NEWS | FSSAI

FSSAI directs airline caterers to comply with food safety regulations

This directive aims to enhance transparency by providing detailed information on the nature, origin, and manufacturing details of inflight meals

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The Food Safety and Standards Authority of India (FSSAI) organised a gathering with prominent flight caterers and airlines. The purpose of this meeting was to assess and improve the current food safety protocols in the airline catering industry. The goal was to pinpoint areas in need of enhancement and reaffirm the dedication to delivering passengers secure and top-notch inflight meals.

In response to concerns about inadequate inflight food information for passengers, the FSSAI CEO instructed all flight caterers and airlines to strictly adhere to sub-regulations 5(10)(f) and 8(4) of the Food Safety and Standards (Labelling and Display) Regulations, 2020. The following points should be kept in mind as per these clauses from the FSS Labelling and Display Regulations, 2020. Date and Time of Manufacture to be declared on packed meals served in airlines. Mandatory declarations for ingredients, additives, or food articles listed in Schedule II are to be prominently displayed on the packaging. In particular, sub-regulations 1.1 (1), (2), (3), 1.4 (3), (4) and 1.9 of Schedule II to be adhered to.Information relating to Allergen(s) Logo for Veg or Non-veg

This directive aims to enhance transparency by providing detailed information on the nature, origin, and manufacturing details of inflight meals. Emphasising Menu labelling as a crucial tool, he stressed its role in empowering passengers to make informed food choices.

During the meeting, emphasis was placed on the swift and effective resolution of consumer grievances. The discussion underscored the importance of specialised training programs for catering staff, aiming to ensure a thorough grasp of food safety and hygiene practices.

This initiative aligns with FSSAI's dedication to upholding the highest standards of food safety and hygiene in the airline catering industry.

Read online: https://nuffoodsspectrum.in/news/5/20672/fssai-directs-airline-caterers-to-comply-with-food-safety-regulations-2.html

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