

Approval of Additives – Drawing pointer from Indian Food Code

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Standardized Foods

Products for which standards have been set.

Around 330

E.g.:

Wheat Flour

Tomato Sauce

Curd

Cinnamon, Pepper

Proprietary Foods

Products for which standards have not been set.

1000?

10000?

May be more!

E.g.:

Rice Flour

Fresh Tomato

Lassi, Buttermilk

Oregano, Celery

Standardized Foods



Black Tea



Packaged Water



Sugar



Honey



Milk



Spices

Proprietary Foods



Tap Water



Black Tea



Fresh Lemon



Lemon Tea



Tulsi Leaves



Prepared Tea

Proprietary Foods Examples



Indian Food Code

- Address licensing issues related to:
 - Standardized Foods
 - Proprietary Foods, Indian foods are covered.
 - Imported foods
- To create 1-point reference for codes used for licensing.
- HSN Code is mainly used for the customs purposes as they only covered broad categories.

Benefits of Food categorization

- FOR FBO: Ensure
 - His innovative/ proprietary food lies in nomenclature
 - He can easily apply for license and
 - He knows how his category will be regulated
- For REGULATOR: Create a regulatory taxonomy to
 - Recognize/categorize all food products in market
 - Ensure all/max future products are easily identified
 - Proprietary products scope covered (regulated better)
- FOR LICENSING AUTHORITY: Ensure
 - All are able to recognize where different products lie in category,
 - Code applicable from Food Category System

Main Categories

1. Dairy products and analogues
2. Fats and oils, and fat emulsions
3. Edible ices, including sorbet
4. Fruits and vegetables (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
5. Confectionery
6. Cereals and cereal products, derived from cereal grains, from roots and tubers, pulses, legumes (fresh pulses and legumes are covered in category 4.2) and pith or soft core of palm tree, excluding bakery wares of food category 07.0
7. Bakery products

Main Categories contd...

8. Meat and meat products, including poultry and game
9. Fish and fish products, including molluscs, crustaceans, and echinoderms
10. Eggs and egg products
11. Sweeteners, including honey
12. Salts, spices, soups, sauces, salads and protein products
13. Foodstuffs intended for particular nutritional uses
14. Beverages, excluding dairy products
15. Ready-to-eat savouries
16. Prepared Foods/dishes including Composite foods
17. Products not covered into category 1-16

99. Substances added to food which are 'not for direct consumption as food'

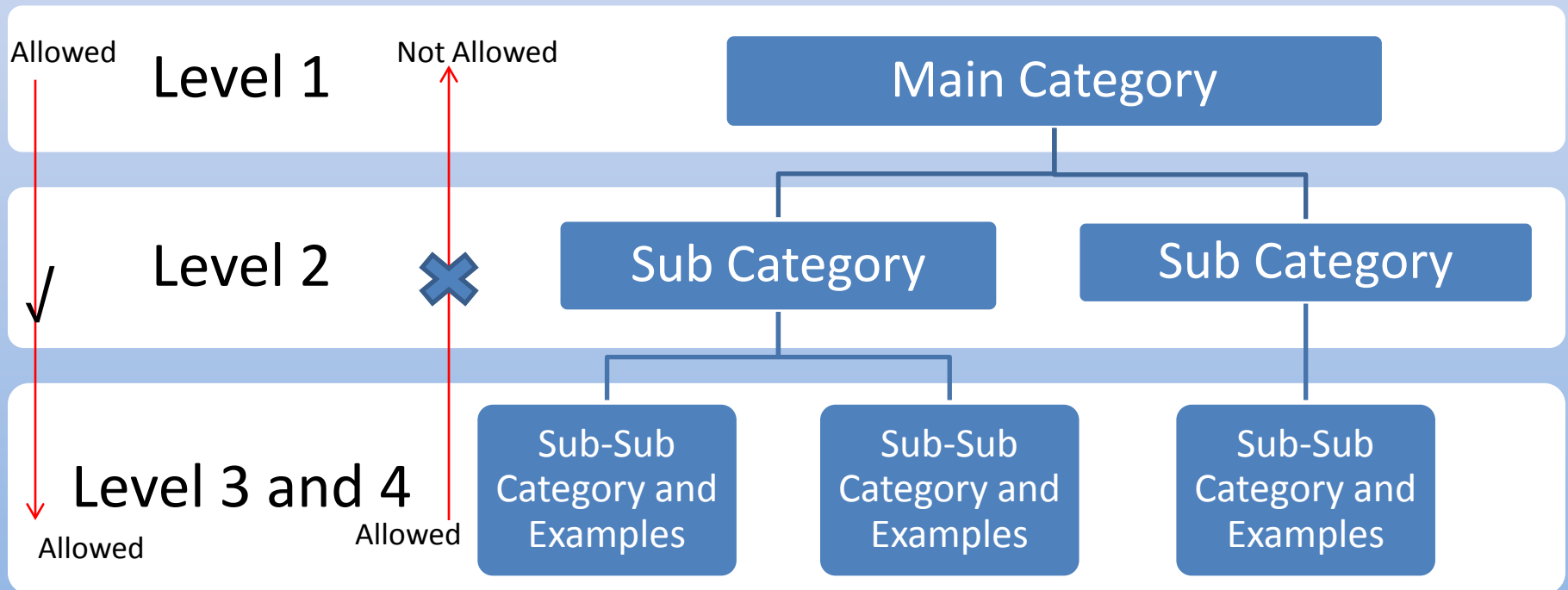
Additive allocation basis

Indian Food Code

A General Standard for Food Additives (GSFA) for additive allocation can serve as a single authoritative reference point for food additives.

Hierarchical taxonomy of Indian Food Code

- An “**orderly- decision-tree kind approach**” in a hierarchical structure of foods makes it easier to allocate Food additives.



Indian Food Code (IFC) Structure

Indian Food Category Number				Category Name and Descriptor
Level 1	Level 2	Level 3	Level 4	
1				Dairy products and analogues
	1.1			Milk and dairy-based drinks
		01.1.1		Milk (Plain) and buttermilk
			01.1.1.1	Milk (plain)
			01.1.1.2	Buttermilk

Allowed		Not Allowed		
4				Fruits and vegetables (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
	4.1			Fruit
		04.1.1		Fresh fruit
			04.1.1.1	Untreated fresh fruit
			04.1.1.2	Surface-treated fresh fruit
			04.1.1.3	Peeled or cut fresh fruit
		04.1.2		Processed fruit
			04.1.2.1	Frozen fruit
			04.1.2.2	Dried fruit, Nuts and seeds
			04.1.2.3	Fruit in vinegar, oil, or brine
			04.1.2.4	Canned or bottled (pasteurized) fruit

Advantages for regulators

- Additive allocation for all “standardized” and “proprietary products” can be done.
- Alignment with international way for allocation of additives.
- Active participation in Codex Committee on Food Additives and influencing international standards.
- Food additives endorsement basis scientific evidence done by JECFA.
- Science is universal !

Advantages for Scientific Panels

- Scientific Panels for Commodities can justify the technological need in standardized commodities.
- Scientific Panel for Additives can extend this need while considering food additive provisions in similar non-standardized foods

Thank You