

FOOD SAFETY AND STANDARDS (LABORATORY AND SAMPLE ANALYSIS) REGULATIONS, 2011

CHAPTER 1

GENERAL

1.1: Short title and commencement-

1.1.1: These regulations may be called the Food Safety and Standards (Laboratory and Sample Analysis) Regulations, 2011.

1.1.2: These regulations shall come into force on or after 5th August, 2011

1.2: Definitions-

1.2.1: In these regulations unless the context otherwise requires:

1. "Notified laboratory" means any of the laboratories notified by the Food Authority under sub-sections (1) and (2) of section 43 of the Act.

2. "Referral laboratory" means any of the laboratories established and/or recognized by the Food Authority by notification under sub section (2) of section 43 of the Act.

CHAPTER 2

LABORATORY AND SAMPLE ANALYSIS

2.1: Notified Laboratories for Import

³[2.1.1: The sample of any imported article will be sent by the Authorised Officer for analysis to the food analyst of any of the laboratories notified by Food Authority under section 43(1) of Food Safety and Standards Act, 2006.]

2.2: Referral Laboratory

2.2.1: Functions- In addition to the functions entrusted to it under the Act, the Referral Laboratory shall carry out the following functions, namely:

1) analysis of samples of food sent by any officer or authority authorized by the Food Authority for the purpose and submission of the certificate of analysis to the authorities concerned;

2) investigation for the purpose of fixation of standard of any article of food;

3) investigation in collaboration with the laboratories of Food analysts in the various States and such other laboratories and institutions which the Food Authority may approve on its behalf, for the purpose of standardizing methods of analysis.

4) ensuring that the laboratory follows the scientific protocols laid down for handling/testing the articles of food.

5) maintaining high standards of accuracy, reliability and credibility in the operation of the laboratory and achieving and maintaining the required levels of accreditation and reliability.

6) laying down mechanism for ensuring that personnel of the laboratory adhere to high professional standards and discipline.

7) Such other conditions, as the Authority may lay down for Referral Laboratories.

8) Capacity building by way of organizing professional training, workshops and seminars for the Food analyst, laboratory personnel in the states specified by the Food authority.

³[2.2.2 State/Union Territory of Referral Laboratory

The Food authority shall authorise laboratories to carry out function of referral laboratory that are notified by Food Authority under section 43(2) of Food Safety and Standards Act, 2006.]

¹[.....]

2.3 Procedure of Sampling

2.3.1: Quantity of sample to be sent to the Food Analyst:- (1) The quantity of sample of food to be sent to the Food Analyst /Director for analysis shall be as specified in the table below.

Table

Sr. No	Article of Food (1)	Approximate Quantity to be supplied (2)
1.	Milk	500 ml.
2.	Sterilized Milk / UHT Milk	500 ml.
3.	Malai / Dahi	200 gms.
4.	Yoghurt / Sweetened Dahi	500 gms..
5.	Chhana / Paneer / Khoya / Shrikhand	250 gms.
6.	Cheese/Cheese spread	200 gms.
7.	Evaporated Milk/Condensed Milk	200 gms.
8.	Ice-Cream/Softy/Kulfi/Icecandy/Icelolly	300 gms.
9.	Milk Powder/Skimmed Milk Powder	250 gms.
10.	Infant Food/Weaning Food	500 gms.
11.	Malt Food/Malted Milk Food	300 gms.
12.	Butter/Butter Oil/Ghee/Margarine/ Cream/Bakery Shortening	200 gms.
13.	Vanaspati, Edible Oils/Fats	400 gms.
14.	Carbonated Water	3 litre
15.	Baking Powder	100 gms.
16.	Arrow root/Sago	250 gms.
17.	Corn flakes/Macaroni Products/Corn Flour/Custard Powder	200 gms.
18.	Spices, Condiments and Mixed Masala (Whole)	500 gms.
19.	Spices, Condiments and Mixed Masala (Powder)	500 gms.
20.	Nutmeg/Mace	250 gms.
21.	Asafoetida	100 gms.
22.	Compounded Asafoetida	150 gms.
23.	Saffron	20 gms.
24.	Gur/jaggery, Icing Sugar, Honey, Synthetic Syrup, Bura Cane Sugar/Refined Sugar/Cube Sugar, Dextrose, Misri/Dried	250 gms.
25.	Glucose Syrup.	200 gms.
26.	Artificial Sweetener	100 gm.
27.	Fruit Juice/Fruit Drink/Fruit Squash Tomato Sauce/Ketch up/Tomato Paste,	1 ltr.
28.	Jam/Jelly/Marmalade/Tomato Puree/Vegetable Sauce	300 gms.
29.	Non Fruit Jellies	200 gms.
30.	Pickles and Chutneys	250 gms.
31.	Oilseeds / Nuts /Dry Fruits	250 gms.
32.	Tea/Roasted Coffee/Roasted Chicory	500 gms.
33.	Instant Tea/Instant Coffee/Instant Coffee-Chicory Mixture	100 gms.
34.	Sugar Confectionery/Chewing Gum/Bubble Gum	200 gms.

35.	Chocolates	200 gms.
36.	Edible Salt	200 gms.
37.	Iodised Salt/Iron Fortified Salt	200 gms.
38.	Food Grains and Pulses (Whole and Split)	1 kg.
39.	Atta/Maida/Suji/Besan/Other Milled Product/Paushtik Fortified Atta/Maida	500 gms.
40.	Biscuits and Rusks	200 gms.
41.	Bread/Cakes/Pasties	250 gms.
42.	Gelatin	150 gms.
43.	Catechu	150 gms.
44.	Vinegar/Synthetic Vinegar	300 gms.
45.	Food Colour	25 gms.
46.	Food colour preparation (Solid/Liquid)	25 gm. Solid/100 ml liquid
47.	Natural Mineral Water/Packaged Drinking Water	4000ml in three minimum original sealed packs.
48.	Silver Leafs	2 gm.
49.	Prepared Food	500 gms.
50.	Proprietary Food, (Non Standardised Foods)	500 gms.
51.	Canned Foods	6 sealed cans
52.	Food not specified	500 gms

2. After test or analysis, the certificate thereof duly signed by the Director of the Referral Food Laboratory or the report signed by the Food Analyst shall be supplied forthwith to the sender in Form A or Form B as the case may be.

3. ³[The fees payable for such test or analysis of sample of food shall be as prescribed by the Food Authority from time to time.]

4. The preservative used in the case of samples of any milk (including toned, separated and skimmed milk), standardized milk chhana, skimmed milk chhana, cream, ice-candy, dahi, khoa or khoa based and Paneer based sweets, such as Kalakand and Burfi, Chutney and prepared foods, gur prepared coffee and tea in liquid or semi-liquid form shall be the liquid commonly known as “formalin”, that is to say, liquid containing about 40 per cent of formaldehyde in aqueous solution in the proportion of 0.1 ml. (two drops) for 25 ml. or 25 grams.

Provided that in case of samples of ice-cream and mixed ice-cream, the preservative used shall be liquid commonly known as formalin, that is to say, a liquid containing about 40 percent of formaldehyde in aqueous solution in the proportion of 0.6 ml. for 100 ml. or 100 gms.

Provided further that in case of the unspecified products, the quantity drawn shall be determined in consultation with the Food Analyst.

²[2.4 Approval of Rapid Analytical Food testing Kit, Equipment or Method-

2.4.1 Food Authority may approve Rapid Analytical Food testing Kit, Equipment or Method for the purpose of testing of Food.

2.4.2 The procedure for approval of Rapid Analytical Food testing Kit, Equipment or Method shall be as per the guidelines that may be framed by the Food Authority from time to time.]

FORM A

(Refer regulation (2) of 2.3.1)

CERTIFICATE OF ANALYSIS BY THE REFERRAL FOOD

LABORATORY Certificate No.

Certificate that the sample , bearing numberpurporting to be a sample/of was received on with Memorandum No. Dated From [Name of the Court] for analysis. The condition of seals on the container and the outer covering on the receipt was as follows:

.....
.....

I (name of the Director)_ found the sample to be (Category of food sample) falling under Regulation No. of Food Safety and Standards(Food Products and Food Additive) Regulations, 2011. The sample was in a condition fit for analysis and has been analyzed on (Give date of starting and completion of analysis)..... and the result of its analysis is given below /*was not in a condition fit for analysis for the reasons given below:—

Reason:—

.....

Analysis Report:—

(i) Sample Description:—

.....

(ii) Physical Appearance :—

.....

(iii)Label:—

Sl.No.	Quality Characteristics	Name of the Method of the test used	Results	Prescribed Standards as per:-
				(a) As per Food Safety and Standards (Food Products and Food Additive) Regulations, 2011
				(b) As per label declaration for proprietary foods
				(c)As per the provisions of the Act and Regulations, for both above

- 1.
- 2.
- 3.
- 4.
- 5.
- 6.

Opinion **

Place:

(Signature)

Date:

Director Referral Food Laboratory

(Seal)

* Strike out whichever is not applicable

** When opinion and interpretation are included, document the basis upon which the opinions/interpretations have been made.

FORM B

Report of the Food Analyst

(Refer Regulation (2) of 2.3.1)

Report No. _____.

Certified that I _____ (name of the Food Analyst) duly appointed under the provisions of Food Safety and Standards Act, 2006 (34 of 2006), for _____ (name of the local area) received from _____* a sample of _____, bearing Code number and Serial Number _____ of Designated Officer of _____ area* on _____ (date of receipt of sample) for analysis.

The condition of seals on the container and the outer covering on receipt was as follows:

I found the sample to be (category of the sample) falling under Regulation No. _____ of Food Safety and Standards (Food Products and Food additive)Regulations, 2011. The sample **was in a condition fit for analysis and has been analysed on _____ (give date of starting and completion of analysis) and the result of its analysis is given below/ ** was not in a condition fit for analysis for the reason given below:

Reasons:

.....
.....

Analysis report

(i) Sample Description

.....

(ii) Physical Appearance

.....

(iii) Label

.....

Sl.No.	Quality Characteristics	Name of the Method of the test used	Results	Prescribed Standards as per (a) Food Safety and Standards (Food Products and Food additive) Regulations, 2011 (b) As per label declaration for proprietary food (c) As per provisions of the Act , rules and regulations for both the above.
1.				
2.				
3.				
4.				
5.				
6.				

- 1.
- 2.
- 3.
- 4.
- 5.
- 6.

Opinion***

Signed this _____ day of _____ 20

Address:

(Sd/-) Food Analyst.

* Give the details of the senders

** Strike out whichever is not applicable

*** When opinion and interpretation are included, document the basis upon which the opinions/interpretations have been made.

Note -

1. F.No. 4/15015/30/2011, dated 8th February, 2013 and
2. No. 01/ Lab & sample Analysis/ Reg/2019, dated 21st July, 2020.
3. F.No. 11023/24/2017-QA, dated 15th October, 2020.