

## **FSSAI invites feedback on draft standards for whey protein concentrates and colostrum**

The FSSAI has developed standards for milk protein concentrates, whey protein concentrates and colostrum and colostrum products under the Food Safety and Standards Regulations (FSSR), 2011, and those pertaining to food additives.

The country's apex regulator issued a draft gazette notification to invite comments and suggestions from the stakeholders within a period of 30 days from the date of publication of the draft regulations.

On the basis of the comments and suggestions, these draft standards, which specify product definitions, compositional and quality parameters, as well as specific additives and labelling requirements will be reviewed, and revised, if necessary.

"The objections or suggestions, if any, may be addressed to the Chief Executive Officer, FSSAI, on or before April 4, 2018," said FSSAI.

"The revised standards will be notified for implementation within a period of six months," it added.

Under the amendments in Regulation 2.1, after Sub-regulation 2.1.20 relating to edible lactose, Sub-regulation 2.1.21, pertaining to milk protein concentrates, has been added.

Whey protein concentrate is defined as a white to light cream-coloured product with a bland, clean flavour, obtained by removing non-protein constituents from whey by means of physical separation techniques such as precipitation, filtration, dialysis and other relevant techniques.

Colostrum is defined as the lacteal secretion from the mammary glands of cows or buffaloes, or a combination thereof, obtained up to three to five days of parturition and preceding the production of milk, which typically contains fat, proteins, carbohydrates, vitamins, minerals and bioactive components (such as immunoglobulins and lactoferrin).