

Frequently asked questions:

1. What is Nutritional labeling?

Ans: Nutrition Labelling means sale of a product by providing comprehensive information about the product to the consumer besides ensuring safety standards. It is quite useful to have a elaborated information about the label, as it serves as a primary link of communication between the manufacturer and consumer.

2. What is the Indian food law for the domestic use?

Ans: Every packaged food article for the domestic use has to be labelled in accordance to the related Indian Food Law i.e. Food Safety and Standards (Packaging and Labelling) Regulations, 2011, notified by Food Safety and Standards Authority of India (FSSAI).

3. What is food label?

Ans: A panel found on a package of food which contains a variety of information about the nutritional value of the food item. There are many pieces of information which are standard on most food labels, including serving size, number of calories, grams of fat, including nutrients, and a list of ingredients.

4. What is Nutrition labeling act and when was it passed?

Ans: In 1990 Nutrition Labelling and Education Act (NLEA) was passed. It required all packaged foods to bear nutrition labelling and all health claims for foods to be consistent with terms defined by the Secretary of Health and Human Services.

5. What are the pre-requisite of food label? Mention pre-requisite of food label?

Ans: As per 1991 Nutrition facts, basic per-serving nutritional information, is must on foods under the Nutrition Labeling and Education Act of 1990. Food labels had to list the most important nutrients in an easy-to-follow format.

As Pre-requisite of food label_all nutrients has to be shown i.e. calories, calories from fat, fats--saturated fat, trans fat, cholesterol, sodium, carbohydrates, dietary fiber, sugars, protein, vitamin A, vitamin C, calcium, and iron.

6. What are the measure taken by food safety & standards authority of Indian food safety standards act to safe guard the interest of the consumers?

Ans: In order to safe guard the interest of the consumer, the Food Safety and Standards (Packaging and Labelling) Regulations, 2011, provides that every packaged food article should be labelled. The essential components of every label are as follows, the name of food, list of ingredients, nutritional information, declaration regarding vegetarian or non vegetarian,, declaration regarding food additives, name and complete address of the manufacturer or packer, net quantity, code No./Lot No./Batch No., date of manufacture or packing, best before and use by date, country of origin for imported food and instructions for use

7. What is sub standard to food product? How does it differ from misbranding?

Ans: On analysis if the sample is found non-complying to the standards then the food product is declared substandard besides misbranding and prosecution is launched for substandard and also for misbranding i.e labelling defect. Even if the sample is found confirming to standards, the prosecution is launched for misbranding. Misbranded food can be fined up to 3 lakh rupees. Misleading advertisement can be fined upto 10 lakh rupees. During food inspection in case of any labeling or quality defect invariably the product sample is taken and sent for analysis.

8. What does food business operator faces implications from FSS acts?

Ans: In view of above, the Food Business Operator (FOB) should understand the importance of correct labelling and if the label declaration is incorrect and not in accordance to the regulations then the FBOs have to face the implications of the FSS acts.

**9. What is the purpose of Food Safety and Standards Authority of India (FSSAI)?
Write a note on FSSAI and its importance?**

Ans: Ministry of Health & Family Welfare, Government of India is the Administrative Ministry for the implementation of FSSAI. The Chairperson and Chief Executive Officer of Food Safety and Standards Authority of India (FSSAI) is in the rank of Secretary to Government of India. 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.

Importance of the Food Safety and Standard Act, 2006 Various central Acts like 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. However, these acts have been repealed after commencement of FSS Act, 2006. So, this act takes care of safety and quality assurance for all the food items, water and alcoholic beverages produced and sold throughout the country.

**10. What are the function of Food Safety and Standards Authority of India (FSSAI)?
How is it different from earlier food regulation?**

Ans: The Act of FSS, 2006 establish a single reference point for all matters relating to food safety and standards, by moving from multi- level, multi- departmental control to a single line of command. To this effect, the Act establishes an independent statutory Authority – the Food Safety and Standards Authority of India. It has its head office at Delhi. Food Safety and Standards Authority of India (FSSAI) and the State Food Safety Authorities shall enforce various provisions of this Act. The earlier existing food regulation acts in India have been repealed after commencement of FSS Act, 2006.

Following are the functions of 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 thus notified.
- 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.
- Collect and collate data regarding food consumption, incidence and prevalence of biological risk, contaminants in food, residues of various, and 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.

11. What are the advantages of Food Safety and Standards Authority of India (FSSAI)?

Ans: Advantages of FSSAI are as follows:

Single reference point for all matters relating to FSS, regulation & enforcement.
Transparency and accountable regulatory framework. Investor friendly regulatory mechanism.
Empowerment of consumers with dissemination of adequate information.
Spread of food safety concept to grass root level by involving local panchayat and municipalities.

12. What are the responsibility and duties of authority?

Ans: Duties of Food Authority is to regulate and monitor the manufacture, processing, distribution, sale and import of food so as to ensure safe and wholesome food from farm to fork. The regulatory role of FSSAI are

Setting the standards and guidelines in relation to articles of food and specifying an appropriate system for enforcing various standards notified under this Act

To set the limits for use of food additives, crop contaminants, pesticide residues, residues of veterinary drugs, heavy metals, processing aids, myco-toxins, antibiotics and pharmacological active substances and irradiation of food;

1. To set the mechanisms and guidelines for accreditation of certification bodies engaged in certification of food safety management systems for food businesses.
2. To set the procedure and the enforcement of quality control in relation to any article of food imported into India.
3. To set the procedure and guidelines for accreditation of laboratories and notification of the accredited laboratories;
4. To finalize the method of sampling, analysis and exchange of information among enforcement authorities;
5. To conduct survey of enforcement and administration of this Act in the country;
6. To check food labelling standards including claims on health, nutrition, special dietary uses and food category systems for foods; and
7. To finalize the procedure subject to which risk analysis, risk assessment, risk communication and risk management.

13. Mention the other roles of food safety authority?

Ans: The Food Authority shall also provide scientific advice and technical support to the Central Government and the State Governments in matters of framing the policy and rules in areas which have a direct or indirect bearing on food safety and nutrition; search, collect, collate, analyse and summarise relevant scientific and technical data particularly relating to – food consumption and the exposure of individuals to risks related to the consumption of food; incidence and prevalence of biological risk; contaminants in food; residues of various contaminants; identification of emerging risks; and establish a system of network of organisations with the aim to facilitate a scientific co-operation framework by the co-ordination of activities, the exchange of information, the development and implementation of joint projects, the exchange of expertise and best practices in the fields within the Food Authority's responsibility.

14. What do you understand by food safety management system?

Ans: Food Safety Management System means the adoption of Good Manufacturing Practices, Good Hygienic Practices, Hazard Analysis & Critical Control Point & such other practices as may be specified by regulation, for the food business.

14. Define food additive?

Ans: Food additive means any substance not normally consumed as a food by itself or used as a typical ingredient of the food, whether or not it has nutritive value, the intentional addition of which to food for a technological purpose in the manufacture, processing, preparation, treatment, packing, packaging, transport or holding of such food results, or may be reasonably expected to result, in it or its by products becoming a component of or otherwise affecting the characteristics of such food but does not include “contaminants” or substances added to food for maintaining or improving nutritional qualities.

15. What is critical control point?

Ans: Critical Control Point is a step at which control is essential to prevent or eliminate a food safety hazard or reduce it to an acceptable level in a food process.

