

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

1. New initiatives:

- a) On World Biofuel Day, FSSAI launched RUCO – Repurpose Used Cooking Oil, an ecosystem that will enable the collection and conversion of used cooking oil to biodiesel. Being one of the largest consumers of vegetable oil, India has the potential to recover 220 crore litre of Used Cooking Oil (UCO) for the production of biodiesel by the year 2022 through coordinated action.

FSSAI is working in partnership with Biodiesel Association of India (BDAI) and the food industry to ensure effective compliance of UCO standards. An Education, Enforcement and Ecosystem (EEE) strategy is being implemented to divert UCO from the food value chain and curb current illegal practices thereby ensuring good health and welfare of all its 130-crore citizens, aiding energy security, climate change mitigation, and leading to environmentally sustainable development

FSSAI has additionally launched a micro-site to monitor the progress of the collection and conversion of UCO to biodiesel. Sixty-Four companies have been identified thus far at 101 locations across the length and breadth of the nation to enable collection of UCO.

- b) To contextualize and update the food safety ecosystem in the country and build capacities of the food professionals of the future, FSSAI led a discussion on 9th August, 2018 with Vice Chancellors of various Universities, Academicians, Industry and Industry Associations on a comprehensive framework for Engagement with Higher Education Institutes on Food Safety and Applied Nutrition.

A triple E strategy (Engage, Excite, Enable) to engage effectively with Higher Education Institutes (HEIs) will be adopted. To kick start the program, the annual international quiz contest on food safety conducted by CII-SKA with participation from over 160 colleges, both at the National and International level, will be used as a platform to sensitize participants about the food regulator's initiative.

2. Ongoing efforts in focus Areas:

- a) Notifications issued:
- Food Safety and Standards (Fortification of Foods) Regulations, 2017
 - Third Party Food Safety Auditing Regulations, 2017
 - Food Safety and Standards (Food product Standard and Food Additives) ninth Amendment Regulations, 2018 related to standards of all pulses, whole and decorticated Pearl Millet grains, Degermed Maize flour and Maize Grit, Couscous, Tempe, Textured Soy Protein, Sago flour, Honey, Bee Wax & Royal Jelly and Steviol glycoside
- b) FSSAI has started developing and disseminating guidance notes for consumers to address common concerns around food adulteration, concerns and other food safety

issues. During August 2018, two guidance notes on “Artificial ripening of fruits” and “Egg Quality and Safety: dispelling the myth about plastic eggs” have been developed and shared by FSSAI through its website and social media handles.

- c) Under FoSTaC (Food Safety Training and Certification) initiative, 329 training programmes were conducted during August, 2018, in collaboration with various training partners.
- d) Two interactive Radio Counseling Sessions were conducted in collaboration with IGNOU through Gyan Vani on the subject “Food Fraud, Food Defense” & “Sanitary & Hygiene Requirement for a Food Establishment” on 4th and 21st July respectively, with a view to spread awareness about food safety among masses.
- e) Three days training program on Good Food Laboratory Practices (GFLP) was conducted from 31st July to 2nd August, 2018 at Shriram Institute for Industrial Research, Delhi for food analysts & other scientific/technical personnel working in Food Testing Laboratories. The Program was attended by 29 trainees from State Food Testing Laboratories, FSSAI notified laboratories and other Food companies.
- f) In addition to existing 7 Guidance documents, another guidance document on "Fish and Fish Products" has been developed to address the food safety requirements including hazards and risks regarding handling and processing of fish and fish products along with its storage, distribution and retail.
- g) IEC Activities through participation in exhibitions/events:
FSSAI participated in following exhibitions/events for public awareness, consumer education and publicity of FSSAI's initiatives and to develop strong engagements with various stakeholders:
 - AAHAR-The Food and Hospitality Fair 2018, organized by India Trade Promotion Organization (ITPO) during 23-25 August, 2018 at Chennai Trade Centre
 - Food Ingredients India & Health ingredients (Fi India & Hi) 2018 organized by UBM India Pvt. Ltd. during 30th August-1st September 2018 at India Expo Mart, Greater Noida

3. Strengthening of testing infrastructure and support systems:

a) Strengthening of State Food Laboratories:

A total grant of Rs. 15 crore has been sanctioned/ released to 7 States (Gujarat, Kerala, Karnataka, West Bengal, Chhattisgarh, Odisha and Punjab) towards creation/renovation of infrastructure; setting up/upgradation of microbiology laboratory and procurement of high end equipments.

- b) **Notification of Referral Laboratories:** Punjab Biotechnology incubator, Mohali has been notified as Referral Laboratory by FSSAI under section 43(2) of FSS Act, 2006 vide Gazette of India notification number S.O. 3827 (E) dated 31st July, 2018 thus raising the total number of Referral Laboratories from 18 to 19.