

# FOOD SAFETY & FOOD LABELLING

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# Food Safety during processing

- Consumer expect that food processor will manufacture wholesome and nutritious foods.
- Food processor must have systems to assure that products are being manufactured donot have physical, chemical or microbiological contaminants introduced during processing and packaging.

## Common contaminants:

Animal waste fertilizer, contaminated irrigation water, human handling practices, improper packaging, poor temperature management, contamination in the food preparation area.

# What happens?

- If food safety systems are not in place during processing, consumers are at risk.
- A single incident of personal injury traced back to a specific food processor may put that company out business and result in criminal prosecution of the owners and management.

# Food safety Systems during processing

3 categories:

➤ GMP

➤ Sanitation procedure

➤ HACCP

# DO's & Dont's to assure Food Safety during Processing

## DO's:

- Follow state regulations regarding the type of licensed facility you may use for food processing
- Personal hygiene of employee's and Proper handling practices.
- GMP
- Design food processing and storage area to allow for easy cleaning and sanitation.

- Monitor raw materials supplies
- Processing facilities should be completely enclosed from the outside environment by walls.
- Processing facility floors, walls and ceilings must be cleanable and in good repair.

- Adequate lighting should be present.
- Pipes, ducts and fixtures should not be suspended over processing areas.
- Use of potable water.
- Monitor water quality regularly.
- Floor drains, separate sanitary sewers



- Adequate numbers of toilets and hand wash stations should be provided for employees.
- Toilets facilities should be separated from the processing area.
- Cleaning and toxic chemicals should be stored in a secured locked area.

- Written sanitation schedules and procedures should be established and monitored on a regular basis.
- Effective rodent and insect control programs should be in place and monitored.



# FOOD LABELLING

## Packaging and labelling of foods

1. No person shall manufacture, distribute, sell or expose for sale or despatch or deliver to any agent or any agent or broker for the purpose of sale, any packaged food products which are not marked and labelled in the manner as may be specified by regulations:

Provided that the labels shall not contain any statement, claim, design or device which is false or misleading in any particular concerning the food products contained in the package or concerning the quantity or the nutritive value implying medicinal or therapeutic claims or in relation to the place of origin of the said food products.

2. Every food business operator shall ensure that the labelling and presentation of food, including their shape, appearance or packaging, the packaging materials used, the manner in which they are arranged and the setting in which they are displayed, and the information which is made available about them through whatever medium, does not mislead consumers.

Every package shall have thereon or on a label securely affixed thereto a declaration as to

- the name and address of the manufacturer or if the manufacturer is not the packer the name and address of the packer with written consent of the manufacturer.

- the common or generic name of the commodity contained in the package.
- net quantity in terms of standard unit or weight or measure or if sold by number, the number of the commodity contained in the package.
- the month and the year in which the commodity is manufactured or repacked.
- the retail sale price which is maximum price at which the commodity in pack form may be sold to the ultimate consumer inclusive of taxes.
- if sizes are relevant, dimensions of the commodity contained in the package.

In the case of any bottle containing milk, soft drinks, ready to serve fruit beverages which are returnable by the consumer for being refilled, the month and year declaration need not be given. In the case of package containing vegetables, fruit or liquid milk in pouches, month and year declaration need not be given. Sale price is not required to be mentioned for any uncanned package of vegetables, fruits, fish, meat, bottle containing liquid milk.

Every wholesale package shall bear thereon

1. The name and address of the manufacturer or if the manufacturer is not the packer, the name and address of the packer.
2. The identity of the commodity contained.
3. The total number of retail packages obtained in such wholesale package.

An export package shall indicate that

1. it is intended for export
2. the identity of the commodity and the net weight, measure of such commodity.
3. the name and address of the manufacturer.

## **NUTRITION LABELLING:**

Nutrition Labeling refers to the standardized presentation of nutrient content of food.

Generally the claims fall into some broad categories.

- **Nutrition Claims:** Representations of particular nutritional properties including energy value, protein content, fat, carbohydrate, vitamins and minerals.
- **Nutrient content claims:** description of level of nutrient contained in a food.eg: rich in iron , low in fat etc

- **Comparative claim:** comparison between the nutrient levels of two or more foods.
- **Nutrient Function Claim:** Description of physiological role of a nutrient in the growth, development and normal function of the body. E.g. , contains calcium for stronger teeth.

### **Compulsory Best Before Date:**

Government has made it compulsory with effect from July 1999 that all packed food items should necessarily display **Best Before Date**.

# Marketing the animal origin food

