REGULATIONS CONCERNING INDIAN SWEETS

WEBINAR

INDIAN TRADITIONAL SWEETS

19TH SEPTEMBER 2020

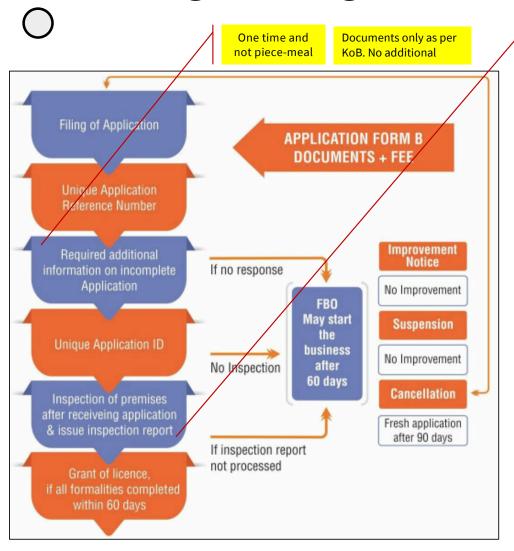
1400 - 1700 IST

Dr. Joseph Lewis

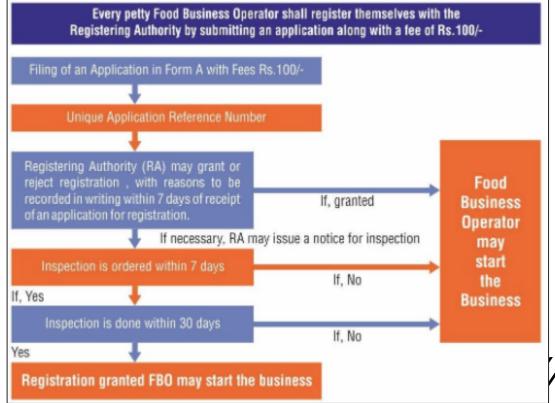
No	Regulations	Provisions regarding
1	Food Safety and Standards Act, 2006	Liability of wholesalers / retailers **
2	FSS(Licensing and Registration of Food Businesses) 2011	Display license, Schedule IV *
3	FSS(Food Product Standards and Food Additives) Regulation 2011 /2016	Food Additives, allotted by FCS **
4	FSS(Packaging) Regulations 2018	Packaging materials
5	FSS(Packaging and Labelling) 2011 and amendments	Labelling requirements, **
6	FSS(Contaminants, Toxins and Residues) Regulations 2011	Max limits
7	Legal Metrology (Packaged Commodities) Rules Amendment 2017	Metric units , other
8	FSS (Advertisement and Claims) Regulations 2018	Types of claims, advertiser obligations, permitted claims schedules
9	FSS(Labelling and Display) 2019 - draft	Chapter: Display food service establishments
10	FSS(Food Recall Procedure) Regulations, 2017	Specially failures - foodborne illness



Licensing and registration



E- inspections ... video, live streaming



From FLRS - FoSCoS

Food Category System

Manufacturers; including re-packer/re-labeler

1. Standardized foods:

Select

Paradigm shift: Licensing based on standard product;

❖ FCS: 1-14

2. **Proprietary Foods**:

❖ FCS 15 -16: Savories and Prepared foods

❖ FCS 1- 14: Foods where no standards are specified

❖ FCS 100 : Standardized foods not included in a category

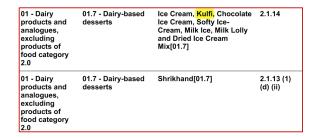
3. Non specified foods:

4. Health Supplement, Nutraceuticals etc.:

5. FCS – 99

additives with or without standards

6. Modify erroneous entries: 31.12.2020 without fee

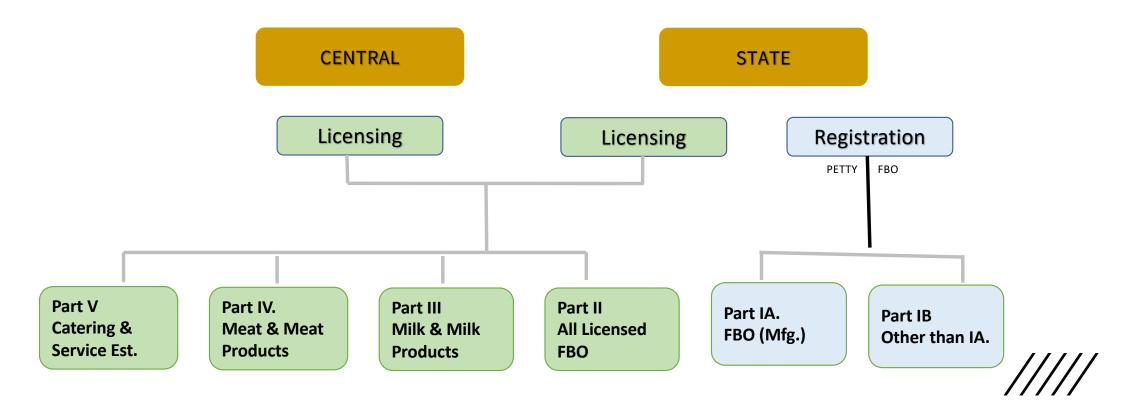




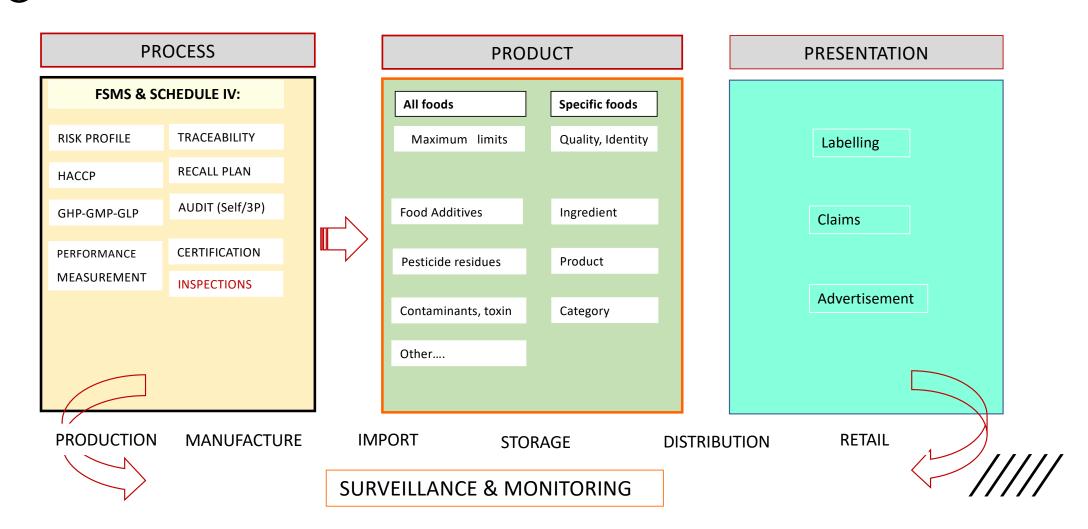
^{*} Order dated 28.05.2020: Modification of License of existing FSSAI licensed manufacturers upon launch of FoSCoS

Schedule 4

LICENSING & REGISTRATION



Basic organization of regulations/standards

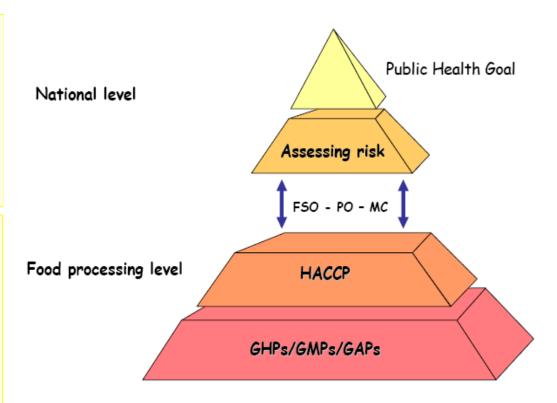


How do regulations impact public health



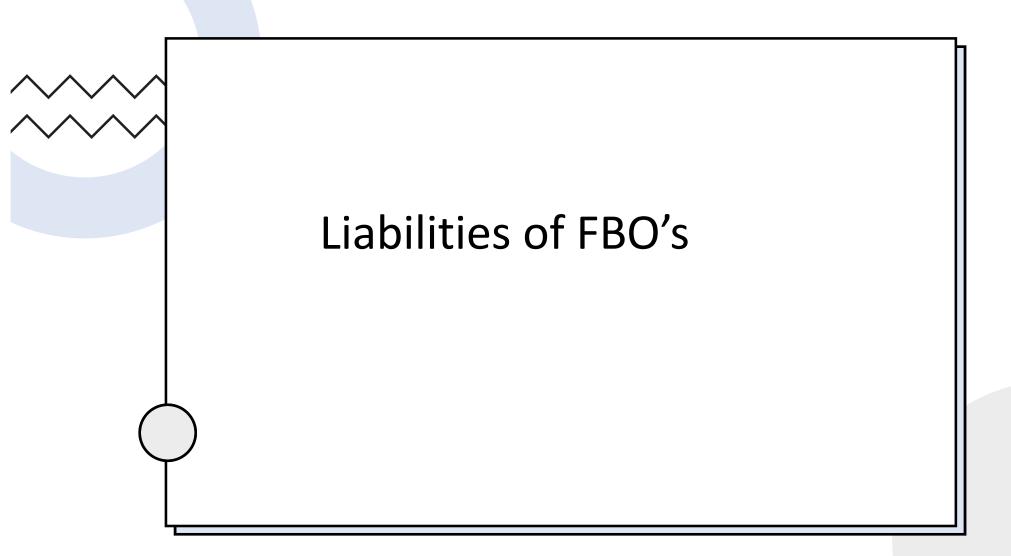
Government Policy

Industry Performance



- ➤ What is a "safety objective"?
- Are the regulations working? Required?
- Do they impact public health?
- Are they measured?





FSSA: Section 26.

Liability of the Manufacturers, Packers, Wholesalers, Distributors and Sellers

- > (1) Every FBO shall ensure articles of food satisfy requirements of the Act, rules and regulations at all stages of production, processing, import, distribution and sale within the businesses under his control;
- > (2) No FBO shall himself or by any person on his behalf manufacture, store, sell or distribute any article of food:
 - (i) Which is unsafe; or
 - (ii) Misbranded, substandard, or contains extraneous matter; or
 - (iii) For which a license is require,
 - (iv) Which is prohibited ... in the interest of public health; or
 - (v) In contravention with any other provision of the

FSSA: Section 27.

Liability of the Manufacturers, Packers, Wholesalers, Distributors and Sellers

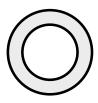
- > (1) The <u>manufacturer or packer</u> of an article of food shall be liable for such article of food if it does not meet the requirements of this Act and the rules and regulations made thereunder.
- (2) The wholesaler or distributor shall be liable under this Act for any article of food which is—
 - (a) <u>supplied after</u> the date of its expiry; or
 - (b) stored or supplied in violation of the safety instructions of the manufacturer; or
 - (c) Unsafe or misbranded; or
 - (d) Unidentifiable of manufacturer from whom the article of food have been received; or
 - (e) <u>Stored or handled or kept in violation of the provisions of this Act, the rules and regulations made</u> thereunder, or received by him with the knowledge of being unsafe

FSSA: Section 27.

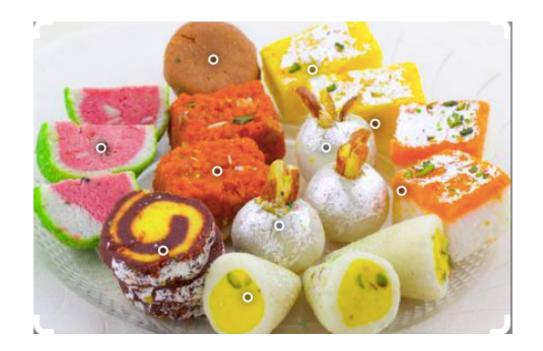
Liability of the Manufacturers, Packers, Wholesalers, Distributors and Sellers

- (3) The seller shall be liable under this Act for any article of food which is
 - (a) sold after the date of its expiry; or
 - (b) handled or kept in unhygienic conditions; or
 - (c) misbranded; or
 - (d) <u>unidentifiable of the manufacturer or the distributors</u> from whom such articles of food were received; or
 - (e) received by him with knowledge of being unsafe.

FOOD CATEGORY SYSTEM







•	•	•	•	•	•	•	•	•	•	•	•	•	
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○ Food Additives: Structure of the Food Category System

Appendix A	Contents	What it contains
I	Food Category <u>System</u>	Food categories 1-16
II	Food Category <u>Descriptions</u>	Descriptions of each food sub- category (266)
III	Functional classes,	Definitions, technological purposes (27)
IV	Food additives <u>assigned to all foods</u>	 Category/sub-category(s) Tables 1-15: limits and conditions Annexure I: Group additives in bold: Notes (~ 300) GMP Table: Use in all categories (178): except Foods in Annex (86)
Page 780	International Numbering System (INS)	555 entries



1. FCS: Assigns food additives

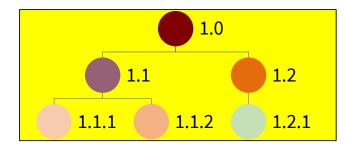
- 1. Tool to assign additives; hierarchical system
- 2. System is based on "descriptors" for the food type
- 3. Product descriptors of foods as marketed, unless stated
- 4. Applies to all foodstuffs (whether standardized or not)

Food Category	Numbe
Dairy products and analogues, excluding products of category 02.0	01.0
🕀 🌈 Fats and oils, and fat emulsions	02.0
Edible ices, including sherbet and sorbet	03.0
Fuits and vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	04.0
Confectionery	05.0
Greals and cereal products, derived from cereal grains, from roots and tubers, pulses, legumes and pith or soft core of palm tree, excluding bakery wares of food category 07.0	06.0
Bakery wares	07.0
Meat and meat products, including poultry and game	08.0
$\mathbb{Z}[\zeta]$ Fish and fish products, including mollusks, crustaceans, and echinoderms	09.0
ggs and egg products	10.0
Sweeteners, including honey	11.0
Salts, spices, soups, sauces, salads, protein products	12.0
Foodstuffs intended for particular nutritional uses	13.0
Beverages, excluding dairy products	14.0
Ready-to-eat savouries	15.0
Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	15.1
Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)	15.2
Snacks - fish based	15.3
Prepared foods	16.0

Food Category	Name of category	Food Category
1.7	Dairy based desserts	Barfi, gulab jamun
2.4	Fat-based desserts	Excluding dairy (1.7)
4.1.2.9	Fruit based desserts	Banana, pineapple, dry fruits
4.2.2.6	Vegetable desserts	Carrot halwa, lauki halwa
6.5	Cereal and starch-	Boondi ladoo, balusahi, soan
	based desserts	papdi ///

2. FCS: assignment is hierarchical

1.0 D	Dairy Products						
	1.1 Milk and dairy based drinks						
		1.1.1 Milk & Buttermilk					
			1.1.1.1 Milk 1.1.1.2 Buttermilk				
	1.1.2 Dairy based drinks, flavored and/or fermented						
	1.2 Fermented and r	enneted milk products					
1	1.3 Condensed milk a	and analogues					
	1.4 Cream (plain) and	the like					
	1.5 Milk powder and cream powder and powder analogues						
	1.6 Cheese and analogues						
	1.7 Dairy based deserts						
	1.8 Whey and whey p	products, excluding whey cl	heese				





3. FCS: product descriptors should fit the category

1.7 Dairy-based desserts

Includes ready-to-eat flavoured dairy dessert products and dessert mixes, frozen dairy confections and novelties, and dairy-based fillings. Includes flavoured yoghurt (a milk product obtained by fermentation of milk and milk products to which flavours and ingredients (e.g. fruit, cocoa, coffee) have been added) that may or may not be heat-treated after fermentation. Other examples include ice cream (frozen dessert that may contain whole milk, skim milk products, cream or butter, sugar, vegetable oil, egg products, and fruit,cocoa, or coffee), ice milk (product similar to ice cream with reduced whole or skim milk content, or made withnon-fat milk), jellied milk, frozen flavoured yoghurt, junket (sweet custard-like dessert made from flavoured milk set with rennet), dulce de leche (cooked milk with sugar and added ingredients such as coconut or chocolate), butterscotch pudding and chocolate mousse. Includes traditional milk-based sweets prepared from milk concentrated partially, from khoya (cow or buffalo milk concentrated by boiling), or chhena(cow or buffalo milk, heat coagulated aided by acids like citric acid, lactic acid, malic acid, etc), sugar orsynthetic sweetener, and other ingredients (e.g. maida(refined wheat flour), flavours and colours (e.g. peda, burfee, milk cake, gulab jamun, rasgulla, rasmalai, basundi). These products are different from those in food category3.0 (edible ices, including sherbet and sorbet) in that the foods in category 1.7 are dairy-based, while those in 3.0 are water-based and contain no dairy ingredients.

3. FCS: product descriptors should fit the category

2.4 Fat-based desserts excluding dairy-based dessert products of food category 1.7

Includes fat-based counterparts of dairy-based desserts, which are found in category 1.7. Includes ready-to-eat products and their mixes, cocoa based spreads including fillings. Also includes non-dairy fillings for desserts. Examples include ice cream-like products made with vegetable fats

6.5 Cereal and starch based desserts

Dessert products containing cereal, starch or grain as the main ingredient. Also includes cereal- or starch based fillings for desserts such as rice pudding, semolina pudding, tapioca pudding, gujiya, balusahi, soan-papdi, patisa, malpua, and starchy pudding based desserts, cereal based desserts, sujior moong dal halwa, jalebi, boondiladdoo, motichoorladdoo, mysorepak, emarti, modak,riceflourdumplings, steamed yeast-fermented wheat flour dough desserts, starchy pudding based dessertsetc.

3. FCS: product descriptors should fit the category

4.1.2.9 Fruit-based desserts, including fruit-flavoured water-based desserts

Includes ready-to-eat products and mixes. Includes rote gruze, frutgrod, fruit compote, nata de coco, and *mitsumame*(desserts of agar jelly, fruit pieces and syrup) etc. This category does not include fine bakery wares containing fruit (categories 7.2.1 and 7.2.2), fruit-flavoured edible ices (category 3.0), or fruit-containing frozen dairy desserts (category 1.7).

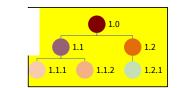
4.2.2.6 Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 4.2.2.5

Vegetable pastes and pulps are prepared as described for vegetable purees (category 4.2.2.5). However, pastes and pulps have a higher amount of solids, and are usually used as components of other foods (e.g. sauces) such as potato pulp, horseradish pulp, aloe extract, salsa (e.g. chopped tomato, onion, peppers, spices and herbs), sweet red bean paste (an), sweet coffee bean paste (filling), tomato paste, tomato pulp, tomato sauce, crystallized ginger, and bean-based vegetable dessert, sweets (vegetable based):- carrot halwa (gajar halwa/ gajrela), lauki halwa, coconut based sweets like coconut burfee, kaju based sweets etc.

4. FCS: All foods covered whether standardized or not

Food Category	Sub-food category	Product	Description
01 Dairy Products	01.7 Dairy based dessert	Ice cream, Kulfi	2.1.14
01 Dairy Products	01.7 Dairy based dessert	Shrikhand	2.1.13(1)(d)(ii)
01 Dairy Products	01.7 Dairy based dessert	Burfi	Proprietary
02 Edible oils & fat emulsions	02.4 Fat based dessert	2,4,1 Coco based spreads, incl fillings	Proprietary
04 Fruits & Vegetables	4.1.2.9 Fruit –based dessert	Fruit, pieces or pureed in syrup	Proprietary
04 Fruits& Vegetables	4.2.2.6 Vegetable dessert	Candied vegetables, carrot halwa	Proprietary
06 Cereal & cereal products	06.5 Cereal & starch- based dessert	Rice pudding, boondi ladoo	Proprietary

5. FCS: Identify Indian sweets by descriptors in various categories



Food Category	Name of category	Food Category
1.7	Dairy based desserts	Barfi
1.7	Dairy based desserts	Gulan jamun
2.4.1	Fat based desserts (excl.1.7)	Coco based spreads, incl. fillings
4.1.2.9	Fruit based desserts	Banana, pineapple, dry fruits
4.2.2.6	Vegetable desserts	Carrot halwa, lauki halwa
6.5	Cereal and starch-based desserts	Boondi ladoo, balusahi, soan papdi
?		Petha



Petha is a popular Indian sweet, translucent looking, soft, chewy and candy-like, eaten dry or dipped in sugar syrup. Petha is made from ash gourd vegetable, also known as winter melon or white pumpkin. Cut into rectangular or cylindrical shape its also available in varieties; kesar petha and angoori petha.



6. FCS: Colors permitted in Indian sweets (category)

Color	INS	1.7	2.4	4.1.2.9	4.2.2.6	6.5
Allura Red AC	129	100	100	100	100	100
Brilliant Blue FCF	133	100	100	100	100	100
Fast Green FCF	143	100	100	100	х	100
Indigo carmine	132	100	100	100	100	100
Sunset yellow FCF	110	100	50	50	50	100
Carmoisine	122	100	х	х	х	100
Erythrosine	127	50	х	х	х	50
Ponceau 4R	124	х	50	100	х	100
Tartrazine	102	100	х	х	х	100
Annatto	160b(1)ii)	100	100	х	х	х
Caramel III	150c	2,000	20,000	200	50,000	50,000
Caramel IV	150d	3,000	3,000	7500	х	2,500
Canthaxanthin	161g	х	100	15	х	15



7. FCS: Sweetener permitted Indian sweets (category)

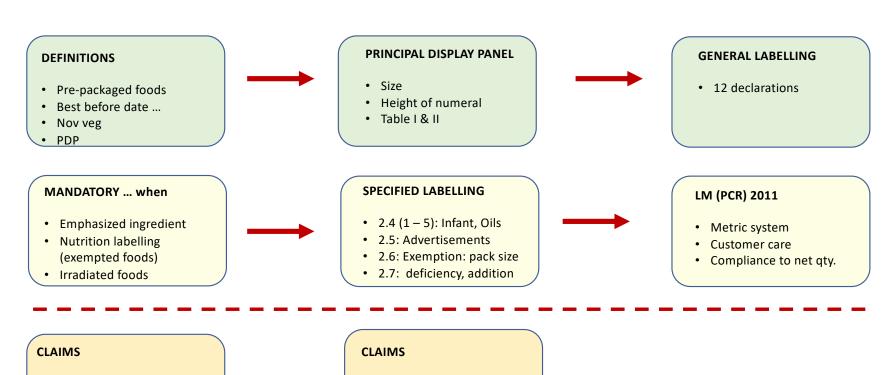
Sweetener	INS	1.7	2.4*	4.1.2.9	4.2.2.6	6.5
Steviol glycosides	960	330	1000	350	165	165
Sucralose	955	400	400	400	400	400
Acesulfame potassium	950	350	1000	350	350	350
Alitame	956	100	300	х	х	х
Aspartame	951	1000	3000	1000	1000	200
Aspartame - Acesulfame salt	962	350	350	350	350	х
Neotame	961	100	100	100	33	33
SACCHARINS	954 (i –iv)	100	100/200	100	х	100

*2.4.1





Labelling and claims: consumer information



- Nutrition claims
- Health claims
- Dietary guidelines

- Non addition
- Conditional
- Prohibited

1. Labelling: General

Clause No.	Dec. No*	Description	Contents
1.2	-	DEFINITIONS	11 definitions: e.g. best before date, etc
2.2.1	-	GENERAL REQUIREMENTS	 Every package shall be labelled; Shall be English or Hindi or in addition any other language; Shall not be false, misleading If wrapped, declarations readily 'readable" License number and logo
2.3.1	-	MANNER OF DECLARATION	 Every declaration shall be legible Style or type letter, color, contrast, except If blown, formed, moulded on glass/plastic
2.3.2	-	PRINCIPAL DISPLAY PANEL	 Definition 1.2.9; Size based on shape of container Height of numeral: net quantity
2.3.3		HEIGHT OF NUMERAL	Table I; Table II : Height /width for declarations 2.2

^{*} Declaration on label



2. Labelling: list of declaration

Clause No.	Dec. No	Description	Content
2.2.2.1	1	NAME OF FOOD	Common, trade, fancy,
2.2.2.2 / 5	2	LIST OF INGREDIENTS	Class, compound & <5%, QUID %, (includes additives)
2.2.2.3	3	NUTRITION INFORMATION	 Declaration of nutrients, 100g/100ml/per serve Vitamins& minerals (metric)
2.2.2.4	4	LOGO	Veg-Non -Veg,FSSAI, AGMARK, IS
		OTHER	FSSAI, AGIVIARK, IS
2.2.2.5	5	FOOD ADDITIVES	27 Functional classes, common name, INS
			Color & Flavor: in capital
2.2.2.6	6	NAME & ADDRESS	Manufacturer, importer, brand, packer, bottler

^{*} Declaration on label

2. Labelling: list of declaration

Clause No.	Dec. No	Element. Description	Element. Contents	
2.2.2.7	7	NET QUANTITY	Weight, volume, number(N); drained weight	
2.2.2.8	8	BATCH/LOT/CODE No	Declaration of batch etc.	
2.2.2.9	9	DATE MARKING	Manufacturing, packing	
2.2.2.10	10	DATE MARKING	Durability - BBD / ED	
2.2.2.11	11	COUNTRY OF ORIGIN	Substantial change, name mislead	
2.2.2.12	12	INSTRUCTION FOR USE	Heat, reconstitute, serving tips	

^{*} Declaration on label

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2. Labelling: Specific requirements

Clause No.	Dec. No	Description	Contents
2.4			
2.4.1	А	Infant Foods	Clause 1-8
2.4.2	В	Edible oils and fats	Clause 1-11
2.4.3	С	Permitted food colors	Names, food colour preparation (ingredients)
2.4.4	D	Other products	Clauses 1-55
2.4.5	E	Specific restrictions	Medical profession, imitation, fruit juice , pure
2.5	F	Advertisements	Misleading or contravening Act
2.6	G	Exemptions	 Packages [< 100sqcm; 30sqcm; less than 7 -day shelf life, mfg. date may not be given on package
2.7	Н	Notice of addition, admixture or deficiency	Describe nature and quantity; except salt in butter or margarine

^{*} Declaration on label

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Recent orders, notice, letters

Order (O); Notice (N): Direction (D); Letter (L);	Packaged	Non –Packaged (sweets)	Effective date
24.02.20 (O): Shelf life	Declare as per FSS(PL)2011	Display: • Manufacturing date & • Best before date*	01.06.2020 01.08.2020 01.08.2020
17.01.2020 (L): minor defects	Minor Labeling defects	Exception for certain categories	Mandatory cases/categories
❖IMPROVEMENT NOTICE S-32: Minor defects of no safety concern**	 Deviation in display format FSSAI license and logo Font size, boxed declarations, bold letters 	All categories	Nil
❖ ADJUDICATION	Improper printing – non readable	Small scale sweets and savories sold Immediate consumption	all other food
in such cases (i.e. minor defects)waste of scarce resource	List of ingredients not declared	Single ingredient product; <u>Small scale sweets and savories</u> sold in packets for immediate consumption	All compound ingredient foods
- avoidable harassment to FBO's	Batch No/Lot No/Code No**	Small scale sweets and savories sold in packets for immediate consumption	Nutraceuticals All other food

^{*} FSSAI guidelines provide recommended last consumption dates (defined FSS(PL) 2011

^{**} required for recall and traceability

Guidelines: Recommended last consumption date

Shelf Life	Kinds of sweets	
To be kept at room temperature and consumed on the same day	Kalakand and its variants like Butterscotch Kalakand, Rose Kalakand, Chocolate Kalakand.	
To be kept in refrigerator and consumed within 2 days from date of manufacturing	Milk Products and Bengali Sweets such as Badam Milk. Rasgulla, Rasamalai, Rabri Rasmalai, Shahi Toast, Rajbhog, Cham Cham, Sandesh, Malai Roll, Bengali Rabri, Hiramani, Gur Sandesh, Hari bhog, Anurodh, Anarkali, Madhuri, Pakiza, Raskadam, Gur Kaccha Gola Sandesh, RasKatta, KheerMohan, GurRasmalai, Gur Rabri, GurRasgulla.	
To be consumed within 4 days from date of manufacturing	Ladoo and Khoya Sweets such as Milk Cake, Mathura Peda, Plain Burfi, Milk Burfi, Pista Burfi, Coconut Burfi, Chocolate Burfi, Safed Pede, Boondi Ladoo, Coconut Ladoo, Lal Ladoo, Motichor Modak,KhoyaBadam, MewaBatti, Fruit Cake, KhoyaTil Fruit Cake, Kesar coconut ladoo, Coconut Ladoo, Small MewaLadoo, Pink Burfi, Sevbadam Burfi, Til Bugga, ShahiGhewar, KhoyaKesarBadam Roll, Kheer Kadam, Kheera Beej Burfi, Khoya Coconut Burfi, MotiPak	

To be consumed within 7 days from date of Sweets with ghee and dry fruits such as manufacturing Dry fruit ladoo, Kaju Katli, Ghewar, Sakkar Para, Gur Para, Shahi Ladoo, Moong Burfi, Aata ladoo, Besan Ladoo, Dry fruit Gujia, Moti Boondi Ladoo, Kaju Kesar Burfi, Kaju Baked Gujia, BadamLaung, Balusahi, Badam burfi,, Chandrakala, KesarGujia, Maida Gujia, Kajukhazoor, Kesar Chandrakala, Anjeer Cake, Kaju apple, Kaju Gujia, Kaju Honey Dew, Kaju Kalash, Kaju Kesar, Kaju Ladoo, Kaju Roll, Kaju Samosa, Dil Khushal Burfi, Kaju Rose Katli, Kaju Baked gujia Besan Burfi, Kaju Rose

