### 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 5<sup>th</sup> 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

2.1.1 The sample of any imported article will be sent by Authorized Officer for analysis to the Food Analyst of any of the laboratories authorized for this purpose by the Food Authority from time to time having jurisdiction over the area in which the sample was taken.

Sl No.	Name of the laboratories	Local Areas		
1.	Central Food Laboratory, Kolkata	1. All Seaports/Airports/inland Container Depots in the Union Territories/ States of - (i) The Andaman and Nicobar Islands (ii) Andhra Pradesh (iii) Arunachal Pradesh (iv) Assam (v) Bihar (vi) Manipur (vii) Meghalaya (viii) Mizoram (ix) Nagaland (x) Orissa (xi) Sikkim (xii) Tripura (xiii) West Bengal and (xiv) Jharkhand		
		2. International borders in the States of - (i) Arunachal Pradesh (ii) Assam (iii) Bihar (iv) Manipur (v) Meghalaya (vi) Mizoram (vii) Nagaland (viii) Sikkim (ix) Tripura (x) West Bengal		
2.	Central Food Laboratory, Ghaziabad	1. All Airports / inland Container Depots in the Union Territories/ States of - (i) Chandigarh (ii) Delhi (iii) Haryana (iv) Himachal Pradesh (v) Jammu and Kashmir (vi) Madhya Pradesh (vii) Punjab (viii) Rajasthan (ix) Uttar Pradesh (x) Chhattisgarh (xi) Uttarakhand		
		2. All International borders in the States of (i) Himachal Pradesh (ii) Rajasthan (iii) Jammu and Kashmir (iv) Punjab (v) Uttar Pradesh (vi) and Uttarakhand		
3.	Central Food Laboratory, Mysore	All Airports/ Sea ports/inland Container Depots in the Union territories State of (i) Karnataka, (ii) Kerala, (iii) Lakshadweep, (iv) Puducherry and (v) Tamil Nadu		
4.	Central Food Laboratory, Pune	1. All Airports/ Sea ports/inland Container Depots in the Union Territories/ States of (i) Dadra and Nagar Haveli (ii) Daman and Diu (iii) Goa (iv) Gujarat and (v) Maharashtra		
		2. All International borders in the States of (i) Gujarat		

### 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.

### 2.2.2: State/ Union Territory/ Local Area of Referral Laboratory

1. The Food Authority shall authorize laboratories to carry out y function of referral laboratory for specified areas and to carry out such other functions as entrusted to it by the Food Authority under the Act.

### Table-I

Nan	ne of the Referral Laboratories	Local Areas/ State / UT's		
1.	Referral Food Laboratory, Kolkata -700016	Arunachal Pradesh, Assam, Chhattisgarh, Manipur, Meghalaya, Mizoram, Nagaland, Orissa, Sikkim, Tripura, Uttarakhand and Union Territories of Andaman and Nicobar Island and Lakshadweep		
2.	Referral Food Laboratory, Mysore – 570013	Gujarat, Haryana, Himachal Pradesh, Maharashtra, Punjab, Uttar Pradesh and Union Terriory of Chandigarh		
3.	Referral Food Laboratory, Pune-411001	Andhra Pradesh, Delhi, Jammu and Kashmir, Karnataka, Kerala, Rajasthan and Tamil Nadu		
4.	Referral Food Laboratory, Ghaziabad- 201001	Bihar, Goa, Jharkhand, Madhya Pradesh, West Bengal, Union Territories of Dadar and Nagar Haveli, Daman & Diu and Puducherry.		

# <sup>1</sup>[.....]

### 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

## Table

Sr. No	Article of Food	Approximate Quantity to be supplied
	(1)	(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) Atta/Maida/Suji/Besan/Other Milled Product/Paushtik Fortified	1 kg.
39.	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. The fees payable in respect of such certificate shall be Rs. 1000 per sample of food analysed or as prescribed by the Food Authority.
- 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.

- <sup>2</sup>[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	e a sample/of was received on
with Memorandum No Dated From [1	Name of the Court] for analysis. The
condition of seals on the container and the outer covering on the rece	ipt was as follows:
I (name of the Director) four	
food sample)	
Food Additive) Regulations, 2011. The sample was in a condition fit (Give date of starting and completion of analysis)	
in a condition fit for analysis for the reasons given below:—	the result of its analysis is given below? was not
Reason:—	
Analysis Report:—	
(i) Sample Description:—	
(ii) Physical Appearance :—	
(iii)Label:—	
Sl.No. Quality Characteristics Name of the Method of the test u	sed 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)

<sup>\*</sup> 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 appoin	ted under the provisions of Food Safety and
		eceived from* a sample of
_	Number of Designated Officer of _	area* on(date of receipt of
sample) for analysis.		
The condition of seals on the con	tainer and the outer covering on receipt was	s as follows:
	<del></del>	
		ler Regulation No of Food Safety and
		ble **was in a condition fit for analysis and lysis) and the result of its analysis is given
	fit for analysis for the reason given below:	systs) and the result of its analysis is given
Reasons:	, E	
Analysis report		
(i) Sample Description		
(ii) Physical Appearance		
(ii) Thysical Tippearance		
(iii) Label		
Sl.No. Quality Characteristics	Name of the Method of the test used Ro	
		as per
		(a) Food Safety and Standards (Food
		Products and Food
		additive) Regulations,
		2011
		(b) As per labed declaration for
		proprietary food
		(c) As per provisions of
		the Act, rules and
		regulations for both the
		above.
1.		
2.		
3.		
4.		
5.		
6.		
Opinion***		

Signed	this	dav	οf	20
Signou	uns	 uay	OI	 20

(Sd/-) Food Analyst. Address:

## Note -

- 1. F.No. 4/15015/30/2011, dated  $8^{th}$  February, 2013 and 2. No. 01/ Lab & sample Analysis/ Reg/2019, dated  $21^{st}$  July, 2020.

<sup>\*</sup> Give the details of the senders

<sup>\*\*</sup> Strike out whichever is not applicable

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