



Food Safety & Standards Authority of India

भारतीय खाद्य संरक्षा एवं मानक प्राधिकरण

A Statutory Authority under FSS Act, 2006

(एफ एस एस अधिनियम, 2006 के अधीन एक सांविधिक प्राधिकरण)

Western Region, Unit No.902,9th Floor,

Hall Mark , Business Plaza,

Opposite Guru Nanak Hospital Bandra (East), Mumbai- 400051

यूनिट न0 902, नवां तल, हॉल मार्क, बिजनेस प्लाजा, गुरु नानक अस्पताल के सामने, ब्रान्द्रा (पूर्व) मुम्बई-400051

Dated/दिनांक: 19/04/2018

NARAYANI SILICATE

Plot No. 295, GIDC Chitra, Bhavnagar, Bhavnagar
(Gujarat), 364002

Subject: Grant of License (New)

विषय: लाइसेंस (नवीन लाइसेंस) प्रदान करना

Sir,
महोदय,

Please refer to your Application ID CLS18040000268513 dated 19/04/2018 regarding grant of New license under FSS Act, 2006. The New license for the above mentioned application is granted as per the details given below:

कृपया आप एफ एस एस अधिनियम, 2006 के अंतर्गत नवीन लाइसेंस प्रदान करने के संबंध में अपने आवेदन CLS18040000268513 दिनांक 19/04/2018 का संदर्भ देखें। उपर्युक्त उल्लिखित आवेदन के लिए नवीन लाइसेंस नीचे दिए गए ब्यौरे के अनुसार प्रदान किया जाता है:

License Number/लाइसेंस संख्या	Category of License/लाइसेंस की श्रेणी	Date of Grant/प्रदान करने की तारीख	Validity/विधिमान्यता
10018021003242	Central	19/04/2018	18/04/2023

The License is granted under and is subject to the provisions of Food Safety & Standards Act 2006, and Food Safety & Standards (Licensing and Registration of Food Businesses) Regulation, 2011.

लाइसेंस खाद्य संरक्षा एवं मानक अधिनियम 2006 तथा खाद्य संरक्षा एवं मानक (खाद्य व्यवसायियों को लाइसेंस देने तथा पंजीकरण) विनियम, 2011 के अधीन एवं इसके शर्ताधीन प्रदान किया जाता है।

The license should be kept in safe custody within the authorized premises and should be made available as and when required by licensing authority or their officials. A true copy of the license shall be displayed at a prominent place at all times within the authorized premises where the food business is carried out. The application for renewal of license must be made in the specified format not later than 30 days prior to the expiry of validity mentioned above, after which Rs.100 per day will be charged up to the date of expiry. After expiry a fresh online application for grant of a new license will be required.

लाइसेंस को प्राधिकृत परिसर में सुरक्षित अभिरक्षा में रखा जाना चाहिए तथा आवश्यकता पड़ने पर लाइसेंस प्राधिकारी या उनके अधिकारियों द्वारा उपलब्ध कराया जाना चाहिए। लाइसेंस की सही प्रति को प्राधिकृत परिसर, जहां खाद्य व्यवसाय किया जाता है के अंतर्गत प्रमुख स्थान पर प्रदर्शित किया जाएगा। लाइसेंस के नवीकरण हेतु आवेदन उपर्युक्त उल्लिखित विधिमान्यता समाप्त होने की तारीख से पहले 30 दिन से अधिक नहीं अवधि में विनिर्दिष्ट फॉर्मेट में अवश्य किया जाना चाहिए जिसके बाद समाप्ति की तारीख तक 100रु प्रति दिन के हिसाब से शुल्क लिया जाएगा। समाप्ति के बाद नए सिरे से नवीन लाइसेंस देने के लिए ऑनलाइन आवेदन करने की जरूरत होगी।

Please note that your application had been considered on the basis of the documents submitted. The authorized premises shall be inspected for verifications of information provided and to ensure compliance with all relevant provisions of the Act and Regulations. You shall also be responsible to ensure compliance with all acts, norms, regulations etc. pertaining to fire, electricity and electrical equipment, environment etc. as stipulated by the respective state authorities.

कृपया यह नोट करें कि आपके आवेदन पर प्रस्तुत किए गए दस्तावेज के आधार पर विचार किया गया था। प्राधिकृत परिसरों का निरीक्षण दी गई सूचना के सत्यापन तथा यह सुनिश्चित करने के लिए किया जाएगा कि अधिनियम तथा विनियमों के सभी प्रासंगिक उपबंधों का अनुपालन हो रहा है। आप सभी अग्नि, विद्युत तथा विद्युत उपस्कर, पर्यावरण इत्यादि जिसका निर्धारण राज्य प्राधिकारियों द्वारा किया गया है से संबंधित सभी अधिनियमों, मानकों, विनियमों आदि के अनुपालन को सुनिश्चित करने के लिए भी जिम्मेवार होंगे।

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Central Licensing Authority

केन्द्रीय लाइसेंस प्राधिकारी

Food Safety & Standards Authority of India

भारतीय खाद्य संरक्षा एवं मानक प्राधिकरण

Enclosure: Original License under FSS Act, 2006

अनुलग्नक:- एफ एस एस अधिनियम, 2006 के अधीन मूल लाइसेंस

Region name/क्षेत्र का नाम : Mumbai

Email Id/ईमेल आईडी : aomumbai@fssai.gov.in

Phone No/फोन नंबर : 022-26420961

(Dr KRISHNA METHEKAR)

DESIGNATED OFFICER

Food Safety & Standards Authority of India

Ministry of Health & Family Welfare,

Western Region, Mumbai 51

भारत सरकार
Government of India
भारतीय खाद्य संरक्षा एवं मानक प्राधिकरण
Food Safety and Standards Authority of India



खाद्य संरक्षा और मानक अधिनियम, 2006 के अधीन अनुज्ञप्ति
License under Food Safety and Standards Act, 2006

अनुज्ञप्ति संख्या / License Number : **10018021003242**

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|---|--|
| 1. अनुज्ञप्तिधारी के पंजीकृत कार्यालय का नाम और पता
Name & Registered Office Address of Licensee | NARAYANI SILICATE
Plot No. 295, GIDC Chitra, Bhavnagar, Bhavnagar(Gujarat), -364002 |
| 2. प्राधिकृत परिसरो का पता
Address of Authorized Premises | Plot No. 295, GIDC Chitra, Bhavnagar, Bhavnagar(Gujarat), -364002 |
| 3. कारोबार का प्रकार / Kind of Business | Manufacturer |
| 4. डेयरी कारोबार विवरण हेतु / Dairy Business Details | N.A. |
| 5. अनुज्ञप्ति का वर्ग / Category of License : | Central |

यह अनुज्ञप्ति खाद्य संरक्षा और मानक अधिनियम, 2006 के अधीन अनुदत्त की गई और वह अधिनियम के उपबंधों के अध्यादीन है जिनका अनुज्ञप्तिधारी द्वारा अवश्य पालन किया जाना चाहिए / This license is granted under and is subject to the provisions of FSS Act, 2006 all of which must be complied with by the licensee.



Krishna

Stamp and signature of Designated Officer

स्थान / Place : Mumbai
दिनांक / Date : 19/04/2018

भारत सरकार अधिनियम, 2006 के अधीन केंद्रीय अनुज्ञापन अधिकारी
Central Licensing Authority under FSSA, 2006

विधिमन्यता और नवीनीकरण / Validation And Renewal

License Issue / Renewal Date	Period of validity	License Fee Paid	Items of Food products with capacities authorized to Manufacture/ Re-pack/ Re-label	Installed handling Capacity	Signature Of Designated Officer
19/04/2018	18/04/2023	Rs. 37500	Please refer to annexure.	Please refer to annexure.	<i>Krishna</i>

Disclaimer-This License is only to commence or carry on food businesses and not for any other purpose.

(D. KRISHNA METHEKAR)
DESIGNATED OFFICER
Food Safety & Standards Authority of India
Ministry of Health & Family Welfare,
Western Region, Mumbai 51

भारत सरकार
Government of India

भारतीय खाद्य संरक्षा एवं मानक प्राधिकरण
Food Safety and Standards Authority of India



खाद्य संरक्षा और मानक अधिनियम, 2006 के अधीन अनुज्ञप्ति
License under Food Safety and Standards Act, 2006

अनुज्ञप्ति संख्या / License Number : **10018021003242**

Kind of Business : Manufacturer

Items of Food products with Installed capacities authorized to Manufacture/ Re-pack/Re-label

Other food processing units

Sl.No.	Product Description	Quantity (MT/Day)	Kind of Business
1	Aluminium Silicate, Silicon Dioxide, Magnesium Carbonate, Magnesium Hydroxide, Alumina (Dried Aluminium Hydroxide)	50	Manufacturer

स्थान / Place : Mumbai
दिनांक / Date : 19/04/2018

Stamp and signature of Designated Officer

खा. सं. और मा. अधि., 2006 के अधीन केंद्रीय अनुज्ञापन
अधिकारी

Central Licensing Authority under FSSA,
2006

(Dr KRISHNA METHEKAR)
DESIGNATED OFFICER

Food Safety & Standards Authority of India
Ministry of Health & Family Welfare,
Western Region, Mumbai 51

Validation And Renewal Annexure

भारत सरकार
Government of India
भारतीय खाद्य संरक्षा एवं मानक प्राधिकरण
Food Safety and Standards Authority of India



खाद्य संरक्षा और मानक अधिनियम, 2006 के अधीन अनुज्ञप्ति
License under Food Safety and Standards Act, 2006

अनुज्ञप्ति संख्या / License Number : **10018021003242**

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(Dr KRISHNA METHEKAR)
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Western Region, Mumbai 51

Condition of License

All Food Business operators shall ensure that the following conditions are complied with at all times during the course of its Food Business.

Food Business Operators Shall:

1. Display a true copy of the license granted in Form C shall at all time at a prominent place in the premises.
2. Give necessary access to licensing authorities or their authorized personnel to the premises.
3. Inform authorities about any change or modifications in activities.
4. Employ at least one technical person to supervise the production process. The person supervising the production process shall possess at least a degree in science with Chemistry/ Bio-chemistry/ Food and nutrition/ Microbiology or a degree or diploma in Food Technology/ Dairy Technology/ Dairy Microbiology/ Dairy chemistry/ Dairy engineering/ Oil technology/ Veterinary science / Hotel management & Catering technology or any degree or diploma in any other discipline related to the specific requirement of the business from a recognized university or institute or equivalent.
5. Furnish periodic annual return 1st April to 31st March, with in 31st May of each year. For collection/ handling/manufacturing of milk and milk product half yearly return also to be furnished as specified.
6. Ensure that no product other than the product indicated in the license /registration is produced in the unit.
7. Maintain factory's sanitary and hygienic standards and workers hygiene as specified in the schedule-4 according to the category of food business.
8. Maintain daily records of production, raw materials utilization and sales separately.
9. Ensure that the source and standards of raw material used are of optimum quality.
10. Food business operator shall not manufacture , store or expose for sale or permit the sale of any article of food in any premises not effectively separated to the satisfaction of the licensing authority from any privy, urine, sullage ,drain or place of storage of foul and waste matter
11. Ensure clean-in-place system (whatever necessary) for regular cleaning of machine & equipment.
12. Ensure testing of relevant chemical and/or microbiological contaminants in food products in accordance with these regulation as frequency as required on the basis of historical data and risk assessment to ensure production and delivery of safe food through own or NABL accredited/FSSAI recognized labs atleast once in six month.
13. Ensure that as much as possible the required temperature shall be maintained throughout the supply chain from the place of procurement or sourcing till it reaches the end consumer including chilling, transportation, storage etc.
14. The Manufacturer/ Importer/ Distributer shall buy and sell food products only from, or to , licensed /registered vendors and maintain record thereof.