





# Workshop on REGULATIONS AND FOOD SAFETY MANAGEMENT SYSTEMS-HEALTH SUPPLEMENTS & NUTRACEUTICALS

Based on Schedule 4 Part 2, Food Safety and Standards Act



**19<sup>th</sup> & 20<sup>th</sup>** SEPTEMBER 2018

## TOPICS

#### Day 1:

- Health Supplements & Nutraceuticals Regulations, 2016
- Labelling
- Introduction to Good Manufacturing, Hygiene & Sanitary Practices

#### Day 2:

## GOOD MANUFACTURING, HYGIENE & SANITARY PRACTICES

- Food Safety & FSMS
- Location, Layout & Facilities
- Material Handling
- Pre-Production Processing
- Production
- Transportation, Handling & Distribution
- Personal Hygiene
- Support Services
- HACCP

### **OBJECTIVE**

### Develop understanding on the following:

- Regulatory Compliance
- Labelling Requirements & Information on Labels
- Basics of Food Safety for strengthening Health Supplements & Nutraceuticals Industry.
- Good Manufacturing and Hygiene Practices.
- Risk Assessment

The GHP, GMP and HACCP implementation will help establishments prevent/control physical, chemical, biological hazards resulting from the environment and processes.

### TARGET AUDIENCE

Personnel from Food Safety Quality, Regulatory Affairs Professionals, Production, Maintenance, Purchasing and other core activities involved in manufacturing of Health Supplement & Nutraceuticals.

### **Resource Centre for Health Supplements and Nutraceuticals (ReCHaN)**

CII and IADSA have set up a Resource Centre for Health Supplements and Nutraceuticals (ReCHaN) to help strengthen the Health Supplements and Nutraceuticals sector by driving science based food safety inputs to foster a culture of food safety and quality among manufacturers, businesses, consumers and other stakeholders.

#### For further details and registration, please contact:

Jyotsna Jaspal | T: +91 011 40028816 | M: +91 8585938158 | E: Jyotsna.jaspal@cii.in www.rechan.in