

04-MONTHS ONLINE CERTIFICATE COURSE

UNDERSTANDING FOOD EXPORT REGULATIONS AS PER EU AND USA REQUIREMENTS

UNDER THE GUIDANCE OF
EXPORT INSPECTION COUNCIL
MINISTRY OF COMMERCE AND INDUSTRY

BEGINS ON **26th SEPTEMBER 2026**

PROFESSIONAL CERTIFICATE COURSE ON FOOD EXPORT REGULATIONS

- Embark on a comprehensive journey with our Certificate Course in Understanding Food Export Regulations as per Export Requirements, meticulously designed to empower Indian exporters, MSMEs, food businesses, and stakeholders aspiring to access global markets.
- This long-term program offers a structured exploration of critical export frameworks, equipping participants with the regulatory insights, documentation expertise, and compliance strategies necessary for successful international trade.
- From mastering food safety and labeling directives to navigating regulatory requirements, participants will gain actionable skills to confidently manage export certifications, customs clearances, labeling compliance, and risk mitigation. With a strong focus on real-world applications and practical exercises, the program prepares exporters to thrive in highly regulated markets.

■ KEY-TAKEAWAYS FROM THE COURSE

- **Regulatory Knowledge:** A comprehensive understanding of EU and US food export regulations.
- **Documentation Proficiency:** Ability to prepare all necessary export certifications and compliance documents.
- **Labeling Expertise:** Competence in creating accurate and compliant food labels.
- **Risk Management Skills:** Enhanced ability to assess and mitigate regulatory risks in the export process.
- **Import Controls / Control at Border Inspection:** Understanding of import procedures at EU / USA.
- **Strategic Planning:** Capability to develop and execute an effective export strategy ensuring regulatory compliance



TOPICS TO BE COVERED

► EU Regulations for Food Export

1. Regulation (EC) No 178/2002– General Food Law Regulation

- This regulation lays down the general principles and requirements of food law in the EU, ensuring food safety and consumer protection. It governs food safety standards, traceability, and control of food product sent to the EU market

2. Regulation (EC) No 853/2004– Hygiene of Foodstuffs

- This regulation specifies requirements for food hygiene during production, processing, and handling. It is a critical regulation for exporters ensuring that the food products meet EU hygiene standards.

3. Regulation (EC) No 853/2004 - Specific Hygiene Rules for Food of Animal Origin

- This regulation specifies specific requirements for food hygiene rules for food of animal origin.

4. Regulation (EU) 2017/625 – Official Controls Regulation

- Establishes rules for official control to verify compliance with food safety, animal health, and plant health regulations for products entering the EU

5. Regulation (EU) No 1169/2011– Food Information to Consumers

- This regulation outlines requirements for food labeling, including nutritional information, ingredients, allergens, and origin labeling. It is crucial for labeling compliance when exporting to the EU

6. Regulation (EC) No 1333/2008 - Food Additives

- This regulation outlines harmonized rules for the use of food additives across the EU, ensures consumer safety, fair trade practices, and balances health protection with technological needs in food production. Import control at BIP, EU, and Documentation checks

7. Overview of TRACES NT (Trade Control and Expert System – New Technology)

- TRACES NT is the European Commission's online platform for managing sanitary and phytosanitary certifications. It covers the importation of animals, animal products, food/feed of non-animal origin, and plants into the EU.- Intra-EU trade and exports of certain goods. It ensures traceability, transparency, and coordination across EU member states.

► US Regulations for Food Export

1. Food Safety Modernization Act (FSMA), Foreign Supplier Verification Program (FSVP), Voluntary Qualified Importer Program (VQIP), and Risk-Based Preventive Controls for Human Food (PCHF)

- FSMA is a comprehensive framework that focuses on preventing food safety problems. It includes regulations on the preventive controls for human food, foreign supplier verification, and the import process. FSMA is key for exporters to the US, as it
- emphasizes prevention rather than just response.

2. 21 CFR Part 113 – Thermally Processed Low-Acid Foods

- This regulation addresses the standards for processing low-acid foods that are exported to the U.S., particularly focusing on thermal processing and packaging.

3. 21 Code of Federal Regulations

- Title 21 of the Code of Federal Regulations sets the FDA's rules for food safety, labeling, and manufacturing practices in the U.S. It ensures that food products are safe, properly labeled, and not misleading, covering areas like nutrition facts, additives, and packaging



4. USFDA / USDA Food Facility Registration and Prior Notice

- Food facilities must register with the FDA to export to the U.S., following specific steps to maintain approval. Proper registration ensures smooth shipments and allows for the legal importation and distribution of food products in the U.S.

2. 21 CFR Part 101 –General Food Labeling

- Specifies the requirements for food labeling in the U.S., including nutritional information, ingredient list, allergens, and country of origin labeling. It is essential for ensuring compliance with U.S. labeling requirements.

3. 21 CFR Part 117—Current Good Manufacturing Practice, Hazard Analysis, And Risk-Based Preventive Controls for Human Food

- It establishes current good manufacturing practices (CGMPs), hazard analysis, and risk-based preventive controls to ensure that human food is produced safely and protected against contamination.

4. Food Traceability Final Rule

- The Food Traceability Final Rule (part of the FDA's Food Safety Modernization Act) requires companies handling certain high-risk foods to keep detailed records that track them through the supply chain, ensuring faster identification and removal of unsafe products.

5. Import Alerts/Detention Without Physical Examination (DWPE)

- The FDA import refusals and can automatically detain imported products with a history of violations at the border—without physically inspecting them—until the importer proves the products comply with U.S. law.

6. HACCP (HazardAnalysis Critical ControlPoint) – 21 CFR Part 120

- This regulation requires food facilities to implement HACCP systems to ensure food safety. It is mandatory for food exporters to demonstrate compliance with HACCP principles when exporting to the U.S.

7. Food Additives – 21 CFR Part 170-180

- U.S. FDA regulations that establish the definitions, approval processes, and safety standards for food additives, ensuring that any substance added to food is proven safe under its intended conditions of use before being legally marketed.

► Overview of Export Regulations in the EU and USA for Spices, Tea and Coffee

► Group Activity and Presentation

■ SCHEDULE

■ SESSION SET TO **26TH SEPTEMBER 2026**
BEGIN ON **10 AM - 01 PM**

■ **15** SESSIONS
3-HOURS EACH

■ **ONLINE** MODE
CISCO WEBEX PLATFORM

SCAN THE QR CODE
TO REGISTER:



Click on the below link to register:

<https://forms.gle/jRbfp71stcPUzjJFA>

PROGRAM HIGHLIGHTS:

CERTIFICATION REQUIREMENTS

MIN **85%**

ATTENDANCE

(cumulative attendance calculated through system generated data)

MIN **60%**

ASSESSMENT SCORE

(cumulative score calculated through assessments conducted after every 4 sessions)

TRAINING AIDS

LIVE INTERACTION

Interact with subject-matter experts for clear understanding of topics

GROUP ACTIVITY

For enhanced participant engagement and cross-learning opportunities

SESSION NOTES

Access to faculty presentations and any other learning materials related to the topics covered alongwith session recordings for timely revision



**Weekly
Assessment**



**Group
discussions**



**Topic based
case-studies**



**Insights from
EIC/EIA Officials &
Subject Matter
Experts**



**Group
Activity**



Post-session Q&A

FEES: ₹17,700/-

Discount on Multiple Registration (on the payment of the total amount of training fees of the participants count)
For five or more registrations from same company / organization / college or institution
- 10% discount.

For ten or more registrations from same company / organization / college or institution
- 15% discount.

Can be paid in 3 installments within the first 3 months of the course.
Fee is not refundable. 18% GST applicable on fees.

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About ITCFSAN

The International Training Centre for Food Safety & Applied Nutrition, located within the tranquil confines of the Export Inspection Agency Mumbai, embodies innovation and unwavering dedication.

This center represents a remarkable collaboration among India's food regulatory authorities, including the Food Safety and Standards Authority of India (FSSAI) and the Export Inspection Council (EIC), alongside the Global Food Safety Partnership (GFSP), a pivotal initiative led by the World Bank.

Together with esteemed academic and research institutions, these stakeholders share a unified vision of ensuring food safety and nutritional excellence across the global supply chain.



TRAINING VENUE:

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