



FOOD SAFETY AND STANDARDS  
AUTHORITY OF INDIA

*Inspiring Trust, Assuring Safe & Nutritious Food*  
Ministry of Health and Family Welfare, Government of India

# STANDARD SETTING AT CODEX ALIMENTARIUS COMMISSION AND FOOD SAFETY AND STANDARDS AUTHORITY OF INDIA

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FSSAI

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**Safe, good food for  
everyone, everywhere**

# GLOBAL CRITERIA FOR STANDARDS SETTING

## SPS Agreement?

The right to  
protect  
**human**,  
animal  
or plant life  
or health



**Avoiding  
unnecessary  
barriers  
to trade**

# Key Takes from SPS Agreement *fssai*

- Members entitled to establish SPS measures for the protection of human health, provided the measures are **consistent with Agreement**
- The level of protection should be appropriate (**ALOP**)
- Members shall ensure SPS measures are **science-based** and are applied in a manner that would not constitute a **disguised restriction** on international trade
- Members are encouraged to base their SPS measures on **international standards**, guidelines / recommendations, where they exist
- **Codex is the reference standard under WTO**

## Standard-setting organizations



# CODEX



- ❖ Codex Alimentarius Commission (CAC) - an Inter-governmental food standards body of FAO and WHO established in 1963
- ❖ Develops international food quality and safety standards to:
  - Protect consumers' health, and
  - Ensure fair practices in the food trade
- ❖ Codex membership includes 189 members (covers around 99% of world's population) - India is a member of Codex since 1964

## **CODEX PROCEDURAL MANUAL**

**outlines the agreed set of rules to ensure the Commission and its subsidiary bodies work in a uniform manner**

**intended to help member countries to participate effectively in the work of the Joint FAO/WHO Food Standards Programme**

### **The Manual contains:**

- ❖ **Statutes of the Commission and rules of procedure.**
- ❖ **Guidelines for the operation of Committees and Task Forces.**
- ❖ **Information on how the Commission carries out its work, including the reference system for Codex documents.**

# Principles of standard setting

## “Codex Procedural manual”

Sound scientific analysis and evidence based risk analysis

*The food standards, guidelines and other recommendations of “Codex Alimentarius shall be based on the principle of sound scientific analysis and evidence, involving a thorough review of all relevant information, in order that the standards assure the quality and safety of the food supply.”*

*“When elaborating and deciding upon food standards Codex Alimentarius will have regard, where appropriate to other legitimate factors relevant for the health protection of consumers and for the promotion of fair practices in food trade”*

# Scientific input to Codex

Independent FAO/WHO Expert committees:

- ❖ **JECFA** (Joint Expert Committee on Food Additives)
  - provides advice to CCFA, CCCF, CCRVDF
- ❖ **JMPR** (Joint Meeting on Pesticide Residues)
  - provides advice to CCPR
- ❖ **JEMRA** (Joint Expert Committee on Microbiological Risk Assessment)
  - provides advice to CCFH
- ❖ **JEMNU** (Joint Expert Meetings on Nutrition)
  - provides advice to CCNFSDU

*Ad hoc* consultations

- ❖ e.g. Joint FAO/WHO Core Expert Meeting on the Safety and Quality of Water Used in Food Production and Processing, Bilthoven, the Netherlands, 21-23 June 2017



# Codex Alimentarius Commission

## Executive Committee

### Horizontal / General Committees

General Principles  
(France)

Food Labelling  
(Canada)

Import and Export  
Inspection and  
Certification Systems  
(Australia)

Residues of Veterinary  
Drugs in Foods  
(United States)

Food Additives  
(China)

Pesticide Residues  
(China)

Contaminants in Foods  
(Netherlands)

Food Hygiene  
(United States)

Methods of Analysis  
and Sampling  
(Hungary)

Nutrition and Foods for  
Special Dietary Uses  
(Germany)

### Vertical / Commodity Committees

#### Active

Processed Fruits  
and Vegetables  
(United States)

Fresh Fruits  
and Vegetables  
(Mexico)

Fats and Oils  
(Malaysia)

Spices and Culinary  
Herbs  
(India)

\* Sugars  
(Colombia)

\* Cereals, Pulses and  
Legumes  
(United States)

#### Adjourned sine die

Natural Mineral Waters  
(Switzerland)

Vegetable Proteins  
(Canada)

Meat Hygiene  
(New Zealand)

Cocoa Products  
and Chocolate  
(Switzerland)

Fish and Fishery  
Products  
(Norway)

\* Milk and Milk Products  
(New Zealand)

### Ad-hoc Intergovernmental Task Forces

#### Active

Antimicrobial  
Resistance  
(Republic of Korea)

#### Dissolved

Animal Feeding  
(Switzerland)

Foods Derived from  
Biotechnology  
(Japan)

Fruit Juices  
(Brazil)

Processing and Handling  
of Quick Frozen Foods  
(Thailand)

\* Working by correspondence

### FAO/WHO Regional Coordinating Committees

Africa  
(Kenya)

Asia  
(India)

Europe  
(Kazakhstan)

Latin America and  
the Caribbean  
(Chile)

North America and  
South West Pacific  
(Vanuatu)

Near East  
(Iran)

# Codex texts

- **Standards:**
  - Product identity and quality standards
  - Horizontal standards (GSFA – Food Additives, GSCTFF – Contaminants, GSLPF - Labelling, Methods of Analysis)
- **Guidelines:** Principles and guidance – how to do something (principles, certification, inspection, risk analysis, sampling)
- **Codes of practice:** advice or procedures what to do to avoid an issue or minimise the risk (hygiene, prevention of contamination/AMR)

# Codex texts (....Contd.)

## Product Standards

Milk Powders and Cream Powder  
Fat Spreads and Blended Spreads  
Cumin  
Chocolate and Chocolate Products  
Wheat Flour  
Canned Salmon  
Apples  
Mango chutney

## Guidelines

Use of Nutrition and Health Claims  
Application of General Principles of Food Hygiene to the Control of Listeria Monocytogenes in Foods  
Addition of Essential Nutrients to Foods

## Codes of practice

General principles of Food Hygiene and its Annex on HACCP  
Prevention and Reduction of Mycotoxin Contamination in Cereals  
Reduction of Acrylamide in Foods  
Prevention and Reduction of Lead Contamination in Foods

## Regional codex texts

Regional Code of Hygienic Practice for Street-Vended Foods in Asia  
Regional Standard for Fermented Soybean Paste  
Regional Standard for Chilli Sauce

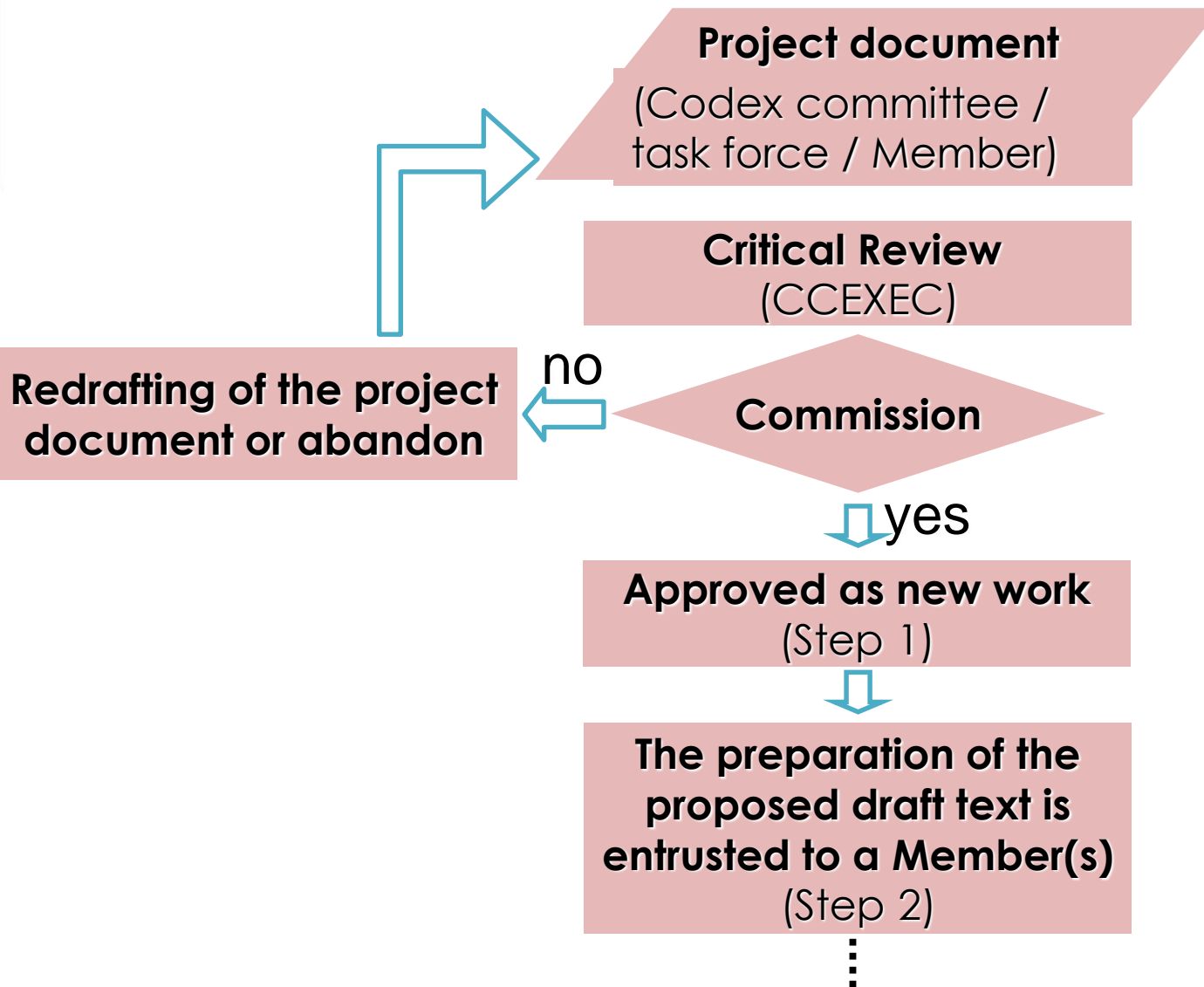
## **Codex texts (....Contd.)**

Codex Alimentarius has so far developed following texts:

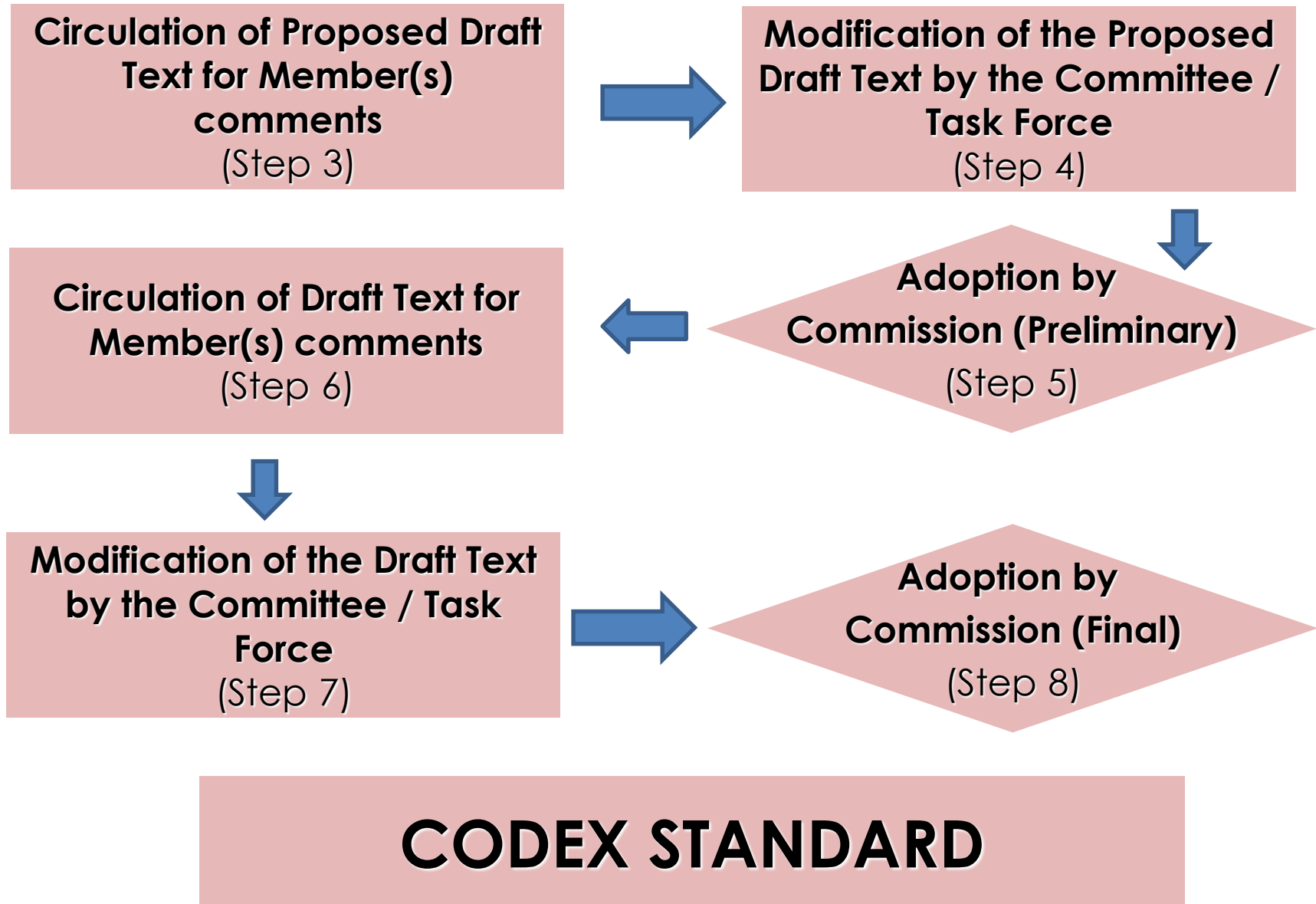
- ❖ **221 Commodity Standards**
- ❖ **78 Guidelines**
- ❖ **52 Codes of practice**
- ❖ MRLs for **303 pesticides** in food and feed- **5231 MRLs**
- ❖ MRLs and RMRs for **63 veterinary drugs** in food and feed- **623 MRLs**
- ❖ MLs for **18 contaminants** in food - **106 MLs**
- ❖ MLs for **244 food additives**- **4130 MLs**

# How are Codex texts developed?

# Codex Step Procedure



# Codex Step Procedure



**CCEXEC reviews the proposal taking into account:**

- **Strategic Plan of the Codex Alimentarius Commission**
- **Assessment against the “Criteria for the Establishment of Work Priorities”**
- **Need for independent risk assessment to support the new work**
- **Needs of developing countries**
- **Necessary arrangement to carry out the task (e.g. establishment of a committee/task force)**



# Objectives of FSSA

1

- To consolidate multiple laws and establish single point reference system

2

- To establish Food Safety and Standards Authority of India for laying down **science based standards** for articles of food (**Risk Analysis**)

3

- To regulate the manufacture, storage, distribution, sale and import of food products

4

- To ensure availability of safe and wholesome food for human consumption

- **Section 18 of the FSS Act:**
  - FSSAI responsible for:
    - taking into account risk assessment and other factors for ALOP
    - taking measures to be proportionate to risk and not trade restrictive
    - taking into account Codex standards and prevalent practices
    - ensuring objectivity, independence, transparency of risk assessment
  
- **To undertake this task FSSAI is supported by:**
  - Scientific Panels (**Section 13 of the Act**)
  - Scientific Committee (**Section 14 of the Act**)
  - Central Advisory Committee (**Section 11 of the Act**)
  
- **FSS (Transaction of Business and Procedures for the Scientific Committee and Scientific Panels) Regulations, 2016**

# FSSAI and Risk Assessment

## 1. Scientific Panels and Expert Working Groups:

- a. 19 Scientific Panels (dealing with vertical and horizontal areas)
- b. Consisting of independent scientific subject-matter experts in respective areas
- c. Carrying out-Qualitative and Quantitative assessment related to Hazard , thus playing the role of Risk Assessors.

## 2. Scientific Committee:

- a. Consisting of Chairpersons of the Scientific Panels and six independent scientific experts
- b. Providing scientific opinion to the Food Authority
- c. Facilitating independent scientific and strategic opinion on food safety to support the policies and risk managers.

## 3. Central Advisory Committee:

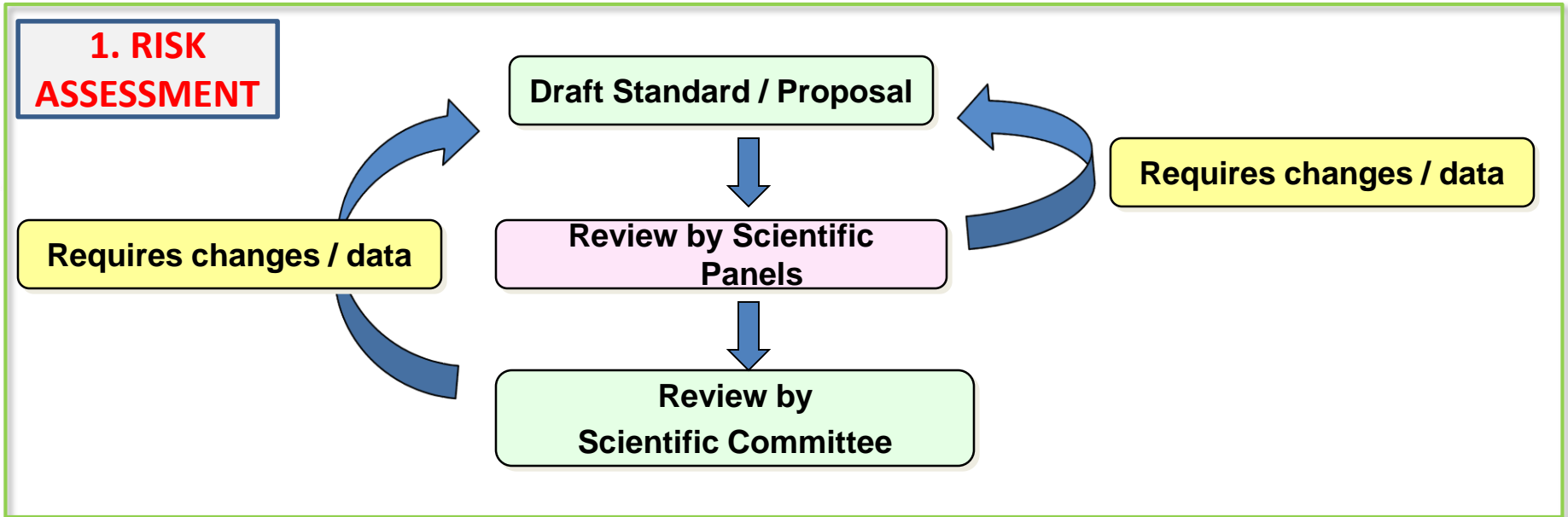
- a. Interface between Food Authority and State Enforcement Agencies
- a. Providing inputs/data for identifying the potential risk areas where there is a need for risk analysis (through surveillance and/or enforcement activities
- b. Assisting Food Authority in preliminary risk assessment through sharing of data; risk management; and risk communication with stakeholders with regard to identified hazard.

# **Scientific Panels of the Food Authority - 19**

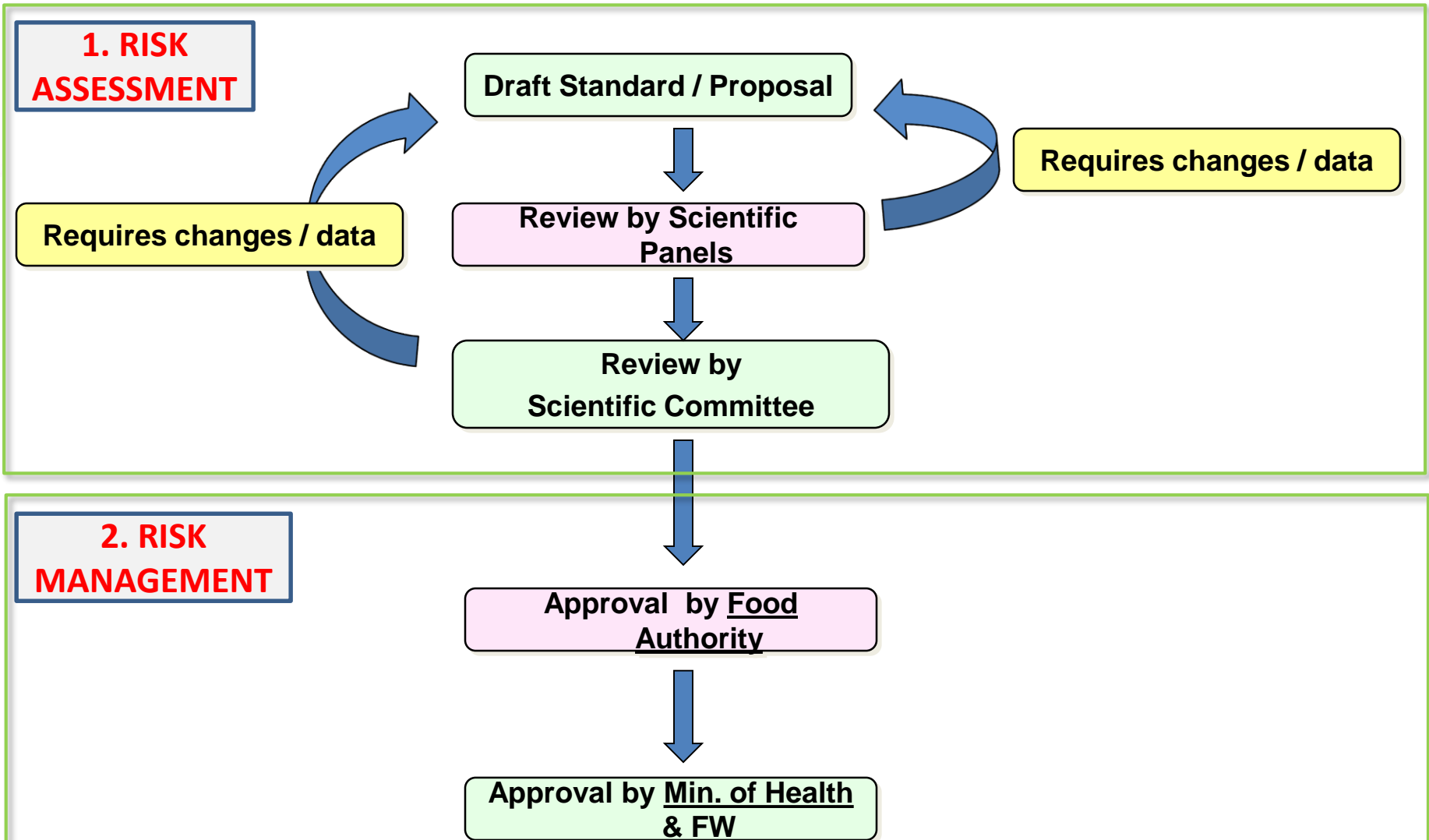
- **Functional foods, nutraceuticals, dietetic products and other similar products**
- **Method of sampling and analysis**
- **Food additives, flavourings, processing aids and materials in contact with food**
- **Contaminants in the food chain**
- **Biological hazards**
- **Pesticides residues**
- **Antibiotic residues**
- **Labelling and claims / advertisements**
- **Genetically modified organisms and foods**

- **Milk & milk products**
- **Meat & meat products, including poultry**
- **Cereals, pulses & legume and their products (including bakery)**
- **Fruits & vegetables and their products (including dried fruits and nuts)**
- **Oils & Fats**
- **Sweets, confectionery, sweeteners sugar & honey**
- **Water (including flavoured water) & beverages (alcoholic non-alcoholic)**
- **Spices and Culinary Herbs**
- **Fish and fisheries products**
- **Nutrition and Fortification**

# Standards-setting Process Flow *fssai*



# Standards-setting Process Flow *fssai*



*contd.....*

# Standards-setting Process Flow *fssai*

(contd...)

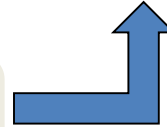
Approval by Min. of Health  
& FW



Draft Notification



60 days for Public /  
WTO Comments



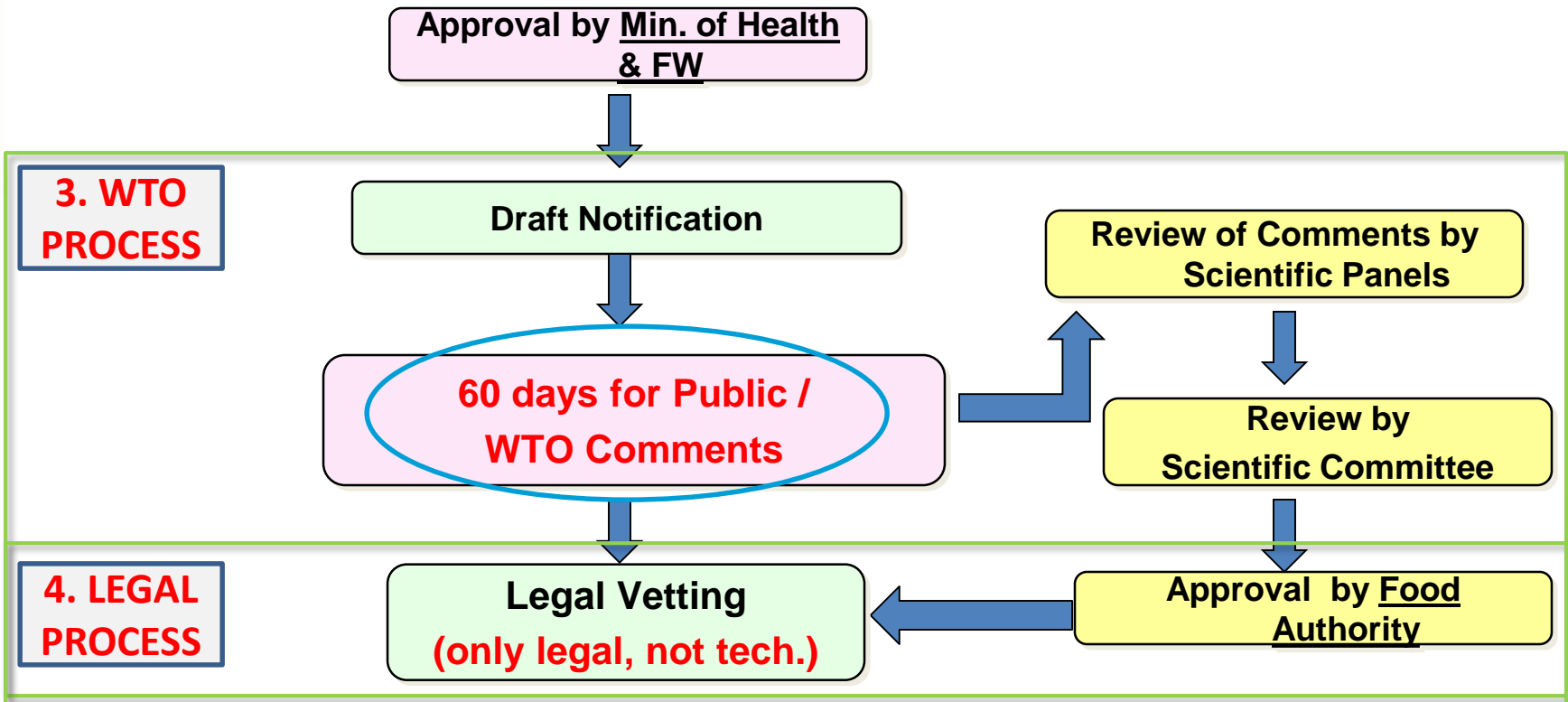
Review of Comments by  
Scientific Panels



Review by  
Scientific Committee

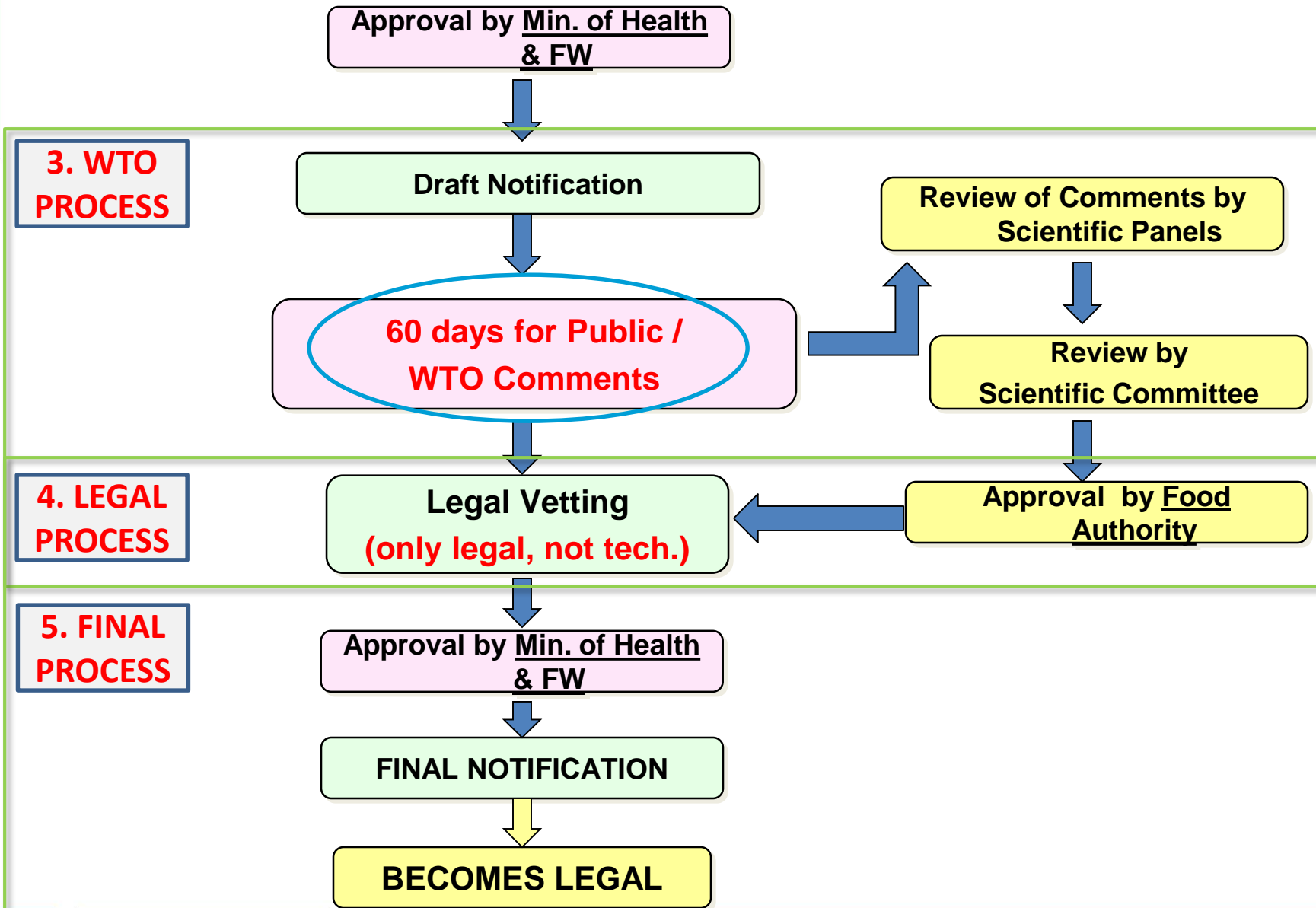
**3. WTO  
PROCESS**

# Standards-setting Process Flow *fssai*

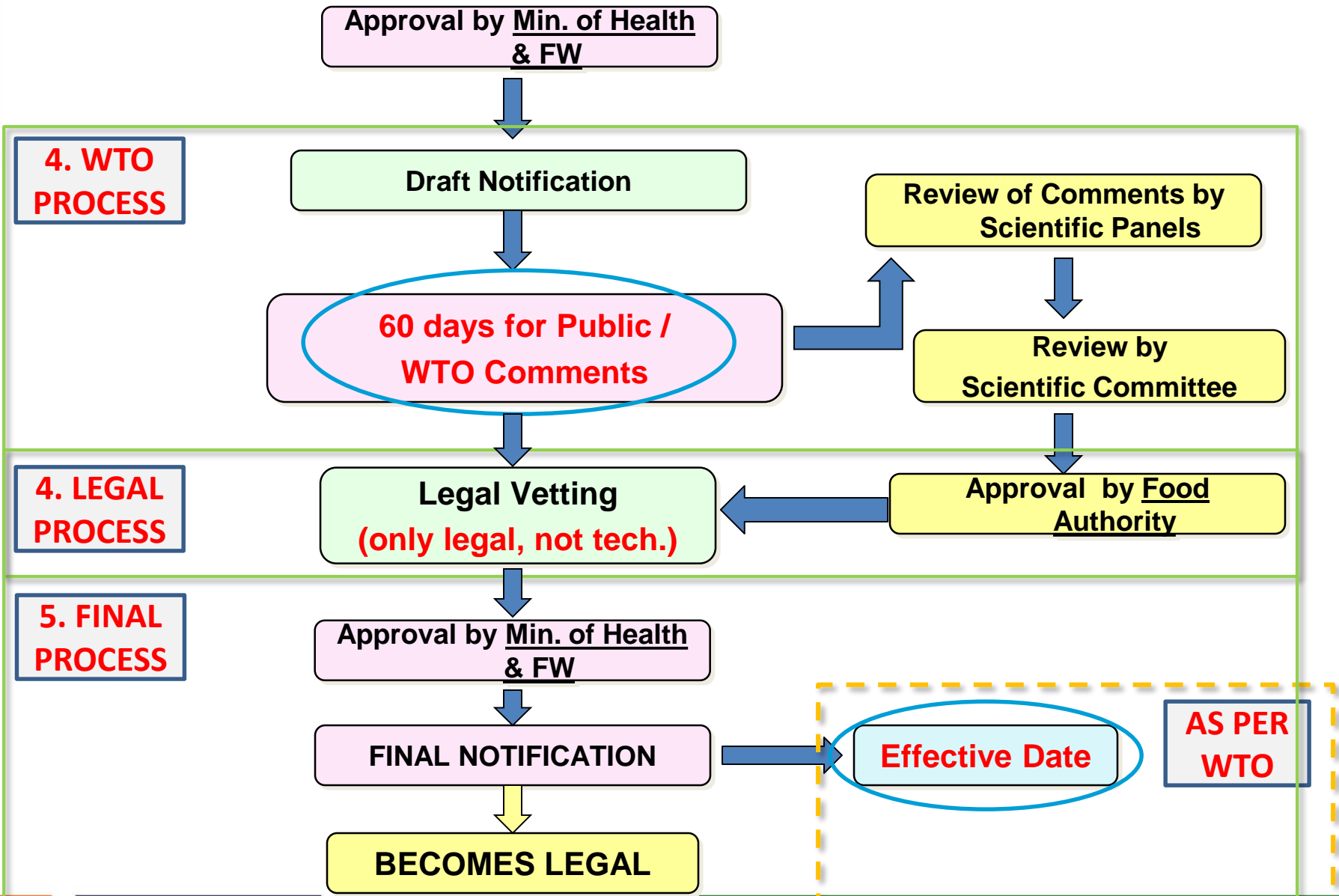




# Standards-setting Process Flow *fssai*



# Standards-setting Process Flow *fssai*



# Similarity between FSSAI and Codex process



S. No.	Activities	FSSAI	Codex
1.	Proposal for new/on-going work proposal / revision of existing standard	FSSAI (internally) or any other source (e.g. SRGs)	Codex Members
2.	Risk Assessment and Scientific Opinion	Scientific Panels/Working Groups/Task Forces	JEMRA, JECFA, JMPR, JEMNU
3.	Opinion / recommendations for final adoption by Food Authority	Scientific Committee/ Central Advisory Committee <i>(preliminary risk management)</i>	Codex Committees
4.	Final Adoption of draft standards	Food Authority	Codex Alimentarius Commission
5.	Notification	FSSAI	Codex Secretariat

**THANK YOU**