

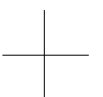
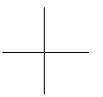
Chapter

13

**PACKAGING MATERIALS AND
PACKAGED COMMODITIES
– LAWS AND REGULATIONS**

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PACKAGING MATERIALS AND PACKAGED COMMODITIES – LAWS AND REGULATIONS

Introduction

Primary functions of the packaging is to protect food from contamination, maintenance of hygienic conditions, preserving its integrity, safety and quality. Food packaging is now \$ 800 billion global industry with plastics based packaging forming a major chunk.

Plastic packages come in various forms such as wrap, bottle, jar, jerrycan, sachet and containers of all shapes and sizes for food packaging. These products are normally prepared from single material. For special applications, more than one plastic materials are extruded together. These are specialized food packaging materials in which the inner layer is in contact with the food while the outer layer serves other functional requirements. Lamination of plastic film to other types of materials such as paper, aluminium foil or other plastics is another expanding area in food packaging composite materials.

To improve processibility and functionality of plastics, various additives such as slip and antistats, antioxidants, plasticizers, emulsifiers and suspension agents,

lubricants, catalysts, polymerisation ingredients, ultraviolet absorbers, blowing agents, antifungal agents, pigments, fillers and dyes, antiblocking agents and organic acids are usually added. To regulate the safe use of plastics in food packaging, it was considered expedient to formulate standards / specifications for the plastics coming in contact with food matrix.

Food Regulations

To protect consumers against potential hazards of substances that migrate into food, the EU, USA and many other countries including India have introduced strict regulations. In India, Bureau of Indian Standards (BIS), a statutory body, was established in April 1987, through Bureau of Indian Standards Act, 1986 (From 1947 upto 1986, it was called Indian Standards Institute - a registered body) for strengthening the National Standards. The BIS has laid several requirements for food grade plastic materials. Food contact materials must comply with these regulations, and to ensure them, testing of food packaging materials is required. It is also necessary to determine the toxicological profile of each chemical.

Regulations of food packaging materials of India, Australia and New Zealand, European Union, Canada, the United States of America and Codex Alimentarius are discussed in the following sections.

Toxicological Studies

As a general principle, the greater the migration of the food packaging substance into the food, the more toxicological information is needed (Fig. 13.1). For all food packaging substances, three mutagenicity tests are required. Other toxicological tests depend on the extent of migration. In cases where migration is lower than 0.05 mg substance / kg food / food-simulant, only the absence of mutagenic potential is to be demonstrated and a 90-day oral toxicity study has to be carried out. This study is usually performed with rats receiving the substance via food or drinking water, thus simulating the route of exposure for consumers.

In cases where migration is above 5 mg substance / kg food / food-simulant, a complete toxicological profile has to be made, including mutagenicity, teratogenicity, carcinogenicity and several other studies.

The food contact materials must comply with national and / or international regulations, and to ensure this, compliance testing of food packaging materials is required (Fig. 13.2).

Overall migration of food contact materials

Migration tests are performed with food simulants at certain time / temperature conditions, which represent the extreme situations at which the food packaging material or utensil is subjected to in practice. The simulant represents groups of food, e.g., 3% acetic acid for acidic foods. The overall migration is the total transfer

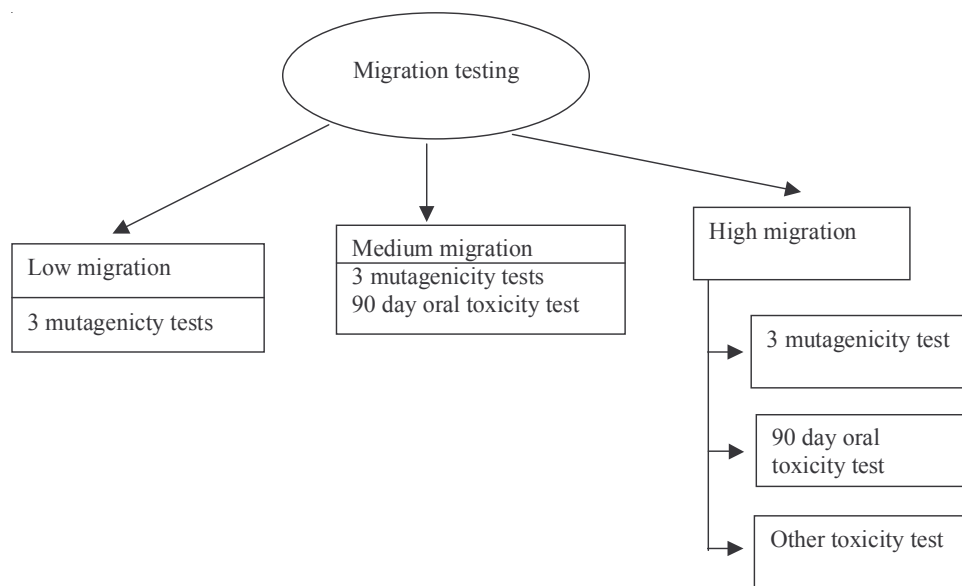


Fig. 13.1. Extent of migration and toxicological information needed.

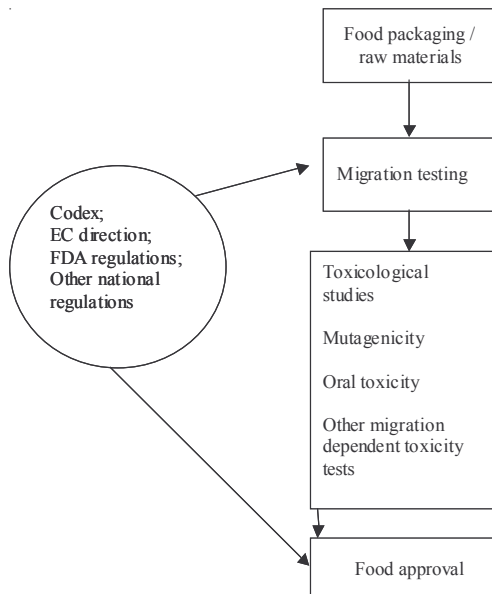


Fig. 13.2. Compliance testing of packaging materials

of components from the packaging material into food.

Specific migration of food contact materials

Based on toxicological studies, migration of specific food packaging components, such as monomers and additives in food is specified. This is stipulated in various national legislations and is known as Specific Migration Limit (SML). Specific migration testing of these restricted food packaging components is required and data must be evaluated on their compliance with the relevant regulations.

Compositional analysis of food contact materials

Qualitative compositional analysis is carried out to verify if a food packaging

material complies with the positive list. The material can be analysed qualitatively often based on the composition data supplied by the food packaging producer. Quantitative composition analysis of a material needs to be carried out if the residual content of the specific food packaging components, such as monomers and additives, are limited by the regulations.

Food approval

Food approval testing includes qualitative and quantitative compositional analysis and overall migration and specific migration of limited components. In these tests, appropriate food simulant and time / temperature test conditions are used. The data obtained must be in compliance with the relevant regulation on food packaging.

Regulations in India on Use of Plastics for Food Packaging

India being the second largest producer of food next to China, huge potential exists for the packaging of fresh and processed foods, which will eventually bring down post-harvest losses.

In India, food processing is a key industrial sector which accounts for a gross output of more than US\$ 70 billion. The size of the semi-processed ready-to-eat packaged food industry is over Rs 4,000 crore which is growing at over 10% annually. The fastest growing areas in food packaging are plastic based flexibles and PET bottles. In India, food processing sector accounts for 50 per cent of India's total packaging demand.

In India, we have mandatory and voluntary food laws such as Preservation of Food Adulteration Act, Fruit Products Order, Milk and Milk Products Order, Meat

Products Order, Vanaspati Control Order, Stds. of Weight and Measures, and AGMARK Values. PFA Act under rule 49 (5) specifies that plastic materials shall conform to the following Indian Standards specifications, namely:

- a) IS: 10146-Specification for Polyethylene in contact with food stuffs.
- b) IS:10142-Specification for Styrene polymers in contact with food stuffs.
- c) IS:10151-Specification for Polyvinylchloride in contact with food stuffs.
- d) IS:10910-Specification for Polypropylene in contact with food stuffs.
- e) IS:11434-Specification for Ionomer resins in contact with food stuffs.
- f) IS:11704-Specification for Ethylene acrylic acid copolymer.
- g) IS: 12252 - Specification for Polyalkylene terephthalates.
- h) IS:12247-Specification for Nylon 6 polymer.
- i) IS: 1360 -Specification for Ethylene vinyl acetate.
- j) IS:13576-Specification for Ethylene meta acrylic acid.

Tin and plastic containers once used shall not be re-used for packaging of edible oils and fats.

Also, the following BIS standards cover various related aspects:

IS:9833-1981: Covers standard on permitted pigments and colourants.

IS:10141-1982: Mentions positive list of constituents of PE in contact with foodstuffs, pharmaceuticals and drinking water – covers positive list of constituents, such as

basic resin, emulsifiers and suspension agents, catalysts, polymerization ingredients, lubricants, antioxidants, antistatic and antiflogging agents in polyethylene.

IS: 10171-1986: Guide on suitability of plastics for the food packaging covers primarily various thermoplastics singly or in combinations suitable for food contact applications.

IS: 9845-1998: Deals with determination of overall migration of constituents of plastic materials and articles intended to come in contact with foodstuffs, for different types of foods.

IS: 10106 (Part 1 / Sec 1) - 1990: Deals with packaging code. This code has classified foodstuffs and perishables in categories of decreasing order of perishability and laid down guidelines for packaging of various foodstuffs so as to avoid deterioration. For returnable containers, it has further explained the procedure to keep the containers clean for re-use. The code has recommended various types of packaging materials such as PET / LDPE, BOPP / LDPE, glassine / LDPE-HDPE containers, cans, glass-bottles, flexible laminated pouches, plastic film, corrugated fibre-board box, LDPE liner bags, paper bags, etc. Packaging of some foodstuffs and perishables have been covered. The code has classified foodstuffs and perishables into the following categories in their decreasing order of perishability.

- Milk and milk products
- Fruit and vegetables
- Meat, fish and poultry
- Bakery rich foods
- Protein rich foods

- Edible starches and starch products
- Oils and fats
- Foodgrains and foodgrain products
- Sugar and honey
- Stimulant foods
- Alcoholic drinks and carbonated beverages.

Regulations of Australia and New Zealand

Neither the Australia - New Zealand Food Standards Code, nor the New Zealand Food Regulation 1984 specify details of materials permitted to be added to or used to produce food packaging materials. However, the effect of New Zealand Food Act 1981 Section 9 (4) (C) is that the packaging when used must not cause food to be unsafe or tainted.

Therefore, it is the responsibility of food manufacturer and seller to ensure their products are safe and that they comply with relevant legislation. In practice, packaging suppliers will need to ensure their products are suitable for the intended use. Compliance with recognized institutional food standards such as those of the Europe or US-FDA would be of reasonable evidence that materials are suitable for food use.

Regulations of European Community

EC Directive 89/109/EEC sets out the scope of the measure. The Framework Directive sets out the scope of the measures on food contact materials and articles, the general requirements and provides for directives on specific materials, such as

plastics. The Framework Directive has been implemented by the Materials and Articles in Contact with Food Regulations 1987, as amended.

Scope of the legislation

The Framework Directive applies to all materials and articles, in their finished state (which may include, for example, printing inks and adhesive labels), which are intended to come into contact with food. However, it specifically excludes covering or coating substances that are part of the food and may be eaten with it. Also excluded are materials and articles used in public and consumer water supply systems, where separate legislation applies.

Food contact materials and articles are not defined further in the Directive, but they clearly include food packaging, cookware, cutlery, tableware, work surfaces and food processing machinery and equipment.

General statutory requirements for all food contact materials and articles

The Framework Directive states that all food contact materials and articles should be manufactured using Good Manufacturing Practice so that in normal use they will not transfer their constituents to food in quantities which could endanger health or cause unacceptable changes in the composition of food or a deterioration in its organoleptic properties such as taste, texture, aroma and appearance.

Labelling requirements

The Framework Directive specifies labelling requirements when materials and articles are sold for food contact use (but are not already in contact with food). These

requirements include a symbol, introduced by Directive 80/590/EEC, which can be used to indicate that a material is suitable for food contact use.

Scope of the plastics legislation

Directive 2002/72/EC states that the plastics legislation applies to materials and articles made exclusively of plastic which, in their finished state, are intended for use in contact with food. It also applies to materials and articles made of bonded layers of plastic, but not if one or more of the layers are non-plastic. This excludes, for example, plastic coatings on paper or metal cans, which must meet the general requirements of the Framework Directive.

In 2002/72/EC, 'plastics' are defined broadly as organic polymers. However, regenerated cellulose film, elastomers and rubber, paper and board, surface coatings containing paraffin or micro-crystalline waxes and ion-exchange resins are excluded (because they have, or will have, their own Directives).

General requirements for plastic food contact materials and articles

Directive 2002/72/EC sets a limit on the maximum quantity of constituents allowed to transfer (or migrate) out of plastic materials and articles into food. This 'overall migration limit' is 10 milligrams per square decimeter of plastic surface area, in general, or 60 milligrams per kilogram of food for containers, or similar receptacles, with a capacity of from 0.5 to 10 litres, or which have a contact area that cannot be determined, and for sealing devices, such as caps, gaskets and stoppers.

Permitted monomers and starting substances

The chemicals permitted for use in the manufacture of food contact plastics are restricted. Directive 2002/72/EC established a 'positive list' of approved monomers and starting substances. Food contact plastics can only be manufactured using monomers and other starting substances on the list, although some of the listed chemicals have time limits on their use. Many of the monomers and starting substances have restrictions placed on their use. These are expressed in one of the following forms:

- 'specific migration limit' (SML);
- specific migration limit as a total moiety of substance(s) indicated (SML(T));
- limit on the residual quantity left in the finished material or article (QM);
- limit on the residual quantity left in the finished material or article expressed as a total moiety of substance(s) indicated (QM(T));
- limit on the residual quantity left in the finished material or article expressed as milligrams per 6 decimetres squared of the surface in contact with the food (QMA);
- limit on the residual quantity left in the finished material or article expressed as milligrams of the total of the moiety of substances indicated per 6 decimetre squared of the surface of the material or article in contact with the foodstuff (QMA(T)).

However, at present, the list does not include monomers and starting substances used only in the manufacture of surface

coatings obtained from resinous or polymerized products such as varnished, lacquers, paints, etc., epoxy resins, adhesives and adhesion promoters and printing inks. As a result, these substances can only be used if they comply with the general requirements of the framework Directive.

Separate Directives 78/142/EEC, 80/766/EEC and 81/432/EEC, predating 2002/72/EC, restrict the use of vinyl chloride monomer in the manufacture of food contact plastics, and lay down the laboratory methods for testing compliance with the restrictions. 78/142/EEC sets a residual limit (QM) of 1 milligram vinyl chloride per kilogram of material or article, and a migration limit (SML) of 0.01 milligram vinyl chloride per kilogram of food. These Directives are implemented by the Materials and Articles in Contact with Food Regulations 1987.

Additives

There is an 'incomplete list' of additives used in the manufacture of food contact plastics contained in Directive 2002/72/EC. It is not a 'positive list', but rather a list of additives approved by the European Commission's Scientific Committee on Food. Additives not on the list, which meet the general requirements of the Framework Directive, can continue to be used until the Commission is able to propose a positive list.

The current status of monomers, starting substances and additives, including those not yet listed in Directive 2002/72/EC, is given in the Commission's Synoptic Document and Practical Guide both of these documents are published on the Internet at the Commission's website

for food contact materials; address <<http://cpf.jrc.it/webpack/>>.

Testing compliance with migration limits

Directives 82/711/EEC, 85/572/EEC, 93/8/EEC and 97/148/EEC lay down the rules for testing migration from plastic food contact materials to check compliance with the requirements of the plastics legislation. Migration tests are made using 'simulants' which represent the various food types, and times and temperatures which match those foreseeable in use. Details of the simulants and basic test conditions are given in 82/711/EEC, and its second amendment 97/48/EEC. The selection of simulant for various categories of food is laid down in 85/572/EEC.

Recent Developments in the Food Contact Materials Legislation

The European Commission has proposed replacing the Framework Directive 89/109/EEC. This will take account of the European Food Law Regulation and the establishment of the European Food Safety Authority. The new Directive being proposed includes provision to make 'measures', this will provide scope for the Commission to make directly applicable regulations as well as directives or even other forms of instrument. EC regulations are often preferred to Directives because they have immediate effect without having to be implemented in national law. In addition, the proposals include general provisions including important definitions on so-called 'active' and 'intelligent' packaging, but other issues are still being discussed within the Commission and have yet to emerge for negotiation with Member States.

Proposal to amend Directive 93/10/EEC on regenerated cellulose film has been tabled to deal with new types of regenerated cellulose film with a coating derived from plastic that is compostible and biodegradable.

The Commission is also proposing to amend Directive 84/500/EEC on ceramics to ensure conformity with current ISO standards, to explore broadening its scope to include glass and enamel and to explore the use of certificates of compliance.

Meeting the Requirements of the Legislation Responsibilities under the Legislation

It is an offence to sell, use in the course of business or import materials or articles intended for contact with food which do not comply with the food contact materials and articles legislation. There is no system of Government approval for food contact materials and articles. Instead, the responsibility for ensuring compliance with the legislation lies with the manufacturer, retailer and importer. They have to take all reasonable precautions, and exercise all due diligence, to avoid committing an offence. The courts decide what is reasonable, but for those who produce food contact materials and articles, this may involve conducting migration tests, while for those who use the materials or articles, it may simply involve obtaining assurances from the manufacturer that the product complies. The legislation is enforced by Trading Standards Officers and Environmental Health Officers as applicable locally.

Presumptive Standards

There is also the issue of 'presumptive standards'. For example, can a specific

migration limit (SML) given for a monomer or additive in the plastic Directive, 2002/72/EC be applied to the same monomer or additive when used in a plastic coating, which is currently outside the scope of that Directive? In this particular case, the European Commission has stated that it cannot be assumed that the SML will automatically apply, because the Scientific Committee on Food may make a different risk assessment for the coating (although the toxicological status of the substance is not at issue). However, it may be quite some time before such an assessment is available from the Committee, and in the meantime, it would seem sensible to keep migration from such coatings within the SMLs given 2002/72/EC.

REGULATIONS OF CANADA

The safety of all materials used for packaging foods is controlled under Division 23 of the Food and Drugs Act and Regulations, Section B.23.0001 which prohibits the sale of foods in packages that may impart harmful substances to their contents. This regulation puts the onus clearly on the food seller (manufacturer, distributor, etc.) to ensure that any packaging material that is used in the sale of food products will meet that requirement.

Premarket Assessments

Because of the general nature of this requirement, and in the absence of positive lists delineating permitted ingredients, packaging materials intended for use with foods may be submitted voluntarily to the Food Directorate (FD) for a premarket assessment of their chemical safety in relation to Section B.23.001. This applies to any type of material, whether it is in the

form of a finished product such as a laminated film, a container, etc. or a formulated product such as a plastic resin, a colour concentrate, etc. In addition, suppliers of single additives like antioxidants, ultra violet absorbers, etc. may also independently request letters of opinion for their own products before selling them to formulators or converters.

Food Directorate Listings for Polymers

The Food Directorate is now posting on its website positive lists of polymers for which letters of no objection have been issued for use in food packaging and other food contact applications. The listings include the trade name and grade of each polymer, its manufacturer, the date on which the no objection letter was issued and details of any limitations imposed on its food packaging uses.

REGULATIONS OF UNITED STATES

In the United States, food packaging materials including additives in the polymers, are regulated by the US Food and Drug Administration (FDA). FDA requirements vary with the end-use of the packaging material, such the type of food that will be contacted and usage temperature. To gain direct food contact approval, materials must meet extractability requirements. Although regulations are vague in some areas, the general principle is that no matter what is in the packaging material, it must not contaminate the food.

In January 2001, a significant change in the FDA approval procedure was initiated with new Food Contact Notification (FCN) system. To get approval

for a new food-contact substance, the producer submits information on composition, intended use, additive level, usage temperature, type of food the substance will contact, and data on migration of the substance into food. The FDA uses migration data to estimate consumer exposure to the substance. With the FCN system, the FDA has 120 days to review the application and object based on safety grounds.

Office of Food Additive Safety

Food and Drug Administration of the United States, under 21 CFR (2001), vol.3, Part 177, has published Indirect Food Additives to be used in various polymers such as acrylic and modified acrylic plastics, cellophane, inomeric resins, fluorocarbon resins, nylon resins, polyethylene, polystyrene, etc.

The Office of Food Additive Safety (OFAS) of US FDA, is developing a database of Cumulative Estimated Daily Intakes (CEDIs) and Acceptable Daily Intakes (ADIs) for a large number of Food Contact Substances (FCSs). This database is referred to as CEDI / ADI database. The CEDI and ADIs are based on currently available information which are subject to revision.

- Primarily for Adhesives (21 CFR 175.105), Paper and paper board components (21 CFR 176) and Polymer adjuvants and production aids (21 CFR 178) the CEDI / ADI values are listed.
- The CEDI values are expressed as dietary concentration (parts-per-billion-ppb) and as intake (milligram / kg. body wt / person / day) to facilitate comparison to the applicable ADI value for the FCSs).

- Many of FCSs are only regulated for use under 21 CFR 175.105. In the absence of appropriate information, such as migration studies, on which to base a numerical estimates of exposure, FDA assumes a default CEDI of 7 ppb (corresponding to a cumulative intake of 0.00035 mg / kg, bw / d).

LABELLING REQUIREMENTS FOR PREPACKED FOODS

Codex Standard

1985 (Rev.1-1991) of Codex Alimentarius Commission has brought out Codex General Standard for the labelling of prepackaged foods.

Salient features of the guidelines are:

1. Prepackaged food shall not be described in a manner that amounts to mislead / deceive the consumer.
2. The label shall not have any words, pictures or other devices which directly or indirectly refer to any other product.
3. The name of food - it shall be specific and not generic.
4. List of ingredients: All ingredients under the title 'Ingredient' - shall be mentioned in the descending order of in-going weight at the time of manufacture of the food.
5. The following foods and ingredients are known to cause hypersensitivity and shall always be declared:
 - Cereals containing gluten; i.e., wheat, rye, barley, oats, spelt or their hybridized strains and products of these;
 - Crustacea and products of these;
 - Eggs and egg products;
 - Fish and fish products;
 - Peanuts, soybeans and products of these;
 - Milk and milk products (lactose included);
 - Tree nuts and nut products; and
 - Sulphite in concentrations of 10 mg/kg or more.

A specific name shall be used for ingredients in the list of ingredients except that;

- a) For ingredients falling in the respective classes, the following class titles may be used, namely:

- Edible vegetable oil / Edible vegetable fat or both hydrogenated or partially.
- Hydrogenated oil.
- Starch.
- Fish.
- Poultry meat.
- Cheese.
- Spices herbs / condiments or mixed spices / herbs / condiments as appropriate.
- Gum base.
- Sugar.
- Dextrose or Glucose.
- Caseinates.
- Cocoa butter.
- Crystallized fruit.
- Milk solids.
- Cocoa solids.

The ingredients of pork fat, lard and

beef fat or extract thereof shall always be declared by their specific names.

The label shall also contain:

Name and Address.

Country of origin.

Lot of identification.

Pali marking and storage instruction.

Instruction for use.

Any information or pictorial device written, printed or graphic matter, may be displayed in labelling, provided that it is not in conflict with the mandatory requirements of this rule, and those relating to claims and deception.

NUTRITION LABELLING

Codex has laid down guidelines for nutrition labelling of packaged foods in CAC/GL-2-1985 (Rev. 1-1993). Nutrition labelling serves the following purpose: providing the consumer with information about a food so that a wise choice of food is made. It conveys information of the nutrient content of a food (on the label).

Nutrition Claims

Nutrient declaration shall be mandatory for foods for which Nutrition Claims are made. Nutrient declaration may be voluntary for all other foods. Nutritional Claims shall not be made without Nutritional Labelling.

Declaration of Nutrition Information:

- i) The amount of energy per 100 g or 100 ml of the food as sold and where appropriate per specified quantity of the food as suggested for consumption, expressed in kilocalories (Kcal) and kilo joules (KJ).

- ii) The number of grams of protein, available carbohydrate and, per 100 grams or 100 ml of the food as sold and where appropriate per specified quantity of the food as suggested for consumption.

- iii) The total quantity of those specific nutrients or other components which provide the characterizing essential feature for the special dietary use for which the food is intended per 100 grams or 100 ml of the food as sold where appropriate per specified quantity of the food as suggested for consumption.

Presentation of Nutrient Content

Energy value shall be expressed in KJ and K cal per 100 g or 100 ml.

Information on the amounts of protein, carbohydrate and fat in the food shall be expressed in g per 100 g or per 100 ml or per package if the package contains only a single portion. In addition, this information may be given per serving as quantified on the label or per portion provided that the number of portions contained in the package is stated.

Numerical information on vitamins and minerals shall be expressed in metric units and / or as a percentage of the Nutrient Reference Value per 100 g or per 100 ml or per package, if the package contains only a single portion. In addition, this information may be given per serving as quantified on the label or per portion provided the number of portions contained in the package is stated.

Nutrition Claim means any representation which states, suggests or implies that a food has particular nutritional properties

including but not limited to the energy value and to the content of protein, fat and carbohydrates, as well as the content of vitamins and minerals.

The following Nutrition Claims shall be prohibited:

Claims stating that any given food will provide an adequate source of all essential nutrients, except in the case of well defined products for which a standard regulates such claims as admissible claims.

Claims implying that a balanced diet or ordinary foods cannot supply adequate amounts of nutrients.

Claims which cannot be substantiated.

Claims as to the stability of a food for use in the prevention, attenuation, treatment or cure of a disease, disorder or particular physiological condition.

Claims which could give rise to doubt about the safety of similar food or which could arouse or exploit fear in the consumer.

Claims that a food has special characteristics.

- When all such foods have the same characteristics shall not be used.
- Terms such as ‘natural’, ‘pure’, ‘fresh’, ‘home made’, ‘organically grown’ and ‘biologically grown’ shall not be used.
- The term ‘incomplete’, ‘comparative’, ‘superlative’, ‘wholesome’, ‘healthful’ and ‘sound’ shall not be used.

Prevention of Food Adulteration Act 1954

Under this Act, Rule 32 has laid down requirement for packing and labelling of

foods. Some of the important requirements are mentioned below:

Every package shall carry a label with:

- a) Name, trade name or description of the food contained in the package.
- b) The names of ingredients in descending order of their composition by weight or volume.
- c) The name and address of the manufacturer, its weight, batch no., date of manufacture, best before date shall be declared.
- d) The food claimed to be enriched with nutrients such as minerals, proteins, or vitamins shall give the quantities of such added nutrients on the label.
- e) Labels shall not contain false or misleading statements. Claim, design, device, fancy name or abbreviation which is false and misleading in any particular concerning the food in the package.
- f) Infant milk substitutes and infant foods—the label shall include:
 - Composition of nutrients per 100 g and energy value.
 - Instructions for use and preparation.
 - Storage condition.
 - Batch No., date of manufacture and best before date.
- g) Edible Oils and Fats: Expressions such as Extra refined, Super refined, Micro-refined, Double-refined, Ultra-refined, Anti cholesterol, cholesterol-fighter are not permitted.
- h) Imitations not to be marked “Pure”.

- i) Every package of vegetarian food shall bear 'green dot' in a square near the name of food; similarly non-vegetarian food, shall bear 'brown dot' in a square.

Standards of Weights and Measures Act 1976

Directorate of Legal Metrology under the Ministry of Food and Consumer Affairs, Government of India is responsible for the implementation of:

- ❖ Standards of Weights and Measures Act 1976 and Standards of Weights and Measures (Packaged Commodities) Rules, 1977.
- ❖ Standards of Weights and Measures (Enforcement) Act 1985 and Standards of Weights and Measures (General) Rules, 1987.

Section 39 of the Act of 1976 (Standards Act) lays down provisions for commodities in packaged form intended to be sold, or distributed in the course of inter-state trade or commerce. It says among other things that "No person shall make, manufacture, pack, sell, distribute or deliver any commodity in packaged form unless such package bears a definite and conspicuous declaration as follows:

- The identity of the commodity in the package.
- The net quantity of the commodity in terms of standards unit of weight or measure.
- Where the commodity is packaged or sold by number, the accurate number of commodity contained in the package.
- Name and Address of the Manufacturer on Packs.
- The sale price of the package.

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