

IMPORTANT DEVELOPMENTS AND MAJOR ACHIEVEMENTS DURING THE MONTH OF NOVEMBER, 2018

1. New initiatives:

- a) FSSAI launched Food Product Identity Verification System (FPIVS) and "ePlatform for Comments" on 5th November 2018. FPIVS enables FBOs to identify applicable food regulations for any product or whether such food requires product approval. The "ePlatform for Comments" will facilitate stakeholders for online submission of their views on upcoming food standards & regulations.
- b) On the occasion of Children's day (14th November, 2018) FSSAI announced the Eat Right Awards and Eat Right Creativity Challenge, giving the Eat Right India movement a further boost, following the Swasth Bharat Yatra.

The objective of "Eat Right Creativity Challenge" is to unleash the creativity of the country's youth to spread the message of "Eat Right". This Challenge includes an "On-the-Spot Poster" and "Wall-art" competition for school children as well as a competition for digital creatives for amateur and professional artists and students. This Challenge is also designed to reach schools for sustained engagement under FSSAI's Safe and Nutritious Food (SNF) at School initiative. An Eat Right Activity Book has been created for schools to allow children to internalize the key messages of the Eat Right India movement.

Eat Right Awards will recognize outstanding contribution of both individuals and institutions in Eat Right India Movement. Special Eat Right Awards for food-related start-ups have also been instituted to reward innovation and promote entrepreneurship in the area of food safety and applied nutrition.

2. Ongoing efforts in focus Areas:

- a) Notifications issued regarding:
 - Recognition and Notification of Laboratories regulation, 2017
 - Food Safety and Standards (Food Product Standards and Food Additives) Amendment Regulations, 2017 relating to amendment in Harmonization of Food Additives
 - Standards on Complementary foods for older infants and young children.
 - Revision of Standards of Kachi Ghani Mustard Oil, Palm oil with regard to melting point, Vanaspati and New Standards of Palm Stearin; Palm Kernel Olein; Palm Kernel Stearin; Superolein; Avocado Oil; Inclusion of Peroxide Value in standards of all vegetable oils.
 - Standards of Milk Protein Concentrate (MPC), Whey Protein Concentrate (WPC), colostrum and colostrum products
 - Standards of Date Paste, Fermented Soybean Paste, Cocoa mass or Cocoa/Chocolate liquor and Cocoa Cake, Vegetable protein products, thermally processed fruit salad/cocktail/Mix, Harissa (Red hot Pepper Paste), cocoa Powder, Quick Frozen French Fried Potatoes, Canned chestnuts and Canned

Chestnut Puree, Edible fungus Products, Ginger (Sonth, adrak), Ginger (Sonth, adrak) Powder, tomato Ketchup and Tomato sauce

- Food Safety and Standards (Advertising & Claims) Regulations
 - General standards for Meat and Meat Products; Adoption of Codex Standards on Fish and Fisheries Products; Microbiological Standards for Meat and Meat Product and revision of proprietary food definition.
- b) Interim report of the National Milk Quality Survey, 2018 was released by FSSAI on 13.11.2018 revealing that milk in India is largely safe. The survey was conducted over a period of 6 months from May to October, 2018. . This is by far the largest systematic survey of milk both in terms of sample size (6432 samples) and numbers of parameters (4 quality parameters, 12 adulterants; and 4 contaminants – 93 antibiotics residues, 18 pesticide residues, Aflatoxin M1 and Ammonium Sulphate).
- c) With the objective to develop risk assessment procedures and practices in India for Ready-to-Eat (RTE) food, a Short Term Mission (STM) with “Better Training for Safer Food (BTSF)”, EU was conducted at FSSAI from 12-16 November 2018. Dr. Kostas Koutsoumanis, Chair of European Food Safety Authority Biohazard Panel headed the mission and deliberated the risk assessment procedures and related case studies in EFSA/EU. The STM also included a session for hands on training on the use of Predictive Microbiology Software in Exposure Assessment.
- d) Under FoSTaC (Food Safety Training and Certification) initiative, 394 training programmes were conducted during November, 2018, in collaboration with various training partners.
- e) Guidance note on “Handling and disposal of Used Cooking Oil” has been developed and shared by FSSAI through its website and social media handles. This guidance note outlines the Standard Operating Procedure (SOP) for safe handling and disposal of UCO for the benefit of consumers as well as small and big Food Business Operators (FBOs).
- f) Two interactive Radio Counseling Sessions were conducted in collaboration with IGNOU through Gyan Vani on subjects “Eliminate Trans Fat from Diet-Trans Fat Free India by 2022” and “Awareness on Poultry Meat and Poultry Products” on 3rd and 17th November respectively, with a view to spread awareness about food safety among masses.
- g) IEC Activities through participation in exhibitions/events:
FSSAI participated in following exhibitions/events for public awareness; consumer education; publicity of FSSAI’s initiatives and to develop strong engagements with various stakeholders:
- “Climate Jamboree 2018” during 1st-3rd November, 2018 at Thyagaraj Sports Complex New Delhi
 - ‘5th Vibrant India-2018’ and ‘Meri Dilli Utsav’ during 2nd-4th Novemebr,2018 at Pitampura Dilli Haat, New Delhi

- 23rd All India Children's Educational Audio - Video Festival & ICT Mela during 27th -29th November, 2018 at CIET, NCERT, New Delhi.

3. Strengthening of testing infrastructure and support systems:

a) Strengthening of State Food Laboratories:

An amount of Rs. 50 lakh has been sanctioned to the State of Rajasthan for setting up of microbiological laboratory in the State Food Laboratory, Jaipur.

b) Food Safety on Wheels (FSW):

1 more Food Safety on Wheels (FSW) has been sanctioned for the State of Madhya Pradesh. This has raised the total number of sanctioned FSWs from 39 to 40 across the country.

c) Hands-on Training on Advanced Microbiological Techniques:

FSSAI in association with Direction Générale de l'Alimentation (DGAL), France and Food & Drugs Administration (FDA), Gujarat organized five days "Hands-on Training on Advanced Microbiological Techniques" from 26.11.2018 to 30.11.2018 at Food & Drugs Laboratory, Near Polytechnic, Nizampura, Vadodara. Total 30 laboratory personnel participated in the training.

4. International initiative:

50th Session of the Codex Committee on Food Hygiene (CCFH) was held from 12-16th November, 2018 in Panama City, Panama. The important proceedings of the meeting are as listed below:-

- Proposed draft revision of the General Principles Of Food Hygiene (CXC 1-1969) and its HACCP Annex -(Co-Chaired by India) Returned to Step 3 for further revision. Further, the Committee establish Physical Working Group (PWG) chaired by the United Kingdom and co-chaired by India also to prepare a revised proposal for consideration by next CCFH.
- Proposed draft revision of the Code of Practice for Fish And Fishery Products (CXC 52-2003)- Committee agreed for newly adopted histamine guidance as a separate section in the Code and the consequential amendments to other sections of CXC 52-2003 for adoption by Codex Commission.
- Proposed draft Code of Practice on Food Allergen Management for Food Business Operators-Committee agreed to forward the proposed draft code for adoption by Codex Commission at Step 5.