



FSSAI Licensing Procedure, Standards & Guidelines

ICE CREAM

Indian Institute of Food Processing Technology
Ministry of Food Processing Industries,
Govt. of India
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Tamil Nadu



FSSAI Registration

It requires FSSAI registration for all **petty food business operator**.

Petty food business operator is any person or entity who:

- Manufactures or sells any article of food himself or a petty retailer, hawker, itinerant vendor or temporary stall holder; or
- Distributes foods including in any religious or social gathering except a caterer; or
- Other food businesses including small scale or cottage or such other industries relating to food business or tiny food businesses with an annual turnover not exceeding Rs.12 lakhs.



Every petty Food Business Operator shall register themselves with the Registering Authority by submitting an application along with a fee of Rs.100/-

Filing of an Application in Form A with Fees Rs.100/-

Unique Application Reference Number

Registering Authority (RA) may grant or reject registration, with reasons to be recorded in writing within 7 days of receipt of an application for registration.

If, granted

If necessary, RA may issue a notice for inspection

Inspection is ordered within 7 days

If, No

If, Yes

Inspection is done within 30 days

If, No

Yes

Registration granted FBO may start the business

**Food
Business
Operator
may
start
the
Business**



Food License Registration Procedure

Any person or entity that does not classify as a petty food business operator is required to obtain an FSSAI license for operating a food business in India.

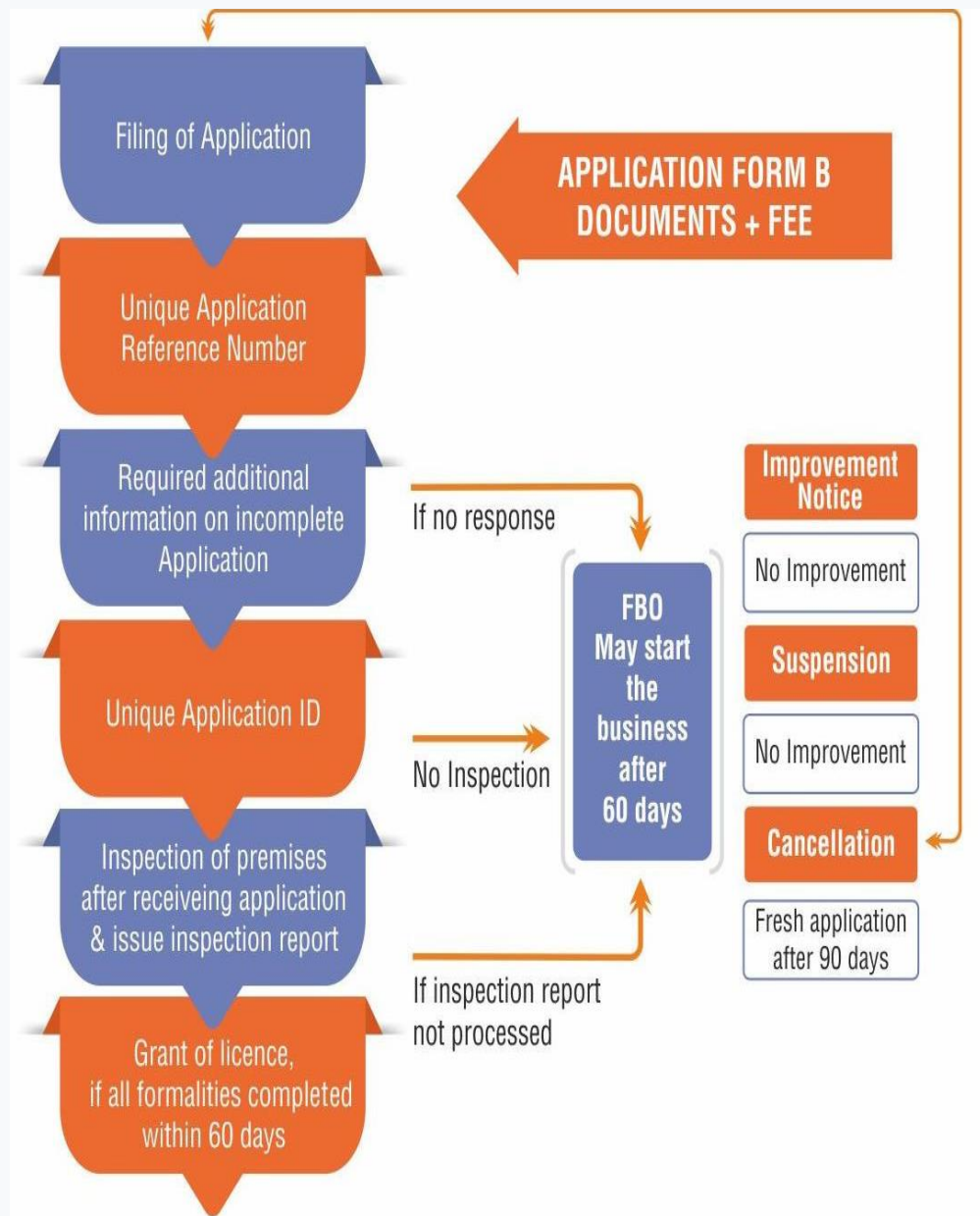
✓ FSSAI license is of two types,

State FSSAI License and Central FSSAI License.

- ✓ Based on the size and nature of the business, the licensing authority would change.
- ✓ Large food manufacturer/processors/transporters and importers of food products require central FSSAI license;
- ✓ State FSSAI license is required for medium-sized food manufacturers, processor and transporters.
- ✓ The issuance of FSSAI license for a period of **1 to 5 years** as a request by the food business operator. **The higher fee would be applicable for obtaining FSSAI license for more years.**
- ✓ If obtaining registration for one or two years, then the person can apply the renewal of license by making an application, no later than 30 days prior to the expiry date of the FSSAI license.



Food License Registration Procedure



FSSAI

Standards & Guidelines

ICE CREAM



2.1.7: DAIRY BASED DESSERTS/ CONFECTIONS

2.1.7(1) Ice Cream, Kulfi, Chocolate Ice Cream or Softy Ice Cream means,

- The product obtained by freezing a pasteurized mix prepared from milk and /or other products derived from milk with or without the addition of nutritive sweetening agents, fruit and fruit products, eggs and egg products, coffee, cocoa, chocolate, condiments, spices, ginger and nuts.
- It may also contain bakery products such as cake or cookies as a separate layer and/or coating.
- The said product may be frozen hard or frozen to a soft consistency.
- The said product shall have pleasant taste and smell free from off flavour and rancidity.



2.1.7(1) Ice Cream, Kulfi, Chocolate Ice Cream or Softy Ice Cream

- The said product shall conform to the following requirements, namely:—

Requirement	Ice Cream	Medium Fat Ice Cream	Low Fat Ice Cream
Total Solid	Not less than 36.0 percent	Not less than 30.0 percent	Not less than 26.0 percent
Wt/Vol (gms/l)	Not less than 525	Not less than 475	Not less than 475
Milk Fat	Not less than 10.0 percent	More than 2.5 percent but less than 10.0 percent	Not more than 2.5 percent
Milk Protein (Nx6.38)	Not less than 3.5 percent	Not less than 3.5 percent	Not less than 3.0 percent

Note: In case where Chocolate, Cake or similar food coating, base or layer forms a separate part of the product only the Ice-cream portion shall conform to the requirements given above. The type of ice-cream shall be clearly indicated on the label otherwise standard for ice-cream shall apply.



2.1.7 (2) Dried Ice Cream Mix/ Dried Frozen Dessert/ Confection

- It means the product in a powder form which on addition of prescribed amount of water shall give a product conforming to the requirements of the respective products, namely - ice cream, medium fat ice-cream, low fat ice-cream as prescribed under regulation 2.1.7 (1) and frozen confection, medium fat frozen confection and low fat frozen confection as prescribed under regulation 2.1.7 (3) of these regulations except the requirement of weight /volume for both the products.
- The moisture content of the product shall not be more than 4.0 percent.



2.1.7(3) Frozen Dessert / Frozen Confection

- It means the product obtained by freezing a pasteurised mix prepared with milk fat and / or edible vegetable oils and fat having a melting point of not more than 37.0 degree C in combination and milk protein alone or in combination / or vegetable protein products singly or in combination with the addition of nutritive sweetening agents e.g. sugar, dextrose, fructose, liquid glucose, dried liquid glucose, maltodextrin, high maltose corn syrup, honey, fruit and fruit products, eggs and egg products coffee, cocoa, chocolate, condiments, spices, ginger, and nuts.
- The said product may also contain bakery products such as cake or cookies as a separate layer/or coating, it may be frozen hard or frozen to a soft consistency.
- It shall have pleasant taste and flavour free from off flavour and rancidity.



2.1.7(3) Frozen Dessert / Frozen Confection

- The said product shall conform to the following requirements, namely:—

Requirement	Ice Cream	Medium Fat Ice Cream	Low Fat Ice Cream
Total Solid	Not less than 36.0 percent	Not less than 30.0 percent	Not less than 26.0 percent
Wt/Vol (gms/l)	Not less than 525	Not less than 475	Not less than 475
Total Fat	Not less than 10.0 percent	More than 2.5 percent but less than 10.0 percent	Not more than 2.5 percent
Total Protein (Nx6.25)	Not less than 3.5 percent	Not less than 3.5 percent	Not less than 3.0 percent



The product may contain food additives permitted in FSSR 2011 regulations Appendix A

Artificial Sweeteners	Aspartame (methylester) Sucralose	1000 ppm 400 ppm
Polyols	Isomalt Erythritol Maltitol / Maltitol syrup	GMP GMP GMP
Polydextrose	Polydextrose	GMP
Emulsifying and Stabilising agents singly or in combination	Carrageenan, Pectins Hydroxypropyl Methyl Cellulose, Agar, Guar gum, Xanthan gum, Furcellaran, Propylene glycol alginate, Polyoxyethylene sorbitan tristearate, Mono and di glycerides of fatty acids, Methyl cellulose	10 g/kg max.
Thickener and modifying agent singly or in combination	Microcrystalline cellulose	10 g/kg max.
Modified starched singly or in combination	Acid treated starch	30 g/kg max.
Flavours	Natural flavours and natural flavouring substances/ Nature identical flavouring substances/ Artificial flavouring substances	GMP



The product may contain food additives permitted in FSSR 2011 regulations Appendix A

Colours (Natural: singly or in combination)	Curcumin, Beta carotene, Annatto extract on Bixin/ Nor bixin basis (50:50 ratio), Beta apo-8 carotenal, Methyl ester of Beta apo-8 Carotenoic acid, Canthaxanthin Riboflavin Caramel colours (Plain) Caramel colours (Ammonium Sulphite process)	100 ppm max. 50 ppm max. GMP 3 g/kg max.
Colours (Synthetic: singly or in combination)	Ponceau 4R, Carmoisine, Erythrosine, Tartrazine, Sunset yellow FCF, Indigo carmine, Brilliant blue FCF, Fast green FCF	100 ppm max.
Acidifying agents singly or in combination	Malic acid (DL-), Sodium hydrogen carbonate L-(+Tartaric acid & Sodium/Potassium salts) Sodium/ Potassium/ Calcium orthophosphate expressed as P_2O_5	GMP 1 g/kg max. 2 g/kg max.
Miscellaneous	Glycerol	50 g/kg max.



FSSR 2011 regulations Appendix B

Microbiological requirements

Sl. No.	Requirements	Sampling Plan ¹⁰	Dried products: milk powder, cream, whey, edible casein, ice cream mix
(1) (2)		(3)	(8)
1.	Total Plate Count ¹	m	40,000/g
		M	50,000/g
2.	Coliform Count ²	m	10/g
		M	50/g
3.	E.Coli ³	M	Absent/g
4.	Salmonella ⁴	M	Absent /25g
5.	Staph aureus ⁵ (coagulase positive)	m	-
		M	Less than 10/g
6.	Yeast and mold count ⁶	m	-
		M	-
7.	Spore Count:		
	(a) Aerobic ^{7a} (B.cereus)	m	100/g
		M	1000/g
	(b) Anaerobic ^{7b} (Clostridium Perfringens)	m	10/g
		M	100/g
8.	Listeria Monocytogenes ⁸	M	Absent/g
9.	Sampling Guidelines ⁹	n ¹⁻⁸	5
		c	2 1,2,6,7a,b 0 3,4,5,8
	Storage & transport		Ambient, max 30°C
	Sample size		100g

m= Represents an acceptable level and values above it are marginally acceptable in terms of the sampling plan.

M= A microbiological criterion which separates marginally acceptable quality from unsatisfactory/potentially hazardous quality.

Values above M are unacceptable in terms of the sampling plan and detection of one or more samples exceeding this level would be cause for rejection of the lot.

When 5 or more units of the same variety from a lot or consignment are analyzed (n=5), no more than 2 units (c=2) should exceed the maximum tolerance (m) for microbiological levels stated in the reference criteria and no 1 unit should exceed the stated level for the maximum tolerance (M).



FSSR 2011 regulations Appendix B

Microbiological requirements

Sl.No.	Requirements	Sampling Plan ¹⁰	ice cream, frozen dessert, milk lolly, ice candy
			(9)
1.	Total Plate Count ¹	m	2,00,000/g
		M	2,50,000/g
2.	Coliform Count ²	m	50/g
		M	100/g
3.	E.Coli ³	M	Absent/g
4.	Salmonella ⁴	M	Absent /25g
5.	Staph aureus ⁵ (coagulase positive)	m	--
		M	Less than 10/g
6.	Yeast and mold count ⁶	m	-
		M	Less than 10/g
7.	Spore Count:		
	(a) Aerobic ^{7a} (B.cereus)	m	--
		M	--
	(b) Anaerobic ^{7b} (Clostridium Perfringens)	m	m
		M	--
8.	Listeria Monocytogenes ⁸	M	Absent /g
9.	Sampling Guidelines ⁹	n 1-8	5
		c	2 1&2
			0,3,4,5,6,8
	Storage & transport		-18 °C or lower
	Sample size		100g

m= Represents an acceptable level and values above it are marginally acceptable in terms of the sampling plan.

M= A microbiological criterion which separates marginally acceptable quality from unsatisfactory/potentially hazardous quality.

Values above M are unacceptable in terms of the sampling plan and detection of one or more samples exceeding this level would be cause for rejection of the lot.

When 5 or more units of the same variety from a lot or consignment are analyzed (n=5), no more than 2 units (c=2) should exceed the maximum tolerance (m) for microbiological levels stated in the reference criteria and no 1 unit should exceed the stated level for the maximum tolerance (M).



General Hygienic and Sanitary practices to be followed by Food Business operators



SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER/ PROCESSOR/HANDLER

The place where food is manufactured, processed or handled shall comply with the following requirements:

1. The premises shall be located in a sanitary place and free from filthy surroundings and shall maintain overall hygienic environment. All new units shall set up away from environmentally polluted areas.
2. The premises to conduct food business for manufacturing should have adequate space for manufacturing and storage to maintain overall hygienic environment.
3. The premises shall be clean, adequately lighted and ventilated and sufficient free space for movement.
4. Floors, Ceilings and walls must be maintained in a sound condition. They should be smooth and easy to clean with no flaking paint or plaster.



5. The floor and skirted walls shall be washed as per requirement with an effective disinfectant the premises shall be kept free from all insects.

- No spraying shall be done during the conduct of business, but instead fly swats/ flaps should be used to kill spray flies getting into the premises.
- Windows, doors and other openings shall be fitted with net or screen, as appropriate to make the premise insect free.
- The water used in the manufacturing shall be potable and if required chemical and bacteriological examination of the water shall be done at regular intervals at any recognized laboratory.



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6. Continuous supply of potable water shall be ensured in the premises. In case of intermittent water supply, adequate storage arrangement for water used in food or washing shall be made.
 7. Equipment and machinery when employed shall be of such design which will permit easy cleaning. Arrangements for cleaning of containers, tables, working parts of machinery, etc. shall be provided.
 8. No vessel, container or other equipment, the use of which is likely to cause metallic contamination injurious to health shall be employed in the preparation, packing or storage of food. (Copper or brass vessels shall have proper lining).



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9. All equipments shall be kept clean, washed, dried and stacked at the close of business to ensure freedom from growth of mould/ fungi and infestation.
 10. All equipments shall be placed well away from the walls to allow proper inspection.
 11. There should be efficient drainage system and there shall be adequate provisions for disposal of refuse.
 12. The workers working in processing and preparation shall use clean aprons, hand gloves, and head wears.
 13. Persons suffering from infectious diseases shall not be permitted to work. Any cuts or wounds shall remain covered at all time and the person should not be allowed to come in direct contact with food.



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14. All food handlers shall keep their finger nails trimmed, clean and wash their hands with soap, or detergent and water before commencing work and every time after using toilet. Scratching of body parts, hair shall be avoided during food handling processes.
 15. All food handlers should avoid wearing, false nails or other items or loose jewellery that might fall into food and also avoid touching their face or hair.
 16. Eating, chewing, smoking, spitting and nose blowing shall be prohibited within the premises especially while handling food.



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17. All articles that are stored or are intended for sale shall be fit for consumption and have proper cover to avoid contamination.
 18. The vehicles used to transport foods must be maintained in good repair and kept clean.
 19. Foods while in transport in packaged form or in containers shall maintain the required temperature.
 20. Insecticides / disinfectants shall be kept and stored separately and `away from food manufacturing / storing/ handling areas.



Thank You



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