

Press Note

Revision/formulation standards for fruits and vegetables

The draft amendment regulation revised the standards and quality parameters for Table Olives and also prescribes a new set of standards for number of products including Vanilla, Coconut Milk, Coconut Cream, Dried Apricots, Cocoa Beans, Arecanuts or Betelnuts or Supari, coumarin content in cinnamon, Seasoning for Noodles and Pasta.

FSSAI has draft notified the above mentioned standards on 15.11.2016 inviting suggestions and objections within a period of 30 days from the date of publication of the notice. Mean while FSSAI has operationalised the standards for table olives and coumarin content in cinnamon with effect from 21.11.2016. The food business operators shall follow the standards for table olives and the enforcement of these regulations shall commence with effect from the ensuing 1st January or 1st July of the year, as the case may be, subject to a minimum of 180 days from the date of final notification of these regulations in the Official Gazette..

The standards with respect to coumarin content in cinnamon shall come into force with immediate effect from the date of operationalisation in order to curb unfair practice of menace of cassia being sold as cinnamon in the country.

F.No.Stds/F&VP/Notification (01)/FSSAI-2016

(A statutory Authority under the Ministry of Health and Family Welfare, Govt. of India)

FDA Bhawan, Kotla Road, New Delhi-110002


Dated: 24th November, 2016

Subject: Operationalization of standards of Table olives.

The draft notification w.r.t standards of table olives, vanilla, coconut milk, coconut cream, dried apricots, cocoa beans, arecanuts or betelnuts or supari, coumarin content in cinnamon, seasoning for noodles and pasta was notified in the Gazette of India vide F.No. Stds/F&VP/Notification (01)/FSSAI-2016 dated 15.11.2016 inviting comments and suggestion from stakeholders.

2. Now, FSSAI has operationalised the standards for table olives from the above mentioned draft notification as enclosed with effect from 24 November, 2016 till the issuance of the final notification.

3. This issues with the approval of the Competent Authority in exercise of the power vested under Sections 18(2) (d) read with 16(5) of Food safety and Standards Act, 2006.



24.11.2016

(Kumar Anil)
Advisor (Standards)

To

1. All Food Safety Commissioners,
2. All Authorized Officers, FSSAI,
3. All Designated Officers, FSSAI.

Copy for information to:

1. PPS to Chairperson, FSSAI
2. PS to CEO, FSSAI
3. All Directors, FSSAI

Dated: November, 2016

Operationalization of Standards of Table olives

F.No. Stds/F&VP/Notification (01)/FSSAI-2016.- In exercise of the power conferred by clause (d) of sub-section (2) of Section 18 of the Food Safety and Standards Act, 2006 (34 of 2006), the Food Safety and Standards Authority of India, hereby makes the following standards. These standards shall come into operational from 24th November, 2016 and food business operators shall follow the standards for Table olives. The enforcement of these standards shall commence with effect from the ensuing 1st January or 1st July of the year, as the case may be, subject to a minimum of 180 days from the date of final notification of the regulations in the Official Gazette.

In the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011, in regulation 2.3, for sub-regulation 2.3.44, the following shall be substituted, namely:-

2.3.44 TABLE OLIVES:

1. "Table Olives" means the product prepared from sound fresh fruits of varieties of the cultivated olive tree (*Olea europaea*L.) having reached proper maturity for processing whose shape, flesh-to-stone ratio, fine flesh, taste, firmness and ease of detachment from the stone, make them suitable for processing and have characteristic colour, flavour, odour and texture of the fruits.
2. **Table olives may be -**
 - (a) treated to remove its bitterness and preserved by natural fermentation, or by heat treatment, with or without the addition of permitted preservatives, or by any other means;
 - (b) packed with or without brine.
3. **Types of table olives:**

Table olives may be classified in the following types depending on the degree of ripeness of the fresh fruits, namely:-

 - (a) **green olives:-** fruits harvested during the ripening period, prior to colour development and when they reached to their normal size;
 - (b) **olives turning colour:-** fruits harvested before the stage of complete ripeness is attained, at colour change;
 - (c) **black olives:-** fruits harvested when fully ripe or slightly before full ripeness is reached.
4. **Types of Processed Olives:**

Olives shall be processed in the following manner, namely:-

 - (a) **natural olives:-** green olives, olives turning colour or black olives placed directly in brine where they undergo complete or partial fermentation, whether preserved or not by the addition of permitted acidifying agents, namely:-

- (A) natural green olives;
 - (B) natural olives turning colour;
 - (C) natural black olives;
- (b) **treated olives:-** green olives, olives turning colour or black olives that have undergone alkaline treatment, namely:-
- (A) treated green olives in brine;
 - (B) treated olives turning colour in brine;
 - (C) treated black olives;
 - (D) green ripe olives;
- (c) **dehydrated or shrivelled olives:-** green olives, olives turning colour or black olives that have undergone or not undergone mild alkaline treatment, preserved in brine or dehydrated in dry salt or by heating or by other technological process, namely:-
- (A) dehydrated or shrivelled green olives;
 - (B) dehydrated or shrivelled olives turning colour;
 - (C) dehydrated or shrivelled black olives;
- (d) **olives darkened by oxidation:-** green olives or olives turning colour preserved in brine, fermented or not, and darkened by oxidation with or without alkaline medium and shall be of uniform brown to black colour;
- (e) **other types of olives:-** olives prepared by means distinct from or in addition to above, shall retain the name “olive” as long as the fruit is in accordance with the specification provided in regulation 1.2, but the name for such type shall be clearly indicated.

5. Styles:

Olives may be offered in the following styles, namely:-

- (a) **whole olives:-** olives, with or without their stem, which have natural shape and from which the stone (pit) has not been removed;
- (b) **cracked olives:-** whole olives undergone a process whereby the flesh is opened without breaking the stone (pit), which remains whole and intact inside the fruit;
- (c) **split olives:-** whole olives that are split lengthwise by cutting into the skin and part of the flesh;
- (d) **stoned (pitted) olives:-** olives from which the stone (pit) has been removed and which retain their natural shape;
- (e) **halved olives:-** stoned (pitted) or stuffed olives sliced into two parts, perpendicularly to the longitudinal axis of the fruit;
- (f) **quartered olives:-** stoned (pitted) olives split into four parts, perpendicularly to the major axis of the fruit;
- (g) **divided olives:-** stoned (pitted) olives cut lengthwise into more than four parts;
- (h) **sliced olives:-** stoned (pitted) or stuffed olives sliced into segments of uniform thickness;

- (g) **divided olives:-** stoned (pitted) olives cut lengthwise into more than four parts;
- (h) **sliced olives:-** stoned (pitted) or stuffed olives sliced into segments of uniform thickness;
- (i) **chopped or minced olives:-** small pieces of stoned (pitted) olives of no definite shape and devoid (no more than 5 per 100 of such units by weight) of identifiable stem insertion units as well as of slice fragments;
- (j) **broken olives:-** olives broken while being stoned (pitted) or stuffed which may contain pieces of stuffing material;
- (k) **stuffed olives:-** stoned (pitted) olives stuffed either with one or more suitable products including pimiento, onion, almond, celery, anchovy, olive, orange or lemon peel, hazelnut or capers with edible pastes;
- (l) **salad olives:-** whole broken or broken-and-stoned (pitted) olives with or without capers, plus stuffing material, where the olives are the most numerous compared with the entire product marketed in this style;
- (m) **olives with capers:-** whole, or stoned (pitted) olives, usually small in size, with capers and with or without stuffing, where the olives are the most numerous compared with the entire product marketed in this style.

6. Essential composition and quality factors:

(a) Composition:

(i) **Ingredients:-** Olives as specified in clause 3, which are treated and packed in the manner specified in clause 2, may contain the following permitted ingredients, namely:-

(A) water (potable);

(B) edible salts;

(C) vinegar;

(D) olive oil or other edible vegetable oils as specified in regulation 2.2;

(E) honey and nutritive sugars as specified in regulation 2.8;

(F) any single or combination of edible material used as an accompaniment or stuffing;

(G) spices and aromatic herbs or natural extracts thereof;

(ii) **Packing brines.-** (A) Packing brines is the solution of salts dissolved in potable water, with or without addition of some or all the ingredients specified in entry (i).

(B) Brine shall be clean, free from foreign matter and shall comply with the hygiene requirements as specified in clause 9.

(C) Fermented olives held in packing medium may contain micro-organisms used for fermentation, including lactic acid bacteria and yeasts.

Table: Physico-chemical characteristics of the packing brine

Type and preparation	Minimum sodium chloride content	Maximum pH limit
Natural olives (by weight)	6.0 per cent.	4.3
Treated olives (by weight)	5.0 per cent.	4.3
Pasteurised treated and natural olives	GMP	4.3
Dehydrated or shrivelled olives (by weight)	8.0 per cent.	GMP
Darkened by oxidation with alkaline treatment	GMP	GMP

(b) Drained weight of product shall not be less than the following weight, namely:-

Whole olives	50.0 per cent. of net weight of the contents
Stoned (pitted) and stuffed olives	40.0 per cent. of net weight of the contents

(c) The container shall be well filled with the product and occupy not less than 90.0 per cent. of the water capacity of the container, when packed in the rigid containers.

(d) The water capacity of the container is the volume of distilled water at 20⁰C, which the sealed container is capable of holding when completely filled.

7. Food additives:

The product may contain food additives specified in Appendix A to these regulations.

8. Contaminants, toxins and residues:

The product shall comply with the provisions of the Food Safety and Standards (Contaminants, toxins and Residues) Regulations, 2011.

9. Hygiene:

(a) The product shall be prepared and handled in accordance with the guidelines specified in Schedule 4 of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011 and such other guidelines as specified from time to time under the Food Safety and Standard Act, 2006.

(b) The product shall conform to the microbiological requirement specified in Appendix B to these regulations.

10. Labelling:

(a) For labelling of the product, the provisions of the Food Safety and Standards (Packaging and Labelling) Regulations, 2011 shall apply.

(b) In the case of stuffed olives, the style of stuffing shall be indicated in the following manner, namely:-

(i) “olives stuffed with” (single or combination of ingredients); or

(ii) “olives stuffed with, paste”(single or combination of ingredients)

(c) The packing medium (brine) along with its strength shall also be declared on the label.

11. Methods of sampling and analysis:

The method for sampling and analysis of the product shall be as specified in the Food Safety and Standards Authority of India Manual of Method of Analysis of Food.’.