CHAPTER III
CHAPTER-III

3. Regulatory Framework Governing Food Packaging

Since the packaging of food products play an important role and also an integral part of sales promotion, so certain Law and Regulations have been formulated to make packaging a more systematic and scientific one so that sales promotion can further be enhanced in coming days too. The very object of packaging is to bring the manufactured food from the manufacturers, maintaining the self-life value, weight, flavor intact, the gravity, its importance and also its significance and delivery the same to the end users. Various rules and laws related to packaging were passed in which the importance of packaging was realised and the possible development of a mechanism to monitor its provision was also mentioned. Some standard norms with regulatory support were developed to combat with the present day requirements. These norms were also developed by realising the importance of packaging of food products and the possible development of a mechanism to monitor its provisions. Thus, these norms play a significant role in the regulation of the trade rules and enhance sales promotion, as they consist of some sort of ideals respectively. Those mechanism in the form of regulation are mentioned as follows which are in the form of Rules or Acts, they are-


(II) The Fruits Products Order, (FPO) 1955

(III) The Meat Food Products Order, (MFPO) 1973

(IV) The Standards of Weights and Measures Act, (SWMA) 1976

(V) The Agmark Rules,

(VI) Edible Oil packaging (Regulation) Order, (1998)
During the 1950's the concept of food adulteration became popular as the public administration was very much concerned about this issue. The state governments used prime regulations by considering the need of regulation of this Act. However, this gave rise to complicacy over the regulation. Thus, an act was passed by the parliament for the prevention of food Adulteration Act. The Prevention Act of 1954 followed by a rule named as the Prevention Adulteration Rules in 1955. This provision comprises of eight different sub-levels as follows:

1. The Article sold should not be of the nature, substance or quality demanded by the purchaser.

2. If the article contains any other substance which effects, or if the article processed is to be affect, than it has its impact on the nature and quality of the product also.

3. If any inferior substance has been wholly or particularly substituted for the article so as to affect the quality of the article.

4. If any constituent of the article has been wholly or partially abstracted.

5. If the article has been prepared packed or kept under insanitary conditions whereby it may become injurious to health.

6. If the article is obtained from a diseased animal.

7. If the article contains any poisonous or other ingredients which is injurious to health.
If the quality or purity of the article falls below the prescribed standard or its constituents are present in quantities which may be injurious to health.

Thus, this act is concerned with consumer's health and safety. It also guides some strict guidelines under which food of adulterated while being packed or kept in sanitary conditions, whereby it has become contaminated on injurious to health or if the container the article composed of any poisonous or deleterious substance which hazards to injurious to health. To combat with such a situation it has come norm to which one can judge that food packed in containers which in made out of plastic materials without complimenting with the standard specification with amounts to unsafe for human consumption. Some of the Indian standards of packaging of food products are—

(I) IS: 10146 – 1982 (Specification for polyethylene in contact with foodstuffs),

(II) IS: 10142 – 1981 (Specification for styrene polymers in contact with food stuffs),

(III) IS: 10151 – 1982 (Specification for polyvinyl chloride in contact with foodstuffs),

(IV) IS: 10910 – 1984 (Specification for polypropylene in contact with food stuffs),

(V) IS: 11434 – 1985 (Specification for Ionomer Resins in contact with food stuffs)

(VI) IS: 11704 – 1986 (Specification for Ethylene Acrylic Acid (EAA) Copolymer in contact with foodstuffs).

(VII) IS: 12252 – 1987 (Specification for polyethylene terephthalate (PET) in contact with foodstuffs).

(VIII) IS: 12247 – 1988 (Specification for Nylon 6 polymer in contact with foodstuff)

This Act has its uses which are as follows:

(i) It helps to justified the product, and its identity.

(ii) It prevents the food from being adulated
(iii) It saves people from the harmful efforts of food poisoning.

(iv) It helps in proper identification of the product through labeling.

(v) It also helps in preservation and storage of the food product respectively.

3.1.1. Labeling Rules under PFA:

The PFA rules are also taken into account when the matter placed in the face of the containers of the food products. Since, the message content on the face of the packed container gives a clear indication to a prospective, so this labeling of the product is very necessary. It also helps in identification of the product. Labeling also signifies the value and quality of the product. It also aware the consumers over the ingredients, misstatement, may lead to damage of the product and also the consumer’s health. So, the actual picture of the product must be focused, over the matter which also includes the picture content. The glamour of the product and its contact on the face, the packed container is nothing but a labeling over the container. Thus the PFA rules are fresh guidelines relating to various products and are really noteworthy. It also checks the instability in purchasing of different types of labeling. It has some advantages, which are mentioned as follows:

(1) It helps to popularize the brand name of the product:

(2) There is a grade level which emphasizes or identifies the quality standards or grades as A, B, C or 1, 2, 3 etc. It also identifies the quality of the product.

(3) A descriptive level gives written or illustrative objective information about the use, care, performance and other features of the product.

Thus, these are the labeling rules under PFA and are important ones for the consumers, as they can be aware of the merits and demerits of the product by knowing the above mentioned rules respectively.
3.1.2. Other labeling Rules under PFA

All the declarations required under PFA rules should be under “Hindi” or “English”. There should be a surrounding line enclosing a declaration and where the words ‘unsuitable for babies’ are required to be used. Moreover, the distance between the declaration and the line above, should not be less than 1.5 mm. It should not be less than 2 mm in height. Also, a label should not contain any statement, claim, design, device, etc. except in respect of established trade or fancy names of confectionery, biscuits and aerated drinks etc. Also, the labels should not contain any reference to the PFA or statements suggesting that the food is recommended, approved or prescribed by medical practioners.

In case of fruit juice or syrup, the word ‘FRUIT’ should be used in describing such product, nor can it be sold under the cover of a level which carries picture of any fruit. Carbonated water however should not have a level which leads the consumer to believe that it is a product. The word ‘Pure’ or any words of some significance should not be used as a package that containers and imitation of any food.

Apart from the above rules, PFA specifies certain declarations required for certain food product such as coffee, chicory mixture, condensed milk etc. Among these, one of the important declarations concerning foods containing added Monosodium Glutamate is that such foods should carry on their labels the declaration.

3.2. The Food Products Order, (FPO) 1955:

This is concerned with fruits and vegetable products, including synthetic beverages, syrups and vinegar. The objective of this Law is mainly to regulate the quality and hygiene; especially the food and vegetable products are not damaged.

The food products order is essential on the following grounds:

(i) For prevention of the food products.

(ii) For preservation of the protein, vitamin content of the fruits and vegetables.
(iii) For preservation and packaging hygienically, as unhygienic packaging may lead to worse than better, if such vegetables and fruits are consumed.

(iv) For proper consumption & utilization of protein and vitamins that present in the products.

(v) For application of these products to certain vitamin deficiency diseases.

Thus, these are the useful of the fruit and vegetable products in the market which helps to enhance sales promotion. So, it justifies the preservation and also maintenance of their rules and proper packaging is also essential. As per these rules, the laws pertaining to those are:

(i) All labels should have the approval of authority and carry the license number allotted when a bottle is used, it should be sealed. Moreover, the special identification mark of the manufacturer should be displaced on top of the bottle.

(ii) This rule also prohibits the ‘use of any statement, design or device’ which is false or misleading concerning the product.

(iii) Synthetic products associated with fruits and vegetables should clearly be marked ‘SYNTHETIC’. Thus these laws help in systematic preservation of the food products.

3.3. The Meat Food Products Order, (MFPO) 1973:

This Law is again similar to FPO and it regulates the licensing and labeling of all meat products. All meat products with proper labels have to be approved by the licensing authority and the license number. The license number is therefore important for the products, as then only the products get a mark of identification which is noteworthy. The needs of this Law are related to meat products and their preservation. Hence, its needs, importance and significance as follow:
(1) It helps to enhance the demands of the products.

(2) Meat products containing high proteins and vitamins also have their need for curing vitamin deficiency diseases.

(3) It is essential as food items for people, who keep dogs as their pets,

(4) This rule or law enhances systematic packaging of meat products and is important in import and export of meat items. It can also provide a good market at the international level. Thus, the needs of meat products and the other related to them are noteworthy especially in the meat producing countries.

The laws related to Meat Food Products Order are as follows-

(1) The name of the product should be a common one, which is understood by the consumer.

(2) The name should be given along with the net quantity.

(3) Trade names should have prior approval of the licensing authority.

(4) A statement should be given when any preservation or coloring agent is used.

(5) The list of ingredients should also be given and when permitted artificial flavoring agent is used the words artificially flavored should appear on the label in prominent labels.

Besides, the area in which the factory is located can be given on the label. Thus, the Meat Food Products Order (MFPO) which provides a systematic selling of Meat products is a significant one.
3.4. The Standard of Weights and Measures Act, (SWMA) 1976:

According to Law of the SWMA Act commodities for retail sale should be packed in standard and specified quantities. This Act is mainly to establish standards of weights and measures and to regulate trade. Thus the needs of this law are as follows-

(I) It helps to give importance to the packaging of products in specified quantities.
(ii) It helps to establish standards of weights and measures.
(iii) It helps to regulate interstate trade and commerce, so it is very important there.
(iv) It is useful in packing different quantities and
(v) It helps to express net quantity in standard units of weights, measures and numbers.

This Law also has its usages which are as follows:

(i) It can be used to measure consumer goods accurately.
(ii) It can be applied for measuring both solid and liquid items, as their standard of weights and measures are already mentioned in the Act.
(iii) It helps to measure the goods or items in an accurate, appropriate and also in a reasonable as well as systematic manner and.
(iv) It can be used to express net quantity in standard units of weights and measures.

This Law mentions the different quantities in which different products are to be packed respectively. The norms for such packaging under this Law are:-

(I) It establishes a standard of weights and measures of the goods or products.
(ii) It ascertains a definite value of the product or item.
(ii) It also helps to measures the items in definite proportions and
(iii) It also helps to measure the items in an accurate and appropriate manner.
(iv) It gives value to the quantity of items that depends on the quality.
### Commodities to Be Packaged in Specified Quantities (Standard Packages) as Per Third Schedule of SWMA

<table>
<thead>
<tr>
<th>Sl. No.</th>
<th>Food Product</th>
<th>Quantities in which to be Packed</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>Baby food including weaning food</td>
<td>200g, 400g, 500g, 1kg, 2kg, 5kg and 10kg</td>
</tr>
<tr>
<td>2.</td>
<td>Biscuits</td>
<td>(i) Canteen pack: 25g &amp; 30g</td>
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<td></td>
<td></td>
<td>(ii) Exclusive wraps pack: 50g, 60g, 70g, 80g, 90g, 100g &amp; 110g</td>
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<td></td>
<td></td>
<td>(iii) Air-tight cartoons: 100g, 120g, 140g, 150g, 160g, 170g, 180g, 190g, 200g, 210g, 220g, 230g.</td>
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<td></td>
<td></td>
<td>(iv) Fancy tins and drums: No restriction but endeavor shall be made to pack in multiples of 10kg.</td>
</tr>
<tr>
<td>3.</td>
<td>Bread including brown bread but Excluding bun.</td>
<td>100g, 200g, 400g, 800g, 1200g</td>
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<tr>
<td>4.</td>
<td>Butter, cheese and allied products.</td>
<td>25g, 50g, 100g, 200g, 250g, 400g, 500g, 500g, 1kg, 2kg, and thereafter in multiples of 5kg.</td>
</tr>
<tr>
<td>5.</td>
<td>Cereals and pulses</td>
<td>100g, 200g, 500g, 1kg, 2kg, 5kg, and thereafter in multiples of 5 kg.</td>
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<tr>
<td>6.</td>
<td>Cereal products</td>
<td>50g, 100g, 200g, 400g, 500g, 1kg, 2kg, 5kg and thereafter in multiples of 5kg. Besides the quantities aforesaid quick cooking oats may also be packed in 800g</td>
</tr>
<tr>
<td>No.</td>
<td>Item</td>
<td>Description</td>
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<td>-----</td>
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</tr>
<tr>
<td>7.</td>
<td>Condensed milk</td>
<td>200g, 400g, 1kg and thereafter in multiples of 1 kg.</td>
</tr>
<tr>
<td>8.</td>
<td>Coffee, Cocoa and other material</td>
<td>25g, 50g, 100g, 200g, 500g, 1kg &amp; thereafter in multiples of 1 kg.</td>
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<tr>
<td></td>
<td>which may be reconstituted as beverages.</td>
<td></td>
</tr>
<tr>
<td>9.</td>
<td>Tea</td>
<td>25g, 50g, 100g, 250g, 500g, 1kg &amp; thereafter in multiples of 1 kg.</td>
</tr>
<tr>
<td>10.</td>
<td>Cooking oils, Vanaspati, ghee, margarine</td>
<td>100g, 200g, 500g, 1kg, 2kg, 5kg, and thereafter in multiples of 5kg.</td>
</tr>
<tr>
<td>11.</td>
<td>Honey</td>
<td>25g, 50g, 100g, 200g, 250g, 500g, 1kg, 2kg, 5kg, and thereafter in multiples of 5kg.</td>
</tr>
<tr>
<td>12.</td>
<td>Ice cream (in bricks)</td>
<td>50g, 100g, 250g, 500g, 1kg and thereafter in multiples of 1 kg. If the net quantity is declared by volume the same number in milliliters or liters, as the case may be.</td>
</tr>
<tr>
<td>13.</td>
<td>Ice cream (in cups)</td>
<td>25g and thereafter in multiples of 25g. If the net quantity is declared by volume the same number in milliliters or liters, as the case may be.</td>
</tr>
<tr>
<td>14.</td>
<td>Jams, Sauces, Ketchup and the like</td>
<td>50g, 100g, 200g, 300g, 400g, 500g, 600g, 700g, 800g, 900g and 1kg.</td>
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<tr>
<td></td>
<td>(a) Ket chup, sauces and the like</td>
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<tr>
<td></td>
<td>(b) Jams, marmalades</td>
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</tr>
<tr>
<td>(c)</td>
<td>Jams, marmalades and jellies</td>
<td>500g, 1050gg, and 4kg and jellies in open top sanitary containers and bottles.</td>
</tr>
<tr>
<td>(d)</td>
<td>Squashes, syrups &amp; crushes</td>
<td>25g, 50g, 100g and thereafter in multiples of 100g up to 1kg and thereafter in multiples of 1kg.</td>
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<tr>
<td>(e)</td>
<td>Fruit juices and vegetable juices in open top sanitary containers.</td>
<td>25ml, 50ml, 100ml and thereafter in multiples of 100ml up to 1 liter and thereafter in multiples of 1 liter. 165ml, 240ml, 425ml and 800ml.</td>
</tr>
<tr>
<td>(f)</td>
<td>Fruit juices and vegetable juices in bottles.</td>
<td>25ml, 50ml, 100ml and thereafter in multiples of 100ml up to 1 liter and thereafter in multiples of 1 liter.</td>
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<tr>
<td>(g)</td>
<td>Ready to serve beverages</td>
<td>25ml, 50ml, 100ml and thereafter in multiples of 100ml up to 1 liter and thereafter in multiples of 1 liter.</td>
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<td></td>
<td>Milk liquid sweetened, unsweetened flavoured.</td>
<td>25ml, 50ml, 100ml and up to 1 liter and thereafter in multiples of 1 liter.</td>
</tr>
<tr>
<td></td>
<td>Milk Powder</td>
<td>50ml, 100ml, 200ml, 500ml, 1 liter and thereafter in multiple of 1 liters.</td>
</tr>
<tr>
<td>15.</td>
<td>Rasogulla, gulab jamun and other sweets if sold by number.</td>
<td>100g, 200g, 500g, 1kg and thereafter in multiples of 500g.</td>
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<tr>
<td>16.</td>
<td>Rice (powdered) flour, atta, rawa, soji.</td>
<td>5, 10, 20, 30, 40, 50, 100 and thereafter in multiples of 50.</td>
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<tr>
<td>17.</td>
<td>Salt.</td>
<td>100g, 200g, 500g, 1kg, 2kg, 5kg and thereafter in multiples of 5kg.</td>
</tr>
<tr>
<td>19.</td>
<td>(1) Soft drinks and other non-alcoholic beverages including vegetable and fruit juices (ii) Mineral water Spices</td>
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<tr>
<td>20.</td>
<td>50g, 100g, 200g, 500g, 1kg, 2kg, 5kg and thereafter in multiples of 5kg. 50ml, 100ml, 200ml, 250ml, 300ml, 500ml, 750ml, 1 liter and thereafter in multiples of 1 liter. 650ml.</td>
<td></td>
</tr>
<tr>
<td>21.</td>
<td>Sugar, Sugar cubes, khandsari (a) Toffees, boiled confectionery and the like</td>
<td></td>
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<tr>
<td>22.</td>
<td>25g, 50g, 100g, 200g, 500g, 1kg and thereafter in multiples of 500g. 100g, 200g, 500g, 1kg, 2kg, 5kg, and thereafter in multiples of 5kg. (i) up to 10 pieces, by number provided that the net content does not exceed 20g and thereafter by weight as follows: 25g, 50g, 100g, 200g, 300g, 500g, 1kg and thereafter in multiples of 1kg. (ii) Fancy tins and drums: No restriction but endeavor shall be made to pack in multiples of 10kg. 25g, 30g, 35g, 40g, 50g, 60g, 70g, 80g, 90g, 100g and thereafter in multiples of 20g.</td>
<td></td>
</tr>
</tbody>
</table>

Source: Packaging India (1996)

Apart from mentioning the adequate distribution for packaging of various products in their required quantities, this Act requires certain declarations which are to be made on every retail packages, which includes common name of the product, net quantity, retail sale price,
unit sale price, month and year of manufacturing and also the name and address of the manufacturer.

The net quantity also has to be expressed in standard units of measurement, weight or number or a combination of weight, which would give adequate and accurate information to the consumer with regard to the quantity of the commodity contained in the package.

The Act further ensures that the commodity and declaration of its quantity should be in terms of

(I) Mass, if the commodity is solid, semi-solid or a mixture of both.

(II) Length, if the commodity is sold by linear measure.

(III) Area, if the commodity is sold by area measure.

(IV) Volume, if the commodity is sold by cubic measure.

(V) Number, if the commodity is sold by cubic measure.

Thus the Act states the standards of weights and measures of every commodity in respect of its quantity and matter.

3.5. Agmark Rules: The Agmark Rules relate to the quality specifications and needs of certain Agricultural products to be eligible for Agmark certification. They also specify the type of packages that can be used for various products and labeling declarations that have to be given. Thus, some of the food products that have been covered under the rules are edible nuts, ghee, honey, pulses, spices and vegetables.
The need of the Agmark Rules is as follows-

(I) It helps to identify whether the products packed are original, indigenous or false one.

(II) It checks the falsity of goods or products.

(III) It prevents cases like food poisoning as they occur due to the consumption of duplicate products.

(IV) Agmark Rules helps to maintain the identity as well as the originality of all the products.

(V) It enhances sales promotion, all over the country, as the products are made attractive for the buyers.

The uses of Agmark rules one of follows –

(1) Identify a verification of the product

(2) It gives a name to the originality of the product and also recognition to it.

(3) Agmark Rules are used to see that the product is not false or duplicate one.

(4) The people too can caution themselves from the danger of food poisoning by using these rules.

Thus, the Agmark products are legally recognized all over the nation that provides glory to the products, as well as to the consumers and producers.

It would be prudent at this stage, to make a differentiation from Agmark to ISI, another standardized norm for consumer product.
3.5.1. Agmark and ISI (Indian Standard Institution):

Standardization is instinctive to life and its various forms are seen in the nature and life around us. It encourages improvement in the quality of life and makes major contributions to safety public health and environment protection. Certain units of standardization are introduced such as Agmark, ISI (Indian standard Institution) etc. and they are established by the Govt. to test and verify the quality of the products or commodities and it also helps a lot to assess the true quality of the products sold in India’s market. However there are some differences that exist between the two and they are as follows:

(1) Agmark products are packed after careful inspection and cleaning of the raw material, but in Indian standard products, much care is not taken as compared to the product. It gives more importance on the inspection of the product rather than the process of manufacturing of the product.

(2) Agmark products include Agricultural products like mustard seed, cumin seed and poppy seed. It also includes ground spices like chili powder, turmeric powder, samba powder, mixed masala etc. and certain vegetable oils like ground nut oil, mustard oils, coconut oil and sunflower oil respectively. Besides, wheat products and milk products are also include under the Agmark category and the Govt. tries to improve the food and agricultural products through the Agmark rules, but the ISI products include other consumer durable products like electronic gases, different tools, machines etc.

(3) As a founder member of International organization for standardization, the ISO continues to actively participate in International standardization, but Agmark doesn’t actively participate in such standardization.
(4) Considerable progress has been made by the ISI in various fields like standard formulation, certification and testing of products, standard promotion and International co-operation. In fact, it gives more importance on the standardization of the product, but in Agmark, it does not give much importance to the standardization of the product, as in ISI. The ISI products are therefore of a better quality than the Agmark. In other words, Agmark has its standardization, but is not like that one of the ISI.

(5) Again ISI does not give much importance to packaging, but Agmark gives more importance to the quality and hygienic packaging of the product. It also gives importance to labeling.

(6) The ISI is in conformity with the ISO and BIS, but the Agmark does not have much conformity with the ISO (i.e. the International organization for standardization).

(7) The concept of ISI is older than the standardization concept of Agmark:

(8) These are the differences that exist between the ISI and the Agmark products.


The Central Government promulgated a Packaging Order on 17th September, 1998, under the Essential Commodities Act, 1955 and in order to make packaging of edible oil compulsory unless specifically exempted by the concerned State Governments.

Uniform methods for testing and qualifying the quality of edible oil, including the Thin Layer Chromatography (TLC) method for detection of Argemone Oil was prescribed as well as circulated to all State Governments and manufacturers.
However, the salient features of the packaging order are:

1. Edible oil including edible mustard oil that allowed to be sold only in packed form from 15th December, 1998.

2. Packers should have to register themselves with a registering authority.

3. The packer should have his own analytical facilities or adequate arrangements for testing the samples of edible oil to the satisfaction of the Government.

4. Only oil which conform to the standards of quality as specified in the Prevention of Food Adulteration Act, 1954 and Rules made there under will be allowed to be packed.

5. Each pack or container should contain all relevant particulars so that the packer can be easily identifiable and the consumer is not misled.

6. It is also stated that edible oil shall be packed in conformity with the Standards of Weights and Measures (Packaged Commodities) Rules, 1977, and the Prevention of Food Adulteration Act, 1954 and Rules made there under.

7. The state Government will have the power to relax any requirements of the packaging order for meeting special circumstances of the locality.


The Standards are often rigid and non-responsive to scientific advancements and enforced by multiplicity of inspectors. Moreover, very little resources like manpower, food laboratories and other resources under various authorities administering these laws was not considered conducive to effective fixation of food standards and their enforcement. Such a situation is also detrimental to the growth of the India’s food processing industry, which has a
large scope for generating employment and improving the income of farmers. A need was, therefore, felt for integration of all such laws for giving a boost to the food processing industries and regulating the quality of food.

The salient features of the act are as under-

i. This is an Act to consolidate the laws relating to food and to establish the Food Safety and Standards Authority of India for laying down science based standards for articles of food and to regulate their manufacture, storage, distribution, sale and import, to ensure availability of safe and wholesome food for human consumption and for matters connected therewith or incidental thereto. It extends to the whole of India.

   ii. The act has provisions relating not only to laying standards for specific food items, but also to maintenance of hygienic conditions in and around manufacturing premises, assessment of and management of risk factors to human health in a scientific manner so as to make the food safe human consumption.

   iii. It provides for an adequate infrastructure headed by a Food Safety and Standards Authority of India with Head quarters in Delhi, and with provisions to establish offices in any part of India.

3.8. Milk and Milk Products Order,(MMPO) 1992

Milk and Milk Products Order, 1992 administered by the Department of Animal Husbandry & Dairying under Ministry of Agriculture was promulgated on 9th June, 1992 under the provision of Section 3 of the essential Commodities Act, 1995 with a view to maintain an increased supply of liquid milk of desired quality to the general public. This order regulated production, supply and distribution of milk products throughout the country. The order also seeks to ensure the observance of sanitary requirements for dairies, machinery and
premises, and quality control standards for milk and milk products. So far, 254 registration certificates under MMPO, 1992 has been issued by the Department of Animal Husbandry and Dairying.

The main objective of the order is to maintain and increase in supply of liquid milk of desired quality in the interests of the general public and also for regulating the production, processing and distribution of milk and milk products.

Every person engaged in the business of handling, processing or manufacturing milk or any milk product, shall, in regard to the items of milk or milk product manufactured and the packing, marking and labeling of containers shall comply with the following principles:

(a) The product related to those items should be certified by the officer authorized.

(b) Where certificate is issued to any person in relation to any item, such person shall be authorized to place an emblem of certification on the packaged goods.

(c) The label on the packaged goods shall not contain any statement, claim, design or device which is false or misleading in any manner concerning the milk or milk product contained in the package or about the quality or the nutritive value or the place of origin of the same.

(d) A holder of registration certificate shall not pack milk or any milk product other than those processed or manufactured by him or, those obtained from any other person holding a registration certificate.

The power for implementation of the order is basically delegated to the state Governments. The Central Government is aware that the production of edible oils is a highly decentralized industry. A substantial quality of oil production is in the small scale sector, and also majority of the population is living below the poverty line. So, the additional cost of packaged oils cannot be afforded by them. Hence, in view situation, the state Governments
has been empowered to exempt any edible oil from the provisions of this order in specific circumstances.

3.9. National standards on packaging code for foodstuffs and perishables:

With the development of the food industry, there is also a growth of the packing materials, and their role in food packing is a very important one. Besides, handling of the products and selecting the safe packaging material is very important.

Thus, the Bureau of Indian Standards, on packaging codes is 101006 (part 1- Sec 1) 1990 is one such Indian standards, where product packaging and foodstuffs as well as perishables are dealt with it also recommends varieties of packaging materials such as PET / LDPF, glass bottles, flexible laminated pouches etc.

Classification: The code, has also classified foodstuffs and perishables as in their decreasing order of perishability, which may be summarized as follows:

3.9.1. Milk and Milk Products: The code recommends that pastererised flavored milk in glass bottles should be used. Besides, sterilized flavored milk should be filled in glass bottles or sanitary cans, properly sterilized. Also, the containers should be scaled and placed in a sterilizer in a suitable temperature. Condensed milk should be packed hermetically sealed containers. Again curd should be filled in glass bottles, and they should cool before dispatch at a temperature below 10 degree Celsius.

Chana, Khona, Cheese and Sari hand: The packaging material should be of a good quality. The packaging materials like nylon film laminates are suitable for the purpose. Besides, mental cans should be open and sealed and also should be coated.
Partly skimmed sour Milk powder, sweet cream, Buttermilk powder and Casein:
The materials for packing should be craft paper or gunny bags with plastic liners to protect it from deterioration.

**Burfi:** This should be packed in barrier laminates or tinplate containers.

**Ice-cream:** (Returnable Containers not for retail sale): The code slates that for ice-cream, returnable containers should be given a precise with lukewarm water and them kept in invited position. The cans should also be cleaned with chlorine solution, before use.

**Non-returnable containers:** Containers madly paper-broad or metallic foil should be used which should be clean, neat and unbroken. The code also offers guidelines for using ice-cream wipes by using chlorine solution and also should be kept cleanly.

**Dried Ice-cream milk:** These products should be packed in sealed and clean contains to protect it from deterioration.

**Milk powder, malted Milk and Skim Milk foods:** Vegetable protein Infant Food with Milk, Infant Milk Food and Processed Cereal weaning Foods:

For the above, sealed and clean containers should be used to protect it from deterioration. Panty skim milk powder and skim milk powder may be packed accordingly.

### 3.9.2. Fruits and Vegetable:

**Raw Vegetables and Fruits:** Raw vegetables, packed in containers, help in easy transportation. Vegetables however, should be packed in new loosely woven gunny bags.

**Onion and Garlic:** These should be packed in sound, clean, loosely woven gunny bags so that there can be proper aeration of the bulbs.

**Tomatoes:** Tomatoes should be packed in baskets or unlined corrugated fiber based boxes.
Chilies: Gunny bags, bamboo baskets and corrugated boxes are the best for packaging of chilies.

Guavas, Limes and Mandarins: This should be packed in wooded boxes, in a way so that they get air and if possible, they should be individually wrapped in tissue paper.

Juice, Jams, Jellies and Marmalades: These products should be packed in glass bottles or open top cans. Glass or tinplate containers should be sealed. Moreover, the container and its lacquer should be of the acid resistant types.

Miscellaneous: Synthetics and Fruit Squashes: These products should be packed in glass containers with suitable plastic materials such as PET.

Tomato ketch up: It is the most popular item that suits with pakora, Samosa, sandwich etc and they should be packed in glass containers or plastic containers made of PET.

Pickles: Pickles in vinegar and citrus juice, should be packed in glass containers, metal containers which are plain or lacquered can also be used.

Mango Chutney: Mango chutney may be packed in wooden barrels, glass containers or in pouches made from metalized PET.

Cashew terms: These should be packed in new dry and leak-proof containers which should also be properly sealed.

Meat, Fish and Poultry: Packaging of meat products should be done with proper cares which are as follows —

Packaging of meat including whole carcasses for Beal market: Meat should be wrapped in polyethylene sheets or bags and delivered in clean and closed containers.
Packaging of meat for distant markets: Meat should be wrapped in polyethylene sheets and packed in containers which should have an outlet for daring of water from melting of ice. The containers should be strapped with metal straps.

Cooked Meat Products: Cooked meat products should be packed in Butter paper or any grease proof wrapping in butter paper and put in polyethylene cover and fondly the polyethylene container should be packed in clean and closed container.

3.9.3. Canned Meat Products:

Pork luncheon meat and pork sausages: Each should be wanted on the inner side with edible gelatin land should be packed in cases.

Ham, Mutton and Goat meat carried: The material should be packed in suitable sanitary cans which are plain, lacquered or sealed.

3.9.10. Poultry and poultry products

Dressed chicken: The drained and dressed birds should be packed into polyethylene bags and should be immersed into vats containing water vacuum packing may also be adopted.

Chicken Essence: The material should be packed in suitable cartons, which should have an agreement with the purchaser and the vendor.

Egg powder: Egg powder should be gas packed in suitable tinplate containers or flexible materials.
3.9.11. Fish and Fisheries Products:

Fresh products:

Pamphlet and threadfin: Such fresh products should be packed in polyethylene lined containers, made of plastic or plywood. The thickness of insulation may vary depending on the storage period.

3.9.12. Frozen Products:

Prawns: These products should be packed in suitable LDPE coated cartons or LDPE bags which should be again packed in master cartons which should be properly strapped.

Frog legs and lobster tails: The frozen material should be packed in plywood or cardboard cartons and the container should be bound by nylon.

Canned Products: Canning may be done in cans and also packed in create. In fact, the material should be packed in suitable internally lacquered cans sealed hermetically. Moreover, the can container should be lacquered externally also strong cases should be used while packing the containers.

3.9.13. Bakery and Confectionery Products:

Bread: The packaging for bread should be such that it should be wrapped in slice form in LDPE poster or clean waxed paper.

Biscuit: Clean, sound, containers made of – tinplate, PCRC sheets etc should be used for packing biscuits. Infant, the biscuits should not come in direct contact with the packing material or even with the metal walls.
Bread Rusk’s: It should be packed in clean and sound containers made of tinplate, cardboard or other suitable material.

Buns: These products should be packed in non-toxic wrapper to prevent their freshness.

Peanut Candy: While packing this product, the materials should be made of cellulose or film, wax paper; polyethylene etc. They should be further packed in suitable containers which are clean.

Baking powder: The material should be packed in clean, sound and air-tight containers.

Cakes: Material such as cakes should be wrapped or packed in clean waxed paper, polyethylene or any other tins and before packing they should be cooled thoroughly.

3.9.14. Protein Rich Foods: Material like polyethylene jute bags or containers should be used for packaging the above product as recommended by the Indian standard and the mouth of bags should be sealed.

Fish Protein Concentrates (FPC): Fish protein concentrates made of tinplate, cardboard or other materials should be used to protect it from spillage, contamination etc. The FPC should not come in direct contact with packaging material. The containers should be airtight if they are used for packaging these products.

Roasted Groundnut (Peanut) kermes: This material should be packed in flexible food grade pouches or sealed containers.

Ready to Eat, Protein Rich Extruded Foods: The packaging material should be moisture proof, clean and sound and should be packed in moisture proof paper bags(multi
layered, or polyethylene lined pouches). HDPE bags used, in such a way protect it from deterioration.

**Sunflower Seed Grits:** The material should be packed in clean tinplate containers, hermetically sealed under nitrogen or vacuum or alternatively in a begin box system.

**Protein, Chewy, Candy:** The material if wrapped should be in plain or printed cellulose film, waxed paper etc.

**Peanut Butter:** It should be packed in wide-mouthed glass jars or polystyrene tubes or any other suitable container of the required size and the seal should be air tight.

**Vegetable Protein based yoghurt (vegetable curds):** The protein based yoghurt should be filled in wide mouth glass jars, plastic or paper containers.

**Protein fortified Bread:** This product should be wrapped or packed in LDPE coated poster paper or clean waxed paper.

**Protein Rich Concentrated Nutrient Supplementary Foods and Food Supplements for Infants:** The above products should be packed in moisture proof, clean, dry and sound containers or pouches made from sterilized laminates to protect from deterioration.

**Protein Based Beverages:** Protein based nutritive beverages that are pasteurized, should be marketed in glass bottles or in containers, capped by aluminum foil or polyethylene. They can also be filed in glass bottles or sanitary cans.

**Protein Rich Biscuits:** Such protein rich biscuits should be packed in clean, sound containers, made of tinplate, cardboard paper or any other suitable material, so that they may
be protected from breakage, or contamination. They may also be wrapped in LDPE, or BOPP/LDPE.

3.9.15. Edible Starches and Starch Products:

Flours and starches (maize, tapioca, arrowroot) : The materials should be packed in either LDPE coated jute bags or new-A-twill jute bags and the mouth of each bag should be either machine stitched or rolled over and hand-stitched.

Makhana Products: Food products like “Makhana”should be packed in a suitable moisture proof container.

Custard Powder: This material should and dry containers and should also be flexible pouches made from PET/LDPE, poster paper etc.

Liquid Glucose: The product should be packed in dry and leak proof containers.

Edible Spray dried Potato Flour: These products should be packed in clean, sound and dry tinplate containers. Flexible materials made of HDPE or material polyester, bags or pouches, made from flexible laminates can also be used for packing.

Oils and Fats: The material should be packed in well closed containers and the packaging material may be tinplate containers, glass bottles, plastic containers of HDPE, etc.

3.9.16. Food Grains and Food Grain Products:

Cereal Grains: Cereal grains should be packed in new, clean jute bags and the mouth should be machined stitched.

Cereal Flours: Cereal flours should be packed in bags ranging from 1-90kg respectively. The materials for packaging should be both LDPE coated jute bag for packages
above 55kg and polyethylene bags may be used for smaller packs. The mouth of each bag should be machine stitched or land stitched.

**Beason:** Beason should be packed in large of suitable packing material as paper, cloth, polythene or polyethylene jute bags.

**Miscellaneous:** The packaging of miscellaneous products may be summarized as follows-

**Malt Extract:** It should be packed in clean, sealed and air-tight containers. Bag in box system of suitable construction may also be considered.

**Barley Malt:** Barley malt should be packed in polythene lined gunny bags which should be closed in a manner also prevent exercise uptake of moisture. Bag in box system of packaging may also be used.

**Corn Flakes:** It should be packed in HDPE bags and properly sealed. They may also be placed in cardboard cartons.

**Papad:** Papad should be packed by counting (25, 50 or 100 to a pack) or by weight and the material used should be moisture proof & non toxic.

### 3.9.17. Sugar and Honey:

**Sugar:**

*Vacuum pan sugar, refined sugar, raw sugar, white sugar and sugar used in food preservation Industry:* The varieties of sugar should be packed in polythene or A-twill jute bags, which should be lined with polyethylene film. The mouth should be hand-stitched.

**Cube Sugar:** The cubes having a net weight of 0.5k,g. should be wrapped in better carton or packed in cartons.
**Icing Sugar:** It should be packed in hermetically sealed tinplate containers or seal polyethylene bags.

**Honey:** It should be packed in hygienically clean and wide mouthed glass containers or in suitable polyethylene containers having screwed caps.

### 3.9.18. Stimulant Foods:

**Tea:** In our country, tea is most popular flavour; it should be packed in flexible packaging materials or laminates, such as LDPE, so that its freshness is retained.

**Roasted and Ground Coffee:** This product should be packed in clean, sound packing materials as tinplate, glass containers, plastic films etc.

**Soluble Coffee Chicory and soluble coffee powder:** These materials should be packed in glass containers or tight plate which may be 50g, 100g, respectively.

**Cocoa, Roasted Chicory, Roasted Coffee, Chicory Powder, and Drinking Chocolate:** The materials should be packed in clean, sound and lined tin plate containers and sealed air-tight.

**Chocolates:** Odor free containers made of tinplate, plate or laminates should be used for packaging chocolates. They can also be wrapped in aluminum foil and after dew ration, they must be finely over-wrapped.

### 3.9.19. Alcoholic Drinks and Carbonated Beverages:

**Carbonated beverages:** These products should be filled in glass containers or even in cans, plastic containers should be used hygienically and then hermetically sealed.
Vodka, Gin country spirit (Distilled) Table wines, brandies, whiskies and Runs:

These products are, to be filled in suitable containers such as PET bottle and the bottles should be properly sealed.

**Beer:** Beer may be packed in cans, plastic bottles, and should be sealed with crown caps. Drought beer may be packed in casks and should be placed in wooden cases. And they should be securely packaged.

**Toddy:** Containers should be such, not to impart any flavour. Use of PET AND PVE bottles so may also be helpful in this matter.

**Spices and Condiments:** These products should be packed in new, clean and sound jute cloth, jute or bags or polyethylene bags. Sometimes, double gunny bags are also useful.

**Black Paper, whole:** These items should be packed in clean & sound jute bags. The mouth of each bags should be machine made, stitched or hand stitched.

**3.9.20. Miscellaneous:**

**Ginger, whole:** These products should be packed in double or single jute bags with water-proof lining.

**Ginger, Ground:** It should be packed in sealed, clean and sound tinplate or sound containers which are also waterproof.

**Curry powder:** These should also pack in sealed, clean and sound tinplate or glass containers.

**Chillies:** These should be packed in clean & sound jute bags. They can also be packed in LDPE coated raffia bags.
**Saffron:** These should be supplied in water tight sound & clean packaging made of PET/LDPE laminates.

**Tamarind Concentrate:** These should be packed in glass or tinplate containers properly sealed. They may also be packed in pouches made of polyester laminate.

**Clove:** Whole and ground, both types of cloves should be packed in clean sound airtight containers. So, in this way, various products should be packed scientifically & also systematically.

Food Products are of various types or varieties. So, different rules have been formulated for the food products which are of various types respectively. Therefore the following rules have been formulated on packaging which may be summarized as follows-

3. 10. The prevention of food Adulteration Act 1954 and the prevention of food adulteration rules (1955) FPA: The states that certain rules have been formulates against the adulteration of food. Thus, alterations sufficient of food to desired level have been achieved in this aspect. This rule is quite sufficient in case of food adulteration, as it has achieved its goals in the aspect of food adulteration respectively.

3.10.1. The Fruits Products Order: This order also state or relates the rules that have been formulated against the fruits and their packaging. This rule is also quite sufficient in the case of packaging fruits like grapes, oranges in a careful means and the rules depict the steps required for its handling and packaging. However if further rules for the preservation of the fruits products is formulated, then it would be further beneficial. This rule was implemented in 1995 and has been quite successful.
3.10.2. The Meat Products Order (MPO) 1973: This rule too states the directions for the packaging and preservation of meat products which is also noteworthy. However, if further modification is made, it would further enhance the packaging and preservation of meat products and it would be quite noteworthy.

3.10.3. The Standards of Weight and Measures Act (1976): These rules formulate definite standards of weight and measures regarding certain products and is also quite noteworthy. The standards of weight and measures also need the mentioning of appropriate proportions & ratio of measurement as then it would be further a better one.

3.10.4. The Agmark Rules: These rules are really significant in preservation and also in identifying the indigenous or original products. They have been sufficient enough in maintaining the identity of the products and they don’t require further modifications.

3.10.5. Edible Oil Packaging (Regulation Order) 1988: This rule has also been successfully implemented but it would be further a better one, if the rules are also mentioned by which the refined oil can be distinguished from the other edible oils. In some aspects, the refined oil is harmful and has led to food poisoning too, so modification and a proper identity of the packaging of edible oils are to be mentioned.

3.10.6. Food Safety and Standard Act (2006): This Act has been formulated for safeguarding the food products and for the preservation of food poisoning and has been quite successfully implemented.

3.10.7. Milk and Milk Products Order (1932): These rules regarding milk and milk products too have been successful in packaging and preservation of the diary products like purabi milk, ghee, butter etc. and has been successfully implemented.
However, all the above mentioned rules need a constant review taking feedback from end users need and further improvement, in order to cope up with the changing circumstances of the competitive world of today. Therefore if further modifications are made in case of packaging and preservation of certain food products, which have been mentioned above, then it would be beneficial for both the consumers and the producers and it would also enhance the market economy.

3.11. **Comparative study on national and international regulations for the purpose of selective products:** The selective products have certain regulations, both at the national and international level respectively; let us have a look on those issues. Though international regulations have an ever-growing range as compared to the national regulations, but international packaging lays more stress on resources that prevents pollution and ensure waste management. It has been found that international regulations for purpose selective products have some differences with the national regulations respectively. Some of the differences between those regulations have been highlighted as follows:

1. International products are more scientifically packed as compared to the national products and packaging.

2. The standards of identification are also clearly marked, which process the maintenance of identity of the product which helps in easy identification. The Agmark, ISITT, standards of identification are significantly used, but are not in level with the international standards of identification.

3. The products packaged in the national level, don’t have material coding but material coding is used for the plastic products in Australia, Taiwan and 39 US states at the international level respectively.
(4) The driving force behind packaging and product legislation is environmental concern over resource use. Pollution and waste management. This is more frequently circulated at international level than in the national level.

(5) Internet sales and the trend towards products with short life spans continue to develop, and thus the volume of goods has increased dramatically in the market in the international level than in the national level.

(6) Packaging is a growing waste strum in many countries that has led to rapid socio-economic change in international level as compared to the national level.

(7) Again, at the international level, awareness of international packaging price and design requirements, has improved the competitiveness of exporters, as compared to the national level.

(8) Again, there has been increased concern over consumer safety and protection that has helped to shape the design and labeling requirements in different countries and this too has been and the international level, but not at the national level.

(9) Moreover, importance is also given to labeling requirements which include recycling symbols, eco-labels, material codes etc. and also to licensed marks as the Green dot, but in the national level it has not been yet. Moreover materials are also much better and develop than in the national level.

(10) Besides, the packaging in the international level is much more systematic than at the national level. Also, biodegradable packaging by companies is emerging as a cost efficient alternative in many countries at the international level than at the national level. Also, plastic packaging and coatings are singled out as the main environmental culprits in the international level than in the national level, though in India some regulatory provisions have been made to restrict on the use of plastic products.
Thus, these are certain differences that have been observed between international and national products respectively.

3. 12. **International Standards:** With the establishments of the world trade organization and the signing of non-tariff agreements, the International standard and quality has played a significant role which is noteworthy. The International scenario has also rapidly changed over a period of time. However, the problems of quality and quantity are very complex and systematic and it is the matter of concern of both the Government as well as consumers worldwide. Moreover, certain rules regarding that no barriers are very made to trade by the member Countries, are being introduced and taken care of by the non-tariff Agreements, especially the sanitary and phytosanitary (SPS).

3.12.1. **Highlights of the World Trade Organization (WTO), Sanitary and Phytosanitary Measures (SPS) and Technical Barrier to Trade (TBT) agreement:**

The agreements made so far, also need some rules and so that there is no barrier to the trade. Thus the aspects covered include-

1. Should be applied an imports from all sources
2. Should not extended imported products as they are less favorable
3. Should be based on international standards with full participation of the countries.
4. Implement the provision of transparency
5. Application of the concept of special & differential treatment
6. Provision of technical assistance to other developing countries.
However in case of SPS agreements some differences and additional aspects are there but discriminatory basis is possible in cases of differences in climate, incidence of pests etc.

So, both the agreements encourage the member countries to recognize each other’s conformity assessment systems so that the products certified in one country are easily accepted in another one.

3.12.2. Mutual Recognition/Equivalence/Recognition agreement:

The Mutual Recognition agreements have been internationally recognized as they help to facilitate trade and creation of a global market respectively. These measures also have their recognition in the WTO non-tariff agreements, the technical barriers trade. Thus, the Mutual Recognition agreement plays a significant role and is desirable to knower stand by looking into it.

3.12.3. The Indian Scenario in Mutual Recognition: India has been entering into such negotiations regarding mutual recognition which may be summarized as follows:-

1. Unilateral recognition agreements of Conformity assessment.

2. It can be applied for specific sectors.

3. The full-fledged agreement was on black pepper in 1988 that approved processing and packing centers accompanied by certificate inspection such negotiations were gradually added and negotiated with India’s imparting trade partners. The first such act was negotiated with Singapore between the government of India and Singapore. These agreements are however given below in order of their condition.

3.12.4. USA (United States of India): In an agreement between the ministry of commerce & the US Food and Drugs administration (FDA) in 1988; it has prescribed that
products like black pepper, accompanied by certificate of inspector will not be meant for automatic detention.

3.12.5. **EC (European Commission):** This commission has recognized the Export Inspection Council (EIC) as the competent authority for the certification of fish & fishery products, honey, dairy products, poultry meat, meat products respectively.

3.12.6. **Australia:** The EIC certification of fish and fishery products is recognized by Australia which is again accompanied by the health certificate issued by EIC.

3.12.7. **Sri Lanka:** Sri Lanka has also recognized the EIC’s inspection & certification through an agreement in 2002 that has covered more than 100 products.

3.12.8. **Korea:** Again through its four EIAs, i.e., Mumbai, Kochi, Chennai & Kolkata, EIC has been recognized by the Korea Food and Drug Administration (KFDA) for exporting them to Korea.

3.12.9. **Turkey:** EIC has also issued health certificates for exporting food products, utensils etc. to Turkey.

3.12.10. **Singapore:** A Mutual Recognition Agreements (MRA) has also been signed with Singapore as a part of the CECA, covering four sectors, in food & agriculture, electric, telecommunication and drugs/ pharmaceuticals & have exported egg products, dairy products and packaged drinking water.

3.12.11. **Japan:** EIC has also been recognized as an authority for poultry products.

3.12.12. **China:** An inspection certificate of EIC has been recognized by China in 2006 as an agreement.
3.12.13, Nepal: EIC’s certificate for food & agriculture products is also accepted for import to Nepal.

3.13. Regulations for Export in India:

3.13.1. Export Inspection Council of India (EIC): This official certification body of our country was set up by the Government in 1963, as an apex body for the development of export trade of India. It is an advisory body formed under section 3, which relates to quality control & inspection. It empowers the central Government for setting up suitable measures for import and export. Such agencies are set up at Chennai, Kolkata, Delhi, etc. having a large network. It also has its laboratories which is noteworthy.

Besides certificates of origin under various prefer rented tariffs like GSP, GSTP, JAPTA etc. have been issued. All these services have helped in worldwide circulation Indian exports. EIC is thus the backbone of our nation’s economy which plays a major role in the economic aspect, its development which is noteworthy indeed. EIC also has a network of laboratories, and they too play a major role in the export and import scenario and their contribution is also quite significant.

3.13.2. Global Food Safety Initiative (GFSI): In May 2000, a group of international retailer CEO’s identified the need to enhance food safety and to ensure consumer protection and hence, the Global Food Safety Initiative (GFSI) was launched in May 2000. The main objectives are:-

1. To implement a scheme of world-wide food safety standards.
2. To implement an early warning system.
3. To encourage world-wide co-operation.
4. To co-ordinate good retailing practice.
5. To communicate the initiative of all consumed parties.

Besides a taste force was also formed to launch the initiative to work on these priorities. Not only that certain principles, were also adapted, regarding global food safety and it helped a lot to improve the quality of the food products.

**3.13.3. International Food Standards [IFS]:** As food safety is a global concern, so the IFS were developed by the German and French trade associations. The various requirements of the retailers were focused, which helped to raise the reputation and progress.

**3.13.4. IFS Logistics standard:** The IFS Logistics standard was developed in August 2006, to provide transparency throughout the whole supply chain and it is applicable to all logistic services respectively.

**3.13.5. Safe Quality Food (SQF):** It is food safety standard that specifies the necessity of identification of safety and quality of the food products. Primary production activities are addressed in the SQF 1000 standards and Food manufacturing and service provision are addressed in the SQF 2000 standard.

**3.13.6. SQF 1000 Code:** It is designed for the primary producers of food, which also helps to maintain food safety and quality plans.

**3.13.7. SQF 2000 Code:** It is applicable to food manufacturing and distribution. It helps to develop good manufacturing practices and maintain food safety and quality too. It supports industry branded products and helps to produce safe quality food.

**3.13.8. Benefits of adoption:** The SQF has certain benefits which may be summarized as follows;
1. The domestic and retail customers achieve recognition.


3. A tool to build confidence and communication.

4. Increase profits.

5. An auditable standard and systematic evaluation.

Thus, these are certain benefits of adoption.

3.13.9. CODEX HACCP (Hazard Analysis and Critical Control point): Food spoilage and food illnesses, both are unpleasant, as one leads to wastage and the other to sickness. International food trade and foreign travel are increasing, no doubt, but they are also spreading illness throughout the world. So everyone the farmers the manufacturers and processors, food handlers and consumers, have a responsibility to assure that food is safe for consumption. The key hygienic factors are to be given importance. Thus the control measures are internationally recognized to ensure safety and suitability of food consumption.

Its aims are:

1. To identify the essential principles of food hygiene.

2. To ensure food safety.

3. To provide guidance for specific codes.

It also has certain principles and they are:

1. To conduct a hazard analysis.

2. To establish critical limit critical control points.

3. To establish procedures for verification.

4. To establish documentation.
Thus, these aims further highlight the principles which are noteworthy.

**Principles:** There are certain principles of the HACCP system which are as follows:

1. Conducting hazard analysis.
2. Establish & determine the critical points.
3. Establish a critical limit & monitor control.
4. Establish a corrective action while monitoring.
5. Establish procedures for verification & also documentation concerning all procedures & records which are appropriate respectively.

Lastly to conclude, the aforesaid rules that play a significant role in packaging of various products and commodities. Through these are not adequate and substantial one to combat with the present day requirements in dynamic situation but still a constant feedback, a follow up action is needed to improve the regulatory mechanism in order to cope up with the changing situations and circumstances. Thus, these Laws also help to enhance to improve sales promotion.
3.14. REFERENCE:


