



FOOD

REGULATORY UPDATE

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CII Task Force on Food Regulatory Affairs works in close association with the Food Safety and Standards Authority of India (FSSAI) and the relevant Ministries of the Government of India like Ministry of Food Processing Industry, Ministry of Consumer Affairs etc., for carrying out food-related regulatory activities.

All our actions are directed with the objective of encouraging a favorable regulatory environment. During the last year, the regulatory cell under the task force has facilitated consultations and dialogue with authorities on various significant issues such as labelling and display, infant nutrition, health supplements and nutraceuticals, legal metrology, and others.

	Key Submissions
1	Standard for Review
2	Submissions on Draft Notifications
3	Agenda items for 39th Food Authority
4	FSSAI Recent Standards/Orders
5	BIS Submissions
6	CODEX CONNECT
7	Capacity Building Initiatives

Expert Speaks...



Dr Jasvir Singh

Scientific Advisor, CII Taskforce on Food Regulatory Affairs & Lead Regulatory, Scientific & Govt. Affairs, International Flavours and Fragrances Inc. (IFF)

“As Indian food regulatory frameworks have started their journey into next phase of maturity, it is even more important that all stakeholders play their roles with even higher degree of commitment. Industry being the most important stakeholder which has to actually implement the regulations on ground, it is important that they engage with other stakeholders so that regulatory developments remain aligned to both scientific developments as well as our national interests. Food Regulatory Task Force of CII has been playing this very important role of sensitizing government authorities about the potential impact of choices being considered by them.

I congratulate CII team as well as friends from industry, who have been doing a great job of protecting our collective interests.”



Dr Anirudha Chhonkar

Head Regulatory & Advocacy, Nestle India Ltd.

“The ever-evolving regulatory regime is focusing on developing a strong and credible food safety and regulatory system. It is enabling the food processing industries for launching innovative products and provide more choice to the consumers. In the wake of the pandemic, people’s food purchase and consumption behavior has also changed. The proactive measures undertaken by the Food Authorities to protect the health and wellbeing of the citizen is very much appreciated. Also, many updated regulatory requirements have been notified such as Labelling, Licensing, Vegan foods, Nutraceuticals etc.

At the same time FSSAI has made significant progress in the digital space. We look forward to many more initiatives in ensuring availability of safe and wholesome food for human consumption.”



Mr Rajendra Dobriyal

Director- Scientific & Regulatory Affairs, The Coca-Cola Company

“The inception of FSSAI, more than a decade back, catapulted the progression of food regulations in India. Ever since, regulations and standards for food and food ingredients, which are based on contemporary science, are consumer centric and largely aligned to global practices, have evolved significantly. This is very critical requirement for a fast-emerging economy like us. While the journey continues, Confederation of Indian Industry (CII) is playing a tremendous role in partnering with Govt., including FSSAI, to ensure progressive polices and regulations are developed and adopted by the industry.”

Standard for Review

Following Standards are under discussion with stakeholders for review:

Revision in standard “2.4.12 OAT PRODUCTS” for changes in quality parameters such as alcoholic acidity for products containing oats.

Revision in standards “2.10.8 Packaged Drinking Water (other than Mineral Water)” vide direction dated 30th May. Representation submitted for extending the provision on minimum TDS requirements in case where water is used as an ingredient in a food product.

FSSAI Draft Notifications

FSS (Labelling & Display) Amendment Regulations, 2022 related to Front of Pack Nutritional Labelling (FOPNL) and High fat, sugar, salt (HFSS) etc. dated 20th September 2022

Key issues and principal approach w.r.t HFSS definition, proposed categories, nutrients Threshold, exemption list etc. is under discussion.

The call with stakeholders is scheduled on 10th October.

Agenda Items 39th Food Authority

Comminuted Meat and Meat Products

To support the representation authentic data collection on comminuted meat and meat products is under process and same would be submitted with test reports and product labels to the FSSAI Scientific Panel on meat and meat products shortly.

Standards for Mithai

Submissions for standards for Mithai w.r.t product definition, product description, quality parameters and list of food additives is under discussion and same would be submitted to the FSSAI Scientific Panel on Sweets, Confectionery, Sweeteners, Sugar and Honey.

Recent Orders / Directions

Order dated 6th September 2022 regarding use of blends of oils / emulsions / hydrogenated vegetable oils intended to be sold as intermediary ingredients

Orders states clarification to FBO's that licenses shall be granted for the purpose of B2B sale only. Retail sale of such products is strictly prohibited. The manufacturer of such products shall ensure that these products do not enter markets for sale to consumer either by themselves or by the end user FBO to whom they are supplying. The responsibility for misuse/diversion of these products for sale to consumer shall lie with the manufacturer.

Order dated 8th September 2022 regarding approved test methods for detection of Iron, Folic Acid and Vitamin B12 in Fortified Rice

Order notifies approved methods of Sampling and Analysis for determination of Iron, Folic Acid and Vitamin B12 in Fortified Rice.

Direction dated 14th September 2022 regarding graphic specifications of Vegan logo

Direction states that upon approval of the application as per Form B, the Food Business Operators are eligible to use the vegan logo.

BIS Submissions

BIS proposed Review of Indian Standard:

- Method for preparation of tea infusion for sensory evaluation (First Revision)
- Review of Indian Standard: IS 7839: 1975: Specification for dried ice-cream mix

CII has been actively participating in meetings at BIS, some of key interventions are as below:

CII represented in 22nd meeting of Food grains, Allied Products and Other Agricultural Produce Sectional Committee on the challenges faced in the standards to facilitate ease of compliance and provide clarity on various new amendments.

The panel appreciated the work done by CII members who represented in this FAD 8 committee and requested to provide the inputs for revision of the following standards.

In this meeting BIS decided to take up revision of Pre 2000 Indian Standards on priority. List of few Pre 2000 Indian standards were allocated to BIS officers for review:

- IS 4684: 1975: Edible Groundnut Flour (Expeller Pressed)
- IS 10065: 1981: Roasted Groundnut (Peanut) Kernels
- IS 7716 :1975: Method of testing efficacy of fumigation for disinfestation of grains in domestic bins
- IS 6261: 1971: Methods of analysis for detection of insect and rodent contamination in grains and milled products
- IS 6663: 1972: Method for determination of angle of repose of grains
- IS 10698: 1983: Method for determination of thermal diffusivity of food grains
- IS 10699: 1983: Method for determination of specific heat of food grains
- IS 2404: 1993: Malt extract - Specification (Second Revision)
- IS 13046: 1991: Sweet potato flour – Specification
- IS 4876: 1986: Specification for edible cottonseed flour (Solvent Extracted) (First Revision)
- IS 13678: 1993: Isabgol Specification
- IS 6386:1971: Beta-APO-8 Carotenal, food grade – Specification
- IS 6405:1971: Canthaxanthin
- IS 6797:1972: Methyl Ester of Beta-Apo-8 - Carotenoid Acid, food grade
- IS 7260:1974: Ethyl Ester of Beta- Apo-8 - Carotenoid Acid, food grade

CII also represented in fourth meeting of FAD 8/ Panel- 1 on review of Indian Standards on Food Colors and their Method of Tests.



CODEX CONNECT

CII has been actively participating in meetings at NCCP India, some of key interventions are as below: -

- **Codex Committee on Food Hygiene (CCFH)** – The discussion paper on the revision of the Guidelines on the Application of General Principles of Food Hygiene to the Control of Pathogenic Vibrio Species in Seafood (CXG 73-2010), and on the related proposal of new work has been circulated with the members. CII would be sharing the nominations and representing the member concerns and comments at the 53rd Session of the Committee on Food Hygiene which has been scheduled to take place in San Diego, California, the USA on 29 November to 2 December 2022 with virtual report adoption on 8 December 2022.
- **Codex Committee on Spices and Culinary Herbs (CCSCH)** – CII represented at the 6th session of CCSCCH held from 26th September till 30th September with report adoption on 3rd October held virtually. Discussions were held around draft standards for spices derived from dried fruits and berries, dried saffron, dried aniseed, dried or dehydrated Chilli Peppers or Paprika.
- **Codex Committee on Pesticide Residues (CCPR)** – Nominations were shared by CII for Electronic Working Groups (EWGs) of CCPR which were accepted.
- **Codex Committee on Fresh Fruits and Vegetables (CCFFV)** – The 22nd session of CCFFV agreed to establish an EWG, chaired by India to work on the proposal Draft Standard for Fresh Curry Leaves. Nominations for electronic working group (EWG) was shared by CII.

- **Codex Coordinating Committee for Asia (CCASIA)** – The 22nd session of WHO/FAO Coordinating Committee for Asia (CCASIA22) is scheduled to be conducted virtually from 12th – 14th October and 17th – 18th October 2022 with report adoption on 21st October 2022. The nominations shared by CII have been approved as the Indian Delegation.

The Virtual Working Group discussions are going on the proposed agenda items. Virtual WG discussion on the proposed draft regional standard of quick-frozen dumpling held on 23rd September 2022.

- **Codex Committee on Food Import and Export (CCFICS)** – The received Comments from the members on Circular Letter under consideration of the 26th session of CCFICS were shared by CII.



CII Capacity Building Initiatives

CII's Food and Agriculture Centre of Excellence (FACE) organized the 17th edition of the Flagship event "Food Safety, Quality and Regulatory Summit" from 21-23 Sep 2022. The theme of the Summit was "Sustainable Growth with Food Safety, Quality, Innovation & Consumer Empowerment". The objective was to bring together all relevant stakeholders to share global best practices and encourage a culture of food safety, quality, and a conducive regulatory ecosystem in the country. This Summit was convened to set the stage and act as catalyst to expedite the evolution of the food system approach, in India.

Discussing some of the industry's most challenging topics of food systems approach comprising Initiatives of Eat Right India, - Authenticity and Safety of Botanicals, Emerging Microbiological Challenges, Role of Start-ups, and Codex Vision. These key themes of Summit consisted of deliberations from experts of national and international repute.

Key Takeaways

Unlocking Potential of Ayurveda & Botanicals: Ensuring Food Safety, Efficacy & Traceability

- **Sourcing** - Appropriate sourcing of botanicals is the pre-requisite for safety, efficacy, and traceability of bioactives.
- **Consumer preference** - Growing preference towards plant derived ingredients is leading to innovations and investments in this segment
- **Integrity & Traceability** - Methods such as DNA fingerprinting, DNA-PCR, phytochemical fingerprinting, and chemical methods are established methods to validate botanical integrity and traceability.
- **Global Regulatory** - Global Regulatory framework is evolving towards smarter approaches for traceability such as rapid alert systems etc from the conventional approach of – 'one-step up' and 'one-step down'
- **Efficacy** - Efficacy of botanicals can be validated through medicinal monographs, clinical trials, physiological effect study, relevance of population and dosage.
- **Way Forward** - Integrating food technology with the concepts of Ayurveda Aahar is the way forward to a holistic approach on encouraging health & wellness food choices for consumers.

CODEX Vision: Strategic Transformations in Food Safety, Quality and Regulatory

- **Standard Setting** - The standard setting process at Codex Alimentarius Commission is based on science and risk assessment. It works towards achieving the twin goals – protecting consumer interest and promoting fair practices in food trade. The Codex standards are evolving based on current advancements in science and technology and these can be adopted with or without modifications by the other regulatory bodies.
- **Codex Committee on Food Labelling (CCFL)** - Over the past 60 years, the Codex Committee on Food Labelling (CCFL) has developed food standards, guidelines, and recommendations as evolving trends. Potential future work involves allergen, trans fats, beverages, e-com labelling etc.
- **Codex Committee on Food Import and Export Inspection & Certification (CCFICS)** - Codex committees on Food Import & Export

Inspection & Certification Systems (CCFICS) is working towards addressing new and emerging challenges in regulations associated with changes such as cell cultured meat and sea food, 3-D printed food and alternative protein.

feed residues are new approaches of risk assessment related to veterinary drug residues in foods, taken up by the Codex Committee on Residues of Veterinary Drugs in Foods (CCRVDF).

- **Codex Committee on Residues of Veterinary Drugs in Foods (CCRVDF)** - Risk management recommendations, extrapolation of MRLs, unintentional carry over of animal

Unlocking Potential of Ayurveda & Botanicals: Ensuring Food Safety, Efficacy & Traceability



Photo 1-Speakers and Panellists (Left to Right)- Dr Anu Singh, CSO Dabur Research Foundation, Dr Anurag Varshney, Patanjali; ; Dr Amy Smith, IFF; Dr Jasvir Singh, CII Task Force on Regulatory Affairs Lead Regulatory, Scientific & Government Affairs, International Flavors and Fragrances Inc. (IFF) ; Dr Kriti Soni, Karpiva; Dr Medha Kulkarni All India Institute of Ayurveda; M Samuel Kilgore, Amway; Mr Subrato Dey, GS 1; Dr Tanuja Nesari All India Institute of Ayurveda

CODEX Vision: Strategic Transformations in Food Safety, Quality and Regulatory



17th CII FOOD SAFETY, QUALITY & REGULATORY SUMMIT
Sustainable Growth with Food Safety, Quality, Innovation and Consumer Empowerment
 21-23 September 2022

<p>Premium Partner</p> <p>SNACKING MADE RIGHT</p>		<p>Premium Partner</p> <p>SNACKING MADE RIGHT</p>
<p>Principal Partners</p>		<p>Principal Partners</p>
<p>Associate Partners</p>		<p>Associate Partners</p>
<p>Corporate Partner</p>		<p>Corporate Partner</p>

Photo 2-Speakers and Panellists (Left to Right)- Ms Kathy Twardek, Chairperson – CCFL Dr Kevin Greenlees, Former Chairperson – CCRVDS; Ms Nicola Hinder PSM, Chairperson – CCFICS



Confederation of Indian Industry



The Confederation of Indian Industry (CII) works to create and sustain an environment conducive to the development of India, partnering Industry, Government, and civil society, through advisory and consultative processes.

For more than 125 years, CII has been engaged in shaping India's development journey and works proactively on transforming Indian Industry's engagement in national development. CII charts change by working closely with Government on policy issues, interfacing with thought leaders, and enhancing efficiency, competitiveness, and business opportunities for industry through a range of specialized services and strategic global linkages. It also provides a platform for consensus-building and networking on key issues.

As India marches towards its 75th year of Independence in 2022, CII, with the Theme for 2021-22 as Building India for a New World: Competitiveness, Growth, Sustainability, Technology, rededicates itself to meeting the aspirations of citizens for a morally, economically, and technologically advanced country in partnership with the Government, Industry, and all stakeholders.

With 62 offices, including 10 Centres of Excellence, in India, and 8 overseas offices in Australia, Egypt, Germany, Indonesia, Singapore, UAE, UK, and USA, as well as institutional partnerships with 394 counterpart organizations in 133 countries, CII serves as a reference point for Indian industry and the international business community.

Confederation of Indian Industry

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FACE is CII's Centre of Excellence dedicated to building efficiencies across the agricultural value chain from farm to fork. FACE is charged with the mission of improving competitiveness of India's agriculture and food sector by catalysing innovation, building capacity, and enhancing productivity across the value chain.

FACE works closely with farmers, companies, developmental institutions, and the government to:

- Improving on and off-farm productivity through the introduction and dissemination of global best practices and technological innovation
- Improving global competitiveness of India's agriculture by investing in capacity building initiatives and skill development for supply chain participants across the value chain
- Strengthening linkages across the agriculture and food value chain with an objective of reducing spoilage, increasing value addition, and enhancing farmer incomes

FACE's service portfolio comprises commodity specific value chain assessments and supply chain advisory services for food and agri businesses, training, and consulting services in the area of food safety, and sectoral research across different market segments.

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