FOOD PRO

News Letter of All India Food Processors' Association

(Established in 1943)

November, 2011

From the desk of Chief Editor, AIFPA

Dear Members and Readers,

All India Food Safety Summit-2011

With the enforcement of the provisions of Food Safety and Standards Act-2006 and its Rules & Regulations, Food Safety is assuming great importance in order to protect the health of the population and also for export of fresh and processed foods. The thrust of the new Act is to promote self-compliance by the Food Processors by appropriately following Good Hygienic Practices (GHP), Good Manufacturing Practices (GMP) and adopting the HACCP certification under Food Safety and Management systems in order to ensure highest quality and safety of the food products manufactured and sold in the country as well exported.

The Rules and Regulations under FSS Act have already been enforced from **5th May 2011** and **5th August 2011** respectively and the PFA, FPO, MMPO etc. have all been repealed. The Regulations deal with licensing/Registration, labelling and Food Products Standards & Food Additives etc. and the prescribed standards for various food products.

In order to focus attention on some of the missing links & difficulties in the New Act and its Rules & Regulations, **All India Food Processors' Association (AIFPA)** is organizing an **"All India Food Safety Summit" on 16th December 2011 at Hotel Le Meridien, New Delhi** where concerned regulatory authorities and policy makers are being invited to participate in the programme. Food Processors should attend this Seminar and benefit from the proceedings. Sh. Ghulam Nabi Azad, Hon'ble Union Minister for Health & Family Welfare has been requested to inaugurate the Summit.

A delegate fee of **Rs. 2500/- per** person and **Rs. 2000/-** for members of AIFPA has been prescribed for Registration.

Please rush your Registration immediately with details alongwith payment by Cheque/Draft drawn in favour of **All India Food Processors' Association** payable at New Delhi.

K.L. Radhakrishnan

Up-Coming Events

1. International Seminar on **"Cutting Edge Technologies for Food Processing Industries in India – Catalyst for its Inclusive Growth"** on **8th December 2011** at **Emerald Hall, Hotel Crowne Plaza Today, Okhla Phase-I, New Delhi** concurrently with **Food Technology Show 2011** from **7 - 10 December 2011, at NSIC Exhibition Centre, Okhla Industrial Estate, New Delhi.**

2. **The Annual Conference, 67th Annual General Body Meeting of AIFPA and "All India Food Safety Summit" will be held on 16th December 2011 at Hotel Le Meridien, New Delhi**.

   For further information, contact:-

   All India Food Processors' Association
   Tel:- 011-26510860/26518848
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3. **33rd International Exhibition for the Artisan Production of Ice Cream, Pastry, Confectionery and Bakery Products** will be held on **21st to 25th January 2012 at Rimini, Italy.**

   For further information, contact:-

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AIFPA News

To,

The Members, AIFPA,

Subject: Suggestions on Food Safety and Standards Regulations, 2011, especially on *Licensing & Registration of Food Business Operators*

Dear Sir(s),

We had sought some clarifications on **Food Safety and Standards Regulations, 2011,** especially on the "**Licensing and Registration" procedures** and other related issues from the Food Safety and Standards Authority of India. Now the FSSAI has clarified on the issues raised by us. The issues of the Food industry and clarifications by FSSAI are as under:

(A) Licensing and Registration of Food Businesses:-

- **ISSUES CONCERNING TO FOOD INDUSTRY:**

Section 97(3) of the FSS Act stipulates **"Notwithstanding the repeal of the aforesaid enactment and orders, the licenses issued under any such enactment or order, which are in force on the date of commencement of this Act, shall continue to be in force till the date of their expiry for all purposes, as if they had been issued under the provisions of this Act or the rules or regulations made there under".**

In the spirit of the above Section 97(3), the existing licenses should be considered as valid under FSS Regulations till their expiry.

Now, the **Regulation 2.1.2(1)** of the **Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011 which stipulates "all food establishments to get their existing license converted into the license under these Regulations by making an application to the Licensing Authority within one year of notification of these Regulations" read** with **Section 97(3) of FSS Act-2006** is contradictory to each other and is required to be amended in line with Section 97(3) of FSS Act such that the holders of the existing licenses should not be required to apply and to convert their existing license under new Regulation.

We feel that it is not advisable to disturb the entire existing food licenses issued under PFA/FPO/MMPO/MFPO etc. in the country by asking them to apply for conversion of their license. This will also be unmanageable for the FSSA and will destabilize the food industry, creating unnecessary harassment for the sector.
However, the procedure of annual inspection may be adopted for the purpose of improvements.

- **CLARIFCATION GIVEN BY FSSAI:**

There is **no contradiction in Section 97(3) and Regulation 2.1.2(1).** In fact regulations are extension of the provisions of the Act which enables FSSAI to allot new 14 digit license number to existing licence holder. So it is neither renewal nor new license but simply a migration to new system to with new number as different procedure for numbering were being followed under **PFA/FPO/MMPO/MFPO etc.**

To facilitate migration and in consonance with the Act, these migrating existing units/FBOs will not pay the fee for the period till their existing licence is valid.

(B) Mandatory requirement of certification from accredited agencies for units under Central Licensing:-

- **ISSUES CONCERNING FOOD INDUSTRY:**

With reference to the requirement mentioned in **Annexure 2, Sr.No (2)** under "Documents to be included for renewal or transfer of license given under existing laws prior to these Regulations" that *"for units under Central Licensing it has to be a certificate from accredited agencies"*, it will take considerable time to establish sufficient numbers of accredited agencies all over the country to be able to handle the large numbers of units widely spread through out the country for their certification.

Therefore, we request that the mandatory requirement of certification for units under Central Licensing may kindly be relaxed for a certain period, say one-two years, to enable the industry to gear-up for the certification requirements and also to enable development of sufficient numbers of accredited agencies and for establishing their norms of working, charges etc.

We also feel that for certification, some improvements, up-gradation may have to be adopted by such units which will require reasonable time and cost. It will be better to provide such time by introducing a two year period of training and awareness before making certification mandatory for such units.

- **CLARIFCATION GIVEN BY FSSAI:**

One year time has been given for transfer of licence so that FBOs can organize necessary changes and get certificate. Since provision of the Act has been operationalised from 05.08.2011, all units are to conform to the provisions detailed in the Act, Rules, and Regulations.

(C) Check list for inspection of Food Units:-

- **ISSUES CONCERNING FOOD INDUSTRY:**

Food Industries have difficulties owing to very elaborate stipulations regarding **Sanitary and Hygiene requirements**. It was understood that a **"compact check list"** will be prepared for conducting inspections of food units. However, we do not find any such "compact check list" for inspection in the Regulations, not even a confirmation to the effect for proper conduct of inspections.

We shall be grateful if you kindly issue an appropriate "compact check list" for inspection of food units which may be referred in the Regulations for information of the food units as well as inspecting officers.

We feel that if the compact check list for inspections is not issued then the inspecting officers will not be guided and inspections of food units will become a matter of harassment and exploitation.

- **CLARIFCATION GIVEN BY FSSAI:**

On the request of issuing an appropriate **"compact check list"** for inspection of food units, a checklist or inspection proforma have been placed on the website (www.fssai.gov.in)

(D) License for Food Transporter:-

- **ISSUES CONCERNING FOOD INDUSTRY:**

It appears that the stipulation for obtaining license under FSSA by transporter of food is not very practical because the transporters are generally not dedicated only to food products.
For the transportation of any sensitive food item such as milk some precautions may be specified for transportation of the item. However, if will not be advisable to ask the transporter to obtain a license under FSSA in general. Kindly review this provision.

- **CLARIFCATION GIVEN BY FSSAI:**

You may appreciate that licence for food transporter who are transporting food articles on regular basis in special cargo/vehicles which require specialized handling and requirement in terms of refrigeration/temperature maintenance, hygiene condition etc. is very essential. Food product is stored in these vehicles for a considerable time and product like milk, edible oil, frozen food etc. where requirements are defined in terms of hygiene, sanitation and other requirements. Transporter also becomes FBO in view of the definition given in the Act.

The above is brought to the notice of the Members as well as FBOs.

Thanking you,

Yours truly,

(D.V. Malhan)
Executive Secretary

Modernisation of abattoirs- EFSA's Guidelines

The European Food Safety Authority (EFSA) has completed the first stage of guidelines for the modernisation of meat inspection across the European Union (EU). The EFSA has drawn on its expertise in a wide range of fields within its scientific remit and has broken up the work into six sets of scientific opinions and scientific reports. The first set covers the inspection of swine and is published recently.

As well as identifying and ranking the main risks for public health, the scientific experts on the EFSA's panels were asked to: assess the strengths and weaknesses of the current inspection methodology; recommend methods that take into account the hazards not addressed by current meat inspection; and recommend adaptations of methods and/or frequency of inspections based on the hazard rankings and harmonised epidemiological indicators.

The main recommendations of the scientific panel cover, (1) biological hazards & food borne hazards, (2) Animal health & Welfare, (3) contaminants like dioxins, dioxin-like polychlorinated biphenyls and the antibiotic chloramphenicol. The Experts have recommended HACCP-based protocols.

Canada sets limits on caffeine in energy drinks

According to The Globe and Mail, the Canadian government is placing new restrictions on caffeinated energy drinks. In response to growing pressure from the medical community, Health Minister Leona Aglukkaq announced the decision Oct. 6 to place limits on caffeine in energy drinks and include additional warnings and restrictions on the products.

Energy drinks will now be regulated as food instead of as a natural health product, allowing officials to adopt a wider range of regulations to help ensure they're not misused, the minister said.

The new restrictions ignore many of the recommendations made by the Expert Panel on Caffeinated Drinks, such as limiting the amount of caffeine to 80 mg, prohibiting people under 18 from buying them, renaming them “stimulant drug-containing drinks,” and requiring them to be sold only under supervision of a pharmacist. Energy drinks will continue to be available at gas stations, grocery stores, bars, and other establishments and there are no age restrictions on who can buy them.

Health Canada has decided that energy drinks can contain no more than 400 mg of caffeine per litre, or a maximum of 180 mg in a single-serve container. That's equivalent to the amount of caffeine in about five 355 ml cans of Pepsi. The 180-mg figure is more than double the recommended daily maximum for caffeine consumption in children aged 10–12, which is 85 mg.

Mandatory E-coli testing for imported food items likely to be introduced

E-coli testing in imported fresh fruits and vegetables should be mandatory. This was unanimously opined by the scientific panel on Contaminants or Biological Hazards of the Food Safety and Standards Authority of India (FSSAI), in its recent meeting discussing Biological Hazards, in New Delhi.

The panel also opined that given the recent spate of food-borne illnesses in the country, there was an urgent need to review the microbiological standards for fruits, vegetables and spices. Minimum microbiological parameters and their limit to the safe level for proprietary foods must also be fixed.

Based on the expertise of the members, the task of preparing draft documents on microbiological standards of fruits & vegetable products and spices was assigned to Dr Bhupendra Singh, Senior Scientist, NRL, Indian Agricultural Research Institute, New Delhi, and Dr Malabika Roy, Scientist 'F', Deputy Director-General, Division of reproductive health and nutrition, Indian Council of Medical Research (ICMR), New Delhi, respectively. At the meeting, Adesh Mohan, Senior Inspecting Officer, and the chairperson of the panel, requested to seek clarification from the Authority whether toxins like mycotoxins would come under the purview of the panel.

Presently in the country, microbiological parameters for fresh fruits and vegetables are not given under FSS Regulations, 2011. The panel members were of the view that e-coli testing in imported fresh fruits and vegetables should be mandatory, whether it was pathogenic or not. Members unanimously agreed, that as of now e-coli testing should be continued.

Meanwhile, the Authority may seek information regarding the method of analysis being used for E-coli testing from laboratories authorised for testing imported food, as only Polymerase Chain Reactions (PCR)-based testing is required. Also, members suggested that opinion from the Indian Institute of Horticulture Research (IIHR) may also be sought in this matter. In this regard, Adesh Mohan was requested to contact Dr A S Sidhu from the IIHR.

The next meeting of the scientific panel on biological hazards will be held in the second week of November. The members of the panel unanimously opined that one food group may be discussed in each meeting to ensure qualitative work.

US FDA seizes infested food products stored by Co importing from India

US Marshals, acting at the request of the US Food & Drug Administration (FDA), seized various food products stored in a warehouse owned by Chetak Chicago LLC, in Streamwood, Ill., recently. The products were seized under a warrant issued by the US District Court for the Northern District of Illinois.

The FDA initiated the seizure after finding extensive evidence of unsanitary conditions throughout the warehouse during a recent inspection. Investigators collected more than 300 samples of materials showing significant unsanitary conditions, in violation of the Federal Food, Drug, and Cosmetic Act. These conditions included live rodent and birds, rodent carcasses, gnawed product packaging, significant amounts of rodent faecal matter, rodent urine stains, and rodent nesting material.

The seized goods, which had been under an Illinois Department of Public Health embargo since August 17, 2011, included peanuts, flour, rice, and other food products stored in packaging susceptible to rodent infestation. “The FDA upholds the standards of food safety and wholesomeness that our laws dictate,” said Dara A Corrigan, the FDA's associate commissioner for regulatory affairs. “We are committed to protecting consumers and taking action when those standards are violated.”

Meanwhile, reports in a section of the press mentioned that according to the US attorney's office, Chetak received the food from India and throughout the United States and sold it to restaurants and retailers in about 20 states and Canada.

FSSAI calls for EoI for inspection / auditing of food business operations

The Food Safety and Standards Authority of India (FSSAI) has finally decided to take the services of the private sector for filling up the gap due to shortage of human resource personnel for inspection and auditing of food business operations.In this regard, the Authority has called for an Expression of Interest (EoI) for inspection / auditing of food business operations (FBOs).

The Authority said, "FSSAI, under Section 44 of FSS Act, 2006, (Food Safety and Standards Act, 2006) intends to authorise Certification / Auditing bodies. All such certification / auditing bodies as accredited by the National Accreditation Board for Certification Bodies (NABCB) or any other national accreditation body or by any international accreditation body for inspection / auditing of food business operators for the FSMS (Food Safety Management Systems).can apply."

The NABCB undertakes assessment of certification bodies applying for accreditation as per the Board's criteria in line with international standards and guidelines. The Board offers accreditation to the certification and inspection bodies. "This will enable the FBOs to assess themselves against these requirements and retain evidence of their due diligence in this regard. The Act also specifies that the primary responsibility for safety is on the food business operators and for this appropriate food safety management system is essential. Thus there is requirement of an annual audit of each FBO," the Authority, further said.

EFSA Recommends Higher ADI for BHA

The European Food Safety Authority (EFSA), The Scientific Panel on Food Additives and Nutrient Sources of EFSA has issued a scientific opinion re-evaluating the safety of butylated hydroxyanisole (BHA) when used as food additive. The Panel established an acceptable daily intake (ADI) of 1.0 mg/kg bw/day.

BHA is a synthetic antioxidant authorized as a food additive in the European Union that was previously evaluated by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) several times, the latest in 1989 and the EU Scientific Committee for Food (SCF) in 1989. Both committees established an acceptable daily intake (ADI) of 0.5 mg/kg bw/day with the ADI of the SCF being a temporary ADI.

The Panel was not provided with a newly submitted dossier and based its evaluation on previous evaluations, additional literature that became available since then and the data available following an EFSA public call for data. The Panel concluded that BHA does not raise concern with respect to genotoxicity. A large number of long-term toxicity and carcinogenicity studies with BHA have been performed, demonstrating proliferative changes in the forestomach with BMDL10 values in the rat of 115 and 83 mg/kg bw/day.

The Panel concluded that the present database does give reason to revise the ADI of 0.5 mg/kg bw/day. The Panel established an ADI of 1.0 mg/kg bw/day; however, it concluded that at the current levels of use refined intake estimates are generally below the ADI of 1.0 mg/kg bw/day.

In food applications, BHA generally is used to keep fats from becoming rancid. It is also used as a yeast de-foaming agent. BHA is found in butter, meats, cereals, chewing gum, baked goods, snack foods, dehydrated potatoes and beer. It is also found in animal feed, food packaging, cosmetics, rubber products and petroleum products.

News Briefs

Fortified sugarcane juice in Tetrapak: New technology from CFTRI stable

The growing health concern in consumers is prompting scientists to formulate not only new food products but also newer technologies for obtaining maximum health gains.

Keeping these concerns in the backdrop, the Central Food Technological Research Institute (CFTRI), Mysore, is contemplating a technology for fortified sugarcane juice, a product obtained form sugarcane juice through fortification.

“CFTRI have recently developed sugarcane juice in Tetrapak, and now they are contemplating the same for fortified sugarcane juice,” he said.

Prior to developing sugarcane juice in Tetrapak, the CFTRI had developed sugarcane juice in glass bottle and the technology for the same had already been transfered to around 1500 entrepreneurs in the industry. Conditions for processing sugarcane differed in both—glass bottles and Tetrapak. Tetrapaks were safer than the bottled juices.

Poultry industry to cross Rs 1.32 lakh crore by 2015, says ASSOCHAM study

The Indian poultry industry is likely to cross Rs 1.32 lakh crore mark by 2015, growing at about 20 per cent annually, according to a study by the Associated Chambers of Commerce and Industry of India (ASSOCHAM).

Broiler meat and table eggs account for most of the domestic poultry market as India is the third-largest egg producer and fourth-largest broiler meat producer in the world. Besides, the Indian poultry sector has shifted from a live-bird market to a chilled / frozen-product market. Nearly three million tonnes of broiler meat and about 2.86 million tonnes of eggs are produced annually in India.

Southern India accounts for majority of total poultry production and consumption in the country. Andhra Pradesh, Karnataka, Kerala, Tamil Nadu and Maharashtra in the west and Haryana and Punjab in the north are the key regions in this aspect.

Significant breakthrough in poultry science and technology together with breeding of genetically superior birds capable of high production, manufacturing of high-tech poultry equipments are key reasons for growth in egg, meat production.

There are a plethora of opportunities for foreign direct investment (FDI) in the poultry sector in areas like breeding, medication, feedstock, vertical integration and processing but lack of infrastructure like power and transportation are major turn off in this aspect, points out the study.

Nearly two crore farmers (including agrarian farmers) are employed in poultry industry. Currently, there are about 1,000 hatcheries operating across India.

Among fruits, guava and mango are richest in antioxidants:

The National Institute of Nutrition (NIN), Hyderabad, recently conducted a study on 14 fresh fruits and 120-130 foods so as to compile a database on the antioxidant activity on most commonly consumed foods in India.

The study was conducted on most commonly consumed fresh fruits in India such as guava, pine-apple, Indian plum, mango (ripe), apple, chiku, watermelon, custard apple, grapes (green), orange, papaya (ripe), pomegranate, sweet lime and banana.

Out of 14 fresh fruits, mango and guava were found to be rich in antioxidants.

In the study, guava came in at the top with antioxidant activity ranging from as high as 496 mg/100 gm to as low as 22 mg/100 gm in pineapple. Antioxidants play a crucial role in preventing cellular damage which was the most common reason for ageing, cancer and other degenerative diseases.

"As compared to fresh fruits, polyphenolic content and antioxidant activityof dryfruits are expected to be high due to their low moisture content with increased shelf life. In recent times, natural antioxidants have attracted considerable interest among nutritionists, food manufacturers and consumers because of their presumed safety and potential therapeutic value.

IRRI begins trials on GM iron-rich rice that helps combat nutrition deficiency

Scientists have made a breakthrough in developing a rice variety rich in iron and zinc, brightening the prospect of combating nutrition deficiency among millions of people in poor countries across Asia.

Iron and zinc are the most common mineral nutrients needed for a balanced human diet. It would take 10 years before the new rice variety could be released for human consumption, because of the need for evaluation in the field over several seasons, and the need for bioavailability studies to discover whether animals actually absorb the iron.

Field trials have already begun at the Philippines-based International Rice Research Institute (IRRI). "The genetically-modified (GM) rice has up to four times more iron than conventional rice and twice as much zinc," said Alex Johnson from the Australian Centre for Plant Functional Genomics (ACPFG). "The rice has some of the highest iron concentrations that have been described for white rice (up to 19 parts per million). We have also demonstrated that the iron is in the endosperm tissue that makes up white rice," Johnson said. This is important because of the widespread consumption of white rice.

HarvestPlus, which promotes biofortification research, usually focusses on conventional plant-breeding methods. But increasing the level of iron in rice is hard to achieve through conventional breeding because there are few naturally occurring varieties of rice with higher concentrations of iron to kick off the breeding process.

Johnson and his team focussed on nicotianamine, a substance that occurs naturally in rice and helps it to take up iron from the soil. Normally, it is the low levels of iron in the soil that signal the rice to switch on the genes that control the production of nicotianamine. The scientists have succeeded in keeping these genes switched on all the time. The method also boosted zinc levels. Since nicotianamine naturally occurs in rice, consumption was unlikely to have any adverse health effects.

Umami and Sodium Reduction

Some describe it as savory; others call it meaty or brothy or delicious. Umami is all that. Although it is now widely accepted as the fifth primary taste, umami is decidedly more complex than its sweet, sour, bitter and salty counterparts. In addition to having its own taste quality, umami enhances other flavors and increases mouthfeel. As such, umami is a food product developer's friend when it comes to developing low-sodium formulations. Such foods often suffer from a lack of consumer acceptance, as subsequent flavor loss leaves the product tasting bland.

“Umami is the middle flavor, it's the center of the flavor experience and can make a dish more fulfilling and satisfying," says Eric Justice, vice president culinary development, P.F. Chang's and Pei Wei Asian Diner, Scottsdale, AZ. Umami occurs naturally in fish, soybeans, tomatoes, mushrooms, parmesan, meat and poultry, but there are other ways for food manufacturers to capture umami goodness in their products.

“As a single stimulus that elicits umami, most taste scientists point to the amino acid glutamate, more commonly known as MSG in its neutralized sodium salt form," says Paul A.S. Breslin, Ph.D., member, Monell Chemical Senses Center, Philadelphia. The compounds that contribute to umami “typically are amino acids, or sometimes small peptides made up of amino acids," he continues. “The best example is glutamate, and the second best is aspartate. There are also compounds that interact with glutamate to stimulate highly enhanced umami taste. The best known of these synergies are the 5' ribonuclotides of DNA fame, particularly IMP (inosine monophopshate) and GMP (guanosine monophosphate). Some scientists claim there are many more umami enhancers out there to be extracted and isolated from foods." Until then, developing umami in a food product is largely achieved via the addition of MSG or other glutamates, GMP, IMP, yeast extracts, flavor enhancers rich in amino acids, fermented flavors or fermented products, like soy sauce.

The umami power of naturally fermented soy sauce comes from low-molecular-weight (less than 500 Da) amino acids that arise from the soy protein during the fermentation process (Journal of Food Science, 2010; 75(3):R71-R76). Specifically, these amino acids have been identified as fructosyl pyroglutamic acid, fructosyl valine, fructosyl methionine, pyroglutamylglutamine and pyroglutamylglycine (Bioscience, Biotechnology, and Biochemistry, 2011; 75(7):1,275-1,282).

Studies have also demonstrated that soy sauce can effectively be used to replace some sodium without sacrificing appeal. In one study, for example, the researchers were able to reduce sodium in salad dressing, soup and stir-fried pork by 50%, 17% and 29%, respectively, without losing flavor intensity or diminishing product appeal (Journal of Food Science, 2009; 74(6):S255-S262).

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