GOVERNMENT OF INDIA
HEALTH AND FAMILY WELFARE
LOK SABHA

STARRED QUESTION NO:385
ANSWERED ON:12.08.2016
FSSAI Guidelines on Instant Noodles
Chavan Shri Ashok Shankarrao;Singh Shri Kunwar Haribansh

Will the Minister of HEALTH AND FAMILY WELFARE be pleased to state:

Will the Minister of HEALTH AND FAMILY WELFARE be pleased to state:

(a) whether the Food Safety and Standards Authority of India (FSSAI) has issued any draft guidelines for standard of instant noodles and other ingredients used for making it;

(b) if so, the details thereof and the reasons therefor;

(c) the extent to which the said guidelines are likely to bring more clarity in regulating these food products;

(d) whether FSSAI proposes to launch proceedings against certain noodle/pasta companies for using taste enhancer "Monosodium Glutamate" (MSG) in their products despite carrying "No MSG" label; and

(e) if so, the details thereof and the action taken by the Government against the violators along with other corrective steps taken to curb such practices?

Answer

ANSWER
THE MINISTER OF HEALTH AND FAMILY WELFARE
(SHRI JAGAT PRAKASH NADDA)

(a) to (e): A statement is laid on the Table of the House

STATEMENT REFERRED TO IN REPLY TO LOK SABHA
STARRED QUESTION NO. 385* FOR 12TH AUGUST, 2016

(a) to (c) Food Safety and Standards Authority (FSSAI) has placed in public domain the draft standards for seeking comments of WTO in respect of instant noodles indicating ingredients, quality and safety parameters and raw material on 20.07.2016; and seasoning for noodles on 12.07.2016.
The standards specify the raw materials that can be used for manufacture of noodles and the seasoning provided with the noodles along with the quality and safety parameters of the final product. These can be prepared from wheat flour and/or rice flour and/or flour of any other cereals, millets, legumes and water as the main ingredient, with or without addition of spices. Starches, dried fruits and vegetables, nuts, edible protein and egg powder may be added, if required. The standards also provide that the product shall be of good characteristic colour, appearance, texture, aroma and taste and shall be free from added colour, undesirable taste, dirt, insect's larvae and impurities or any other extraneous matter. The limits for moisture, acid insoluble ash and acid value have also been specified in these standards.
(d) In case of any violation of labelling requirement, action as per provisions of the Food Safety and Standards Act, 2006 and regulations there under shall be taken by the State authorities concerned.
(e) Implementation and enforcement of Food Safety and Standards Act, 2006 primarily rests with the State/ UT Governments. Regular surveillance, monitoring and inspection is undertaken by the State/UT Governments and random samples of food items are drawn by the State Food Safety Officers and sent to laboratories recognized by FSSAI for analysis. In cases, where samples are found to be not conforming to the prescribed standards, recourse is taken to penal provisions under Chapter IX of the FSS Act, 2006.
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