

ANNUAL BULLETIN

2072/73 (2015/16)



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Preface

This Annual Bulletin IS regular publication of the Department of Food Technology and Quality Control. It provides information on various food and feed related activities accomplished during the fiscal year 2072/73 (2015/16) by this department. It includes the activities on enforcement of Food Act -2023, Food Regulation -2027, Feed Act -2033 ,Feed Regulation-2041, food and feed related analysis through laboratory services, food technology research and development, training to food entrepreneurs and various nutrition related activities.

The purpose of this publication is to disseminate as well as familiarize the role and the activities undertaken by this department. It also helps create awareness about food adulteration situation in the market. With this, consumer may be benefited for their right of food in the market for their health and nutritional well-being.

I hope this publication will be helpful not only to those who are related to food researches but to all consumers, civil societies interested in food safety, quality, technology and nutrition including all other related stakeholder.

This bulletin is the outcome of the efforts made by all staff members of the department. I would like to thank all the staff members of this department including all the editorial board members: MrGyanandra Prasad Mandal, Madan Kumar Chapagain, Ananda Kumar Chalise, Mr Kashi Nath Ghimire, Dashu Ram Chapagain, Dr. Susmita Gautam and Subash Chandra Osti and Ashok Gautam for assist the compilation of data and especially the coordinator Mr Nawa Raj Dahal and the member secretary Mr Kashi Nath Ghimire for their untiring efforts in bringing out this publication in this get up.

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Sanjeev Kumar Karn

Director General

Department of Food Technology and Quality Control

Babarmahal, Kathmandu

Executive Summary

In the fiscal year 2072/73 B.S. (2015/16 A.D.), Department of Food Technology and Quality Control has accomplished the following targets as per the approved annual program:

- In this fiscal year, in total 2120 food and feed samples were collected as per the Food and Feed Acts during market inspection of 43 different districts from the Quality Control Division under this department, 5 regional offices and 20 food inspection units. Among them samples were found to be substandard, which is 10% of total collected samples.*
- In this year, 206 cases were filed to the respective District Administration Offices who has violated the provisions of Food Acts and Regulation.*
- As a surveillance visit and monitoring, food/feed industries were inspected 1137 times, and suggestions were given to improve the safety and hygienic condition of those industries.*
- Altogether 1812 times different hotels/restaurants/sweet shops were inspected and provided guideline and suggestion to improve the sanitation and hygiene.*
- A total number of 1267 licenses of food/feed industries were renewed and 329 new licenses were issued.*
- A total number of 33,043 food/feed samples (excluding 215 samples for nutritional composition) were analyzed at various laboratories of this department.*
- Altogether 20 post harvest trial studies were conducted at this department including the regional offices. Three research programs were conducted at the Central Food Laboratory.*
- A total number of 32 training programs with varying duration on different food processing technology packages were organized, where 676 possible entrepreneurs participated.*
- Total 14 training programs on Food and Nutrition were organized by National Nutrition Programs and RFTCQOs. A total number of 305 participants were trained.*

- *Nutritional and public awareness programs were developed and disseminated for mass communication through radio, and Television.*
- *A total amount of NRs. 20,065,310.00 (NRs Twenty million sixty five thousand three hundred ten rupees) was collected as revenue by providing different services, mainly laboratory testing services, from this department.*
- *Central Food Laboratory has developed necessary documents as required by ISO 17025. Quality Policy and Objectives were developed and kept in place. In house and abroad trainings were provided to Lab personnel covering GCMS, HPLC, AAS, documentation, proficiency testing and housekeeping.*

Introduction

Background

Department of Food Technology and Quality Control (DFTQC) is one of the four departments under the ministry of Agriculture and cooperatives (MOAC) of Government of Nepal (GON). It was established in 1961 A.D. as the Department of Food in Singh Durbar, which later in 1965 was sifted to the present location of Barbar Mahal, Kathmandu. In 1966, the name Department of Food was renamed as Food Research Laboratory. It became Central Food Research Laboratory in 1980 and the most of the time of its history existed with this name. In the year 2000, the Central Food Research Laboratory was given the name "Department of Food Technology and Quality Control (DFTQC)" and became the fourth department under the Ministry of Agriculture and Cooperatives. From the very beginning, DFTQC has devoted its efforts for ensuring the availability of safe, quality and nutritious food to Nepalese people through a number of activities in the area of food quality control, development and dissemination of food processing technologies as well as food and nutrition programs. As mandated by the Government of Nepal, DFTQC is the sole government agency to execute the food and feed acts and regulations in the country.

Vision

Ensure the availability of wholesome, safe and nutritious food for all Nepalese

Mission

Execution of laws and regulations and education / awareness to producers, traders and consumers in partnership with government agencies, industries, farmers and consumer associations

Goal

DFTQC has the following three major goals

- Ensure the safety and quality of food supply in the market
- Promote food processing industries by developing and disseminating appropriate technologies
- Improve the nutritional status of Nepalese people

Objectives

The following are the main objectives of the department

- Reduce the incidence of hazards (adulteration) related to food/feed
- Facilitate the national/international trade related to food and agriculture
- Reduce the post harvest loss through the development and dissemination of appropriate processing/preservation technologies
- Increase the establishment of small scale food industries
- Improve the knowledge, attitude and practice of consumers on food safety, quality and nutrition

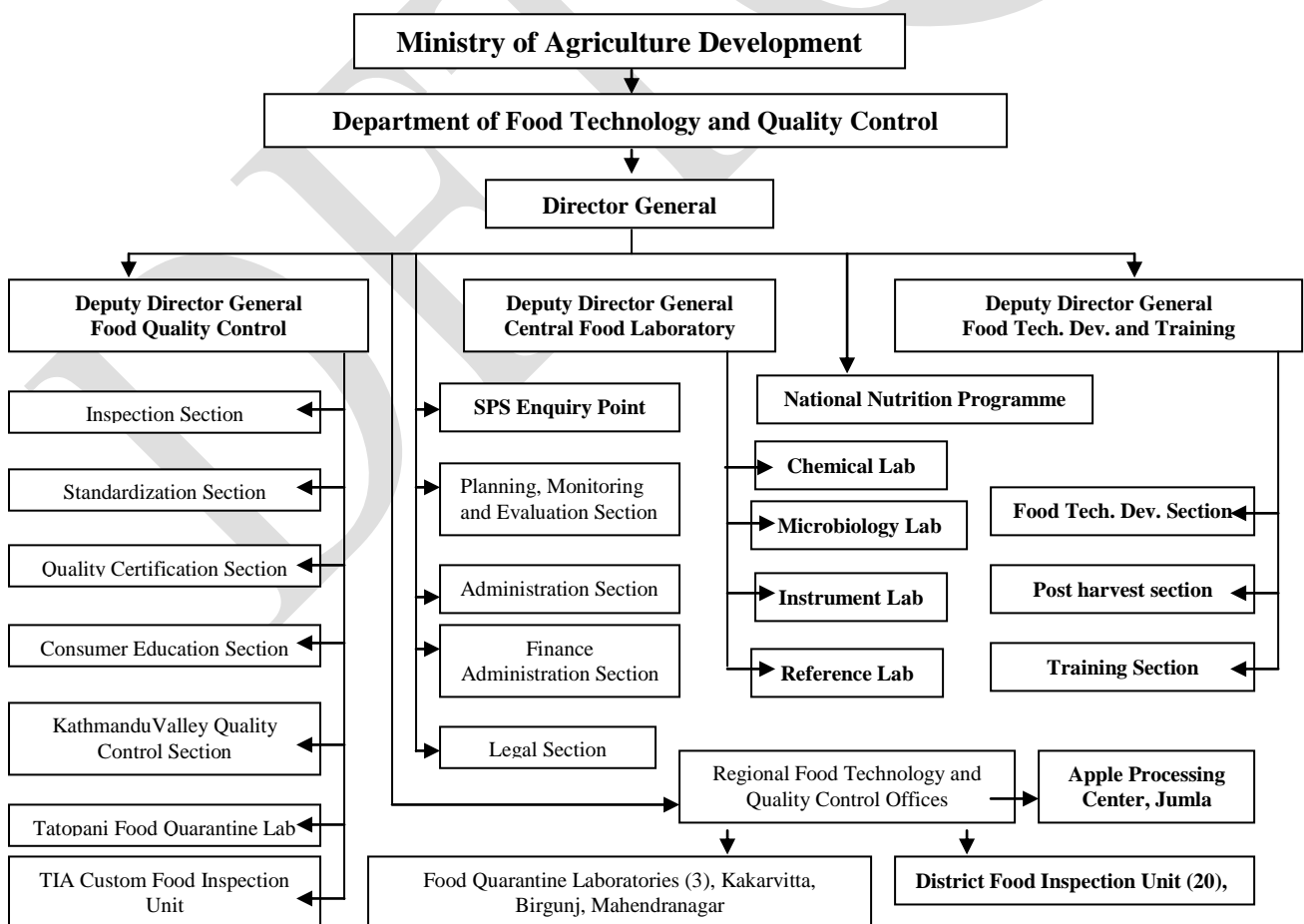
- Improve the food consumption status of Nepalese people in general and of vulnerable groups and communities.

Human Resource

DFTQC has a total number of 237 staff members including experts having advanced education from local as well as foreign universities in the field of food technology, nutrition, chemistry, botany and others.

Organizational Structure

Under the department, there are currently Two Divisions (Food Quality Control Division and Food Technology Development and Training Division), One Central Food Laboratory, One National Nutrition Programme, One SPS National Enquiry Point, 5 Regional Offices (Biratnagar, Hetauda, Bhairahawa, Nepalganj and Dhangadhi), 4 Food Quarantine Laboratories (Kakarbhitta, Birgunj, Mahendranagar and Tatopani); One Trivuvan International Airport Custom Inspection unit; 20 District Food Inspection Units (Jhapa, Sunsari, Saptari, Siraha, Udayapur, Dhanusha, Mahottari, Sarlahi, Chitawan, Parsa, Rautahat, Tanahu, Kapilbastu, Nawalparasi, Kaski, Dang, Bardiya, Surkhet and Kanchanpur) and One Apple Processing Unit (Jumla). The Existing structural network of the department is as following:



Annual Progress Report

F/Y :2072/73(2015-16 AD)

1. Food Quality Control Program

Department of Food Technology and Quality Control has implemented following major programs in this fiscal year as an effort of enforcing food safety and quality control as well as consumer awareness.

The main programs were as follows:

1. Food/feed inspection
2. Food industry licensing
3. Development of new food standard
4. Consumer awareness campaign
5. Export/import certification

1.1. Market Inspection and Legal Action

Food markets, supermarkets and food/feed industries were inspected and samples were collected as per food/feed legislation. Altogether 2120 food samples were formally collected during inspection from 41 districts. The details of sample collection are given in Tables 1, 2, 3, and 4. The district wise sample collection is given in Annex 1. On the basis of total collected samples throughout the country, 10.0% of the total samples were found to be not complying with the standards; whereas 206 numbers of cases were filed.

Table 1. Summary of Sample Collection and Situation of Standard by offices

S.N.	Office	Total samples	Non-compliance (No)	Non-compliance (%)
1	QCD, Kathmandu	551	105	19.0
2	RFTQCO, Biratnagar	304	32	11.0
3	RFTQCO, Hetauda	334	17	5.0
4	RFTQC, Bhairahawa	300	36	12.0
5	RFTQCO, Nepalgunj	300	11	4.0
6	RFTQCO, Dhangadi	301	7	2.0
7	Apple Processing Centre	30	0	0.0
	Total	2120	208	10.0

Table 2. Summary of Sample Collection and Situation of Standard by Regions

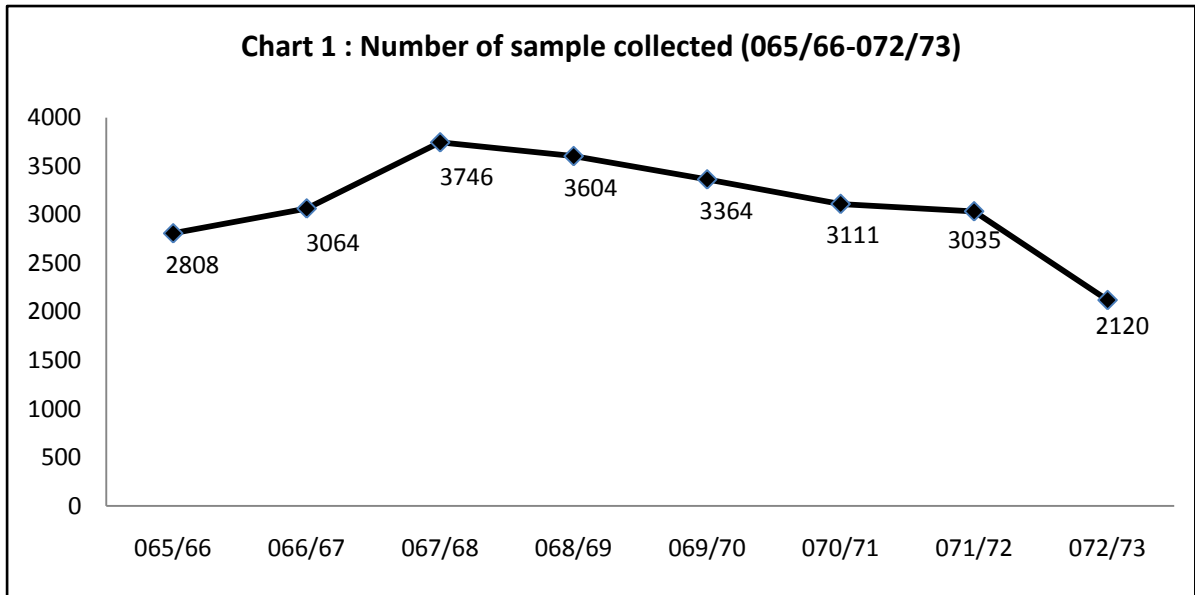
S.N.	Development Region	Samples Collected	Non-compliance (No.)	Non-compliance (%)
1	Eastern Development Region	304	32	10.52
2	Central Development Region	885	122	13.79
3	Western Development Region	300	36	12.0
4	Mid-Western Development Region	330	11	3.33
5	Far-Western Development Region	301	7	2.32
Total		2120	208	9.81

As shown in the table 3, food group -cereals, legumes and their products were collected in the highest numbers (894) and the highest rate of non-compliance was found for the food group of processed drinking water (29.75%)

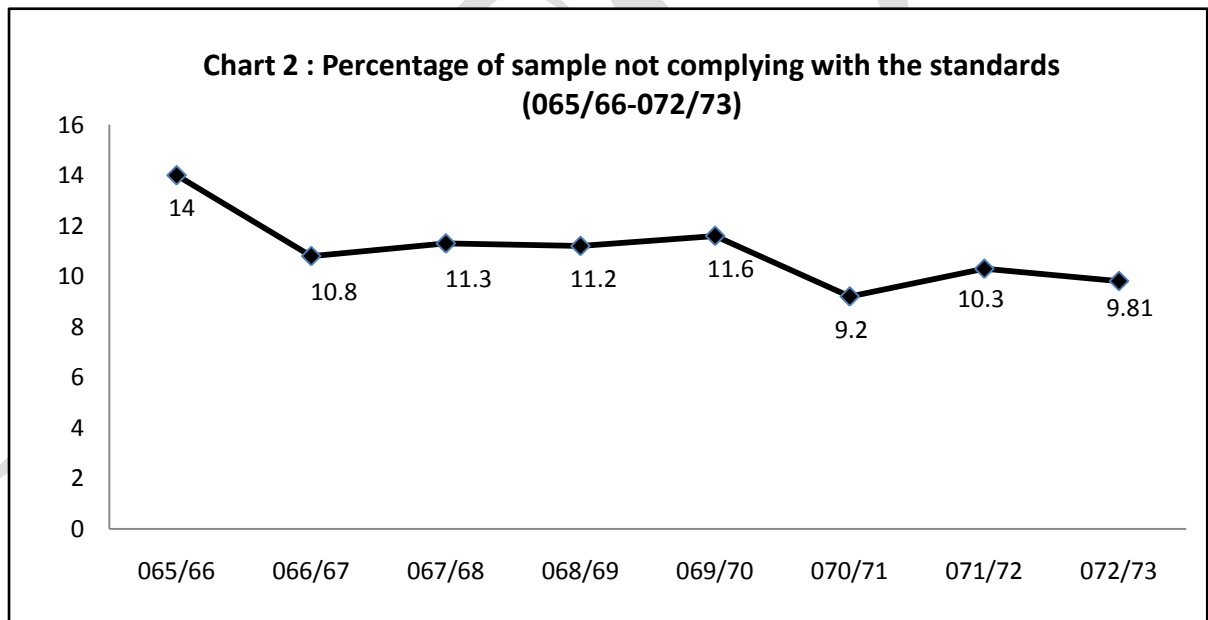
Table -3: Summary of non-compliance according to commodity groups

S.N.	Food Groups	Samples Collected	Non-compliance (No.)	Non-compliance (%)
1	Processed Drinking Water	121	36	29.75
2	Milk and Milk Products	141	34	24.11
3	Fats and Oils	253	32	12.75
4	Salt	24	0	0.0
5	Cereals, legumes and their products	894	53	5.93
6	Sweets and Confectionaries	95	3	1.16
7	Fruits and Vegetables	123	6	4.80
8	Tea, coffee and spices	272	15	5.51
9	Feed	75	16	21.33
10	Sweetening Agents	57	4	7.01
11	Meat and meat products	12	0	0.0
12	Other food products	53	9	16.98
Total		2120	208	9.81

The Chart 1 shows that the trend of collection of samples in the eight fiscal years slightly changed and found declining when compared the last four fiscal years. This may be due to the focus of the development to the focus on the inspection of industries, hotel and restaurants.



As given in the Chart 2, the percentage of non-compliance in the last seven fiscal years was found in the range of 9-14; slightly declined from 14 to 9 upto seven fiscal years and this year it was slightly decreased to 9.81.



As given in the Table 4, altogether 206 cases were filed by different offices under the department.

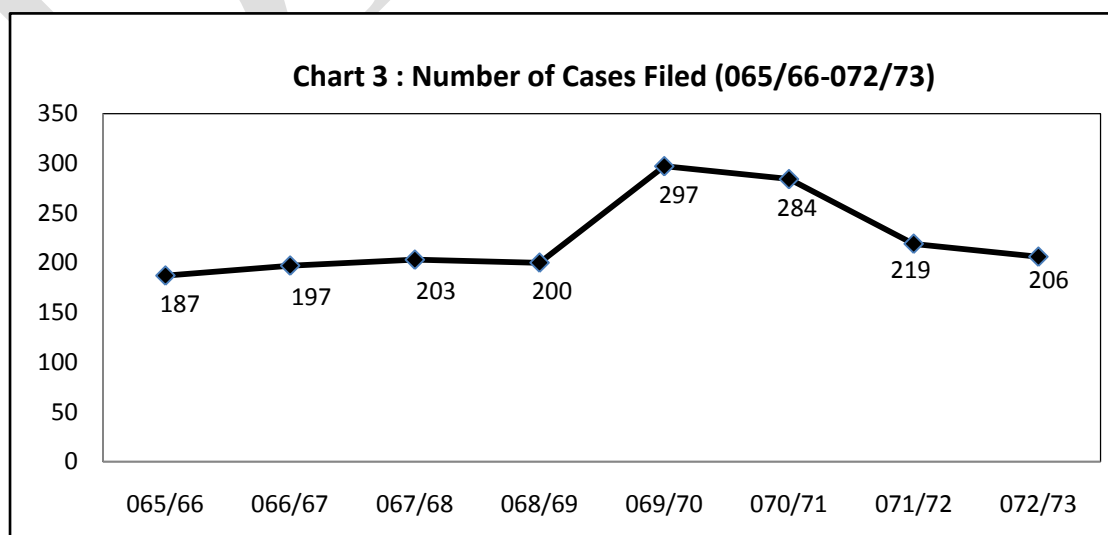
Table-4 : No of Cases Filed by Offices

S.N.	Office	Cases Filed (No)
1	QCD, Kathmandu	54
2	RFTQCO, Biratnagar	11
3	RFTQCO, Hetauda	101
4	RFTQC, Bhairahawa	9
5	RFTQCO, Nepalgunj	13
6	RFTQCO, Dhangadi	18
Total		206

As shown in the Table 5, 206 cases were filed during this fiscal year on the basis of commodity group. The detail of case filed is given in Annex 2.

Table-5: Cases Filed by Commodity Groups

S.N.	Food Groups	Cases Filed (No.)
1	Fats and Oils	55
2	Cereals, legumes and their products	37
3	Processed Drinking Water	26
4	Sweets and Confectionaries	6
5	Milk and Milk Products	23
6	Tea, coffee and spices	18
7	Fruits and Vegetables	12
8	Salt	0
9	Feed	3
10	Sweetening Agents	2
11	Other food products	24
Total		206



1.2 Industry Inspection

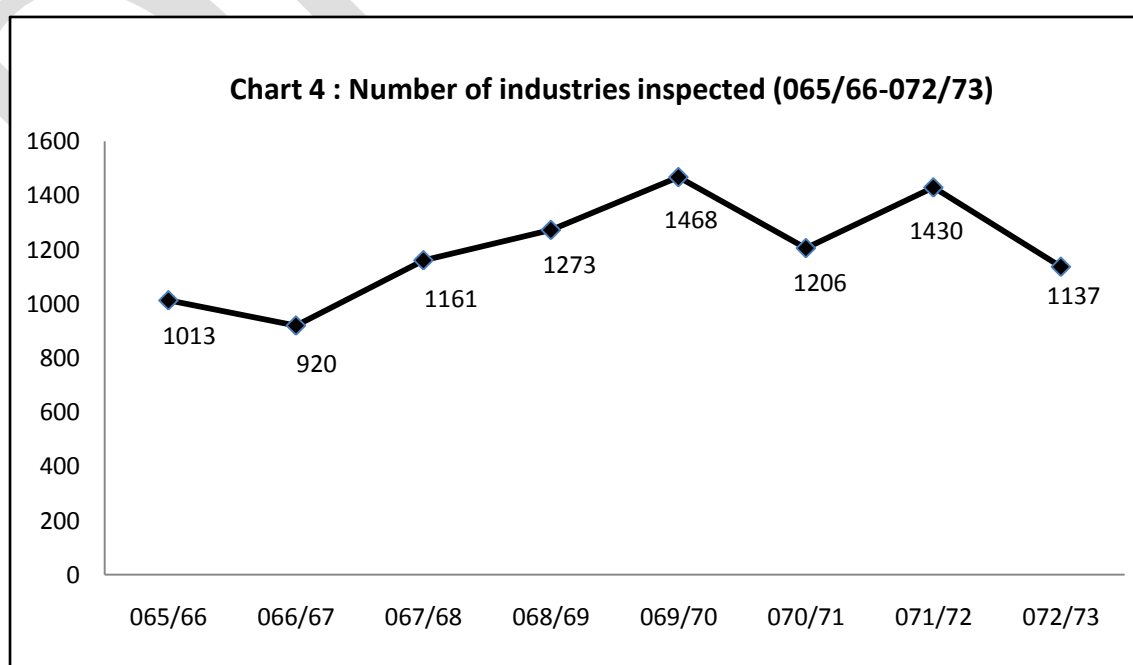
Altogether 1137 inspections were made in food and feed industries under the program of food and feed industry inspection. Industry inspections were made focusing on:

- ✓ Industry licensing and renewing
- ✓ Product packaging and labeling
- ✓ Premises and surrounding environment of industry
- ✓ Processing technology and processing flow chart
- ✓ Production plant condition
- ✓ Ingredients and additives used
- ✓ Storage condition of raw and finished products
- ✓ Good manufacturing practices and Good hygienic practices

Necessary suggestions for improvement in safety and quality product were given to owner and technical personnel.

Table-6. Summary of Industry Inspection

S.N.	Office	Industries Inspected
1	QCD, Kathmandu	247
2	RFTQCO, Biratnagar	140
3	RFTQCO, Hetauda	222
4	RFTQC, Bhairahawa	265
5	RFTQCO, Nepalgunj	229
6	RFTQCO, Dhangadi	60
7	Apple Processing Centre	3
Total		1137

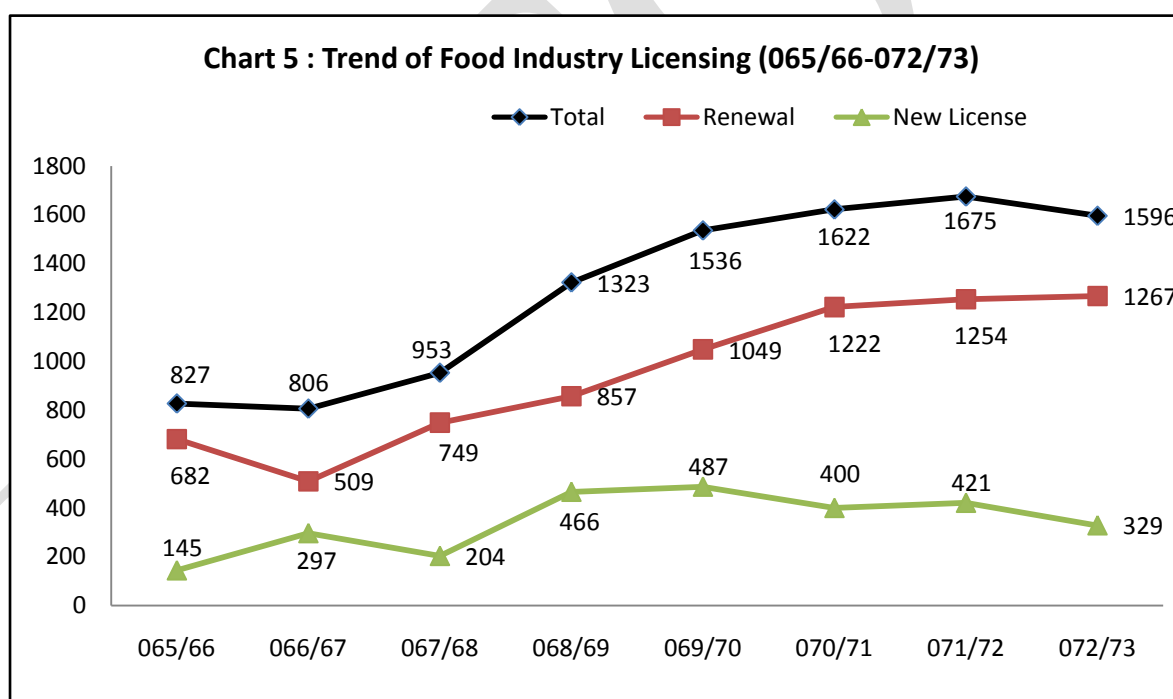


1.3 Food Industry Licensing

All food / feed industry is liable to be issued a license on behalf of DFTQC as per food and feed law. The issued license is to be renewed annually. Altogether 329 new licenses were issued and 1267 licenses were renewed during this fiscal year.

Table-7: Situation of Licensing and Recommendation of food industries

S.N.	Office	New Issue (No.)	Renewal (No.)	Industry Recommendation	Total (No.)
1	QCD, Kathmandu	63	421	221	705
2	RFTQCO, Biratnagar	61	247	159	467
3	RFTQCO, Hetauda	48	185	100	333
4	RFTQC, Bhairahawa	65	157	201	423
5	RFTQCO, Nepalgunj	57	148	84	289
6	RFTQCO, Dhangadi	35	109	45	189
	Total	329	1267	810	2406



1.4 Food Export Import Inspection and Certification

In this fiscal year, a total number of 25,290 samples were analyzed for export/import certification. The detail of the samples analyzed is given in Table.

Table -8 : Samples analyzed for import/export inspection and certification

S.N.	Office	Number of Samples
1	TIA Inspection Unit	993
2	RFTQCO, Biratnagar	2511
3	RFTQCO, Hetauda	4
4	RFTQCO, Bhairahawa	8155
5	RFTQCO, Nepalgunj	4229
6	RFTQCO, Dhangadhi	1831
7	Food Quarantine Lab, Kakadvitta	1886
8	Food Quarantine Lab, Birgunj	5293
9	Food Quarantine Lab, Tatopani	83
10	Food Quarantine Lab, Mahendranagar	305
Total		25,290

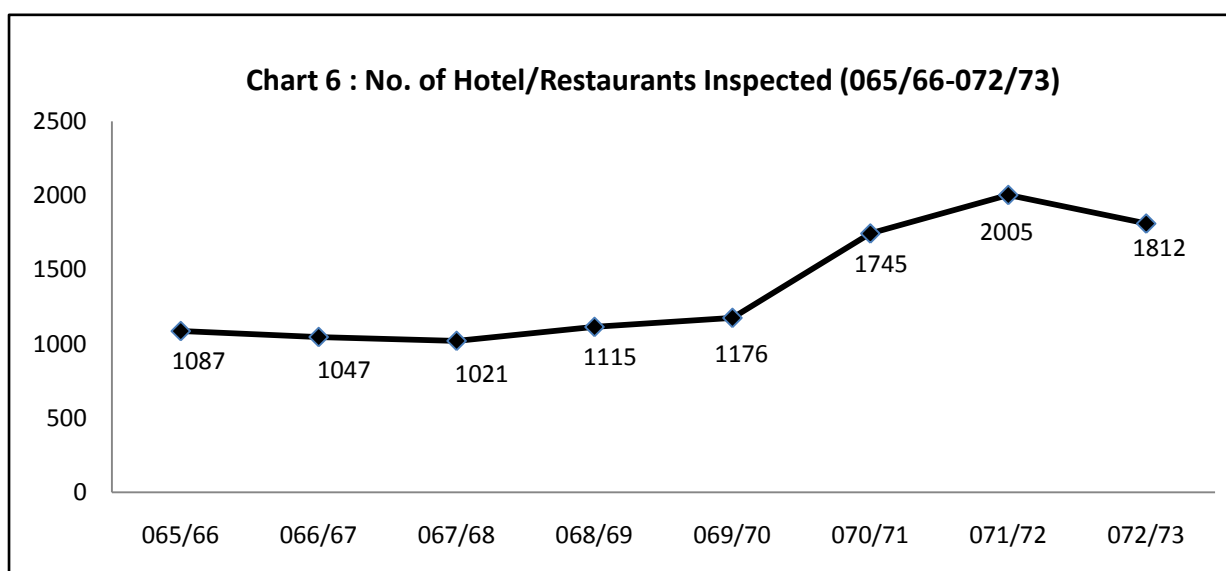
1.4 Markets, Hotels, Restaurant and Sweet Shop Inspection

In this fiscal year 2072/73, altogether 1812 market, hotel, restaurants and sweetshops were inspected by different offices as given in Table.

Table-9 :Hotel, Restaurant and Sweet Shop Inspection

S.N.	Office	Total Inspections
1	QCD, Kathmandu	210
2	RFTQCO, Biratnagar	517
3	RFTQCO, Hetauda	382
4	RFTQC, Bhairahawa	134
5	RFTQCO, Nepalgunj	239
6	RFTQCO, Dhangadi	312
7	Apple Processing Centre	18
Total		1812

As shown in Chart 6, the number of hotels, restaurants and sweet shops inspected has increased significantly up to last seven year but during this fiscal year it is slightly decreased.



1.5 Highway Hotel/Restaurant Inspection and Standardization

In this fiscal year, 205 hotels and restaurants at highways were inspected and standardized and provided with different color stickers according to their grades. The detail of the standardization is given in the table below.

Table-10: Hotel Restaurant Sticker

S.N.	Location	Total Inspected	Category			Remarks
			Excellent	Medium	Low	
1	Itahari, Sunsari	46	14	25	7	
2	Biratnagar, Morang	112	16	63	33	
3	Kohalpur, Banke	47	9	11	27	
Total		205	39	99	67	

1.6 Joint Monitoring (Rapid Response Team)

In this fiscal year, markets, industries and shops were inspected 535 times in the modality of joint monitoring with the involvement of local administration, government agencies, consumer groups, journalists etc. The detail of the standardization is given in the table below.

Table-11: Joint Monitoring in the Rapid Response Team

S.N.	Office	Total Inspection
1	QCD, Kathmandu	52
2	RFTQCO, Biratnagar	447
3	RFTQCO, Hetauda	23
4	RFTQC, Bhairahawa	23
5	RFTQCO, Nepalgunj	21
6	RFTQCO, Dhangadi	7
Total		535

Consumer awareness

The information education and communication materials were disseminated in total of 1017 times through FM, radios and Television. The detail is given in the table below:

Table-12: Consumer Awareness message dissemination

S.N.	Office	Total dissemination (Times)
1.	DFTQC ,Kathmandu	232
2.	RFTQCO, Biratnagar	365
3.	RFTQCO, Hetauda	90
4.	RFTQC, Bhairahawa	90
5.	RFTQCO, Nepalgunj	90
6.	RFTQCO, Dhangadi	90
7.	APC, Jumla	30
8.	FQL, Kakadvitta	15
9.	FQL, Birgunj	15
10.	FQL, Tatopani	15
11.	FQL, Mahendranagar	15
Total		1017

2 Laboratory Analysis of Food/ Feed

2.2 Analysis of Food/Feed

Central food laboratory, regional food laboratories and food laboratories at customs points perform laboratory analysis of food/feed for various purposes such as:

- Compliance of Food and Feed Act/ Regulation
- Standardization
- Licensing (Issue and renewal)
- Certification
- Requested and complaint samples
- Others

In the fiscal year 2072/73, a total number of **33,043** samples were analyzed for various purposes and 473 (1.43%) samples didn't meet the prescribed standards. The analytical results according to different laboratories are given in the table below.

Table -13 : Summary of Laboratory Analysis of Food and Feed Samples

S.N.	Laboratory	Total samples analyzed	Non-compliance(No.)	Non-compliance (%)
1	CFL, Kathmandu	3160	314	9.9
2	RFTQCO, Biratnagar	3424	50	1.46
3	RFTQCO, Hetauda	2151	96	0.78
4	RFTQCO, Bhairahawa	9142	48	0.52
5	RFTQCO, Nepalgunj	4926	11	0.22
6	RFTQCO, Dhangadhi	2640	20	0.75
7	Food Quarantine Lab, Kakadvitta	1886	1	0.05
8	Food Quarantine Lab, Birgunj	5296	1	0.01
9	Food Quarantine Lab, Tatopani	83	7	8.43
10	Food Quarantine Lab, Mahendranagar	305	4	1.32
11	Apple Processing Centre, Jumla	30	0	0
Total		33,043	473	1.43

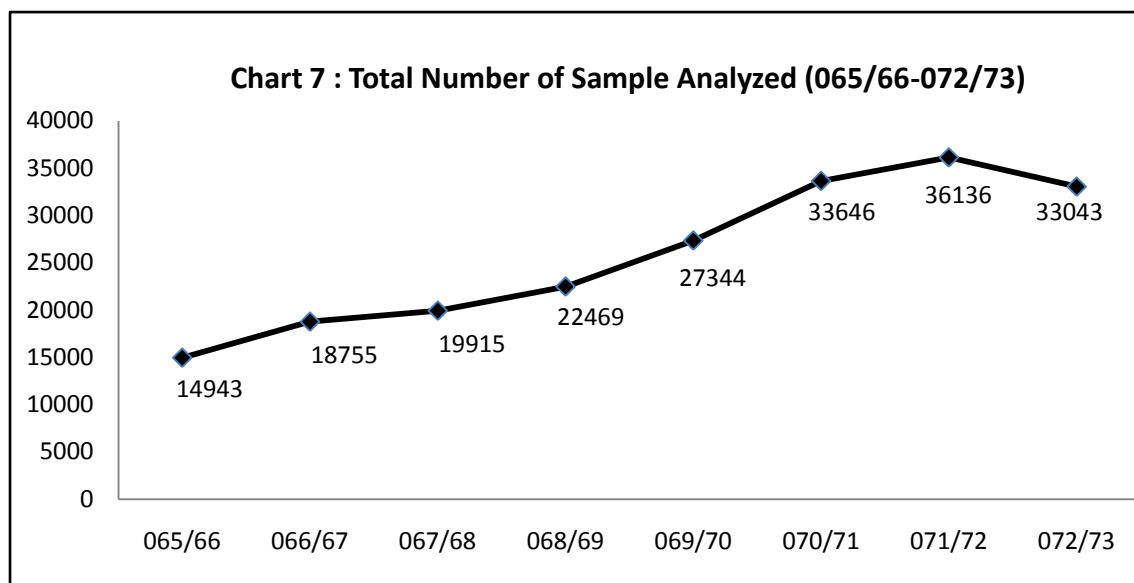
As shown in Table 14, the highest number of samples analyzed was for the food group cereals, pulses and their products, while the non-compliance percentage of food samples analyzed in the laboratory was found to be highest for processed drinking water followed by milk and milk products.

Table 14. Summary of Laboratory Analysis according to Commodity Groups

S.N.	Food Groups	Total Samples Analyzed	Sub-Standard (No.)	Sub-Standard (%)
1	Processed Drinking Water	864	130	15.04
2	Sweetening Agent	700	6	0.86
3	Sweets & Confectionary	1647	24	1.46
4	Salt	24	0	0
5	Milk & Milk Products	1540	100	6.50
6	Tea & Coffee	444	9	2.02
7	Fruits & Vegetable Products	1427	31	2.17
8	Fats & Oil	5190	40	0.77
9	Feed and Feed Ingredients	289	22	7.61
10	Spices & Condiments	899	5	0.56
11	Cereal, Pulses & their products	16158	64	0.40
12	Meat and Meat Products	271	3	1.11

13	Other Food Products	3590	39	1.08
Total		33043	473	1.43

As shown in Chart 7, the total number of samples analyzed in the laboratories under the department has more than doubled in the last seven fiscal year.



3 Food Technology Development & Training

In the fiscal year 2072/073, the following activities were conducted at the Food Technology Development and Training Division as well as 5 regional offices under the department.

- Product Development and Trail Study
- Food Processing Skill Training
- Consultancy Services

3.1 Product Development and Trail Study

The various studies conducted under the product development and trial study and their respective outcome are given in the table below:

Table-15: Summary of Product Development and Trial Studies

S.N.	Name of the study	Conducted by
1	Preparation of Syrup and Jelly from Ground Apple	DFTQC
2	Formulation of Cereal Bars from Different Cereals and Binders	DFTQC
3	Preparation of Ginger Paste and its Shelf-life Study	DFTQC
4	Product Development and Shelf life Study of Oyster Mushroom	DFTQC
5	Preparation of Natural Fruit Lather from Different Fruits	DFTQC
6	Product Development from Germinated Wheat Grass and Barley Grass	DFTQC
7	Formulation and Development of Nutritious Soup for Lactating Mother	DFTQC
8	Formulation and Development of Nutritious Mixed Bread from Maize, Wheat, Soybean and Green Vegetables with Spices	DFTQC
9	Effect of Germination on Phytic Acid content of Amaranth Seeds	RFTQCO, Biratnagar
10	Preparation and Quality evaluation of Akabare Chilly Sauce	RFTQCO, Biratnagar
11	Preparation and Quality Evaluation of Ground Aapple Nectar	RFTQCO, Biratnagar
12	Quality Evaluation of Buckwheat Flour Incorporated Chapatti (Roti)	RFTQCO, Hetauda
13	Preparation and Quality Evaluation of Ready-to-serve Flavored Milk Fortified with Soya milk	RFTQCO, Hetauda
14	Study on the Preparation of Fresh Gundruk Pickle and its Quality Evaluation.	RFTQCO, Hetauda
15	Preservation of Plum Juice	RFTQCO, Bhairahawa
16	Preparation and Quality Evaluation of Vegetable Instant rice	RFTQCO, Bhairahawa
17	Quality Evaluation of Raw Milk Sold in Nepalgunj Market	RFTQCO, Nepalgunj
18	Preparation and Quality Evaluation of Linseed product (Tisyauri)	RFTQCO, Dhangadhi
19	Formulation of Bay-Berry Squash	RFTQCO, Dhangadhi
20	Formulation of Raspberry Squash	RFTQCO, Dhangadhi

3.2 Summary of Research Study Conducted

Table 16: Summary of the research study conducted for year 2072/73

S.N.	Name of the study	Conducted by
1.	Comparative Study of Nutritional and Physiochemical Quality of Fibre rich Bread Made From Different Composite Flours	DFTQC
2.	Study on the status of food waste in restaurants of Kathmandu valley	DFTQC
3.	Study on Formulation soya and maize mixed recipe	DFTQC

3.3 Food Processing Training

In the fiscal year 2072/73, a total number of 646 (325 males and 321 females) potential entrepreneurs were trained in different aspects of food processing. The details of the trainings are given in the table below.

Table-17 : Summary of food processing trainings

S.N.	Name of the training	Office	Number of Participants		
			Male	Female	Total
1.	Food Processing Training(3 trainings)	DFTQC	14	46	60
2.	RFTQCO (2 training)	Biratnagar	16	24	40
3.	RFTQCO (2 training)	Hetauda	3	51	54
4.	RFTQC (2 training)	Bhairahawa	3	47	50
5.	RFTQCO (2 training)	Nepalgunj	5	35	40
6.	RFTQCO(2 training)	Dhangadi	5	37	42
7.	GMP/HACCP/ISO and Ginger, Lentil, Milk Processing Training (under NTIS/PACT Programme) (5 trainings)	DFTQC	65	35	100
8.	Apple and Food Processing Training (2 training)	Jumla	12	28	40
9.	Quality Control Training (12 trainings)		195	55	250
Total			318	358	676

3.4 Consultancy Service

During the fiscal year 2072/73 (2015/2016), technical consultancy services related to food processing were provided to **663** different entrepreneurs, interested individuals and organizations from different districts. Consultancy services were provided mostly on different areas of processing such as wine, sausage, sauce, stick noodles, ketchup, pickles, jam and processing of apple juice, nettle powder, plum and mushroom etc. Furthermore, technological advices were provided on preservation of orange nectar, establishment of fruits processing industries, raw milk handling and transportation (chilling centers), factory plant lay out and machinery requirements for establishment of bakery industry.

4 Food and Nutrition

The following food and nutrition activities were conducted by the National Nutrition Programme and regional offices in the Fiscal Year 2072/073 (2015/2016)

- Nutritional analysis of different non- conventional and traditional agro and forest based food
- Food and nutrition education and communication
 - Radio program preparation and dissemination
 - Radio message (Spot Ad.) preparation and dissemination
- Weaning food promotion Program
 - Research on weaning food and recipe development
 - Survey on feeding practices of children under 2 years
- Food and nutrition training

4.1 Nutritional analysis of foods

Altogether 215 samples were analyzed for their nutrient content. Classification of analyzed samples is presented in the Table below and analysis report is given in Annex 1

Table 18. Types of foods analyzed for nutrient content

S.N.	Food items	No. of sample
1.	Cereals& Cereals products	26
2.	Green and dry leafy Vegetables	15
3.	Salt	140
4.	Condiments and spices	1
5.	Feed	1
6.	Miscellaneous foods	32
Total		215

4.2 Food and nutrition education and communication

4.2.1 Food and nutrition message through radio :

Three radio spots "*Gharelu Khaja Swastha Poshilo Ra Taja*", *EsthaniyaTahama Utapadan Vayeka Khadyabastuko Upayog gari Kuposhanbata Jogaun in Doteli* language and "*Swachha, Sasto ra Poshilo Khana , Swostha Jiwanko Chahana* " were prepared and broadcasted 790 times through Kantipur , Image F.M, local F.Ms of mountain, Hill and Terai region. Food Fare Festival notice broadcasted 42 times through Hits and Valley FMs.

4.3 Food and nutrition training

All together 14 food nutrition training programs were conducted in five regional offices, which covered a wide range of food and nutrition topics participated by nurse, female health volunteers, primary health teachers etc. The detail is given in Table below:

Table- 19 : Summary of food and nutrition training

S.N.	Office	Number of training	Participants		
			Male	Female	Total
1.	National Nutrition Program	3	15	45	60
2.	RFTQCO, Biratnagar	2	0	49	49
3.	RFTQCO, Hetauda	2	10	35	45
4.	RFTQCO, Bhairahawa	2	1	49	50
5.	RFTQCO, Nepalgunj	2	10	30	40
6.	RFTQCO, Dhangadhi	2	0	40	40
7.	APC, Jumla	1	4	16	20
	Total	14	40	264	304

5 SPS National Enquiry Point

The enquiry point is the single government body responsible to provide "answers to all reasonable questions" from interested countries, as well as for the provision of relevant documents.

Up to 2072/73, the following activities were accomplished:

- 26 SPS enquiry services were provided
- 1 SPS website update training
- 3 publication of Codex/OIE documents

Up to this fiscal year the following rules, regulations and guidelines were notified as given in the table below.

Table- 21 : SPS notifications

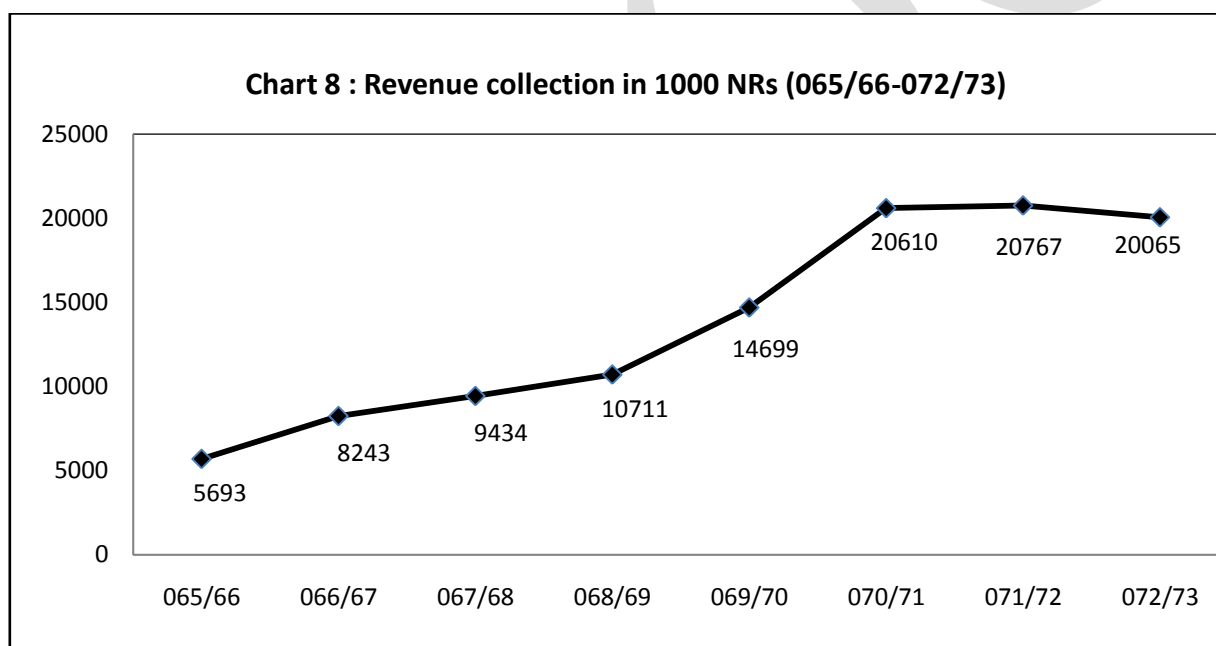
S.N.	Notification
1.	Quarantine pest of gerbera, carnation, cauliflower
2.	Standard of Rice Bran Oil
3.	Quarantine Standards for Day Old Chicks, Table Egg
4.	Proposed quality standard for Corn flakes, Preservatives
5.	Proposed mandatory quality standard for fortified wheat flour
6.	Plant Protection Rule, 2010
7.	Plant Protection Act, 2007
8.	Plant Protection Act, 2007 - Extension of the comment Period (Add.)
9.	Notification regarding the establishment of animal
10.	National Plant Quarantine Pests of apple, citrus,
11.	Standards of Maize (corn), wheat, paneer, cinnamon powder and wheat flour
12.	All Products - Phytosanitary Certificate - Extension of the comment period (Add.)
13.	Directives on Export Import Inspection and Quality Certification System (Food)
14.	Brief recap of the Original Notification (Add.)
15.	Blended Edible Vegetable Oil Standard
16.	Avian influenza (bird flu) (Emergency Notification)
17.	Animal Slaughterhouse & Meat Inspection Act and Regulation
18.	Animal Quarantine Working Procedure, 2007
19.	Animal Health & Livestock Services Act, 1998 and Regulation (Add.)
20.	All Food Products - Directives on Export-Import (Add.)
21.	Phytosanitary Certificate
22.	Processed Drinking Water/Mineral Water

6 Revenue Collection

DFTQC collects revenues from services like laboratory analysis and licensing. In this fiscal year, RFTQCO, Bhairahawa has collected the highest revenue followed by FQL, Birgunj. The detail of revenue collection has been shown in **Table**.

Table 22 : Revenue collection in the FY 2072/73

S.N.	Office	Revenue (NRs)
1	DFTQC	25,93,615.00
2	RFTQCO, Biratnagar	22,68,617.00
3	RFTQCO, Hetauda	12,68,040.00
4	RFTQCO, Bhairahawa	57,10,305.00
5	RFTQCO, Nepalgunj	26,94,125.00
6	RFTQCO, Dhangadhi	14,40,920.00
7	Apple Processing Centre, Jumla	17,688.00
8	FQL, Kankadvitta	10,07,850.00
9	FQL, Birgunj	29,20,200.00
10	FQL, Tatopani	23,200.00
11	FQL, Mahendranagar	1,20,750.00
	Total	2,00,65,310.00



7 Other Activities

7.1 National Reconstruction Authority Program

During the fiscal year 2072/073 altogether 4 food fare festivals were organized at different regions throughout the country. The main aim of the program was to improve food habit and to promote Nepalese traditional foods. The program was especially focused on earthquake victimised area for sustainability of the local people. A detail of the program is tabulated below.

Table 23 : Food fare festivals organized in FY 2072/73

S.N.	Organizing Office	Venue	Date (B.S)
1.	DFTQC	Bhrikutimandap, Kathmandu	2073-3- 10,11
2.	RFTQCO, Biratnagar	Okhaldhunga	2073-2-21,22
3.	RFTQCO, Hetauda	Sindhuli	2073-2-29,30
4.	RFTQCO, Bhairahawa	Lamjung	2073-3-3,4

7.2 Other Projects

In this fiscal year Department of Food Technology and Quality Control conduct the following Projects:

- Government Funding Project
 - Agriculture and Food Security Project (AFSP)
 - NTIS Project
- Foreign Funding Project
 - EU Funded Trade and Private Sector Development Project
 - WHO (collaborating food safety programs)
 - IFPRI
 - UNIDO (Phase III Project) and JICA support
 - PTB Project
 - PACT Project

Detail of above project progress report was publishing separately

Annex -1
District wise sample collection F/Y 2072/073

S.N.	District	Samples Collected	Non-compliance (No)	S.N.	District	Samples Collected	Non-compliance (No)
1	Arghakhanchi	6	1	20	Mahottari	51	1
2	Baitadi	13	0	21	Makawanpur	44	5
3	Bajhang	25	0	22	Morang	63	2
4	Banke	92	7	23	Nawalparasi	17	10
5	Bara	39	0	24	Palpa	12	0
6	Chitwan	95	9	25	Parsa	47	2
7	Dadeldhura	15	2	26	Pyuthan	4	0
8	Dang	126	3	27	Routahat	6	0
9	Dhankutta	6	0	28	Rupandehi	64	7
10	Doti	26	1	29	Sankuwasabha	11	0
11	Gorkha	5	0	30	Saptari	55	6
12	Ilam	8	0	31	Sarlahi	52	0
13	Jhapa	14	7	32	Siraha	37	3
14	Jumla	30	0	33	Sunsari	62	4
15	Kailali	98	3	34	Surkhet	48	1
16	Kanchanpur	124	1	35	Tanahu	98	11
17	Kapilvastu	8	1	36	Terhathum	17	2
18	Kaski	90	6	37	Udaypur	31	8
19	Kathmandu, Dhading, Nuwakot, Sindhupalchok, Bhaktapur, Lalitpur, Kavre	551	105				

Annex -2
District wise cases filed F/Y 2072/073

S.N.	District	Cases Filed		S.N.	District	Cases Filed
1	Banke	8		12	Kapilvastu	2
2	Bara	47		13	Bhaktapur	4
3	Chitwan	42		14	Kathmandu	40
4	Dadeldhura	2		15	Makawanpur	2
5	Lalitpur	10		16	Morang	5
6	Achham	1		17	Parsa	10
7	Dang	3		18	Rupandehi	7
8	Doti	1		19	Bhojpur	1
9	Jhapa	3		20	Bardiya	2
10	Kailali	14		21	Udaypur	1
11	Kanchanpur	1				

Annex : 3
Nutrition Laboratory
Food Analysis Report
F/Y 2072/073

S.N	Date	Samples name	Moisture %	Total Ash %	Fat %	Protein %	C. Fibre %	Carb %	Energy Kcal/100gm	Fe (mg)	Iodine (ppm)	P (mg)	Vit-C (mg)	Sodium Ben (ppm)
1	072.4.20	Salted biscuit	2.35	3.63	16.31	10.94	ND	66.77	457.63
2		Merogold biscuit	1.84	1.49	9.77	6.71	0.2	79.99	434.73
3		Rum pum biscuit	1.69	1.66	16.43	7.87	0.49	71.86	466.79
4		Fit kit biscuit	1.66	2.01	11.21	5.03	0.59	79.5	439.01
5		Coconut biscuit	3.88	1.26	9.98	6.79	1.27	76.82	424.26
6	072.5.23	Gyan atta	7.89
7		Shahnai brand atta	6.57
8		Kalpa atta	9.76
9		Pavitra atta	4.42
10		Chakki atta	8.04
11		Hulas flour	4.29
12		Fortane chakki atta	3.56
13		Atta	4.15
14		Atta	5.75
15		Maida ramilo	1.35
16	Hulas flour	4.54	
17	072.6.11	Liquid food for sick(FBT-1)	79.95	3.78	0.96	6.26	0.09	8.96	69.52	1.02	...	95.96
18		Liquid food for sick(FBT-2)	71.59	0.95	0.6	5.85	0.27	20.72	111.76	0.74	...	90.4
19		Atta multi grain	9.8	2.12	4.2
20		Sital chini ko pod	9.78	7.33	1.31	7.8	21.3	52.48	252.91
21	072.8.21	Veg. pizza	39.76	2.14	6.16	7.19
22		Veg. pizza	49.3	1.87	2.49	2.72
23		Chicken pizza	36.47	2.82	14.42	3.56
24		Sausage pizza	36.11	1.41	20.18	4.23
25	072.8.26	Mutton pizza	39.76	2.02	9.14	...	0.35
26		Chicken pizza	36.91	3	11.3	...	0.43
27		Cheese pizza	37.82	2.34	9.32	...	0.26
28		Tomato pizza	47.63	1.76	6.25	...	0.7
29		Mushroom pizza	45.27	2.28	6.7	...	0.49
30		Cheese pizza	48.26	1.8	6.92	...	0.54

S.N	Date	Samples name	Moisture %	Total Ash %	Fat %	Protein %	C. Fibre %	Carb %	Energy Kcal/100gm	Fe (mg)	Iodine (ppm)	P (mg)	Vit-C (mg)	Sodium Ben (ppm)
31	072.9.26	Mushroom pizza	56.3	2.05	6.89	11.14	0.29	23.33	199.89
32		Capsicum pizza	58.05	1.98	3.79	9.8	0.34	26.05	177.51
33		Cheese pizza	38.3	2.61	5.86	12.73	0.24	40.26	264.7
34		Mixed pizza	49.07	2.33	6.54	13.84	0.28	27.94	225.98
35		Veg. pizza	43.6	5.1	3.81	9.84	0.56	37.09	222.01
36		Chicken pizza	43.25	2.41	5.69	15.56	0.17	32.92	245.13
37	072.10.24	Veg. pizza	51.71	1.85	5.18	11.76	0.56	28.94	209.42
38		Cheese pizza	47.24	1.22	3.48	14.01	0.58	33.47	221.24
39		Mushroom pizza	51.32	1.43	1.82	8.23	0.56	36.64	195.86
40		Capsicum pizza	53.14	1.47	4.96	10.59	0.37	29.47	204.88
41		Mixed pizza	49.03	1.77	5.06	16.73	0.53	26.88	219.18
42		Chicken pizza	52.18	1.75	4.96	11.39	0.33	29.39	207.76
43	072.10.28	Sitake mushroom(fresh)	82.75	0.83	0.13	2.57	2.54	11.18	56.17
44		Sitake mushroom(dry)	14.42	7.32	2.07	21.08	18.06	37.05	251.15
45		Biscuit	0.48
46	072.11.9	Veg.berger	34.83	1.7	13.35	7.94	0.88	41.3	317.11
47		Spicy berger	42.26	1.65	17.93	7.67	0.85	29.64	310.61
48		Fish berger	41.83	1.63	12.31	8.32
49		Grilled berger	47.44	1.68	12.22	8.06	0.37	30.23	263.14
50		Chicken berger	40.47	1.79	13.61	7.85	0.23	36.05	298.09
51	72.11.18	Feed	20.67
52	72.12.28	Ground apple	86.55	0.41	ND	2.5	1.52	9.02	46.08
53	073.1.5	Biscuit	1.03	1.41	2.48
54		Biscuit	0.9	1.43	2.75
55		Biscuit	0.92	1.46	2.67
56	073.1.21	Chicken berger	56.92	1.26	10.88	5.87	4.22	20.85	204.8
57		Veg.berger	45.2	2.42	9.65	3.49	0.72	38.52	254.89
58		Veg.berger	53.57	2.31	6.07	4.27	1.29	32.49	201.67
59		Cheese berger	62.99	3.29	0.87	7.5	2.55	22.8	129.21
60		Veg.berger	52.08	1.95	5.71	3.2
61		Veg.berger	56.15	1.07	0.78	4.69	0.8	36.81	173.02
62	073.1.27	Lapsi pulp	83.81	32.49	...
63	073.1.28	Fried green chilli pickle	2.54	9.7	48.43	0.53	17.15	21.65	524.59
64		Akabare pickle	67.95	9.7	6.9	2.25	5.35	7.85	102.5
65		Dried radish pickle	63.09	5.4	11.14	0.49	4.47	15.41	163.86
66		Hing lapsi pickle	15.7	1.2	ND	ND	2.17	80.93	323.72
67		Timur ko chhop	5.36	25.5	13	2.48	27.49	26.17	235.6
68		Lapsi pickle	46.93	1.1	0.2	0.55	1.45	49.77	203.08
69		Lapsi candy	16.38	0.4	ND	ND	1.04	82.18	328.72
70		Mix spices pickle	15.98	6.2	55.98	2.73	16.93	3.18	527.46

S.N	Date	Samples name	Moisture %	Total Ash %	Fat %	Protein %	C. Fibre %	Carb %	Energy Kcal/100gm	Fe (mg)	Iodine (ppm)	P (mg)	Vit-C (mg)	Sodium Ben (ppm)
71	073.1.31	Orange juice	171.0
72		Grape juice	175.0
73		Soda luice	167.0
74	73.2.13	Mlti grain soup
75		Sutkari soup
76	072.2.27	SALT-HH3903	52
77		SALT-HH3902	57
78		SALT-HH3001	48
79		SALT-HH2998	40
80		SALT-HH2986	39
81		SALT-HH2988	38
82		SALT-HH2996	29
83		SALT-HH3004	42
84		SALT-HH2994	52
85		SALT-HH2993	47
86		SALT-HH3007	43
87		SALT-HH2995	61
88		SALT-HH3009	23
89		SALT-HH2987	45
90		SALT-HH0845	50
91		SALT-HH0863	44
92		SALT-HH0861	18
93		SALT-HH0862	45
94		SALT-HH0849	52
95		SALT-HH0853	10
96		SALT-HH0864	62
97		SALT-HH0866	45
98		SALT-HH0847	23
99		SALT-HH0856	67
100		SALT-HH0852	39
101		SALT-HH0855	63
102		SALT-HH2653	0
103		SALT-HH2660	21
104		SALT-HH2671	10
105		SALT-HH2665	59
106		SALT-HH2667	0
107		SALT-HH2655	49
108		SALT-HH2651	59
109		SALT-HH2670	68
110	SALT-HH2664	12	
111	SALT-HH2658	21	
112	SALT-HH2649	61	

S.N		Samples name	Moisture %	Total Ash %	Fat %	Protein %	C. Fibre %	Carb %	Energy Kcal/100gm	Fe (mg)	Iodine (ppm)	P (mg)	Vit-C (mg)	Sodium Ben (ppm)
113	072.2.27	SALT-HH2657	15
114		SALT-HH1423	45
115		SALT-HH1443	58
116		SALT-HH1421	47
117		SALT-HH1427	59
118		SALT-HH1425	57
119		SALT-HH1429	12
120		SALT-HH1433	58
121		SALT-HH1431	64
122		SALT-HH1435	58
123		SALT-HH1441	34
124		SALT-HH1437	70
125		SALT-HH1439	47
126		2072.3.7	SALT-HH3979	12
127	SALT-HH3988		15
128	SALT-HH3980		34
129	SALT-HH1124		62
130	SALT-HH1108		12
131	SALT-HH1122		15
132	SALT-HH1110		51
133	SALT-HH2972		23
134	SALT-HH2981		58
135	SALT-HH1120		13
136	SALT-HH1129		54
137	SALT-HH1116		10
138	SALT-HH2968		77
139	SALT-HH2964		52
140	SALT-HH2977		48
141	SALT-HH2965		41
142	SALT-HH2985		52
143	SALT-HH2975		62
144	SALT-HH2967		38
145	SALT-HH2712		17
146	SALT-HH2715		25
147	SALT-HH2706		15
148	SALT-HH2717		0
149	SALT-HH1076		51
150	SALT-HH1072		62
151	SALT-HH1074		64
152	SALT-HH1080		65
153	SALT-HH1066		56
154	SALT-HH1060		68
155	SALT-HH1068		55
156	SALT-HH1078		68
157			SALT-HH1082	15

S.N	Samples name	Moisture %	Total Ash %	Fat %	Protein %	C. Fibre %	Carb %	Energy Kcal/100gm	Fe (mg)	Iodine (ppm)	P (mg)	Vit-C (mg)	Sodium Ben (ppm)
158	SALT-HH1064	68
159	SALT-HH1962	71
160	SALT-HH2452	68
161	SALT-HH2434	58
162	SALT-HH2438	65
163	SALT-HH2450	66
164	SALT-HH2433	62
165	SALT-HH2444	63
166	SALT-HH2447	66
167	SALT-HH2453	70
168	SALT-HH2446	66
169	SALT-HH2437	60
170	SALT-HH2441	61
171	SALT-HH2440	59
172	SALT-HH3294	79
173	SALT-HH3286	48
174	SALT-HH3291	39
175	SALT-HH3275	49
176	SALT-HH3278	56
177	SALT-HH3298	32
178	SALT-HH3287	30
179	SALT-HH3284	85
180	SALT-HH3289	68
181	SALT-HH3281	70
182	SALT-HH3282	36
183	SALT-HH3296	56
184	SALT-HH3313	19
185	SALT-HH3307	14
186	SALT-HH3321	11
187	SALT-HH3303	15
188	SALT-HH3308	0
189	SALT-HH3311	13
190	SALT-HH3299	14
191	SALT-HH3317	14
192	SALT-HH3304	31
193	SALT-HH3319	16
194	SALT-HH3312	35
195	SALT-HH3989	15
196	SALT-HH3990	19
197	SALT-HH3982	43
198	SALT-HH3977	31
199	SALT-HH3975	30
200	SALT-HH3976	45
201	SALT-HH3994	19
202	SALT-HH3983	19

S.N	Samples name	Moisture %	Total Ash %	Fat %	Protein %	C. Fibre %	Carb %	Energy Kcal/ 100gm	Fe (mg)	Iodine (ppm)	P (mg)	Vit-C (mg)	Sodium Ben (ppm)
203	SALT-HH3985	50
204	SALT-HH2381	37
205	SALT-HH2367	60
206	SALT-HH2363	105
207	SALT-HH2364	105
208	SALT-HH2365	61
209	SALT-HH2375	51
210	SALT-HH2374	29
211	SALT-HH2362	33
212	SALT-HH2378	76
213	SALT-HH2366	59
214	SALT-HH2371	58
215	SALT-HH2382	83

Annex :4

Scope of Department of Food Technology and Quality Control



- = Department of Food Technology and Quality Control (1)
- = Regional Office (Food Technology and Quality Control) (5)
- = District Level Office (1)
- = District Food Inspection Unit (20)
- = Food Quarantine Laboratory (4)
- = Food Inspection Unit (Tribhuvan International Airport)

