



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

Study Visit Report on French Food Security System 23-26 January, 2018

Submitted by:

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Study visit on French Food Security System during 23rd to 26th January, 2018

As a follow up to the Memorandum of Understanding (MoU) signed between the food authorities of two countries - Food Safety and Standards Authority of India (FSSAI) and French Agency for Food, Environmental and Occupational Health & Safety (ANSES) in January, 2016, the French Authority invited FSSAI for a study visit to Paris, France with the objective of increasing mutual understanding of each other's organization and identifying possible areas of cooperation.

2. The following 9 Member delegation to study French Food Security System during 23rd to 26th January, 2018 was nominated by FSSAI.

- i) Dr. Pallavi Jain Govil, Food Safety Commissioner, Madhya Pradesh
- ii) Ms. Periasamy Amudha, Food Safety Commissioner, Tamil Nadu
- iii) Mr. Palanichamy Muthumaran, Director, Regional Office (Mumbai/Chennai), FSSAI
- iv) Ms. Varnali Deka, Food Safety Commissioner, Assam
- v) Mr. Umesh Kumar Jain, Joint Director(QA), FSSAI
- vi) Mr. Sanjeev Kumar, Deputy Director (Regulatory Compliance), FSSAI
- vii) Ms. Khrukutolu Veswuh, Food Analyst, Nagaland
- viii) Dr. Debadutta Mishra, Senior Analyst, CFL, Kolkata
- ix) Ms. Payal Abichandani, Consultant, IT, FSSAI

3. During the tour programme, the delegation visited a number of French Government's offices including DGAL, ANSES, DGPE in Paris, Rungis International Market and one French Firm Biomerieux in Lyon, France. The tour report is based on the presentations made and material provided during the visit. Date-wise visit report is as under:-

Day – 1 (23/01/2018)

The Directorate General for Food (DGAL)

The Directorate-General for Food (DGAL) ensures the safety and quality of food at all levels of the food chain, as well as the health and protection of animals and plants, in coordination with the services of the State in regions and departments and with the various stakeholders: professionals from the agricultural sector, associations, consumers, etc. It implements, with the services of the Minister of the Economy and the Minister of Solidarity and Health, the policy on the control of quality and safety of agricultural and food products. *(In India, while food for human consumption comes under the purview of M/o Health and safety of animals/plants and animal feed come under the purview of M/o Agriculture.)*

Food safety in France is governed under EC Regulation 178/2002, which lays down the general principles and requirements of food law, establishes the European Food Safety Authority and lays down procedures in matters of food safety. It came into force on 21 February 2002, although certain key provisions apply only from 1 January 2005. The principal aim of this Regulation is to protect human health and consumers' interests in relation to food.

The Regulation addresses following four issues -

- (i) Responsibilities (Article 17);
- (ii) Traceability (Article 18);
- (iii) Withdrawal, recall and notification for food and feed (Articles 19 and 20) in relation to food and feed safety requirements (Articles 14 and 15);
- (iv) Imports and exports (Articles 11 and 12).

Responsibilities: Food and feed business operators are primarily responsible to ensure that foods or feeds satisfy the requirements of food law through entire food chain and DGAL has to monitor and control that food law requirements have comprehensively and effectively been enforced at all stages of the food chain. ***The principle is trust, but verify.***

Traceability: The traceability of food, feed, food-producing animals, and any other substance intended to be, or expected to be, incorporated into a food or feed shall be established by FBOs at all stages of production, processing and distribution, so as to track wrong doers in entire food chain and to take remedial measures without any delay.

Withdrawal/Recall: The FBO shall withdraw unsafe food immediately from the market and inform the competent authorities thereof. Where the product may have reached the consumer, the operator shall effectively and accurately inform the consumers of the reason for its withdrawal.

Import/Export: Food and feed imported into the Community for placing on the market within the Community shall comply with the relevant requirements of food law or conditions recognized by the community to be at least equivalent thereto or, where a specific agreement exists between the Community and the exporting country, with requirements contained therein. As regards, export, food and feed exported or re-exported from the Community for placing on the market of a third country shall comply with the relevant requirements of food law, unless otherwise requested by the authorities of the importing country or established by the laws, regulations, standards, codes of practice and other legal and administrative procedures as may be in force in the importing country.

DGAL undertakes following tasks, in so far as safety of food is concerned, –

- (i) Policy on Food – The safety on food for health, hygienic production and processing conditions; combating food waste, improvement of the market offering in food; promotion of the French sanitary system.
- (ii) Protection of plant health – Plant health, national biological surveillance (including woodland health); balanced use of inputs; plant breeding resources.
- (iii) Animal health and protection – Definition and oversight of regulatory controls (land and aquatic livestock health, feedstuffs, animal welfare); livestock identification and traceability; veterinary pharmacy; surveillance.

(Water safety comes under the purview of Ministry of Health)



FSSAI Delegation with Mr. M. Fatah Bendali and Mr. Thomas Longley at DGAL, Paris

DGAL has following four priority focuses for action under Public Policy on Food:-

- Social Justice – Providing access to sufficient quantities of high-quality food for all, notably by facilitating food donation, etc.
- Combating food waste – Encouraging supermarkets to donate food products to charities; acting to combat food waste in hospitals and medico-social facilities, mobilizing all stakeholders in food chain through a national anti-waste pact, etc.
- Dietary education for the young – Educating children for an appropriate and diversified diet and ensuring improvement in their dietary choices.
- Rooting institutional catering in its region and prioritizing local procurement.

The DGAL comprises of 4800 full time equivalents (FTEs), plus 14,000 government approved sanitary veterinarians, 30 national reference laboratories and around 150 specialist test laboratories, the majority attached to territorial departments. Their main food items include wine, cheese, meat & meat products. Around 1 million people are involved in food activities. Food standards are based on hierarchy i.e. International, EU & National, respectively. Food safety is ensured from Field to Fork. They declare their sanitary safety system to be amongst the world's most effective.

Checks are carried out at all level, and are as under-

In Production – working with growers, fishermen and livestock farmers
In Processing – working with cooperatives, dairy manufacturers, slaughterhouses and manufacturers of meat and fish based products and feedstuffs.

In Retail Distribution – transport, warehousing, institutional catering and restaurants, plus retail outlets.

At National Borders – for imported and exported livestock, plants and foodstuffs.

The General Food Law created a European food safety system in which responsibility for risk assessment (science) and for risk management (policy) are kept separate. While risk assessment is taken care of by European Food Safety Authority (EFSA) & ANSES, risk management is dealt with by DGAL. This Directorate works very closely with the French Directorate General for Competition, Consumer affairs and Fraud Control (DGCCRF), in charge of labelling rules, quality grading, controlling pesticide residue in fruits and vegetables, etc.

In 2010, COFRAC, the French accreditation body endorsed French veterinary and phytosanitary services on the basis of ISO/CEI 17020, acknowledging their qualities: rigor, good organization and operation, transparency and a modern approach.

Inspections: In case of small FBOs, only registration is sufficient and no inspection is carried out. In case of other FBOs, based on needs and conditions, 3 inspections may be carried out and conditional approval is given, as the case may be. Every year, France implements several control plans dealing with foodstuff contamination of plant and/or animal origin. Inspectors also control all of the establishments and premises that are part of the food supply chain. Special inspections are conducted during the Christmas and summer holidays. In 2016, DGAL carried out 55,000 site inspections related to food safety including 10000 shops, 19000 processing and warehousing sites, 14000 commercial catering outlets and 12000 institutional food services. Out of these 55000 inspections, follow up procedure adopted in 21,300 cases which included 15000 warning, 5000 official notices to remedy, 50 withdrawals or suspension of permits, 500 total or partial closure and 750 penalty notices.

DGAL has developed the Alimconfiance application to make available to the general public all the results of official state food safety controls throughout the food chain. With the App, public can consult the level of hygiene of the shops around them (restaurants, food shops, distributors) with the help of an interactive map. The results of agri-food establishments are accessible via the search window by entering the name of the establishment or its health registration number on the food label.

The App allows public to view the results of the official controls carried out since 1 March 2017. The results are divided in four categories viz. To Correct Urgently, To Improve, Satisfactory and Very Satisfactory. Each day, new results of official controls are added to the application and remain visible for a period of 1 year.



DATE DU CONTRÔLE :
Validité 1 an

www.alim-confiance.gouv.fr

Niveau d'hygiène



SATISFAISANT



DATE DU CONTRÔLE :
Validité 1 an

www.alim-confiance.gouv.fr

Niveau d'hygiène



À CORRIGER DE MANIÈRE URGENTE

Surveillance: Surveillance is done based on classes which are divided in I, II, III & IV based on previous history, commodity, volume & turnover. Following three categories of surveillance is carried out -

- (i) **Line 1: National regular surveillance**
- (ii) **Line 2: National targeted surveillance**
- (iii) **Line 3: Specific local surveillance**

National regular surveillance is carried out base on following Risk rating formula -

$$N = R_i \times V \times S \times M$$

- where,
- N - risk rating
 - R_i - theoretical risk associated with activity
 - V - produced volume
 - S - intended consumers
 - M - last official control (OC) results

ANSES

French Agency for Food, Environment and Occupational health & Safety (ANSES) is a scientific body. ANSES contributes to ensuring human health and safety in the field of environment, work and food as well as protecting animal health and welfare protecting plant health. Its core activity is the assessment of health risks in order to enable the public authorities to make informed decisions. It is a public authority accountable to the French Ministries of Health, Agriculture, the Environment, Labour and Consumer Affairs. Through its surveillance, expert appraisal, research and reference activities, ANSES fully addresses all the risks (microbiological, physical and chemical) to which a person may be exposed, intentionally or otherwise, at all stages of life, whether in the workplace, while travelling, during leisure time, or through diet.



FSSAI Delegation with Ms. Salma ElReedy, Lombard Bertrand and other at ANSES, Paris

ANSES has following mandates-

- (i) Recommend public health measures
- (ii) Conduct risk assessment in its fields of competence
- (iii) Conduct surveillance, monitoring, alert and vigilance missions
- (iv) Conduct, coordinate and initiate research projects
- (v) Conduct laboratory reference missions
- (vi) Provide training and information and contribute to public debate
- (vii) Issues marketing authorizations of veterinary medicinal products
- (viii) Issues marketing authorization of plant protection products, fertilizers, growing media, and adjuvants
- (ix) Issues marketing authorization of biocides

For the above mandate, ANSES has 1350 staff, around 800 external experts, 11 laboratories in 16 locations and an annual budget of 132 million Euros.

In so far as governance is concerned, ANSES has -

- A Board of Administration, appointed by the Government. It consists of 36 members having 3 years tenure. Members are appointed from amongst public authorities, NGOs, Unions, Professional organizations, ANSES staff representatives. It is just like Food Authority in India.
- Director General appointed by the Government for a period of 3 years. DG is responsible for day to day operations and implements the orientations given by the Board of administration. DG, ANSES is similar to CEO, FSSAI.
- Scientific Board consisting of 29 scientists, appointed by the ministerial decree for a period of 3 years. It provides scientific orientation & guidance, supervises the conditions of independent external expertise and oversees the evaluation of the Agency's research activities. There is also an 8 member Committee for ethical standards & prevention of conflicts of interest; its members are appointed for a period of 5 years by the ministerial decree. In India, FSSAI has Scientific Panels and a Scientific Committee for giving scientific advice to Food Authority.

ANSES has a high European and international profile including OIE, WHO, Codex, FAO, OECD, ISO, IPPC, EFSA, EMA, ECHA, EU-OSHA, ECDC, European Commission, European organization and Member States for exchanging expertise, references, research, surveillance, cooperation, training, etc.

ANSES is in charge of schemes that produce health alerts eg. Health monitoring system for potential adverse effect associated primarily with food supplements or novel foods. ANSES coordinates/contributes to activities on health surveillance and alerts that originate outside the agency eg. National animal health epidemiological surveillance platform ANSES fulfills its mission also by setting up observatories for products and processes (e.g. pesticide residues, food quality), etc.

There is a network of laboratories in entire Europe. At European level there are Community Reference Laboratories (EU-RLs), at State level (like France) there are National Reference Laboratories (NRLs) and at Regional level there are Field Laboratories.

EU-RLs provide technical and scientific advice to European Commission. It helps NRLs in implementation of quality assurance by providing routine analytical methods & technical advice, by organizing training courses and comparative tests and by working with labs involved in residue plan. It also identifies residues in case of disagreement between Member States.

Core functions of Reference Laboratories (RLs):

- RLs develop and validate official analysis methods for pathogens or contaminants for which they have been designated and send them to Laboratories in view of their accreditation.
- In order to guarantee the accuracy of the analyses conducted by the laboratory network it coordinates, an RL organizes training sessions on the newly developed methods and performs inter-laboratory proficiency test (ILPTs), which test the effectiveness of official analysis. Frequency varies between one and four tests over a two-year period

- In practice, the RL sends the accredited laboratories samples to analyse, the contents of which are known only to the RL itself. Accredited Laboratories implement the official method and submit their results to the RL. All non-compliant results require discussions with the Laboratory or Laboratories which obtained erroneous results, in order to identify the adjustments which need to be applied.
- ANSES has a network of 11 reference and research laboratories spread over 16 locations throughout France, which allow them to be close to the field (anticipation and detection of emergencies and health problems). These laboratories conduct their activities in three major areas: animal health and well-being, food safety (chemical and biological and plant health. This laboratory networks helps ANSES in providing expertise, epidemic surveillance, alert, scientific & technical support, develops and validates analytical methods, training, inter laboratory proficiency tests, supports to the certification of laboratories, research activities, etc.

These reference activities place ANSEs at a core of the analysis network. Thus, the Agency benefits from its direct links in the field, which are essential for its monitoring and alert missions, and which enables it to be highly responsive when pathogens or contaminants emerge or re-emerge in France.

There is also a publication called Euroreference created by ANSES in 2009, specifically for sharing and promoting reference activities in the areas of animal & plant health and food & drinking water safety. The journal covers topics on validation of methods for the detection of pathogens, pests, residues, and contaminants, inter-laboratory tests, etc. It is a free online publication in English and produced jointly by a group of institutions from several EU Member States. It can be subscribed at www.euroreference.eu and contribution can be submitted to euroreference@anses.fr.

Day – 2 (24/01/2018)

Rungis Market

Visit to Rungis Market was organized by the Departmental Directorate of Population Protection (DDPP) early in the morning to give an insight into the Veterinary and Phytosanitary Inspection Service.

Rungis is known as the large wholesale food market serving the Paris metropolitan area. It is the largest wholesale food market in the world. Rungis is located 11.6 km (7.2 mi) from the centre of Paris and 2 km (1.2 mi) from Orly Airport. The market is the property of the French State and administered by the Semmaris. The market starts at 1am and ends around 11am. Clients are professionals, distributors and restaurants.

The waste of the market is recycled and the energy generated by the incinerator is used to heat up the market and Orly Airport nearby. There are five of the largest pavilions: fish, meat, milk products, fruit and vegetables, and flower market.

INFOMA

The National Institute of Staff Training of the Ministry of Agriculture (INFOMA) was created in 1997. INFOMA -

- provides initial professional training for senior technicians in the Ministry's services as well as the in-service training of civil servants from the technical and administrative bodies assigned to the decentralized services of the State and to its operators implementing agricultural, agri-food and forestry policies,
- implements preparations for internal competitions
- participates in setting up professionalization courses in his areas of expertise
- organizes continuous training actions, either face-to-face or remotely (e-learning). These trainings are accessible to all the agents of the Ministry and to any applicant of public or private origin interested in the fields of competence of the INFOMA
- responds to requests for engineering training or study work
- is the prime contractor for 2 databases of national interest, including all texts and service orders related to the DGAL's areas of activity: GALATEE and GalatéePro.

INFOMA has a team specializing in training engineering and having technical experience in the field. It has a technical work of 400 regular and more than 500 contractual Official Veterinarian, 350 Engineers and 2660 regular and more than 220 Auxiliary Technicians. Its large pool of stakeholders allows it to be in contact with the territory, its actors and policies. This network is an asset that allows it to monitor training, anticipate needs and offer an offer in line with the expectations of public stakeholders.

The fields of competence of INFOMA are varied and its offer is adaptable quickly:

- scientific and technical fields,
- forest and wood,
- agriculture and agro-ecology,
- veterinary public health: technology and food safety, animal health and protection,
- water and environment,
- law domain,
- implementation of the regulations,
- application to official control situations,
- litigation,
- Human Resource Management,
- field and tools of communication,
- IT and office automation (including the business software of the Ministry of Agriculture).

INFOMA has two training sites: one located in Corbas, near Lyon, and the other in Nancy. It is also possible to organize training in other places, depending on the demand. Both sites are ISO 9001 - 2008 certified for product quality (initial and continuing training). It also has more than 20 other sites for training.

As a member of France Vétérinaire International, INFOMA can also host foreign francophone trainees in its trainings and participate in international cooperation projects.

Initial training at INFOMA:

Trainees: The trainees are not classical students but are the employees of the Civil Services. Trainees include first grade technicians and second grade technicians.

First grade technicians are recruited at least bachelor level based on their headquarters site. They are recruited for inspection in slaughter houses under the authority and responsibility of an official veterinarian. One year training included training at INFOMA, regional workshops, e-learning, etc.

Second grade technicians are recruited at bachelor level over two years based on one year training including 8 months in INFOMA and 4 months internship in the future office of the employee. They are recruited for entire food chain inspection. One year training included training at INFOMA (lectures, practical courses and case studies)

Trainers: Trainers are no full time teaching staff, but there is an extensive network of external trainers including official veterinarian and civil servant of the Ministry of Agriculture, veterinary school teachers, university teachers and researchers, professionals and experts

Training Manuals: Trainings are based on training manuals approved by DGAL.

Skill Evaluation System: The trainees must demonstrate their capabilities by passing several types of tests. Each learning objective leads to 1 certificate which is obtained after passing one or several tests. There are overall 17 certificates which are to be obtained by trainees to become eligible for nomination as an official auxiliary. However, the final assessment is made by the hierarchy based on their skills and posture in real situation of work.

Continuous Training: As per National Policy, all civil servants are encouraged to undergo trainings throughout their professional life. Such type of continuing trainings promote individual and help in their career evolution. This benefits the employers as well as employees.

National Training Programme (NTP): This program includes all the national training offers and is made available to all MOA staff (through internet, intranet, notices, etc.) so that interested candidates can apply.

The programme is designed based on dialogues with the DGAL as a part of interaction with customers and relationship management. It goes throughout the year step by step as follows-

Initial dialogues are held between the team manager in the staff based on need of services including immediate adaptation to the new job or technique, adaptation to a foreseeable change in the structure and/or job, develop and gain new skills. **In May**, dialogues are held between central authority and training institutes. **In July**, INFOMA considers the requests and makes the proposals which include training objectives, draft program, trainees, dates, sites, no. of candidates, etc. **In September**, further dialogues are held and programme finalized. Finally, in

November, list of training courses made available to all concerned through internet (website of MOA and INFOMA) and booklets sent to all central and local services. As per the website of INFOMA, following are few training programmes being conducted on slaughterhouse inspections. There are many more on other subjects.

Food safety: slaughterhouse inspection

No. ADF	Securities	Duration (Days)	Dates	Place
171242	<u>Adaptation to the employment of non-tenured health workers in slaughterhouses (2)</u> New date	3	06/18/18	Rennes
171240	<u>Adaptation to the employment of non-tenured health workers in slaughterhouses (1)</u>	3	03/26/18	Corbas
173024	<u>Poultry slaughter : regulation and control</u> New FIFC	3.5	03/13/18	Corbas
171241	<u>Harmonization of IPM in ruminant slaughterhouse</u>	4	05/14/18	Corbas
171250	<u>Harmonization of IPM in ruminant slaughterhouse</u>	4	01/10/18	Rennes
171243	<u>Harmonization of IPM in pig slaughterhouse</u> New date	3.5	04/03/18	Rennes
171251	<u>Harmonization of IPM in slaughterhouse pigs</u>	3.5	08/10/18	Corbas

Day – 3 (25/01/2018 till 1 pm, thereafter proceeded to Lyon)

ATLA

Association of French Dairy Processors (ATLA) was created in 1993 by the two federations of French dairy manufacturers, FNCL (the National Federation of Dairy Cooperatives) and FNIL (the National Federation of Private Dairy Processors). Noting the convergence of their basic interests, these federations decided to merge their skills, as well as much of their resources. ATLA addresses most of the “upstream” issues concerning the industrial transformation and marketing of dairy products. ATLA represents the French delegation of the European Dairy Association (EDA).

DAIRY SECTOR : Professional Structure and Organisation

National Interprofessional Centre for Dairy Economics (**CNIEL**) is the French dairy inter-branch organisation. It was set up in 1973 as an association approved by Public Authorities. CNIEL is a private, non-profit organisation, whose mission is to organize the dairy sector in a coherent way and to develop its economic potential. Its main fields of action are-

- **Economic** relations between producers and processors.
- **Collective research** and management of the safety, security and qualities of dairy products.
- Dairy products **promotion**

The CNIEL is managed by a Board of Directors and a General Assembly composed of representatives of the following three member federations:

- FNPL (National Federation of Dairy Producers) comprising of 63600 Farmers
- FNCL (National Federation of Dairy Cooperatives) having 240 Cooperatives
- FNIL (National Federation of Dairy Industry) having 100 private processors.

CNIEL's resources come from a levy based on the volume of the milk collected, paid by producers and processors which is compulsory by law. This funding is essential to carry out actions in line with the challenges of the dairy sector.

Overview of Dairy Sector: France accounts for around 18% of European milk production with nearly 25 billion litres of cow's, sheep's and goat's milk. It has 65 000 farms, 300 companies and 650 plants which produce some 1500 quality dairy products, a diverse and innovative range unequalled anywhere else in the world.

24 billion liters of cow's milk was collected in 2016 which is 4% of world total. In cow milk, France is the 2nd largest producer country in the E.U., just behind Germany. It has a vast network of all sized companies and has 5 French Group in the world top 25 dairies which include Lactalis, Danone, Sodial, Savencia and etBel. Major portion of the milk is utilized for preparing Cheese (34.7%), Milk Fat (20.1%) and Milk Powder (16.1%). Because of cheese varieties, France is called a country of 1000 cheeses. Cheese contributes 45% of their total exported dairy products.

Food Safety Management at Professional Level have to implement the European Food Law (Regulation 178/2002). Accordingly, Producer are the first responsible for the safety and quality of the product. They must take all the means necessary to guaranty that the products are sound and safe, and respect the legal requirements at all stages of production (composition of the formula, microbiological standards, residues of veterinary drugs and contaminants,...). Also, there is a guide to good hygiene practices for the collection of raw milk and manufacturing of dairy products (recognized by the French Authorities).

There is a **National Charter of Good Practices** (92 % of the milk product in France) which is developed by the farming organisation. By adhering to the Charter, cattle farmers commit to following 6 key undertakings:

- Ensuring the traceability of the animals on his holding
- Protecting his herd's health
- Guaranteeing his animals a healthy, balanced and monitored diet
- Protecting the quality of the milk by observing strictest hygiene
- Ensuring his animals' welfare and the safety of humans working on the farm
- Contributing to the protection of the environment

Farmers who sign the Charter respect precise criteria that very often help them anticipate regulations. There is an auditing mechanism to ensure its proper application at all levels (farms, support centers and businesses, regional/national organizations).

Payment to farmers is based on the basis of 6 mandatory quality parameters viz. total plate, cells, antibiotics, fat & protein and freezing point. There are 14 professional laboratories to analyze the milk of the farm. These laboratories have independent structure, financed jointly by the producers and processors, recognized for payment of milk by the Administrator (by order) and apply professional agreements. All these laboratories have accreditation by COFRAC (French Accreditation Committee) and controlled by CNIEL.

International presence

The dairy sector is fortunate to have an international organization, the **International Dairy Federation (IDF)**, which allows exchanges between all private and public stakeholders concerned by regulatory, scientific and technical standards.

IDF is an advisory body to the Codex Committee on Milk and Milk Products. It has a strategic mission within the framework of the World Trade Organization, since in case of dispute and convening of a panel, Codex standards and recommendations serve as a reference for conflict resolution.

The French National Committee of FIL is called FIL France-ALF, its animation is provided by the CNIEL. It brings together experts from dairy industry federations, research organizations, milk-related industries, and public administrations.

Day – 4 (26/01/2018 till 1 pm, thereafter proceeded to Paris)

Visit to Biomérieux's Labs

bioMérieux is a French Multinational specialized in the field of in vitro diagnostics for medical and Industrial applications. Its strength being Microbiology and associated areas. The group was founded by Mr. Marcel Merieux, a student of Dr. Louis Pasteur, with their pioneer Institute, Merieux Institute in France in 1897, which became a world leader in human and veterinarian vaccines. Since then, bioMérieux has grown acquiring many companies including API Systems, Transgenes, Silliker Group, AES Chemunex and Biofire to name a few.



FSSAI Delegation with Shri Suresh Kumar B, bioMerieux and other at Lyon

bioMerieux Industrial Microbiology is a leading microbiology solutions provider in Food, Pharma & Cosmetic Industries, Service labs, Research Institutions and Veterinary Institutes. The company is strongly involved in quality of foods and consumer safety in terms of foods and drugs. It offers a wide range of automated and manual methods, for Quality control in Microbiology to streamline the workflow and to provide the best quality rapid results in sync with Regulatory Guidelines

bioMerieux has a global presence in over 150 countries, 42 subsidiaries, over 100 distributors, 21 manufacturing sites, and 19 R&D sites with ~10,100 employees of which ~1500 working in R&D.

Present in India: bioMerieux has been in India for the last 13 years in pharma, food, research and veterinary. It pledges to ensure Product Quality & Consumer Safety by-

- Educating the Manufacturers & Regulatory Bodies – *on new technology in microbiology quality control.*
- Providing high value diagnostic solutions – *to meet the industry requirement & streamline workflow in QC*
- Producing education material and raising awareness – *on aspects & importance on industrial microbiology.*
- Establishment state of Art Laboratory to meet International Standards – *for government and private sector, research and testing laboratories.*

The firm has undertaken more than 30 Education Project under the Government sector including Indian Council of Agriculture Research, Council for Scientific and Industrial Research, Spice Board, National Dairy Development Board Gujarat,

Rajasthan University of Veterinary & Animal Sciences, Gujarat FDA, etc. Besides this, bioMérieux Rapid technology has been adopted by Export Inspection Agency (EIA) for screening of food pathogens; by AMUL for ensuring quality & safe Milk & Dairy products; by NDDB to ensure faster & accurate results.

The firm has also established fully automated microbiology laboratory at Council for Food Research & Development (CFRD), National Coil Research & Management Institute (NCRMI), Kerala, laboratories of Spice Board, ICAR-Central Institute of Fisheries Technology, FDA Gujarat, etc.

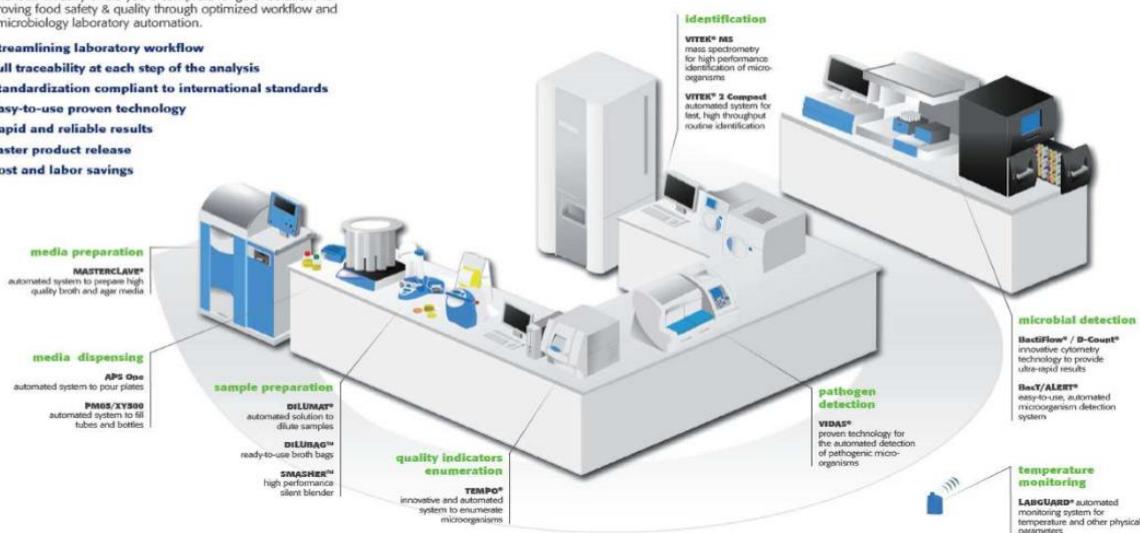
The Firm has been supplying to microbiology laboratories all over India. Having its headquarters in New Delhi, bioMérieux regional offices are also present in Bangalore, Cochin, Chennai, Kolkata, Hyderabad, Ahmedabad and Mumbai. In addition, bioMérieux employs over 180 skilled professionals located across the country to provide a global standard Service & Technical Support to its Customers.

In the field of food safety, the firm offers a number of industrial applications - BLUE LINE for sample preparation, GENE-UP PCR for pathogen detection, MASTERCLAVE for culture media preparation, TEMPO for enumeration of bacteria flora and VIDAS which is an automated machine for pathogen detection. By using these applications, the time take to get test results can be reduced considerably. The firm proposed following layout of setting up of fully automated microbiology lab-

Full Automation of the Food Microbiology Laboratory

bioMérieux Industry offers you a complete range of solutions for improving food safety & quality through optimized workflow and full microbiology laboratory automation.

- Streamlining laboratory workflow
- Full traceability at each step of the analysis
- Standardization compliant to international standards
- Easy-to-use proven technology
- Rapid and reliable results
- Faster product release
- Cost and labor savings



FMLA^{food}

Boost your Microbiology Performance!

bioMérieux has made huge investment in lab infrastructure and training in Brazil last decade. A total of 26 laboratories – 1 per State and 6 regional laboratories have been set up the firm. The firm is supporting that country during food safety outbreak and epidemiology intervenes in case of disputes. In India also, bioMérieux could be an ideal partner in field of Food Safety and Product Quality Testing with their Microbiological expertise.

Key Resource Persons of the France Study Visit



M. Fatah Bendali, Inspector of Public Health - Veterinary, Epidemiologist at DGAL



Thomas Longley, Project manager - Food hygiene policy making and international co-operations at DGAL



Salma ElReedy, Director of the European and International Affairs Department, ANSES



Lombard Bertrand, Head of Mission "Coordination of reference activities" at ANSES, Laboratory for food safety, Maisons-Alfort



Petru Jitaru, Head of the Trace Metals and Minerals unit at ANSES, Laboratory for food safety, Maisons-Alfort



Isabelle Desforges - Scientific Affairs Manager for Food Microbiology at bioMérieux.



Adel Ben Youssef, Veterinarian at the National Institute of Staff Training of the Ministry of Agriculture, Lyon, France.

Key learning's from the Study Visit –

- Food safety is governed under EU Law (Regulation 178/2002)
- There is single agency i.e. DGAL in France to ensure safety and quality of *feed & food* through the food chain from Farm to Fork, including health and protection of animals and plants. All stakeholders in the food chain are primarily responsible to ensure safe food and have to maintain end to end traceability of supply of food. Checks are carried out at all level viz. Production, processing, retail distribution and at borders. Import and Export both come under the purview of DGAL. DGAL works on the principle of trust, but verify. With the help of an App, the public is able to view the result of inspections. National regular surveillance is carried out on the basis of a risk formula.
- ANSES is a public body like FSSAI. The State of the Art Laboratory network of ANSES across the country plays a vital role in monitoring, expert assessment, research and reference activities for ensuring human health, animal health and well-being, and plant health. Most importantly they have a robust National Reference Laboratories method development/validation, Proficiency Testing, Training, etc., for various food commodities.
- Through Euro reference journal, reference activities in the areas of animal & plant health and food & drinking water safety 2009, are shared and promoted.
- Departmental Directorate of Population Protection, Rungis is one such agency between the producers and consumers which ensures all food safety related aspects and facilitates trade of safe food meant for human consumption.
- An institution of the kind of The National Institute of Staff Training of the Ministry of Agriculture (INFOMA) has been found to be essential for training of Regulatory Staff and continuous up gradation of their skills in consultation with stakeholders.
- The role of ATLA has been found to be similar to that of Milk Cooperatives which already exist in India (like AMUL, MOTHER DAIRY, etc.)
