

F.No. Stds/O&F/PG/01/FSSAI-2015 (pt-1)
Food Safety and Standards Authority of India
(A Statutory Authority established under Food Safety and Standards Act, 2006)
(Standards Division)
FDA Bhawan, Kotla Road, New Delhi- 110002

Dated: 1st August, 2018

To,

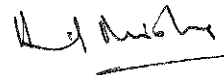
Shri K. K. Agarwal,
Heart Care Foundation of India,
E-219 Greater Kailash Part-1,
New Delhi-110048,

Subject: Grievance no. PMOPG/D/2018/0229751 dated 26.06.2018 - reg.

Sir,

Please refer to grievance dated 26.06.2018 with registration no. **PMOPG/D/2018/0229751** regarding banning use of trans-fats in all restaurants, cafés, hotels, grocery items in India. In this regard, it is informed that the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011, prescribe that the trans-fats shall not be more than 5 % by weight in some types of vegetable fats. Further, the FSSAI is in the process of notifying the limits of trans-fat in all edible vegetable oils and fats to be not more than 2% by weight in a phased manner by 2022. The other concerns regarding creating awareness among the public have been noted.

Yours faithfully,



(Dr. A. C. Mishra)
Joint Director (Standards)

Copy to:

1. Assistant Director (GA), FSSAI

No.P.15025/30/2018-FR
GOVERNMENT OF INDIA
MINISTRY OF HEALTH & F.W.
[Food Regulation Section]

Nirman Bhavan, New Delhi -110008

Dated: ~~30th July, 2018~~

1st August

To

Food Safety and Standards Authority of India,
[Kind atten.: Shri Pawan Kr. Agarwal, CEO]
3rd & 4th Floor, FDA Bhavan,
Kotla Road, New Delhi.

Sub.: Forwarding of Representations – regarding.

Sir,

I am directed to forward herewith the under mentioned communications received from the applicants along with enclosures on the subject mentioned against each for taking necessary action on the subject: -

Sl No.	E-office Number and date	Subject
2.1.	E.O. -999068 27.07.2018.	Complaint received from Preeth Thomas, Cochin requesting to impose compulsory prohibition on junk food production. Media Research Foundation has requested to put permanent ban on junk food production and sales in Kerala.
2.2.	E.O. No.998985 27.5.2018	Complaint received from K.K.Agarwal, Heart Care Foundation requesting to pass necessary direction to ban the use of trans fat in all restaurants, hotels in India.

4.3.	E.O. No.977997 10.7.2018	Complaint from Sh. Ramesh Chand, Alwar(Raj) complaining against sweet shop namely Mansingh Kripa Dayal Sweets located at Malviya Nagar, Alwar. The shop keeper is stated to told the complainant that he bribe the officer in the administration and no one can do anything.
5.4.	E.O. No.998892 27.7.2018	This is suggestion /newspaper cutting forwarded by Drug Regulatory Section to ICMR, DCGI and a copy has been marked to Food Regulation Section. The grievances has been received from Dr. K.K.Aggarwal, President, HCFL
6.5.	E.O. No. 992327 18.7.2018	Dr. Praveen Gedam, PS to Minister of Railways has forwarded a letter recd from Shri Pasha Patel, Chairman, State Commission for Agriculture Cost (MS)wherein some suggestion on lactose powder has been given. It is requested to furnish comments on the matter.
7.6.	E.O. No. 977287 04.7.2018	Mumbai Mewa Merchant Association has given advice on packing material. The association has requested to guide them on the alternative packing material approved by FSSAI/PFA.

8.7.	E.O. No. 977098 09.7.2018	Complaint received from Bharashtachar Atyachar Virodhi Samiti, Borivili requesting to put total ban on preparation of Chinese Foods.
9.8.	E.O. No. 974564 6.7.2018	The applicant Sh. Naresh Bansal has requested to give old registration numbers at the time of renewal of FSSAI registration. It is requested to provide inputs on the matter.
10.9.	E.O. No. 978183 10.7.2018	Participatory Guarantee System Organic Council (PGSOC) a voluntary Organisation in their letter to Hon'ble PM has requested for not to permit one single government body to decide who should be called 'Organic'. A copy of the letter has been endorsed to Hon'ble HFM.

Yours faithfully,

Encl: As above

Signature valid

Digitally signed by PRABHAT
KUMAR SINGH
Date: 2018.08.06 14:17:10 IST
Reason: Approved
(Prabhat Kumar Singh)

Under Secretary to the Government of India

Tel.No.2306 1229

Copy for information to:

1. ~~Sh. Kamlesh Ralhan, Consultant, Ministry of Home Affairs, Major Dhyan Chand National Stadium, New Delhi.~~
2. Sh Preeth Thomas Thuruthippally, Room No. 6/779. HMT Road, Kalamassery, Kochi-683 104.
3. Sh. K.K.Aggarwal, E-219, Greater Kailash Part-1, New Delhi-110048
4. Sh. Ramesh Chand, S/o Sh. Moti Singh, R/o 60 foot road, Daya Nagar, Alwar (Rajasthan)
5. Dr. Praveen Gedam, PS to Minister of Railways, Rail Bhawan, New Delhi-110001
6. Sh. Ramesh Kadam, Mumbai Mewa Masala Merchant Association, 47/49, Yusuf Mehar ali path, Masjid Mumbai- 400003.
7. Sh. Bharat M. Mehta, Lala Pathan Compound, Keju Pada, Borivili (East) Mumbai-400 066

Success

No.P.15025/3/2018-FR

GOVERNMENT OF INDIA

MINISTRY OF HEALTH & F.W.

[Food Regulation Section]

Nirman Bhavan, New Delhi -110008

Dated: 13th July, 2018

To

Food Safety and Standards Authority of India,

[Kind attn.: Shri Pawan Kr. Agarwal, CEO]

3rd & 4th Floor, FDA Bhavan,

Kotla Road, New Delhi.

Sub.: PMO IDs – regarding.

Sir,

I am directed to forward herewith the under mentioned communications received from the Prime Minister's Office along with enclosures on the subject mentioned against each for taking necessary action on the subject under intimation to this Ministry: -

Sl No.	E-office Number and date	PMO ID no. Date	Subject
1.	E.O. -962540 27.6.2018	PMO ID No. PMOPG/D/2018/0218677 dated. 18.6. 2018 received from Sh. Albert John Berlie, Sangli (MS).	Complaint against procedural delay which has resulted by misinterpretation of FSSAI Act. The complainant manufacture carbonated water, the limit of which has not been quantified.
2.	E.O. -968790 27.6.2018.	PMO ID No. PMOPG/D/2018/0222207 dated. 20.6. 2018 received from Sh. Harpal Singh, Village Kaadipur, Delhi	Complaint about silver leaf on sweets. The complainant has submitted the sweets with silver leaf should be labelled with red mark and should be placed in non-vegetarian items.

3.	E.O. -968834 27.6.2018.	PMO ID No. PMOPG/D/ 2 0 1 8 / 0 2 2 5 3 3 3 dated. 21.6.2018 Received from Sh. Dhan Singh, maiti Ghar, Kathmandu	Complaint against traders of Katra Ishwar Bhawan, Khari Boali Delhi who are doing business of almonds and walnut and processing these items with acid and crude sulphur dioxide gases.
4.	E.O. -968805 27.6.2018.	PMO ID No. PMOPG/D/ 2 0 1 8 / 0 2 2 4 9 4 8 dated. 06.6.2018 Received from Sh. Smt Parul Zaveri	Complaint about irregularities going on in the name of organic farming. Even non organic products are sold under organic. Ms. Zaveri has requested to give due consideration.
5.	E.O. -968409 03.7.2018.	PMO ID No. PMOPG/D/ 2 0 1 8 / 0 2 2 9 7 5 1 dated. 26.6.2018 Received from Sh. K.K.Agarwal, GK Part-1 New Delhi	Complaint against use of trans fat in food. The applicant has requested to pass necessary directions and to take necessary action for creating awareness among the people and trans fat.

Yours faithfully,

Signature valid

Digitally signed by PRABHAT
KUMAR SINGH
Date: 2018.07.03 10:56:48 IST
Reason: Approved

(Prabhat Kumar Singh)

Under Secretary to the Government of India

Tel.No.2306 1229

Encl: As above

Copy for information to:

File No.P.15025/3/2018-FR

1. Section Officer (Grievances), Prime Minister Officer, South Block, New Delhi.
2. Sh. Albert John Berlie, L-13, MIDC, Kupwad, Sangli-416436, Maharashtra
3. Sh. Harpal Singh Rana, A-1 Village Kaadipur, Delhi-110036
4. Shri Dhan Singh, Maiti Ghar, Maitidevi, Kathmandu
5. Ms Parul Zaveri, kanika Organic farm, Amril Lila Bunglow, off. Nagari Hospital Road, near Gujrat College, Ahmedabad-380 006
6. Sh. K.K.Agarwal, Heart care foundation of India, E-219, Greater kailash Part-1; New Delhi-110048

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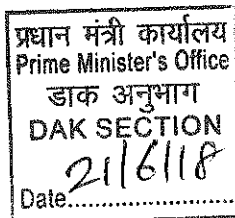
(National Postal Commemorative Stamps)

Reference No.: HCFI/June/2018/003

Date: 21st June 2018

To,

✓ Shri Narendra Modi
Hon'ble Prime Minister of India
Prime Minister's Office
E Block, Central Secretariat
New Delhi - 110001



2. Shri Jagat Prakash Nadda
Hon'ble Minister of Ministry of Health & Family Welfare
FDA Bhawan, Opposite Mata Sundri College
Kotla Road, New Delhi - 110002

3. Shri Ravi Shankar Prasad
Hon'ble Minister of Ministry of Law & Justice
4th Floor, A wing Shastri Bhawan,
Rajendra Prasad Road, New Delhi-110011
PH: 011-23386615

**SUBJECT: REPRESENTATION FOR DIRECTION TO BAN
USE OF TRANS FAT IN RESTAURANTS IN INDIA**

Respected Sir,

Heart Care Foundation of India (hereinafter referred to as "HCFI") is registered charitable trust which was incorporated in the year 1986 for creating awareness about all aspects of health using innovative low cost informative ways. In two of its events, one Run for the Heart in 1991 and Perfect Health Mela in 1993, Government of India has released National Commensurate Postal Stamps. Also, in 2012 Government of Rajasthan released Cancellation Stamps for organizing first ever telemedicine camp. Also, for organizing Mega CPR Camp, the HCFI's name has been recorded in Limca Book of Records.

Founders

**Mrs Pushpa Chopra
Dr (Col) K L Chopra
Sh G L Sanghi**

Chairman

Dr Deepak Chopra

President

Dr K K Aggarwal

Recipient of Padma Shri,
Vishwa Hindi Samman,
National Science Communication Award
Dr B C Roy National Award

Head Office

E-419, Greater Kailash Part 1
New Delhi - 110048
Mobile: 9811090206
Phone: 011-40587512/13
E-mail: emednews@gmail.com

Major Initiatives

- Sameer Malik Heart Care Foundation: An initiative to provide technical & financial support for patients in need of heart care interventions.
- Hands Only CPR 10: Training program for revival after sudden cardiac arrest.
- Perfect Health Mela: Mega community event which uses entertainment as a medium of raising health awareness.
- Heart to Heart: An initiative to health awareness amongst masses through lectures, publications & media advocacy amongst others.
- HCFI Legal Cell (Equality, Justice, Equity) - To fight for health rights, formulate community health policies.

Registered u/s 12A of the IT Act

Objectives and activities of the Trust are charitable within the meaning of section 2(15) of the IT Act, 1961

All Donations exempted under Section 80G of IT Act (1961)

FCRA Reg. No. 231659979

The National President of HCFI namely Dr KK Aggarwal has been honoured with the highest national award "Padma Shree" in the year 2010. Presently, Dr. K K Aggarwal is a Vice President of CMAAO and also Immediate Past National President of Indian Medical Association.

Recently, the Food and Drug Administration's (FDA) has banned artificial trans fats from American restaurants and grocery store food items. The FDA has deemed trans fats as unsafe in the year 2015 and gave time to all the companies in America until June 18, 2018 to eliminate the ingredient i.e. trans fat from their use.

It is submitted that trans fats have been a staple in the tastiest junk foods for more than 100 years. The FDA ban applies to artificial trans fats, which are made chemically by adding hydrogen to vegetable oil (partially hydrogenated oil is also trans-fat). Trans fats increases the shelf life of packaged foods, and restaurants like to use it as oil for deep frying because it doesn't need to be changed as often as other oils.

The FDA's move to provide an ultimatum for the ban of trans fats in American restaurants is a highly welcome one and should be replicated with immediate effect in India as well. The health effects of these are not unknown but consumption in various forms continues, particularly when it comes to eating outside food. Trans fats are a byproduct of the chemical reaction that turns liquid vegetable oil into solid margarine or shortening and that prevents liquid vegetable oils from turning rancid. Trans fats boost LDL as much as saturated fats do. They also lower protective HDL, rev up inflammation and increase the tendency for blood clots to form inside blood vessels."

Trans fats are created by pumping hydrogen molecules into vegetable oils. This changes the chemical structure of the oil, turning it from a liquid into a solid. The process involves high pressure, hydrogen gas, and a metal catalyst - and the end-product is highly unsuitable for human consumption.

Foods rich in trans fats tend to be high in added sugar and calories. Over time, these can pave way for weight gain and even Type 2 diabetes, not to mention heart problems. It is time to take a strong stand against their use in eateries outside considering the fact that many people eat in restaurants regularly in today's day and age.

In view of the above, HCFI humbly requests to your good self to take immediate steps and to pass necessary directions thereby banning the the use of trans fat in all restaurants, cafes, hotels, grocery items in India also, in the same manner as it has been banned in America.

HCFI further requests to your good self to pass necessary discretions and to take necessary action for creating awareness among the public at large and for encouraging the public at large to:

- i. Choose foods lower in trans fats
- ii. Replace saturated and trans fats in their diet with mono- and polyunsaturated fats. These fats do not raise LDL (or "bad") cholesterol levels and have health benefits when eaten in moderation. Sources of monounsaturated fats include olive and canola oils. Sources of polyunsaturated fats include soybean, corn, sunflower oils, and foods like nuts.
- iii. Choose vegetable oils (except coconut and palm kernel oils) and soft margarines (liquid, tub, or spray) more often because the combined amount of saturated and trans fats is lower than the amount in solid shortenings, hard margarines, and animal fats, including butter.
- iv. Most fish are lower in saturated fat than meat. Some fish, such as mackerel, sardines and salmon, contain omega-3 fatty acids that are being studied to determine if they offer protection against heart disease.
- v. Limit foods high in cholesterol such as liver and other organ meats, egg yolks and full-fat dairy products, like whole milk.
- vi. Choose foods low in saturated fat such as fat free or 1% dairy products, lean meats, fish, skinless poultry, whole grain foods and fruit and vegetables.

Thanking You,

Yours truly,



Dr K K Aggarwal

Padma Shri Awardee

National President Heart Care Foundation of India



(National Postal Commemorative Stamps)

Helpline No: 995877117

Only NGO to have two National Post Commemorative Stamps & one State Postal Cancellation Stamp released in its events.

Limca Book of Record holder (2014) for most people trained in CPR and most people trained in CPR in least time.

Reference No.: HCFI/June/2018/003

Date: 21st June 2018

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 Rajendra Prasad Road, New Delhi-110011
 PH: 011-23386615

21/6/18
 Ministry of Law & Justice
 Dept. of Legal Affairs
 Facilitation Centre

SUBJECT: REPRESENTATION FOR DIRECTION TO BAN USE OF TRANS FAT IN RESTAURANTS IN INDIA

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It is submitted that trans fats have been a staple in the tastiest junk foods for more than 100 years. The FDA ban applies to artificial trans fats, which are made chemically by adding hydrogen to vegetable oil (partially hydrogenated oil is also trans-fat). Trans fats increases the shelf life of packaged foods, and restaurants like to use it as oil for deep frying because it doesn't need to be changed as often as other oils.

The FDA's move to provide an ultimatum for the ban of trans fats in American restaurants is a highly welcome one and should be replicated with immediate effect in India as well. The health effects of these are not unknown but consumption in various forms continues, particularly when it comes to eating outside food. Trans fats are a byproduct of the chemical reaction that turns liquid vegetable oil into solid margarine or shortening and that prevents liquid vegetable oils from turning rancid. Trans fats boost LDL as much as saturated fats do. They also lower protective HDL, rev up inflammation and increase the tendency for blood clots to form inside blood vessels."

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Dr K K Aggarwal

Padma Shri Awardee

National President Heart Care Foundation of India