Dear J Sankaran,

FSS License Number - 10018042003931 has been issued.



यह अनुज्ञप्ति खाद्य संरक्षा और मानक अधिनियम, 2006 के अधीन अनुदत्त की गई और वह अधिनियम के उपबंधो के अध्यादीन है जिनका अनुज्ञप्तिधारी द्वारा अवश्य पालन किया जाना चाहिए / This license is granted under and is subject to the provisions of FSS Act, 2006 all of which must be complied with by the licensee.



स्थान / Place : Chennai दिनांक / Date 01/06/2018 : M. Kannan Designated Officer खा. सं. और मा. अधि., 2006 के अधीन केंद्रीय अनुज्ञापन अधिकारी Central Licensing Authority under FSSA, 2006

विधिमान्यता और नवीनीकरण / Validation And Renewal

	Period of validity	License Fee Paid	Items of Food products with capacities authorized to Manufacture/ Re- pack/ Re-label	handling	Signature Of Designated Officer
01/06/2018	31/05/2023	Rs. 37500	Please refer to annexure for details.	Please refer to annexure for details	

Disclaimer-This License is only to commence or carry on food businesses and not for any other purpose.

Note : This is a system generated license and does not require any signature.

भारत सरकार Government of India भारतीय खाद्य संरक्षा एवं मानक प्राधिकरण

Food Safety and Standards Authority of India



खाद्य संरक्षा और मानक अधिनियम, 2006 के अधीन अनुज्ञप्ति	
License under Food Safety and Standards Act, 2006	

अनुज्ञप्ति संख्या / License Number : 10018042003931

Kind of Business : Manufacturer-Domestic & Exports

Sl.No	.No Product Description		Unit	Per day/Per annum
1	12.2.1 - Herbs, spices including masalas - Vanilla beans, Oleoresins	1000	Kgs	Per Day
2	99.3 - Flavouring and their preparations - Flavouring Agents	1000	Kgs	Per Day

स्थान / Place : Chennai दिनांक / Date : 01/06/2018 खा. सं. और मा. अधि., 2006 के अधीन केंद्रीय अनुज्ञापन अधिकारी Central Licensing Authority under FSSA, 2006

Condition of License

Business operators shall ensure that the following conditions are complied with at all times during the course of its Food Busine Operators Shall

a true copy of he license granted in Form C shall at all time at a prominent place in the premises.

cessary access of licensing authorities or their authorized personnel to the premises.

authorities about any change or modifications in activities.

at least one technical person to supervise the production process. The person supervising the production process shall possess a science with Chemistry/ Bio-chemistry/ Food and nutrition/ Microbiology or a degree or diploma in Food Technology/ Dairy Technology/ Dairy chemistry/ Dairy engineering/ Oil technology/ Veterinary science / Hotel management & Catering technology liploma in any other discipline related to the specific requirement of the business from a recognized university or institute or equiploma in any other discipline related to the specific requirement of the business from a recognized university or institute or equiploma in any other discipline related to the specific requirement of the business from a recognized university or institute or equiploma in any other discipline related to the specific requirement of the business from a recognized university or institute or equiploma in any other discipline related to the specific requirement of the business from a recognized university or institute or equiploma in any other discipline related to the specific requirement of the business from a recognized university or institute or equiploma in any other discipline related to the specific requirement of the business from a recognized university or institute or equiploma in any other discipline related to the specific requirement of the business from a recognized university or institute or equiploma to the specific requirement of the business from a recognized university or institute or equiploma to the specific requirement of the business from a recognized university of the specific requirement of the business from a recognized university of the specific requirement of the business from a recognized university of the business from a recog

periodic annua return 1st April to 31st March, with in 31st May of each year. For collection/ handling/manufac uring of milk a lf yearly return also to be furnished as specified.

hat no product other than the product indicated in the license /registration is produced in the unit.

n factory's sani ary and hygienic standards and workers hygiene as specified in the schedule-4 according to the category of food

n daily records of production, raw materials utilization and sales separately.

hat the source and standards of raw material used are of optimum quality.

business operator shall not manufacture, store or expose for sale or permit the sale of any article of food in any premises not effect the satisfaction of the licensing authority from any privy, urine, sullage ,drain or place of storage of foul and vaste matter

clean-in-place system (whatever necessary) for regular cleaning of machine & equipment.

testing of relevant chemical and/or microbiological contaminants in food products in accordance with these regulation as frequent the basis of h storical data and risk assessment to ensure production and delivery of safe food through own or ABL accredited labs atleast on ze in six month.

that as much as possible the required temperature shall be maintained throughout the supply chain from the place of procurement in the place of procurement in the place of procurement is the place of procurement in the place of procurement is the place of procurement in the place of procurement is the place of place

anufacturer/ Im porter/ Distributer shall buy and sell food products only from, or to, licensed /registered vendors and maintain r

Other Condition

ors of hotels, restaurants and other food stalls who sell or expose for sale savouries, sweets or other article of food shall put up a aining separate s lists of the articles which have been cooked in ghee, edible oil, vanaspati and other fats for the information of t purchasers.

siness operator selling cooked or prepared food shall display a notice board containing the nature of articles being exposed for s

hanufacture (including ghani operator) or wholesale dealer in butter ,ghee ,vanaspti ,edible oils, solvent extracted oil, de oiled m my other fats shall minimum a register showing the quantity of manufactured, received or sold, nature of oil see and edible flour used etc. as applicable and the destination of each consignment of the substances sent out from his factory or p and shall preser such register for inspection whenever required to do so by the licensing authority.

ucer or manufacturer or vegetable oil, edible oil and their products shall be edible for license under this act, unless he has own l analytical testing of samples

ale and movem int of stocks of solvents-extracted oil,'semi refined' or 'raw grade I', edible groundnut flour or edible coconut flour or edible coconu

uantity of solvent-extracted oil, edible groundnut flour or edible coconut flour, or both purchased by a registered user shall be u own factory en irely for the purpose intended and shall not be re-sold or otherwise transferred to any other person :

Provided that nothing in this sub-clause shall apply to the sale or movement of the following:-

- 1. Karanji oil
- 2. Kusum pil
- 3. Mahua pil
- 4. Neem cil
- 5. Tamari d seed oil
- 6. Edible roundnut flour bearing the I.S.I certification mark
- 7. Edible oconut flour bearing the I.S.I certificate mark

business opera for shall sell or distribute or offer for sale or dispatch or deliver to any person for purpose of sale any edible oil value and levels in the manner specified in the regulations unless specifically exempted from this condition vide notification are the public interest by food safety commissioners in specific circumstances and for a specific period and for reason writing.

Note : This is a system generated license and does not require any signature.

Thanks & Regards, Food Licensing & Registration System, FSSAI PLEASE DO NOT REPLY TO THIS MAIL. THIS IS AN AUTO GENERATED MAIL

Disclaimer:This e-mail is confidential and may also be legally privileged. If you are not the intended recipient, please notify FSSAI Delhi immediately; you should not copy, forward, disclose or use it for any purpose either partly or completely. If you have received this message in error, please delete it and all copies from your system and notify us immediately. Internet communications cannot be guaranteed to be timely, secure, error or virus-free. Also, the Web/ IT/ Email administrator might not allow E-mails with attachment. Thus the sender does not accept liability for any errors or omissions.