



EXCEL ENGINEERING COLLEGE

(Autonomous)

Approved by AICTE, New Delhi & Affiliated to Anna University, Chennai
Accredited by NBA, NAAC with "A+" and Recognised by UGC (2f & 12B)

KOMARAPALAYAM – 637303

DEPARTMENT OF FOOD TECHNOLOGY

Criteria I

1.3.2 Number of Value-added courses imparting transferable and life skills offered during the year

1. Permission Letter
2. Circular
3. Web link
4. Sample Brochure
5. Syllabus / Course content
6. Participants list
7. Sample Notes
8. Quiz questions
9. Sample certificate

Details of Value Added Course:

S. No.	Name of the Value Added Course	Start Date	End Date	No. of Students completed
1	Food Safety & Quality Management	20 – 01 - 2022	31 – 01 - 2022	50
2	Food Labelling	01 – 03 - 2022	17 – 03 - 2022	55

HoD / FT

Head of the Department
Department of Food Technology,
Excel Engineering College,
Namakkal District - 638 183.

Date: 07-01.2022

Pallakapalayam

From

Dr. P. Muthusamy,
Head of the Department,
Department of Food Technology,
Excel Engineering College,
Pallakapalayam.

To

The Principal
Excel Engineering College,
Pallakapalayam.

Respected Sir,

Sub: Permission to Conduct **Value Added course on “Food Safety & Quality Management” on 20 – 31 January 2022** – Reg.,

Department of Food Technology wishes to conduct an **Value Added course on “Food Safety & Quality Management” on 20 – 31 January 2022** for second and third year food technology students through google meet. In this connection, I kindly request you provide permission to conduct value added course.

Thanking You,



HoD/FT





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DEPARTMENT OF FOOD TECHNOLOGY

Ref: EEC / FT / VAC / 2021-22 / 01

Date: 17.01.2022

Circular

We are happy to inform that our Department of Food Technology will conduct **Value Added course** on **“Food Safety & Quality Management”** for second and third year food technology students on **20th January 2022 – 31st January 2022** through online mode. Therefore, I kindly request to participate and get benefited.

HoD / FT

Copy To:

1. Department Notice Board
2. File / Circulate to Students
3. Principal Office



Food safety & Quality Management

Thursday, January 20, 2022 • 11:30am – 1:20pm



Join with Google Meet



meet.google.com/pei-zcpw-ncj



Join by phone

(US) +1 414-909-4157 PIN: 563 975 503#



Take meeting notes



Start a new document to capture notes



10 minutes before



EEC Food Technology



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KOMARAPALAYM – 637303



Dept of Food Technology

Value added courses on "Food safety & Quality Management"

**20.01.22-31.01.22
11.30AM
TO 1.30PM**

Contents Delivered

1. Food safety
2. Good Manufacturing practices &
Good Hygienic Practices
3. HACCP
4. Risk management & ISO22000
5. FSSAI

Organized by

Dr.P.Muthusamy HOD/FT

Ms. E. Nivetha AP/FT

Dr.M.Indumathi AP/FT

Mr.M.Raja AP/FT

Mrs.M.Nithya AP/FT



**E-CERTIFICATES WILL BE
PROVIDED**

Excel Engineering College
Department of Food Technology
Value Added course- III year/ V sem
Food Safety and Quality Management

S.No	Topic	Objective	Syllabus	Outcome	Name of the Faculty
1	Food Safety (4 hrs)	To acquaint with food quality parameters and control systems, food standards, regulations, specifications	Basics of food safety-food contamination- Concept of quality-Quality attributes- physical, chemical, nutritional, microbial, and sensory-their measurement and evaluation	Explain the various food safety measures and potential contaminants in food industry	Dr.P.Muthusamy
2	GMP (Good Manufacturing practices) (6 hrs)	Understand the basic concept of Manufacturing practices	Basics of GMP-Principles-Categories-Manufacturing control-Product testing-Quality control-Good Documentation-risk-Quality assurance-guidelines	Identify the important manufacturing practices done in food industry	Ms.E.Nivetha
3	GHP (Good Hygienic Practices) (5 hrs)	Gain knowledge on hygienic practices	Basics of hygiene-Food hygiene-contamination-disinfection-Control practices-maintenance-pest control-consumer awareness-training-product information-transportation	Accomplish the hygienic practices in lab and industrial scale	Ms.E.Nivetha
4	HACCP-Principles(5 hrs)	Explore the knowledge on HACCP (Hazard analysis and Critical Control Points)	Critical Control points- Prerequisite programs- Seven Principles of HACCP-Documentation- Process flowchart	Use effectively the knowledge gained in HACCP	Dr.M.Indumathi
5	HACCP-Industrial Applications (4 hrs)	Illustrate the use of HACCP in different industries	HACCP in dairy industry-Baking industry-Juice industry- Meat and poultry industry	Comprehend and interpret the Critical points in industries	Dr.M.Indumathi
6	ISO22000 (2 hrs)	Understand the need for ISO certification in food industries	Food safety management systems (FSMS)- FSSC 22000-Implementation techniques-general requirements-resources-management-validation-verification-documentation	Implement the techniques involved in ISO22000	Mr.M.Raja
7	Quality risk management (2 hrs)	Understand the quality risk management in food aspects	Quality relationship-principles-process-responsibilities-risk assessment-risk analysis-risk evaluation-risk control-communication-Risk management methods and tools-implementation	Interpret the risks and its management in food laboratory	Mr.M.Raja
8	FSSAI (Food Safety and Standards Authority of India) (2 hrs)	Enhance the knowledge on standards required in various food industries	FSSAI act-Administrative structure- Functions of FSSAI-Departments- research and quality assurance- FSSAI laboratories-standards-license- FSSAI mark-consumer outreach	Summarize the acts and standards for various food products	Mrs.M.Nithya



HoD/FT

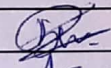
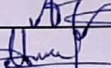
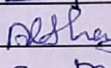
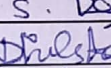
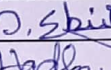
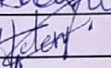
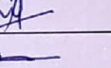
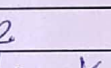
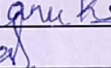
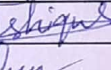
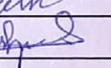
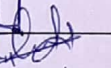
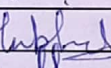
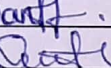
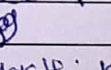
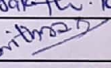
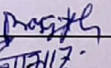
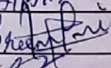
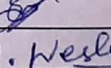
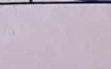
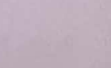
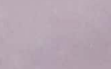




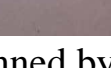

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Department of Food Technology


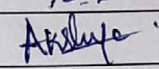
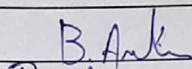
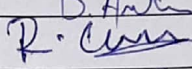
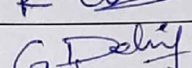

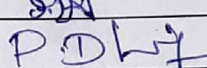
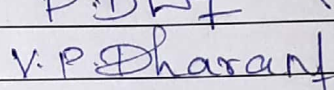
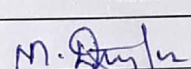
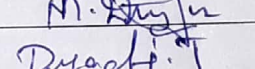
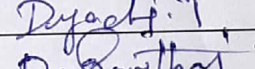
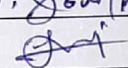
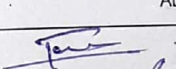


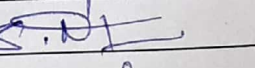

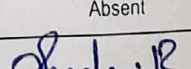
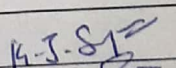

Value Added Course - 1

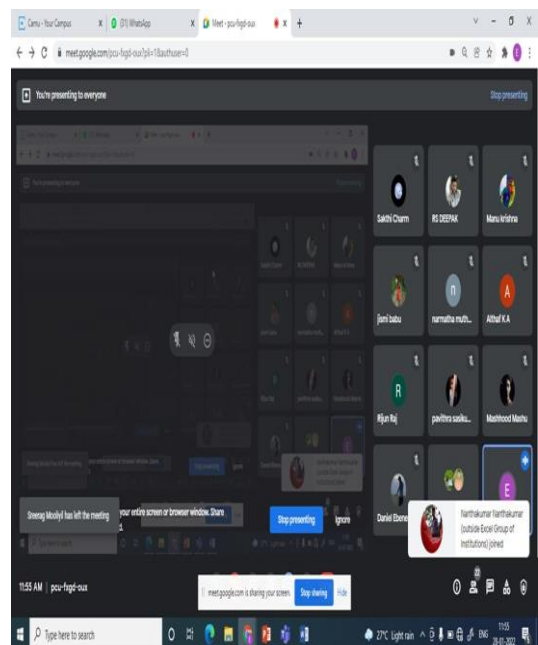
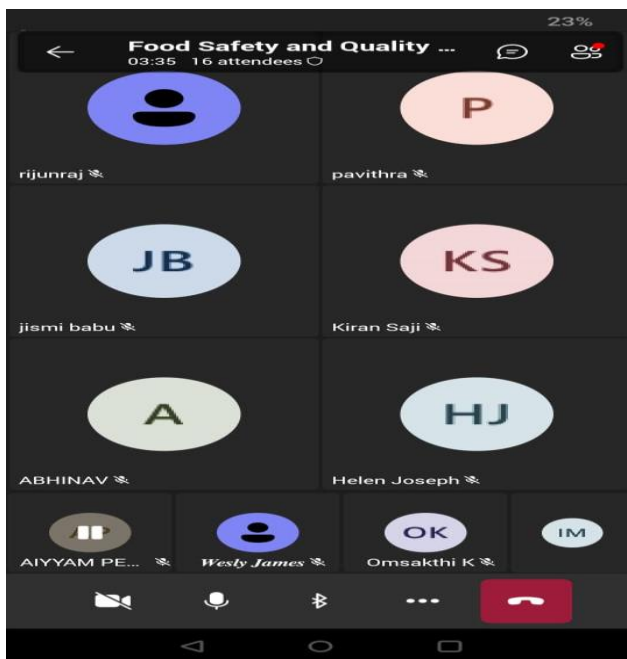
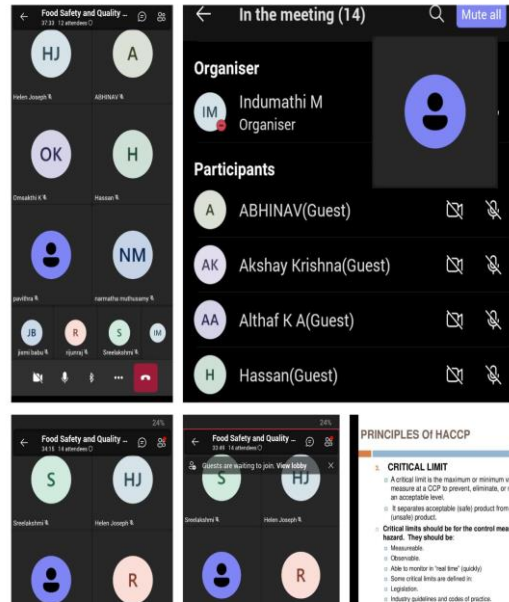
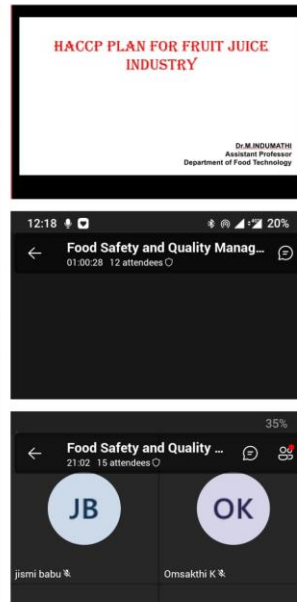
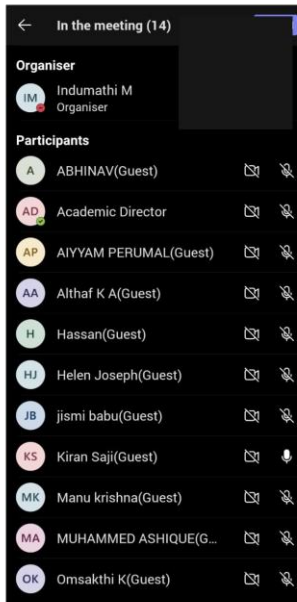
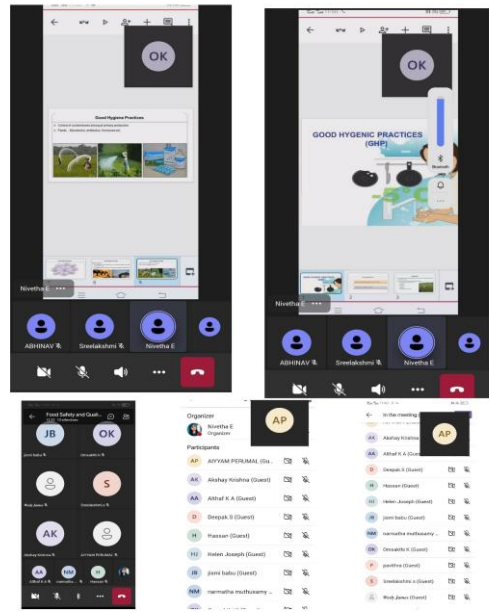
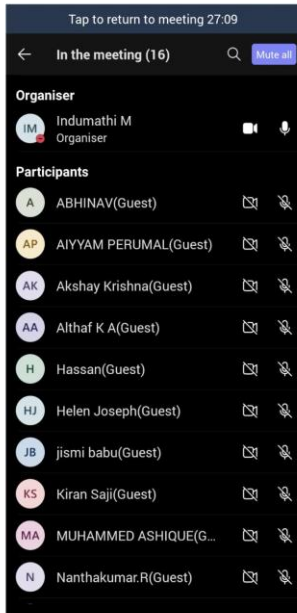
Academic Year: 2021-22

Participants List

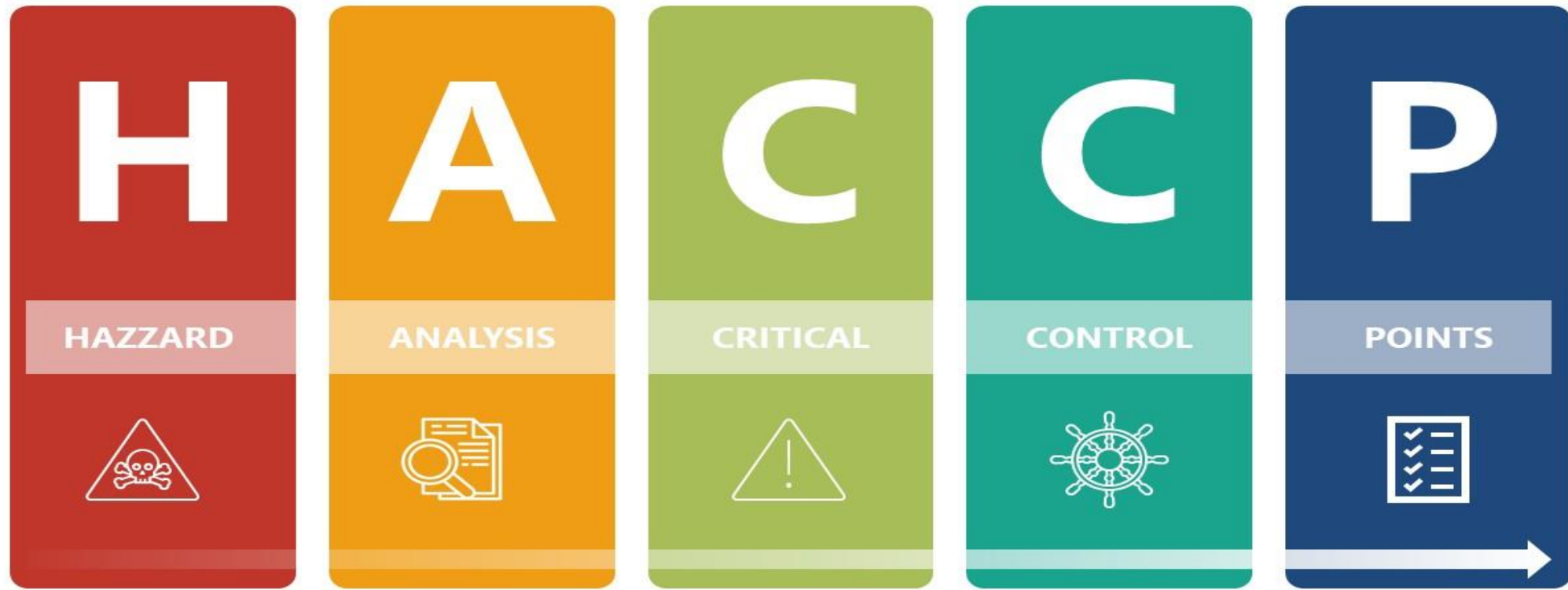
S.NO	Roll Number	Student Name	Signature of Student
1	19FDT001	ABHINAV P	
2	19FDT003	AIYYAMPERUMAL P	
3	19FDT004	AKSHAY KRISHNA S	
4	19FDT005	ALTHAF K A	
5	19FDT006	DEEPAK S	
6	19FDT007	DILSHAD HUSSAIN	
7	19FDT008	EBENESAR.M.	
8	19FDT010	HADHI KHANI	
9	19FDT011	HELEN JOSEPH	
10	19FDT012	JERIN JAISON J	
11	19FDT013	JISMI BABU	
12	19FDT014	KIRAN SAJI	
13	19FDT015	MANU KRISHNA TP	
14	19FDT016	MEGHARAJ C.H	
15	19FDT017	MOHAMMED ASHIQUE ARIMBANTHODI I	
16	19FDT018	MOHAMMED IRFAN	
17	19FDT020	MUHAMMED MASHHOOD S	
18	19FDT021	MUHAMMED FAYYASH	
19	19FDT022	MUHAMMED HASSAN T	
20	19FDT023	MUHAMMED MUBASHIR A C	
21	19FDT024	NANTHAKUMAR R	
22	19FDT025	NARMATHA.M.	
23	19FDT026	NIYOG C M	
24	19FDT027	OMSAKTHI K	
25	19FDT028	PAVITHIRA S	
26	19FDT029	PRASANTH S	
27	19FDT030	RIJUN RAJ P M	
28	19FDT032	SREE LAKSHMI S	
29	19FDT033	SREERAG MOOLIYIL	
30	19FDT034	WESLY JAMES A	

Excel Engineering College (AUTONOMOUS)
Department of Food Technology
Value Added Course - 1
Academic Year: 2021-22
Participants List

S.No	Roll Number	Name of the Students	Signature of the Students
1	20FD001	ABIJITH A G	Absent
2	20FD002	ACHU BHASI	Absent
3	20FD003	ADHIL P	
4	20FD004	AKSHYA S PRASAD	
5	20FD005	ARUN C	Absent
6	20FD006	ARUNKUMAR B	
7	20FD007	CHANDRU R	
8	20FD008	DENOLINI G	
9	20FD009	DEVA S	
10	20FD010	DHARANI P	
11	20FD011	DHARANI V.P	
12	20FD012	DINESH R	Absent
13	20FD013	DIVYA DHARSHINI M	
14	20FD014	DURGA DEVI T	
15	20FD015	GOWTHAM D	
16	20FD016	MANOJ P	
17	20FD017	MD MUNTAZIR ALAM	Absent
18	20FD018	MIDHUN M.K	Absent
19	20FD019	MOHAMMED ANAS P.A	Absent
20	20FD020	MOHAMMED TOUHID	
21	20FD021	MOHANGANTH B	
22	20FD023	NAVEEN S	
23	20FD024	PRAKASH A	
24	20FD025	PRIYADHARSHINI B	
25	20FD026	SAHIL AHMED	Absent
26	20FD027	SAKTHIVEL R	
27	20FD028	SHARMILI K	Absent
28	20FD030	SREYANA K J	
29	20FD031	SRIMAZA R	
30	21LFD032	MOHD SHAHNAWAZ ZAMAN	Absent



HACCP Principles & Application Guidelines



Dr.M.Indumathi
Assistant Professor
Department of Food Technology
Excel Engineering College

HACCP System

- **Hazard Analysis Critical Control Point (HACCP)**
- Food safety management system.
- It Identifies, Evaluate and Controls Hazards which are Significant for Food Safety throughout the food supply.

GUIDELINES FOR APPLICATION OF HACCP PRINCIPLES

□ **Prerequisite Programs**

- Facilities
- Supplier Control
- Specifications
- Production Equipment
- Cleaning and Sanitation
- Personal Hygiene
- Training
- Chemical Control
- Receiving, Storage and Shipping
- Traceability and Recall
- Pest Control

GUIDELINES FOR APPLICATION OF HACCP PRINCIPLES

- **Education and Training**
- **Developing a HACCP Plan**
 - ▣ *Assemble the HACCP Team*
 - ▣ *Describe the food and its distribution*
 - ▣ *Describe the intended use and consumers of the food*
 - ▣ *Develop a flow diagram which describes the process*
 - ▣ *Verify the flow diagram*

Preliminary Tasks in the Development of the HACCP Plan



```
graph TD; A[Assemble the HACCP Team] --> B[Describe the food and its distribution]; B --> C[Describe the intended use and consumers of the food]; C --> D[Develop a flow diagram which describes the process]; D --> E[Verify the flow diagram];
```

Assemble the HACCP Team

Describe the food and its distribution

Describe the intended use and consumers of the food

Develop a flow diagram which describes the process

Verify the flow diagram

Preliminary Tasks in the Development of the HACCP Plan

□ Assemble the HACCP Team

▣ The team should be multi disciplinary

- Engineering
- Production
- Sanitation
- Quality Assurance
- Microbiology

- **Note:** The team should also include local personnel who are involved in the operation as they are more familiar with the variability and limitations of the operation

Preliminary Tasks in the Development of the HACCP Plan

- **Individuals should have the knowledge and experience to correctly**
 - ▣ Conduct a hazard analysis.
 - ▣ Identify potential hazards.
 - ▣ Identify hazards which must be controlled.
 - ▣ Recommend controls, critical limits, and procedures for monitoring and verification.
 - ▣ Recommend appropriate corrective actions when a deviation occurs.
 - ▣ Recommend research related to the HACCP plan if important information is not known.
 - ▣ Validate the HACCP plan.

Preliminary Tasks in the Development of the HACCP Plan

- **Describe the food and its distribution**
 - ▣ The HACCP team first describes the food.
 - ▣ General description of the food, ingredients, and processing methods.
 - ▣ Distribution of the food (whether the food is to be distributed frozen, refrigerated, or at ambient temperature.)
- **Describe the intended use and consumers of the food**
 - ▣ Describe the normal expected use of the food.
 - ▣ The intended consumers may be the general public or a particular segment of the population.

Preliminary Tasks in the Development of the HACCP Plan

- ***Develop a flow diagram which describes the process***
 - ▣ Clear, simple outline of the steps involved in the process.
 - ▣ Flow diagram must cover all the steps in the process which are directly under the control of the establishment.
 - ▣ The flow diagram should be simple that everyone in the team could understand it properly.

Preliminary Tasks in the Development of the HACCP Plan

□ Verify the flow diagram

- ▣ Perform an on-site review of the operation to verify the accuracy and completeness of the flow diagram.
- ▣ Modifications should be made to the flow diagram as necessary and documented.
- After these five preliminary tasks have been completed, the seven principles of **HACCP** are applied

PRINCIPLES OF HACCP



- 1. Conduct Hazard Analysis.**
- 2. Determine the Critical Control Points (CCPs).**
- 3. Establish Control Limits (CLs).**
- 4. Establish Monitoring Systems.**
- 5. Establish Corrective Actions.**
- 6. Establish Verification Procedures.**

PRINCIPLES OF HACCP

1. Hazard Analysis

- ▣ Identify the hazards that affects the process.
- ▣ Identify the steps that hazards likely to occur.
- ▣ Decide which hazards are significant.
- ▣ Determine the measures that are necessary to control the hazards.

PRINCIPLES OF HACCP

□ **FOOD HAZARDS**

▣ **Physical**

- Accidental Contamination/ Cross contamination.
- Food Handling.
 - Metal, glass, wood, insects, stones, soil, dirt, jewelry, hair, fingernails, plasters, personal items, bone, nuts / bolts, wire, plastic, paper and cardboard.

▣ **Chemical**

- Cleaning chemical residues
- Factory contaminants
- Agricultural residues
- Food allergens
- Naturally occurring harmful chemicals
- Industrial heavy metals

▣ **Biological**

- Bacterial, Viral/ fungal Contamination
 - Food Infection and Intoxications

PRINCIPLES OF HACCP

2. Critical Control Points (CCPs)

- Control that can be applied and is essential to prevent or eliminate a food safety hazard or, reduce it to an acceptable level.
- Control Point (CP)** is a step where hazards are at acceptable level and will be eliminated on itself by the following step in the process of production.
- The number of **CCPs** in a process will depend on the complexity of the process itself and the Scope of the study.
- CCPs** should be determined through **experience** and **judgment**; this may be aided by the use of a **decision tree**.

PRINCIPLES Of HACCP

Process Steps	Identifying the level of hazard	Reason for identification
Delivery	CP	Hazard present here is eliminated later in the process during cooking
Chilled Storage	CP	Hazard present here is eliminated later in the process during cooking
Preparation	CP	Hazard present here is eliminated later in the process during cooking
Marinating chilled Storage	CP	Hazard present here is eliminated later in the process during cooking
Cook > Service	CCP	This is final step in production so hazard needs to controlled /eliminated, to make food safe for consumption.

PRINCIPLES Of HACCP

3. CRITICAL LIMIT

- A critical limit is the maximum or minimum value for the control measure at a CCP to prevent, eliminate, or reduce the hazard to an acceptable level.
- It separates acceptable (safe) product from unacceptable (unsafe) product.
- **Critical limits should be for the control measure and not the hazard. They should be:**
 - Measureable.
 - Observable.
 - Able to monitor in “real time” (quickly)
 - Some critical limits are defined in:
 - Legislation.
 - Industry guidelines and codes of practice.

PRINCIPLES OF HACCP

- **Others can be determined from:**
 - ▣ Collection of experimental data during trials
 - ▣ Advice from specialists with expert knowledge
- **Criteria often used to set a critical limit include measurements of:**
 - ▣ Temperature
 - ▣ Time
 - ▣ Moisture level
 - ▣ pH (level of acidity)
 - ▣ Aw (level of water available to support the growth of a hazard such as bacteria)
- **Chemical analyses**
 - ▣ Available chlorine
- **Subjective data**
 - e.g. visual observations/assessments.

PRINCIPLES Of HACCP

4. MONITORING SYSTEM

- The monitoring system describes the methods by which the business is able to confirm that all CCPs are operating within the defined critical limit.
- Monitoring actions must be able to detect a loss of control at the CCP and provide rapid results. This should be in time to allow corrective action to be taken, to regain control of the process whilst the product is still under your control.
- Generally microbiological testing is not considered to be suitable as a monitoring activity because the results are not quick, even with the most rapid methods results are not instant.

PRINCIPLES Of HACCP

Process Steps	Temperature Checks	Visual Checks
	Cooking	Cooking
Hazards	Microbiological survival of Salmonella sp. Campylobacter sp.	Microbiological survival of Salmonella sp. Campylobacter sp.
Control Measures	Thorough cooking	Thorough cooking
CCP	Yes	Yes
Critical Limits	80 °C for 6 sec. Target 85 °C for 6 sec Tolerance +/-5 °C	Meat should not be pink or red and neither the juices.
Monitoring procedures	Insert disinfected probe thermometer to the thickest part of leg of each chicken. Responsible – Asst. Chef.	Check that each chicken is properly cooked in the thickest part of the leg and the juices are 100% clear of blood.

PRINCIPLES OF HACCP

5. **CORRECTIVE ACTIONS**

- ▣ Decide What to do when a CCP is breached
- ▣ Actions taken again to make food safe and to get the process back under control. immediate actions taken if processes fail to achieve food safety.

PRINCIPLES OF HACCP

Temperature check	Visual check
Cooking	Cooking
<ul style="list-style-type: none">1) If critical limit not met, cook for longer and repeat check.2) If problem due to operating procedure, adapt as required (e.g. increase cooking time/or oven temperature)3) If problem due to oven repair/replace as necessary.4) If problem due to staff, retain in operating procedure and increase supervision.5) If unable to achieve critical limit, isolate and arrange disposal.	<ul style="list-style-type: none">1) If meat pink/red and juices have any pink or red in them, cook for longer and repeat checks.2) If problem due to operating procedure, adapt as required (e.g. increase cooking time or oven temperature)3) If problem due to oven, repair/replace as necessary.4) If problem due to staff, retain in operating procedure and increase supervision.5) If unable to achieve critical limit, isolate and arrange disposal.

PRINCIPLES OF HACCP

6. VERIFICATION

- Verification is the principle which confirms that the HACCP plan if followed will produce safe food for the final consumer.
- Verification is split into three parts
 - **Validation** – "Will the HACCP plan ensure that safe food will be produced"?
 - **Verification** – "Is the HACCP plan working, is it producing safe food"?
 - **Review** - "Is the HACCP plan up to date"?

PRINCIPLES OF HACCP

▣ **VALIDATION**

- ▣ Obtain evidence that the elements of the HACCP plan are effective.
- ▣ Prior to implementing HACCP the contents of the plan must be validated to ensure that the HACCP plan will ensure safe food is produced.
- ▣ The main focus is to ensure that the hazards identified are complete, correct and have suitable controls in place (effectively managed if the specified controls are followed) i.e. confirmation that the CCPs have been correctly identified and can assure safe

PRINCIPLES OF HACCP

- **Validation activities could include:**
 - ▣ Challenge testing the equipment / machinery
 - ▣ Experimental trials e.g. thermal evaluations on the equipment either at high temperatures or low temperatures
 - ▣ Mathematical modeling
- **Other areas where information can be obtained to support a validation study include:**
 - ▣ Document review
 - ▣ Legislation – confirm that the HACCP plan meets legal requirements, with regard to food safety.
 - ▣ Codes of practices
 - ▣ Accepted good practice

PRINCIPLES OF HACCP

□ VERIFICATION ACTIVITIES

- The application of methods, procedures, tests and other evaluations, in addition to monitoring to determine ongoing compliance with the HACCP plan.
- **Depending on the type of product and scale of business verification activities may include:**
 - Internal audits.
 - External audits on suppliers.
 - Undertaking chemical or microbiological sampling and examinations.
 - Evaluating customer feedback analysis including complaints.
 - Undertaking raw material or end product testing.
 - Analysis and confirmation that the controls, monitoring and corrective actions are being properly applied.
 - Analysis of deviation from the critical limits.
 - Ensuring that the prerequisites are under control.
 - Ensuring that the personnel carrying out the verification activities have the appropriate qualifications, training and experience i.e. they are competent to undertake the verification activity.

PRINCIPLES OF HACCP

□ REVIEW

- ▣ Your HACCP plan should be up-to-date at all times and reflect any change. A change is anything in the HACCP plan that is different to when the study was last carried out.
- ▣ A review should be both scheduled and triggered.
- ▣ **Triggered, prior to a change**
 - There should be factors built into the plan that would initiate (trigger) a review.

PRINCIPLES OF HACCP

□ **Things that should be Reviewed**

- Changes in raw materials or product formulation
- Introduction of new product
- Change raw materials supplier
- Change in processing system
- Change in layout or environment
- Modification to process equipment or new equipment
- Failures in system e.g. corrective action or product recall
- Anticipated change in customer or consumer
- Any report from the market place that indicates a health or spoilage risk associated with the product
- Emergence of a new food borne pathogen (e.g bacteria that can cause illness) with public health significance or other health issue
- Changes in legislation

PRINCIPLES OF HACCP

7. DOCUMENTATION

- Efficient and accurate record-keeping is essential to the application of a HACCP system.
- In the unfortunate event of a food safety incident that is connected to your products you may have to show that you have taken all reasonable precautions to produce food safely.
- Demonstrating that the principles of HACCP have been correctly applied as required by law and that documentation and records are kept, may provide evidence of due diligence in the event of legal action.

PRINCIPLES OF HACCP

- **Documentation and record-keeping should be:**
 - ▣ Appropriate to the nature and size of the operation – your local environmental health practitioner will be able to guide you on this requirement.
 - ▣ Sufficient to assist the business to verify that the HACCP controls are in place and being maintained.

PRINCIPLES OF HACCP

- **What to consider regarding documentation**
 - ▣ What records need to be kept?
 - ▣ How are they to be stored – e.g. hard copy, electronic?
 - ▣ Where are the documents to be stored?
 - ▣ How long are the records to be retained for ? (what is an appropriate time, think about the shelf-life of the product and possibly how the product may be misused)
 - ▣ Who is responsible for the records?
 - ▣ Who needs frequent access to the records?

PRINCIPLES OF HACCP

□ **Examples of documentation**

- ▣ The HACCP plan
- ▣ List of hazards and details of the hazard analysis
- ▣ CCP determination
- ▣ Critical limit determination
- ▣ Training needs analysis
- ▣ Procedures – e.g. standard operating procedures, corrective action procedure
- ▣ Work Instructions

PRINCIPLES OF HACCP

□ **Examples of records**

- ▣ CCP monitoring activities
- ▣ Deviations and associated corrective actions
- ▣ Verification procedures performed
- ▣ Modification to the HACCP plan
- ▣ Training undertaken
- ▣ Daily records (glass and brittle plastic check)
- ▣ Visual inspection reports
- ▣ Team meeting records
- ▣ Processing records

THANK YOU

Food safety and quality management

6 of 21

Name : Jismi Babu

Roll nu... : 19FDT013

year : 3

31 Jan 2022 - 11:50AM

SCORE

14
15

93%

Correct	93.3%	14
Wrong	6.7%	1
Skipped	0%	0

Note: This score is not final

1. Which of the following options would help to reduce the risk of contamination?

All the above

Evaluated

1/1 Marks

2. Risk assessment, risk management, risk communication are part of ?

Risk analysis

Evaluated

1/1 Marks

3. HACCP defined as codex :

identifies, evaluates, and controls hazards

Evaluated

1/1 Marks

4. The efficacy of HACCP system relies on :

Management & employee

4. The efficacy of HACCP system relies on :

Management & employee

Evaluated

1/1 Marks

5. Which of these is true ?

All of the above

Evaluated

1/1 Marks

6. Which of these is a Prerequisite program ?

GMP & GHP

Evaluated

1/1 Marks

7. In food factory the ISO 22000 is for ?

Managing food safety

Evaluated

1/1 Marks

8. ISO stands for ?

8. ISO stands for ?

International organization for standard

Evaluated

1/1 Marks

9. HACCP means

Hazard analysis critical control point

Evaluated

1/1 Marks

10. Protocol for recall is given in ?

ISO 14001

Evaluated

0/1 Marks

11. CCP helps to control ?

Hazard risk

Evaluated

1/1 Marks

12. Spreading bacteria to clean food from contaminated work surfaces, hands, utensils, or food is called:

12. Spreading bacteria to clean food from contaminated work surfaces, hands, utensils, or food is called:

Cross-contamination

Evaluated

1/1 Marks

13. Food Safety Management System consists of:

All of above

Evaluated

1/1 Marks

14. What is the objective of ISO 22000 ?

To establish a food safety management system

Evaluated

1/1 Marks

15. How many principles are in HACCP?

Cross-contamination

Evaluated

1/1 Marks

13. Food Safety Management System consists of:

All of above

Evaluated

1/1 Marks

14. What is the objective of ISO 22000 ?

To establish a food safety management system

Evaluated

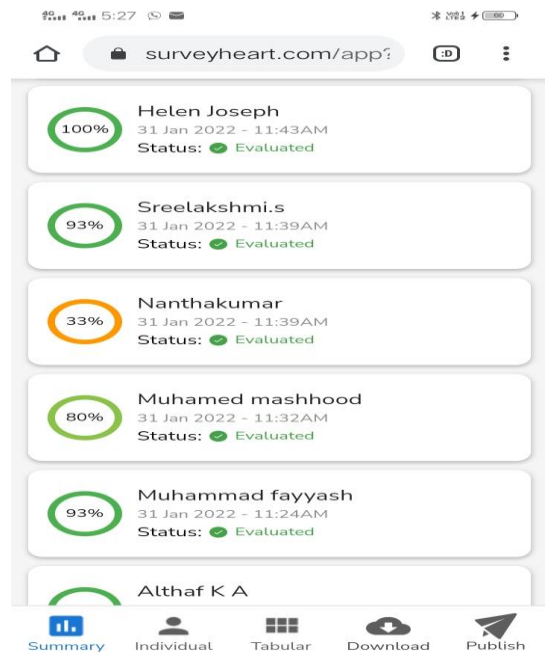
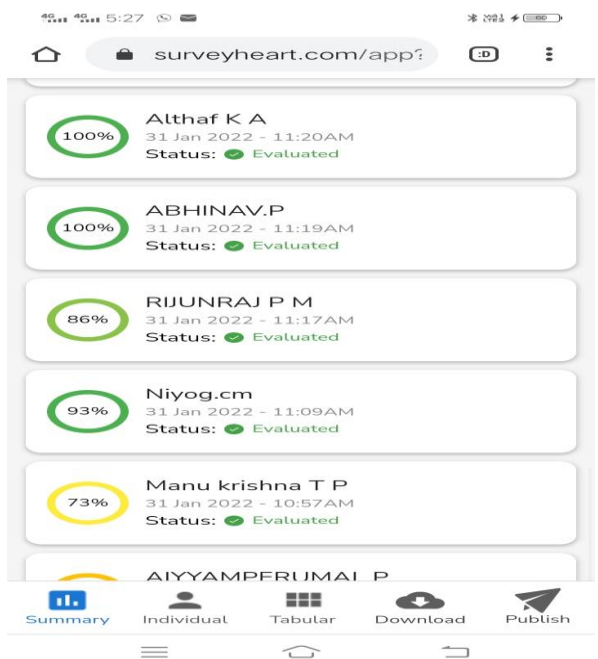
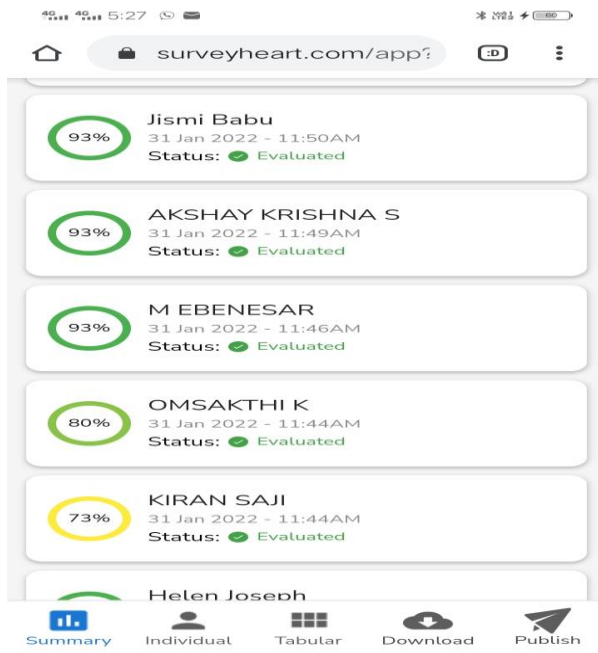
1/1 Marks

15. How many principles are in HACCP?

7

Evaluated

1/1 Marks





EXCEL ENGINEERING COLLEGE (AUTONOMOUS)

DEPARTMENT OF FOOD TECHNOLOGY

THIS CERTIFICATE IS AWARDED TO

Ms.S. Pavithra

FOR COMPLETING 10DAYS VALUE ADDED COURSE

ON

"FOOD SAFETY AND QUALITY MANAGEMENT"

WITH CONSOLIDATED SCORE OF 80%

Mr.M.Raja AP/FT
Coordinator



Dr.P.Muthusamy
HOD/FT

Date: 17-02.2022

Pallakapalayam

From

Dr.P. Muthusamy,
Head of the Department,
Department of Food Technology,
Excel Engineering College,
Pallakapalayam.

To

The Principal
Excel Engineering College,
Pallakapalayam.

Respected Sir,

Sub: Permission to Conduct **Value Added course on “Food Labelling” on 01 - 17 March 2022** – Reg.,

Department of Food Technology wishes to conduct an **Value Added course on “Food Labelling” on 01 - 17 March 2022** for second and third year food technology students through google meet. In this connection, I kindly request you provide permission to conduct value added course.

Thanking You,



HoD/FT





EXCEL ENGINEERING COLLEGE

(Autonomous)

Approved by AICTE, New Delhi & Affiliated to Anna University, Chennai

Accredited by NBA, NAAC with "A+" and Recognised by UGC (2f & 12B)

KOMARAPALAYAM – 637303

DEPARTMENT OF FOOD TECHNOLOGY

Ref: EEC / FT / VAC / 2021-22 / 02

Date: 27.02.2022

Circular

We are happy to inform that our Department of Food Technology will conduct **Value Added course** on **“Food Labelling”** for second and third year food technology students on **1st – 17th March 2022** through online mode. Therefore, I kindly request to participate and get benefited.

HoD / FT

Copy To:

1. Department Notice Board
2. File / Circulate to Students
3. Principal Office



Value added course on Food Labelling - Time: 6 - 8 pm

March 1 – 17, 2022



Join with Google Meet



meet.google.com/xtu-eiuz-wis



Join by phone

(US) +1 409-420-8359 PIN: 547 526 965#



More joining options



Take meeting notes



Start a new document to capture notes



The day before at 6pm



EEC Food Technology

HoD / FT



EXCEL ENGINEERING COLLEGE (AUTONOMOUS)

DEPARTMENT OF FOOD TECHNOLOGY

Value added course on **"FOOD LABELLING"**

01.03.2022 TO 17.03.2022

6.00PM - 8.00PM

CONTENTS DELIVERED

- Packaging Material
- Labels on food products
- Regulations & terms used in labelling
- Numbers & color codes in food packaging
- Nutritional aspects & violation of food labels



ORGANIZED BY
Dr. P. Muthusamy HOD/FT
Ms. E. Nivetha AP/FT



E-CERTIFICATE WILL BE PROVIDED



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KOMARAPALAYAM – 637303

DEPARTMENT OF FOOD TECHNOLOGY

Value Added Course – III year / IV sem

Food Labelling

S. No.	Topic	Name of the Faculty	Date & Time
1	Introduction to different types of packaging materials	Ms. E. Nivetha	01 – 03 - 2022
2	Labels on Food Products	Mr. S. P. Rajesh	02 – 03 - 2022
3	Regulations in labelling	Dr. M. Indumathi	03 – 03 - 2022
4	Terms used in Labelling	Dr. P. Muthusamy	04 & 05 – 03 - 2022
5	Food ingredient numbers	Mr. M. Raja	06 & 07 – 03 - 2022
6	Color codes in food packages	Ms. E. Nivetha	08 & 09 – 03 - 2022
7	Nutritional aspects in food packages	Dr. M. Indumathi	10 & 11 – 03 - 2022
8	Bar coding in packaging	Dr. P. Muthusamy	12 & 13 – 03 - 2022
9	Nutritional labelling	Mr. S. P. Rajesh	15 & 16 – 03 - 2022
10	Violation of food labels	Mr. M. Raja	17 – 03 - 2022

HoD / FT

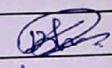

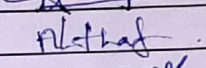
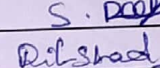
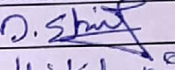
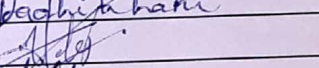
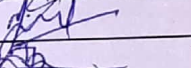
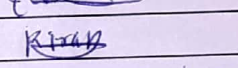
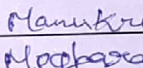
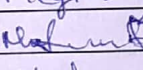
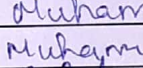

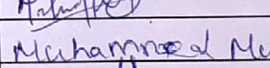
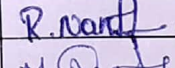
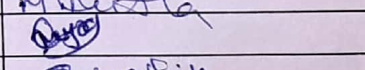
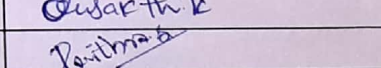
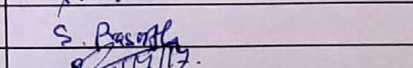

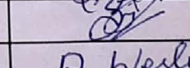
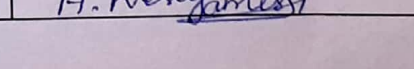


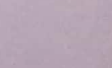

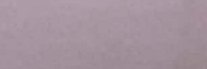



Excel Engineering College (AUTONOMOUS)

Department of Food Technology

Value Added Course - 2

Academic Year: 2021-22

Participants List

S.NO	Roll Number	Student Name	Signature of Student
1	19FDT001	ABHINAV P	
2	19FDT003	AIYYAMPERUMAL P	
3	19FDT004	AKSHAY KRISHNA S	
4	19FDT005	ALTHAF K A	
5	19FDT006	DEEPAK S	
6	19FDT007	DILSHAD HUSSAIN	
7	19FDT008	EBENESAR.M.	
8	19FDT010	HADHI KHANI	
9	19FDT011	HELEN JOSEPH	
10	19FDT012	JERIN JAISON J	
11	19FDT013	JISMI BABU	
12	19FDT014	KIRAN SAJI	
13	19FDT015	MANU KRISHNA TP	
14	19FDT016	MEGHARAJ C.H	
15	19FDT017	MOHAMMED ASHIQUE ARIMBANTHODI I	
16	19FDT018	MOHAMMED IRFAN	
17	19FDT020	MUHAMMED MASHHOOD S	
18	19FDT021	MUHAMMED FAYYASH	
19	19FDT022	MUHAMMED HASSAN T	
20	19FDT023	MUHAMMED MUBASHIR A C	
21	19FDT024	NANTHAKUMAR R	
22	19FDT025	NARMATHA.M.	
23	19FDT026	NIYOG C M	
24	19FDT027	OMSAKTHI K	
25	19FDT028	PAVITHIRA S	
26	19FDT029	PRASANTH S	
27	19FDT030	RIJUN RAJ P M	
28	19FDT032	SREE LAKSHMI S	
29	19FDT033	SREERAG MOOLYIL	
30	19FDT034	WESLY JAMES A	


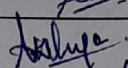
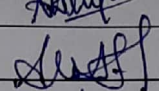
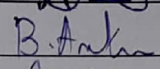
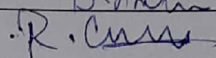
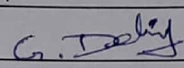

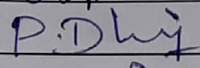
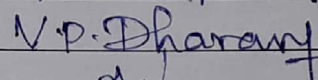

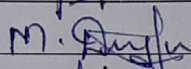
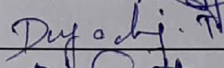
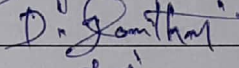

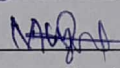
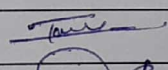

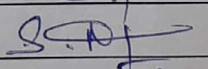
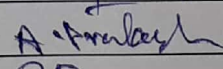

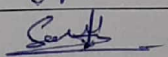
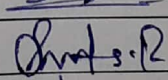
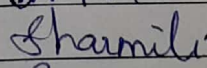
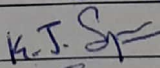
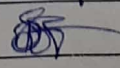
Excel Engineering College (AUTONOMOUS)

Department of Food Technology

Value Added Course - 2

Academic Year: 2021-22

Participants List

S.No	Roll Number	Name of the Students	Signature of the Students
1	20FD001	ABIJITH A G	Absent
2	20FD002	ACHU BHASI	Absent
3	20FD003	ADHIL P	
4	20FD004	AKSHYA S PRASAD	
5	20FD005	ARUN C	
6	20FD006	ARUNKUMAR B	
7	20FD007	CHANDRU R	
8	20FD008	DENOLINI G	
9	20FD009	DEVA S	
10	20FD010	DHARANI P	
11	20FD011	DHARANI V.P	
12	20FD012	DINESH R	
13	20FD013	DIVYA DHARSHINI M	
14	20FD014	DURGA DEVI T	
15	20FD015	GOWTHAM D	
16	20FD016	MANOJ P	
17	20FD017	MD MUNTAZIR ALAM	
18	20FD018	MIDHUN M.K	Absent
19	20FD019	MOHAMMED ANAS P.A	Absent
20	20FD020	MOHAMMED TOUHID	
21	20FD021	MOHANGANATH B	
22	20FD023	NAVEEN S	
23	20FD024	PRAKASH A	
24	20FD025	PRIYADHARSHINI B	
25	20FD026	SAHIL AHMED	
26	20FD027	SAKTHIVEL R	
27	20FD028	SHARMILI K	
28	20FD030	SREYANA K J	
29	20FD031	SRIMAZA R	
30	21LFD032	MOHD SHAHNAWAZ ZAMAN	Absent

VALUE ADDED COURSE

Department of Food Technology

Topic : Labels on Food Products

Handled by

**Mr.S.P.Rajesh,
Assistant professor,
Dept of Food Technology,
Excel Engineering College.**

Date : 02.03.2022

FOOD LABELLING REQUIREMENTS

- It serves as a primary link of communication
- Manufacturer introduces his product
- As per food laws every packaged food article has to be labelled and it has to be labelled in accordance to the law applicable in the country of the user. Every packaged food article for the domestic use has to be labelled in accordance to the related indian food law i.E. Food safety and standards (packaging and labelling) regulations, 2011, notified by food safety and standards authority of india (FSSAI).

- In order to safe guard the interest of the consumer, the food safety and standards (packaging and labelling) regulations, 2011, provides that every packaged food article has to be labelled and it shall provide the following information –

1. **The name of food**
2. **List of ingredients,**
3. **Nutritional information,**
4. **Declaration regarding veg or non-veg,**
5. **Declaration regarding food additives,**
6. **Name and complete address of the manufacturer or packer**
7. **Net quantity,**
8. **Code no./lot no./Batch no.,**
9. **Date of manufacture or packing,**
10. **Best before and use by date,**
11. **Country of origin for imported food and**
12. **Instructions for use**

1-The name of food



Label shall be clear, prominent, indelible and readily legible by the consumer under normal conditions

2-General requirements of food labelling applicable to all products

- The label shall be in English or Hindi in Devanagari script
- The wrapper shall carry the necessary information or the label on the container shall be readily legible through the outer wrapper.
- **Labels should not contain false or misleading statements:**
- A label should not contain claim, design, device, fancy name or abbreviation which is false or misleading in any particular concerning the food contained in the package, or concerning the quantity or the nutritive value





3-List of ingredients

- The list of all food articles i.e. Ingredients added in the manufacture of food products are to be mentioned on the label with the title “ingredients”.
- Any substance including food additives, color, preservatives added in the manufacture of food product shall be added
- The name of ingredients shall be given in descending order
- The class name of the food ingredient is allowed to be mentioned in place of specific name of the ingredient

INGREDIENTS: Water, Sugar, Tomato paste (23.7%), Salt, Acidity Regulator (260), Thickening agents (1422 and 415), Dehydrated onion, Dehydrated garlic, Preservative (211) and Mixed spices.

**CONTAINS PERMITTED CLASS II PRESERVATIVE.
MAY CONTAIN CASHEWNUITS AND MILK SOLIDS.**

Store in a cool, dry and hygienic place.

**KEEP NECK CLEAN AND CLOSE THE CAP
IMMEDIATELY AFTER USE.**

Recommend refrigeration after opening.
BEST BEFORE TWELVE MONTHS FROM MANUFACTURE.

See neck label for nutrition information.

For queries/feedback, please contact

Nestlé Consumer Care

P.O. Bag No.2, New Delhi - 110001

✉ Wecare@in.nestle.com ☎ 1800 103 1947

APPROXIMATE VALUES.

Thermally processed curried vegetables - Ready to eat.

Ingredients: Potatoes (28.7%), Tomatoes (27.5%), Capsicum (14.3%), Green peas (7.1%), Butter (5.7%), Refined sunflower oil, Milk cream, Onions (2.8%), Water, Spices & condiments (1.3%), Garlic and Iodised salt.

Do not use the inner pouch if leaking or bloated. Once opened, consume immediately. **STORE IN A COOL & DRY PLACE.**

Manufactured by: ITC LIMITED, FOODS DIVISION, ICMF - MYSURU, SURVEY 77/3, THANDYA INDUSTRIAL AREA, INMAVU & ADAKANAHALLI VILLAGES CHIKKAJAHANACHATRA HOBU, NANJANGUD TALUK, Mysore(Karnataka),

Lic No. 10016043001647

**A Brand Owned By ITC Limited, Virginia House, 37 L.L. Ne
Kolkata - 700 071, India.**

Nutritional Information*

Amount Per Serving size: (1Tbsp) 15g: Energy (kcal) 21.5, Protein (g) 0.2,
Total Fat (g) 1.0, Saturated Fat (g) 0.3, Trans Fat (g) 0.0, Carbohydrate
(g) 2.8, Sugar (g) 1.5, Sodium (mg) 295.8. (* Approximate Values)

INGREDIENT: Water, Dried Glucose Syrup, Ginger, Sunflower Oil, Onion, Corn Starch, Disodium 5'-Ribonucleotides (E621), Acetylated Distarch Adipate (Thickener, E1422), Acetic Acid (E501), Acidity Regulator, E260, Spices (White pepper, Schwan Pepper), Soy Sauce Powder (Soybean, wheat, salt).

CONTAINS ADDED FLAVOURS (NATURAL FLAVOURING SUBSTANCES)

CONTAINS PERMITTED CLASS II PRESERVATIVE

ALLERGY ADVICE:

INGREDIENTS: Contains Wheat, Soy and Celery. May contain traces of wheat, sesame seeds, soy, mustard and milk.

INGREDIENTS: SUGAR, MIXED FRUIT PULP BLEND - 46% (BANANA PULP, PAPAYA PULP, PEAR PULP, APPLE JUICE, PINEAPPLE JUICE, ORANGE JUICE, MANGO PULP, GRAPE JUICE), THICKENER - 440, ACIDITY REGULATOR - 330, PRESERVATIVE - 202, VITAMIN B3.

CONTAINS PERMITTED SYNTHETIC FOOD COLOUR - 122 AND ADDED FLAVOURS - ARTIFICIAL RASPBERRY, PINEAPPLE AND STRAWBERRY FLAVOURING SUBSTANCES.

CONTAINS PERMITTED CLASS II PRESERVATIVE.

visit www.facebook.com/kissanindia



INGREDIENTS: REFINED WHEAT FLOUR (69%), SUGAR, EDIBLE VEGETABLE OILS & INTERESTERIFIED VEGETABLE FAT (PALM), MILK SOLIDS (3%), BUTTER, YEAST, EDIBLE COMMON SALT, EMULSIFIERS (471, 472e), WHEAT FIBRE, IMPROVERS (1100, 1104, 300) AND ANTIOXIDANT (300). (Numbers in brackets as per International Numbering System)

Nutrition Information per 100g product (approx..)

4-Nutritional facts

- The label provides detailed information about a food's nutrient content
- The growing children or the sports person who need high calorie, diet rich in proteins and other nutrients or the people who are obese or suffering from diabetes or high blood lipid, need to follow a special or restricted diet. In such conditions the label declaration regarding nutritional facts makes it easier to select the appropriate food and can also help to compare similar foods to decide which is a healthier choice
- Nutritional Value helps to attract the consumers towards the product and requirements for nutrition information on food labels would encourage improving the nutrient profile of their product.

Nutritional facts per 100 gm		
Energy		k.cal
Protein		g
Carbohydrate		g
Sugar		g
Fats		g
Saturated fatty acids		g
Monounsaturated fatty acid		g
Polyunsaturated fatty acids		g
Cholesterol		mg

Nutrients	Per 100 g	Per (30 g) Serve	Known Benefits
Energy	393 kcal	79 kcal	
Protein	7.0 g	1.4 g	
Carbohydrate	85.2 g	17.0 g	Source of energy to keep the body active.
(of which Sugar (Sucrose ¹))	32.0 g	14.6 g	
Fat	1.8 g	0.4 g	
(of which Saturated Fat)	0.9 g	0.2 g	
Trans Fat	0.0 g	0.0 g	
Dietary Fiber	3.6 g	0.7 g	
Vitamin B1 (Thiamin)	1.4 mg	0.3 mg	
Vitamin B2 (Riboflavin)	1.4 mg	0.3 mg	
Vitamin B3 (Niacin)	18.0 mg	3.6 mg	Aids metabolism and helps release energy from food.
Vitamin B5 (Pantothenic acid)	5.0 mg	1.0 mg	
Vitamin B6 (Pyridoxine)	2.5 mg	0.5 mg	
Biotin	25.0 mcg	5.0 mcg	
Vitamin B9 (Folic acid)	450.0 mcg	90.0 mcg	Helps in maintaining healthy red blood cells.
Vitamin B12	2.7 mcg	0.5 mcg	
Vitamin A	750.0 mcg	150.0 mcg	Necessary for normal vision.
Vitamin C	135.0 mg	27.0 mg	Helps to protect the body's cells from damage.
Manganese	0.8 mg	0.2 mg	
Copper	0.7 mg	0.1 mg	
Selenium	31.5 mcg	6.3 mcg	For healthy functioning of the immune system.
Zinc	4.5 mg	0.9 mg	
Vitamin E	6.3 mcg	1.3 mcg	Aids development of strong bones and teeth.
Calcium	100.0 mg	20.0 mg	
Phosphorus	205.0 mg	41.0 mg	
Potassium	160.0 mg	32.0 mg	Contributes balance to fluids in the body.
Sodium	136 mg	27 mg	
Iodine	150.0 mcg	30.0 mcg	Necessary for mental development.
Iron	45.0 mg	9.0 mg	Necessary for formation of haemoglobin in blood and in the transport of oxygen in the body.

¹ Approximate Value

² All values are based on 100% natural ingredients from milk, sugar, flour, milk and other ingredients.

KESAR BADAM FLAVOUR	
NUTRITIONAL INFORMATION	
Approximate values per 100g	
HELPS HEIGHT AND WEIGHT GAIN	
Energy	419 kcal
Milk Protein	16 g
Fat	11 g
Saturated Fat	2.5 g
Trans Fat	0.0 g
Carbohydrate	82 g
Sugar	26.5 g
Calcium	880 mg
Phosphorus	780 mg
Vitamin D	3.75 mcg
Vitamin E	45 mcg
Magnesium	70 mg
Manganese	1.5 mg
Taurine	15 mg
Vitamin B1	0.45 mg
Vitamin B2	0.37 mg
Vitamin B3	0.76 mg
Vitamin B5	5 mg
Niacinamide	3 mg
Calcium Pantothenate	17 mg
Biotin	2.5 mg
Chromium	1.5 mcg
SUPPORTS IMMUNE FUNCTIONS	
Vitamin A	318 mcg
Vitamin C	7 mg
Vitamin E	30 mg
Ascorbic Acid	3.5 mg
Zinc	14 mcg
Selenium	11 mcg
Polysorbate	
HELPS BRAIN DEVELOPMENT AND ITS FUNCTIONING	
Iodine	118 mcg
Iron	14.5 mg
Vitamin B12	0.28 mcg
Inositol	7 mg
Choline	10 mg
Choline	10 mg
MAINTAINS FLUID BALANCE IN THE BODY	
Sodium	100 mg
Chloride	100 mg

NUTRITION ¹ INFORMATION	per 100g	per Serve ²	%GDA ³ per Serve
Energy (kcal)	339	217	11%
Protein (g)	10.3	6.6	13%
Carbohydrate (g)	69.8	44.7	17%
-Total Sugars (g)	7.6	4.9	5%
-Sugar (Sucrose)(g)	4.0	2.6	-
Total Fat (g)	2.1	1.3	2%
-Saturated Fat (g)	1.4	0.9	4%
-Trans Fat (g)	0.10	0.06	-
Sodium (mg)	1218.1	779.6	32%
Fibre (g)	4.2	2.7	11%

5-Declaration regarding veg or non-veg

- India has a large audience for both veg & non-veg food, but some of the communities are restricted by religion where non-veg food is not entertained, also there are people who have their personal preference for 'veg only' food items. To safeguard the interests and the sentiments of such people a food product label must have the identification mark **“veg”** or **“non-veg”** for the category of food.
- “Non- vegetarian food” means an article of food which contains whole or part of any animal including birds, fresh water or marine animals or eggs or products of any animal origin, but excluding milk or milk products, as an ingredient.
- “Vegetarian food” means any article of food other than non- vegetarian food.



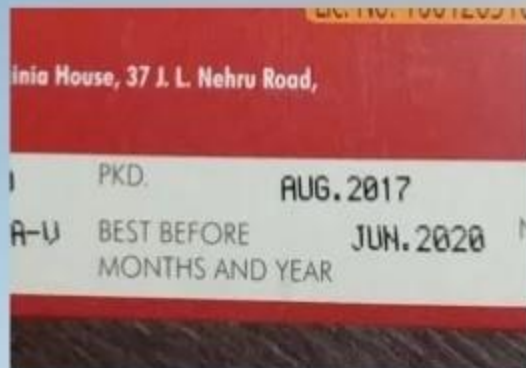
6-Declaration regarding food additives

- **CONTAINS PERMITTED NATURAL COLOUR(S)
OR**
- **CONTAINS PERMITTED SYNTHETIC FOOD COLOUR(S) OR**
- **CONTAINS PERMITTED NATURAL AND SYNTHETIC FOOD COLOUR(S)**
- **CONTAINS ADDED FLAVOUR (SPECIFY TYPE OF FLAVORING AGENT)**
 - **CONTAINS PERMITTED NATURAL COLOUR(S) AND ADDED FLAVOUR(S) OR**
 - **CONTAINS PERMITTED SYNTHETIC FOOD COLOUR(S) AND ADDED FLAVOUR(S) OR**
 - **CONTAINS PERMITTED NATURAL AND SYNTHETIC FOOD COLOUR(S) AND ADDED FLAVOUR(S)**

7-Date of manufacture or packing and best before or use by date

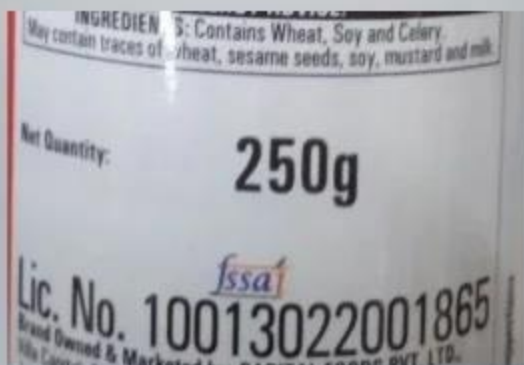
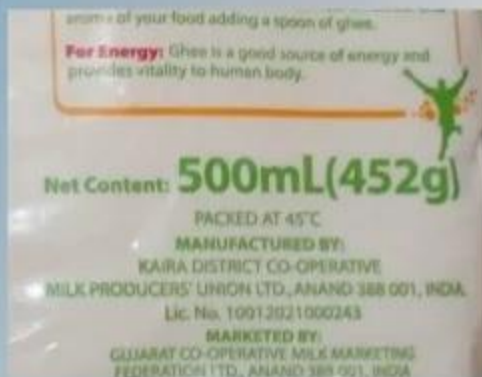
- **“Date of manufacture”** means the date on which the food becomes the product.
- **“Date of packaging”** means the date on which the food is placed in the immediate container in which it will be ultimately sold;
- **“Best before”** means the date which signifies the end of the period under any stated storage conditions during which the food shall remain fully marketable and shall retain any specific qualities for which express claims have been made and beyond that date, the food may still be perfectly safe to consume, though its quality may have diminished. However the food shall not be sold if at any stage the product becomes unsafe.
- **“Use – by date”** or **“recommended last consumption date”** or **“expiry date”** means the date which signifies the end of the estimated period under any stated storage conditions, after which the food probably will not have the quality and safety attributes normally expected by the consumers and the food shall not be sold.

- “BEST BEFOREMONTHS AND YEAR
OR
- “BEST BEFOREMONTHS FROM PACKAGING
OR
- “BEST BEFOREMONTHS FROM MANUFACTURE



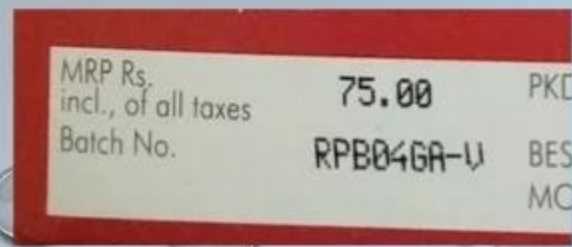
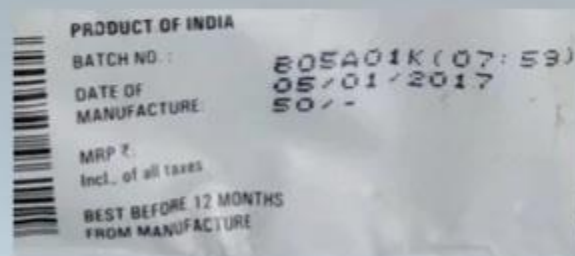
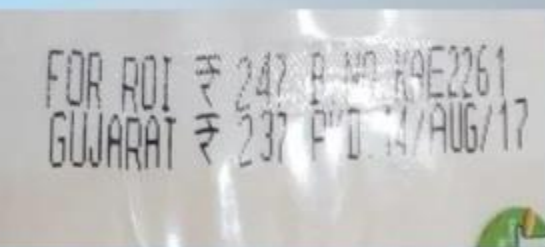
8-Net quantity

- The food safety and standards (packaging and labelling) regulations 2011 notified by FSSAI requires that:
- Net quantity by weight or volume or number has to be declared on every package of food;
- If a food is packed in a liquid medium, then the net quantity along with the drained weight of the food shall be mentioned on the label.
- In case of a package contains a large number of small items of confectionery and each wrapped separately, where it is not possible to exclude the weight of the wrappers, in this case the net weight may also include the weight of the wrapper.
- The accurate amount of contents or weight have to be mentioned on the food label, else the food product would be treated as misbranded and liable to be penalized under the regulations



9-Identification of batch, code, lot

- A **batch number** or **code number** or **lot number** is a mark of identification by which the food can be traced in the manufacture and identified in the distribution, shall be given on the label.
- All the packages of food product having the same batch number or code number are considered to be having the same substance of the same nature, quality and same in all respect.
- **“Recall”** means action taken to remove a marketed food product from distribution, sale and consumption that may pose a safety hazard to consumers and the procedure followed for the same.



10-Instructions for use on package food products

- (i) After opening up the package/container, use the contents **within the period** mentioned or the expiry date whichever is earlier.
- (ii) The feeding chart and **directions for use** and instruction for discarding leftover feed.
- (iii) The storage condition specifically stating “**store in a cool and dry place in an air tight container.**”
- (iv) **Keep refrigerated**
- (v) **Instructions for preparation or cooking**

**CONTAINS PERMITTED CLASS II PRESERVATIVE.
MAY CONTAIN CASHEWNUITS AND MILK SOLIDS.**

Store in a cool, dry and hygienic place.

**KEEP NECK CLEAN AND CLOSE THE CAP
IMMEDIATELY AFTER USE.**

Recommend refrigeration after opening.

BEST BEFORE TWELVE MONTHS FROM MANUFACTURE.

See neck label for nutrition information.

For queries/feedback, please contact

Health Consumer Care

sunflower oil, Milk cream, Onions (2.8%), Water, Spices & condiments (1.3%), Garlic and Iodised salt.

Do not use the inner pouch if leaking or bloated. Once opened, consume immediately. **STORE IN A COOL & DRY PLACE.**

Manufactured by: ITC LIMITED, FOODS DIVISION, ICMF - MYSURU, SURV
77/2, T. H. ROAD, INDUSTRIAL AREA, MYSURU - 575 005

transport of oxygen in the body.

*Approximate Values

*Total Sugars (73.1 g/100 g) include sugars from malt, sugar (sucrose), milk and other ingredients.

*ProHEALTH is a creative rendition for the vitamin bundle of D, B2, B9, and B12.

*Based on the outcome of a randomised double blind placebo controlled clinical trial conducted amongst 227 school going children who drank Bournvita with milk as compared to children who drank only a regular beverage with milk over a period of 150 days.

*Haemoglobin and serum ferritin were used as iron status markers.

INSTRUCTIONS FOR USE: Add 2-heaped teaspoons (20 g*) of Bournvita to a cup of hot or cold milk.

INSTRUCTIONS FOR STORAGE: Transfer the contents of the pouch into dry and air tight container and close lid tightly immediately after use to avoid product hardening.

RECOMMENDATION: 2 serves daily as part of a varied balanced diet and healthy active lifestyle.

CONTACT CONSUMER REST
1800-208-2653  **indiahelpline@coca-cola.com**
ADDRESS : SAME AS MANUFACTURED BY ADDRESS

- DO NOT BUY IF CAP SEAL IS BROKEN.
- TASTES BEST WHEN CHILLED.
- AFTER OPENING, KEEP REFRIGERATED UNDER HYGIENIC CONDITIONS & CONSUME WITHIN 5 DAYS.
- SHAKE WELL BEFORE SERVING.

NET QUANTITY

600 ml



11-Specific requirements and manner of labelling of infant milk

- (i) Infant milk substitute and infant foods including infant milk substitute meant for premature baby or meant for babies who are allergic to milk proteins or allergic to milk sugars
- (ii) **“Important notice” :“Mother’s milk is best for your baby”**
- (iii) **“Infant food shall be introduced only after the age of six months and upto the age of two years”**
- (iv) The container of infant milk substitute for lactose or lactose and sucrose intolerant infants shall indicate as:
 - **“LACTOSE-FREE or SUCROSE-FREE or LACTOSE and SUCROSE-FREE” “TO BE TAKEN UNDER MEDICAL ADVICE”**



12-Specific labelling requirements of edible oils and fats

- The words like ,“super-refined”, “extra-refined”, “micro-refined”, “double-refined”, ultra-refined”, “anti-cholesterol”, “cholesterol fighter”, “soothing to heart”, “cholesterol friendly”, “saturated fat free” or any other words which are an exaggeration of the quality of the product ,are not allowed to be used on the package, label or the advertisement of edible oils and fats .
- **BLEND OF PALMOLEIN AND GROUNDNUT OIL**



The background is a light blue gradient with a bright, circular light source in the upper center. Several realistic water droplets of various sizes are scattered around the edges, particularly in the top-left and bottom-right corners.

THANK
YOU!!!

Food Labelling - 01-03-2022 to 17-03-2022

* Required

1. Roll Number *

2. Student Name *

3. If something is listed as one of the first three ingredients on a Nutrition Facts food label, it means the food probably contains a lot of it. * 1 point

Mark only one oval.

☐ True

☐ False

4. On a food label, most nutrients are written in grams (g) or milligrams (mg). There are milligrams in 1 gram. * 1 point

Mark only one oval.

☐ 100

☐ 10

☐ 1000

5. Because food labels are written according to the calorie needs of adults, they are not useful to kids. * 1 point

Mark only one oval.

☐ True

☐ False

6. Sugar is a kind of: *

1 point

Mark only one oval.

- ☐ protein
- ☐ fat
- ☐ carbohydrate
- ☐ cholesterol

7. There are three kinds of fats typically listed on a food label: _____, _____, and _____.

* 1 point

Mark only one oval.

- ☐ saturated
- ☐ trans fat
- ☐ unsaturated
- ☐ fat

8. This type of packaging is ideal for protecting fragile or sensitive items during transportation and shipping, allowing businesses to reduce damage-related expenses.

* 1 point

Mark only one oval.

- ☐ Corrugated Packaging
- ☐ Foil Packaging
- ☐ Glass Packaging
- ☐ Foam Packaging

9. By law in the UK, food labels must show: *

1 point

Mark only one oval.

- ☐ Ingredients list, shelf-life, storage instructions, the price
- ☐ Ingredients list, shelf life, storage instructions, net quantity
- ☐ Marketing slogan, shelf life, storage instructions, the price
- ☐ Ingredients list, shelf life, opening instructions, storage instructions

10. Which of the following does not have to be put onto the food label of a product? * 1 point

Mark only one oval.

- ☐ Name of the food
- ☐ List of ingredients
- ☐ Traffic light labelling
- ☐ Weight or volume

11. A label is important for * 1 point

Mark only one oval.

- ☐ beautification of product
- ☐ to advertise the manufacturer
- ☐ to provide the consumer with information
- ☐ upholding the laws of the Consumer Affairs

12. Which two of the following best describes a 'use-by' date? * 1 point

Mark only one oval.

- ☐ Foods are not safe to eat after this date
- ☐ They are found mostly on perishable foods
- ☐ They are about quality, not safety
- ☐ They are found mostly on frozen, dried and canned foods

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EXCEL ENGINEERING COLLEGE (AUTONOMOUS)

DEPARTMENT OF FOOD TECHNOLOGY

THIS CERTIFICATE IS AWARDED TO

Mr. Wesly James

FOR COMPLETING 15 DAYS VALUE ADDED COURSE

ON

"FOOD LABELLING"

WITH CONSOLIDATED SCORE OF 80%

Mr. M. Raja AP/FT

Coordinator



Dr. P. Muthusamy

HOD/FT



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Coordinator



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Dr. P. Muthusamy

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