Status and latest Updates in Standards & Regulations
Development of Standards

- Standard development is undertaken by the Scientific Committee and 16 Scientific Panels.
  - Scientific Panels meetings - 21;
  - Scientific Committee meeting - 1

- Work progress in this area since last CAC meeting:
  - 3 Standards published as Final Notification,
  - 6 Standards would be published soon,
  - 15 Standards (revision/new) under process of draft notification inviting public comments.
  - 9 manuals of method of food analysis issued.
Standards Published

- Gluten free food and low gluten food and their labelling requirements;
- Limit of Heavy Metals in food;
- Declaration of class titles with respect to the edible oils, edible fats and trans fats in various food;

• Food Safety and Standards (Food Products Standards and Food Additives) Amendment Regulations, 2016.

• Use of Plant Sterols (Phytosterols) as food ingredient.

• DHA & ARA in Infant Formula and Follow-up Formula, Isomaltulose, and High Fiber Dextrin.

• Oryzanol content in blended with physically refined rice bran Oil.

• Iodine Value in Cotton Seed Oil.
Notification Issued for Public Comments

• Revision of Standards for Silver Leaf (Varakh).
• Revision of Standards for Chocolate.
• Inclusion of Enzymatic degumming in refining process.
• Expelled/ Pressed Coconut oil imported in India to be exempted from refining.
• Redefinition of Interesterified vegetable Fat as Interesterified vegetable fat/oil.
• Maximum permitted pack size for Blended Edible Vegetable Oils to be 15 kg including 15 litres.
• Fortified Edible Vegetable Oil.
• List of Histamine Forming Fish Species and Limits of Histamine Level for Fish and Fishery Products.
• Fish and Fishery Products (13 Standards).
• Fortified Milk.
• Edible Lactose.
• Inclusion of rabbit family, i.e. Leporidae under species of animal” in sub –regulation 2.5.1 (a) of FSSR.
• Microbiological Standards for Fruits and Vegetables and their Products.
• Table Olives, Seedless Tamarind, Pasta Products and Oats.
• Inclusion of use of Ethylene gas for ripening of fruits.
Manuals

Manuals of Methods of Analysis of Food Products:

Operationalization of the Various Standards under 16 (5) of FSS Act

- Food Additives for use in various food categories, 20\textsuperscript{th} June, 2016.
- Max limit of Iron Fillings in Tea, 22\textsuperscript{nd} Apr, 2016.
- Max limit of Extraneous matter in raw pulses, 13\textsuperscript{th} Apr, 2016.
- 33 Codex standards, 16\textsuperscript{th} Apr 2016.
Clarification on Mono Sodium glutamate as Flavor Enhancer in Seasoning of Noodles and Pastas

• MSG may be added as flavor enhancer to specific food as per provision of Appendix A of FSS (Food Products and Food Additives) Regulations 2011 with proper declaration.

• As MSG is naturally present in many food stuff, prosecution to be launch only in cases where is FBO found adding MSG and labelling the product as “NO MSG” or “NO ADDED MSG”.
Potassium Bromate in Bread

- Centre for Science and Environment in their latest survey reported the presence of potassium bromate and potassium iodate in bread;

- The use of potassium bromate and/or potassium iodate in bread at 50 ppm max and bakery at 20 ppm maximum was permitted;

- The Scientific Panel in Oct 2015 had already decided to remove Potassium bromate from the list of permitted additives;.
Bromate in Packaged Drinking Water

- Recent newspaper report on specifying limits for Bromate in PDW;
- The maximum limits for Bromates as recommendations in some of the national and international standards are given below:

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<th>Australia</th>
<th>USEPA</th>
<th>WHO</th>
<th>EU</th>
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<td>20 ppb</td>
<td>10 ppb</td>
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- The proposed regulation of FSSAI is in line with the best international practice and intended to control the presence of this contaminants to a safe level.
Food Additives Regulations, 2016

• Food Category System: (16 categories, covering all major foods with descriptions and examples of Indian foods). 13

• All Additives listed with INS numbers.

• Hierarchy principle used for listing out limits in various categories.

• Limits for artificial colours fixed as per Indian requirements.

• Additives like cyclamates and potassium bromate removed due to safety concerns.

• GMP table listing out additives permitted across categories, exceptions listed in annexure to GMP table.

• Notes to highlight any special conditions for use.

• Group Additives listed separately with individual INS numbers.

• **Chapter I:** Definitions of Food or health supplements, Nutraceuticals, Foods for Special Dietary Uses, Foods for Special Medical Purposes, Probiotic Foods, Prebiotic Foods, Specialty Foods containing plant or botanical ingredients and Novel foods and also other terminologies used in these Regulation such as non-food, purity criteria, tolerance limit, pre-mixes etc.
Chapter II: Food or health supplements.

Chapter III: Nutraceuticals.

Chapter IV: Foods for Special Dietary Uses.

Chapter V: Foods for Special Medical Purposes.

Chapter VI: Probiotic Foods.

Chapter VII: Prebiotic Foods.

Chapter VIII: Specialty Foods containing plant or botanical ingredients.

Chapter IX: Novel Foods.

All these chapters deal individually in detailed forms about its essential composition, labelling requirements, use of Additives, etc.
Schedules:

- **Schedule I**: List of Vitamins and Minerals and their Components.
- **Schedule II**: List of Amino Acids and other Nutrients.
- **Schedule III**: Values for Vitamins, Minerals and Trace elements allowed to be used in FSDU and FSMP (other than those intended for use by infants).
- **Schedule IV**: List of Plant or Botanical ingredients.
- **Schedule V (a)**: List of Food Additives for Food Supplements, Nutraceuticals and Food with added Probiotics and Prebiotics.
- **Schedule V(b)**: List of Food Additives for Foods for Special Dietary Uses (FSDU) and food with added Probiotics and Prebiotics.
- **Schedule V(c)**: List of Food Additives for Foods for Special Medical Purpose (other than those products intended for foods for infants) and food with added Probiotics and Prebiotics.
• **Schedule V(d):** List of Food Additives for Foods for Special Medical Purpose (other than those intended for Infant Foods); Formula for Slimming Purposes and Weight Reduction and food with added Probiotics and Prebiotics

• **Schedule VII (e):** List of Food Additives to be used (at GMP Levels) for- Nutraceuticals, FSDU (other than infants), FSMP, Foods with added Probiotic Ingredients and Prebiotic Ingredients, and Food Supplements

• **Schedule V (f):** List of Food Additives to be used in formats such as tablets, capsules and syrups

• **Schedule VI:** List of ingredients as Nutraceutical (s)

• **Schedule VII:** List of Strains as Probiotics (Live Micro-organisms)

• **Schedule VIII:** List of Prebiotic Compounds