FSSAI today said it has joined hands with the Global Food Safety Partnership (GFSP) to develop actions for raising investments to support food safety system in South Asia.

The Food Safety and Standards Authority of India (FSSAI) and the GFSP held a high level discussion in the national capital on food safety.

The GFSP is an innovative, public-private initiative dedicated to supporting and promoting global cooperation for food safety capacity building.

"As a part of this dialogue, nearly 100 participants came forward to indicate their intention to act in various areas including funding and investment, knowledge sharing, public/private collaboration, and capacity building to manage and support the region's food safety systems," FSSAI said in a statement.

GFSP's CEO Lystra N Antoine said that a collaborative approach would contribute to enhance global food security.

FSSAI Chairperson Ashish Bahuguna said the regulator wants to enhance its global outreach with a view to learn from experiences of other countries in food safety and build global trust in India's food sector.

"We strongly believe in co-creating a sustainable architecture for building strong
food safety systems across Asia. We believe that globally there is a need for more informed and cohesive arrangement on capacity building and knowledge sharing on food safety and nutrition," he added.

This calls for support from public and private organisations, partners and other international bodies, Bahuguna said.

FSSAI's CEO Pawan Agarwal said that it has made a good progress in terms of food safety capacity building efforts through launch of FosTaC portal that necessitates to have one trained and certified food safety supervisor in Indian food businesses.
FSSAI launches new initiatives for food business operators, consumers, citizens

Dated: 19 May, 2017

India’s food regulator, has launched a new website <foodsmart.fssai.gov.in> to make you a food smart consumer by providing a complete food safety guide.

New Delhi : The Food Safety and Standards Authority of India (FSSAI), India’s food regulator, has launched a new website <foodsmart.fssai.gov.in> to make you a food smart consumer by providing a complete guide to food safety.

If you are worried about the safety of food that you buy and eat, if you want to know “which oil is good for my family” or know about safety of re-using oil, or about the health benefits of dietary fibre or all about the packaged food or whether your packaged water safe, just log into this website to get all authoritative answers.
India’s food regulator FSSAI has asked the chocolate industry to follow a new set of quality norms from next year to ensure that the best quality product is made available to the customer.

The Food Safety and Standards Authority of India (FSSAI) has finalised the new quality standards for chocolates, whose market in India is growing exponentially with more people picking up the habit of gifting chocolates.

The new standards — published in a gazette notification last week — will be applicable to 10 types of chocolates based on amount and types of cocoa and other materials used in these products.

They are milk, milk covering, plain, plain covering, blended, white, filled, composite, praline and couverture chocolates.

The regulator permitted 5% vegetable fats and artificial sweetener isomaltulose, a move that is likely to benefit importers.

Currently, the FSSAI allows use of cocoa butter in chocolates and not vegetable fats, whereas international food standards authority Codex permits 5% vegetable fats. With the Indian chocolate market set to cross the $2 billion mark within a year, the regulator facilitated the entry of importers.

The new regulation will come into effect from January 1, 2018, giving the Indian
industry some breathing space to out its internal structure in order to maintain these standards and prepare for competition from the importers.

Currently, only a handful of players dominate the Indian chocolate market. The regulator took more than a year and a half to finalise the standards for chocolates.

Industry watchers said the use of vegetable fats in chocolates has been a bone of contention in imported chocolates as a number of companies had their consignments withheld at the ports because of non-compliance of Indian standards the product.