



# 46<sup>th</sup> Flavi Updates

## Flavi Dairy Solutions' Monthly Newsletter

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### Welcome to Flavi Updates!

- FDA Approves Three Food Colors from Natural Sources
- FSSAI mandates FBOs to submit closure report on expiry of license/registration
- Coca-Cola's '100% recycled plastic bottle' claims to revise in Europe
- Synthetic paneer threatens India's dairy integrity
- Importance of colour attribute in dairy and food industry
- Amul increases milk prices by ₹2 per litre nationwide
- Dodla dairy Q4 profit surges 45% to Rs 68 crore
- Creambell launches 'Ice Candy Factory' at KidZania
- LT Foods and Kameda unveil new roasted gluten free snack
- Nestlé expands its air fryer range in the Americas
- Rasna to relaunch Hershey's beverage brand 'Jumpin'
- Studies reveal a new health benefits from A1 protein free milk
- MTR powers over 10 million meals with Akshaya Patra
- MoFPI urges NIFTEM-K to lead innovation and supports tech-driven nutrition tracking
- Danone aims to increase stake in Epigamia
- Continental coffee introduces four flavored instant coffee
- Coca-Cola introduces Sprite+Tea appealing to TikTok-steeped Gen Z
- Banas Dairy Pioneers Sustainable Farming with Cow Urine Processing Initiative
- Dairy Products May Help Stabilize Blood Sugar Better Than All-Plant Diet
- FSSAI Issues Advisory on Discontinuation of the term "100%" on Food Product Labeling
- FSSAI Restricts Illegal Fruit Ripening Practices

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## FDA Approves Three Food Colors from Natural Sources

- ❖ The U.S. Food and Drug Administration has approved three new natural colour additives: Galdieria extract blue, butterfly pea flower extract, and calcium phosphate. Galdieria extract blue, sourced from the unicellular red algae *Galdieria sulphuraria*, is now authorized for use in a variety of products including nonalcoholic beverages, beverage bases, fruit drinks, fruit smoothies, fruit juices, vegetable juices, dairy-based smoothies, milk shakes and flavoured milks, yogurt drinks, milk-based meal replacement and nutritional beverages, breakfast cereal coatings, hard candy, soft candy and chewing gum, flavoured frostings, ice cream and frozen dairy desserts, frozen fruits, water ices and popsicles, gelatin desserts, puddings and custards, and whipped cream, yogurt, frozen or liquid creamers (including non-dairy alternatives), and whipped toppings (including non-dairy alternatives).
- ❖ Butterfly pea flower extract, a blue colour that can be utilized to achieve a range of shades including bright blues and intense purple. Produced through the water extraction of the dried flower petals of the butterfly pea plant, this colour additive is already approved for use in sport drinks, fruit drinks, fruit and vegetable juices, alcoholic beverages, dairy drinks, ready to drink teas, nutritional beverages, gums, candy, coated nuts, ice creams, and yogurt.
- ❖ Calcium phosphate, a white colour additive, has been approved for applications in ready-to-eat chicken products, white candy melts, doughnut sugar, and sugar for coated candies. These approvals not only expand the palette of natural colours available to manufacturers but also reflect a growing consumer demand for cleaner, more transparent food ingredients.



## **FSSAI mandates FBOs to submit closure report on expiry of license/registration**

- ❖ The Food Safety and Standards Authority of India (FSSAI) has mandated that all Food Business Operators (FBOs) submit a Closure Report upon the expiry of their FSSAI license or registration.
- ❖ FBOs are required to confirm that no food business activity is being conducted at the premises associated with the expired license or, alternatively, provide details of a newly obtained license or registration.
- ❖ Additionally, specific reasons for non-renewal must be furnished. These submissions are to be made through the Food Safety Compliance System (FoSCoS) portal.
- ❖ Non-compliance with this mandate may result in penalties of up to ₹10 lakh under Section 63 of the Food Safety and Standards Act, 2006.
- ❖ This initiative aims to maintain an accurate and up-to-date registry of active food businesses, thereby enhancing traceability and accountability within the sector.

## **Coca-Cola's '100% recycled plastic bottle' claims to revise in Europe**

- ❖ Coca-Cola will revise its recycling claims on bottle labels after a legal complaint lodged by the BEUC (The European Consumer Organisation), supported by ClientEarth and Environmental Coalition on Standards.
- ❖ The complaint highlighted those statements such as “100% recycled” and “100% recyclable” were misleading, as they did not account for components like caps, labels, inks, and adhesives.
- ❖ Investigations led by Swedish and Hungarian consumer agencies prompted Coca-Cola to update its labels, clarifying that only certain parts of the bottle are made from recycled materials. .

- ❖ However, BEUC cautioned that small print disclaimers might still confuse consumers, emphasizing the need for clear and honest communication.
- ❖ National authorities will monitor Coca-Cola's implementation of these changes, and other major bottling companies in the EU are also being assessed for similar claims.
- ❖ The case serves as a reminder that companies must ensure their sustainability messages are not only compelling but also truthful, as misleading information can lead to legal challenges and damage to brand reputation.

### **Synthetic paneer threatens India's dairy integrity**

- ❖ The surge of synthetic or "analogue" paneer in India's food market has raised significant concerns about food safety and the integrity of the nation's dairy industry. This imitation paneer, often produced using non-dairy ingredients such as vegetable oils, starches, and emulsifiers, mimics the texture and appearance of traditional dairy paneer but lacks its nutritional value.
- ❖ Alarming, some samples have been found to contain harmful additives like formalin and detergents, posing serious health risks to consumers. Recent investigations have revealed that a substantial percentage of paneer samples across various regions failed to meet safety standards, highlighting the widespread nature of this issue.
- ❖ In response to this growing threat, the Food Safety and Standards Authority of India (FSSAI) is intensifying efforts to regulate the use of analogue paneer. Measures include mandating clear labeling of non-dairy paneer products and conducting stringent quality checks to ensure compliance.
- ❖ Consumers are advised to remain vigilant by purchasing paneer from reputable sources and performing simple at-home tests, such as the iodine test, to detect adulteration.
- ❖ These proactive steps are crucial in safeguarding public health and preserving the authenticity of India's cherished dairy traditions.

## Importance of colour attribute in dairy and food industry

- ❖ Colour is an important factor in assessing the quality and freshness of raw milk and milk products. It can reveal impurities, processing effects, and influence consumer preferences. Therefore, managing colour consistency is vital for product quality and consumer satisfaction. Changes in colour are indicative of more than just aesthetics; they provide insights into quality, processing conditions, shelf-life, and safety. Future developments in natural colour stabilization and spoilage detection will enhance quality control within the dairy sector.
- ❖ Colour serves several key purposes: it reflects the quality and freshness of the product, indicates physical and chemical changes during storage, influences consumer perceptions and purchasing decisions, ensures consistency, and reveals the presence of nutrients like carotenoids.

### ➤ **Colour changes in the milk and milk products**

- ❖ Milk and milk products are prone to oxidation, especially when exposed to light due to riboflavin's sensitivity. This process can lead to nutrient loss, fat oxidation, discoloration, and unwanted odors. Colour is one of the first aspects consumers notice, significantly affecting their views on freshness and quality. For example, fresh milk typically shows a white or slightly creamy hue, while deviations, such as a bluish tint in skim milk or yellow tint from beta-carotene in cow's milk, suggest changes in composition. The transformation of colour in khoa—from white to light brown—indicates moisture evaporation and concentration of milk solids.
- ❖ Processing methods like pasteurization or UHT treatment also alter the colour. These are due to the chemical reactions. In khoa, the Maillard reaction contributes to its light to dark brown hue, which adds to the flavor and visual appeal of sweets.

- ❖ UHT milk appears slightly brown due to similar reactions, while evaporated and condensed milk often have a caramel colour from concentrated heating.
- ❖ Colour changes can signal spoilage or degradation; a darker shade may suggest rancidity or microbial issues under poor storage. For instance, a pink hue in milk can indicate bacterial contamination, while discoloration in cheese may signal mold growth or oxidation.



- ❖ Additives and natural pigments play a role in dairy products. The food industry is moving towards natural colorants like annatto and carotenoids to replace synthetic dyes. Stability in colour during processing and storage is crucial for maintaining a consistent appearance. For example, cheddar cheese uses annatto for colour, but it can fade with light exposure or change in pH.
- ❖ In cheese, colour changes reflect ripening stages. As cheddar matures, it darkens enzymatic and microbial activities lead to changes in the internal structure and surface appearance, including colour. Surface-ripened cheeses develop white appearances but can show browning from over-ripening. Visual appeal significantly affects consumer choices, as consistent and expected colours build trust, while deviations might cause concern.
- ❖ Technological tools, such as colorimeters, enable precise colour analysis, ensuring consistency and early spoilage detection. Consistent color evaluation helps maintain product quality across the supply chain. For example, in industrial peda production, maintaining consistent browning levels is essential for brand quality; thus, objective colour measurement is used alongside sensory evaluation.



➤ **Colour changes in food products**

- ❖ Color changes in food products are vital indicators of chemical reactions, quality, and safety. Automated baking systems use color sensors to ensure consistent results. However, excessive browning can create harmful compounds like acrylamide, especially in carbohydrate-rich foods such as cookies and crackers. Color changes during coffee bean roasting show important chemical changes that affect flavor and quality. Understanding these changes is crucial for coffee production.
- ❖ Specific colors indicates the freshness in food items. For example, green in vegetables suggests freshness, while red in meat indicates it is fresh. The colour of the bananas changes from green to yellow as they ripen, and breads turn golden-brown due baking. Dark chocolate cakes should be deep brown for rich flavor. Over roasting of coffee beans not only impairs taste but can lead to the formation of undesirable compounds such as acrylamide
- ❖ Processing and heat treatments can trigger color changes in foods. The Maillard Reaction creates brown pigments during heating, common in baked goods. Caramelization forms brown colors in heated sugars. Roasting coffee transforms green beans into brown shades, reflecting their chemical development. Some fruit pigments can change color depending on pH which can be harnessed in smart packaging to indicate spoilage or pH shifts.
- ❖ Color changes also point to spoilage or deterioration. Discoloration in fish can suggest poor handling, while browning in cut fruits apples or potatoes occurs due to polyphenol oxidase activity, which is often seen as unappealing and can indicate age or oxidation.
- ❖ Analytical methods can measure food color to predict shelf life and quality, linking changes in color to spoilage indicators. For example, in frozen strawberries, a decrease in red intensity over time can reflect anthocyanin degradation. Also, the browning index of apple juice helps assess quality during storage.

## Amul increases milk prices by ₹2 per litre nationwide

- ❖ The Gujarat Cooperative Milk Marketing Federation (GCMMF), which markets dairy products under the Amul brand, has announced a ₹2 per litre price hike across all fresh milk pouches (Effective from May 1, 2025). This change affects popular products such as Amul Gold, Taaza, Shakti, Slim & Trim, Cow Milk, Buffalo Milk, and T-Special. For instance, the price of a 1-litre pouch of Amul Gold has risen from ₹65 to ₹67, while Amul Taaza now costs ₹55 per litre, up from ₹53.
- ❖ The GCMMF attributes this increase to rising input costs in milk production, including higher procurement prices paid to the 3.6 million milk producers associated with the federation. The ₹2 per litre hike represents a 3–4% increase in the MRP, which remains below the average food inflation rate. Notably, this is the first price revision since June 2024.



## Dodla dairy Q4 profit surges 45% to Rs 68 crore

- ❖ Dodla Dairy, headquartered in Telangana, reported a 45.12% increase in Q4 profit, reaching ₹67.96 crore. This growth was driven by a 15.51% rise in revenue from operations, which stood at ₹909.62 crore. The company's robust performance is attributed to the accelerated growth in value-added products and expansion in the African markets.
- ❖ Managing Director Dodla Sunil Reddy highlighted the company's extensive procurement network and long-term relationships with farmers as key strengths, emphasizing a continued focus on expanding product reach and pursuing both organic and inorganic growth initiatives.



## **Creambell launches 'Ice Candy Factory' at KidZania**

- ❖ Creambell, a prominent Indian ice cream brand, has partnered with KidZania to launch the Creambell Ice Candy Factory at KidZania Delhi NCR. This interactive experience allows children to step into the role of 'Ice Candy Experts,' engaging in hands-on activities such as flavor mixing and molding within a miniature ice candy production unit.
- ❖ The initiative aims to enhance cognitive, sensory, and motor skills while introducing concepts like food safety, teamwork, and innovation. According to Sauhard Saran, Sales Director at Creambell, the collaboration is designed to provide children with an imaginative and educational journey into the world of ice cream making.
- ❖ Tarandeep Singh Sekhon, Chief Business Officer at KidZania India, emphasized that the experience not only adds a fun dimension to their offerings but also encourages children to explore and understand the effort involved in creating frozen desserts.

## **LT Foods and Kameda unveil new roasted gluten free snack**

- ❖ Kameda LT Foods, a joint venture between India's LT Foods and Japan's Kameda Seika, has expanded its roasted gluten-free snack range under the Kari Kari brand with the launch of a new product, 'Krispy Hopu'.
- ❖ This roasted rice-based snack is gluten-free, vegan, and palm oil-free, offering a healthier alternative to conventional fried snacks. Inspired by Japan's popular 'Salada Hopu', Krispy Hopu delivers a unique 'Happy Flavour'—a blend of sweet, salty, and umami tastes in every crispy bite.
- ❖ LT Foods aims to capture a significant share of India's ₹800–1,000 crore premium healthy snacking segment within the broader ₹45,000 crore overall savoury snack market in India.

- ❖ The company emphasizes consumer-centric innovation, focusing on 'Better For You' snacks that are not fried and free from palm oil.
- ❖ Amit Mehta, Managing Director of Kameda LT Foods JV, highlighted the commitment to building a new roasted snacking category using Japanese technology and carefully selected ingredients.
- ❖ The launch of Krispy Hopu represents a strategic step in offering consumers better-tasting, non-fried, vegan, and gluten-free snack options without compromising on quality.

## Nestlé expands its air fryer range in the Americas

- ❖ Nestlé has expanded its air fryer product offerings in the Americas, introducing new meal options tailored for air fryer preparation. This move aligns with the growing popularity of air fryers among consumers seeking convenient and healthier cooking methods. The new additions include a variety of dishes designed to deliver optimal taste and texture when cooked in an air fryer, reflecting Nestlé's commitment to innovation in response to evolving consumer preferences.
- ❖ This expansion builds upon Nestlé's earlier initiatives in other markets, such as the United Kingdom and Malaysia, where the company has introduced air fryer-specific products under the Maggi brand. By leveraging its global expertise, Nestlé aims to provide diverse culinary solutions that cater to the convenience and health-conscious trends prevalent among today's consumers.



- ❖ The introduction of these air fryer-compatible meals underscores Nestlé's strategic focus on product innovation and responsiveness to market trends.
- ❖ As the demand for quick, easy-to-prepare, and healthier meal options continues to rise, Nestlé's expanded offerings position the company to meet consumer needs effectively while reinforcing its presence in the ready-to-eat meal segment.

## Rasna to relaunch Hershey's beverage brand 'Jumpin'

- ❖ India's leading beverage brand Rasna has stepped into ready-to-drink (RTD) market by acquiring Jumpin brand from Hershey's India for 350 crores.
- ❖ This acquisition marks Rasna's entry into the RTD segment, aiming to leverage Jumpin's established brand recognition. Jumpin is an iconic fruit drink brand presently owned by Hersheys, earlier by Godrej.
- ❖ The brand will offer many flavors such as lemon, litchi, guava, and mango, with a 50% significant reduction in sugar content.
- ❖ Chairman Piruz Khambatta emphasized that Rasna has acquired only the brand rights and will continue utilizing existing manufacturing facilities.
- ❖ This relaunch not only taps into nostalgia but also reflects a commitment to healthier beverage options.



## Studies reveal a new health benefits from A1 protein free milk

- ❖ Recent research presented at the 57th Annual Meeting of European Society for Paediatric Gastroenterology, Hepatology and Nutrition (ESPGHAN) 2025 in Helsinki, Finland has highlighted new health benefits associated with A1 protein-free milk, commonly known as A2 milk.
- ❖ The studies was sponsored by The a2 Milk Company, focused on two different population groups. In a first study, 25 breastfeeding mothers consumed A2 milk experienced significant improvements in gastrointestinal health and reduced systemic inflammation within 14 days, benefits that were also observed in their exclusively breastfed infants. In the second study, 140 mixed-fed infants consuming a combination of breastmilk and A2-based infant formula showed notable improvements in comfort, including relief from gastrointestinal symptoms and fewer crying episodes, particularly at weeks 2 and 4 of the study period. These findings suggest that A2 milk may offer digestive advantages over conventional milk containing both A1 and A2 proteins.
- ❖ Previous studies have indicated that A1 beta-casein can produce a peptide called beta-casomorphin-7 (BCM-7) during digestion, which may cause gastrointestinal discomfort in some individuals. Conversely, A2 milk, which lacks the A1 protein, has been associated with fewer digestive issues and may enhance the absorption of antioxidants like glutathione, potentially supporting the body's internal defense mechanisms. As interest in digestive health grows, these studies underscore the potential of A2 milk as a beneficial alternative for individuals sensitive to conventional dairy products.



## **MTR powers over 10 million meals with Akshaya Patra**

- ❖ MTR Foods has achieved a significant milestone by contributing over 10 million nutritious meals to children through its decade-long partnership with the Akshaya Patra Foundation. Since August 2014, this collaboration has supported the PM Poshan (mid-day meal) programme across Karnataka, positively impacting nearly 60,000 children in over 1,000 schools located in Mysore, Hubli, Bangalore, and Bellary. This initiative underscores MTR's commitment to addressing hunger and promoting education as part of its corporate social responsibility efforts.
- ❖ Sunay Bhasin, CEO of MTR Foods, emphasized the company's belief in providing every child with the opportunity to grow, learn, and thrive, starting with a nutritious meal. Shridhar Venkat, CEO of The Akshaya Patra Foundation, highlighted the partnership as a testament to how corporate purpose and social responsibility can converge to nourish not just children, but a brighter future for the nation. This collaboration exemplifies the impact of sustained corporate-NGO partnerships in fostering community development and enhancing child welfare.

## **MoFPI urges NIFTEM-K to lead innovation and supports tech-driven nutrition tracking**

- ❖ The Ministry of Food Processing Industries (MoFPI) has emphasized the importance of integrating technology into nutrition monitoring and food safety, urging the National Institute of Food Technology Entrepreneurship and Management (NIFTEM-Kundli) to spearhead innovation in this domain.
- ❖ During a recent workshop titled 'SWASTH' (Smart Food and Wellness through Advanced Science and Technology for Health), MoFPI highlighted the need for advanced tools and data-driven approaches to enhance food quality and traceability. The ministry envisions NIFTEM-K playing a pivotal role in developing scalable solutions that can be implemented across India's food supply chain.



- ❖ As an Institute of National Importance, NIFTEM-K is well-positioned to lead this initiative, with its robust academic and research infrastructure. The institute has previously engaged in nutrition research, including projects aimed at improving dietary supplements for children.
- ❖ By leveraging its expertise, NIFTEM-K can contribute significantly to MoFPI's goal of establishing a tech-driven framework for nutrition tracking and food safety, ultimately benefiting public health and the food industry at large.

### **Danone aims to increase stake in Epigamia**

- ❖ French food conglomerate Danone is in discussions to double its stake in Indian Greek yogurt brand Epigamia to 60% by acquiring shares from Belgian private equity firm Verlinvest. Both Danone Manifesto Ventures and Verlinvest currently hold approximately 30% each in Epigamia, owned by Drums Food International. The deal, still in exploratory stages, could see Verlinvest either fully exiting or partially reducing its stake, contingent upon valuation agreements. Amidst increasing consumer and investor interest in health-focused goods, rival bidders might challenge Danone for Verlinvest's stake, potentially escalating a bidding war.
- ❖ Epigamia has emerged as a prominent urban brand in the premium dairy space, offering over two dozen SKUs, including Greek yogurt, smoothies, desserts, and protein shakes. The company sells across general trade, e-commerce, quick-commerce platforms, and its online store. Epigamia was last valued at ₹1,250 crore in December 2023. With Danone's increased stake, Epigamia is well-positioned to scale its operations and capitalize on the growing demand for health and wellness products in India.





## Continental coffee introduces four flavored instant coffee

- ❖ Continental Coffee, a subsidiary of CCL Products (India) Ltd., has expanded its premium instant coffee brand, Continental Spéciale, by launching four new flavoured variants: Mocha, Vanilla, Caramel, and Hazelnut. This marks the company's strategic entry into the flavoured coffee segment in India, aiming to cater to the evolving tastes of Indian consumers who are increasingly seeking smoother, flavourful coffee options.
- ❖ The development of these new flavours is based on extensive market research, which identified a growing demand for less bitter, more distinctive coffee experiences, particularly in northern regions of India.
- ❖ These offerings are crafted to appeal to occasional coffee drinkers and those who typically prefer tea, providing a joyful, flavour-rich coffee moment without the traditional bitterness.
- ❖ Raja Chakraborty, Chief Marketing Officer of Continental Coffee, emphasized the company's commitment to evolving with consumer preferences while maintaining coffee excellence.
- ❖ The new flavoured range is designed to make premium coffee experiences more accessible to a broader audience, reflecting the company's dedication to innovation and consumer satisfaction.



## Coca-Cola introduces Sprite+Tea appealing to TikTok-steeped Gen Z

- ❖ Coca-Cola has unveiled a new limited-time offering, Sprite + Tea, blending its classic lemon-lime soda with black tea flavors.
- ❖ This innovative beverage draws inspiration from a viral TikTok trend where users steeped tea bags in Sprite, a concept that originated from a 2023 video by Malaysian creator Hisham Raus. Recognizing the trend's popularity, Sprite's development team, led by brand director Kate Schaufelberger, transformed this social media phenomenon into an official product. The result is a refreshing drink that maintains Sprite's signature citrus taste while incorporating the depth of black tea.
- ❖ Sprite + Tea is available in both regular and zero-sugar versions across the U.S. and Canada, but only through October 2025. The beverage's amber hue and unique flavor profile aim to capture the essence of Southern summer refreshments, reminiscent of drinks like the Arnold Palmer.
- ❖ This launch exemplifies Coca-Cola's strategy of leveraging consumer trends and social media insights to drive product innovation, appealing to Gen Z consumers who value both nostalgia and novelty in their beverage choices.



## Banas Dairy Pioneers Sustainable Farming with Cow Urine Processing Initiative

- ❖ Banas Dairy is taking a significant step toward sustainable agriculture with its upcoming cow urine processing unit at the Radhanpur Chilling Centre.
- ❖ This innovative facility will collect cow urine from local dairy farmers and convert it into organic fertilizer, aiming to enhance farmers' incomes and promote eco-friendly farming practices.
- ❖ Chairman Shri Shankarbhai Chaudhary, Speaker of the Gujarat Legislative Assembly, recently visited the under-construction plant to review preparations for its inauguration. This initiative underscores Banas Dairy's commitment to transforming waste into wealth and building a resilient rural economy.
- ❖ This project exemplifies the power of cooperative movements in driving sustainable development. By turning agricultural by-products into valuable resources, Banas Dairy is not only supporting environmental sustainability but also contributing to the economic empowerment of rural communities.
- ❖ Such initiatives align with the broader vision of a self-reliant India, where innovation and community collaboration pave the way for a prosperous future.

## Dairy Products May Help Stabilize Blood Sugar Better Than All-Plant Diet

- ❖ A recent clinical trial published in Clinical Nutrition has revealed that incorporating dairy products into one's diet may lead to more stable blood sugar levels compared to a strictly plant-based regimen. The two-week study involved 30 healthy adults who were assigned to follow either a vegetarian diet that included dairy or a strictly vegan diet consisting solely of plant foods. The findings suggest that the inclusion of dairy may contribute to improved blood sugar stability, potentially explaining lower diabetes rates among dairy consumers.

- ❖ This research adds to the ongoing discussion about the health impacts of various dietary choices, particularly in the context of the rising popularity of plant-based diets. While plant-based diets offer numerous health benefits, the study indicates that the absence of dairy might lead to less stable blood sugar levels.
- ❖ These insights are particularly relevant for individuals managing blood sugar-related conditions, such as diabetes or prediabetes, and highlight the importance of personalized nutrition strategies that consider individual health needs and dietary preferences.

### FSSAI Issues Advisory on Discontinuation of the term “100%” on Food Product Labeling

- ❖ In a significant move to curb misleading food labeling practices, the Food Safety and Standards Authority of India (FSSAI) has issued an advisory dated May 2025, cautioning food businesses against the indiscriminate use of the term “100%” on product labels.
- ❖ As per the Food Safety and Standards (Advertising and Claims) Regulations, 2018 the terms “100%” is not defined or referenced in any manner under the FSS Act, 2006 or the Rules and Regulations made there under.
- ❖ The term “100%” in alone or in combination with other descriptors is likely to convey a false sense of absolute purity, potentially leading consumers to believe that competing products in the market do not comply with prescribed standards. Therefore, all the FBOs are advised to discontinue the usage of the term “100%” on food product labels, packaging and promotional content.



## FSSAI Restricts Illegal Fruit Ripening Practices

- ❖ The FSSAI issued a directive urging all States and Union Territories to intensify inspections and enforcement drives to curb the illegal use of non-permitted fruit ripening agents, such as calcium carbide, and the application of synthetic colours and non-permitted wax coatings on fruits.
- ❖ Calcium carbide, commonly known as 'masala', is strictly prohibited under the Food Safety and Standards (Prohibition and Restrictions on Sales) Regulations, 2011, due to its serious health risks, including mouth ulcers, gastric irritation, and potential carcinogenic effects.



- ❖ FSSAI has mandated that any presence of calcium carbide in storage facilities or markets will be treated as circumstantial evidence against the FBO, potentially leading to prosecution under the FSS Act, 2006. Additionally, FSSAI has identified instances where FBOs are misusing ethephon solution by directly dipping fruits into the chemical for artificial ripening, which is against the prescribed guidelines. To address this, FSSAI has released a comprehensive guidance document titled "Artificial Ripening of Fruits – Ethylene Gas: A Safe Fruit Ripener," outlining the Standard Operating Procedures (SOPs) for the safe use of ethylene gas in fruit ripening.
- ❖ The SOPs detail critical aspects such as chamber requirements, handling conditions, sources of ethylene gas, application protocols, post-treatment operations, and safety guidelines. FSSAI urges all FBOs to adhere strictly to these SOPs to ensure safe and compliant ripening practices. Any violation of these norms will attract strict penal action under the FSS Act, 2006.