‘best before dates’ on sweets that are not packaged. Notably, the food quality-inspecting authority has asked FBOs to mandate revealing their manufacturing and ‘best before dates’ with effect from June 1. The FSSAI has taken the decision in wake of multiple complaints it has received against the poor quality of food especially sweets in the last few months.

As things stand now, the sweet shops and other similar businesses have to show best before or manufacturing date of packaged food as per the provisions given in the Food Safety and Standards (Packaging and Labelling) Regulations, 2011 but the implementation of this new norm will make safer to consume loose and non-packaged sweets as well.

Additionally, the food regulator has said that the FBOs should take decisions on marking 'best before date' for sweets that are sold without packaging on the basis of their condition and the nature of ingredients. The FSSAI has also issued a list hinting at the possible shelf life of different types of commonly available sweets in the market. The authority has expressed hope that the sweet shops will be assisted better by the suggestive shelf life list in complying with the new norms. The food regulator has suggested to the sweet shops that items like Badam milk, Rasgullas, Ras Malai, Rajbhog should be sold and consumed within two days of their manufacturing.

The FSSAI has asked the food regulators in all the states to ensure 100 per cent compliance with the norm. The business of sweets and confectionery runs on the fluidity of the items and hence the business owners have shown skepticism to the order by the FSSAI.

“FOOD SAFETY A MARATHON: FSSAI CEO PAWAN AGARWAL”

By Economic Times | February 22, 2020

The regulator is expected to soon introduce new food labelling norms, a move that has the Rs 2.3-lakh crore foods industry worried.

NEW DELHI: The country has not addressed all issues of food safety and nutrition, though the food industry has “correctly diagnosed the disease and created a treatment regimen,” said outgoing Food Safety and Standards Authority of India (FSSAI) chief executive Pawan Agarwal, in a social media post addressed to food companies.



Agarwal said government funding on food safety has been raised about five times with 500 new positions being created at FSSAI. “At times, we appear slower than the others. But eventually, we have to be ahead... this is not like a sprint, but more like marathon,” he wrote, asking all companies to reinforce food safety and transparency.

The regulator is expected to soon introduce new food labelling norms, a move that has the Rs 2.3-lakh crore foods industry worried. Agarwal, who has moved into the role of secretary in the consumer affairs ministry, said in the letter—which is also addressed to other stakeholders in the foods industry—that the FSSAI has “disrupted the conventional role of a regulator to enabler” and adopted the food system approach.



“FSSAI MAPPING FOOD CLASSIFICATIONS UNDER FSS ACT WITH THOSE OF HS CODE”

By Ashwani Maindola | February 24, 2020

The Food Safety Standards Authority of India (FSSAI) is working on mapping the food classification under the Food Safety and Standards Act, 2006, with that of the HS Code to ensure uniform **enforcement** activity for the domestic and imported food products.

Rita Teotia, chairperson of the country’s apex food regulator, said that the mapping would ensure uniform testing protocols for the imported as well as domestic products, thereby creating harmony between the enforcement activity for the two sectors and strengthening of the food safety ecosystem in a holistic manner.

“We are ensuring that nothing slips under our hand without proper checking. So what we are doing is mapping our own classification of the products to the custom codes, which are called the HS Codes. So once there is the common codification, the process of testing and sampling become absolutely standardised for both imported and domestic products,” she said.

Teotia was speaking to the press here on the occasion of inauguration of the North India Regional Office of the FSSAI in Ghaziabad.

She added, “Under our FSS Act, we have certain classification of the food products, which is part of the existing regulations. Globally, the trade is governed by classification of the products under what is called HS Code, product by product, which is a universal nomenclature and classified by the International Customs Union.”



“So, we are mapping our product classification to HS Codes for the domestic market. It was always there for the imports. This will help in making testing methodology and protocols uniform for both imported and domestic products,” Teotia said.

She added, “Also, as part of our commitment as WTO (World Trade Organization) members, we need to have an identical regime for domestic products as we have for imported ones.”

Press Releases

February 2020

Press Release dated 17th February 2020 related to FSSAI decides to set up 10 new offices to establish Pan-India presence

- [Press Release \(English\)](#)  size:(0.91 MB)
- [□□□□□ □□□□□□□□□□ □□□□□](#)  size:(0.92 MB)

Link:

<https://www.fssai.gov.in/press-note.php>

Clarifications on false and malicious news/ videos by FSSAI

Viral Video About Cockroaches Allowed In Chocolates

Circulated on social media and whatsapp in the month of Feb 2020

In February 2020, a video was circulating on social media stating that FDA allows Chocolates and Chocolate Products to have cockroaches in them up to a specified limit. In the video, Dr. Sarala Khader - a homeopathic practitioner from Mysuru, Karnataka, claims that as per FDA standards, 100 grams of chocolate may possess up to 4 grams of various parts of cockroaches, which is equivalent to around 16 cockroaches.

The video was actively shared on Facebook and Whatsapp triggering panic amongst chocolate lovers. FSSAI also received a lot of messages and queries about this false and malicious videos.

The Food and Drug Administration, although a powerful authority for decisions surrounding food standards, can only wield influence in the US. The global authority is called the Food And Agricultural Organization which uses the Codex Alimentarius for setting global food standards. In India, the Food Safety and Standards Authority of India (FSSAI) is the governing body and the standards that the body agrees upon are applied across the country. The FSSAI has never permitted the presence of insects/ cockroaches in chocolates.

According to FSSAI's standards, any chocolate product should be free from insects and other contaminants. Any rumour stating that FSSAI has permitted insects in chocolate manufacturing process, are false. Food Safety and Standards Regulations 2011, clearly specifies that the chocolate shall be free from rancidity or off odour, insect and fungus infestation, filth, adulterants and any harmful or injurious matter.

FSSAI also released an official video in this regard and the same is available at FSSAI Youtube channel:

<https://www.youtube.com/watch?v=zUklzAweuRA&feature=youtu.be>



fssai



**FOOD SAFETY AND STANDARDS
AUTHORITY OF INDIA**

Inspiring Trust, Assuring Safe & Nutritious Food
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