

GOVERNMENT OF INDIA
MINISTRY OF FOOD PROCESSING INDUSTRIES
LOK SABHA
UNSTARRED QUESTION NO. 2725
ANSWER ON 19TH DECEMBER, 2023

QUALITY STANDARDS IN FPI

2725. SHRI NARANBHAI KACHHADIYA:

Will the Minister of FOOD PROCESSING INDUSTRIES be pleased to state:

- (a) whether maintaining food safety and quality standards is a major challenge for small sector Food Processing Industries (FPIs) leading to various food related diseases; and
- (b) if so, the steps that have been taken by the Government to provide food security and maintain proper quality standards of food products in small food processing sectors?

ANSWER

**THE MINISTER OF STATE FOR FOOD PROCESSING INDUSTRIES
(KM. SHOBHA KARANDLAJE)**

(a) As per the provisions of Food Safety and Standards (FSS) Act, 2006, every Food Business Operator (FBO)/Food Processing Industries(FPIs) including petty food business operators is required to obtain license/registration for carrying out food businesses. These FBOs/(FPIs) are required to comply the respective hygiene standards as per law. In this regard, the Government of India has formulated Food Safety and Standard Authority of India (FSSAI) under the Ministry of Health and Family Welfare (MoH&FW) and the licence to these industries are issued on the compliance of standards maintained by FSSAI.

(b) Ministry of Food Processing Industries (MoFPI) launched a pan India scheme called 'Pradhan Mantri Formalisation of Micro Food Processing Enterprises', in partnership with the State/ UT Governments under Aatmanirbhar Bharat Abhiyan which aims to enhance the competitiveness of existing individual micro-enterprises in the unorganized segment of the food processing industry and promote formalization of the sector and support Farmer Producer Organizations (FPOs), Self Help Groups (SHGs) and Producers Cooperatives along their entire value chain.

Under the scheme, 2,00,000 micro food processing units will be directly assisted with credit linked subsidy. Adequate supportive common infrastructure and institutional architecture will be supported to accelerate the growth of the sector.

FSSAI, MoH&FW has taken the following steps to facilitate small food processing sector to maintain proper quality standards of their food products:

- (i) FSSAI is providing training to these FBOs regularly for the manufacturing units under its Food Safety Training Certification (FoSTaC) programme.
- (ii) FSSAI has created a network of mobile food testing laboratories commonly known as Food Safety on Wheels or FSW to cater to the testing need of the FBOs even in the remotest part of the country.
- (iii) FSSAI conducts periodic Pan-India Surveillance of Food products for both the organised and un-organised sectors especially on staple foods and commodities that are prone to adulteration
- (iv) FSSAI has facilitated rapid food testing methods to reduce the screening time of the food products at the field level and accelerate surveillance as well as monitoring activities.

In addition, the Bureau of Indian Standards under Ministry of Consumer Affairs, Food and Public Distribution has also published various Indian Standards, which prescribe food hygiene and safety practices to be followed by different food businesses, namely - IS 2491 [Food hygiene – General principles – Code of practice], IS 4303 (Part 1) [Code of hygienic conditions for fish industry: Part 1 Pre-processing stage], IS 4303 (Part 2) [Code of hygienic conditions for fish industry: Part 2 Canning stage], IS 5839 [Food Hygiene – Code of practice for manufacture storage and sale of ice cream], IS 7005 [Code for hygienic conditions for production, processing, transportation and distribution of milk], IS 14216 [Spices and Condiments Processing Units – Code of Hygiene Practices], IS 14134 [Code for hygienic practices for units for processing and handling of quick frozen foods], IS 14135 [Code for hygienic practices for processing and handling of dehydrated fruits and vegetables including edible fungi], IS 15000 [Hazard analysis and critical control point (HACCP) – Requirements for any organization in the food chain], etc.
