MINISTRY OF HEALTH AND FAMILY WELFARE

(FOOD SAFETY AND STANDARDS AUTHORITY OF INDIA)

NOTIFICATION

New Delhi, the 7th December, 2015

S.O.3294 (E).—In exercise of the powers conferred under sub-section (2) of section 43 of the Food Safety and Standards Act, 2006 (34 of 2006), the Food Safety and Standards Authority of India hereby makes the following amendment in the notification of the Government of India in the Ministry of Health and Family Welfare (Food Safety and Standards Authority of India) number S.O. 3038 (E), published in the Gazette of India, Extraordinary, Part – II, Section – 3, sub-section(ii), dated the 2nd December, 2014, namely:-

In the said notification, for the Table and the entries relating thereto, the following shall be substituted namely:-

"Table -1				
Serial No.	Name of the Referral Food Laboratory.	Local Areas or States or Union territories.		
(1)	(2)	(3)		
1.	(i) Director,	Andhra Pradesh, Telangana, Orissa,		
	Central Food Laboratory,	Jammu and Kashmir, Karnataka, Kerala,		
	3 Kyd Street, Kolkata - 700016.	and Tamil Nadu.		
	(i) Director,]		
	Food Research and Standardization Laboratory,			
	Ahinsa Khand-II, Indirapuram, Ghaziabad-201014.			

3.	(ii) Director,	Bihar, Goa, Delhi, Jharkhand, Madhya
	Food Safety and Analytical Quality Control	Pradesh, West Bengal, Union territories of
	Laboratory, C/o. Central Food Technological	Dadar and Nagar Haveli, Daman and Diu,
	Research Institute, Mysore –570013.	and Puducherry.
	(ii) Director,	<u>-</u>
	State Public Health Laboratory,	
	Stavely Road, Cantonment Water Works	
	Compound, Pune-411 001.	
3.	(i) Director,	Arunachal Pradesh, Chhattisgarh, Manipur,
	State Public Health Laboratory,	Meghalaya, Mizoram, Nagaland, Uttar
	Stavely Road, Cantonment Water Works	Pradesh, Sikkim, Tripura, Uttarakhand and
	Compound, Pune-411 001.	Union territories of Andaman and Nicobar
	(ii) Director,	Island and Lakshadweep.
	Central Food Laboratory,	-
	3 Kyd Street, Kolkata 700016.	
4.	(i) Director,	Gujarat, Haryana, Himachal Pradesh,
	Food Research and Standardization Laboratory,	Maharashtra, Rajasthan, Punjab, Assam,
	Ahinsa Khand-II, Indirapuram, Ghaziabad-201014.	and Union territory of Chandigarh.
	(ii) Director,	_
	Food Safety and Analytical Quality Control	
	Laboratory, C/o. Central Food Technological	
	Research Institute, Mysore –570013.	
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Table -2				
Serial No.	Name of the Referral Food Laboratory.	All over India - as per Scope of Testing defined hereunder.		
(1)	(2)	(3)		
5.	Director, Indian Institute of Horticultural Research, Hessaraghatta lake post, Bangalore - 560 089.	Pesticide residue analysis of fruits and vegetables, cereals and pulses, water, spices (curry leaves), Nutritional, Proximate and microbiological analysis of fresh and processed food products.		
6.	Director, Indian Institute of Vegetable Research, Post Bag No. 01; P.O. JAKHINI, (SHAHANSHAPUR), Varanasi - 221 305.	Analysis of pesticide residue, heavy metals, microbial contaminations, mycotoxins, antibiotics, disinfectants, colouring agents, adulterants, food additives, phtohaemagglutinin, allergens etc. in Vegetables.		
7.	Director, Quality Evaluation Laboratory, Spices Board, Palarivattom P.O., Kochi – 682025.	Analysis of chemical contaminants (pesticide residues, heavy metals, illegal dyes and any other chemical contaminant), mycotoxins (aflatoxins, ochratoxin etc.), microbial contaminants, physical contaminants and adulterants in Spices.		
8.	Director, Quality Evaluation Laboratory, Spices Board, Chuttugunta Center, GT Road, Guntur – 522004.	-Do-		
9.	Director, Quality Evaluation Laboratory, Spices Board, Plot No. R-11, Sipcot Industrial Complex, Gummidipoondi, Thiruvallur District, Chennai – 601201.	-Do-		

10. Director, Quality Evaluation Laboratory, Spices Board, First Floor, Banking Complex II, Sector 19A, Vashi, Navi Mumbai – 400703. 11. Acting Director, Centre for Analysis and Learning in Livestock in Food (CALF), National Dairy Development Board (NDDB), Anand – 388001, Gujarat. Milk and Milk Products, Analysis of pesticides, antibiotics and veterinary drugs, microbial contaminants and mycotoxins, heavy metals, Polycyclic Aromatic contaminants and Microbial parameters in milk and milk products. Analysis of moisture, hexane insoluble matter, Institute of Chemical Technology, Uppal Road, Tarnaka, Hyderabad – 500007. Uppal Road, Tarnaka, Hyderabad – 500007. Analysis of moisture, hexane insoluble fat, cold test, test for physical properties, nickel in vanaspati, phosphorous in soyabean oil, presence of animal body fate in the vegetable fat, cold test, test for physical properties, nickel in vanaspati, phosphorous in soyabean oil, presence of beef fat, phospholipids, tocopherol, trans fatty acid determination, Pesticide Residues, Heavy metal analysis in fats and oils.			
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		Safety and Quality Testing Laboratory,	products;
Pudukkottai Road, Thanjavur – 613005, Tamil Nadu. Packaged Drinking Water analysis;			*
Analysis of pesticide residues, heavy metals			Analysis of pesticide residues, heavy metals
and microbiological analysis of Cereals and			
Cereal Products and Spices.			

 $[F.\ No.\ 3\text{-}2/RP/Standards/2012}-FSSAI]$

ASHISH BAHUGUNA, Chief Executive Officer