



REGULATORY FRAMEWORK OF FOOD FORTIFICATION

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STRUCTURE OF PRESENTATION

- 1. Introduction and Brief on Food Safety and Standards Authority of India
- 2. Regulatory Framework
- 3. Regulations on Fortified Food Articles
- 4. Status Update on Large Scale Fortification of Foods
- 5. Way Forward





ABOUT FSSAI

- □FSSAI has a mandate to lay down down science based standards for articles of food and to regulate their manufacture, storage, distribution, sale and import to ensure availability of safe and wholesome food for human consumption.
- □FSSAI already has 6 science based regulations effective since 2011. In addition, FSSAI has notified regulations namely Nutraceuticals, Food Recall Procedure, Import and Approval for Non specified Food and Food Ingredients Regulations which are effective from 2017.
- □ Further, FSSAI has draft notified regulations namely 'Organic Foods', 'Alcoholic Beverages' and 'Fortification of Foods' regulations in 2017. These are to be notified in the Gazette of India in due course of time.





FSSAI CHRONOLOGY

Food Safety and Standards Act ,2006 - passed by Indian Parliament and notified on 24th August, 2006

Authority Established- in Sept, 2008

FSS Regulations Notified -1st August, 2011

New Act operationalised- 5th August,2011

All Food Business Operators in India to get Licensed/Registered with Food Safety Authority





OBJECTIVES OF FSSAI

To consolidate multiple laws and establish single point reference system

To establish Food Safety and Standards Authority

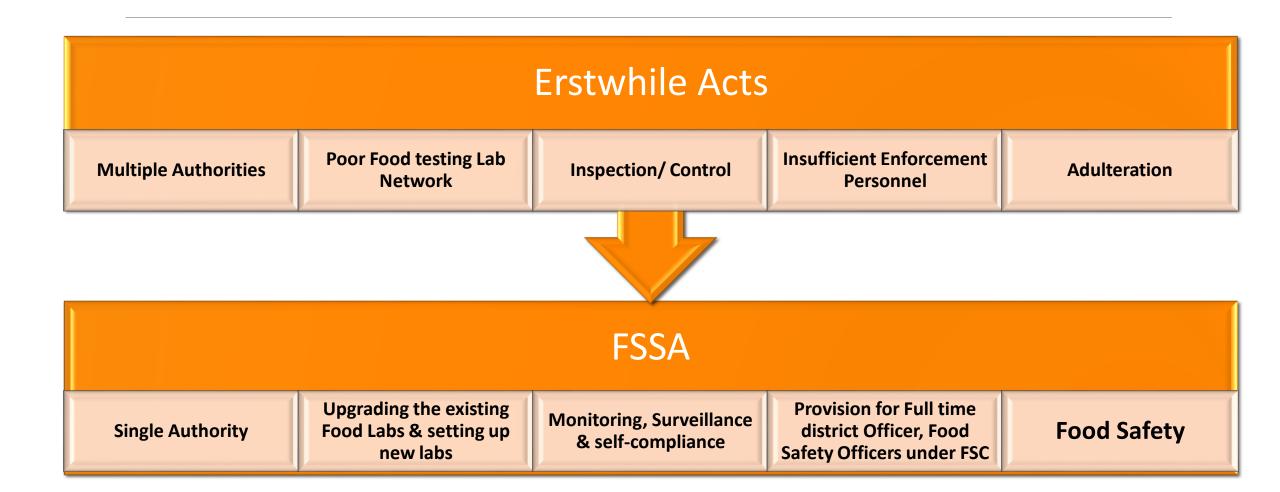
 To regulate the manufacture, storage, distribution, sale and import of food products

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





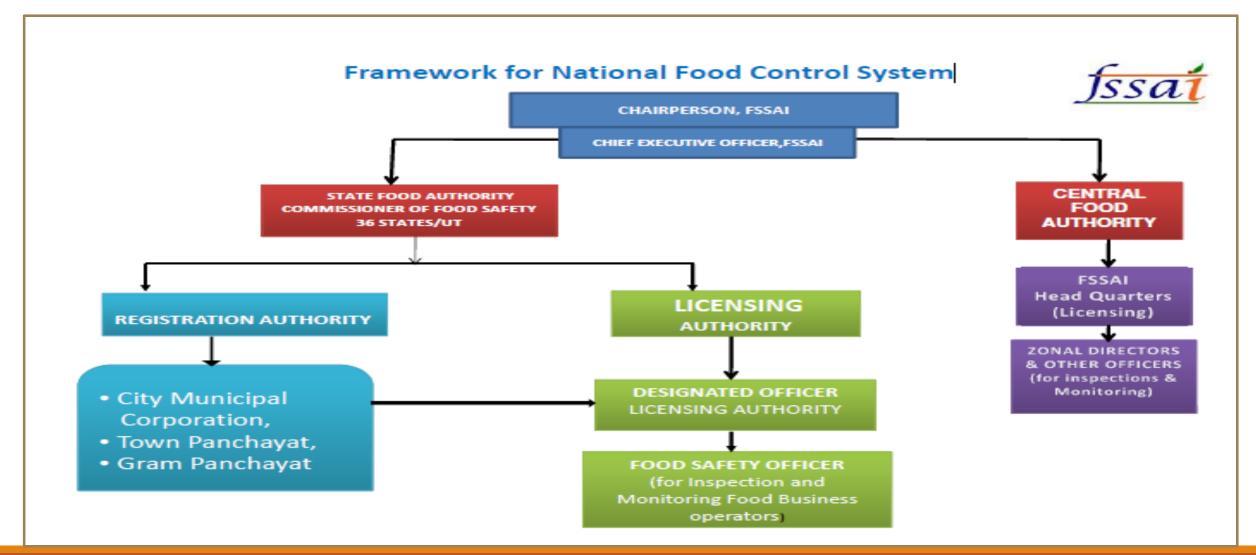






REGULATORY FRAMEWORK







FOOD SAFETY AND STANDARDS AUTHORITY OF INDIA



➤ Chairman + 22 members

Established vide notification S.O. 2165 (E) dated 5th September, 2008

Mandate of laying down science based standards for articles of food and to regulate their manufacture, storage, distribution, sale and import to ensure availability of safe and wholesome food for human consumption.



SCIENTIFIC INPUTS AND ADVICE TO FSSAI





Central Advisory Committee

CAC is an interface between FSSAI, State enforcement authorities and other stakeholders. Its role is to advise authority on the work programme, prioritization



Scientific Panels

Total 17 Scientific Panels are there to provide science based advise on the issues and recommend science based standards





Scientific Committees

General co-ordination necessary to ensure consistency of the scientific opinion and harmonization of working methods of the Scientific panels...



Food Authority







- ➤ Section 92 (1)- provides Food Authority to make regulations consistent with this Act and Rules made there under.
- > FSSAI drafted Regulations through extensive consultation and deliberations/meetings with various stakeholders.
- Final Regulations have been notified in the gazette of India on 1st August, 2011 and came into force on 5th August, 2011



SIX PRINCIPAL REGULATIONS



- 1) Food Safety and Standards (Licensing and registration) Regulations, 2011.
- 2) Food Safety and Standards (Packaging and Labeling) Regulations, 2011.
- 3) Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011.
- 4) Food Safety and Standards (Prohibition and Restriction for Sale) Regulations, 2011.
- 5) Food Safety and Standards (Contaminants, Toxins and Residues) Regulations, 2011.
- 6) Food Safety and Standards (Referral Laboratories and Sampling) Regulations, 2011.





SOME IMPORTANT ON-GOING PROJECTS

Organic Food – Developing procedures

Fortified Food

Alcoholic Beverages

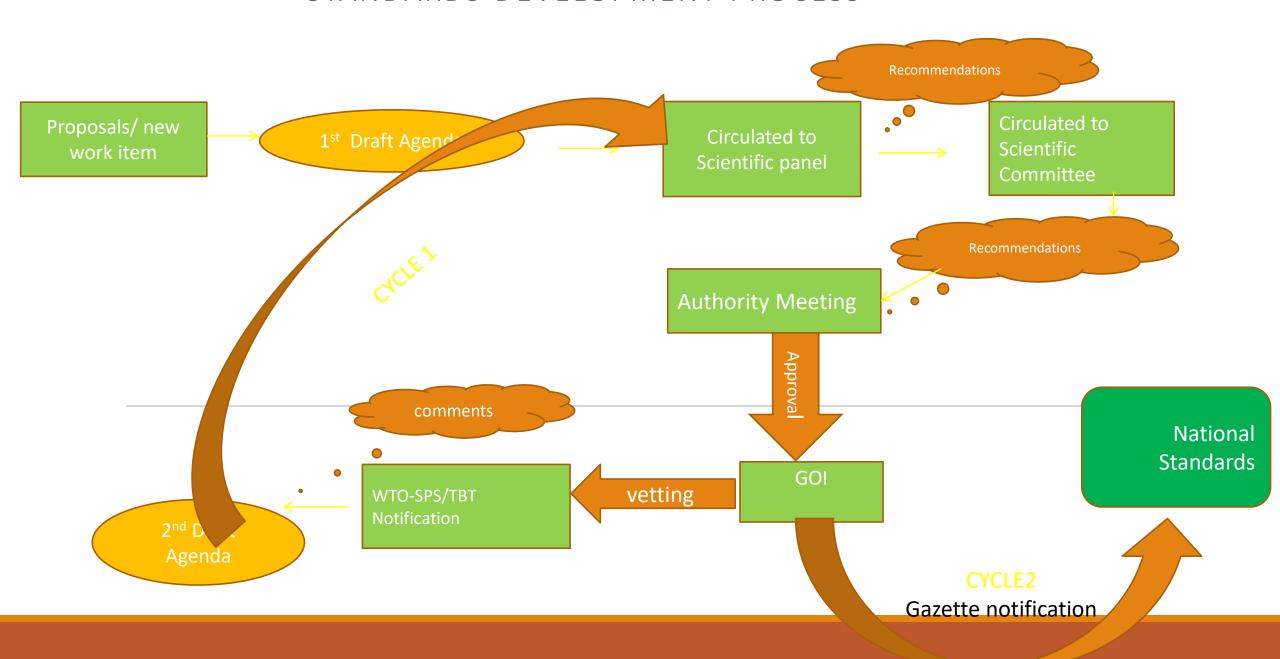
Infant Foods

Packaging; Labelling and Advertisement & Claims;

GM Food

IFS Quick Access Portal.

STANDARDS DEVELOPMENT PROCESS







FOOD STANDARDS

FSSAI STANDARDS HORIZANTLE

Vertical Standards are those which are laid down specifically for a particular food category





Sweets, Confectionary, Sugar and Honey



Milk and Milk Products



Fish and Fisheries Products



Meat and Meat Products including Poultry



reals, Pulses & Legumes and their products (including Bakery)



Oils and Fats



ruits and Vegetables and their products (including Dried Fruits and Nuts, Salt, Spices and Condiments



Genetically Modified Organisms and Foods



Functional Foods, Nutraceuticals, Dietetic Products and Other Similar Products

HORIZONTAL STANDARDS ????



Horizontal Standards are those which are laid down for all food categories.

Pesticides and Antibiotics Materials **Flavourings**, the **Labelling and Claims Biological Hazards** ing Aids and Mate contact with food **Contaminants in Food Chain** Residues Food Additives, Processing



Draft (Fortification of Foods) Regulations, 2016













Iron Iodine Vitamin A
Vitamin D
(*Plant
Source)

Folic Acid
Vitamin B12
6 other
nutrients as
voluntary
addition

Iron

Iron
Folic Acid
Vitamin B12
6 other
nutrients as
voluntary
addition

Vitamin A
Vitamin D
(*Plant
Source)





FOOD FORTIFICATION

- OFortification has long been considered a medium-term approach in areas where micronutrients are not naturally available.
- OFortifying foods with more than one or two micronutrients.
- OIn populations where deficiencies are prevalent.
- O"Essential package" of public health.



THE INDIAN EXPERIENCE



India has a high burden of micronutrient deficiencies, particularly Vitamin A, Iodine, Iron & Folic Acid

Effects: Night blindness, Goitre, Anaemia and various birth defects

1953 - Mandatory fortification of Vanaspati with Vitamin A

1962 - Salt Iodisation began as a National Program

The GOI's public health interventions have been on:

lodine Deficiency Disorders (IDD) - National Goitre control programme to improve access to iodised salt (1962)

Vitamin A Deficiency (VAD) - National Prophylaxis Programme Against Nutritional Blindness (massive dose vitamin A programme) (1970)

Iron Deficiency Anaemia (IDA) - National Anemia Prophylaxis Programme (1970)





SALIENT FEATURES OF THE DRAFT (FORTIFICATION OF FOODS) REGULATIONS:

- 1. Chapter 1: Title and Definition
- 2. Chapter 2: Standards on fortificiation
- ➤ General Principles
- Compliance with Standards on Micronutrient Content in Fortified Food
- 3. Chapter 3: General Obligations
- ➤ Quality Assurance
- Compliance with the generally applicable provisions of the Act, Regulations and Standards
- Packaging and Labeling Requirements
- > Promotion of Fortified Food. Consolidation of regulations and standards on fortified food





INITIATIVES BY FSSAI IN FORTIFICATION OF FOODS

- 1. Draft (Fortification of Foods) Regulations, 2016 was operationalized on 16.10.2016 and further uploaded in website for receiving comments from the stakeholders on 03.01.2017.
- 2. Constituted Scientific Panel on Nutrition and Fortification vide O.M dated 09.02.2017 to review the standards and other related issues time to time.
- 3. To promote the 'Fortified Food Articles' FSSAI has Unveiled the '+F' logo.
- 4. FSSAI also established Food Fortification Research Centre (FFRC) to promote large-scale fortification of food across India.
- 5. Prepared a draft laboratory manual for analysis of fortificants in foods.
- 6. Formulated a draft standards for 'Fortified Processed Foods' that are to be uploaded in website for receiving public comments.





UPCOMING REVISIONS

FSS (Fortification of Foods) Regulation, 2017

Draft Standards on Fortified Processed Foods under FSS (Fortification of Foods)Regulations



GENERAL PRINCIPLES OF FOOD FORTIFICATION REGULATIONS



- 1) Micronutrients may be appropriately added to foods for the purpose :
- ➤ Preventing or reducing the risk of, or correcting, a demonstrated deficiency of one or more micronutrients in the population or specific population group;
- >reducing the risk of, or correcting, inadequate nutritional status of one or more micronutrients in the population or specific population group;
- >meeting requirements or recommended intake of one or more micronutrients;
- maintaining or improving health;
- maintaining or improving the **nutritional quality of foods**.
- >(2) When fortification of a food is made mandatory, it shall be based on severity and extent of public health need as demonstrated by generally accepted scientific evidence.
- The Food Authority may from time to time, specify mandatory fortification of any food article specified under these regulations on its own in consultation with the stakeholders or on the directions of the Government of India.
- ≥3) The micronutrient
- ➤ Wherever "Iron (As Fe)" is like Vitamin D and Iron used as a source of nutrient :



FSS (FORTIFICATION OF FOODS) REGULATION, 2017



- Standards on **DFS** (with Iron & Folic Acid),
- **Edible oil** (with Vitamin A & D),
- **≻Vanaspati**(with Vitamin A & D),
- **► Milk** (with Vitamin A & D),
- ➤ Wheat flour and Rice (with Iron, Folic acid, Vitamin B12 as mandatory and 6 others as voluntary addition);

As multiple foods are being fortified, the level of use of nutrients for staple foods fortification are in range of **30-50% of RDA for adults** as prescribed by ICMR;





IRON FORTIFIED IODIZED SALT (DOUBLE FORTIFIED SALT) WHEN FORTIFIED WITH IRON AND IODINE

S.No.	Component	Level of nutrients	Source of Nutrients
1.	Iodine content		
	(a) Manufacture level(b) Distribution channel including	Not less than 30 parts per million on dry weight basis Not less than 15 part per million	Potassium Iodate
	retail level	on dry weight basis.	
1.	Iron content (as Fe)	850-1100 parts per million	Ferrous sulphate or Ferrous Fumarate





FORTIFIED OIL

S. No.	Nutrient	Level of nutrient	Source of nutrient
1.	Vitamin A	6 μg RE - 9.9 μg RE per gm of oil	Retinyl acetate or Retinyl palmitate
2.	Vitamin D	0.11 μg– 0.16 μg per gm of oil.	*Cholecalciferol or *Ergocalciferol (*Only from Plant Source)

Note: Vitamin A (retinol): 1 IU= 0.3 µg RE (Retinol Equivalent); Vitamin D (Cholecalciferol or

Ergocalciferol): 1 IU= 0.025 μg





FORTIFIED MILK

S. No.	Nutrients	Level of nutrient per litre of toned/double toned/skimmed milk/ Standardized Milk	Source of nutrient
1.	Vitamin A	270 μg RE - 450 μg RE	Retinyl acetate or Retinyl palmitate
2.	Vitamin D	5 μg -7.5 μg	*Cholecalciferol or *Ergocalciferol (*Only from Plant source)

Note: Vitamin A (retinol): 1 IU= 0.3 µg RE (Retinol Equivalent); Vitamin D

(Cholecalciferol or Ergocalciferol): 1 $IU=0.025 \mu g$





FORTIFIED VANASPATI

9	S.No.	Nutrient	Level of nutrient
	1.	Vitamin A (Source: Retinyl acetate or RetinylPalmitate)	Not less than 7.5 μg RE per gram at the time of packing. Should test positive when tested with Antimony Trichloride (Carr-Price Reagent) as per IS:5886-1970
	2	Vitamin D *Cholecalciferol or*Ergocalciferol (*Only from Plant source)	0.11 μg -0.16 μg per gm of vanaspati





FORTIFIED ATTA

S.No.	Nutrient	Level of Fortification per Kg
1.	Iron- Ferrous citrate or Ferrous lactate or Ferrous sulphate or Ferric pyrophosphate or electrolytic iron or Ferrous fumarate or Ferrous BisGlycinate; Sodium Iron (III) Ethylene diamine tetra Acetate Trihydrate (Sodium feredetate-Na Fe EDTA);	28 mg- 42.5 mg * 14 mg- 21.25 mg
1.	Folic acid	75 μg- 125 μg
1.	Vitamin B12-cyanocobalamine or hydroxycobalamine;	0.75 μg- 1.25 μg

Note: * added at a higher level to account for less bioavailability





FORTIFIED ATTA CNTD

In addition, atta may also be fortified with following micronutrients, singly or in combination, at the level in the table below:

S.No.	Nutrient	Level of Fortification
		per Kg
1.	Zinc-Zinc Sulphate	10 mg- 15 mg
1.	Vitamin A-Retinyl acetate or RetinylPalmitate,;	500 μg RE- 750 μg RE
1.	Thiamine (Vitamin B1)- Thiamine hydrochloride or Thiamine mononitrate;	1 mg- 1.5 mg
1.	Riboflavin (Vitamin B2)- Riboflavin or Riboflavin 5'-phosphate sodium ;	1.25 mg- 1.75 mg
1.	Niacin(Vitamin B3) -Nicotinamide or Nicotinic acid;	12.5 mg- 20 mg
1.	Pyridoxine(Vitamin B6)-Pyridoxine hydrochloride;	1.5 mg- 2.5 mg



FORTIFIED MAIDA



S.No.	Nutrient	Level of Fortification per Kg
1.	Iron- (a)Ferrous citrate or Ferrous lactate or Ferrous sulphate or Ferric pyrophosphate or electrolytic iron or Ferrous fumarate or Ferrous BisGlycinate; (b) Sodium Iron (III) Ethylene diamine tetra Acetate Trihydrate (Sodium feredetate -Na Fe EDTA);	28 mg- 42.5 mg * 14 mg- 21.25 mg
1.	Folic acid	75 μg- 125 μg
1.	Vitamin B12-cyanocobalamine or hydroxycobalamine;	0.75 μg- 1.25 μg



FORTIFIED MAIDA CNTD



In addition, maida may also be fortified with following micronutrients, singly or in combination, at the level given in the table below:

S.No.	Nutrient	Level of Fortification
		per Kg
1.	Zinc-Zinc Sulphate	10 mg- 15 mg
1.	Vitamin A-Retinyl acetate or RetinylPalmitate,;	500 μg RE- 750 μg RE
1.	Thiamine (Vitamin B1)- Thiamine hydrochloride or Thiamine mononitrate;	1 mg- 1.5 mg
1.	Riboflavin (Vitamin B2)- Riboflavin or Riboflavin 5'-phosphate sodium ;	1.25 mg- 1.75 mg
1.	Niacin(Vitamin B3) -Nicotinamide or Nicotinic acid;	12.5 mg- 20 mg
1.	Pyridoxine(Vitamin B6)-Pyridoxine hydrochloride;	
		1.5 mg- 2.5 mg



FORTIFIED RAW RICE



S.No.	Nutrient	Level of Fortification per Kg
1.	Iron- (a)Ferric pyrophosphate (b) Sodium Iron (III) Ethylene diamine tetra Acetate Trihydrate (Sodium feredetate - Na Fe EDTA);	28 mg- 42.5 mg * 14 mg- 21.25 mg
1.	Folic acid-Folic acid;	75 μg- 125 μg
1.	Vitamin B12- cyanocobalamine or hydroxycobalamine;	0.75 μg- 1.25 μg

Note: *added at a higher level to account for less bioavailability



FORTIFIED RAW RICE CNTD



In addition, rice may also be fortified with following micronutrients, singly or in combination, at the level given in the table below:

S.No.	Nutrient	Level of Fortification per Kg
1.	Zinc-Zinc Oxide	10 mg- 15 mg
2.	Vitamin A- RetinylPalmitate;	500 μg RE- 750 μg RE
3.	Thiamine (Vitamin B1)- Thiamine hydrochloride or Thiamine mononitrate;	1 mg- 1.5 mg
4.	Riboflavin (Vitamin B2)- Riboflavin or Riboflavin 5'-phosphate sodium ;	1.25 mg- 1.75 mg
5.	Niacin(Vitamin B3)-Nicotinamide or Nicotinic acid;	12.5 mg- 20 mg
6.	Pyridoxine(Vitamin B6)-Pyridoxine hydrochloride;	1.5 mg- 2.5 mg



FORTIFICATION STANDARDS FOR PROCESSED FOODS



- 1. Fortified Processed Foods" means foods that have been altered from its natural state by industrial processing methods. The same may have fortified staples as raw materials and/or fortified with permitted micronutrients and additives as specified under the Food Safety and Standards (Food Product Standards and Food Additives) Regulation, 2011
- 2. Fortified processed Foods may be prepared from fortified food articles that may be cereals and/or milk;
- 3. The Fortified Processed Food shall provide 15-30% of the Indian adult RDA of micronutrient based on an average calorie intake of 600 kcal from processed foods (~1/3of energy of 2000 kcal);
- 4. The range for addition of nutrient: minimum level is set to ensure that reasonable amounts of micronutrients are added to food products and maximum levels is to reduce the risk of an excessive intake
- 5. High Fat Sugar Salt (HFSS) product shall be excluded from Fortified Processed Foods category."



DRAFT STANDARDS ON FORTIFIED PROCESSED FOODS UNDER FSS (FORTIFICATION OF FOODS) REGULATIONS

Covers the standards on

Fortified Cereal and Cereal products includes Breakfast cereals, Pasta and Noodles,

Fortified Bakery wares (with Iron, Folic acid and Vitamin B-12 as mandatory and 6 others as voluntary addition); and

Fortified Fruit Juices with Vitamin C;





FORTIFIED CEREAL AND CEREAL PRODUCTS

S.No	Nutrients/Source	Level of Fortification per 100 kcal
1	Iron Ferrous citrate or Ferrous lactate or Ferrous sulphate or Ferric pyrophosphate or electrolytic iron or Ferrous fumarate or Ferrous Bis Glycinate; Sodium Iron (III) Ethylene diamine tetra Acetate Trihydrate (Sodium federate-Na Fe EDTA);	0.5-1.0 mg
2	Folic acid	2.5 μg -5μg
3	Vitamin B12 cyanocobalamine, or hydroxycobalamine;	0.025 μg -0.05 μg





FORTIFIED CEREAL AND CEREAL PRODUCTS CNTD

In addition, Fortified Cereals and Cereal products may also be fortified with following micronutrients, singly or in combination

S.No.	Nutrient/Source	Level of Fortification per 100 kcal		
1.	Zinc: Zinc Sulphate	0.3mg -0.6 mg		
1.	Vitamin A (μg RE): Retinyl acetate or Retinyl Palmitate,	15 μg RE -30 μg RE		
1.	Thiamine (Vitamin B1): Thiamine hydrochloride or Thiamine mononitrate;	0.04mg-0.08mg		
1.	Riboflavin (Vitamin B2): Riboflavin or Riboflavin 5'-phosphate sodium ;	0.04mg-0.08mg		
1.	Niacin: Nicotinamide or Nicotinic acid;	0.05mg-1.0mg		
1.	Pyridoxine(Vitamin B6): Pyridoxine hydrochloride;	0.05-0.1mg		





FORTIFIED BAKERY WARES

S.No	Nutrients/Source	Level of Fortification per 100 kcal		
1	Iron Ferrous citrate or Ferrous lactate or Ferrous sulphate or Ferric pyrophosphate or electrolytic iron or Ferrous fumarate or Ferrous Bis Glycinate; Sodium Iron (III) Ethylene diamine tetra Acetate Trihydrate (Sodium federate-Na Fe EDTA);			
2	Folic acid	2.5 μg -5μg		
3	Vitamin B12 cyanocobalamine, or hydroxycobalamine;	0.025 μg -0.05 μg		





FORTIFIED BAKERY WARES CNTD

In addition, Fortified Bakery wares may also be fortified with following micronutrients, singly or in combination,

S.No.	Nutrient/Source	Level of Fortification per 100 kcal	
1.	Zinc: Zinc Sulphate	0.3mg -0.6 mg	
1.	Vitamin A (μg RE): Retinyl acetate or Retinyl Palmitate,	15 μg RE -30 μg RE	
1.	Thiamine (Vitamin B1): Thiamine hydrochloride or Thiamine mononitrate;	0.04mg-0.08mg	
1.	Riboflavin (Vitamin B2): Riboflavin or Riboflavin 5'-phosphate sodium ;	0.04mg-0.08mg	
1.	Niacin: Nicotinamide or Nicotinic acid;	0.05mg-1.0mg	
1.	Pyridoxine(Vitamin B6): Pyridoxine hydrochloride;	0.05-0.1mg	





FRUIT JUICES

S. No.	Nutrient/Source	Level of Fortification per 250 mL	
1.	Vitamin C Ascorbic acid	36 mg- 41 mg	





COMPLIANCE WITH STANDARDS ON MICRONUTRIENT CONTENT IN FORTIFIED FOOD

(1) Any manufacturer who fortifies any food shall ensure that the level of micronutrient in such fortified food does not fall below the minimum level specified in the schedulel.



Categories of License



Depending on the installed capacity in case of manufacturers and/or turnover for business and/or location, the premise may be eligible for any of the following categories

State Registration State License Central License



Licensing Procedure



Filing of Application

Unique Application Reference Number

Required additional information on incomplete Application

Unique Application ID

Inspection of premises after receiveing application & issue inspection report

Grant of licence, if all formalities compiled within 60 days

APPLICATION FORM B DOCUMENTS + FEE

> FBO May start

> > the

business

after

60 days

If no response

No Inspection

If inspection report not processed

Improvement Notice

No Improvement

Suspension

No Improvement

Cancellation

Fresh application after 90 days



Submission of Application



- Log on to "foodlicensing.fssai.gov.in" website.
- Create User id and Password by clicking on "Sign-up (for self-care portal).
- Login using the User Id and Password.
- **❖** Apply for State License OR Central License OR Registration as per eligibility criteria.





QUALITY ASSURANCE

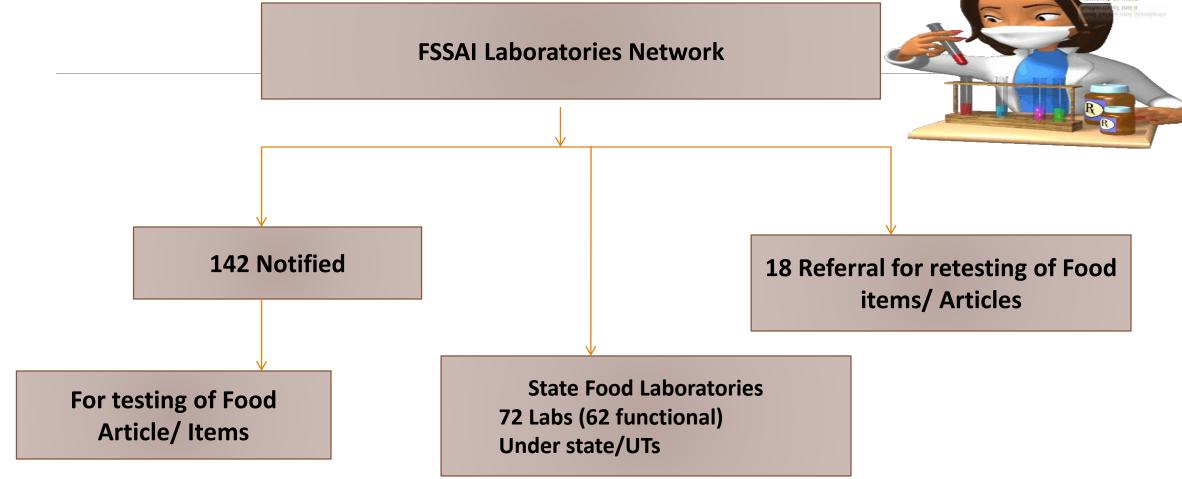


Quality Assurance.- (1) Every manufacturer and packer of fortified food shall make an undertaking; and submit evidence of steps taken

- (2) The undertaking shall be done twice a year on **quality assurance** that shall include, the following, namely:-
- (a) certification by a food laboratory
- (b) up-to-date record keeping and continuous inventory of fortificants used in the manufacturing or packing process, including the source from where the fortificant was procured;
- ((e) regular audit of technical equipment and processes; and
- (g) **Purity criteria of Micronutrients,** generally accepted by pharmacopoeias, namely, Indian Pharmacopoeia, British Pharmacopoeia, Food Chemical Codex, Joint Food and Agriculture Organization or World Health Organization Expert Committee on Food Additives or CODEX Alimentarius may be adopted by food Business operators.



LAB INFRASTRUCTURE





PACKAGING AND LABELING REQUIREMENTS

- 7.— (1) All fortified food must ensure that the fortificant added and its effect on the shelf life
- (2) Every package of fortified food



"fortified with (name of the fortificant)" and the logo, as specified in Schedule-II of these Regulation, on the label. It may also carry a tag line "Sampoorna Poshan Swasth Jeevan" under the logo.

- (3) All other provisions under the Food Safety and Standards (Packaging and Labeling) Regulations, 2011, shall also apply to the fortified foods.
- (4) Every package of food, fortified with Iron shall carry a statement. "People with Thalassemia may take under medical supervision".



2. LABEL MUST CARRY...



- Name of the food
- 2. List of ingredients in descending order
- 3. Nutritional information
- Veg/ Non Veg logo of appropriate dimensions
- 5. Specific declaration of food additives and colors/flavors
- 6. Name and complete address of manufacturer

- Net content and drained weight by weight or Volume
- 8. Lot no/code no/Batch identification
- Date of Manufacturing /PackingBestBefore Date and use by date
- 10. Country of Origin for Imported food
- 11. Instructions for use



3. MANNER OF DECLARATION



General Conditions:

- ✓ Any pictorial device/graphic matter on label shall not be in conflict with the regulations
- ✓ Declarations shall **be legible, conspicuous, plain, bold and in contrast** of the background color

Fortified Wheat Flour





NUTRITIONAL INFORMATION





- ✓ Nutritional information is the declaration of the nutritional composition of the food. It provides an idea of the nutrition that can be derived from that particular article of food
- ✓ Nutritional information should always be stated in numerical terms. The nutrition information for a particular food article is declared per 100g or 100ml or per serving of the food on the label

Nutrition labelling (back of panel)

A. Existing

Nutrients information per 100 g or 100 ml or per serving of the product to be given on the label containing the following:

(i) Energy (kcal) (ii) amount of Protein (g), Carbohydrate (specify quantity of sugar) (g); and Fat

(iii) Amount of any other nutrient for which a nutrition or health claim is made

Proposed

Nutrients information per 100 g or 100 ml and per serve per cent contribution to RDA to be given on the label containing the following:

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(i) Energy (kcal)
(ii) Protein (g)
(iii) Carbohydrate and Sugars (g);
(iv) Total fat (g), saturated fat (g), trans fat (g)
and cholesterol (mg);
(v)Sodium (mg);
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(Number of servings and serve size shall also be provided)

Issues on claims are covered under proposed claim regulations.



NUTRITION CLAIMS: FORTIFIED FOOD



(5) All manufacturers and packers of fortified food complying with the provisions of the Act and rules or regulations made there under on fortified food shall be permitted to make a nutrition claim in relation to an article of fortified food under regulation 2.2.2(3) of the Food Safety and Standards (Packaging and Labeling) Regulations, 2011.

S.No	Nutrients	Claims	
1	Vitamin A	Helps in preventing Night blindness;	
2	Vitamin D	Supports strong bones;	
3	Vitamin B12	Important for maintaining normal functioning of Nervous system and blood	
		formation;	
4	Folate & Folic acid	Important for foetal development and blood formation;	
5	Iron	Fights Anemia;	
6	Iodine	Required for normal growth, thyroid and brain function;	
7	Zinc	Zinc supports a healthy immune system;	
8	Thiamine	Thiamine is required for normal nerve and heart function;	
9	Riboflavin	Riboflavin is necessary to release the energy from food;	
10	Niacin	Niacin is necessary to release the energefrom food;	
11	Pyridoxine	Pyridoxine is necessary to release the energy from food.	



8.PROMOTION OF FORTIFIED FOOD



- (1) With a view to promote wholesome food in the country, the Food Authority shall take steps to encourage the production, manufacture, distribution, sale and consumption of fortified food :
- (a) advise and promote the use of fortified food in Government-funded programmes;
- (b) organize public awareness, education and advocacy campaigns;
- (c) Provide technical assistance;
- (d) equip laboratories and research institutions; and
- (e) identify and recommend to the Central and State Governments, financial incentives, subsidies and loans



SCOPE OF FORTIFICATION



The total domestic consumption of edible **oil** in India is 21.7 MMT, of which 60 percent is used as an ingredient in the food processing industry. The fortifiable quantity of edible oil in the country is **8.64 MMT annually**.

Of the total annual **milk** production of 155 MMT (4100 lakh /litres/day) of milk, only 25 percent is in the organized sector (800 LLPD), of which 9.25 percent (380 LLPD) is fortifiable (across both private and cooperative dairies. This includes toned, double toned, standardized, and skim milk.

Total availability of **wheat** for domestic consumption is approximately 102 MMT of which 30 percent of the market is organized. Branded packaged wheat flour is 5 percent of the total market, accounted for by 5 leading national players.

Nearly, 33.7 MMT of **rice** is distributed annually through public funded programmes nationwide, which is recommended for fortification.

Annual salt production in India is 264 lakh tons of which 23.5 percent (62 lakh tons) is used for edible purpose.



ENABLING ENVIRONMENT



FSSAI has created an enabling environment for the food industry to adopt food fortification as an "Industry norm"

Development of Food Fortification Toolkit comprising:: Technical Handbook, FAQs, GMP & GHP Guidelines, QA QC Manual.

Nudging and facilitating industry partners

Letters to State Chief Secretaries to appoint nodal officer and thus support and promote food fortification

Support to line Ministries (WCD, HRD, F&CS) to issue guidelines on mainstreaming fortified foods into ICDS, MDM and PDS



Fortification Implementation Rollout – FSSAI & FFRC



A Dedicated **Food Fortification Resource Centre** (FFRC) setup by FSSAI in collaboration with stakeholders along with an online **Portal** for knowledge dissemination, coordination and collaboration (http://ffrc.fssai.gov.in/)

FSSAI Role

- Set Standards,
 Create Logo
- Setup a dedicated Hub: Food Fortification Resource Centre

Alignment

- Alignment & Advocacy – Industry & Zonal Consultations
- Nudge & Facilitate -Both Open Market and State Governments

Ensuring Supply

- Ensuring open market availability
- Linking Govt Safety Net Programs to Fortified Supplies

Creating Demand

- Building Consumer Awareness
- Joint Marketing Campaigns

Training

- For Food Safety Officers
- For Labs

Enforcement

- Compliance with Standards
- Monitoring & Evaluation



Government Nutrition Programs: Food Based Safety Net Schemes



Targeted public distribution system

Mid day meal scheme

Integrated Child Development Services

Circular issued by
Ministry of Consumer
Affairs, Food & Public
Distribution directing
States to only use
Fortified Atta for
distribution under PDS,
dated December 22nd,
2016.

Order issued by Ministry of Human Resource Development directing States for mandatory use of Fortified Wheat Flour, Fortified Edible Oil and Double Fortified Salt under MDM, dated August 2nd, 2017.

Order issued by Ministry of Human Resource Development directing States to only use **Double Fortified Salt** in the preparation of Mid Day Meals, dated July 1st, 2011.

Order issued by Ministry of Women & Child Development directing States for mandatory Fortified Wheat Flour, Fortified Edible Oil and Double Fortified Salt under ICDS, dated July 10th, 2017.

Order issued by Ministry of Women and Child Development directing States for mandatory use of Double Fortified Salt in ICDS, dated June 21st, 2011.



FFRC SUPPORT @ STATE LEVEL



Supply Chain Mapping & Landscape analysis

Identify point of intervention for fortification

Link a Development Partner for on ground support for training and capacity building

Link to equipment manufacturers, premix suppliers

Standardised Tender Documents

Work out Total Costing and support for proposal to Finance for budgetary allocation

Implementation Support

Training for Labs and FSOs

Monitoring & Evaluation Support



CURRENT STATUS OF FORTIFICATION —



STATES/UT

Fortified Staples	MDM		ICDS		PDS	
	States & No of District(s)	Progress	States & No of District(s)	Progress	States & No of District(s)	Progress
Edible Oil	Haryana (1)	Pipeline	Haryana (1)	Pipeline	Gujarat (All)	✓
	Rajasthan (All) ✓	✓	Rajasthan (All)	√	Himachal Pradesh (All)	✓
					Rajasthan (All)	✓
					Haryana (1)	Pipeline
Double Fortified Salt	Tamil Nadu (All)	\checkmark	Haryana (All)	✓	Madhya Pradesh (89	Pipeline
(DFS)					Blocks)	
	Tripura (All) ✓	Tripura (All)	\checkmark	Tami Nadu (All)	\checkmark	
					Uttar Pradesh (10)	Pipeline
Wheat Flour	Haryana (1)	Pipeline	Haryana (1)	Pipeline	Andaman & Nicobar	\checkmark
				Islands (All)		
	Maharashtra (3) Pipeline			Haryana (1)	Pipeline	
				Kerala (All)	Pipeline	
				Maharashtra (1)	\checkmark	
				West Bengal (All except	\checkmark	
					1)	
Rice	Haryana (1)	Pipeline	Tamil Nadu (10)	Pipeline	Haryana (1)	Pipeline
	Chandigarh	Pipeline	Chandigarh	Pipeline	Odisha (1)	Pipeline
	Karnataka (3) + (4)	√ + Pipeline	Dadra Nagar Haveli	Pipeline	Dadra Nagar Haveli	Pipeline
	Odisha (2) + (14)	√ + Pipeline				
	Tamil Nadu (10)	Pipeline				
	Dadra Nagar Haveli	Pipeline				
	Uttar Pradesh (1)	Pipeline				



Current Status of Fortification – OPEN MARKET



Fortified Wheat Flour



Fortified Edible Oil





















Fortified Milk









Double Fortified Salt



THANK YOU!