SNS COLLEGE OF TECHNOLOGY





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UNIT III: FOOD LAWS AND REGULATIONS

REGULATORY AGENCIES

Regulatory agencies in food are responsible for overseeing food safety, quality, and labeling to protect public health and ensure that food products are safe for consumption. These agencies establish guidelines, enforce laws, and regulate food production, processing, and distribution. Various countries and regions have their own regulatory agencies, each tasked with specific roles related to food safety and standards.

Key Functions of Food Regulatory Agencies

Setting Food Standards

1. Agencies establish safety, quality, and labeling standards to ensure that food products meet defined criteria, protecting consumers from hazards like contamination or adulteration.

Licensing and Inspection

1. Food businesses must obtain licenses or registration from regulatory authorities to operate. Agencies conduct inspections to verify compliance with safety regulations.

Monitoring Foodborne Illness

1. Regulatory bodies track and respond to foodborne illness outbreaks, ensuring contaminated products are identified and removed from the market.

Enforcement and Recalls

1. These agencies have the authority to issue product recalls, impose fines, and take legal action if food safety violations occur.

Consumer Protection

1. They ensure that food labeling provides clear and accurate information, including ingredients, nutritional content, allergens, and expiration dates, allowing consumers to make informed decisions.

Major Food Regulatory Agencies Around the World

1. Food Safety and Standards Authority of India (FSSAI)

- **Country**: India
- **Responsibilities**: The FSSAI is responsible for protecting public health by regulating and supervising food safety. It sets food standards, regulates food businesses, conducts inspections, and ensures compliance with food safety laws. The FSSAI was established under the **Food Safety and Standards Act**, 2006.
- **Key Areas**: Licensing of food businesses, regulating food labeling, setting standards for food additives, and conducting food safety inspections.

2. U.S. Food and Drug Administration (FDA)

- **Country**: United States
- **Responsibilities**: The FDA oversees food safety, pharmaceuticals, and cosmetics in the U.S. Its **Center for Food Safety and Applied Nutrition (CFSAN)** regulates the safety and labeling of domestic and imported food products (except meat, poultry, and some egg products, which are regulated by the USDA).
- **Key Areas**: Food safety regulations, inspections, recalls, food labeling, and food additive safety.

3. European Food Safety Authority (EFSA)

- **Region**: European Union
- **Responsibilities**: EFSA provides independent scientific advice to support food safety policies within the European Union. It works in collaboration with national authorities to ensure food safety and health standards.
- **Key Areas**: Risk assessments on food safety, health advice on nutrition, food additives, contaminants, and GMOs.

4. Canadian Food Inspection Agency (CFIA)

- Country: Canada
- **Responsibilities**: CFIA is responsible for enforcing food safety laws and ensuring compliance with food standards across Canada. It conducts inspections of food establishments and manages food recalls.
- **Key Areas**: Food inspection, foodborne illness control, labeling, and overseeing import/export regulations.

5. Food Standards Australia New Zealand (FSANZ)

- **Region**: Australia and New Zealand
- **Responsibilities**: FSANZ develops food standards for the two countries, covering aspects such as food composition, labeling, contaminants, and food additives.
- **Key Areas**: Food safety standards, food labeling, food additives, and genetically modified organisms (GMOs).

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6. United Kingdom Food Standards Agency (FSA)

- **Country**: United Kingdom
- **Responsibilities**: The FSA oversees food safety and hygiene in the UK. It works with local authorities to ensure that food businesses comply with safety standards, conducts inspections, and manages food safety incidents.
- **Key Areas**: Food safety, hygiene regulations, risk assessment, and food labeling.

7. World Health Organization (WHO) – Codex Alimentarius Commission

- International
- **Responsibilities**: Codex is an international food standards body jointly run by the WHO and FAO. It develops harmonized international food standards to protect consumer health and promote fair trade practices in food.
- **Key Areas**: Developing global food safety standards, food hygiene, food labeling, and facilitating international trade in food products.

8. National Food Safety Authority (NFSA) – Egypt

- **Country**: Egypt
- **Responsibilities**: The NFSA oversees food safety and quality in Egypt. It establishes food safety regulations, sets standards for food products, and monitors food safety compliance across the food chain.
- **Key Areas**: Food safety inspections, setting food safety standards, and ensuring compliance with local and international food safety regulations.

9. General Administration of Customs China (GACC)

- **Country**: China
- **Responsibilities**: Formerly known as the China Food and Drug Administration (CFDA), the GACC regulates food imports, exports, and food safety in China. It inspects food establishments and sets safety standards for food production.
- **Key Areas**: Food import/export regulation, food safety standards, inspection of food products, and food recalls.

10. Japan Food Safety Commission (FSC)

- **Country**: Japan
- **Responsibilities**: The FSC conducts risk assessments related to food safety and provides scientific advice to regulatory authorities. It plays a vital role in setting food safety regulations in Japan.
- **Key Areas**: Risk assessments for food safety, food additives, pesticides, and foodborne illnesses.

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Collaboration Among Food Regulatory Agencies

Food regulatory agencies often collaborate internationally to ensure the safety of imported and exported food products. Organizations like the **Codex Alimentarius Commission** and frameworks under the **World Trade Organization (WTO)**, such as the **Sanitary and Phytosanitary (SPS) Agreement**, facilitate the harmonization of food standards, ensuring that international food trade adheres to global safety norms.

Importance of Food Regulatory Agencies

- **Consumer Protection**: They safeguard consumers by ensuring food products are safe, labeled correctly, and free from contamination.
- **Public Health**: Agencies monitor and prevent the spread of foodborne illnesses by regulating hygiene and food safety practices.
- **Fair Trade Practices**: They ensure fair and transparent trade of food products, both domestically and internationally.
- **Innovation and Research**: These agencies promote research into food safety, nutritional value, and the development of new technologies to improve food standards.

In summary, food regulatory agencies play a critical role in maintaining the safety, quality, and integrity of food systems worldwide, ensuring that consumers have access to safe and healthy food.

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