1. Ongoing efforts in focus Areas:

a) Notification on FSS (Contaminants, Toxins and Residues) Amendment Regulation, 2017 with respect to fixation of limit for Hydrocyanic acid in Sago.

b) Orders issued regarding:
   - Ban on use of staple pins in tea bags
   - Enforcement activities on unauthorized addition of Colour and harmful substances in tea
   - Constitution of Committee for framing regulation on “Conducting surveys for enforcement and administration of the Act”

c) Under “Safe food on Track” initiative, the first training of the trainers (ToT) program for 17 Officials of Indian Railways and 6 Officials of IRCTC was conducted on 06th and 7th July 2017 at National Productivity Council (NPC) New Delhi. Officers from railways included Joint Food Safety Commissioners, Designated Officers and Food Safety Officers from various zones. Training was provided through FOSTAC on Advanced Catering and Basic retails with respect to the Railways.

2. Strengthening of Infrastructure and support systems:

a) Strengthening of State Food Testing labs: A grant of Rs. 50.0 lakhs each to state of Meghalaya, Manipur and Telangana has been released towards the sub component of creation/renovation of Infrastructure, before procurement of lab equipments in state food laboratories

b) Strengthening of Referral Food Testing Labs: Following Grant has been released for upgradation of following referral food laboratories:

<table>
<thead>
<tr>
<th>S. No</th>
<th>Name of Referral Laboratories</th>
<th>Grant Released (in Crores)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>IICT, Hyderabad</td>
<td>0.625</td>
</tr>
<tr>
<td>2</td>
<td>CIFT, Kochi</td>
<td>1.75</td>
</tr>
<tr>
<td>3</td>
<td>IIFPT, Thanjavur</td>
<td>0.825</td>
</tr>
<tr>
<td>4</td>
<td>NDDB, CALF, Anand</td>
<td>1.05</td>
</tr>
</tbody>
</table>

c) A five days training program on Good Food Laboratory Practices (GFLP) was organized from 24-28 July 2017 at the State Government Laboratory, Aliganj, Lucknow for food analysts & other scientific/technical personnel of State Food Testing Laboratories and FSSAI notified laboratories.
d) A five days Training of Trainers (ToT) Program on Veterinary Drug Residues including antibiotics was organized by FSSAI in association with the Export Inspection Council at the Export Inspection Agency, Kochi from 24th to 28th July, 2017.

3. **International initiative:**

**40th Session of Codex Alimentarius Commission**

The 40th Session of the Codex Alimentarius Commission was held from 17th – 22nd July 2017 at Geneva, Switzerland. In this session following major decisions were taken in favour of India:

a) **Draft Standards developed by India which were adopted at step 5/8 or step 8**
   i. Regional Code of Hygienic Practice for Street-Vended Foods in Asia
   ii. Standard for Black, White and Green Pepper

b) **Amendment to Section 2 in the Appendix of the Standard for Named Vegetable Oils (CODEX STAN 210-1999)- Fatty Acid Range of Crude Rice Bran Oil:** In ‘Section 2 - Composition Characteristics’ of the Appendix of Standard for Named Vegetable Oils the following text was added *(Proposed by India)*

   “*For the fatty acid range of crude rice bran oil not intended for direct human consumption the ranges as given for rice bran oil in Table 1 apply*”;

c) **Standard for Dairy Permeate Powders:** Since name of the product was misleading for consumers therefore India proposed to change the name of the standard. Commission agreed to insert the following text in Section 7.1 Name of the food, to reflect the name used by different countries,

   “*Where appropriate in the country of sale, the name may be supplemented by the designation “lactose-rich deproteinized ___ powder”, the blank being filled with the term dairy, whey or milk, as appropriate to the nature of the product.*”

d) **New Work Proposals of India approved by CAC40**
   i. Revision of the Standard for Named Vegetable Oils (CODEX STAN 210-1999):
      Inclusion of walnut oil, almond oil, hazelnut oil, pistachio oil, flaxseed oil and avocado oil
   ii. Standard for Cashew Kernels
   iii. Conversion of the Regional Standard for Chili Sauce (CODEX STAN 306R-2011) into a Worldwide Standard
   iv. Revision of Standard for Mango Chutney (CODEX STAN 160-1987)
v. Standard for dried or dehydrated chilli and paprika
vi. MLs for total aflatoxins and ochratoxin A in nutmeg, chili, paprika, ginger, pepper and turmeric

e) India is reappointed as regional coordinator for Asia for next two years (2017-2019)