DISCLAIMER

The opinion expressed in this presentation and on the following slides are solely those of the presenter based on applicable food regulations and not necessarily those of Herbalife.



PROTEIN SUPPLEMENTS: REGULATORY OVERVIEW

KALPANA YADAV

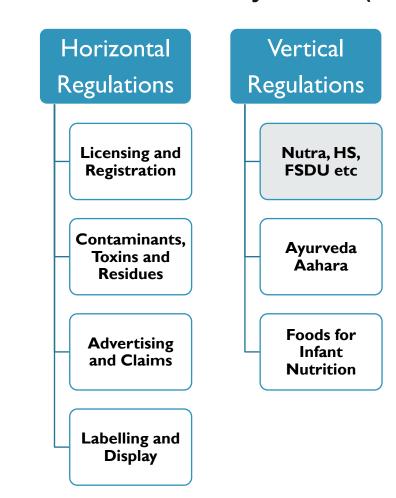
REGULATORY AFFAIRS
HERBALIFE

18th Oct, 2024

The Food Safety and Standards Authority of India (FSSAI)

Established under Food Safety and Standards, 2006

Created 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.





BACKGROUND

Section 22 of FSS Act 2006 for the first time, provided definition and regulatory conditions for specialized foods like HS, Nutraceuticals, FSDUs, FSMPs, Functional Foods etc.



Drafting of Framework started in 2012 in coordination with FSSAI

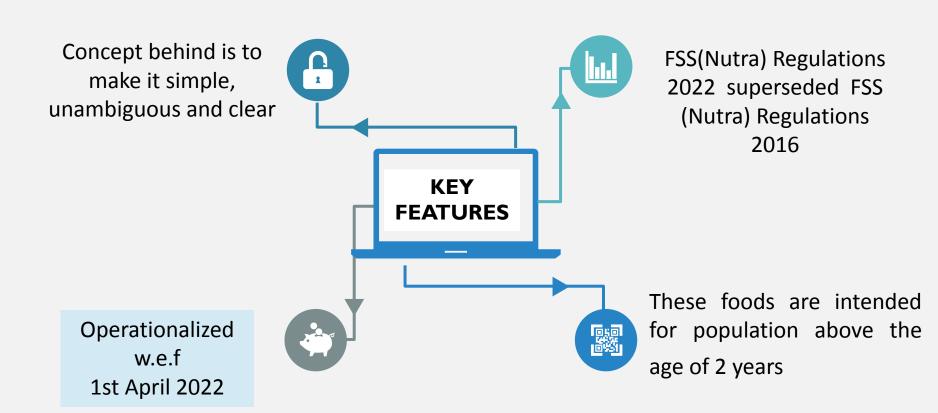
Dosage based foods like Tablets and Capsules mentioned

FSS Regulation on Nutraceuticals, 2016 notified for implementation from January 2018

Overhaul

with Codex

FSSAI (Nutra) Regulations, 2022



Definitions under FSSAI

Health supplement is a category of foods, which consists of a concentrated source of nutrients (like proteins, minerals, vitamins, amino acids) and/or other ingredients with nutritional or physiological effects, singly or in combination, whose purpose is to supplement the normal diet.

Nutraceutical is a category of foods which consists of extracts, isolates and purified chemical compounds having a physiological benefit and help to maintain health

Schedule I: Nutrients (vitamins, minerals, amino acids and other nutrients)

Schedule II: Plant or botanicals

Schedule III:

Molecules/isolates/extracts other than Schedule II

Schedule IV: Prebiotics and Probiotics and

INGREDIENTS ADDITIVES

 Food for Special Medical Purpose including dietetic formulae for slimming purposes and weight reduction

- Food for special Dietary Use
- Health supplements,
 Nutraceuticals, Prebiotics and
 Probiotics
- Formats such as tablets, capsules and syrups

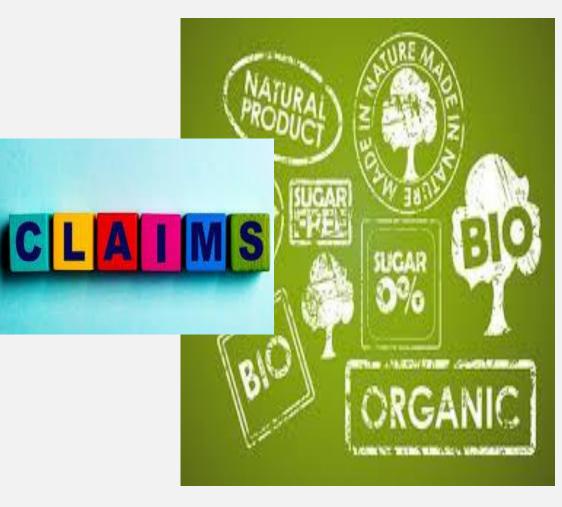
Standardized or permitted ingredients for use in preparation of the other standardized foods as specified in the FSS (Food Products Standards and Food Additives) Regulations, 2011.

In addition to the general labelling requirements supplements needs to carry the other information on the label (Front or Back of the Pack or Accompanied Leaflet)

- Applicable category name
- ▼ Target consumer group and/or age group
- Specific Statements likeNot for medicinal use
 - Recommended usage level
 - Not to exceed the recommended daily usage
 - Product is required to be stored out of reach of children
 - Where a danger may exist with excess consumption;
 - Warning on any other precautions to be taken while consuming, known side effects



Health supplements term on the label may be interchangeably use by the terms, namely, Dietary supplements or Food supplements.





Shall not claim to treat, cure, mitigate or prevent any specific disease, disorder or condition or refer to such properties, unless specifically permitted by Food Authority



Nutritional or health claims or reduction of disease risk claims (DRR) that are listed under FSS (Claims and Advertisements) Regulations, 2018.



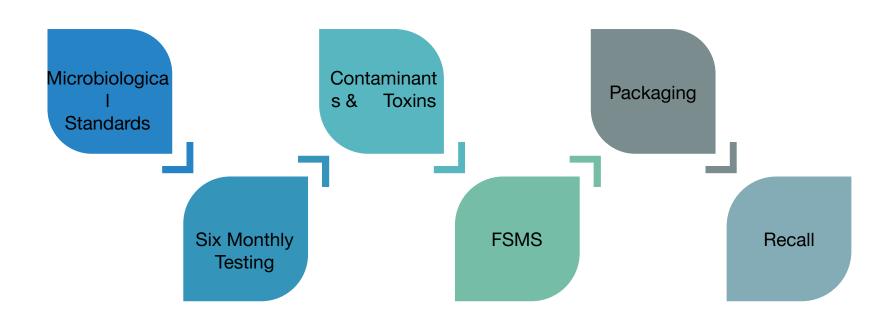
Structure, function or general well-being of the body may be allowed by the Food Authority if the statement is supported by the generally accepted scientific data.

OTHER KEY REGULATORY REQUIREMENTS





Quality & Safety





Microbiological Standards

- Process Hygiene
 Criteria
 - Aerobic Plate Count
 - Yeast and Mold Count
 - Enterobacteriaceae count
- Food Safety Criteria
 - Salmonella
 - Listeria monocytogenes



Six monthly testing

 Testing of relevant chemical and/or microbiological contaminants at least once in six months

FSMS REQUIREMENTS

As per the condition of license under FSS (Licensing & Registration of Food Businesses) Regulations 2011, every food business operator (FBO) applying for licensing must comply with schedule 4.

Schedule 4 introduces the concept of FSMS based on implementation of Good Manufacturing Practices (GMP) and Good Hygiene Practices (GHP) by food businesses and is divided into five parts

Schedule 4	General Requirements
Part 1	General hygienic and sanitary practices to be followed by food business operators applying for registration - Petty food operators and Street food vendors
Part 2	General hygienic and sanitary practices to be followed by food business operators applying for license- Manufacturing/ processing/packaging/storage/distribution
Part 3	General hygienic and sanitary practices to be followed by food business operators applying for license- Milk and milk products
Part 4	General hygienic and sanitary practices to be followed by food business operators applying for license- Slaughter house and meat processing
Part 5	General hygienic and sanitary practices to be followed by food business operators applying for license- Catering

Food Safety and Standards (Food Recall Procedure) Regulation, 2017

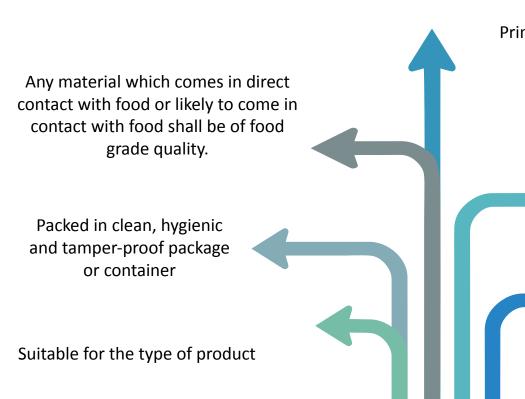
To prevent, reduce or eliminate a risk arising from a food

Food or food products that are determined or prima facie considered unsafe

FSS(Contaminants, toxins and Residues)
Regulations, 2011

crop contaminants and naturally occurring toxic substances and antibiotics.

Food Safety and Standards (Packaging) Regulations, 2018



Printing inks for use on food packages shall conform to IS: 15495

Printing inks shall not come into direct contact with food products

Materials listed in Schedules

- Schedule I Paper and board materials intended to come in contact with food products
- Schedule II Metal and Metal Alloys intended to come in contact with food products
- Schedule III Plastic Materials intended to come in contact with food products
- Schedule IV List of suggestive packaging materials

Food Safety and Standards (Advertising and Claims) Regulations, 2018

Nutrition Claims

Nutrient content claim

Nutrient comparative claim

Non-addition claims

Non-addition of sugars

Non-addition of sodium salts

Non-addition of additives

Health claims

Health Claims

Nutrient function claims

No reduction of disease risk claims

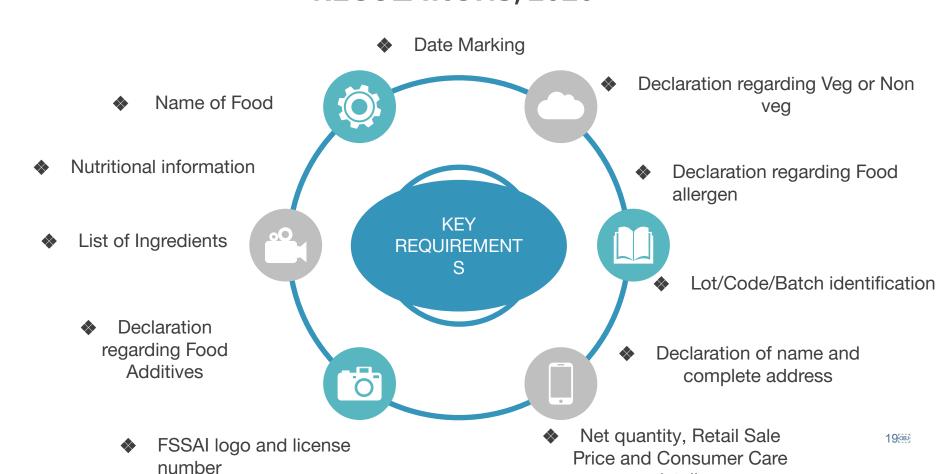
Prohibited Claims

Prevention, alleviation, treatment or cure of a disease, disorder or particular physiological condition unless specifically permitted

Give rise to doubt or suspicion about the safety

Contain nutrients or constituents in quantity that increase the risk of disease or an adverse health-related condition.

FOOD SAFETY AND STANDARDS (LABELLING AND DISPLAY) REGULATIONS, 2020



Thank You