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6 **Lecture - 13**
7 **Food Laws in India**
8

9 So we are discussing the food laws why should be, where it should be, how it should be?
10 Right, we also saw that codex international this regulatory items or laws they are being
11 followed by many countries; the reason being there also comprising of the international
12 bodies like FAO, or WHO or UN, all these big organizations are in the apex body of this.

13 So we said that for a country whether it is developed or developing or underdeveloped
14 anywhere; the country can have the it is that it can either accept those international
15 things, just like that as a whole or can change them or introduce some new things or
16 delete according to the requirement, according to the situation, according to the condition
17 of that country right.

18 In this aspect, we came a in the last class about the food safety right and we said that
19 food safety is such a word wide word. Which a encompasses many things right food
20 safety can also be in terms of supply of the food right, maybe all laws and other things
21 are everything maintained, but food is not available then; that is also a safety for the
22 people who are the consumer. So it is not only in the bad sense of mis-utilizing loss or
23 undermining the orders or overlooking the regulations this is also true that, we also said
24 of course, that quality is also we said this quality of the food.

25 But the supply is also another term another thing which comes under this umbrella of the
26 safety that how food can be made available to all the people everywhere right, there also
27 brings the safety; food safety in terms of not consumption in terms of availability right,
28 but by and large when laws and orders are coming into then it is more in terms of this
29 safe that is micro well safe is safetyness we talk about or in terms of the quality
30 parameters we talk about right.

31 That consuming food people should not be in anyway effected, whatever be the way; be
32 it microbial , be it your energy consumption, or be it or energy availability, or be it by the
33 what is said that their nutritional conditions of the food right. So we came to that we in

1 our country in India in 2006 this parliament imposed assembly of all the earlier laws and
2 standards, which we were there to 1 place and that is called food safety and securities
3 order or act food safety and securities act 2006. We said based on that an organization
4 had come up that is called FSSAI and who is taking now all the responsibilities, all the
5 framing of the laws and orders and how to control how to monitor, and how to
6 implement all this things are coming into there.

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Milk and Milk Products Order, 1992 etc are repeated after commencement of **Food Safety and Standards (FSS) Act, 2006**.
Under the umbrella of Food Safety and Standards Act, 2006, the **Food Safety and Standards Authority of India (FSSAI)** has been established, which consolidates various acts & orders that have hitherto handled food related issues in various Ministries and Departments.

PURPUS of creating a regulatory body such as FSSAI

- ✓ to lay down science based standards for articles of food, and
- ✓ to regulate their manufacture, storage, distribution, sale and import to ensure availability of safe and wholesome food for human consumption.

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9 So if we said we said that oh some more orders we left out; if we remember we had said
10 many, and since there was shortage of time some more orders which are also under this
11 FSS act. They are milk and milk products order 1992; they are also repeated after
12 commencement of the Food Safety and Standards Act, 2006, under this umbrella of Food
13 Safety and Standards Act 2006, the Food Safety and Standards Authority of India or
14 FSSAI has been established which consolidates various acts and orders that have either
15 to handled food related issues in various ministries and departments.

16 The purpose of willing this body or regulatory institute or organization is that to lay
17 down science based standards for articles of food, different articles of food and to
18 regulate their manufacture, storage, distribution, sale and import to ensure availability of
19 safe and wholesome food for human consumption. So basically these 2 are the primary
20 reason why? That is to lay down science based, standards for articles of food and to

1 regulate their manufacture, storage, distribution, sale and import to ensure availability of
2 safe and wholesome food for human consumption.

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FSSAI is entrusted with following functions to perform:

- Framing of Regulations to lay down the Standards and guidelines in relation to articles of food and specifying appropriate system of enforcing various standards.
- Laying down mechanisms and guidelines for accreditation of certification bodies engaged in certification of food safety management system for food businesses.
- Laying down procedure and guidelines for accreditation of laboratories and notification of the accredited laboratories

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5 That has become the primary concern about the FSSAI. So we can say that FSSAI
6 is entrusted with following functions to perform. Number 1 the framing of regulations to
7 lay down the standards and guidelines; standards also associated with the guidelines that
8 the standards and guidelines in relation to articles of food and specifying typically
9 appropriate system of enforcing these various standards right, then laying down
10 mechanism and guidelines for accreditation. This accreditation means you are
11 saying or you are giving some people, some organizations authentication so that they can
12 act for you that is well what is accreditation; right.

13 So, guidelines for accreditation of certification bodies so these also being done by
14 this FSSAI engaged in; certification of food safety, management system for food
15 business and third one is laying up or laying down procedure and guideline for
16 accreditation of laboratories and notification of the accredited laboratories. So
17 laboratories meaning where I still remember one fact that at some point of time maybe
18 couple of decades back, suddenly some people asked I am not saying the other things
19 right the fact is some people came with some sample, that it is adulterated by the police that
20 these people are mixing one with the other it was oil; one with the other.

1 Whether it was and those people only came forward and that whether it is really a
2 mixture or blending of one or two or many or what are those to identify them came
3 forward to us. Then though we could, but since it afterwards will go to the court that is
4 law that bigger umbrella court for different to different reasons beyond our knowledge.
5 So those things who will certify are we empowered to do that?.

6 Yes we are academicians we can definitely find out; what are the things, what are the
7 right and what are the wrong things, but we are not entitled we are not certified, we are
8 not entrusted, we are not authorized by controlling bodies, controlling organizations. So
9 we had to say the situation that though we can, but that in the eye of court or law it will
10 not stand because we do not have any such authentication to certify.

11 So that is what how when in what way organizations can be accredited. So, that means,
12 they can be identified, recognized such that they can perform such tests or such
13 discrepancies could be answered by those organizations and they are called accredited
14 bodies right. So these are the two, three reasons why FSSAI was established we have
15 discussed.

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- To provide scientific advice and technical support to Central Government and State Governments in the matters of framing the policy and rules in areas which have a direct or indirect bearing of food safety and nutrition .
- To collect and collate data regarding food consumption, incidence and prevalence of biological risk, contaminants in food, residues of various, contaminants in food products, identification of emerging risks and introduction of rapid alert system.
- To provide training programmes for persons who are involved or intend to get involved in food businesses.

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18 Some more we can say to provide scientific advice and technical support to Central
19 Government and State Governments in the matters of framing the policy and rules in
20 areas which have a direct or indirect bearing of food safety and nutrition right. Yes if
21 depending on the country whether it is a central lead controlled by the country people or

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1 maybe there is a apex central body and there may be sub bodies like states and others. So
2 depending on where it is and how it is to be applied right.

3 So when we are talking about FSSAI definitely we can directly tell that we have both the
4 central as well as state governments. So technically the government should be these kind
5 of Central or State Governments should be properly guided, or technically guided,
6 scientifically guided, how we to impose the laws or regulations as well to frame different
7 policies right; different policies do come up at different times we have you have noticed.

8 So how to frame those policies, how to nurture those policies or how to implement those
9 policies, as well how to control those kind of policies these are to be governed by the
10 basis of scientific knowledge and this is to be supported by the FSSAI. Some other like
11 to collect and collate that are regarding food consumption, incidence and prevalence of
12 biological risk, contaminates in food residues, contaminates in food residues of various
13 food source; contaminates in food products, identification of emerging risk and
14 introduction of rapid alert system. So though our time limits are there, but still there are
15 certain things which unless we discuss here we will remain untold.

16 You see you are saying that biological risk or contaminants in food right, now yes in the
17 eye of law or court in the court things may or may not be different like; so 1 product, 1
18 food product is contaminated, then the automatic question comes if the food product is
19 contaminated whether it is contaminated or not? So we will do this job those accredited
20 laboratories they will find out that the level of contamination, then if it is in India. So we
21 are talking about FSSAI, so it is under India FSSAI is one apex body and they are
22 controlling and regulating the situations. But the problem comes that now it is
23 contaminated established by it some already recognized, or laboratories, or agencies;
24 who are competent to do that.

25 Then the question comes it is conformed it is contaminated. Now the contamination
26 came from where? During the production of that particular food or during the processing
27 or during the transport or during handling; all these factors do come up. So there must be
28 somebody who will negotiate, who will go into detail of these problems and then give
29 guidelines to the respective departments or respective organizations that with this can be
30 concluded like this, this, this, and it may be within the limit or beyond the limit, but yes
31 every contaminations or every contaminants do have its own limit.

1 Generally, if you have seen that this contaminants are in allowed in the in terms of either
2 parts per million PPM or in parts per billion depending on the contaminant right. There
3 are many which we our body can tolerate a little a higher quantity, there are many our
4 body cannot tolerate even in very small quantities. So depending on the contaminant the
5 level of contamination or the other tolerance of the contamination can be different. Now
6 this FSSAI or this kind of organizations, who are the controlling agent, they will make
7 the scientific guideline to the controlling body or to the deciding bodies to take the right
8 decision. So, apart from that to collect and collate data regarding food consumption
9 incidence and prevalence of biological risk contaminants in food residues of various
10 contaminants

11 Contaminants in food products identification of emerging risk and introduction of rapid
12 alert system all these are to be guided or to be framed by the food safety and security
13 authorities of India right. Apart from this some other like to provide training programs
14 for persons who are involved or intend to get involved in food business. Now you see
15 food business again is a big and wide term how and why?.

16 You see business food is the commodity, but when you are talking about business it starts
17 with the growth or cultivation; agriculture from there harvesting, from there post
18 harvesting, from there processing, from there the packaging and distribution, from there
19 the retail. So all these stages anywhere any part contamination might have occurred; your
20 end result, your laboratory has detected the contamination and also the level of
21 contamination. Maybe that is within the limit or maybe that is beyond the limit that is all
22 together different, but identified that this contamination is there is a contamination or this
23 contaminant is there.

24 Then the question comes how much is the tolerance limit; we will say our this apex body
25 has already framed based on maybe international standards or may is based on your local
26 depending on the situation is already framed.

27 And then it comes the people who will be handling this situation right from the
28 production of the commodity to the finished product, which is consumable by the people,
29 by the consumer all these stages people are to be accounted with the situation, accounted
30 with the risk, accounted with the laws, of regulations. So that can be done by framing by
31 imparting some knowledge through some training program. Who will dictate, who will

1decide on that? FSSAI can do such kind of things; this is their power empowered with
2such kind of a deciding facilities or deciding authorities right. Then we come to that what
3else FSSAI need to do; to contribute to the development of international technical
4standards for food, sanitary, and phyto-sanitary standards.

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- To contribute to the development of international technical standards for food, sanitary and phyto-sanitary standards.
- To promote general awareness about food safety and food standards

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7So to contribute to the development of international technical standards of food, sanitary
8and phyto-sanitary standards and to promote general awareness about food safety and
9food standards; this is one of the biggest umbrella that encompasses everything. That
10awareness program country like India where I am not going to say anything on whether it
11is true or false, but it is alleged that many people do not have two times food a day
12leaving aside three to four times or exotic and other foods normal very requirement basic
13requirement of food might not be available for every people everywhere.

14Then think appears those who are not getting availing this food required food supply,
15then they certainly will go for taking some or other things which may or may not be
16scientifically acceptable or not. So if some people some organizations they can vouch for
17these safety part to the people who are already getting or those who are not getting; then
18the spread of the knowledge, spread of the requirement of the safety awareness, spread of
19the basis of safety of the food in terms of micro well, in terms of quality, all aspects are
20to be introduced.

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1So, who will do this? This will be done by FSSAI by properly training many
2organizations many people by giving authority to certify some tests, some results, which
3may or may not be acceptable or which may or may not be as per with the requirements.
4So those results are to be certified, those results have to be authenticated yes this
5contains these, these materials. So how they have found out those procedures at also to
6be standardized; otherwise I because I hope 1 small example in it is good enough to
7understand that the blood sugar people do for very adult time right.

8In the earlier days, it is to be used so if you have seen that chemistry books food
9chemistry or any other that Benedict's reagent as reducing or; so that used for finding out
10this blood sugar level. But with time this is getting change then change the new and new
11techniques, new and new instrumentations are coming up. So if I measure based on my
12knowledge, based on my understanding that will give one result, one value and another
13organization who is accredited by this unique body FSSAI they will measure based on
14the guidelines given by FSSAI and there there cannot be any controversy in that.

15So people will adhere to that yes this is the recognized body who have done it, whose
16values are like that, procedures are like that, methodologies are like that and the result is
17like to likely to be correct. So this all these all rather are being imposed, are being
18implemented, are being trained by the body called FSSAI and they are also framing
19implementing the Food Safety Standards Act, 2006 ok.

20So then in the next class we will go into some more about the standards, about the
21organizing or controlling agencies.

22Thank you.