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In the words of Dr. M.S. Swaminathan who has written the Foreword, the book is a reflection of the “hands on experience” of the authors on the Indian Food and Dairy Industry and is first of its kind to fill the long felt need of the industry in providing a practical guidance for the implementation of the FSMS system.

The price of the book is ₹ 1000/-. A mechanism needs to be worked out to subsidize to enable the students to possess the book.

## Food Safety Management Systems

The book on Food Safety Management Systems (FSMS) by Sohrab and Dr. M.J. Khan is a practical guide to implement the FSMS system in the Food Industry. There are seventeen chapters covering the concerns of food safety, evolution of concept of FSMS systems, importance of Food Safety in the world trade, Risk analysis as a basis for Food Safety, development of food safety plan followed by its validation & monitoring systems. The book also covers Traceability and product recall procedures, auditing and finally the credibility of the food safety certification. A model FSMS plan – for a liquid milk plant is also included in the guide. The book thus provides a comprehensive guideline for the implementation of the FSMS system in food industries.

Indian Processed Food sector accounts for nearly 35 per cent of the total food market and is growing between 15-17% annually. The major segments are the Dairy, Fruit & Vegetables, Cereals and Fats & Oils besides the low volume and high margin segments like the health and wellness foods, convenience foods and other similar categories. In any industry along with the growth comes the concerns of the food safety and Indian regulatory authority (FSSAI) is aptly giving importance to the food safety concerns.

In order to address Food Safety issues, it is necessary to have appropriate system and in this direction the book is extremely useful as it details the FSMS plan very systematically covering all relevant issues. However, some of the issues needed to be aligned with the Indian FSSAI guidelines – as an example the chilling of milk after pasteurization is recommended at 4°C while in the book it is indicated as 5°C. Such small variations are observed between the book and the FSSAI regulations. This apart the model FSMS plan is very useful and such models for Fruit & vegetables, ready to Eat products would have added more value to the book.

But for these minor deficiencies, the book published in April 2018 is an extremely useful hand book to be possessed by all food and dairy professionals. In my opinion the book is ideal to be prescribed as a reference book to the graduate students of Dairy and Food Science in the country.

### Reviewed by:

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