

News From world of The Spices

Achieving Global Certification in Food Safety & Quality

Compliance is a fluid topic that needs to be under constant evaluation. As the markets and your business change, so do your requirements and responsibilities.

Matching your obligations and business objectives to the most appropriate standard is complicated and time-consuming. This white paper keeps it simple

by explaining and directly comparing BRC, IFS, SQF and FSSC 22000 – the four most frequently used GFSI recognised standards.

We look at various factors that will determine the best fit for your business with the aim of helping you to meet your regulatory compliance obligations.

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Penn State Launches Pilot Food Safety Program for Farmers Market Vendors



Some farmers market vendors in Pennsylvania will be getting food safety training this summer courtesy of a new Penn State program.

The pilot program in select cities across the state is directed at small-scale food processors and farmers. It includes a three-hour session that covers key food safety concepts, such as safe processing and preparation methods, [Continue reading](#)

Changing In-Plant Behavior to be Alert to Dangers



The U.S. Food and Drug Administration (FDA) has posted some FAQs about the Food Safety Modernization Act (FSMA), and under the question, “How does this Act

change the way FDA regulates foods?” is this statement:

“This new law puts prevention up front for FDA. For the first time, FDA will have a legislative mandate to require comprehensive, science-based preventive controls across the food supply.”

Prevention of foodborne illness vs. reaction to an outbreak is a major theme in FDA’s rollout of FSMA, scheduled to be completed this year. Behind this new approach [Continue reading](#)

Food labs under state purview lack advanced analysis equipment

In India some of the food labs coming under the state government are not well equipped to conduct sophisticated analysis of products and generate results at a faster pace. This is clearly evident from the Nestle Maggi fiasco, where the reports of monosodium glutamate (MSG) and lead content emerging from the test values of government or private food labs as against those analysed by the global food major, observed [Continue reading](#)

FSSAI issues draft regulations on role of FBOs in recall and procedure

The Food Safety and Standards Authority of India has issued Food Safety and Standards (Food Recall Procedure) Regulations, 2015, wherein “recall” is defined as the action taken to remove an unsafe food under recall from distribution, sale and consumption as appropriate. This is a vital regulation as recently the apex food regulator had sought recall of some brands of noodles and

energy drinks. This regulation comes in as a clarification on the role of FBOs (food business operators) and procedure for food recall.

According to the draft, the regulation would guide on how to carry out a food recall process using global identification systems such as barcode and mechanisms like email, paper, and fax, which facilitate fast removal..[Continue reading](#)

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UNL team receives grant funding to improve low-moisture food safety

A team from the University of Nebraska-Lincoln has received a portion of a \$5 million USDA food safety grant to enhance low-moisture food safety by improving development and implementation of pasteurization technologies. UNL will receive \$943,617 over five years.

Low-moisture foods, such as nuts, spices and peanut butter, have been considered at low risk for foodborne illness

because they are consumed in a dry state.

While microbial growth isn't possible, the bacteria can survive and stay on the food product for a long time. Foodborne pathogens, such as salmonella, can cause illness even at very low levels.

"You don't need a million bacteria to cause illness; as few as 10 cells can cause illness," said Harshavardhan. [Continue reading](#)

Union cabinet approves to introduce new Bureau of Indian Standards Bill 2015

The Union Cabinet chaired by the Prime Minister, Narendra Modi, on Wednesday gave its approval to introduce a new Bureau of Indian Standards Bill, 2015. The new Bill will provide legislative framework for new provisions other than the provisions in the existing Bureau of Indian Standards Act, 1986 which is proposed to be repealed.

The proposed provisions in the new Bureau of Indian Standards Bill, 2015 will empower the Central Government and the Bureau of Indian Standards. [Continue reading](#)

Maggots, rat hair, mouse poop and more: Gross things the FDA allows in food

Many eaters likely want to avoid insect parts, rodent feces or fly eggs in their meal. But according to the Food and Drug Administration, that's just not possible. The agency's "Defect Level Handbook" provides guidelines for food processors on the levels of "natural or unavoidable defects in foods that present no health hazard for humans." If you're thinking of defect-

as something like a brown spot on a piece of fruit, or a slightly misshapen potato-- think again. The handbook lays out the maximum level of allowable contaminants for over 100 food items—from allspice to wheat flour—before the item is considered contaminated and should not be consumed. These little critters could be introduced to the food before. [Continue reading](#)

With robust demand, spices exports touch Rs 14899.68 crore in FY 2014-15

Taking stiff global competition head on, Indian spices maintained robust demand in the international market with spices exports from the country touching a whopping Rs 14,899.68 crore (US\$2,432.85 million) in FY-2014-15 as compared to Rs 13,735.39 crore (US\$2,267.67 million) a year earlier. These details were part of data released by Spice Board of India here on Tuesday.

According to the data, chilli, mint and mint products, cumin, spice oils & oleoresins, pepper, turmeric, coriander, small cardamom, curry powder/paste and fenugreek contributed substantially to the spice export basket as the demand for Indian spices scaled up phenomenally at the global level.

As per Spice Board of India, in the fiscal 2014-15,..

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Global brands struggle to source amid India's food safety record

TALOJA/MOGA, India (Reuters) — At a McDonald's plant outside Mumbai, 200 workers walk through air dryers and disinfectant pools, then get to work making the day's 25,000 patties from chicken painstakingly sourced in a country with one of the world's worst food safety records.

To safeguard its multibillion-dollar brand, McDonald's says more than 100 checks it applies across its international operations are then carried out after that.

India's tainted water, patchy cold storage.. [Continue reading](#)