Food Laws
(PFA, FPO, MMPO, Agmark, BIS & FSSAI)
Food Laws

Food laws and Regulations

Objective

To meet a country’s sanitary and phytosanitary requirements, food must comply with the local laws and regulations to gain market access.

These laws ensure the safety and suitability of food for consumers.

Factors on which it depends

In some countries food laws also govern food quality and composition standards.

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The requirement of food regulation may be based on several factors such as whether a country adopts international norms developed by the Codex Alimentarius Commission of the Food and Agriculture Organization of the United Nations and the World Health Organization or a country may also have its own suite of food regulations.

Each country regulates food differently and has its own food regulatory framework.
Food Laws

Food laws in our country

The Indian Parliament has recently passed the *Food Safety and Standards Act, 2006* that overrides all other food related laws. Such as:

Prevention of Food Adulteration Act, 1954

Fruit Products Order, 1955

Meat Food Products Order, 1973;

Vegetable Oil Products (Control) Order, 1947

Edible Oils Packaging (Regulation) Order 1988

Solvent Extracted Oil, De-Oiled Meal and Edible Flour (Control) Order, 1967,

Milk and Milk Products Order, 1992 etc are repealed after commencement of FSS Act, 2006.
Food Laws

Food Safety and Standards Authority of India (FSSAI)

The Food Safety and Standards Authority of India (FSSAI) has been established under Food Safety and Standards Act, 2006 which consolidates various acts & orders that have hitherto handled food related issues in various Ministries and Departments.

FSSAI has been created for laying 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.
Food Laws

Functions performed by FSSAI

• 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.

• 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.

Contd……
Food Laws

Functions performed by FSSAI

- Collect and collate data regarding food consumption, incidence and prevalence of biological risk, contaminants in food, residues of various, contaminants in foods products, identification of emerging risks and introduction of rapid alert system.

- Creating an information network across the country so that the public, consumers, Panchayats etc receive rapid, reliable and objective information about food safety and issues of concern.

  - Provide training programmes for persons who are involved or intend to get involved in food businesses.

- Contribute to the development of international technical standards for food, sanitary and phyto-sanitary standards.

  - Promote general awareness about food safety and food standards.
Food Laws

Bureau of Indian Standards (BIS)

The Bureau of Indian Standards (BIS), the National Standards Body of India, resolves to be the leader in all matters concerning Standardization, Certification and Quality.

Main Activities

Harmonious development of standardization, marking and quality certification

To provide new thrust to standardization and quality control.

To evolve a national strategy for according recognition to standards and integrating them with growth and development of production and exports.
Food Laws

Bureau of Indian Standards (BIS)

Main Activities

Certification

To Product
- Hallmarking of Gold Jewellery.
- Quality Management System
- Environmental Management Systems
- Occupational Health and Safety Management System
- Food Safety Management System
- Hazard Analysis and Critical Control Points
- Imported Products

Laboratory Management

International Activities

Training Services
Food Laws

AGMARK

The Directorate of Marketing and Inspection enforces the Agricultural Produce (Grading and Marketing) Act, 1937. Under this Act Grade standards are prescribed for agricultural and allied.

AGMARK is a

Quality Certification Mark.

It ensures quality and purity of a product.

It acts as a Third Party Guarantee to Quality Certified.

Quality standards for agricultural commodities are framed based on their intrinsic quality.

Food safety factors are being incorporated in the standards to complete in World Trade.
AGMARK

Standards are being harmonized with international standards keeping in view the WTO requirements. Certification of agricultural commodities is carried out for the benefit of producer/manufacturer and consumer.

Products available under AGMARK are as follows:-

Pulses
  Whole spices & ground spices
  Vegetable oils
  Wheat Products
  Milk products.

Other products such as Honey, Compounded asafetida, Rice, Tapioca Sago, Seedless tamarind, Besan (Gram flour)
Food Laws

Fruit Product Order (FPO), 1955

Objective

The main objective is to lay down quality standards to manufacture fruit & vegetable products maintaining sanitary and hygienic conditions in the premises.

It is mandatory for all manufacturers of fruit and vegetable products including some non fruit products like non fruit vinegar, syrup and sweetened aerated water to obtain a license under this Order.
Food Laws

Fruit Product Order (FPO), 1955

Following minimum requirements are laid down in the Fruit Product Order for hygienic production and quality standards:

- Location and surroundings of the factory
- Sanitary and hygienic conditions of premises
- Personnel hygiene
- Portability of water
- Machinery & Equipment with installed capacity
- Quality control facility & Technical staff
- Product Standards
- Limits for preservatives & other additives
Food Laws
Fruit Product Order (FPO), 1955

• Fruit product means any of the following articles, namely
  • Non fruit beverages, syrups and sherbets
  • Vinegar, whether brewed or non-fruit
  • Pickles
  • Dehydrated fruits and vegetables
  • Squashes, crushes cordials, barley water, barreled juice, and ready to serve beverages, fruit nectars or any other beverages containing fruit juices or fruit pulp
  • Jams, jellies and marmalades
  • Tomato products, ketchup and sauces
  • Preserves, candied and crystallized fruit and peel
  • Chutneys
  • Canned and bottled fruits, juices and pulps
  • Canned and bottled vegetables
  • Frozen fruits and vegetables
  • Sweetened aerated water and without fruit juice pr fruit pulp
  • Fruit cereal flakes
  • All unspecified fruit and vegetable products which are considered microbiologically safe and contains only permitted additives within permissible limits.
Food Laws

Fruit Product Order (FPO), 1955

Each container in which any fruit product is packed shall specify a code number indicating the lot or the date of manufacture of such fruit product.

No person can carry on the business of a manufacturer except under and in accordance with the terms of an effective license granted to him under this Order in Form B and shall not use the License number on labels of non-fruit products. FPO mark should be printed on the label with license number.

The labels shall not contain any statement, claim, design or device which is false or misleading in any particular concerning the fruit products contained in the package or concerning the quantity or the nutritive value or in relation to the place of origin of the said fruit products.
Food Laws

Meat Food Products Order (MFPO)

Objectives:

The main objective is to regulate production and sale of meat food products through licensing of manufacturers, enforce sanitary and hygienic conditions prescribed for production of wholesome meat food products, exercise strict quality control at all stages of production of meat food products, fish products including chilled poultry etc.

Meat & Meat Products are highly perishable in nature and can transmit diseases from animals to human-beings.

Processing of meat products is licensed under Meat Food Products Order, (MFPO) 1973 which was hitherto being implemented by Ministry of food Processing industries.
Food Laws

Meat Food Products Order (MFPO)

Under the provision of MFPO all manufacturers of meat food products engaged in the business of manufacturing, packing, repacking, relabeling meat food products meant for sale are licensed but excluding those manufacturers who manufactures such products for consumption on the spot like a restaurant, hotel, boarding house, snack bar, eating house or any other similar establishment.

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Food Laws

Milk and Milk Product order (MMPO)

The objective of the order is to maintain and increase the supply of liquid milk of desired quality in the interest of the general public and also for regulating the production, processing and distribution of milk and milk products.

As per the provisions of this order, any person/dairy plant handling more than 10,000 liters per day of milk or 500 MT of milk solids per annum needs to be registered with the Registering Authority appointed by the Central Government.

In every case where the milk or milk product is packed by the holder of a registration certificate in a tin, barrel, carton or any other container, the registration number shall either be exhibited prominently on the side label of such container or be embossed, punched or printed prominently thereon.
Food Laws

Prevention of Food Adulteration Act, 1954

• The Act was promulgated by Parliament in 1954 to make provision for the prevention of adulteration of food. Broadly, the PFA Act covers food standards, general procedures for sampling, analysis of food, powers of authorized officers, nature of penalties and other parameters related to food.

• It deals with parameters relating to food additives, preservative, colouring matters, packing & labelling of foods, prohibition & regulations of sales etc. The provisions of PFA Act and Rules are implemented by State Government and local bodies as provided in the rules.

In every case where the milk or milk product is packed Prevention of Food Adulteration Act, 1954 is repealed from 05.08.2011 by the Central Government as per the Food Safety and Standards Act, 2006.
Food Laws

Prevention of Food Adulteration Act, 1954

The act clearly defines “What is meant by Food Adulteration and what is the punishment given to person/manufacturer involved in the crime? The food is considered adulterated if it fulfills any of the below:

- If food is sub-standard rotten, decomposed or obtained from diseased animal or is insect- infested or is otherwise unfit for human consumption.

  If food contains any other substance which affects, or if the article is so processed as to affect, injuriously the nature, substance or quality thereof

  if the article has been prepared, packed or kept under insanitary conditions whereby it has become contaminated or injurious to health;
Food Laws

Prevention of Food Adulteration Act, 1954

if any constituent of the article has been wholly or in part abstracted so as to affect injuriously the nature, substance or quality thereof.

if the article contains any poisonous or other ingredient which renders it injurious to health

if any colouring matter other than that prescribed in respect thereof is present in the article, or if the amounts of the prescribed colouring matter which is present in the article are not within the prescribed limits of variability

if the article contains any prohibited preservative or permitted preservative in excess of the prescribed limits;

if the quality or purity of the article fall below the prescribed standard or its constituents are present in.