Food Safety and Standards Authority of India

BIMONTHLY NEWSLETTER Issue-7
April, 2016

Building healthy INDIA with safe food

सुरक्षित आहार, स्वास्थ्य का आधार
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Dear Friends,

I am pleased to present to you this edition of the e-newsletter. As the Financial Year 2015-16 has come to a close, we have tried to cover in this edition major initiatives undertaken by FSSAI during 2015-16 as well as the way forward for this FY.

You may recall from the previous edition of the e-newsletter that FSSAI had begun the process of training of Street Food Vendors in aspects of safe food and hygiene. I would like to inform that 23,000 Street Food Vendors have been given training so far, and the process of assessment of certification has been initiated.

We, at FSSAI, are constantly developing standards for additional food products so as to ensure the consumption of safe and wholesome food in the country. With the draft notification of use of food additives (harmonization with Codex provisions) and operationalization of the same, the sphere of the standardized food products has been widened. An EOI has been called for inclusion in Scientific Committee and Scientific Panels of the Food Authority. I am hoping for a wider participation by the scientific community in this regard.

In order to ensure the implementation of the Food Safety and Standards Act, 2006, the licensing / registration of the food businesses has been made online in 33 States / UTs and the same will be implemented in remaining States / UTs as soon as possible. Further, FSSAI has launched a mobile app to enable the stakeholders to raise their concerns about food safety through this application.

I hope that you find this edition of the e-newsletter useful. I look forward for your continued guidance and support so that we can serve our citizens better.

Pawan Agarwal
Chief Executive Officer
Food Safety and Standards Authority of India
1. Meetings of Scientific Committee/Scientific Panels:

<table>
<thead>
<tr>
<th>SCIENTIFIC PANEL/EXPERT GROUP</th>
<th>SR. NO. OF MEETING</th>
<th>DATE</th>
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<tbody>
<tr>
<td>Expert Group on Salt, Sugar and Fats</td>
<td>4&lt;sup&gt;th&lt;/sup&gt;</td>
<td>2&lt;sup&gt;nd&lt;/sup&gt; February, 2016</td>
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<tr>
<td>Scientific Panel on Biological Hazards</td>
<td>18&lt;sup&gt;th&lt;/sup&gt;</td>
<td>17-18 February, 2016</td>
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<tr>
<td>Scientific Panel on Cereals, Pulses &amp; Legume and their Products (Including Bakery)</td>
<td>2&lt;sup&gt;nd&lt;/sup&gt;</td>
<td>18&lt;sup&gt;th&lt;/sup&gt; February, 2016</td>
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<tr>
<td>Scientific Panel on Fruits &amp; Vegetables and their Products (Including Dried Fruits and Nuts, Salt, Spices and Condiments)</td>
<td>2&lt;sup&gt;nd&lt;/sup&gt;</td>
<td>24&lt;sup&gt;th&lt;/sup&gt; February, 2016</td>
</tr>
<tr>
<td>Scientific Panel on Water (including flavoured water) &amp; Beverages (alcoholic non-alcoholic)</td>
<td>4&lt;sup&gt;th&lt;/sup&gt;</td>
<td>10&lt;sup&gt;th&lt;/sup&gt; March, 2016</td>
</tr>
<tr>
<td>Scientific Panel on Oils &amp; Fats</td>
<td>3&lt;sup&gt;rd&lt;/sup&gt;</td>
<td>11&lt;sup&gt;th&lt;/sup&gt; March, 2016</td>
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<tr>
<td>Scientific Panel on Pesticides and Antibiotic Residues</td>
<td>42&lt;sup&gt;nd&lt;/sup&gt;</td>
<td>15&lt;sup&gt;th&lt;/sup&gt; March, 2016</td>
</tr>
<tr>
<td>Scientific Panel on Meat and Meat Products including Poultry</td>
<td>2&lt;sup&gt;nd&lt;/sup&gt;</td>
<td>29&lt;sup&gt;th&lt;/sup&gt; March, 2016</td>
</tr>
<tr>
<td>Scientific Panel on Contaminants in Food Chain</td>
<td>12&lt;sup&gt;th&lt;/sup&gt;</td>
<td>30&lt;sup&gt;th&lt;/sup&gt; March, 2016</td>
</tr>
</tbody>
</table>

- **Initiatives taken in 2015-16:**

1. A Workshop on ‘Fixation of Maximum Residues Levels for Pesticides, Veterinary Drugs and Antibiotics in foods prepared from Animals, Poultry, Fish and Processed foods’ was held on 01.02.2016 and 02.02.2016 at Gulmohar Hall, India Habitat Centre, New Delhi. More than 100 experts from India and abroad participated in the workshop. Recommendations of the Workshop and the presentations made thereat may be seen on Authority’s website.
2. A process has been initiated regarding reconstitution of Scientific Committee and Scientific Panels. In this regard, an EOI has been uploaded on Authority’s website and same was published in leading newspapers on 09.04.2016. Copy of EOI is enclosed at Annexure-1.

❖ Initiatives planned for 2016-2017:

1. Revision of following FSSAI regulations for development of new standards and align with national and international standards:
   1.1 Food Safety and Standards (Food Product Standards and Food Additives) Regulations, 2011.
   1.2 Food Safety and Standards (Packaging and Labelling) Regulations, 2011.
   1.3 Food Safety and Standards (Contaminants, Toxins and Residues) Regulations 2011.

2. New Regulation on Alcoholic Beverages.

3. Reconstitution of the Scientific Committee and 9 Scientific Panels:
   i) Panel for Functional foods, Nutraceuticals, Dietetic products and other similar products
   ii) Panel for Method of Sampling and Analysis
   iii) Panel for Food additives, Flavourings, Processing aids and Materials in contact with food
   iv) Panel for Contaminants in the Food chain
   v) Panel for Biological Hazards
   vi) Panel for Pesticides and Antibiotic Residues
   vii) Panel for Labelling and claims/Advertisements
   viii) Panel for Genetically Modified Organisms and Foods
   ix) Panel for Fishery and Fishery Products

4. Research and Development
   To take up R&D proposals for the development/revision of existing Food Safety and Standards Regulations.
Call for Expressions of Interest for inclusion in Scientific Committee and Scientific Panels of the Food Authority

The Food Safety and Standards Authority of India (FSSAI) has been established under the Food Safety and Standards Act, 2006 with the mandate for laying down science based standards for articles of food and to regulate their manufacture, storage, distribution, sale and import to ensure availability of safe and wholesome food for human consumption.

This is a call for inviting Expressions of Interest from professionals/ scientists/ subject experts, having knowledge, experience and expertise in the specific domain, for inclusion as member in Scientific Committee and Scientific Panels of the Food Authority for a period of three years. Existing members of the Scientific Committee and Scientific Panels are also eligible to apply. Such members are expected to give scientific opinion in the process of development of food standards.

How to apply:

The Food Authority follows a transparent, objective and rigorous selection procedure for short-listing the most suitable and outstanding individuals who can contribute significantly to the Scientific Committee and Scientific Panels of the Authority and provide a scientific basis to its decisions.

Interested persons are requested to submit their applications online in the prescribed proforma available on Authority’s website mentioned below or before 23rd May, 2016. The selected candidates would be eligible for payment of sitting fees and travel expenses as admissible.

Scientists/Professionals/ Experts are encouraged to suggest suitable candidates or forward the above details to them so that there is maximum dissemination of information and wider participation by the Scientific Community.

For more details visit www.fssai.gov.in

In case of any query, please contact Shri Kumar Anil, Advisor (Standards), Food Safety and Standards Authority of India, FDA Bhavan, Kotla Road, New Delhi-110002 (Email: advisor@fssai.gov.in, Phone No. 011-23217833).
Final Notifications

<table>
<thead>
<tr>
<th>Sr. No.</th>
<th>Regulation/Standards</th>
<th>Status</th>
</tr>
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<tbody>
<tr>
<td>1.</td>
<td>Notification of the Labs accredited by the NABL and Calibration laboratories</td>
<td>Notified on 29.03.2016</td>
</tr>
<tr>
<td>2.</td>
<td>Amendment in notification of Fourteen Referral Food Laboratories</td>
<td>Notified on 29.03.2016</td>
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**Initiatives taken in 2015-16:**

1. **Harmonization of Indian standards with Codex standards:**

Under Section 16(3) (m) of the FSS Act, 2006, it is the responsibility of FSSAI to promote consistency with the relevant international standards. The standards and other guidance texts adopted by Codex Alimentarius Commission are the relevant international standards and are also the reference point within the framework of WTO. The FAO and WHO of the United Nations regularly encourage countries to harmonise their standards with those of the Codex.

In light of the above, it was considered appropriate to review India’s standards and harmonise them with the Codex to the extent possible taking into account our needs. During the course of harmonization, the regulation division has framed the following standards;

<table>
<thead>
<tr>
<th>Harmonizing Indian Food Standards to Codex</th>
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<tbody>
<tr>
<td>1.  Limit of Heavy metals in foods.</td>
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<tr>
<td>2.  Harmonization of food additives with Codex.</td>
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<tr>
<td>3.  Standards for Naturally Occurring Toxins (NOTS)</td>
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</table>
2. **Draft manuals on method of analysis (15 Manuals):**

The DGHS manuals of test methods were prepared 20 years back, since then lot of changes have occurred in the analytical field. Hence it was necessary to review the manuals on method of analysis in the respective field. These manuals are reviewed and drafted by the scientific panel on method of sampling and analysis under the secretariat of regulations division. After the approval of the Food Authority all 15 manuals were uploaded in the website for inviting comments from the stakeholder.

3. **Second food analyst examination:**

Conducted 2\textsuperscript{nd} food analyst exam on July 2014 and the result of the same was declared on February 2015. Out of 149 candidates, 28 candidates have passed the examination and are eligible for the appointment of food analyst.

4. **Standards framed and published in the Gazette of India:**

During 2015 Five Scientific panel were coordinated by the Regulation division. The following are the status of notifications.

<table>
<thead>
<tr>
<th>Sr. No.</th>
<th>Regulation/Standards</th>
<th>Status</th>
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</thead>
<tbody>
<tr>
<td>I. Final Notifications</td>
<td></td>
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<tr>
<td>1.</td>
<td>Specification for Phytostenol and Trehalose, Oligofructose, Infant Food, Fortified Atta and Maida</td>
<td>Notified on 17.02.2015</td>
</tr>
<tr>
<td>2.</td>
<td>Labelling requirements for Phytosterol, Trehalose and oligofructose.</td>
<td>Notified on 17.02.2015</td>
</tr>
<tr>
<td>3.</td>
<td>Maximum limit of Trans Fatty Acids in foods (revised to 5%)</td>
<td>Notified on 04.08.2015</td>
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<td>4.</td>
<td>Maximum limit of Mycotoxins in Foods</td>
<td>Notified on 04.11.2015</td>
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<td>5.</td>
<td>Maximum limit Chromium in Gelatin</td>
<td>Notified on 04.11.2015</td>
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<tr>
<td>6.</td>
<td>Use of Glucose Oxidase, Lipase and Xylanase in bread</td>
<td>Notified on 04.11.2015</td>
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<tr>
<td>7.</td>
<td>Use of Pullulan (Food Additive) in foods.</td>
<td>Notified on 04.11.2015</td>
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<tr>
<td>Sr. No.</td>
<td>Regulation/Standards</td>
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<tr>
<td><strong>I. Final Notifications</strong></td>
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<tr>
<td>8.</td>
<td>Maximum limit of Naturally Occuring Toxins (NOTS)in foods.</td>
<td>Notified on 04.11.2015</td>
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<tr>
<td>9.</td>
<td>Standards for Lecithin in Breads</td>
<td>Notified on 13.11.2015</td>
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<tr>
<td>11.</td>
<td>Use of Steviol Glycosides (Food Additives) in foods.</td>
<td>Notified on 13.11.2015</td>
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<tr>
<td><strong>II. Draft Notification of Standards/ Regulations issued for inviting stakeholder comments.</strong></td>
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<tr>
<td>1.</td>
<td>Food Safety and Standards (Food Recall Procedure) Regulations, 2015</td>
<td>Notified on 22.04.2015</td>
</tr>
<tr>
<td>2.</td>
<td>Food Safety and Standards (Packaging and Labelling) Amendment Regulations, 2015 w.r.t. Declaration of class titles of edible oils &amp; edible fats</td>
<td>Notified on 05.05.2015</td>
</tr>
<tr>
<td>3.</td>
<td>Food Safety and Standards (Packaging and Labelling) Amendment Regulations, 2015 w.r.t. Declaration of trans fats in various foods</td>
<td>Notified on 05.05.2015</td>
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<tr>
<td>4.</td>
<td>Maximum limit for melamine in powered infant formula, liquid infant formula and other foods.</td>
<td>Notified on 05.05.2015</td>
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<tr>
<td>5.</td>
<td>Maximum Limit of Heavy metals in foods</td>
<td>Notified on 05.05.2015</td>
</tr>
<tr>
<td>6.</td>
<td>Use of Food Additives (Harmonization with Codex provisions)</td>
<td>Notified on 04.08.2015</td>
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</tbody>
</table>
5. **Operationalization of certain standards/Regulations:**

Some of the standards of Food Additives contained in the draft amendment notification with respect to the harmonization of food additives, standards for proprietary foods and import regulations have been made operational by invoking urgency as empowered under Section 18 (20) (d) of FSS Act, 2006 as directed by the Central Government and the same have been uploaded on the FSSAI website.

**Initiatives planned for 2016-17:**

1. Final notification of recall regulations.
2. Guidelines for traceability mechanism.
3. Food Recall Portal in the FSSAI website.
4. Draft and final notification of product approval regulations.
5. Draft and final notification of urgency regulations.
7. Revision of booklet and FAQs issued by the regulations division on the Rules and Regulations.
10. **Compendium of FSS Act, Rules and Regulations** along with the updated amendments, orders and directions issued with respect to Food safety etc.
11. Code of practices for various articles of food as a part of Schedule IV of FSS (Licensing and Registration of Food Business) Regulations. e.g. Distributor, Retail, transport and storage in the food chain.
12. Review mechanism on WTO-SPS/TBT notification.
ENFORCEMENT

1. As on **31-03-2016**, **24,917 Central licenses** have been issued by Central Licensing Authorities (CLAs). As on **31-03-2016**, the States/UTs have granted **7,08,664 licenses** and registered **27,64,600 Food Business Operators (FBOs)** under the Act.

2. **Clarification on use of Monosodium Glutamate as flavour enhancer in seasoning for Noodles and Pastas** (Order dated 30th March 2016):

   - To prevent, both, avoidable harassment/ prosecution of Food Business Operators (FBOs) as well as to ensure that consumers are facilitated to exercise informed choices in respect of what they eat, proceedings may be launched against FBOs only when the labels state “No MSG” or “No added MSG” and MSG is actually found in the impugned foodstuff. Commissioners of Food Safety have been advised that specific enforcement/ prosecution may not be launched against the manufacturers of Noodles/ Pasta on account of presence of MSG/ Glutamic Acid unless it is ascertained by the department that Monosodium Glutamate flavour enhancer (INS E-621) was deliberately added during the course of manufacture without required declaration on the label.

3. **Enforcement Activities on Nutraceuticals, Food Supplements and Health Supplements** (Order dated 30th March 2016):

   - It has been decided that till the Standards of Nutraceuticals, Food Supplements and Health Supplements are finally notified, the enforcement activities against such FBOs may be restricted to testing of Nutraceuticals, Food Supplements and Health Supplements with respect to requirements given in the draft notification on such products uploaded on the FSSAI website on 9th September, 2015.

❖ **Initiatives taken in 2015-16:**

1. Three Central Advisory Committee (CAC) Meetings in the year 2015-2016: the 14th CAC meeting was held on 04th June, 2015, the 15th CAC meeting was held on 13th October, 2015 and the 16th CAC meeting was held on 3rd February, 2016.
2. Appellate Tribunal in 24 States/UTs till 30.03.2016 has been established
3. Steering Committee in 29 States/UT still 30.03.2016 has been established
4. Online Licensing/Registration (FLRS) has been started in nine more States/UTs during the year 2015-16. Total 33 States/UTs have online Licensing/Registration (FLRS) till 30.03.2016. Follow-up with remaining three states i.e. Odisha, Nagaland & Chhattisgarh has been incorporated into the action plan for the year 2016-17.
**Initiatives planned for 2016-17:**

1. Creation and Implementation of dedicated Concerns Handling Portal/ Mobile App
2. Special Enforcement Drive on Milk
3. Amendment in Licensing and Registration Regulation
4. Nation-wide surveillance of Packaging material
5. Coordination meeting with Central Agencies
6. Development of Portals for:
   - Laboratory Analysis and inspection
   - Inspection of FBO premise

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1. During the period (i.e. February, 2016 - March, 2016) a total of consignments 11450 weighing 1362165.77 MTs worth Rs 7111.91 Crores were cleared by FSSAI.

2. The top categories of food Imports in terms of quantity are Pulses, Oil, Food ingredient, Fresh fruits and Beverages.

3. The top countries in descending order from where India imported food in terms of value are Indonesia, Ukraine, Myanmar, Argentina and Canada.

4. Pre-Arrival Document Scrutiny (PADS) scheme has been implemented from 02.02.2016. The Standard Operating Procedure for PADS is uploaded on the FSSAI website on 02.02.2016.

5. Single window Clearance system is operational at all the ports viz. Mumbai, Chennai, Delhi, Kolkata Cochin and Tuticorin with effect from 1st April, 2016.

6. FSSAI has delegated power of Food Import Clearance to Customs official at 125 locations where FSSAI is not functional and floated a proposal for training in Food Import Clearance System (FICS) of these officers.
Initiatives taken in 2015-16:

1. Food Safety and Standards (Food Import) Regulations, 2016 has been operationalized.

2. FSSAI has extended its operationalization of Food Import Clearance System (FICS) at sixth location namely Tuticorin from 19th October 2015 apart from five major locations in India i.e. Chennai, Mumbai, Kolkata, Delhi and Cochin.

3. To handle the clearance of imported food items at places where FSSAI has not expanded its presence, the customs Officers of the respective port locations have been notified as Authorised Officers under the section 47(5) of the FSS Act, 2006. The Customs officers at the following locations have been notified till date viz kandla Port, Hilli, Mohidapur and Singabad, Ranaghat and Gede, Petrapole, Hemnagar and Ghojadanga Land Customs Station on 13.08.2015, 26.2.2016 further, FSSAI has delegated power of Food Import Clearance to Customs Officials at 125 locations on 29.3.2016 where FSSAI is not functional and floated a proposal for training in FICS of these officers.

4. FSSAI has implemented 24x7 Customs clearance system at JNPT Mumbai port and Delhi and is in process of operationalizing the same at other locations.

5. Single window clearance facility to the importers is being developed in coordination with the Department of Customs and has been implemented at 6 major locations namely Chennai, Mumbai, Kolkata Delhi Cochin and Tuticorin.

6. The Food import prioritization system has been planned to be implemented in three stages. Stage I i.e. Pre- Arrival Document Scrutiny (PADS) scheme has been implemented from 02.02.2016 at all non-single window locations.

Initiatives planned for 2016-17:

1. Mapping of HS code with FSS regulations, 2011
2. To implement Scheme of Risk based Import clearance System
3. 24x7 Import Clearances at Airports and Sea ports
1. The Scientific Panel on Methods of Sampling and Analysis involves work relating to the revision of the existing and development of newer testing methodologies to be adopted for analysis of various food articles. Out of total 15 manuals of methods of analysis of various foods, 9 manuals of Methods of Analysis of Food have been finalized.

2. FSSAI in consultation with the experts designed the training modules for the capacity building of the laboratory personnel and conducted its second round of training for Food Analysts and other Laboratory personnel of State Food Testing Laboratories under capacity building at the premises of M/s Envirocare Labs Pvt. Ltd., Mumbai from 29th February to 4th March, 2016 and it is proposed to conduct such trainings on a regular basis all over the country.

❖ Initiatives taken in 2015-16:

1. Gazette Notification dated 01.04.2015 of 82 laboratories based on the National Accreditation Board for Testing and Calibration Laboratories (NABL) for the purposes of carrying out the analysis of food sample.


3. The Scientific Panel on Methods of Sampling and Analysis involves work relating to the revision of the existing and development of newer testing methodologies to be adopted for analysis of various food articles. 9 manuals of Methods of Analysis of Food have been finalized.

4. FSSAI in consultation with the experts designed the training modules for the capacity building of the laboratory personnel and conducted its pilot “Training Programme for Food Analysts and other Laboratory personnel of State Food Testing Laboratories under capacity building” from 30th November to 4th December, 2015 at the premises of M/s TUV-SUD South Asia Private Limited, Gurgaon. The second round of training was conducted at the premises of M/s Envirocare Labs Pvt. Ltd., Mumbai from 29th February to 4th March, 2016 and it is proposed to conduct such trainings on a regular basis all over the country.
**Initiatives planned for 2016-17:**

1. Notification of additional NABL Accredited food testing laboratories and Referral Laboratories
2. Up-gradation of State/Public Food Laboratories
3. Compilation of food testing parameters
4. Plan National Food Science & Risk Assessment Centre and networking with labs
5. Finalization of the manuals of Methods of Sampling & Analysis of various foods

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**TRAINING AND CAPACITY BUILDING**

1. **Food Safety Regulators Training:** The FSSAI conducted training programmes for Designated Officers in Lucknow, Delhi and for the Food Safety Officers in Raipur, Hyderabad with the support of state authorities in terms of the space, manpower and faculties during 2015-16

2. **Training of Trainers (ToT) programme through Centralised training at FSSAI:** The second phase of the ToT programme has also been completed at FSSAI, FDA Bhawan, New Delhi from 22nd to 24th July, 2015. The States/UTs that participated in second phase of ToT training are: Uttar Pradesh, Karnataka and Maharashtra.

3. **Institute notification:** In year 2015-16, institute notification for conducting various trainings of Food Safety Regulators has been done in states: Uttar Pradesh, Gujarat, Maharashtra, Kerala, Haryana, Tamil Nadu, Chhattisgarh.

4. **Clean Street Food -Delhi Project**

   Food Safety and Standards Authority of India (FSSAI), in partnership with Ministry of Skill Development, Ministry of Health and Family Welfare, Delhi State Government, Tourism and Hospitality Skill Council (THSC), National Association of Street Vendors of India (NASVI), Training partners(namely Prayas, Prabhaav, Dakshya, SSDH, Gras academy, RIMS, NASVI and IL&FS) Sector Skill Council-NSDC, Assessment agencies and Delhi Food Safety and CII-Jubilant Bhartia Food and Agriculture Centre of Excellence (FACE) launched 'Clean Street Food- Delhi Project’ during the Street Food Festival in Delhi on 13th March 2016. It was built on lessons learnt from past studies and projects and leverages the new regulatory environment and initiatives of the Government of India, in particular ‘Skill India’ and Swachh Bharat.'
From 14th March, 2016 onwards trainings are going on 40 identified locations simultaneously. The mobilisation of vendors is being done by NASVI and Prayas. By now, more than 23,000 vendors have been trained.

5. Technical Officers Training at all regional offices of FSSAI has been completed.

❖ Initiatives planned for 2016-17:

1. Training of Food Safety Regulators in various states
2. Under CITD, Training of teachers and school children for Food Safety and Nutrition across India.
3. Under CITD, Training of regulators for “Audit in Food Safety Management System”.
4. Scale up and sustainability of Clean Street Food Project
5. Next phase of Clean Street Food Project
6. Training of FBOs in Railways
1. **22nd Session of Codex Committee on Food Import and Export Inspection and Certification Systems (CCFICS):** The 22nd Session of Codex Committee on Food Import and Export Inspection and Certification Systems was held during 6-12 February, 2016 in Melbourne Australia. The Committee was attended by 51 Member Countries, 1 Member Organization, 9 international governmental and non-governmental Organizations including WHO and FAO. Three member delegation led by Dr. Sushil Kumar Saxena, Director, Export Inspection Council of India participated in the Session.

2. **37th Session of Codex Committee on Methods of Analysis and Sampling (CCMAS):** The 37th Session of Codex Committee on Methods of Analysis and Sampling was held during 22-26 February, 2016 in Budapest, Hungary. The committee was attended by 47 Member countries, 1 Member Organization and Observers from 17 international organizations. Three member delegation, led by Dr KK Sharma, Indian Agricultural Research Institute participated in this committee meeting.

3. **48th Session of Codex Committee on Food Additives (CCFA):** The 48th Session of Codex Committee on Food Additives (CCFA) was held from 14th to 18th March, 2016 in Xian, China. The meeting was attended by delegates from 51 Member Countries of the Codex and one Member Organization and Observers from 32 International Organizations and FAO &WHO. Three member delegation, led by Shri. Anil Mehta Deputy Director, FSSAI participated in this committee meeting.
4. **Workshop on Codex Alimentarius (Asia Region):** A workshop on Codex Alimentarius work in Asia region was organized by Food Safety and Standards Authority of India on 2nd February 2016 at the Indian Habitat Centre, New Delhi. The objectives of the workshop were to discuss the Codex related activities in the Asian region, challenges faced by the nations in various areas of food safety and the roles and responsibilities of India as the Regional Coordinator of the 20th session of FAO/WHO Coordinating committee for Asia (CCASIA). Ms Annamaria Bruno, Representative of Codex Secretariat, Ms. Yayoyi Tsujiyama, Vice Chair of Codex Alimentarius Commission, Ms. Shashi Sareen, Representative of FAO, Dr. Gyanendra Gongal, Representative of WHO, Shri Pawan Agarwal, Chief Executive Officer, FSSAI, Shri Sunil Bakshi, Advisor Codex, Shri P Karthikeyan, Assistant Director Codex, Coordinators of CCASIA within India and various Officers from FSSAI participated in the event.

5. **Participation in Electronic Working Groups (EWGs):** India during this one month had sent its nominations to participate in 9 EWGs. The work in these EWGs has been initiated.

- **Initiatives taken in 2015-16:**

  1. The Indian delegation participated in 17 Codex Committee Meetings that were held during 2015-2016. India has participated in 49 electronic working groups (EWGs) and significant comments were submitted in the ewgs. India was also the Chair of 8 EWGs. In 2016- India is Chair of one EWG (Ware Potato) and also Co-Chairing one of the EWG (Revision of GPFH and its HACCP Annex).

  2. India co-hosted 9th session of CCCF in New Delhi: India co-hosted the 9th session of the **Codex Committee on Contaminants in Food (CCCF)** from 16-19 March 2015 at New Delhi.

    The Indian delegation was led by Mr. Sunil Bakshi, DGM, NDDB. Significant comments and interventions were made by the Indian Delegation during the meeting on **Proposed Draft Maximum Level for Inorganic Arsenic in Husked Rice**. The Indian Delegation informed the Committee that India would submit new/additional data with regard to Husked Rice to GEMS for the change of the ML of 0.35 mg/kg at its next session.
3. India was appointed as a coordinator for the FAO/WHO Coordinating Committee for Asia (CCASIA) for a period of 2 years.

4. **New Work proposals:**
   1. India proposed Dried Chilli Pepper and Dried Garlic as new work proposal in the 2nd Session of Codex Committee on Spices And Culinary Herbs, 14-18 September, 2105.
   2. India proposed a new work on Fresh Date Palm in the 19th Session of Codex Committee on Fresh Fruits and Vegetables, 5-9 October, 2015 and the Committee agreed that India will prepare a project document and a standard for consideration in the next session.
   3. Labelling Standard for Non-Retail Containers in Codex Committee on Food Labelling (CCFL).

5. **International Food Safety Authority Network (INFOSAN):**

   India participated in the Meeting on Strengthening International Food Safety Authorities Network (INFOSAN) in Asia and National Food Safety Systems during 23-26 November 2015 in Kong SAR (China).

   ❖ **Initiatives planned for 2016-17:**
     1. Workshop on Codex Alimentarius: Principles and Procedures- Eastern Region.
     3. New work proposals for various Codex committees.
     4. Capacity building in the SAARC region with respect to Codex Alimentarius.
     5. INFOSAN framework within India
     6. IHR framework in India.

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**INTERNATIONAL CO-OPERATION (IC)**

1. **Meeting with delegates of Japan**

   A meeting with officials from Embassy of Japan was held at 03:00 P.M. on 25th February, 2016. The discussions revolved on how to enhance the cooperation between India and Japan in the areas of food safety. Japanese side will help FSSAI to enhance/establish the framework for the implementation of Quality Assurance measures to ensure the competence of testing laboratories involved in food control system in India.

2. **Meeting with delegates of USFDA**

   A meeting of Ms. Dawn Shackleford, Deputy Assistant US Trade Representative was held with the Chairperson, FSSAI on 10th March, 2016. Ms. Shackleford is principally responsible for the India portfolio within the Office of the US Trade Representative. The discussions revolved
around the issues of food safety and the current status of the bilateral trade in food and agricultural products between the two countries.

3. Meeting with the delegates of Poland

A meeting of H.E. Deputy Minister for Agriculture and Rural Development of the Republic of Poland, Ms. Eva Lech and other representatives from Poland was held with the Chairperson, FSSAI on 14th March, 2016. The issues related to food safety between the two counties were discussed.

4. Meeting with delegates of TAFE NSW, Sydney

A meeting was held on 16th March, 2016 at FSSAI, New Delhi under the Chairmanship of CEO, FSSAI with Ms. Heather Roberts Head Global Engagement at TAFE NSW – Sydney. The discussions revolved around that TAFE-NSW Sydney Institute in collaboration with FSSAI will develop an E-booklet for the Indian Hospitality and Tourism industry called "Maintaining E- Health and Hygiene" along with the help from other stakeholders.

5. Meeting with Delegates from Afghanistan

As per the request from USAID, a meeting was held with the officials from Govt. of Afghanistan, representatives of World Bank and USAID under the Chairmanship of CEO, FSSAI on 14th March, 2016 so as to let the visiting delegation from Afghanistan to learn about the approach FSSAI is following to establish the regulatory environment for food safety.

❖ Initiatives taken in 2015-16:

1. IC Division has organized a Technical Symposium in collaboration with USFDA in September, 2015. The objective of the Symposium was the exchange of views on subjects of priority interest to both the parties – USFDA and FSSAI and to deepen the mutual understanding on the science side of food safety through dialogue, trust and cooperation. The eminent speakers from USFDA disseminated information on various technical aspects of USFDA’s Food Safety enforcement structure, monitoring, inspections, risk assessment and management system, packaging and labelling issues etc. which enhanced the knowledge of the stakeholders and the participants.

2. During the year 2015-16, IC Division has interacted with Departments/ Organisations from various countries and has signed collaborations with BVL and BfR of Germany on mutual interest between the German Agencies and FSSAI in the sphere of their respective competence and according to their capacities in the field of food safety and risk management and to improve the cooperation in the field of food safety and to protect the health and safety of consumers in both countries.
3. During the state visit to India of French President, an MoU has been signed between ANSES (French Agency for Food, Environmental and Occupational Health & Safety), France and FSSAI for cooperation in food safety on 25th January, 2016 at FSSAI. The MoU’s were exchanged between the officials of the two countries the same day in an official ceremony held in Hyderabad House, New Delhi. The objective of this MoU is to promote improved scientific and technical cooperation between the Parties and they wish to collaborate in the area of food safety, in particular, in risk assessment methodologies, food risk analysis, laboratories practices, methodology of total diet study.

**Initiatives planned for 2016-17:**

1. IC Division is regularly working to explore the possibilities of developing international technical standards of food, sanitary, safety etc. by conducting/participating in meeting with various countries to discuss potential areas of collaboration and understanding and implementing the best practices. Further, the bilateral meetings/interfaces are helping the countries to better understand the FSSAI mandate.

2. To enhance cooperation with BVL and BfR of Germany on the basis of Joint Statement of Intents signed between these and FSSAI in October, 2015.

3. To enhance cooperation in the areas of food safety with ANSES, France based on the MoU signed between ANSES and FSSAI in January, 2016.

4. Training cum workshop programs with Netherlands.
31 मार्च, 2016 को प्राधिकरण के प्रभागों के समन्वयकर्ताों के लिए विशेष पुनर्चयाम कार्यक्रम का आयोजन किया गया और समन्वयकर्ताों को संघ की राजभाषा नीति को कार्यरत ढंग से कार्यन्वित करने के तरीके बताए गए।

वर्ष 2015-16 के दौरान राजभाषा अनुभाग द्वारा संपन्न प्रमुख कार्य

वर्ष 2015-16 के दौरान राजभाषा अनुभाग ने प्राधिकरण मुख्यालय की चार तिमाही की प्रगामी प्रयोग से संबंधित तिमाही रिपोर्ट राजभाषा विभाग, गृह मंत्रालय स्वास्थ्य एवं परिवार कल्याण मंत्रालय को भेजा। वर्ष के दौरान राजभाषा कार्यान्वयन समिति की चार बैठकें आयोजित की गईं एवं राजभाषा कार्यान्वयन संबंधित विभिन्न निर्णय लिए गए और उन पर अनुरक्त राजवर्गों की गईं। चार हिंदी कार्यशालाएं और दो विशेष हिंदी कार्यशालाएं आयोजित की गईं जिसमें प्राधिकरण के अधिकारियों तथा कार्यकर्ताओं को हिंदी संबंधी विविध प्रशिक्षण दिया गया। सितंबर 2015 में हिंदी प्रवारों का सफलता पूर्वक आयोजन किया गया जिसमें चार प्रतियोगिताएं आयोजित की गईं और विजेता प्रतिभागियों को नगद पुरस्कार एवं प्रमाणपत्र प्रदान किए गए। इसके अतिरिक्त मुख्यालय के 6 अनुभागों और कोलकाता स्थित दो क्षेत्रीय कार्यालयों का राजभाषायी निरीक्षण किया गया और उन्हें राजभाषा के संबंध में मार्गदर्शन दिया गया। इसके परिणामस्वरूप संबंधित कार्यालयों द्वारा राजभाषा हिंदी के प्रयोग को बढ़ाने में तत्परता देखी गईं। राजभाषा अनुभाग द्वारा संसदीय स्थायी समिति को प्रस्तुत किए जाने वाले कागजात का अनुवाद, वार्षिक रिपोर्ट 2015-16 का पुनरीक्षण तथा स्वच्छ स्ट्रॉट फूड परियोजना दिल्ली से संबंधित प्रशिक्षण सामग्री, वेबसाइट का हिंदी अनुवाद आदि किया गया। सबसे विशिष्ट उपलब्धि यह रही कि प्राधिकरण को राजभाषा सेवा संस्थान ने अखिल भारतीय राजभाषा अतिविशेष पुरस्कार से सम्मानित किया। प्राधिकरण मुख्यालय नगर राजभाषा कार्यान्वयन समिति (मध्य श्रेणी) का सदस्य बन गया और इसकी बैठक में प्राधिकरण का प्रतिनिधित्व सहायक निदेशक (हिंदी) ने किया। स्वास्थ्य एवं परिवार कल्याण मंत्रालय द्वारा फरवरी 2016 में मुंबई में आयोजित राजभाषा सम्मेलन में प्राधिकरण की ओर से दो अधिकारियों ने हिस्सा लिया। प्राधिकरण में सरकार की हिंदी प्रति साहन योजना को लागू किया गया है।

वर्ष 2016-17 में राजभाषा अनुभाग द्वारा प्राधिकरण मुख्यालय और इसके अधीनस्थ क्षेत्रीय कार्यालयों में राजभाषा हिंदी के प्रयोग को और आगे बढ़ाने और हिंदी पत्राचार बढ़ाने के लिए प्रयास किए जाएंगे। वार्षिक गृह पत्रिका को प्रकाशित करने का भी लक्ष्य है। इस वर्ष हिंदी प्रति साहन योजना के दायरे में अधिकाधिक कार्यकर्ताओं को लाने का लक्ष्य है।
INFORMATION, EDUCATION & COMMUNICATION

1. Brainstorming Workshop

1.1 A Brainstorming Workshop on social marketing of food safety and promotion of wholesome food was held on 12th March 2016 with the intention to come up with creative ideas revolving around food safety and its awareness at large.

1.2 The above workshop was attended by more than 65 participants from different fields including Delhi Food Safety Department, Indian Institute of Mass Communication (IIMC), AIIMS, IDA, CII-FACE, Nestle India Ltd., Dabur, GSK, Cargill, HUL, NISG, Technical Experts, artists etc.

1.3 The workshop was organised under the chairmanship of Shri Pawan Agarwal, CEO, FSSAI. The workshop started with the opening remarks by CEO, FSSAI and Joint Secretary (Food), Ministry of Health and Family Welfare, thereafter vision was shared with participants jointly by FSSAI and IIMC. Thereafter whole group was divided into five separate group and each group was assigned a theme i.e. safe food for all, promotion of wholesome food, bringing food businesses under FSSAI fold, capacity building of food handlers and leveraging technology and requested to provide its views on the same.
1.4 The views of the individual groups on respective theme was shared with each other and specific ideas like to educate people and engage with the people through social or multimedia, to understand different customers’ segments, creation of single platform for regulation and enforcement, State Govt. should be tied up for outreaching, create Indian idol for hawkers, food apps available to calculate the nutrients level of food may be popularized.

The presentation on one of the themes

Participants

2. Awareness Campaign in Delhi Metro Trains:

2.1 An awareness campaign was undertaken in Delhi Metro Trains for one month in March-April, 2016 through display of educative/awareness panels in metro trains of all routes.
3. Street Food Festival:

3.1 A Street Food Festival was organised on 13th March, 2016 at Central Park, New Motibagh. The Street Food Festival comprised several parallel activities like Street Food Vendor Training, Presentation of I-Cards and Hygiene Kits to qualified vendors, Vendor Registration, Quiz Contests and Games on Food Safety and Balanced Diet for visitors. An FSSAI Mobile App was also launched during the festival to enable the stakeholders to raise their concerns about food safety through this application.

3.2 Guests of Honour

Shri Jagat Prakash Nadda
Hon’ble Minister of Health and Family Welfare, Government of India

Shri Rajiv Pratap Rudy
Hon’ble Minister of State for Skill Development and Entrepreneurship (Independent Charge) and Parliamentary Affairs

Chairperson, FSSAI welcomes the Guests of Honour
3.3 Food Safety and Standards Authority of India (FSSAI), in partnership with Ministry of Skill Development, Ministry of Health and Family Welfare, Delhi State Government, Tourism and Hospitality Skill Council (THSC), National Association of Street Vendors of India (NASVI) and CII-Jubilant Bhartia Food and Agriculture Centre of Excellence (FACE) launched 'Clean Street Food- Delhi Project' during the Street Food Festival.

4. AAHAR-2016:

4.1 The Food Safety and Standards Authority of India participated in the 31st Aahar International Food & Hospitality Fair, 2016 during March 15-19, 2016 at Pragati Maidan, New Delhi by putting up a stall.

4.2 The FSSAI stall was inaugurated by Shri Ashish Bahuguna, Chairperson FSSAI in the presence of Mr. Pawan Agarwal, CEO, FSSAI, Mr. BK Dubey, Director, FSSAI, representatives of associations from FICCI and AIFPA.
4.3 The FSSAI stall was attended by a large number of visitors which included Food Business Operators from various parts of the country and from other countries, Importers, Consumers of various groups like Women, youngsters, School children, College Students etc. the average footfall of the stall was 150-250 per day.

❖ Initiatives taken in 2015-16:

1. A lot of activities have been organized to make stakeholders aware about the essential elements of the Act, Rules & Regulations involving print and electronic media. IEC materials in the form of booklets/ leaflets/ posters, etc. have been developed on food safety, personal hygiene for food handlers, kitchen food safety, Food Handlers Dos and Don’ts, points on food safety to be considered while consuming street foods, licensing, registration, food import clearance, labelling, adulteration of milk and milk products, Food safety for children etc. for various stakeholders of FSSAI.

2. Mass Contact Activation Programme (MCAP) in 08 Districts of Uttar Pradesh is being conducted by the Din Dayal Upadhyay State Institute of Rural Development (DDU SIRD), Govt. of Uttar Pradesh on behalf of the Food Safety and Standards Authority of India (FSSAI). The aim of the Programme is to educate the stakeholders about FSSAI on aspects relating to FSS Act, Rules and Regulations, objectives, roles and functions of FSSAI, food safety and standards, common methods for detection of adulteration in food and how to report a problem in food etc.

3. Food Safety and Standards Authority of India (FSSAI), WHO Country Office for India, Ministry of Health & Family Welfare (MoHFW) and National Centre for Diseases Control (NCDC) organized a national consultation on 1st April 2015 at New Delhi as a curtain raiser event for World Health Day 2015.

4. The Scheme titled “Scheme for associating Central / State Government Agencies, Consumers’ Organizations, Non-Governmental Organizations and other Institutions including Government Universities / Colleges working in the area of food safety for undertaking Information, Education and Communication (IEC) activities on behalf of Food Safety and Standards Authority of India (FSSAI)” has been announced.

5. Food Safety and Standards Authority of India (FSSAI) has issued draft guidelines titled “Guidelines for making available wholesome, nutritious, safe and hygienic food to school children in India.”
1. FSMA Final Rule on Sanitary Transportation of Human and Animal Food

The FDA Food Safety Modernization Act (FSMA) rule on Sanitary Transportation of Human and Animal Food is now final, advancing FDA’s efforts to protect foods from farm to table by keeping them safe from contamination during transportation. The earliest compliance dates for some firms begin one year after publication of the final rule in the Federal Register.

This rule is one of seven foundational rules proposed since January 2013 to create a modern, risk-based framework for food safety. The goal of this rule is to prevent practices during transportation that create food safety risks, such as failure to properly refrigerate food, inadequate cleaning of vehicles between loads, and failure to properly protect food.

The rule builds on safeguards envisioned in the 2005 Sanitary Food Transportation Act (SFTA). Because of illness outbreaks resulting from human and animal food contaminated during transportation, and incidents and reports of unsanitary transportation practices, there have long been concerns about the need for regulations to ensure that foods are being transported in a safe manner.

The rule establishes requirements for shippers, loaders, carriers by motor or rail vehicle, and receivers involved in transporting human and animal food to use sanitary practices to ensure the safety of that food. The requirements do not apply to transportation by ship or air because of limitations in the law.

Specifically, the FSMA rule establishes requirements for vehicles and transportation equipment, transportation operations, records, training and waivers.

Who is Covered?

- With some exceptions, the final rule applies to shippers, receivers, loaders and carriers who transport food in the United States by motor or rail vehicle, whether or not the food is offered for or enters interstate commerce. It also applies to:
  o persons, e.g., shippers, in other countries who ship food to the United States directly by motor or rail vehicle (from Canada or Mexico), or by ship or air, and arrange for the transfer of the intact container onto a motor or rail vehicle for transportation within the U.S., if that food will be consumed or distributed in the United States.

- The rule does not apply to exporters who ship food through the United States (for example, from Canada to Mexico) by motor or rail vehicle if the food does not enter U.S. distribution.

- Companies involved in the transportation of food intended for export are covered by the rule until the shipment reaches a port or U.S. border.
Key Requirements

Specifically, the rule would establish requirements for:

- **Vehicles and transportation equipment:** The design and maintenance of vehicles and transportation equipment to ensure that it does not cause the food that it transports to become unsafe. For example, they must be suitable and adequately cleanable for their intended use and capable of maintaining temperatures necessary for the safe transport of food.

- **Transportation operations:** The measures taken during transportation to ensure food safety, such as adequate temperature controls, preventing contamination of ready to eat food from touching raw food, protection of food from contamination by non-food items in the same load or previous load, and protection of food from cross-contact, i.e., the unintentional incorporation of a food allergen.

- **Training:** Training of carrier personnel in sanitary transportation practices and documentation of the training. This training is required when the carrier and shipper agree that the carrier is responsible for sanitary conditions during transport.

- **Records:** Maintenance of records of written procedures, agreements and training (required of carriers). The required retention time for these records depends upon the type of record and when the covered activity occurred, but does not exceed 12 months.

Waivers

The Sanitary Food Transportation Act allows the agency to waive the requirements of this FSMA rule if it determines that the waiver will not result in the transportation of food under conditions that would be unsafe for human or animal health.

The FDA announced in the proposed rule that it intended to publish waivers for two groups of people/businesses (see below). The agency intends to publish these waivers in the Federal Register prior to the date firms are required to comply with this rule.

The FDA also received comments asking for a waiver for transportation operations for molluscan shellfish for entities that hold valid state permits under the National Shellfish Sanitation Program. The agency continues to review comments on this request, and will issue a determination in the near future.

The agency intends to publish waivers for:

- Shippers, carriers and receivers who hold valid permits and are inspected under the National Conference on Interstate Milk Shipment (NCIMS) Grade “A” Milk Safety program. This waiver only applies when Grade A milk and milk products—those produced under certain sanitary conditions—are being transported. FDA acknowledges that controls for such transportation operations already exist under the NCIMS program, with State enforcement and FDA oversight.

- Food establishments holding valid permits issued by a relevant regulatory authority, such as a state or tribal agency, when engaged as receivers, shippers and carriers in operations in which food is relinquished to customers after being transported from the establishment. Examples of
such establishments include restaurants, supermarkets, and home grocery delivery operations. FDA acknowledges that controls for such transportation operations already exist under the Retail Food Program, with state, territorial, tribal and local enforcement and FDA oversight.

Compliance Dates

Recognizing that businesses, especially small businesses may need more time to comply with the requirements, the compliance dates are adjusted accordingly.

- **Small Businesses** - businesses other than motor carriers who are not also shippers and/or receivers employing fewer than 500 persons and motor carriers having less than $27.5 million in annual receipts would have to comply two years after the publication of the final rule.

- **Other Businesses** - a business that is not small and is not otherwise excluded from coverage would have to comply one year after the publication of the final rule.

Assistance to Industry

- The FDA FSMA Food Safety Technical Assistance Network is already operational to provide a central source of information to support industry understanding and implementation of FSMA. Questions submitted online or by mail will be answered by information specialists or subject matter experts.

- The FDA plans to develop an online course that would meet the training requirements for this rule. The agency anticipates this course will be available before the first compliance dates go into effect.

- The agency will also issue guidance to assist industry in complying with the final rule.

Changes from the Proposed Rule

The proposed rule opened for public comment on February 5, 2014. The FDA made changes throughout the rule in response to public comments, as it has for the other FSMA rules that have become final in the last seven months. For additional information on key changes that have been made in the final rule, please see Key Changes in the FSMA Final Rule on Sanitary Transportation of Human and Animal Food.

Exempt from the Rule

- Shippers, receivers, or carriers engaged in food transportation operations that have less than $500,000 in average annual revenue
- Transportation activities performed by a farm
- Transportation of food that is transshipped through the United States to another country
- Transportation of food that is imported for future export and that is neither consumed or distributed in the United States
- Transportation of compressed food gases (e.g. carbon dioxide, nitrogen or oxygen authorized for use in food and beverage products), and food contact substances
- Transportation of human food byproducts transported for use as animal food without further processing
- Transportation of food that is completely enclosed by a container except a food that requires temperature control for safety
- Transportation of live food animals, except molluscan shellfish

[ LINK: http://www.fda.gov/Food/GuidanceRegulation/FSMA/ucm383763.htm ]

2. Results of survey of chemicals in food from packaging reassuring

24th ATDS Phase2

The 2nd phase of the 24th ATDS involved analysing Australian foods and beverages for 30 food packaging chemicals and printing inks.

This survey work complements earlier FSANZ surveys on food packaging chemicals and included a wider range of foods and beverages.

A total of typically consumed 81 foods and beverages were sampled over two sampling periods.

The chemicals tested for included bisphenol A (BPA), epoxidised soy bean oil (ESBO), phthalates, printing inks and perfluorinated compounds.

Results

The ATDS found that Australian consumers’ exposure to food packaging chemicals is low.

There were no detections for half the chemicals and detections at low levels (parts per million or part per billion) for the rest of the chemicals. In most cases the chemicals were only detected in a small number of the samples analysed. For example, EDAB (a printing ink chemical) was detected at low levels (up to 80 ppb) in only 4 of 335 tested samples.

Where chemicals were detected, levels were generally similar to or lower than those reported in previous Australian and international studies.

Summary of results (word 38.6kb)
Summary of results (pdf 128kb)
**Conclusion**

FSANZ did not identify any public health and safety concerns for 28 of the 30 chemicals, even using highly conservative dietary exposure estimates.

However the screening study identified that more work needed to be done on two phthalates \([\text{di}(2\text{-ethylhexyl}) \text{ phthalate (DEHP)}\) and \(\text{diisononyl phthalate (DINP)})\], to determine whether there are any health and safety concerns.

FSANZ is currently planning a follow-up analytical survey to allow a better estimate of dietary exposure to these two chemicals.

The information gathered in this study will also inform a review of the current regulatory framework of food contact packaging materials in Australia and New Zealand through Proposal P1034 – Chemical Migration from Packaging into Food.

Download the 24th ATDS Phase 2 (pdf 1.2mb)

**More information**

24th ATDS Phase 1

EC legislation (including plastic regulation and SMLs)

EU legislation

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<th>S.N.</th>
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<td>1</td>
<td>43rd Session of Codex Committee on Food Labelling (CCFL),</td>
<td>Ottawa, Canada</td>
<td>CODEX</td>
<td>09-13 May, 2016</td>
<td><a href="http://www.fao.org/fao-whocodexalimentarius/sh-proxy/en/?lnk=1&amp;url=https%253A%252F%252Fworkspace.fao.org%252Fsites%252Fcodex%252FMeetings%252FCA%2523714-43%252FWD%252Ffl43_01e.pdf">http://www.fao.org/fao-whocodexalimentarius/sh-proxy/en/?lnk=1&amp;url=https%253A%252F%252Fworkspace.fao.org%252Fsites%252Fcodex%252FMeetings%252FCA%2523714-43%252FWD%252Ffl43_01e.pdf</a></td>
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<td>71st Session of Executive Committee of the Codex Alimentarius Commission (CCEXEC), Rome, Italy</td>
<td>CODEX</td>
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PHOTO ALBUM/ IMAGE GALLERY

Training Programme – Clean Street Food – Delhi Project

CEO, FSSAI with Joint Secretary (Food), MoHFW during Brainstorming workshop

Brainstorming workshop

16th Meeting of the Central Advisory Committee (CAC)

Aahar 2016

Lighting the Ceremonial Lamp at Launch of Project Clean Street Food