

GOVERNMENT OF INDIA
MINISTRY OF COMMERCE & INDUSTRY
(DEPARTMENT OF COMMERCE)

LOK SABHA
UNSTARRED QUESTION NO. 1190
ANSWERED ON 03/12/2024

TOXIC CONTAMINANT IN INDIAN PRODUCTS

1190. SHRI CHARANJIT SINGH CHANNI:

SHRI K SUDHAKARAN:

Will the Minister of **COMMERCE & INDUSTRY** (वाणिज्य एवं उद्योग मंत्री) be pleased to state:

- (a) the details of Indian products flagged by various countries for toxic content since 2019, including the types of toxicity or safety issues identified;
- (b) the details of steps taken to address these concerns and ensure compliance with international standards; and
- (c) whether any assistance is provided to Indian exporters to improve product safety standards and ensure compliance with international regulations, if so, the details thereof?

ANSWER

वाणिज्य और उद्योग मंत्रालय में राज्य मंत्री (श्री जितिन प्रसाद)

THE MINISTER OF STATE IN THE MINISTRY OF COMMERCE AND INDUSTRY
(SHRI JITIN PRASADA)

(a) Importing countries keep issuing regulations from time to time regarding residue limits for various products especially from the angle of food safety and health. Information about such regulations is disseminated among the exporters in order to ensure smooth flow of exports from India.

(b) & (c) To ensure compliance with international standards, Export Inspection Council (EIC), a statutory body under Department of Commerce, conducts periodic awareness and training programs for relevant stakeholders on food safety standards and the specific requirements of different importing countries. The Agricultural & Processed Food Products Export Development Authority (APEDA) has developed procedures for exports of peanuts and grapes focusing on

maximum residue levels and traceability system for grapes, peanut and organic products has also been developed to monitor food safety compliance. In addition, exporters are supported with certification assistance, laboratory up-gradation and reimbursement for testing charges. The Marine Products Export Development Authority (MPEDA) offers specialized Hazard Analysis Critical Control Point (HACCP) training for seafood processors and collaborates with expert panels to address and rectify issues related to export rejections. The issues related to export rejections have been addressed and discussed during bilateral and multilateral meetings with international trade partners. These measures help maintain high food safety standards, ensuring smoother international trade and enhancing global market access. MPEDA operates a financial assistance scheme for seafood processors registered with MPEDA for setting up mini laboratories in approved processing plants. The scheme helps processors procure essential equipment and chemicals, and other supplies for in-house quality control.
