FSSAI IN NEWS

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FSSAI releases list of research studies into food safety & quality status

The Food Safety and Standards Authority of India (FSSAI) has released a list of projects allocated to the institutions and research agencies for the purpose of study for the food safety and quality status in the country. A total of 13 subjects have been identified and allocated to various institutions for the study. The total cost of the project is more than Rs 412.77 lakh.

The subjects include occurrence of acrylamide in processed food products and mitigation strategies, assessment of various methods of estimation and profiling of commercial varieties, promising germplasm and soy-based products in India, assessment of chemical contaminants in fresh and bottled tender coconut water, functional components and antioxidants analysis of citrus fruit for its application in food industry, assessment of the quality of vegetable oils while frying and formulation of safety guidelines for fried oils for repeated frying, comparative studies of fruits ripened with various artificial ripeners for identification of changes in chemical composition and the residues of artificial ripeners, species identification to check adulteration of cheaper quality meat, generation of data on pesticide residues and metal contaminants in edible vegetable oils of different regions, development of novel methodologies for the identification and quantification of oils in blended, interesterified and adulterated oils based on triglyceride structure, fatty acid composition and minor constituents, development of standard protocols and molecular tools for fish food authentication for food safety and quality assurance, nutritional quality and safety evaluation of common processed products of grapes, application of DNA barcoding to detect contamination and substitution from different herbal products available in the market and validation and standardisation of the GC analysis method given in ISO 17678:2010 for determination of milk fat purity in bovine milk other than cow’s milk.
The institutionsthat were allocated these subjects include various centres of CSIR, ICAR, the National Institute of Nutrition (NIN), and the National Dairy Research Institute (NDRI).

The studies will be conducted for a maximum period of two years.

It is pertinent to mention here that FSSAI has decided to support innovative research and development (R&D) proposals with respect to food safety and quality control by providing financial assistance to institutes and organisations to undertake research proposals on food safety.

The whole exercise was to generate knowledge for updating and upgrading food safety standards in accordance to hygiene, traceability, sampling and testing methods, safety aspects of novel foods, study of chemical contaminants, radiological safety of food, toxicology, risk communication, good practices, nutritional composition, food law enforcement, quick testing, etc.

These projects will be monitored by a committee, which will be selected from the scientific panels.