

MINISTRY OF HEALTH AND FAMILY WELFARE
(Food Safety and Standards Authority of India)

Notification

New Delhi, dated the 1st August, 2011

F.No. 2-15015/30/2010 Whereas in exercise of the powers conferred by section clause (e) of sub section (2) of section 92 read with 16 of Food Safety and Standards Act, 2006 (34 of 2006) the Food Safety and Standards Authority of India proposes to make Food Safety and Standards Regulations in so far they relates to Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011, and;

Whereas these draft Regulations were published in consolidated form at pages 1 to 776 in the Gazette of India Extraordinary Part III – Sec. 4 dated 20th October 2010 inviting objections and suggestions from all persons likely to be affected thereby before the expiry of the period of thirty days from the date on which the copies of the Gazette containing the said notification were made available to the public;

And whereas the copies of the Gazette were made available to the public on the 21st October 2010;

And whereas objections and suggestions received from the stakeholders within the specified period on the said draft Regulations have been considered and finalized by the Food Safety and Standards Authority of India.

Now therefore, the Food Safety and Standards Authority of India hereby makes the following Regulations, namely,—

FOOD SAFETY AND STANDARDS (FOOD PRODUCTS STANDARDS AND FOOD ADDITIVES) REGULATIONS, 2011

CHAPTER 1
GENERAL

1.1: Title and commencement

1.1.1: These regulations may be called the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011.

1.1.2: These regulations shall come into force on or after 5th August, 2011, except the regulations 2.1.7.(1)(2)(3)(4), 2.1.8 (1)(3), 2.1.11 (1)(2), 2.1.12(1), including table 14 of Appendix A and table 2 of Appendix B which shall come in to force after six months from that date.

Provided that wherever the standards given in these regulations are at variance with any of the provisions of the licenses already granted, Food Business Operator shall comply with the provisions of these regulations within six months from the date of commencement of the regulations.

1.2: Definitions

In these regulations unless the context otherwise requires:

1. BOILED MILK means milk which has been brought to boil.
2. “De-oiled meal” means the residual material left over when oil is extracted by a solvent from any oil-bearing material;
3. DOUBLE TONED MILK means the product prepared by admixture of cow or buffalo milk or both with fresh skimmed milk, or by admixture of cow or buffalo milk or both that has been standardised to fat and solids-not-fat percentage given in the table below in 2.1.1:1 by adjustment of milk solids. It shall be pasteurised and shall show a negative Phosphatase Test. When fat or dry non-fat milk solids are used, it shall be ensured that the product remains homogeneous and no deposition of solids takes place on standing.
4. “Hydrogenation” means the process of addition of hydrogen to an edible vegetable oil using a catalyst to produce a fat with semi-solid consistency;
5. Flavoured Milk, by whatever name called, may contain nuts (whole, fragmented or ground) chocolate, coffee or any other edible flavour, edible food colours and cane sugar. Flavoured milk shall be pasteurised, sterilised or boiled. The type of milk shall be mentioned on the label.

6. Full Cream Milk means milk or a combination of buffalo or cow milk or a product prepared by combination of both that has been standardised to fat and solids-not-fat percentage, given in the table below in 2.1.1:1, by adjustment/addition of milk solids, Full Cream Milk shall be pasteurised. It shall show a negative phosphatase test. It shall be packed in clean, sound and sanitary containers properly sealed so as to prevent contamination.

7. 'Irradiation' means any physical procedure, involving the intentional exposure of food to ionizing radiations.

8. 'Irradiation facility' means any facility which is capable of being utilized for treatment of food by irradiation.

9. 'Irradiated food' means articles of food subjected to radiation by :—

(i) Gamma Rays;

(ii) X-rays generated from machine sources operated at or below an energy level of 5 million electron volts; and

(iii) Sub-atomic particles, namely, electrons generated from machine sources operated at or below an energy level of 10 million electron volts, to dose levels as specified in Schedule I of the Atomic Energy (Control of Irradiation of Food) Rules 1991.

10. MILK is the normal mammary secretion derived from complete milking of healthy milch animal without either addition thereto or extraction therefrom unless otherwise provided in these Regulations. It shall be free from colostrum. Milk of different classes and of different designations shall conform to the standards laid down in the Table below in 2.1.1:1

Total urea content in the milk shall not be more than 700 ppm

11. MIXED MILK means a combination of milk of cow, buffalo, sheep, goat or any other milch animal and may be a combination of any of these milk which has been made and conforms to the standards given in the table below in 2.1.1:1.

12. MILK PRODUCTS means the products obtained from milk such as cream, malai, curd, skimmed milk curd, chhanna, skimmed-milk chhanna, cheese, processed cheese, ice-cream, milk ices, condensed milk-sweetened and unsweetened, condensed skimmed milk-sweetened and unsweetened, milk powder, skimmed milk powder, partly skimmed milk powder, khoa, infant milk food, table butter and desi butter.

Milk products shall not contain any substance not found in milk unless specified in the standards.

13. "Margarine" means an emulsion of edible oils and fats with water;

14. 'Operator of irradiation facility' means any person appointed as such by licensee who satisfies the qualifications and requirements as for training specified in Schedule II of the Atomic Energy (Control of Irradiation of Food) Rules, 1991

15. PASTEURISATION—

The terms "Pasteurisation", "Pasteurised" and similar terms shall be taken to refer to the process of heating every particle of milk of different classes to at least 63⁰ C and holding at such temperature continuously for at least 30 minutes or heating it to at least 71.5⁰C and holding at such temperature continuously for at least 15 seconds or an approved temperature time combination that will serve to give a negative Phosphatase Test.

All pasteurised milk of different classes shall be cooled immediately to a temperature of 10⁰ C, or less

16. RECOMBINED MILK means the homogenised product prepared from milk fat, non-fat-milk solids and water. Recombined milk shall be pasteurised and shall show a negative Phosphatase test.

17. "Refined vegetable oil" means any vegetable oil which is obtained by expression or solvent extraction of vegetable oil bearing materials, deacidified with alkali and/or by physical refining and/or by miscella refining using permitted food grade solvents and/or degumming followed by bleaching with absorbent earth and/or activated carbon and deodorized with steam without using any other chemical agents

18. "Refining" means a process by which an expressed vegetable oil or a solvent-extracted oil is deacidified—

(i) With alkali, or

(ii) by physical refining, or both, or

(iii) By miscella refining using permitted food grade solvent, followed by bleaching with absorbent earth and/or activated carbon or both of them and deodorized with steam without using any other chemical agent;

(iv) refining if required may include the process of degumming using phosphoric/citric acid.

19. SKIMMED MILK means the product prepared from milk from which almost all the milk fat has been removed mechanically.

20. STERILISATION :The term “sterilisation when used in association with milk, means heating milk in sealed container continuously to a temperature of either 115⁰ C for 15 minutes or at least 130⁰ C for a period of one second or more in a continuous flow and then packed under aseptic condition in hermetically sealed containers to ensure preservation at room temperature for a period not less than 15 days from the date of manufacture;

21. STANDARDISED MILK means cow milk or buffalo milk or sheep milk or goat milk or a combination of any of these milk that has been standardised to fat and solids-not-fat percentage given in the table below in 2.1.1:1 by the adjustment of milk solids. Standardised milk shall be pasteurised and shall show a negative Phosphatase Test.

22. “Solvent-extracted oil” means any vegetable oil obtained from oil-bearing material by the process of extraction by a solvent;

23. “Solvent-extracted edible flour” means the ground material obtained from specially prepared deoiled meal, that is, the residual material left over when oil is extracted by a solvent from oil cake immediately following the single-pressing of good quality edible oilseeds;

24. TONED MILK means the product prepared by admixture of cow or buffalo milk or both with fresh skimmed milk; or by admixture of cow or buffalo milk or both that has been standardised to fat and solids-not-fat percentage given in the table below in 2.1.1:1 by adjustment of milk solids. It shall be pasteurised and shall show a negative Phosphatase Test. When fat or dry non-fat-milk solids are used, it shall be ensured that the product remains homogeneous and no deposition of solids takes place on standing.

25. “Vegetable oils” means oils produced from oilcakes or oilseeds or oil-bearing materials of plant origin and containing glycerides;

26. “Vegetable oil product” means any product obtained for edible purposes by subjecting one or more edible oils to any or a combination of any of the processes or operations, namely, refining, blending, hydrogenation or interesterification and winterization (process by which edible fats and oils are fractioned through cooling), and includes any other process which may be notified by the Central Government in the official Gazette;

CHAPTER 2

FOOD PRODUCT STANDARDS

2.1: DAIRY PRODUCTS AND ANALOGUES

2.1.1: MILK

1. The standards of different classes and designations of milk shall be as given in the table below. Milk shall conform to both the parameters for milk fat and milk solids not fat, independently, as prescribed in columns (4) and (5) of the said table:

Table

Class of Milk	Designation	Locality	Milk Fat	Minimum percent Milk solids not fat
(1)	(2)	(3)	(4)	(5)
Buffalo Milk	Raw, pasteurized, boiled, flavoured, sterilized	Assam, Bihar, Chandigarh, Delhi, Gujarat, Haryana, Jharkhand, Maharashtra, Meghalaya, Punjab, Sikkim, Uttar Pradesh	6.0	9.0

(1)	(2)	(3)	(4)	(5)
		Uttarakhand West Bengal		
Buffalo Milk	Raw, pasteurized, boiled, flavoured, sterlized	Andaman and Nicobar Andhra Pradesh Arunachal Pradesh Chhatisgarh Dadra & Nagar haveli Goa, Daman & Diu Himachal Pradesh Jammu& Kashmir & Karnataka Kerala Lakshadweep, Minicoy & Amindivi Island Madhya Pradesh Manipur Mizoram Nagaland Orissa Puducherry Rajasthan Tamil Nadu Tripura	5.0	9.0
Cow Milk	Raw, pasteurized, boiled, flavoured, sterlized	Chandigarh Haryana Punjab	4.0	8.5
Cow Milk	Raw, boiled, pasteurized, flavoured and sterlized	Andaman & Nicobar Islands Andhra Pradesh Arunachal Pradesh AssamBihar Chhatisgarh Dadra & Nagar haveli Delhi Goa, Daman & Diu Gujarat Himachal Pradesh Jammu & Kashmir Jharkhand Karnataka Kerala Lakshadweep, Minicoy & Adminidive Islands Madhya Pradesh Maharashtra Manipur Meghalaya Nagaland Puducherry Rajasthan Sikkim Tamil Nadu Tripura	3.5	8.5

(1)	(2)	(3)	(4)	(5)
		Uttar Pradesh Uttarakh and West Bengal		
Cow Milk	Raw, boiled, pasteurized, flavoured and sterlized	Mizoram Orissa	3.0	8.5
Goat or Sheep Milk	Raw, boiled, pasteurized, flavoured and sterlized	Chandigarh Chhatisgarh Haryana Kerala Madhya Pradesh Maharashtra Punjab Uttar Pradesh Uttarakhand	3.5	9.0
Goat or Sheep Milk	Raw, boiled, pasteurized, flavoured and sterlized	Andaman & Nicobar Islands Andhra Pradesh Arunachal Pradesh Assam Bihar Chhatisgarh Dadra and Nagar haveli Delhi Goa, Daman & Diu Gujarat Himachal Pradesh Jammu & Kashmir Jharkhand Karnataka Lakshadweep, Minicoy & Amindive Islands Manipur Meghalaya' Mizoram Nagaland Orissa Puducherry Rajasthan Sikkim, Tamil Nadu Tripura West Bengal	3.0	9.0
Mixed Milk	Raw, pasteurised, boiled, flavoured and sterilised	All India	4.5	8.5
Standardized milk	Pasteurised, flavoured and sterilized	All India	4.5	8.5
Recombined Milk	Pasteurised, flavoured and sterilized	All India	3.0	8.5

(1)	(2)	(3)	(4)	(5)
Toned Milk	Pasteurised, flavoured and sterilized	All India	3.0	8.5
Double Toned milk	Pasteurised, flavoured and sterilized	All India	1.5	9.0
Skimmed Milk	Raw, boiled, pasteurised, flavoured and sterilized	All India	Not more than 0.5 percent	8.7
Full Cream Milk	Pasteurised and sterilized	All India	6.0	9.0

NOTE :-(i) When milk is offered for sale without indication of the class, the standards prescribed for buffalo milk shall apply.

(ii) The heat treatment for the various designated milk shall be as follows:

Designation	Heat treatment
Raw	Nil.
Pasteurised	Pasteurisation.
Boiled	Boiling
Flavoured	Pasteurisation or Sterilisation
Sterilised	Sterilisation

2.1.2 Cream:

1. Cream including sterilised cream means the product of cow or buffalo milk or a combination thereof. It shall be free from starch and other ingredients foreign to milk. It may be of following three categories, namely:—

1. Low fat cream—containing milk fat not less than 25.0 percent by weight.
2. Medium fat cream—containing milk fat not less than 40.0 percent by weight.
3. High fat cream—containing milk fat not less than 60.0 percent by weight.

Note:- Cream sold without any indication about milk fat content shall be treated as high fat cream.

2. Cream Powder means the product obtained by partial removal of water from cream obtained from milk of cow and / or buffalo. The fat and / or protein content of the cream may be adjusted by addition and/ or withdrawal of milk constituents in such a way as not to alter the whey protein to casein ratio of the milk being adjusted. It shall be of uniform colour and shall have pleasant taste and flavour free from off flavour and rancidity. It shall also be free from vegetable oil/ fat, mineral oil, added flavour and any substance foreign to milk.

The product may contain food additives permitted in these regulations including Appendix A. It shall conform to the microbiological requirements prescribed in Appendix B. It shall conform to the following requirements:—

(i) Moisture	Not more than 5.0 percent
(ii) Milk fat	Not less than 42.0 percent
(iii) Milk protein in Milk solid not fat	Not less than 34.0 percent

2.1.3: MALAI

1. Malai means the product rich in butter fat prepared by boiling and cooling cow or buffalo milk or a combination thereof. It shall contain not less than 25.0 per cent milk fat.

2.1.4: DAHI OR CURD

1. Dahi or curd means the product obtained from pasteurised or boiled milk by souring, natural or otherwise, by a harmless lactic acid culture or other harmless bacterial culture may also be used in conjunction with lactic acid bacteria cultures for souring. Dahi may contain added cane sugar. Dahi shall have the same minimum percentage of milk fat and milk solids-not-fat as the milk from which it is prepared.

Where dahi or curd is sold or offered for sale without any indication of class of milk, the standards prescribed for dahi prepared from buffalo milk shall apply.

Milk solids may also be used in preparation of this product.

2.1.5: CHHANA OR PANEER

1. Chhana or paneer means the product obtained from the cow or buffalo milk or a combination thereof by precipitation with sour milk, lactic acid or citric acid. It shall not contain more than 70.0 per cent moisture and the milk fat content shall not be less than 50.0 per cent of the dry matter.

Milk solids may also be used in preparation of this product.

Provided that paneer or chhana when sold as low fat paneer or chhana, it shall conform to the following requirements:—

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|---------------|---|
| (i) Moisture | Not more than 70.0 percent |
| (ii) Milk fat | Not more than 15.0 percent of dry matter: |

Provided further that such low fat paneer/chhana shall be sold in sealed package only and shall bear proper label declaration as provided in regulation 2.4.5 (39) of Food Safety and Standards (Packaging and Labeling) Regulations, 2011.

2.1.6: CHEESE

1. Cheese means the ripened or unripened soft or semihard, hard and extra hard product, which may be coated with food grade waxes or polyfilm, and in which the whey protein / casein ratio does not exceed that of milk. Cheese is obtained by coagulating wholly or partly milk and/ or products obtained from milk through the action of non-animal rennet or other suitable coagulating agents and by partially draining the whey resulting from such coagulation and/ or processing techniques involving coagulation of milk and/ or products obtained from milk which give a final product with similar physical, chemical and organoleptic characteristics. The product may contain starter cultures of harmless lactic acid and / or flavour producing bacteria and cultures of other harmless microorganisms, safe and suitable enzymes and sodium chloride. It may be in the form of blocks, slices, cut, shredded or grated cheese.

(i) Ripened Cheese is cheese which is not ready for consumption shortly after manufacture but which must be held for some time at such temperature and under such other conditions as will result in necessary biochemical and physical changes characterizing the cheese in question.

(ii) Mould Ripened cheese is a ripened cheese in which the ripening has been accomplished primarily by the development of characteristic mould growth through the interior and/ or on the surface of the cheese.

(iii) Unripened cheese including fresh cheese is cheese which is ready for consumption shortly after manufacture.

Cheese or varieties of cheeses shall have pleasant taste and flavour free from off flavour and rancidity.

It may contain food additives permitted in these regulation including Appendix A. It shall conform to the microbiological requirements prescribed in Appendix B:

Provided that cheese or varieties of cheeses coated with food grade waxes/ or polyfilm / or wrapping of cloth shall bear proper label declaration as provided in regulation 2.4.5 (44) of Food Safety and Standards (Packaging and Labeling) Regulations, 2011. It shall conform to the following requirements:—

Product	Moisture	Milk Fat on Dry basis
(1)	(2)	(3)
(i) Hard Pressed Cheese	Not more than 39.0 percent	Not less than 48.0
(ii) Semi Hard Cheese	Not more than 45.0 percent	Not less than 40.0 percent
(iii) Semi Soft Cheese	Not more than 52.0 percent	Not less than 45.0 percent
(iv) Soft Cheese	Not more than 80.0 percent	Not less than 20.0 percent
(v) Extra Hard Cheese	Not more than 36.0 percent	Not less than 32.0 percent
(vi) Mozzarella Cheese	Not more than 60.0 percent	Not less than 35.0 percent
(vii) Pizza Cheese	Not more than 54.0 percent	Not less than 35.0 percent

2. “Processed Cheese” means the product obtained by grinding, mixing, melting and emulsifying one or more varieties of cheeses with the aid of heat and emulsifying agents. It may contain cream, butter, butter oil and other milk products subject to maximum 5.0 percent lactose content in the final product and edible common salt, vinegar/ acetic acid, spices and other vegetable seasoning and foods other than sugars properly cooked or prepared for flavouring and characterization of the product provided these additions do not exceed one sixth of the weight of the total solids of the final product on dry matter basis and cultures of harmless bacteria and enzymes. It shall have pleasant taste and smell free from off flavour and rancidity. It may contain food additives permitted in these regulation including Appendix A. It shall conform to the microbiological requirements prescribed in Appendix B. It shall conform to the following requirements:—

- | | | |
|----------------------------|---|-----------------------------|
| (i) Moisture | - | Not more than 47.0 percent |
| (ii) Milk fat on dry basis | - | Not less than 40.0 percent. |

Provided that processed cheese chiplets (packed sliced cheese) when sold in a package other than tin, shall not contain more than 50.0 percent moisture.

3. “Processed Cheese Spread means the product obtained by grinding, mixing, melting and emulsifying one or more varieties of cheese with emulsifying agents with the aid of heat. It may contain Cream, Butter oil and other dairy products, subject to a maximum limit of 5.0 percent lactose in the final product, salt, vinegar, spices, condiments and seasonings, natural carbohydrate sweetening agents namely sucrose, dextrose, corn syrup, corn syrup solids, honey, maltose, malt syrup and hydrolysed lactose and food properly cooked or otherwise prepared for flavouring and characterization of the product provided these additions do not exceed one sixth of the weight of total solids of the final product on dry weight basis and cultures of harmless bacteria and enzymes. It shall have pleasant taste and flavour free from off flavour and rancidity. It may contain food additives permitted in these regulation including Appendix A. It shall conform to the microbiological requirements prescribed in Appendix B. It shall conform to the following requirements:—

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|----------------------------|---|-----------------------------|
| (i) Moisture | - | Not more than 60.0 percent |
| (ii) Milk fat on dry basis | - | Not less than 40.0 percent. |

4. Cheddar Cheese means ripened hard cheese obtained by coagulating heated/pasteurised milk of Cow and/ or Buffalo or mixtures thereof with cultures of harmless lactic acid producing bacteria, non-animal rennet or other suitable coagulating enzymes. It shall be in the form of hard pressed block with a coating of food grade waxes or wrapping of cloth or polyfilm. It shall have firm, smooth and waxy texture with a pale straw to orange colour without any gas holes. It may contain food additives permitted in these Regulations and Appendices including Appendix A. It shall conform to the microbiological requirements prescribed in Appendix B. It shall conform to the following requirements:—

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|----------------------------|---|----------------------------|
| (i) Moisture | - | Not more than 39.0 percent |
| (ii) Milk Fat on Dry Basis | - | Not less than 48.0 percent |

5. Danbo Cheese means ripened semi hard cheese obtained by coagulating heated /pasteurised milk of cow and/ or Buffalo and mixtures thereof with cultures of harmless lactic acid producing bacteria, non-animal rennet or other suitable coagulating enzymes. It shall be smooth in appearance with firm texture and uniform yellow colour and may be coated with food grade waxes or wrapping of cloth or polyfilm. It may contain food additives permitted in these Regulations including Appendix A. It shall conform to the microbiological requirements prescribed in Appendix B. It shall conform to the following requirements:—

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|----------------------------|---|-----------------------------|
| (i) Moisture | - | Not more than 39.0 percent. |
| (ii) Milk Fat on Dry Basis | - | Not less than 45.0 percent |

6. Edam Cheese means the ripened semi hard cheese obtained by coagulating heated / pasteurised milk of Cow and / or Buffalo or mixtures thereof with cultures of harmless lactic acid producing bacteria non-animal rennet or other suitable coagulating enzymes. It shall have a firm texture suitable for cutting with a yellowish colour and a hard rind which may be coated with food grade waxes, wrapping of cloth, polyfilm or vegetable oil. It may contain food additives permitted in these regulations including Appendix A. It shall conform to the microbiological requirements prescribed in Appendix B. It shall conform to the following requirements:—

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|----------------------------|---|-----------------------------|
| (i) Moisture | - | Not more than 46.0 percent. |
| (ii) Milk Fat on Dry basis | - | Not less than 40.0 percent. |

7. Gouda Cheese means ripened semi hard cheese obtained by coagulating milk of Cow and/ or Buffalo or mixtures thereof with cultures of harmless lactic acid producing bacteria non-animal / rennet or other suitable coagulating enzymes. It shall have firm texture suitable for cutting, straw to yellowish colour and a hard rind which may be coated with food grade waxes, wrapping of cloth, or vegetable oil. It may contain food additives permitted in these Regulations including Appendix "A". It shall conform to the microbiological requirements prescribed in Appendix B. It shall conform to the following requirements:—

- (i) Moisture Not more than 43.0 percent
(ii) Milk Fat on Dry Basis Not less than 48.0 percent.

8. Havarti Cheese means ripened semi hard cheese obtained by coagulating milk of cow and / or Buffalo or mixtures thereof with cultures of harmless lactic acid producing bacteria, non-animal rennet or other suitable coagulating enzymes. It shall have firm texture suitable for cutting, a light yellow colour and may have a semi soft slightly greasy rind. It may contain food additives permitted in these regulations including Appendix A. It shall conform to the microbiological requirements prescribed in Appendix B. It shall conform to the following requirements:—

Requirements	Havarti	30 percent Havarti	60 percent Havarti
(1)	(2)	(3)	(4)
Moisture	Not more than 48.0 percent	Not more than 53.0 percent	Not more than 60.0 percent
Milk Fat on Dry basis	Not less than 45.0 percent	Not less than 30.0 percent	Not less than 60.0 percent.

9. Tilsiter means ripened semi hard cheese obtained by coagulating milk of Cow and/ or Buffalo or mixtures thereof with cultures of harmless lactic acid producing bacteria and cultures of Bacterium linens, non-animal rennet or other suitable coagulating enzymes. It shall have firm texture suitable for cutting with a ivory to yellow colour with a firm rind which may show red and yellow smear producing bacteria or coated with food grade waxes or wrapping of cloth or polyfilm after removal of the smear. It may contain food additives permitted in these regulations including Appendix A. It shall conform to the microbiological requirements prescribed in Appendix B. It shall conform to the following requirements:—

Requirement	Tilsiter	30 percent Tilsiter	60 percent Tilsiter
(1)	(2)	(3)	(4)
Moisture	Not more than 47.0 percent	Not more than 53.0 percent	Not more than 39.0 percent
Milk fat on Dry Basis	Not less than 45.0 percent	Not less than 30.0 percent	Not less than 60.0 percent

10. Cottage Cheese and Creamed Cottage Cheese means soft unripened cheese obtained by coagulation of pasteurised skimmed milk of Cow and/ or Buffalo or mixtures thereof with cultures of harmless lactic acid bacteria with or without the addition of other suitable coagulating enzymes. Creamed Cottage Cheese is cottage cheese to which a pasteurised creaming mixture of cream, skimmed milk, condensed milk, non fat dry milk, dry milk protein, Sodium/ Potassium/ Calcium/ Ammonium caseinate is added. It shall have a soft texture with a natural white colour. It may contain spices, condiments, seasonings and fruits pulp. It may contain food additives permitted in these regulations including Appendix A. It shall conform to the microbiological requirements prescribed in Appendix B. It shall conform to the following requirements:—

- (i) Moisture Not more than 80.0 percent
(ii) Milk Fat(in Creamed Cottage Cheese) Not less than 4.0 percent

11. Cream Cheese (Rahmfrischkase) means soft unripened cheese obtained by coagulation of pasteurised milk of cow and / or buffalo or mixtures thereof and pasteurised cream with cultures of harmless lactic acid producing bacteria with or without the addition of suitable coagulating enzymes. It shall have a soft smooth texture with a white to light cream colour. It may contain spices, condiments, seasonings and fruits pulp. The product may contain food additives permitted in these regulations including Appendix A. It shall conform to the microbiological requirements prescribed in Appendix B. It shall conform to the following requirements:—

- (i) Moisture Not more than 55.0 percent.
(ii) Milk Fat on Dry Basis Not less than 70.0 percent.

12. Coulommiers Cheese means soft unripened cheese obtained by coagulation of milk of cow and /or buffalo or mixtures thereof with cultures of harmless lactic acid producing bacteria and non-animal rennet or other suitable coagulating enzymes and moulds characteristic of the variety. It shall have soft texture and white to cream yellow colour and may show presence of white mould including orange or red spots on the surface. It may contain food additives permitted in these regulations including Appendix A. It shall conform to the microbiological requirements prescribed in Appendix B. It shall conform to the following requirements:—

- | | |
|----------------------------|----------------------------|
| (i) Moisture | Not more than 56.0 percent |
| (ii) Milk Fat on Dry Basis | Not less than 46.0 percent |

13. Camembert Cheese means ripened soft cheese obtained by coagulating milk of Cow and/ or Buffalo or mixtures thereof with cultures of harmless lactic acid producing bacteria and cultures of *Penicillium caseicolum* and *Bacterium linens* non-animal rennet or other suitable coagulating enzymes. It may be in the form of flat cylindrical shaped cheese covered with white mould (*Penicillium caseicolum*) with occasional orange coloured spots (*Bacterium linens*). It may contain food additives permitted in these regulations including Appendix A. It shall conform to the microbiological requirements prescribed in Appendix B. It shall conform to the following requirements:—

<i>Requirements</i>	<i>30.0 percent Camembert cheese</i>	<i>40.0 percent Camembert cheese</i>	<i>45.0 percent Camembert cheese</i>	<i>50.0 percent Camembert cheese</i>
(1)	(2)	(3)	(4)	(5)
Moisture	Not more than 62.0 percent	Not more than 56.0 percent	Not more than 56.0 percent	Not more than 56.0 percent
Milk fat on Dry Basis	Not more than 30.0 percent	Not more than 40.0 percent	Not more than 45.0 percent	Not more than 50.0 percent

14. Brie Cheese means soft ripened cheese obtained by coagulating milk of Cow and/ or Buffalo or mixtures thereof with cultures of harmless lactic acid producing bacteria and cultures of *Penicillium caseicolum* and *Bacterium linens*, non-animal rennet and other suitable enzymes. It shall be white to creamy yellow in colour with a smooth texture showing presence of white mould (*Penicillium caseicolum*) with occasional orange coloured spots (*Bacterium linens*) on the rind. It may contain food additives permitted in these regulation including Appendix A. It shall conform to the microbiological requirements prescribed in Appendix B.

It shall conform to the following requirements:—

- | | |
|----------------------------|----------------------------|
| (i) Moisture | Not more than 56.0 percent |
| (ii) Milk Fat on Dry basis | Not less than 40.0 percent |

15. Saint Paulin - means ripened semi hard cheese obtained by coagulating milk of Cow and / or Buffalo or mixtures thereof with non-animal rennet, cultures of harmless lactic acid producing bacteria or other suitable enzymes. It shall have white to yellow colour with a firm and flexible texture and a hard rind which may be coated with food grade waxes or polyfilm. It may contain food additives permitted in these regulations including Appendix A. It shall conform to the microbiological requirements prescribed in Appendix B. It shall conform to the following requirements:—

- | | |
|----------------------------|----------------------------|
| (i) Moisture | Not more than 56.0 percent |
| (ii) Milk Fat on Dry Basis | Not less than 40.0 percent |

16. Samsøe means hard ripened cheese obtained by coagulating milk of Cow and /or Buffalo or combination there of with non-animal rennet and cultures of harmless lactic acid producing bacteria or suitable coagulating enzymes. It shall be yellow in colour with a firm texture suitable for cutting and may have a rind with or without food grade waxes or polyfilm coating. It may contain food additives permitted in these regulations including Appendix A. It shall conform to the microbiological requirements prescribed in Appendix B. It shall conform to the following requirements:—

<i>Requirements</i>	<i>Samsøe</i>	<i>30 percent Samsøe</i>
(1)	(2)	(3)
(i) Moisture	Not more than 44.0 percent	Not more than 50.0 percent
(ii) Milk Fat on Dry Basis	Not less than 45.0 percent	Not less than 30.0 percent

17. Emmentaler means hard ripened cheese with round holes obtained by coagulating milk of Cow and/ or Buffalo or mixtures thereof with non-animal rennet, cultures of harmless lactic acid producing bacteria or other suitable coagulating enzymes. It may contain Cupric Sulphate not exceeding 15 mgm/Kg expressed as Copper. It shall have a light Yellow colour and a firm texture suitable for cutting and may have a hard rind. It may contain food additives permitted in these regulations including Appendix A. It shall conform to the microbiological requirements prescribed in Appendix B.

It shall conform to the following requirements:—

- | | |
|----------------------------|-----------------------------|
| (i) Moisture | Not more than 40.0 percent. |
| (ii) Milk Fat on Dry Basis | Not less than 45.0 percent |

18. Provolone means pasta filata cheese obtained by coagulating milk of Cow and/ or Buffalo or mixtures thereof with cultures of harmless lactic acid producing bacteria, non-animal rennet or other suitable coagulating enzymes. It may be smoked. It shall be white to yellow straw in colour with a fibrous or smooth body and rind which may be covered with vegetable fat/ oil, food grade waxes or polyfilm. It may contain food additives permitted in these regulations including Appendix A. It shall conform to the microbiological requirements prescribed in Appendix B. It shall conform to the following requirements:—

- | | |
|----------------------------|----------------------------|
| (i) Moisture — | |
| (a) Unsmoked Cheese | Not more than 47.0 percent |
| (b) Smoked Cheese | Not more than 45.0 percent |
| (ii) Milk Fat on Dry Basis | Not less than 45.0 percent |

19. Extra Hard Grating Cheese means ripened cheese obtained by coagulating milk of Cow and/ or Buffalo, goat/ sheep milk or mixtures thereof with cultures of harmless lactic acid producing bacteria, non-animal rennet, or other suitable coagulating enzymes. It may be white to light cream in colour with a slightly brittle texture and an extra hard rind which may be coated with vegetable oil, food grade waxes or polyfilm. It may contain food additives permitted in these regulations including Appendix A. It shall conform to the microbiological requirements prescribed in Appendix B. It shall conform to the following requirements:—

- | | |
|----------------------------|----------------------------|
| (i) Moisture | Not more than 36.0 percent |
| (ii) Milk Fat on Dry Basis | Not less than 32.0 percent |

2.1.7: DAIRY BASED DESSERTS/ CONFECTIONS

1. Ice Cream, Kulfi, Chocolate Ice Cream or Softy Ice Cream(hereafter referred to as the said product) means the product obtained by freezing a pasteurized mix prepared from milk and /or other products derived from milk with or without the addition of nutritive sweetening agents, fruit and fruit products, eggs and egg products, coffee, cocoa, chocolate, condiments, spices, ginger and nuts and it may also contain bakery products such as cake or cookies as a separate layer and/or coating. The said product may be frozen hard or frozen to a soft consistency; the said product shall have pleasant taste and smell free from off flavour and rancidity; the said product may contain food additives permitted in these regulation including Appendix A; the said product shall conform to the microbiological requirements specified in Appendix B; the said product shall conform to the following requirements, namely:—

Requirement	Ice Cream	Medium Fat Ice Cream	Low Fat Ice Cream
(1)	(2)	(3)	(4)
Total Solid	Not less than 36.0 percent	Not less than 30.0 percent	Not less than 26.0 percent
Wt/Vol (gms/l)	Not less than 525	Not less than 475	Not less than 475
Milk Fat	Not less than 10.0 percent	More than 2.5 percent but less than 10.0 percent	Not more than 2.5 percent
Milk Protein(Nx6.38)	Not less than 3.5 percent	Not less than 3.5 percent	Not less than 3.0 percent

Note: In case where Chocolate, Cake or similar food coating, base or layer forms a separate part of the product only the Ice Cream portion shall conform to the requirements given above. The type of ice-cream shall be clearly indicated on the label otherwise standard for ice-cream shall apply.

2. Dried Ice Cream Mix/ Dried Frozen Dessert/ Confection(hereafter referred to as the said product) means the product in a powder form which on addition of prescribed amount of water shall give a product conforming to the requirements of the respective products, namely - ice cream, medium fat ice-cream, low fat ice-cream as prescribed under regulation 2.1.7 (1) and frozen confection, medium fat frozen confection and low fat frozen confection as prescribed under regulation 2.1.7 (3) of these regulations except the requirement of weight /volume for both the products. The moisture content of the product shall not be more than 4.0 percent. It may contain food additives permitted in these regulation including Appendix A. It shall conform to the microbiological requirements prescribed in Appendix B.

3. Frozen Dessert / Frozen Confection(hereafter referred to as the said product) means the product obtained by freezing a pasteurised mix prepared with milk fat and / or edible vegetable oils and fat having a melting point of not more than 37.0 degree C in combination and milk protein alone or in combination / or vegetable protein products singly or in combination with the addition of nutritive sweetening agents e.g. sugar, dextrose, fructose, liquid glucose, dried liquid glucose, maltodextrin, high maltose corn syrup, honey, fruit and fruit products, eggs and egg products coffee, cocoa, chocolate, condiments, spices, ginger, and nuts. The said product may also contain bakery products such as cake or cookies as a separate layer/or coating, it may be frozen hard or frozen to a soft consistency. It shall have pleasant taste and flavour free from off flavour and rancidity and may contain food additives permitted in Appendix A. It shall conform to the microbiological requirements prescribed in Appendix B. It shall conform to the following requirements:—

Requirement	Frozen Dessert/ Frozen Confection	Medium Fat Frozen Dessert/ Frozen Confection	Low Fat Frozen Dessert/ Frozen Confection
(1)	(2)	(3)	(4)
Total Solid	Not less than 36.0 percent	Not less than 30.0 percent	Not less than 26.0 percent
Wt/Vol (gms/l)	Not less than 525	Not less than 475	Not less than 475
Total Fat	Not less than 10.0 percent	more than 2.5 percent but less than 10.0 percent	Not more than 2.5 percent
Total Protein (N x 6.25)	Not less than 3.5 percent	Not less than 3.5 percent	Not less than 3.0 percent

Note: In case where Chocolate, Cake or similar food coating, base or layer forms a separate part of the product only the frozen dessert/ confection portion shall conform to the requirements given above. The type of frozen confection shall be clearly indicated on the label otherwise, standards of frozen dessert / frozen confection shall apply and every package of Frozen Dessert / Frozen Confection shall bear proper label declaration under regulation 2.4.5 (41) of Food Safety and Standards (Packaging and Labeling) Regulations, 2011 .

4. Milk Ice or Milk Lolly (hereafter referred to as the said product) means the product obtained by freezing a pasteurized mix prepared from milk and/or other products derived from milk with or without the addition of nutritive sweetening agents, fruit and fruit products, eggs and egg products, coffee, cocoa, chocolate, condiments, spices, ginger and nuts; the said product may also contain bakery products such as cake or cookies as a separate layer and/or coating; the said product shall have pleasant taste and smell free from off flavour and rancidity. It may contain food additives permitted in Appendix A; the said product shall conform to the microbiological requirements prescribed in Appendix B; the said product shall also conform to the following requirements, namely :—

- | | |
|---------------------------|----------------------------|
| (1) Total solids (m/m) | Not less than 20.0 percent |
| (2) Milk Fat (m/m) | Not more than 2.0 percent |
| (3) Milk Protein (Nx6.38) | Not less than 3.5 percent |

5. Khoya by whatever variety of names it is sold such as Pindi, Danedar, Dhap, Mawa or Kava means the product obtained from cow or buffalo or goat or sheep milk or milk solids or a combination thereof by rapid drying. The milk fat content shall not be less than 30 percent on dry weight basis of finished product. It may contain citric acid not more than 0.1 per cent by weight. It shall be free from added starch, added sugar and added colouring matter.

2.1.8: EVAPORATED/ CONDENSED MILK & MILK PRODUCTS

1. Evaporated Milk means the product obtained by partial removal of water from milk of cow and/ or buffalo by heat or any other process which leads to a product of the same composition and characteristics. The fat and protein content of the milk may be adjusted by addition and/ or withdrawal of milk constituents in such a way as not to alter the whey protein to casein ratio of the milk being adjusted. It shall have pleasant taste and flavour free from off flavour and rancidity. It shall be free from any substance foreign to milk. It may contain food additives permitted in these regulation including Appendix A. It shall conform to the microbiological requirements prescribed in Appendix B. It shall conform to the following requirements:—

Product	Milk Fat	Milk Solids	Milk Protein in milk solids not fat
(1)	(2)	(3)	(4)
(i) Evaporated milk	Not less than 8.0 percent m/m	Not less than 26.0 percent m/m	Not less than 34.0 percent m/m
(ii) Evaporated partly skimmed milk	Not less than 1.0 percent and not more than 8.0 percent m/m	Not less than 20.0 percent m/m	Not less than 34.0 percent m/m
(iii) Evaporated skimmed milk	Not more than 1.0 percent m/m	Not less than 20.0 percent m/m	Not less than 34.0 percent m/m
(iv) Evaporated high fat milk	Not less than 15.0 percent m/m	Not less than 27.0 percent m/m	Not less than 34.0 percent m/m

2. Sweetened Condensed Milk means the product obtained by partial removal of water from milk of Cow and/ or Buffalo with the addition of sugar or a combination of sucrose with other sugars or by any other process which leads to a product of the same composition and characteristics. The fat and/ or protein content of the milk may be adjusted by addition and / or withdrawal of milk constituents in such a way as not to alter the whey protein to casein ratio of the milk being adjusted. It shall have pleasant taste and flavour free from off flavour and rancidity. It shall be free from any substance foreign to milk. It may contain food additives permitted in these regulations including Appendix A. It shall conform to the microbiological requirements prescribed in Appendix B. It shall conform to the following requirements:—

Product	Milk Fat	Milk Solids	Milk Protein in milk solids not fat
(i) Sweetened condensed milk	Not less than 9.0 percent m/m	Not less than 31.0 percent m/m	Not less than 34.0 percent m/m
(ii) Sweetened condensed skimmed milk	Not more than 1.0 percent m/m	Not less than 26.0 percent m/m	Not less than 34.0 percent m/m
(iii) Sweetened condensed partly skimmed milk	Not less than 3.0 percent m/m and not more than 9.0 percent m/m	Not less than 28.0 percent m/m	Not less than 34.0 percent m/m
(iv) Sweetened condensed high fat milk	Not less than 16.0 percent m/m	Not less than 30.0 percent m/m	Not less than 34.0 percent m/m

3. Milk Powder - means the product obtained by partial removal of water from milk of Cow and / or Buffalo. The fat and / or protein content of the milk may be adjusted by addition and/ or withdrawal of milk constituents in such a way as not to alter the whey protein to casein ratio of the milk being adjusted. It shall be of uniform colour and shall have pleasant taste and flavour free from off flavour and rancidity. It shall also be free from vegetable oil/ fat, mineral oil, thickening agents, added flavour and sweetening agent. It may contain food additives permitted in these regulations including Appendix A. It shall conform to the microbiological requirements prescribed in Appendix B. It shall conform to the following requirements:—

Product	Moisture	Milk Fat	Milk protein in milk solids not fat	Titration acidity (ml 0.1N NAOH / 10 gm solids not fat)	Insolubility index	Total ash on dry weight basis
(i) Whole milk powder	Not more than 4.0 percent m/m	Not less than 26.0 percent m/m	Not less than 34.0 percent m/m	Not more than 18.0	Not more than 2 ml	Not more than 7.3 percent
(ii) Partly skimmed milk powder	Not more than 5.0 percent	Not less than 1.5 percent m/m and not more than 26.0 percent m/m	Not less than 34.0 percent m/m	Not more than 18.0	Not more than 2 ml	Not more than 8.2 percent
(iii) Skimmed milk powder	Not more than 5.0 percent	not more than 1.5 percent m/m	Not less than 34.0 percent m/m	Not more than 18.0	Not more than 2 ml	Not more than 8.2 percent

2.1.9: FOODS FOR INFANT NUTRITION

1. Infant Milk Food means the product prepared by spray drying of the milk of cow or buffalo or a mixture thereof. The milk may be modified by the partial removal/substitution of different milk solids; carbohydrates, such as sucrose, dextrose and dextrans/maltodextrin, maltose and lactose; salts like phosphates and citrates; vitamins A, D, E, B Group, Vitamin C and other vitamins; and minerals like iron, copper, zinc and iodine. The source of Mineral Salts and Vitamin Compounds may be used from:—

1. Calcium (Ca) - Calcium carbonate, Calcium chloride, Calcium citrate, Calcium phosphate monobasic, Calcium phosphate dibasic, Calcium phosphate tribasic;
2. Phosphorous (P) - Calcium phosphate monobasic, Calcium phosphate dibasic, Calcium phosphate tribasic, Magnesium phosphate dibasic, Potassium phosphate dibasic;
3. Chloride (Cl) - Calcium chloride, Choline chloride, Magnesium chloride, Manganese chloride, Sodium chloride, Sodium chloride iodized;
4. Iron (Fe) - Ferrous citrate, Ferrous lactate, Ferrous sulphate, Ferric pyrophosphate;
5. Magnesium (Mg) - Magnesium chloride, Magnesium oxide, Magnesium phosphate dibasic;
6. Sodium (Na) - Sodium bicarbonate, Sodium chloride, Sodium chloride iodized, Sodium citrate, Sodium phosphate monobasic;
7. Potassium (K) - Potassium phosphate dibasic;
8. Copper (Cu) - Cupric citrate, Cupric sulphate;
9. Iodine (I) - Potassium iodide, Sodium iodide;
10. Zinc (Zn) - Zinc sulphate;
11. Manganese (Mn) - Manganese chloride, Manganese sulphate;
12. Vitamin A - Retinyl acetate, Retinyl palmitate, Retinyl propionate;
13. Provitamin A - Beta-carotene;
14. Vitamin D - Vitamin D2 - Ergocalciferol, Vitamin D3 - Cholecalciferol, Cholecalciferol-cholesterol;
15. Vitamin E - d-alpha-tocopherol, dl-alpha-tocopherol, d-alpha-tocopheryl acetate, dl-alpha-tocopheryl acetate, d-alpha-tocopheryl succinate, dl-alpha-tocopheryl succinate;
16. Thiamine (Vitamin B1) - Thiamine chloride hydrochloride, Thiamine mononitrate;
17. Riboflavin (Vitamin B2) - Riboflavin, Riboflavin 5' -phosphate sodium;
18. Niacin - Nicotinamide, Nicotinic acid;
19. Vitamin B6 - Pyridoxine hydrochloride;
20. Biotin (Vitamin H) - d-biotin;
21. Folic acid - Folic acid;
22. Pantothenic acid - Calcium pantothenate, Panthenol;
23. Vitamin B12 - Cyanocobalamin, Hydroxycobalamin;

24. Vitamin K - Phytylmenaquinone;
25. Vitamin C - Ascorbic acid, Sodium ascorbate, Calcium ascorbate, Ascorbyl-6-palmitate;
26. Choline - Choline bitartrate, Choline chloride;
27. Inositol;
28. Selenium - Sodium selenite.

The product shall be free of lumps and shall be uniform in appearance. It shall be free from starch and added antioxidants. It shall also be free from dirt, extraneous matter, preservatives and added colour and flavour and from any material which is harmful to human health. It shall not have rancid taste or musty odour. It shall not contain food additives.

It shall conform to the following requirements, namely:—

1. Moisture, per cent by weight (not more than)	4.5
2. Total milk protein, per cent by weight (not less than)	12.0
3. Milk fat, per cent by weight (not less than)	18.0
4. Total ash, per cent by weight (not more than)	8.5
5. Ash insoluble in dilute Hydrochloric acid, per cent by weight (not more than)	0.1
6. Solubility:	
Solubility Index maximum	2.0ml
Solubility per cent by weight (not less than)	98.5
7. Vitamin A (as retinol) μg . per 100 g. (not less than)	350 μg
8. Added Vitamin D (expressed as Cholecalciferol or Ergocalciferol) μg per 100g. (not less than)	4.5 μg
9. Vitamin C, mg per 100 g. (not less than)	35 mg
10. Thiamine, μg per 100 g. (not less than)	185 μg
11. Riboflavin, μg per 100 g. (not less than)	275 μg
12. Niacin, μg per 100 g. (not less than)	1160 μg
13. Pyridoxine μg per 100 g. (not less than)	160 μg
14. Folic acid, μg per 100 g. (not less than)	20 μg
15. Pantothenic acid, mg per 100 g. (not less than)	1.4 mg
16. Vitamin B12, μg per 100 g. (not less than)	0.7 μg
17. Choline, mg per 100 g. (not less than)	32 mg
18. Vitamin K μg per 100 g. (not less than)	18 μg
19. Biotin, μg per 100 g. (not less than)	7.0 μg
20. Sodium mg per 100 g. (not less than)	90 mg
21. Potassium, mg per 100 g. (not less than)	370 mg
22. Chloride, mg per 100 g. (not less than)	250 mg
23. Calcium, mg per 100 g. (not less than)	230 mg
24. Phosphorous, mg per 100 g. (not less than)	115 mg
25. Magnesium, mg per 100 g. (not less than)	22 mg
26. Iron, mg per 100 g. (not less than)	5.0 mg
27. Iodine, μg per 100 g. (not less than)	20 μg
28. Copper, μg per 100 g. (not less than)	280 μg
29. Zinc, mg per 100 g. (not less than) and not more than	2.5 mg 5.0 mg
30. Manganese, μg per 100g. (not less than)	20 μg
31. Selenium, μg per 100 g. (not less than)	14 μg

32. Bacterial count, per g. (not more than)	10,000
33 Coliform count absent in	0.1 gram
34 Yeast and mould count absent in	0.1 gram
35 Salmonella and Shigella absent in	25 gram
36 E. coli absent in	0.1 gram
37 Staphylococcus aureas absent in	0.1 gram

It shall be packed in hermetically sealed, clean and sound containers or in flexible pack made from film or combination or any of the substrate made of Board paper, polyethylene, polyester metallised film or in such a way to protect from deterioration.

It may be packed in nitrogen or a mixture of nitrogen and carbon dioxide.

2. Infant formula means the product prepared by spray drying of the milk of cow or buffalo or mixture thereof. The milk may be modified by partial removal/substitution of milk fat with vegetable oils rich in polyunsaturated fatty acids and/or by different milk solids; carbohydrates such as sucrose, dextrose and dextrans/ maltodextrin, maltose and lactose; salts such as phosphates and citrates; vitamins A, D, E, B and C group and other vitamins; minerals such as iron, copper, zinc and iodine and others. Vegetable oils rich in polyunsaturated fatty acids shall be added to partially substitute milk fat to an extent that the product shall contain a minimum of 12 per cent by weight of milk fat and a minimum of linoleate content of 1.398 g per 100 g. of the product.

The products shall also contain a minimum of 0.70 I.U. of vitamin E per 100 kcal. It may contain in addition to the vitamins and minerals listed, other nutrients may be added when required in order to provide nutrients ordinarily found in human milk such as,—

1. Carotenes	Not less than 0.25 mg/L
2. Fluorine	Not less than 0.107 mg/L
3. Amino acids	Not less than 9 mg/L (only L forms of amino acids should be used)
4. Non-protein nitrogen	Not less than 173 mg/L
5. Nucleotides	Not less than 11.7 mg/L
6. Carnitine	Not less than 11.27 µg/L
7. Lactalbumin	Not less than 1.4 g/L
8. Lactoferrin	Not less than 0.27 g/L
9. Lysozyme	Not less than 0.8 g/L
10. Fucose	Not less than 1.3 g/L
11. Glucosamine	Not less than 0.7 g/L
12. Inositol	Not less than 0.39 g/L
13. Citric acid	Not less than 0.35 g/L
14. Cholesterol	Not less than 88 mg/L
15. Lipid Phosphorus	Not less than 7 mg/L
16. Prostaglandins	Not less than PGE 150 mg/L

Not less than PGF 400 mg/L

When any of these nutrients is added, the amount of these added nutrients shall be declared on the label, which should be not less than mentioned. It may contain medium chain triglycerides, taurine, molybdenum and chromium.

The source of Mineral Salts and Vitamin Compounds may be used from:—

- (1) Calcium (Ca) - Calcium carbonate, Calcium chloride, Calcium citrate, Calcium phosphate monobasic, Calcium phosphate dibasic, Calcium phosphate tribasic;
- (2) Phosphorous (P) - Calcium phosphate monobasic, Calcium phosphate dibasic, Calcium phosphate tribasic, Magnesium phosphate dibasic, Potassium phosphate dibasic;

- (3) Chloride (Cl) - Calcium chloride, Choline chloride, Magnesium chloride, Manganese chloride, Sodium chloride, Sodium chloride iodized;
- (4) Iron (Fe) - Ferrous citrate, Ferrous lactate, Ferrous sulphate, Ferric pyrophosphate;
- (5) Magnesium (Mg) - Magnesium chloride, Magnesium oxide, Magnesium phosphate dibasic;
- (6) Sodium (Na) - Sodium bicarbonate, Sodium chloride, Sodium chloride iodized, Sodium citrate, Sodium phosphate monobasic;
- (7) Potassium (K) - Potassium phosphate dibasic;
- (8) Copper (Cu) - Cupric citrate, Cupric sulphate;
- (9) Iodine (I) - Potassium iodide, Sodium iodide;
- (10) Zinc (Zn) - Zinc sulphate;
- (11) Source of Manganese (Mn) - Manganese chloride, Manganese sulphate.

Vitamins

1. Vitamin A - Retinyl acetate, Retinyl palmitate, Retinyl propionate;
2. Provitamin A - Beta-carotene;
3. Vitamin D - Vitamin D₂ - Ergocalciferol, Vitamin D₃ - Cholecalciferol, Cholecalciferol-cholesterol;
4. Vitamin E - d-alpha-tocopherol, dl-alpha-tocopherol, d-alpha-tocopheryl acetate, dl-alpha-tocopheryl acetate, d-alpha-tocopheryl succinate, dl-alpha-tocopheryl succinate;
5. Thiamine (Vitamin B₁) - Thiamine chloride hydrochloride, Thiamin mononitrate;
6. Riboflavin (Vitamin B₂) - Riboflavin, Riboflavin 5' -phosphate sodium;
7. Niacin - Nicotinamide, Nicotinic acid;
8. Vitamin B₆ - Pyridoxine hydrochloride;
9. Biotin (Vitamin H) - d-biotin;
10. Folacin - Folic acid;
11. Pantothenic acid - Calcium pantothenate, Panthenol;
12. Vitamin B₁₂ - Cyanocobalamin, Hydroxycobalamin;
13. Vitamin K - Phytylmenaquinone;
14. Vitamin C - Ascorbic acid, Sodium ascorbate, Calcium ascorbate, Ascorbyl-6-palmitate;
15. Choline - Choline bitartrate, Choline chloride;
16. Inositol;
17. Selenium - Sodium selenite.

The product shall be free of lumps and shall be uniform in appearance. It shall be free from added starch, added colour and added flavour. It shall not have rancid taste and musty odour.

It may contain food additive listed below, —

Food Additives	Maximum level in 100 ml of the ready-to-drink product
pH - adjusting agents	
Sodium hydroxide	
Sodium hydrogen carbonate	Limited by good
Sodium carbonate	manufacturing practice and within the limits for Sodium and
Potassium Hydroxide	Potassium in all types of infant formulae
Potassium hydrogen Carbonate	
Potassium Carbonate	
Calcium hydroxide	
Sodium Citrate	
Potassium Citrate	

L (+) Lactic acid producing cultures Limited by good formulae manufacturing practice in all types of infant formulae

Citric Acid

Antioxidants

Mixed tocopherols concentrate and L-Ascorbyl palmitate 1 mg in all types of infant formulae

Mono and Diglycerides 0.4 gram

It shall conform to the following requirements namely:

1.	Moisture, per cent by weight (not more than)	4.5
2.	Total milk protein, per cent by weight (not less than) and not more than	10.0 16.0
3.	Total fat, percent by weight (not less than)	18.0
	Milk Fat, percent by weight (not less than)	12.0
	Linoleate per 100 gram (not less than)	1.398g
4.	Total ash, per cent by weight (not more than)	8.5
5.	Ash insoluble in dilute Hydrochloric acid, per cent by weight (not more than)	0.1
6.	Solubility:	
	(a) Solubility Index maximum	2.0ml
	(b) Solubility per cent by weight (not less than)	98.5
7.	Vitamin A (as retinol) µg. per 100 g. (not less than)	350 µg
8.	Added Vitamin D (expressed as Cholecalciferol or Ergocalciferol) µg. per 100g. (not less than)	4.5 µg
9.	Vitamin C, mg per 100 g. (not less than)	35 mg
10.	Thiamine, µg per 100 g. (not less than)	185 µg
11.	Riboflavin, µg per 100 g. (not less than)	275 µg
12.	Niacin, µg per 100 g. (not less than)	1160 µg
13.	Pyridoxine µg per 100 g. (not less than)	160 µg
14.	Folic acid, µg per 100 g. (not less than)	20 µg
15.	Pantothenic acid, mg per 100 g. (not less than)	1.4 mg
16.	Vitamin B12, µg per 100 g. (not less than)	0.7 µg
17.	Choline, mg per 100 g. (not less than)	32 mg
18.	Vitamin K µg per 100 g. (not less than)	18 µg
19.	Biotin, µg per 100 g. (not less than)	7.0 µg
20.	Vitamin E (as a-tocopherol compounds) IU per 100g. (not less than)	3.15 IU
21.	Sodium mg per 100 g. (not less than)	90 mg
22.	Potassium, mg per 100 g. (not less than)	370 mg
23.	Chloride, mg per 100 g. (not less than)	250 mg
24.	Calcium, mg per 100 g. (not less than)	230 mg
25.	Phosphorous, mg per 100 g. (not less than)	115 mg
26.	Magnesium, mg per 100 g. (not less than)	22 mg
27.	Iron, mg per 100 g. (not less than)	5.0 mg
28.	Iodine, µg per 100 g. (not less than)	20 µg
29.	Copper, µg per 100 g. (not less than)	280 µg

30.	Zinc, mg per 100 g. (not less than) and not more than	2.5 mg 5.0 mg
31	Manganese, µg per 100g. (not less than)	20 µg
32.	Selenium, µg per 100 g. (not less than)	14 µg
33.	Bacterial count, per g. (not more than)	10,000
34.	Coliform count absent in	0.1 gram
35.	Yeast and mould count absent in	0.1 gram
36.	Salmonella and Shigella absent in	25 gram
37.	E. coli absent in	0.1 gram
38.	Staphylococcus aureas absent in	0.1 gram

Premature/Low birth weight infant milk substitutes—

Provided that the premature/low birth weight infant milk substitutes shall also meet the following requirement in addition to the requirements mentioned above:—

1. Protein shall be 2.25 - 2.75 gram per 100 kcal
2. Mineral contents shall not be less than 0.5 gram per 100 kcal. The Calcium: Phosphorous ratio shall be 2:1. The Sodium, Potassium and Chloride combined together shall be not less than 40 milli equivalent per Litre;
3. Whey: Casein ratio shall be 60:40. Essential amino acids should include taurine, cystine, tyrosine and histidine;

Lactose free infant milk substitute

Lactose and sucrose free infant milk substitute

Sucrose free infant milk substitute

Provided that the lactose free or lactose and sucrose free or sucrose free infant milk substitutes shall also meet the following requirement in addition to the requirements mentioned in the standard, provided that in these three products edible vegetable oil may be used in place of milk fat and lecithin may be used as an emulsifier:—

1. Soy protein-based, lactose-free formula shall have soy-protein and carbohydrate as glucose, dextrose, dextrin/maltodextrin, maltose and/or sucrose;
2. Lactose-free cow's/buffalo's milk-based formulas shall have carbohydrate as glucose, dextrose, dextrin/maltodextrin, maltose and sucrose.

Hypoallergenic infant milk substitutes

Provided that the Hypoallergenic infant milk substitutes shall also meet the following requirement in addition to the requirements mentioned in the standard:—

1. Protein shall be hydrolyzed whey or casein or;
2. 100% free amino acids as a protein source;

It shall be packed in hermetically sealed, clean and sound containers or in flexible pack made from film or combination or any of the substrate made of Board paper, polyethylene, polyester metallised film or in such a way to protect from deterioration. It shall be packed in nitrogen or a mixture of nitrogen and carbon dioxide."

3. Milk-cereal based complementary food milk-cereal based complementary food commonly called as weaning food or supplementary food means foods based on milk, cereal and/or legumes (pulses), soyabean, millets, nuts and edible oil seeds, processed to low moisture content and so fragmented as to permit dilution with water, milk or other suitable medium.

Milk-cereal based complementary food is intended to supplement the diet of infants after the age of six months.

Milk cereal based complementary food are obtained from milk, variety of cereals, pulses, soyabean, millets, nuts and edible oil seeds after processing. It may contain edible vegetable oils, milk solid, various carbohydrates such as sucrose, dextrose, dextrans/ maltodextrin, maltose and lactose, calcium salts; phosphates and citrates and

other nutritionally significant minerals and vitamins. It shall contain a minimum of 10 per cent milk protein by weight of the product. It shall also contain minimum 5 per cent milk fat by weight. It shall not contain hydrogenated fats containing trans-fatty acids. It may contain fungal α amylase upto a maximum extent of 0.025 percent by weight, fruits and vegetables, egg or egg products. It may also include amino acids such as lysine, methionine, taurine, carnitine etc.

The source of Vitamin Compounds and Mineral Salts may be used from,—

1. Calcium (Ca) - Calcium carbonate, Calcium phosphate tribasic, Calcium sulphate;
2. Phosphorous (P) - Calcium phosphate tribasic;
3. Chloride (Cl) - Sodium chloride;
4. Iron (Fe) - Hydrogen reduced iron, Electrolytic iron;
5. Magnesium (Mg) - Magnesium chloride, Magnesium oxide, Magnesium phosphate dibasic;
6. Sodium (Na) - Sodium chloride;
7. Zinc (Zn) - Zinc sulphate;

Vitamins

1. Vitamin A - Retinyl acetate, Retinyl palmitate, Retinyl propionate;
2. Provitamin A - Beta-carotene;
3. Vitamin D - Vitamin D₂ -Ergocalciferol, Vitamin D₃ -Cholecalciferol, Cholecalciferol-cholesterol;
4. Vitamin E - d-alpha-tocopherol, dl-alpha-tocopherol, d-alpha-tocopheryl acetate, dl-alpha-tocopheryl acetate, d-alpha-tocopheryl succinate, dl-alpha-tocopheryl succinate;
5. Thiamine (Vitamin B₁) - Thiamine chloride hydrochloride, Thiamine mononitrate;
6. Riboflavin (Vitamin B₂) -Riboflavin, Riboflavin 5' -phosphate sodium;
7. Niacin - Nicotinamide, Nicotinic acid;
8. Vitamin B₆ - Pyridoxine hydrochloride;
9. Biotin (Vitamin H) - d-biotin;
10. Folacin - Folic acid;
11. Pantothenic acid - Calcium pantothenate, Panthenol;
12. Vitamin B₁₂ - Cyanocobalamin, Hydroxycobalamin;
13. Vitamin K - Phytymenaquinone;
14. Vitamin C - Ascorbic acid, Sodium ascorbate, Calcium ascorbate, Ascorbyl-6-palmitate;
15. Choline - Choline bitartrate, Choline chloride;
16. Inositol;
17. Selenium- Sodium selenite.

It shall be in the form of powder, small granules or flakes, free from lumps and shall be uniform in appearance.

It shall be free from dirt and extraneous matter and free from preservatives and added colour and flavour. It shall be free from any material, which is harmful to human health.

It may contain the following additives, —

Emulsifiers	Maximum level in 100 gm of the product on a dry weight basis
Lecithin	1.5 gms
Mono and Diglycerides	1.5 gms
PH - adjusting agents	
Sodium hydrogen carbonate	
Sodium carbonate	

Sodium Citrate

Potassium hydrogen Carbonate

Potassium Carbonate

Limited by good manufacturing practice within the limit for sodium

Potassium Citrate

Sodium Hydroxide

Calcium Hydroxide

Potassium Hydroxide

L (+) Lactic Acid

Citric Acid

Antioxidants

Mixed tocopherols concentrate

300 mg /kg fat, singly or in combination

∞- Tocopherol

L-Ascorbyl Palmitate

200mg / kg fat

It shall conform to the following requirements, namely:—

1.	Moisture, per cent by weight (not more than)	5.0
2.	Total protein, per cent by weight (not less than)	15.0
3.	Fat, per cent by weight (not less than)	7.5
4.	Total Carbohydrate, per cent by weight (not less than)	55.0
5.	Total ash, per cent by weight (not more than)	5.0
6.	Ash insoluble in dilute Hydrochloric acid, per cent by weight (not more than)	0.1
7.	Crude fibre (on dry basis) per cent by weight (not more than)	1.0
8.	Vitamin A (as retinol) µg per 100 g. (not less than)	350 µg
9.	Added Vitamin D, µg per 100 g. (expressed as Cholecalciferol or Ergocalciferol (not less than)	5 µg
10.	Vitamin C, mg per 100 g. (not less than)	25 mg
11.	Thiamine (as hydrochloride), mg per 100 g. (not less than)	0.5 mg
12.	Riboflavin, mg per 100 g. (not less than)	0.3 mg
13.	Niacin, mg per 100 g. (not less than)	3.0 mg
14.	Folic acid µg per 100 g. (not less than)	20 µg
15.	Iron, mg per 100 g. (not less than)	5.0 mg
16.	Zinc mg per 100 g. (not less than)	2.5 mg
	and not more than	5.0 mg
17.	Bacterial count, per g. (not more than)	10,000
18.	Coliform count absent in	0.1 gram
19.	Yeast and mould count absent in	0.1 gram
20.	Salmonella and Shigella absent in	25 gram
21.	E. coli absent in	0.1 gram
22.	Staphylococcus aureas absent in	0.1 gram

It shall be packed in hermetically sealed, clean and sound containers or in flexible pack made from film or combination or any of the substrate made of Board paper, polyethylene, polyester metallised film or in such a way to protect from deterioration.

4. Processed cereal based complementary food commonly called as weaning food or supplementary food means foods based on cereal and/or legumes (pulses), soyabean, millets, nuts and edible oil seeds, processed to low moisture content and so fragmented as to permit dilution with water, milk or other suitable medium.

Processed cereal based complementary food are intended to supplement the diet of infants after the age of six months and up to the age of two years.

Processed cereal based complementary food are obtained from variety of cereals, pulses, soyabean, millets, nuts and edible oil seeds after processing. It shall contain milled cereal and legumes combined not less than 75 percent. Where the product is intended to be mixed with water before consumption, the minimum content of protein shall not be less than 15% on a dry weight basis and the PER shall not be less than 70% of that of casein. The sodium content of the products shall not exceed 100 mg/100 gram of the ready-to-eat product.

Hydrogenated fats containing trans-fatty acids shall not be added to the products. It may also contain following ingredients: - protein concentrates, essential amino acids (only natural L forms of amino acids shall be used), iodized salt; milk and milk products; eggs; edible vegetable oils and fats; fruits and vegetables; various carbohydrates such as sucrose, dextrose, dextrin, maltose dextrin, lactose, honey, corn syrup; malt; potatoes.

The source of Vitamin Compounds and Mineral Salts may be used from,—

1. Calcium (Ca) - Calcium carbonate, Calcium phosphate tribasic, Calcium sulphate;
2. Phosphorous (P) - Calcium phosphate tribasic, Phosphoric acid;
3. Chloride (Cl) - Sodium chloride, Hydrochloric acid;
4. Iron (Fe) - Hydrogen reduced iron, Electrolytic iron;
5. Sodium (Na) - Sodium chloride;
6. Zinc (Zn) - Zinc acetate, Zinc chloride, Zinc oxide, Zinc sulphate;

Vitamins

1. Vitamin A - Retinyl acetate, Retinyl palmitate, Retinyl propionate;
2. Provitamin A - Beta-carotene;
3. Vitamin D - Vitamin D₂ - Ergocalciferol, Vitamin D₃ - Cholecalciferol, Cholecalciferol-cholesterol;
4. Vitamin E - d-alpha-tocopherol, dl-alpha-tocopherol, d-alpha-tocopheryl acetate, dl-alpha-tocopheryl acetate, d-alpha-tocopheryl succinate, dl-alpha-tocopheryl succinate;
5. Thiamine (Vitamin B₁) - Thiamine chloride hydrochloride, Thiamine mononitrate;
6. Riboflavin (Vitamin B₂) - Riboflavin, Riboflavin 5' -phosphate sodium;
7. Niacin - Nicotinamide, Nicotinic acid;
8. Vitamin B₆ - Pyridoxine hydrochloride;
9. Biotin (Vitamin H) - d-biotin;
10. Folic acid - Folic acid;
11. Pantothenic acid - Calcium pantothenate, Panthenol;
12. Vitamin B₁₂ - Cyanocobalamin, Hydroxycobalamin;
13. Vitamin K - Phytylmenaquinone;
14. Vitamin C - Ascorbic acid, Sodium ascorbate, Calcium ascorbate, Ascorbyl-6-palmitate;
15. Choline - Choline bitartrate, Choline chloride;
16. Inositol;
17. Selenium- Sodium selenite.

It shall be in the form of powder, small granules or flakes, free from lumps and shall be uniform in appearance.

All ingredients, including optional ingredients, shall be clean, safe, suitable and of good quality. It shall be free from preservatives, added colour and flavour.

It may contain the following food additives:—

<i>Name of the Food Additives</i>	<i>Maximum Level in a 100 g of Product on a dry weight basis</i>
Emulsifiers	
Lecithin	1.5 gram
Mono and Diglycerides	1.5 gram
pH Adjusting Agents	
Sodium hydrogen carbonate	Limited by good manufacturing practice and within the limits for sodium
Potassium hydrogen carbonate	Limited by good manufacturing practice
Calcium carbonate}	
L(+)-lactic acid	1.5 gm
Citric acid	2.5 gm
Antioxidants	
Mixed tocopherols concentrate	300 mg/kg fat, singly or in combination
Alpha-tocopherol	
L-Ascorbyl palmitate	200 mg/kg fat
L-Ascorbic acid and its sodium and potassium salts	50 mg, expressed as ascorbic acid and within limits for sodium
Enzymes	
Malt carbohydrates	Limited by good manufacturing practice
Leavening Agents	
Ammonium carbonate}	
Ammonium hydrogen carbonate}	Limited by good manufacturing practice
It shall also conform to the following requirements namely:—	
1. Moisture, per cent by weight (not more than)	4.0
2. Total protein, per cent by weight (not less than)	15.0
3. Total Carbohydrate, per cent by weight (not less than)	55.0
4. Total ash, per cent by weight (not more than)	5.0
5. Ash insoluble in dilute Hydrochloric acid, per cent by weight (not more than) 0.1	0.1
6. Crude fibre (on dry basis) per cent by weight (not more than)	1.0
7. Vitamin A (as retinol) µg per 100 g. (not less than)	350 µg
8. Added Vitamin D, µg per 100 g. (expressed as Cholecalciferol or Ergocalciferol (not less than)	5 µg
9. Vitamin C, mg per 100 g. (not less than)	25 mg
10. Thiamine (as hydrochloride), mg per 100 g. (not less than)	0.5 mg
11. Riboflavin, mg per 100 g. (not less than)	0.3 mg
12. Niacin, mg per 100 g. (not less than)	3.0 mg
13. Folic acid µg per 100 g. (not less than)	20.0 µg
14. Iron, mg per 100 g. (not less than)	5.0 mg
15. Zinc mg per 100 g. (not less than)	2.5 mg
and not more than	5.0 mg
16. Bacterial count, per g. (not more than)	10,000
17. Coliform count absent in	0.1 gram
18. Yeast and mould count absent in	0.1 gram

- | | |
|---------------------------------------|----------|
| 19. Salmonella and Shigella absent in | 25 gram |
| 20. E. coli absent in | 0.1 gram |
| 21. Staphylococcus aureas absent in | 0.1 gram |

It shall be packed in hermetically sealed clean and sound containers or in flexible pack made from film or combination of any or the substrate made of board paper, polyethylene, polyester, metalised film or aluminum foil in such a way to protect from deterioration."

5. Follow-Up Formula-Complementary Food" means the product prepared by spray drying of the milk of cow or buffalos or mixture thereof. It may contain vegetable protein. Follow-up formula based on milk shall be prepared from ingredients mentioned below except that a minimum of 3 gram per 100 available Calories (or 0.7 gram per 100 kilojoules) of protein shall be derived from whole or skimmed milk as such, or with minor modification that does not substantially impair the vitamin or mineral content of the milk and which represents a minimum of 90% of the total protein.

Follow-up formula for use as a liquid part of the complementary diet for infants after the age of six months and up to the age of two years when prepared in accordance with the instructions for use, 100 ml of the ready-for-consumption product shall provide not less than 60 kcal (or 250 kJ) and not more than 85 kcal (or 355 kJ).

Follow-up formula shall contain the following nutrients indicated below,

- (1) Protein - Not less than 3.0 gram per 100 available calories (or 0.7 gram per 100 available kilojoules).
Not more than 5.5 g per 100 available calories (or 1.3 g per 100 available kilojoules).

(Protein shall be of nutritional quality equivalent to that of casein or a greater quantity of other protein in inverse proportion to its nutritional quality. The quality of the protein shall not be less than 85% of that of casein).

Essential amino acids may be added to follow-up formula to improve its nutritional value. Only L forms of amino acids shall be used.

- (2) Fat - Not less than 4 g per 100 Calories (0.93 gram per 100 available kilojoules)
Not more than 6 gram per 100 calories (1.4 gram per 100 available kilojoules)

Linoleic acid (in the form of glyceride) - Not less than 310 mg
(per 100 Calories or 74.09 mg per 100 available KJ)

The products shall contain nutritionally available carbohydrates suitable for the feeding of the older infant and young child in such quantities as to adjust the product to the energy density in accordance with the requirements given above.

It may also contain other nutrients when required to ensure that the product is suitable to form part of a mixed feeding scheme intended for use after six months of age. When any of these nutrients is added, the food shall contain not less than Recommended Dietary Allowances (RDA) amounts of these nutrients.

The source of Mineral Salts and Vitamin Compounds may be used from, —

1. Calcium (Ca)-Calcium carbonate, Calcium chloride, Calcium citrate, Calcium phosphate monobasic, Calcium phosphate dibasic, Calcium phosphate tribasic;
2. Phosphorous (P)- Calcium phosphate monobasic, Calcium phosphate dibasic, Calcium phosphate tribasic, Magnesium phosphate dibasic, Potassium phosphate dibasic;
3. Chloride (Cl)-Calcium chloride, Choline chloride, Magnesium chloride, Manganese chloride, Sodium chloride, Sodium chloride iodized;
4. Iron (Fe)- Ferrous citrate Ferrous lactate, Ferrous sulphate, Ferric pyrophosphate;
5. Magnesium (Mg)- Magnesium chloride, Magnesium oxide, Magnesium phosphate dibasic;
6. Sodium (Na)- Sodium bicarbonate, Sodium chloride, Sodium chloride iodized, Sodium citrate, Sodium phosphate monobasic;
7. Potassium (K)- Potassium phosphate dibasic;
8. Copper (Cu)- Cupric citrate, Cupric sulphate;
9. Iodine (I)-Potassium iodide, Sodium iodide;

10. Zinc (Zn)- Zinc sulphate;
11. Source of Manganese (Mn)- Manganese chloride, Manganese sulphate.

Vitamins

1. Vitamin A - Retinyl acetate, Retinyl palmitate, Retinyl propionate;
2. Provitamin A - Beta-carotene;
3. Vitamin D - Vitamin D₂ - Ergocalciferol, Vitamin D₃ - Cholecalciferol, Cholecalciferol-cholesterol;
4. Vitamin E-d-alpha-tocopherol, dl-alpha-tocopherol, d-alpha-tocopheryl acetate, dl-alpha-tocopheryl acetate, d-alpha-tocopheryl succinate, dl-alpha-tocopheryl succinate;
5. Thiamine (Vitamin B₁) - Thiamine chloride hydrochloride, Thiamine mononitrate;
6. Riboflavin (Vitamin B₂) - Riboflavin, Riboflavin 5' -phosphate sodium;
7. Niacin-Nicotinamide, Nicotinic acid;
8. Vitamin B₆ - Pyridoxine hydrochloride;
9. Biotin (Vitamin H) - d-biotin;
10. Folic acid - Folic acid;
11. Pantothenic acid - Calcium pantothenate, Panthenol;
12. Vitamin B₁₂ - Cyanocobalamin, Hydroxycobalamin;
13. Vitamin K - Phytylmenaquinone;
14. Vitamin C - Ascorbic acid, Sodium ascorbate, Calcium ascorbate, Ascorbyl-6-palmitate;
15. Choline - Choline bitartrate, Choline chloride;
16. Inositol;
17. Selenium - Sodium selenite. }

The product shall be free of lumps and shall be uniform in appearance. It shall be free from added starch and added colour and flavour. It shall not have rancid taste and musty odour.

It may contain the following additives, —

Maximum Level in 100 ml of Product Ready-for-Consumption

pH-Adjusting Agents

Sodium hydrogen carbonate
Sodium carbonate
Sodium citrate
Potassium hydrogen carbonate
Potassium carbonate
Potassium citrate
Sodium hydroxide
Calcium hydroxide
Potassium hydroxide
L(+) Lactic acid
Citric acid

Limited by good Manufacturing Practice within the limit for sodium

Antioxidants

Mixed tocopherols concentrate	
α - Tocopherol	3 mg singly or in combination
L-Ascorbyl palmitate	5 mg singly or in combination.

It shall also conform to the following requirements,—

<i>S. No.</i>	<i>Characteristics</i>	<i>Requirements</i>
1.	Moisture, per cent by weight (not more than)	4.5
2.	Total milk protein, per cent by weight (not less than) and (not more than)	13.5 24.75
3.	Total fat, per cent by weight (not less than) and (not more than)	18.0 27.0
	Linoleate per 100 gm (not less than)	1.398
4.	Total ash, per cent by weight (not more than)	8.5
5.	Ash insoluble in dilute Hydrochloric acid, per cent by weight (not more than)	0.1
6.	Solubility:	
	Solubility Index maximum	2.0 ml.
	Solubility per cent by weight (not less than)	98.5
7.	Vitamin A (as retinol) µg per 100 g. (not less than)	350 µg
8.	Added Vitamin D (expressed as Cholecalciferol or Ergocalciferol) µg per 100 g. (not less than)	4.5 µg
9.	Vitamin C, mg per 100 g. (not less than)	36 mg
10.	Thiamin, mcg per 100 g. (not less than)	180 µg
11.	Riboflavin, µg per 100 g. (not less than)	270 µg
12.	Niacin, µg per 100 g. (not less than)	1125 µg
13.	Pyridoxine µg per 100 g. (not less than)	202.50 µg
14.	Folic acid, µg per 100 g. (not less than)	20.0 µg
15.	Pantothenic acid, mg per 100 g. (not less than)	1.35 mg
16.	Vitamin B12, µg per 100 g. (not less than)	0.675 µg
17.	Choline, mg per 100 g. (not less than)	32 mg
18.	Vitamin K µg per 100 g. (not less than)	18 µg
19.	Biotin, µg per 100 g. (not less than)	6.75 µg
20.	Vitamin E (as a- tocopherol compounds) I.U. per 100g (not less than)	3.15 IU
21.	Sodium, mg per 100 g. (not less than)	90 mg
22.	Potassium, mg per 100 g. (not less than)	360 mg
23.	Chloride, mg per 100 g. (not less than)	247.50 mg
24.	Calcium, mg per 100 g. (not less than)	405 mg
25.	Phosphorous, mg per 100 g. (not less than)	270 mg
26.	Magnesium, mg per 100 g. (not less than)	27 mg
27.	Iron, mg per 100 g. (not less than)	5 mg
28.	Iodine, µg per 100 g. (not less than)	22.50 µg
29.	Copper, µg per 100 g. (not less than)	280 µg
30.	Zinc, mg per 100 g. (not less than) and (not more than)	2.5 mg 5.0 mg
31.	Manganese, µg per 100 g. (not less than)	20 µg
32.	Selenium, µg per 100 g. (not less than)	14 µg
33.	Bacterial count, per g. (not more than)	10,000
34.	Coliform count absent in	0.1 gram
35.	Yeast and mould count absent in	0.1 gram
36.	Salmonella and Shigella absent in	25 gram
37.	E. coli absent in	0.1 gram
38.	Staphylococcus aureas absent in	0.1 gram

It shall be packed in hermetically sealed, clean and sound containers or in flexible pack made from film or combination or any of the substrate made of Board paper, polyethylene, polyester metallised film or in such a way to protect from deterioration. It shall be packed in nitrogen or a mixture of nitrogen and carbon dioxide.

2.1.10: BUTTER, GHEE & MILK FATS

1. Butter means the fatty product derived exclusively from milk of Cow and/or Buffalo or its products principally in the form of an emulsion of the type water-in-oil. The product may be with or without added common salt and starter cultures of harmless lactic acid and / or flavour producing bacteria. Table butter shall be obtained from pasteurised milk and/ or other milk products which have undergone adequate heat treatment to ensure microbial safety. It shall be free from animal, body fat, vegetable oil and fat, mineral oil and added flavour. It shall have pleasant taste and flavour free from off flavour and rancidity. It may contain food additives permitted in these Regulations including Appendix A. It shall conform to the microbiological requirements prescribed in Appendix B.

Provided that where butter is sold or offered for sale without any indication as to whether it is table or desi butter, the standards of table butter shall apply.

It shall conform to the following requirements:

Product	Moisture	Milk Fat	Milk solids not Fat	Commonsalt
Table Butter	Not more than 16.0 percent m/m	Not less than 80.0 percent m/m	Not more than 1.5 percent m/m	Not more than 3.0 percent m/m
Desi Cooking Butter	-	Not less than 76.0 percent m/m	-	—

2. Ghee means the pure clarified fat derived solely from milk or curd or from desi (cooking) butter or from cream to which no colouring matter or preservative has been added. The standards of quality of ghee produced in a State or Union Territory specified in column 2 of the Table below shall be as specified against the said State or Union Territory in the corresponding Columns 3,4,5 and 6 of the said Table.

S. No.	Name of the State/ Union Territory	Butyro Refractometer reading at 40 ⁰ C	Minimum Reichert Value	Percentage of	
				FFA as oleic acid (max.)	Moisture (Max.)
(1)	(2)	(3)	(4)	(5)	(6)
1.	Andhra Pradesh	40.0 to 43.0	24	3	0.5
2.	Andaman & Nicobar Islands	41.0 to 44.0	24	3	0.5
3.	Arunachal Pradesh	40.0 to 43.0	26	3	0.5
4.	Assam	40.0 to 43.0	26	3	0.5
5.	Bihar	40.0 to 43.0	28	3	0.5
6.	Chandigarh	40.0 to 43.0	28	3	0.5
7.	Chattisgarh	40.0 to 44.0	26	3	0.5
8.	Dadra and Nagar haveli	40.0 to 43.0	24	3	0.5
9.	Delhi	40.0 to 43.0	28	3	0.5
10.	Goa	40.0 to 43.0	26	3	0.5
11.	Daman & Diu	40.0 to 43.5	24	3	0.5
12.	Gujarat				
	a) Areas other than cotton tract areas	40.0 to 43.5	24	3	0.5
	b) Cotton tract areas	41.5 to 45.0	21	3	0.5

(1)	(2)	(3)	(4)	(5)	(6)
13.	Haryana				
	a) Areas other than cotton tract areas	40.0 to 43.0	28	3	0.5
	b) Cotton tract areas	40.0 to 43.0	26	3	0.5
14.	Himachal Pradesh	40.0 to 43.0	26	3	0.5
15.	Jammu & Kashmir	40.0 to 43.0	26	3	0.5
16.	Jharkhand	40.0 to 43.0	28	3	0.5
17.	Karnataka				
	a) Areas other than Belgaum district	40.0 to 43.0	24	3	0.5
	b) Belgaum district	40.0 to 44.0	26	3	0.5
18.	Kerala	40.0 to 43.0	26	3	0.5
19.	Lakshwadeep	40.0 to 43.0	26	3	0.5
20.	Madhya Pradesh				
	a) Areas other than cotton tract areas	40.0 to 44.0	26	3	0.5
	b) Cotton tract areas	41.5 to 45.0	21	3	0.5
21.	Maharashtra				
	a) Areas other than cotton tract areas	40.0 to 43.0	26	3	0.5
	b) Cotton tract areas	41.5 to 45.0	21	3	0.5
22.	Manipur	40.0 to 43.0	26	3	0.5
23.	Meghalya	40.0 to 43.0	26	3	0.5
24.	Mizoram	40.0 to 43.0	26	3	0.5
25.	Nagaland	40.0 to 43.0	26	3	0.5
26.	Orisssa	40.0 to 43.0	26	3	0.5
27.	Pondicherry	40.0 to 44.0	26	3	0.5
28.	Punjab	40.0 to 43.0	28	3	0.5
29.	Rajasthan				
	a) Areas other than Jodhpur District	40.0 to 43.0	26	3	0.5
	b) Jodhpur district	41.5 to 45.0	21	3	0.5
30.	Tamil Nadu	41.0 to 44.0	24	3	0.5
31.	Tripura	40.0 to 43.0	26	3	0.5
32.	Uttar Pradesh	40.0 to 43.0	26	3	0.5
33.	Uttarakhand	40.0 to 43.0	26	3	0.5
34.	West Bengal				
	a) Areas other than Bishnupur sub division	40.0 to 43.0	28	3	0.5
	b) Bishnupur sub division	41.5 to 45.0	21	3	0.5
34.	Sikkim	40.0 to 43.0	28	3	0.5

(Baudouin test shall be negative)

Explanation.-By cotton tract is meant the areas in the States where cotton seed is extensively fed to the cattle and so notified by the State Government concerned.

3. Milkfat / Butter oil and Anhydrous Milk fat / Anhydrous Butter oil means the fatty products derived exclusively from milk and/ or products obtained from milk by means of process which result in almost total removal of water and milk solids not fat. It shall have pleasant taste and flavour free from off odour and rancidity. It shall be free from vegetable oil/ fat, animal body fat, mineral oil, added flavour and any other substance foreign to milk. It may contain food additives permitted in these regulations including Appendix A. It shall conform to the microbiological requirements prescribed in Appendix B. It shall conform to the following requirements:—

<i>Requirements</i>	<i>Milk fat/Butter Oil</i>	<i>Anhydrous milk fat/ Anhydrous Butter Oil</i>
(i) B.R reading at 40°C	40-44	40-44
(ii) Moisture m/m	Not more than 0.4 percent	Not more than 0.1 percent
(iii) Milk Fat m/m	Not less than 99.6 percent	Not less than 99.8 percent
(iv) Reichert Value	Not less than 24	Not less than 24
(v) F.F.A as oleic acid	Not more than 0.4 percent	Not more than 0.3 percent
(vi) Peroxide Value (milli eqvt of Oxygen/ Kg fat)	Not more than 0.6 percent	Not more than 0.3 percent
(vii) Boudouins Test	Negative	Negative

2.1.11: CHAKKA AND SHRIKHAND

1. Chakka-means a white to pale yellow semi-solid product of good texture and uniform consistency obtained by draining off the whey from the Yoghurt obtained by the lactic fermentation of cow's milk, buffalo's milk, skimmed milk and recombined or standardised milk which has been subjected to minimum heat treatment equivalent to that of pasteurisation. It shall have pleasant Yoghurt/Dahi like flavour. It shall not contain any ingredient foreign to milk. It shall be free from mouldness and free from signs of fat or water seepage or both. It shall be smooth and it shall not appear dry. It shall not contain extraneous colour and flavours. It shall conform to the following requirements, namely :—

<i>Requirements</i>	<i>Chakka</i>	<i>Skimmed Milk Chakka</i>	<i>Full Cream Chakka</i>
1. Total solids, per cent by weight	Min. 30	Min.20	Min.28
2. Milk fat (on dry basis) per cent by weight	Min.33	Max. 5	Min. 38
3. Milk protein (on dry basis) per cent by weight	Min.30	Min.60	Min.30
4. Titrable acidity (as lactic acid) percent by Weight	Max.2.5	Max.2.5	Max.2.5
5. Total Ash (on dry basis) percent by weight	Max.3.5	Max.5.0	Max. 3.5;

Chakka when sold without any indication shall conform to the standards of Chakka.

2. Shrikhand-means the product obtained from chakka or Skimmed Milk Chakka to which milk fat is added. It may contain fruits, nuts, sugar, cardamom, saffron and other spices. It shall not contain any added colouring and artificial flavouring substances. It shall conform to the following specifications, namely:—

<i>Requirements</i>	<i>Shrikhand</i>	<i>Full Cream Shrikhand</i>
1. Total solids, per cent by weight	Not less than...58	Not less than...58
2. Milk fat (on dry basis) per cent by weight	Not less than...8.5	Not less than...10
3. Milk protein (on dry basis) per cent by weight (for Fruit Shrikhand- Not less than.....6.0)	Not less than...9	Not less than...7
4. Titrable acidity (as lactic acid) percent by weight	Not more than1.4	Not more than1.4
5. Sugar (sucrose)(on dry basis) per cent by weight	Not more than... 72.5	Not more than... 72.5
6. Total Ash (on dry basis) percent by weight	Not more than0.9	Not more than0.9.

In case of Fruits Shrikhand it shall contain Milk fat (on dry basis) per cent by weight... Not less than 7.0 and Milk Protein (on dry basis) per cent by weight... Not less than 9.0.

2.1.12: FERMENTED MILK PRODUCTS

1. Yoghurt means a coagulated product obtained from pasteurised or boiled milk or concentrated milk, pasteurised skimmed milk and /or pasteurised cream or a mixture of two or more of these products by lactic acid fermentation through the action of *Lactobacillus bulgaricus* and *Streptococcus thermophilus*. It may also contain cultures of *Bifidobacterium bifidus* and *Lactobacillus acidophilus* and other cultures of suitable lactic acid producing harmless bacteria and if added a declaration to this effect shall be made on the label. The microorganisms in the final product must be viable and abundant. It may contain milk powder, skimmed milk powder, unfermented buttermilk, concentrated whey, whey powder, whey protein, whey protein concentrate, water soluble milk proteins, edible casein, and caseinates manufactured from pasteurised products. It may also contain sugar, corn syrup or glucose syrup in sweetened, flavoured and fruit yoghurt or fruits in fruits yoghurt. It shall have smooth surface and thick consistency without separation of whey. It shall be free from vegetable oil/ fat, animal body fat, mineral oil and any other substance foreign to milk. The product may contain food additives permitted in these regulation including Appendix A. It shall conform to the microbiological requirements prescribed in Appendix B. It shall conform to the following requirements:—

<i>Product</i>	<i>Milk Fat</i>	<i>Milk solids not fat</i>	<i>Milk protein</i>	<i>Sugar</i>
(i) Yoghurt	Not less than 3.0 percent m/m	Not less than 8.5 percent m/m	Not less than 3.2 percent m/m	-
(ii) Partly skimmed Yoghurt	Not less than 0.5 percent m/m & Not more than 3.0 percent m/m	Not less than 8.5 percent m/m	Not less than 3.2 percent m/m	-
(iii) Skimmed Yoghurt	Not more than 0.5 percent m/m	Not less than 8.5 percent m/m	Not less than 3.2 percent m/m	-
(iv) Sweetened Flavoured Yoghurt	Not less than 3.0 percent m/m	Not less than 8.5 percent m/m	Not less than 3.2 percent m/m	Not less than 6.0 percent m/m
(v) Fruit Yoghurt	Not less than 1.5 percent m/m	Not less than 8.5 percent m/m	Not less than 2.6 percent m/m	Not less than 6.0 percent m/m

Provided that Titrable acidity as lactic acid shall not be less than 0.85 percent and not more than 1.2 percent. The specific lactic acid producing bacterial count per gram shall not be less than 10,00,000. Provided further that the type of Yoghurt shall be clearly indicated on the label otherwise standards of plain Yoghurt shall apply. The Yoghurt subjected to heat treatment after fermentation at temperature not less than 65 degree C shall be labelled as Thermised or Heat Treated Yoghurt and shall conform to the above parameters except the minimum requirement of specific lactic acid producing count per gram.

2.1.13: WHEY PRODUCTS

1. Whey Powder means the product obtained by spray or roller drying sweet whey or acid whey from which major portion of milk fat has been removed. Sweet Whey means the fluid separated from the curd after the coagulation of milk, cream, skimmed milk or buttermilk in the manufacture of cheese, casein or similar products, principally with non-animal rennet type enzymes.

Acid Whey is obtained after coagulation of milk, cream, skimmed milk or buttermilk, principally with acids of the types used for manufacture of edible acid casein, chhana, paneer, or fresh cheese. It shall be of uniform colour with pleasant taste and flavour free from off flavour and rancidity. It may contain food additives permitted in these regulation including Appendix A. It shall conform to the microbiological requirements prescribed in Appendix B. It shall conform to the following requirements:—

<i>Requirements</i>	<i>Whey Powder</i>	<i>Acid Whey Powder</i>
(i) Moisture	Not more than 5.0 percent	Not more than 4.5 percent
(ii) Milk Fat	Not more than 2.0 percent m/m	Not more than 2.0 percent m/m
(iii) Milk Protein (N x 6.38)	Not less than 10.0 percent m/m	Not less than 7.0 percent m/m
(iv) Total Ash	Not more than 9.5 percent m/m	Not more than 15.0 percent m/m
(v) pH (in 10.0% solution)	Not less than 5.1	Not more than 5.1
(vi) Lactose content expressed as anhydrous Lactose	Not less than 61.0 percent m/m	Not less than 61.0 percent m/m

Note: (i) Although the powders may contain both anhydrous lactose and lactose monohydrates, the lactose content is expressed as anhydrous lactose.

(ii) 100 parts of lactose monohydrate contain 95 parts of anhydrous lactose.

2.1.14: EDIBLE CASEIN PRODUCTS

1. Edible Casein Products mean the products obtained by separating, washing and drying the coagulum of skimmed milk.

2. Edible acid casein means the product obtained by separating, washing and drying the acid precipitated coagulum of skimmed milk.

3. Edible non-animal rennet casein means the product obtained after washing and drying the coagulum remaining after separating the whey from the skimmed milk which has been coagulated by non-animal rennet or by other coagulating enzymes

4. Edible caseinate means the dry product obtained by reaction of edible casein or fresh casein curd with food grade neutralising agents and which have been subjected to an appropriate heat treatment. It shall be qualified by the name of the cation and the drying process used (Spray or Roller dried).

The products shall be white to pale cream or have greenish tinge; free from lumps and any unpleasant foreign flavour, it may contain food additives permitted in these regulations including Appendix A. It shall conform to the microbiological requirements prescribed in Appendix B. It shall conform to the following requirements:—

<i>Requirements</i>	<i>Non-animal rennet Casein</i>	<i>Acid Casein</i>	<i>Caseinate</i>
(i) Moisture	Not more than 12.0 percent m/m	Not more than 12.0 percent m/m	Not more than 8.0 percent m/m
(ii) Milk Fat	Not more than 2.0 percent m/m	Not more than 2.0 percent m/m	Not more than 2.0 percent m/m
(iii) Milk Protein (Nx6.38) on dry weight basis	Not less than 84.0 percent m/m	Not less than 90.0 percent m/m	Not less than 88.0 percent mm
(iv) Casein in Protein	Not less than 95.0 percent m/m	Not less than 95.0 percent m/m	Not less than 95.0 percent m/m
(v) Ash including P ₂ O ₅	Not less than 7.5 percent m/m	Not more than 2.5 percent m/m	—
(vi) Lactose	Not more than 1.0 percent m/m	Not more than 1.0 percent m/m	Not more than 1.0 percent m/m
(vii) Free fatty Acid ml/0.1N NaOH/gm	-	Not more than 0.27 percent	-
(viii) pH Value in 10% solution	-	-	Not more than 8.0

2.2: FATS, OILS AND FAT EMULSIONS

2.2.1 OILS:

1. Coconut oil (naryal ka tel) means the oil expressed from copra obtained from the kernel of *Cocos mucifera* nuts. It shall be clear and free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances, or mineral oil. It shall conform to the following standards:—

Butyro-refractometer reading at 40°C.	34.0 to 35.5
OR	
Refractive Index at 40°C	1.4481-1.4491
Saponification value	Not less than 250
Iodine value	7.5 to 10.
Polenske Value	Not less than 13
Unsaponifiable matter	Not more than 1.0 per cent.
Acid value	Not more than 6.0.
Test for argemone oil shall be negative.	

However, it may contain food additives permitted in these regulations and appendices

Further, if the oil is obtained by the method of solvent extraction and the oil imported into India whether obtained by solvent extraction or otherwise, it shall be supplied for human consumption only after refining and shall conform to the standards laid down under regulation 2.2.1 (16). The oil so refined shall not contain Hexane more than 5.00 ppm.

2. Cotton seed oil (binola ka tel) means the oil extracted from clean, sound delinted and decorticated cotton seeds (genus *Gossypium*). It shall be refined. It shall be clear, free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances or mineral oil. It shall conform to the following standards:—

Butyro-refractometer reading at 40°C.	55.6 to 60.2
OR	
Refractive Index at 40°C	1.4630-1.4660
Saponification value	190 to 198
Iodine value	98 to 112.
Unsaponifiable matter	Not more than 1.5 per cent.
Acid value	Not more than 0.50
There shall be no turbidity after keeping the filtered sample at 30°C for 24 hours	
Bellier Test (Turbidity temperature- Acetic acid method)	19.0°C -21.0°C

Test for Argemone oil shall be negative

However, it may contain food additives permitted in these regulations and appendices

Further, if the oil is obtained by the method of solvent extraction and the oil imported into India whether obtained by solvent extraction or otherwise, it shall be supplied for human consumption only after refining and shall conform to the standards laid down under regulation 2.2.1 (16). the oil so refined shall not contain hexane more than 5.00 ppm.

3. Groundnut oil (moongh-phali-ka tel) means the oil expressed from clean and sound groundnuts (*Arachis hypogoes*). It shall be clear, free from rancidity, suspended or other foreign matter, separated water added colouring or flavouring substances or mineral oil. It shall conform to the following standards:—

Butyro-refractometer reading at 40°C	54.0 to 57.1
Or	
Refractive Index at 40°C	1.4620-1.4640
Saponification value	188 to 196
Iodine value	85 to 99.

Unsaponifiable matter	Not more than 1.0 per cent.
Acid value	Not more than 6.0
Bellier test (Turbidity temperature Acetic acid method)	39°C to 41°C

Test for argemone oil shall be negative.

However, it may contain food additives permitted in these Regulations and Appendices

Further, if the oil is obtained by the method of solvent extraction and the oil imported into India whether obtained by solvent extraction or otherwise, it shall be supplied for human consumption only after refining and shall conform to the standards laid down under regulation 2.2.1 (16). The oil so refined shall not contain Hexane more than 5.00 ppm.

4. Linseed oil (tili ka tel) means the oil obtained by process of expressing clean and sound linseed (*linum usitatissimum*). it shall be clear, free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substance, or mineral oil. It shall conform to the following standards:—

Butyro-refractometer reading at 40 oC	69.5-74.3
Or	
Refractive Index at 40°C	1.4720-1.4750
Saponification value	188 to 195
Iodine value	Not less than 170
Unsaponifiable matter	Not more than 1.5 per cent.
Acid value	Not more than 4.0

Test for argemone oil shall be negative.

However, it may contain food additives permitted in these Regulations and Appendices

Further, if the oil is obtained by the method of solvent extraction and the oil imported into India whether obtained by solvent extraction or otherwise, it shall be supplied for human consumption only after refining and shall conform to the standards laid down under regulation 2.2.1 (16). the oil so refined shall not contain hexane more than 5.00 ppm.

5. Mahua oil means the oil expressed from clean and sound seeds or nuts of *Madhuca* (*Bassi latifolia* or *B. longifolia* or a mixture of both). It shall be clear and shall be free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances, or mineral oil. It shall be refined and shall conform to the following standards:—

Butyro-refractometer reading at 40°C	49.5 to 52.7
Or	
Refractive Index at 40°C	1.4590 - 1.4611
Saponification value	187 to 196
Iodine value	58 to 70
Unsaponifiable matter	Not more than 2.0 per cent
Acid value	Not more than 0.50

Test for argemone oil shall be negative

However, it may contain food additives permitted in these Regulations and Appendices

Further, if the oil is obtained by the method of solvent extraction and the oil imported into India whether obtained by solvent extraction or otherwise, it shall be supplied for human consumption only after refining and shall conform to the standards laid down under regulation 2.2.1 (16). The oil so refined shall not contain Hexane more than 5.00 ppm.

6. Rape-seed oil (toria oil) mustard oil (sarson ka tel) means the oil expressed from clean and sound mustard seeds, belonging to the compestris, juncea or napus varieties of Brassica. It shall be clear free from rancidity, suspended or foreign matter, separated water, added colouring or flavouring substances or mineral oil. It shall conform to the following standards:—

Butyro-refractometer reading at 40°C	58.0 to 60.5
OR	
Refractive index at 40°C	1.4646 to 1.4662
Saponification value	168 to 177
Iodine value	96-112 : Polybromide test shall be Negative
Unsaponifiable matter	Not more than 1.2 per cent by weight
Acid value	Not more than 6.0
Bellier test (Turbidity temperature - Acetic acid Method)	23.0°C to 27.5°C
Test for Argemone oil	Negative
Test for Hydrocyanic Acid	Negative
Test for argemone oil shall be negative	

However, it may contain food additives permitted in these Regulations and Appendices

Further, if the oil is obtained by the method of solvent extraction and the oil imported into India whether obtained by solvent extraction or otherwise, it shall be supplied for human consumption only after refining and shall conform to the standards laid down under regulation 2.2.1 (16). The oil so refined shall not contain Hexane more than 5.00 ppm.

7. Rapeseed or mustard oil - low erucic acid means the oil obtained from clean and sound, low erucic acid oil bearing seeds of rapeseed belonging to compestris, juncea, or napus varieties of Brassica by the method of expression or solvent extraction and it shall be clear, free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances or mineral oil and shall contain not more than 2 % erucic acid (as % of total fatty acids) and shall conform to the following standards, namely:—

Butyro-refractometer reading at 40°C	58.6 to 61.7
OR	
Refractive index at 40°C	1.465 to 1.467
Iodine value (Wij's method)	105 to 126
Saponification value	182-193
Unsaponifiable matter	Not more than 20g/kg
Acid value	Not more than 0.6
Bellier test (Turbidity temperature - Acetic acid Method)	Not more than 19.0°C
Test for Argemone oil	Negative
Test for Hydrocyanic Acid (Ferric Chloride test)	Passes the test

Further, Rapeseed oil obtained by solvent extraction shall be supplied for human consumption only if it is refined and it shall conform to the standard laid down under regulation 2.2.1 (16) except acid value which shall be not more than 0.6. Additionally, it shall have Flash Point (Pensky Marten Closed Method) not less than 250°C and the oil so refined shall contain Hexane not more than 5.00 ppm :

Provided further that it may contain food additives permitted under these Regulations and Appendices".

8. Olive oil means the oil expressed from the fruit of the olive tree (*Olea europaea sativa* Hoffm. et Link). It shall be of three types:—

(i) Virgin olive oil means the oil obtained from the fruit of the olive tree by mechanical or other physical means under conditions, particularly thermal, which do not lead to alteration of the oil. Virgin olive oil is oil which is suitable for consumption in the natural state without refining. It shall be clear, yellow to green in colour, with specific odour and taste, free from odours or tastes indicating alteration or pollution of oil. It shall be free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances or mineral oil.

(ii) Refined olive oil means the oil obtained from virgin olive, the acid content and or organoleptic characteristics of which render it unsuitable for consumption in the natural state, by means of refining methods which do not lead to alterations in the initial glyceridic structure. It shall be clear, limpid without sediment, yellow in colour, without specific odour or taste and free from odours or taste indicating alteration or pollution of oil. It shall be free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances or mineral oil.

Further, if the oil is obtained by the method of solvent extraction and the oil imported into India whether obtained by solvent extraction or otherwise, it shall be supplied for human consumption only after refining and shall conform to the standards laid down under regulation 2.2.1 (16). The oil so refined shall not contain Hexane more than 5.00 ppm.

(iii) Refined olive-pomace oil means the oil obtained from "olive pomace" by extraction by means of solvents and made edible by means of refining methods which do not lead to alteration in the initial glyceridic structure. It shall be clear, limpid, without sediment, yellow to yellow-brown in colour, without specific odour or taste and free from odours or tastes indicating alteration or pollution of the oil. It shall be free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances or mineral oil.

However, it may contain food additives permitted in these Regulations and Appendices.

Further, if the oil is obtained by the method of solvent extraction and the oil imported into India whether obtained by solvent extraction or otherwise, it shall be supplied for human consumption only after refining and shall conform to the standards laid down under regulation 2.2.1 (16) . The oil so refined shall not contain Hexane more than 5.00 ppm

It shall conform to the following standards:—

<i>Parameters</i>	<i>Virgin olive oil</i>	<i>Refined olive oil</i>	<i>Refined olive— Pomace oil</i>
B.R. Reading at 40°C	51.0-55.6	51.0-55.6	51.6-55.9
Or			
Refractive Index at 40°C	1.4600-1.4630	1.4600-1.4630	1.4604-1.4632
Saponification value (mg KOH/g oil)	184-196	184-196	182-193
Iodine value (wijs)	75-94	75-94	75-92
Unsaponifiable matter (using light petroleum)	Not more than 15g/kg	Not more than 15g/kg	Not more than 30g/kg
Acid Value	Not more than 6.0	Not more than 0.5	Not more than 0.5
Bellier test	Not more than 17°C	Not more than 17° C	Not applicable
Semi-Siccative oil test	Negative	Negative	Negative
Olive pomace oil test	Negative	Negative	Negative
Cotton seed oil test	Negative	Negative	Negative
Teaseed oil test	Negative	Negative	Negative
Sesame seed oil test	Negative	Negative	Negative
Test for Argemone oil	Negative	Negative	Negative

9. Poppy seed oil means the oil expressed from poppy seeds (*papaver somniferum*). It shall be clear, free from rancidity, suspended or other foreign matter separated water, added colouring or flavouring substances or mineral oil. It shall conform to the following standards:—

Butyro-refractometer reading at 40°C	60.0 to 64.0
Or	
Refractive Index at 40°C	1.4659 - 1.4685
Saponification value	186 to 194
Iodine value	133 to 143
Unsaponifiable matter	Not more than 1.0 per cent
Acid value	Not more than 6.0
Test for argemone oil shall be negative.	

However, it may contain food additives permitted in these Regulations and Appendices

Further, if the oil is obtained by the method of solvent extraction and the oil imported into India whether obtained by solvent extraction or otherwise, it shall be supplied for human consumption only after refining and shall conform to the standards laid down under regulation 2.2.1 (16). the oil so refined shall not contain hexane more than 5.00 ppm.

10. Safflower seed oil (berry ka tel) means the oil expressed from the seeds of *Carthamus tinctorius*. It shall be clear, free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances, or mineral oil. It shall conform to the following standards:—

Butyro-refractometer reading at 40°C	62.4 to 64.7
Or	
Refractive Index at 40°C	1.4674-1.4689
Saponification value	186-196
Iodine value	135-148
Unsaponifiable matter	Not more than 1.0 per cent
Acid value	Not more than 6.0
Bellier test Turbidity temperature Acetic acid method	Not more than 16°C
Test for argemone oil shall be negative.	

However, it may contain food additives permitted in these Regulations and Appendices

Further, if the oil is obtained by the method of solvent extraction and the oil imported into India whether obtained by solvent extraction or otherwise, it shall be supplied for human consumption only after refining and shall conform to the standards laid down under regulation 2.2.1 (16). The oil so refined shall not contain Hexane more than 5.00 ppm.

10.01 Safflowerseed oil and Safflowerseed oil (High Oleic Acid) means the oil expressed from the seeds of *Carthamus tinctorious* L. It shall be clear, free from rancidity, suspended or foreign matter, separated water, added colouring or flavouring substances, or mineral oil. Safflowerseed oil (High Oleic Acid) shall contain not less than 70% oleic acid as percent of total fatty acid shall conform to the following standards:—

<i>Parameters</i>	<i>High Oleic Acid Safflowerseed Oil</i>	<i>Safflowerseed Oil</i>
B.R. Reading at 40°C	51.0-57.1	61.7-66.4
Or		
Refractive Index at 40°C	1.460-1.464	1.467-1.470

Iodine value (wijs method)	80-100	136-148
Saponification value	186-194	186-198
Unsaponifiable matter	Not more than 10g/kg	Not more than 15g/kg
Acid Value	Not more than 4.0 mg/KOH/g oil	Not more than 4.0 mg/KOH/g oil
Bellier test (Turbidity temperature Acetic acid method)	Not more than 16°C	Not more than 16°C
Test for Argemone oil	Negative	Negative

Further, if the oil is obtained by the method of solvent extraction and the oil imported into India whether obtained by solvent extraction or otherwise, it shall be supplied for human consumption only after refining and shall conform to the standards laid down under regulation 2.2.1 (16). The oil so refined shall not contain Hexane more than 5.00 ppm.

11. TARAMIRA OIL means the oil expressed from clean and sound seeds of Taramira (*Eruca sativa*). It shall be clear, free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances, or mineral oil. It shall conform to the following standards:—

Butyro-refractometer reading at 40 °C	58.0 to 60.0
Or	
Refractive Index at 40°C	1.4646-1.4659
Saponification value	174 to 177
Iodine value	99 to 105
Unsaponifiable matter	Not more than 1.0 per cent
Acid value	Not more than 6.0

Test for argemone oil shall be negative.

However, it may contain food additives permitted in these Regulations and Appendices

Further, if the oil is obtained by the method of solvent extraction and the oil imported into India whether obtained by solvent extraction or otherwise, it shall be supplied for human consumption only after refining and shall conform to the standards laid down under regulation 2.2.1 (16). The oil so refined shall not contain Hexane more than 5.00 ppm.

12. TIL OIL (Gingelly or sesame oil) means the oil expressed from clean and sound seeds of Til (*Sesamum indicum*), black, brown, white, or mixed. It shall be clear, free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances, or mineral oil. It shall conform to the following standards:—

Butyro-refractometer reading at 40 °C	58.0 to 61.0
Or	
Refractive Index at 40°C	1.4646-1.4665
Saponification value	188-193
Iodine value	103-120
Unsaponifiable matter	Not more than 1.5 per cent
Acid value	Not more than 6.0
Bellier test (Turbidity temperature Acetic acid method)	Not more than 22 °C

Provided that the oil obtained from white sesame seeds grown in Tripura, Assam and West Bengal shall conform to the following standards:—

Butyro-refractometer

reading at 40 °C	60.5 to 65.4
Or	
Refractive Index at 40°C	1.4662-1.4694
Saponification value	185 to 190
Iodine value	115 to 120
Acid value	Not more than 6.0
Unsaponifiable matter	Not more than 2.5 per cent
Bellier test (Turbidity temperature Acetic acid method)	Not more than 22°C
Test for argemone oil shall be negative.	

However, it may contain food additives permitted in these regulations and Appendix A

Further, if the oil is obtained by the method of solvent extraction and the oil imported into India whether obtained by solvent extraction or otherwise, it shall be supplied for human consumption only after refining and shall conform to the standards laid down under regulation 2.2.1 (16). The oil so refined shall not contain Hexane more than 5.00 ppm.

13. NIGER SEED OIL (Sargiya ka tel) means the edible oil obtained by process of expressing clean and sound seeds of *Guizotia abyssinica*. It shall be clear and free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances, mineral or other oil. It shall conform to the following standards:—

Butyro-refractometer reading at 40 °C	61.0-65.0
Or	
Refractive Index at 40°C	1.4665-1.4691
Saponification value	188-193
Iodine value	110 to 135
Unsaponifiable matter	Not more than 1.0 per cent
Acid value	Not more than 6.0
Bellier test (Turbidity temperature Acetic acid method)	25°C - 29°C
Test for argemone oil shall be negative.	

However, it may contain food additives permitted in these Regulations and Appendices

Further, if the oil is obtained by the method of solvent extraction and the oil imported into India whether obtained by solvent extraction or otherwise, it shall be supplied for human consumption only after refining and shall conform to the standards laid down under regulation 2.2.1 (16). the oil so refined shall not contain hexane more than 5.00 ppm.

14. Soyabean oil means the oil expressed from clean and sound soyabeans (*Soja max*) from which the major portion of the gums naturally present have been removed by hydration and mechanical or physical separation. It shall be clear, free from rancidity, suspended or other foreign matter, separated water added colouring or flavouring substances or mineral oil. It shall conform to the following standards:—

Butyro-refractometer reading at 40 °C	58.5 to 68.0
Or	
Refractive Index at 40°C	1.4649-1.4710
Saponification value	189 to 195
Iodine value	120 to 141
Unsaponifiable matter	Not more than 1.5 per cent

Acid value	Not more than 2.50
Phosphorus	Not more than 0.02

Test for argemone oil shall be negative.

However, it may contain food additives permitted in these Regulations and Appendices

Further, if the oil is obtained by the method of solvent extraction and the oil imported into India whether obtained by solvent extraction or otherwise, it shall be supplied for human consumption only after refining and shall conform to the standards laid down under regulation 2.2.1 (16). the oil so refined shall not contain hexane more than 5.00 ppm.

15. Maize (corn) oil means the oil, extracted from the germ of clean and sound seeds of *zea mays* linn. fam. graminiae, refined. it shall be free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances or Mineral oil. It shall conform to the following standards:—

Butyro-refractometer reading at 40°C	56.7 to 62.5
Or	
Refractive Index at 40°C	1.4637-1.4675
Saponification value	187 to 195
Iodine value	103 to 128
Unsaponifiable matter	Not more than 1.5 per cent
Acid value	Not more than 0.50

Test for argemone oil shall be negative.

However, it may contain food additives permitted in these Regulations and Appendices

Further, if the oil is obtained by the method of solvent extraction and the oil imported into India whether obtained by solvent extraction or otherwise, it shall be supplied for human consumption only after refining and shall conform to the standards laid down under regulation 2.2.1 (16). the oil so refined shall not contain hexane more than 5.00 ppm.

16. Refined vegetable oil means any vegetable oil which is obtained by expression or solvent extraction of vegetable oil bearing materials, deacidified with alkali and/or physical refining and/or by miscella refining using permitted foodgrade solvents followed by bleaching with absorbent earth and/or carbon and deodourised with steam. No other chemical agent shall be used. The name of the vegetable oil from which the refined oil has been manufactured shall be clearly specified on the label of the container. In addition to the under-mentioned standards to which refined vegetable oils shall conform to the standards prescribed in these regulations for the specified edible oils shall also apply except for acid value which shall be not more than 0.5. Moisture shall not exceed 0.10 per cent by weight.

Test for argemone oil shall be negative.

1. The refined vegetable oil shall be obtained from the following vegetable oils:

- (i) Coconut Oil
- (ii) Cottonseed Oil
- (iii) Groundnut Oil
- (iv) Nigerseed Oil
- (v) Safflower Oil
- (vi) Sesame Oil
- (vii) Soyabean Oil
- (viii) Sunflower Oil
- (ix) Mustard/Rapeseed Oil
- (x) Linseed Oil

- (xi) Mahua Oil
- (xii) Olive Oil
- (xiii) Poppyseed Oil
- (xiv) Taramira Oil
- (xv) Maize (Corn) oil
- (xvi) Watermelonseed Oil
- (xvii) Palm Oil
- (xviii) Palmolein
- (xix) Palm Kernel Oil
- (xx) Rice Bran Oil
- (xxi) Salseed fat
- (xxii) Mango Kernel fat
- (xxiii) Kokum fat
- (xxiv) Dhupa fat
- (xxv) Phulwara fat

2. The refined vegetable oil shall comply with the following requirements:

The oils shall be clear and free from rancidity, adulterants, sediments, suspended and other foreign matter, separated water, added colouring and flavouring substances and mineral oil

3. However, it may contain food additives permitted in these Regulations and Appendices

17. Almond oil means the oil expressed from the seeds of *Prunus amygdalus Batach, var, dulcis koehne* (sweet almond) or of *Prunus amygdalus Batach, var Amara Focke* (bitter almond) without the application of heat. It shall be clear from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances or mineral oil. It shall conform to the following standards:—

Butyro-refractometer reading at 40 °C	54 to 57
Or	
Refractive Index at 40°C	1.4620-1.4639
Saponification value	186 to 195
Iodine value	90 to 109
Acid value	Not more than 6.0
Bellier test Turbidity temperature Acetic acid method	Not more than 60°C

Test for argemone oil shall be negative.

However, it may contain food additives permitted in these Regulations and Appendices

18. Water-melon seed oil means the oil extracted from the clean, sound seeds of the fruit of water-melon (*Citrullus vulgaris schrad*, family: *cucurbitaceae*). It shall be clear, free from rancidity, adulterants, sediments, suspended and other foreign matter, separated water, added colouring and flavouring substances and mineral oil. It shall conform to the following standards:—

Moisture and volatile matter	Not more than 0.25 per cent
Butyro-refractometer reading at 40 °C	55.6 - 61.7

Or

Refractive Index at 40°C	1.4630-1.4670
Saponification value	190 - 198
Iodine value	115 - 125
Acid value	Not more than 6.0
Unsaponifiable matter	Not more than 1.5 %

Test for argemone oil shall be negative.

However, it may contain food additives permitted in these Regulations and Appendices

Further, if the oil is obtained by the method of solvent extraction and the oil imported into India whether obtained by solvent extraction or otherwise, it shall be supplied for human consumption only after refining and shall conform to the standards laid down under regulation 2.2.1 (16). The oil so refined shall not contain Hexane more than 5.00 ppm.

19. Palm oil means the oil obtained from fleshy mesocarp of fruits of the oil palm (*Elaeis Guinensis*) tree by the method of expression or solvent extraction. It shall be clear, free from rancidity, suspended or other foreign matter, separated water, added colouring and flavouring substances or mineral oil. It shall conform to the following standards, namely:—

Butyro-refractometer reading at 50 °C	35.5 - 44.0
Or	
Refractive Index at 50 °C	1.4491-1.4552
Melting point (capillary slip method)	Not more than 37 °C
Iodine value(Wij's method)	45-56
Saponification value	195-205
Unsaponifiable matter	Not more than 1.2 per cent
Acid value	Not more than 10.0

Indigenously produced raw Palm Oil obtained by method of expression may be supplied for human consumption as such provided acid value is not more than 6.0 But palm oil imported into the country or produced by solvent extraction shall be refined before it is supplied for human consumption and it shall conform to the standards laid down under regulation 2.2.1 (16). Additionally, it shall have Flash Point (Pensky-Marten closed method) - Not less than 250° C

Test for argemone oil shall be negative.

However, it may contain food additives permitted in these Regulations and Appendices

The oil so refined shall not contain Hexane more than 5.00 ppm.

20. Palmolein means the liquid fraction obtained by fractionation of palm oil obtained from the fleshy mesocarp of fruits of oil palm (*Elaeis Guineensis*) tree by the method of expression or solvent extraction. It shall be clear, free from rancidity, suspended or other foreign matter separated water, added colouring and flavouring substances or mineral oils. It shall conform to the following standards, namely:—

Butyro-refractometer reading at 40 °C	43.7 - 52.5
Or	
Refractive Index at 40 °C	1.4550 - 1.4610
Iodine value (Wij's method)	54-62
Saponification value	195-205
Cloud Point	Not more than 18°C
Unsaponifiable matter	Not more than 1.2 per cent
Acid value	Not more than 6.0

Further, if the palmolein is obtained from solvent extracted palm oil, it shall be refined before it is supplied for human consumption and it shall conform to the standards laid down under regulation 2.2.1 (16). Additionally, it shall have Flash Point (Pensky Marten closed method) - not less than 250°C.

Test for argemone oil shall be negative. However, it may contain food additives permitted in these Regulations and Appendices

The oil so refined shall not contain Hexane more than 5.00 ppm.

21. Palm kernel oil means the oil obtained from sound kernel of the fruits of oil palm (*Elaeis guinensis*) tree by the method of expression or solvent extraction. It shall be clear, free from rancidity suspended, or other foreign matter, separated water, added colouring and flavouring substances or mineral oil. It shall conform to the following standards, namely:—

Butyro-refractometer reading at 40 °C	35.3 - 39.5
Or	
Refractive Index at 40 °C	1.4490 - 1.4520
Iodine value (Wij's method)	10 - 23
Saponification value	237-255
Unsaponifiable matter	Not more than 1.2 per cent
Acid value	Not more than 6.0

Further, if the oil is obtained by the method of solvent extraction, it shall be supplied for human consumption only after refining and shall conform to the standards laid down under regulation 2.2.1 (16). additionally, it shall have flash point (pensky marten closed method) - not less than 250°C.

test for argemone oil shall be negative.

however, it may contain food additives permitted in these regulations and appendices

the oil so refined shall not contain hexane more than 5.00 ppm.

22. Sun flower seed oil means the oil obtained from clean and sound sunflower seeds or cake from the plants *Helianthus annuus* linn (Family:compositae) by the method of expression or solvent extraction. It shall be clear, free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances or mineral oil. It shall conform to the following standards, namely:—

Butyro-refractometer reading at 40°C	57.1 - 65.0
Or	
Refractive Index at 40°C	1.4640 - 1.4691
Iodine value (Wij's method)	100 - 145
Saponification value	188-194
Unsaponifiable matter	Not more than 1.5 per cent
Acid value	Not more than 6.0

Further, if the oil is obtained by the method of solvent extraction, it shall be supplied for human consumption only after refining and shall conform to the standards laid down under regulation 2.2.1 (16). Additionally, it shall have Flash Point (Pensky Marten closed method) - not less than 250°C.

Test for argemone oil shall be negative.

However, it may contain food additives permitted in these Regulations and Appendices

The oil so refined shall not contain Hexane more than 5.00 ppm.

22.01 Sunflowerseed oil and Sunflowerseed oil (High Oleic Acid) means the oil obtained from clean and sound Sunflowerseed or the High Oleic acid oil bearing Sunflowerseeds of *Helianthus annuus* L. by the method of expression or solvent extraction. It shall be clear, free from rancidity, suspended foreign matter, separated water, added colouring or flavouring substance or mineral oil. It shall contain not less than 75% oleic acid as percent of total fatty acids. It shall conform to the following standards:—

<i>Parameters</i>	<i>High Oleic Acid Sunflowerseed Oil</i>	<i>Sunflowerseed Oil</i>
B.R. Reading	61.7-68.0 at 25°C	52.5-63.2 at 40°C
Or		
Refractive Index	1.467-1.471 at 25°C	1.461-1.468 at 40°C
Iodine value (Wijs method)	78-90	118-141
Saponification value	182-194	188-194
Unsaponifiable matter	Not more than 15g/kg	Not more than 15g/kg
Acid Value	Not more than 4.0 mg/KOH/g oil	Not more than 4.0 mg/KOH/g oil
Test for Argemone oil	Negative	Negative

Further, if the oil is obtained by the method of solvent extraction and the oil imported into India whether obtained by solvent extraction or otherwise, it shall be supplied for human consumption only after refining and shall conform to the standards laid down under regulation 2.2.1 (16). the oil so refined shall not contain hexane more than 5.00 ppm.

23 Rice bran oil means the oil obtained from the layer around the endosperm of rice obtained from paddy of *Oryza Sativa* Linn. Fam Gramineae which is removed during the process of rice milling and is generally known as rice bran.

Refined Rice Bran Oil shall be obtained from solvent extracted oil, neutralised with alkali, bleached with bleaching earth or activated carbon or both and deodorised with steam. Alternatively deacidification' bleaching and deodorisation may be done by physical means.

The oil shall be clear and free from rancidity, adulterants, sediments, suspended and other foreign matters, separated water and added colouring and flavouring substances. The clarity of the oil shall be judged by the absence of turbidity after keeping the filtered sample at 35°C for 24 hrs. Rice Bran Oil shall be sold for human consumption only after refining. It shall conform to the following standards, namely:—

Moisture and Volatile Matter	Not more than 0.1 percent by weight
Refractive Index at 40 °C	1.4600 - 1.4700
Or	
Butyro-refractometer reading at 40 °C	51.0 - 66.4
Saponification value	180 - 195
Iodine value (Wij's method)	90 - 105
Acid value	Not more than 0.5
Unsaponifiable matter, percent by weight	
● for chemically refined	Not more than 3.5 percent
● for physically refined	Not more than 4.5 percent
● Oryzanol Content	Not less than 1.0 percent
Flash Point (Pensky Marten Closed method)	Not less than 250 °C

Test for argemone oil shall be negative.

However, it may contain food additives permitted in these Regulations and Appendices

Further, if the oil is obtained by the method of solvent extraction and the oil imported into India whether obtained by solvent extraction or otherwise, it shall be supplied for human consumption only after refining and shall conform to the standards laid down under regulation 2.2.1 (16). the oil so refined shall not contain hexane more than 5.00 ppm.

24. Blended edible vegetable oil means an admixture of any two edible vegetable oils where the proportion by weight of any edible vegetable oil used in the admixture is not less than 20 per cent. The individual oils in the blend shall conform to the respective standards prescribed by these regulations. The blend shall be clear, free from rancidity, suspended or insoluble matter or any other foreign matter, separated water, added colouring matter, flavouring substances, mineral oil, or any other animal and non-edible oils, or fats, argemone oils, hydrocyanic acid, castor oil and tricresyl phosphate. It shall also conform to the following standards, namely:—

a) Moisture and volatile matter	not more than 0.2 per cent by weight;
b) Acid value:—	
Nature of oil	Acid Value
(1) Both raw edible vegetable oils in the blend	Not more than 6.0
(2) One raw edible vegetable oil (s) and one refined vegetable oil (s) in the blend	Not more than 5.0
(3) Both refined edible vegetable oils in the blend	Not more than 0.5
(4) Unsaponifiable matter, percent by weight	
(i) Blended with chemically refined rice bran oil	Not more than 3.0 percent by weight
(ii) Blended with other edible vegetable oil	Not more than 1.50 percent by weight
(5) Flash point (Pensky Martin closed method)	Not less than 250°C

Test for Argemone oil shall be negative

However, it may contain food additives permitted in these Regulations and Appendices

Further, if the oil is obtained by the method of solvent extraction and the oil imported into India whether obtained by solvent extraction or otherwise, it shall be supplied for human consumption only after refining and shall conform to the standards laid down under regulation 2.2.1 (16).

the oil so refined shall not contain hexane more than 5.00 ppm.

2.2.2 Interesterified vegetable fat: means an edible fatty material that has been so treated as to bring about a rearrangement of fatty acid positions within the glyceride entities and hence a change in the physical properties like melting point, viscosity, specific gravity and the like with very little change in the constitution of the fatty acids themselves by a process of interesterification of the essentially neutral edible oil or fat, singly or in mixtures generally through the use of alkaline catalysts exemplified by sodium or potassium metals, or their ethoxides or hydroxides in the form either of anhydrous powders or in anhydrous glycerol medium followed by such post-process steps as washing, bleaching and deodourisation, the last of which can be omitted if the interesterified fat is to be incorporated as part of the raw material for further processing in edible fat products.

The interesterified fat shall be clear, free from soap, flavouring substances, rancidity, suspended or other foreign matter, separated water and mineral oil. It shall conform to the following standards, namely:—

- (i) It shall not contain any harmful colouring, flavouring or any other matter deleterious to health;
- (ii) No colour shall be added to interesterified fat unless so authorised by Government, but in no event any colour resembling the colour of ghee shall be added;
- (iii) If any flavour is used, it shall be distinct from that of ghee in accordance with a list of permissible flavours and in such quantities as may be prescribed by Government:

Provided that diacetyl to the extent of not more than 4.0 ppm may be added to interesterified fat exclusively meant for consumption by the Armed Forces;

- (iv) It shall not have moisture exceeding 0.25 per cent;
- (v) The melting point as determined by capillary slip method shall be from 31°C to 41°C, both inclusive;
- (vi) The Butyro-refractometer reading at 40°C, shall not be less than 48 or Refractive Index at 40°C shall not be less than 1.4580;
- (vii) It shall not have unsaponifiable matter exceeding 2.0 per cent;
- (viii) It shall not have free fatty acids (calculated as Oleic acid) exceeding 0.25 per cent;

(ix) The product on melting shall be clear in appearance and shall be free from staleness or rancidity, and pleasant to taste and smell;

(x) It shall contain raw or refined sesame (til) oil not less than 5 per cent by weight, but sufficient so that when it is mixed with refined groundnut oil in the proportion of 20:80, the colour produced by the Baudouin Test shall not be lighter than 2.0 red units in a 1 cm. cell on a Lovibond scale;

(xi) It shall contain not less than 25 I.U. of synthetic Vitamin A per gram at the time of packing and shall show a positive test for Vitamin A when tested by Antimony Trichloride (Carr-Price) reagent (As per IS: 5886-1970);

(xii) No anti-oxidant, synergist, emulsifier or any other such substance shall be added to it except with the prior sanction of the Authority.

Test for argemone oil shall be negative.

However, it may contain food additives permitted in these Regulations and Appendices

Further, if the oil is obtained by the method of solvent extraction and the oil imported into India whether obtained by solvent extraction or otherwise, it shall be supplied for human consumption only after refining and shall conform to the standards laid down under regulation 2.2.1 (16). The oil so refined shall not contain Hexane more than 5.00 ppm.

2.2.3 PARTIALLY HYDROGENATED SOYABEAN OIL

1. Partially hydrogenated and winterised soyabean oil means deodourised product obtained by light (mild or "Brush") hydrogenation of degummed, deacidified, decolourised and winterised soyabean oil. The oil shall be degummed by water with or without a food grade additive, deacidified by either neutralisation with alkali or steam distillation (physical refining) or miscella refining using permitted food grade solvent, decolourised with bleaching earth and/or carbon, partially hydrogenated using nickel catalyst, winterised with or without the use of a food grade solvent, filtered in a suitable filter press and deodourised with steam.

The product shall be clear, free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances, castor oil, mineral oil, and other vegetable and animal fats.

It may contain food additives permitted in these Regulations and Appendices.

It shall conform to the following standards:

Moisture	Not more than 0.1 percent by weight
Refractive Index at 40°C	1.4630 - 1.4690
Or	
Butyro-refractometer reading at 40°C	55.6 - 64.8
Saponification value	189 - 195
Iodine value (Wij's method)	107 - 120
Acid value	Not more than 0.50
Unsaponifiable Matter	Not more than 1.5 percent by weight
Linolenic Acid (c18:3)	Not more than 3 percent by weight
Cloud Point (°C)	Not more than 10°C
Flash Point (Pensky Marten Closed method)	Not less than 250 °C

Test for argemone oil shall be negative

Further, if the oil is obtained by the method of solvent extraction and the oil imported into India whether obtained by solvent extraction or otherwise, it shall be supplied for human consumption only after refining and shall conform to the standards laid down under regulation 2.2.1 (16). The oil so refined shall not contain Hexane more than 5.00 ppm.

2. Partially hydrogenated soyabean oil means deodourised product obtained by light (mild or "brush") hydrogenation of degummed, deacidified, decolorised soyabean oil. The oil shall be degummed by water with or without a food grade additive, deacidified by either neutralisation with alkali or steam distillation (physical refining) or miscella refining using permitted food grade solvent, decolourised with bleaching earth and/or carbon and partially hydrogenated using nickel catalyst. The product shall again be deacidified, bleached and deodourised with steam.

The product shall be clear liquid at 35 degree C. It shall be clear on melting, free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances, castor oil, mineral oil or other vegetable and animal Oils & fats.

It may contain food additives permitted in these Regulations and Appendices

It shall conform to the following standards:

Moisture	Not more than 0.1 percent by weight
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Refractive Index	
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at 40 °C	1.4630 - 1.4670
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Or

Butyro-refractometer	
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reading at 40 °C	55.6 - 61.7
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Saponification value	189 - 195
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Iodine value (Wij's method)	95 - 110
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Acid value	Not more than 0.50
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Unsaponifiable Matter	Not more than 1.5 percent by weight
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Linolenic Acid (c18: 3)	Not more than 3 percent by weight
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Cloud Point (°C)	Not more than 25°C
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Flash Point (Penske Marten Closed method)	Not less than 250 °C
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Test for argemone oil shall be negative

Note : The edible oils prescribed under regulation 2.2.1 shall be free from Castor oil.

Further, if the oil is obtained by the method of solvent extraction and the oil imported into India whether obtained by solvent extraction or otherwise, it shall be supplied for human consumption only after refining and shall conform to the standards laid down under regulation 2.2.1 (16). The oil so refined shall not contain Hexane more than 5.00 ppm.

2.2.4 EDIBLE FATS:

1. Beef fat or suet means fat obtained from a beef carcass. it shall have a saponification value varying from 193 to 200 and an iodine value from 35 to 46.

it may contain food additives permitted in these regulations and appendices

2. Mutton fat means fat obtained from the carcass of sheep. it shall have a saponification value varying from 192 to 195 and an iodine value from 35 to 46.

it may contain food additives permitted in these regulations and appendices

3. Goat fat means the rendered fat from goat. it shall have a saponification value varying from 193 to 196 and iodine value from 36 to 45.

It may contain food additives permitted in these Regulations and Appendices

4. Lard means the rendered fat from hogs and shall not contain more than one per cent of substances other than fatty acids and fat. it shall have a saponification value varying from 192 to 198 and iodine value from 52 to 65.

it may contain food additives permitted in these regulations and appendices

5. Cocoa butter means the fat obtained by expression from the nibs of the beans of Theobroma cocoa L. It shall be free from other oils and fats, mineral oil and added colours. It shall conform to the following standards:

Percentage of free fatty acids (calculated as oleic acid)	
Not more than 1.5	
Iodine value	32 to 42
Melting point	29°C to 34°C.
Butyro refractometer reading at 40°C	

OR

Refractive Index at 40°C	40.9 to 48.0
1.4530-1.4580;	
Saponification value	188 to 200

6. Refined salseed fat means the fat obtained from seed kernels of sal trees, shorea robusta Gaertn, F.(N. diperrocaspaeae which has been neutralized with alkali, bleached with bleaching earth or activated carbon or both, and deodorized with steam, no other chemical agents being used. Alternatively, deacidification, bleaching and deodorisation may be done by physical means. The material shall be clear on melting and free from adulterants, sediment, suspended or other foreign matter, separated water or added colouring substance. However, it may contain food additives permitted in these Regulations and Appendices. There shall be no turbidity after keeping the filtered sample at 40°C for 24 hours. It shall conform to the following standards:—

(i) Moisture	Not more than 0.1 percent
(ii) Butyro refractometer reading at 40°C	36.7 - 51.0

OR

Refractive Index at 40°C	1.4500 - 1.4600
(iii) Iodine Value (Wijs' Method)	31 - 45
(iv) Saponification value	180 - 195
(v) Unsaponifiable matter	Not more than 2.5 percent by weight
(vi) Free fatty acids (expressed as Oleic acid)	Not more than 0.25 percent by weight

Or

Acid value	Not more than 0.5
(vii) 9:10 epoxy and 9:10 Dihydroxy stearic acid	Not more than 3.0 percent by weight
(viii) Flash point (Pensky Marten closed method)	Not less than 250°C

Test for argemone oil shall be negative

7. Kokum Fat means the fat obtained from clean and sound kernels of Kokum (*Garcinia indica choisy*) "also known as kokum, by process of expression or by a process of solvent extraction from cake or kernel. It shall be refined. The fat shall be clear on melting and free from rancidity, adulterants, sediments, suspended or other foreign matter, separated water, added colouring and flavouring matters and mineral oil." However, it may contain food additives permitted in these regulations and Appendix A.

It shall also conform to the following standards, namely:—

(a) Butyro-refractometer reading at 40°C, or Refractive Index at 40°C	45.9-47.3 1.4565 to 1.4575
(b) Saponification value	187-191.7
(c) Unsaponifiable matters	Not more than 1.5 per cent by weight
(d) Iodine value (wijs)	32-40
(e) Acid value	Not more than 0.5
(f) Flash Point Pensky-Martens (closed) method	Not less than 250°C

Test for argemone oil shall be negative.

8. Mango Kernel Fat means the fat obtained from clean and sound kernels of Mango (*Mangifera Indica* Linn) by process of expression or by a process of solvent extraction from cake or kernel. It shall be refined. The fat shall be clear on melting and free from rancidity, adulterants, sediment suspended or other foreign matter, separated water, added colouring and flavouring matters and mineral oil. However, it may contain food additives permitted in these Regulations and Appendices.

It shall also conform to the following standards, namely :—

(a) Butyro-refractometer reading at 40°C, or Refractive Index at 40°C	43.7-51.6 1.4550 to 1.4604
(b) Saponification value	185-198
(c) Unsaponifiable matters	Not more than 1.5 per cent by weight
(d) Iodine value (wijs)	32-57
(e) Acid value	Not more than 0.5
(f) Flash Point Pensky-Martens (closed) method	Not more than 250°C

Test for argemone oil shall be negative.

9. Dhupa Fat means the fat obtained from clean and sound seed kernels of Dhupa, also known as Indian Copal (*Vateria Indica* Linn) tree by process of expression or by a process of solvent extraction from cake or kernel. It shall be refined. The fat shall be clear on melting and free from rancidity, adulterants, sediment, suspended or other foreign matter, separated water, added colouring and flavouring matter and mineral oil. However, it may contain food additives permitted in these Regulations and Appendices

It shall also conform to the following standards, namely :—

(a) Butyro-refractometer reading at 40°C, or Refractive Index at 40°C	47.5-49.5 1.4576 to 1.4590
(b) Saponification value	187-192
(c) Unsaponifiable matters	Not more than 1.5 per cent by weight.
(d) Iodine value (wijs)	36-43
(e) Acid value	Not more than 0.5
(f) Flash Point	Not less than 250°C

Penske-Martens (closed) method

Test for argemone oil shall be negative.

10. Phulwara Fat means the fat obtained from clean and sound seed kernels of Phulwara [variously named *Aisandra Butyrace* (Roxb) *Baelni*, *Madhuca Butyracea* or *Bassia Butyracea*] by a process of expression or by a process of solvent extraction from cake or Kernel. It shall be refined. The fat shall be clear on melting and shall be free from rancidity, adulterants sediments, suspended on other foreign matters, separated water, added colouring and flavouring substances and mineral oil. However, it may contain food additives permitted in these Regulations and Appendices.

It shall also conform to the following Standards, namely :—

(a) Butyro-refractometer reading at 40°C, or Refractive Index at 40°C	48.6-51.0 1.4584 to 1.4600
(b) Saponification value	192.5-199.4
(c) Unsaponifiable matters	Not more than 1.5 per cent by weight.
(d) Iodine value (wijs)	43.8-47.4
(e) Acid value	Not more than 0.5
(f) Flash Point Penske-Martens (closed) method	Not less than 250°C

Test for argemone oil shall be negative.

2.2.5 MARGARINE AND FAT SPREADS:

1. Table margarine means an emulsion of edible oils and fats with water. It shall be free from rancidity, mineral oil and animal body fats. It may contain common salt not exceeding 2.5 per cent, skimmed milk powder not exceeding 2 per cent; it may contain food additives permitted in these Regulations and Appendices. It shall conform to the following specifications, namely:—

Fat	Not less than 80 per cent mass/mass
Moisture	Not less than 12 per cent and not more than 16 per cent mass/ mass.
Vitamin A	Not less than 30 I.U. per gram of the product at the time of sale.
Melting point of extracted fat (Capillary Slip Method)	31°C to 37°C
Unsaponifiable matter of extracted fat	Not more than 1.5 per cent by weight extracted fat.
Free fatty acids (as oleic acid) of extracted fat	Not more than 0.25 per cent by weight
OR	
Acid Value	Not more than 0.5

It shall contain not less than 5.0 percent of its weight of Til oil but sufficient to ensure that when separated fat is mixed with refined groundnut oil in the proportion of 20:80 the red colour produced by the Baudouin test shall not be lighter than 2.5 red units in 1 cm cell on a lovibond scale.

Provided that such coloured and flavoured margarine shall also contain starch not less than 100 ppm and not more than 150 ppm.

Provided further that such coloured and flavoured margarine shall only be sold in sealed packages weighing not more than 500gms.

Test for Argemone oil shall be negative

2. Bakery and Industrial Margarine- means an emulsion of vegetable oil product with water. It shall be free from added colour and flavour, rancidity, mineral oil and animal body fats. It may contain common salt not exceeding 2.5 percent. However, it may contain food additives permitted in these Regulations and Appendices. It shall conform to the following standards, namely:—

Fat	Not less than 80 per cent m/m.
Moisture	Not less than 12 per cent and Not more than 16 per cent m/m.
The separated fat of the products shall conform to the following :—	
(i) Vitamin A	Not less than 30 IU per gram at the time of packaging and shall show a positive test for Vitamin 'A' when tested by Antimony trichloride (carrprice) reagents (as per IS 5886-1970).
(ii) Melting point by Capillary slip method	31°C - 41°C
(iii) Unsaponifiable matter	Not exceeding 2.0 per cent but in case of the products where proportion of Rice bran oil is more than 30 per cent by wt. the unsaponifiable matter shall be not more than 2.5 per cent by wt. provided quantity of Rice bran oil is declared on the label of such product as laid down in Regulation 2.4.5 (34) of Food Safety and Standards (Food Products Standards and Food Additive) Regulations, 2011.
(iv) Free Fatty Acid calculated as Oleic acid or Acid value	Not more than 0.25 per cent. Not more than 0.5.

It shall contain raw or refined sesame oil (Til oil) in sufficient quantity so that when the product is mixed with refined groundnut oil in the proportion of 20 : 80, the colour produced by the Boudouin test shall not be lighter than 2.0 red unit in a 1 cm. cell on a Lovibond scale.

Test for argemone oil shall be negative.

3. Fat spread means a product in the form of water in oil emulsion, of an aqueous phase and a fat phase of edible oils and fats excluding animal body fats. The individual oil and fat used in the spread shall conform to the respective standards prescribed by these regulations.

Fat spread shall be classified into the following three groups:—

S.No	Types	Characteristics
(a)	Milk fat spread	Fat content will be exclusively milk fat.
(b)	Mixed fat spread	Fat content will be a mixture of milk fat with any one or more of hydrogenated, unhydrogenated refined edible vegetable Oils or interesterified fat.
(c)	Vegetable fat spread	Fat content will be a mixture of any two or more of hydrogenated, unhydrogenated refined vegetable oils or interesterified fat.

The fat content shall be declared on the label. In mixed fat spread, the milk fat content shall also be declared on the label alongwith the total fat content.

The word 'butter' will not be associated while labelling the product.

It may 'contain' edible common salt not exceeding 2 per cent by weight in aqueous phase; milk solid not fat: It may contain food additives permitted in these Regulations and Appendices. It shall be free from animal body fat, mineral oil and wax. Vegetable fat spread shall contain raw or refined Sesame oil (Til oil) in sufficient quantity so that when separated fat is mixed with refined groundnut oil in the proportion of 20:80 the red colour produced by Baudouin test shall not be lighter than 2.5 red units in 1 cm cell on a Lovibond scale.

It shall also conform to the following standards, namely:—

- | | | |
|-------|--|--|
| (i) | Fat | Not more than 80 per cent and not less than 40 per cent by weight. |
| (ii) | Moisture | Not more than 56 per cent and not less than 16 per cent by weight. |
| (iii) | Melting point of Extracted fat (capillary slip method) in case of vegetable fat spread | Not more than 37°C |
| (iv) | Unsaponifiable matter of extracted fat | |
| | (a) In case of milk fat and mixed fat spread | Not more than 1 per cent by weight |
| | (b) In case of vegetable fat spread | Not more than 1.5 per cent |
| | (c) Acid value of extracted fat | Not more than 0.5 |
| (v) | The vegetable fat spread shall contain | Not less than 25 IU synthetic vitamin 'A' per gram at the time of packing and shall show a positive test for vitamin 'A' when tested by Antimony Trichloride (Carr-Price) reagents (as per I.S. 5886 - 1970)". |
| (vi) | It shall contain Starch | Not less than 100 ppm and
Not more than 150 ppm |

It shall be compulsorily sold in sealed packages weighing not more than 500g. under Agmark certificate mark.

2.2.6 HYDROGENATED VEGETABLE OILS

1. Vanaspati means any refined edible vegetable oil or oils, subjected to a process of hydrogenation in any form. It shall be prepared by hydrogenation from groundnut oil, cottonseed oil and sesame oil or mixtures thereof or any other harmless vegetable oils allowed by the government for the purpose. Refined sal seed fat, if used, shall not

be more than 10 per cent of the total oil mix. Vanaspati shall be prepared from one or more of the following vegetable oils:

- a. Coconut oil
- b. Cotton-seed oil
- c. Dhupa fat
- d. Groundnut oil
- e. Kokum fat
- f. Linseed oil
- g. Mahua oil
- h. Maize (Corn) oil
- i. Mango kernel fat
- j. Mustard/Rape-seed oil
- k. Niger-seed oil
- l. Palm oil
- m. Phulwara fat
- n. Rice bran oil
- o. safflower (Kariseed) oil
- p. Salseed oil (up to 10%)
- q. Sesame oil
- r. Soyabean oil
- s. Sunflower oil
- t. Watermelon seed oil
- u. Vegetable oils imported for edible purposes:

It shall conform to the standards specified below:—

- (i) It shall not contain any harmful colouring, flavouring or any other matter deleterious to health;
- (ii) No colour shall be added to hydrogenated vegetable oil unless so authorised by Government, but in no event any colour resembling the colour of ghee shall be added;
- (iii) If any flavour is used, it shall be distinct from that of ghee in accordance with a list of permissible flavours and in such quantities as may be prescribed by Government:
Provided that diacetyl to the extent of not more than 4.0 p.p.m. may be added to Vanaspati exclusively meant for consumption by the Armed Forces;
- (iv) The product on melting shall be clear in appearance and shall be free from staleness or rancidity, and pleasant to taste and smell;
- (v) It shall contain raw or refined sesame (til) oil in sufficient quantity so that when the vanaspati is mixed with refined groundnut oil in the proportion of 20:80, the colour produced by the Baudouin test shall not be lighter than 2.0 red units in a 1 cm. cell on a Lovibond scale;
- (vi) No anti-oxidant, synergist, emulsifier or any other substance shall be added to it except with the prior sanction of the Authority.

Provided that imported crude palm oil and fractions thereof shall not be used by the producers other than those who are engaged in manufacture of vanaspati/any other hydrogenated oil produce and are equipped in the same location with the facilities for generation of hydrogen gas and hydrogenation of the said imported crude palm oil and fractions thereof with the gas so generated in the manufacture of vanaspati/any other hydrogenated vegetable oil product for edible consumption.

- (vii) The product shall conform to the following requirements:

- a) Moisture, percent by mass: Not more than 0.25
- b) Melting point as determined by capillary slip method shall be from 31- 410C both inclusive
- c) it shall not have unsaponifiable matter exceeding 2.0 percent but in case of vanaspati where proportion of rice bran oil is more than 30 percent by weight, the unsaponifiable matter shall not be more than 2.5 percent by weight provided quantity of rice bran is declared on the label of such vanaspati as laid down in regulation 2.4.2(8) of packaging and labeling regulations
- d) Free fatty acid (as oleic acid), percent by mass: Not more than 0.25
- e) Synthetic Vitamin 'A': Not less than 25.0 International units (IU) per gram at the time of packing and shall test positive when tested with Antimony Trichloride (carr-Price Reagent) as per IS:5886-1970
- f) Residual Nickel: Not more than 1.5 ppm
- g) Test for argemone oil shall be negative.

2. Bakery shortening means vanaspati meant for use as a shortening or leavening agent in the manufacture of bakery products, that is, for promoting the development of the desired cellular structure in the bakery product with an accompanying increase in its tenderness and volume; this will also conform to the standards prescribed in regulation 2.2.6 (1) excepts that—

- (a) the melting point as determined by the capillary slip method shall not exceed 41°C.
- (b) if aerated, only nitrogen, air or any other inert gas shall be used for the purpose and the quantity of such gas incorporated in the product shall not exceed 12 per cent by volume thereof.
- (c) it may contain added mono-glycerides and diglycerides as emulsifying agents.

Test for argemone oil shall be negative.

2.3: FRUIT & VEGETABLE PRODUCTS

2.3.1: Thermally Processed Fruits

1. Thermally Processed Fruits

(Canned/Bottled/Flexible packaged/Aseptically packed) means the products obtained from sound, matured, dehydrated, fresh or frozen, peeled or un-peeled, previously packed, whole, halves or cut pieces of fruits packed with any suitable packing medium and processed by heat, in an appropriate manner, before or after being sealed in a container, so as to prevent spoilage. It may contain water, fruit juice, dry or liquid nutritive sweeteners, spices and condiments and any other ingredients suitable to the product. The packing medium alongwith its strength shall be declared on the label.

2. The product may contain food additives permitted in these Regulations and Appendices. The product shall conform to the microbiological requirements given in Appendix B. Drained weight of fruits shall be not less than the weight given below:-

- | | |
|-----------------|--|
| (i) Liquid pack | Not less than 50.0 percent of net weight of the contents |
| (ii) Solid Pack | Not less than 70.0 percent of net weight of the contents |

3. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the water capacity of the container, when packed in the rigid containers. The water capacity of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

2.3.2: Thermally Processed Fruit Cocktail / Tropical Fruit Cocktail

1. Thermally Processed Fruit Cocktail / Tropical Fruit Cocktail (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) means the product prepared from a mixture of fruits which shall be declared on the label. Such fruits may be fresh, frozen, dehydrated or previously processed. The fruit mixture may be packed with any suitable packing medium and processed by heat in an appropriate manner before or after being sealed in a container so as to prevent spoilage. The packing medium alongwith its strength when packed shall be declared on the label.

2. The name of the fruits used in the product and prepared in any style shall be declared on the label alongwith the range of percentage of each fruit used in the product. The drained weight of fruits shall be not less than the weight given below:—

- | | |
|-----------------|--|
| (a) Liquid pack | 50.0 percent of net weight of contents |
| (b) Solid Pack | 70.0 percent of net weight of contents |

3. The product may contain food additives permitted in these Regulations and Appendices. The product shall conform to the microbiological requirements given in Appendix B. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the water capacity of the container, when packed in the rigid containers. The water capacity of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

2.3.3: Thermally Processed Vegetables

1. Thermally Processed Vegetables (Canned, Bottled/Flexible pack / Aseptically Packed) means the product obtained from fresh, dehydrated or frozen vegetables either singly or in combination with other vegetables, peeled or un-peeled, with or without the addition of water, common salt and nutritive sweeteners, spices and condiments or any other ingredients suitable to the product, packed with any suitable packing medium appropriate to the product processed by heat, in an appropriate manner, before or after being sealed in a container so as to prevent spoilage. The packing medium alongwith its strength shall be declared on the label. The product may be prepared in any suitable style appropriate to the product. The product may contain food additives permitted in these Regulations and Appendices. The product shall conform to the microbiological requirements given in Appendix B. The name of the vegetables used in the product and prepared in any style shall be declared on the label alongwith the range of percentage of each vegetable used in the product. Drained weight of vegetables shall be not less than the weight given below:—

(i) Liquid Pack

- | | |
|---|--|
| (a) Mushroom | 50.0 percent of net weight of contents |
| (b) Green beans, carrots, peas, sweet corn/ baby corn | 50.0 percent of net weight of contents |
| (c) Mushroom Packed in sauce | 25.0 percent of net weight of contents |
| (d) Other Vegetables | 50.0 percent of net weight of contents |

(ii) Solid Pack 70.0 percent of net weight of contents

2. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the water capacity of the container, when packed in the rigid containers. The water capacity of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

2.3.4: Thermally Processed Curried Vegetables / Ready to Eat Vegetables

1. Thermally Processed Curried Vegetables / Ready to Eat Vegetables means the product prepared from fresh, dehydrated or frozen or previously processed vegetables, legumes, cereals or pulses, whether whole or cut into pieces. The vegetable(s), either singly or in combination, may be prepared in any suitable style applicable for the respective vegetable in normal culinary preparation. It may contain salt, nutritive sweeteners, spices and condiments, edible vegetable oils and fats, milk fat and any other ingredients suitable to the product and processed by heat, in an appropriate manner, before or after being- in a container, so as to prevent spoilage.

2. The product may contain food additives permitted in these Regulations and Appendices. The product shall conform to the microbiological requirements given in Appendix B.

3. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the water capacity of the container, when packed in the rigid containers. The water capacity of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

2.3.5: Thermally Processed Vegetable soups

1. Thermally Processed Vegetable Soups (Canned, Bottled, flexible pack And/ Or Aseptically Packed) means unfermented but fermentable product, intended for direct consumption, prepared from juice/ pulp/puree of sound, mature vegetables, fresh, dehydrated, frozen or previously processed, singly or in combination, by blending with salt, nutritive sweeteners, spices and condiments and any other ingredients suitable to the product, cooked to a suitable consistency and processed by heat in an appropriate manner, before or after being sealed in a container, so as to prevent spoilage. It may be clear, turbid or cloudy.

2. The product shall have total soluble solids (m/m) not less than 5.0 percent except for tomato soup where it shall be not less than 7.0 percent (w/w).

3. The product may contain food additives permitted in these Regulations and Appendices. The product shall conform to the microbiological requirements given in Appendix B.

4. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the water capacity of the container, when packed in the rigid containers. The water capacity of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

2.3.6: Thermally Processed Fruits Juices

1. Thermally Processed Fruits Juices (Canned, Bottled, Flexible And/Or Aseptically Packed) means unfermented but fermentable product, pulpy, turbid or clear, intended for direct consumption obtained by a mechanical process from sound, ripe fruit or the flesh thereof and processed by heat, in an appropriate manner, before or after being sealed in a container, so as to prevent spoilage. The juice may have been concentrated and later reconstituted with water suitable for the purpose of maintaining the essential composition and quality factors of the juice. It may contain salt. One or more of the nutritive sweeteners may be added in amounts not exceeding 50 g/kg but not exceeding 200g/kg in very acidic fruits except in case of Apple Juice, Orange Juice (reconstituted from concentrate), Grape Juice, Pineapple Juice (reconstituted from concentrate). The product is not required to be called sweetened juice till the added nutritive sweeteners are not in excess of 15g/kg.

2. The product may contain food additives permitted in these Regulations and Appendices. The product shall conform to the microbiological requirements given in Appendix B.

The product shall meet the following requirements:—

FRUIT JUICES

	TSS Min(%)	Acidity expressed as Citric Acid Max.(%)
1	2	3
1. Apple Juice	10	3.5 (as malic acid)
2. Orange Juice		
(a) Freshly expressed	10	3.5
(b) Reconstituted from concentrate	10	3.5
3. Grape Fruit Juice	9	-
4. Lemon juice	6	4.0(minimum)
5. Lime juice	-	5.0(minimum)
6. Grape Juice		
(a) Freshly expressed	15	3.5
(b) Reconstituted from concentrate	15	3.5
7. Pineapple Juice		
(a) Freshly expressed	10	3.5
(b) Reconstituted from concentrate	10	3.5
8. Black Currant	11	3.5
9. Mango, Guava or any other pulp fruit	15	3.5P
10. Other fruit juices of single species- not very acidic	10	3.5
11. Other fruit juices of single species- very acidic	10	3.5
12. Other fruit juices of single species or combination thereof - not very acidic	10	3.5
13. Other fruit juices of single species or combination thereof - very acidic	10	3.5

3. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the water capacity of the container, when packed in the rigid containers. The water capacity of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

2.3.7 Thermally Processed Vegetable Juices

1. Thermally Processed Vegetable Juices (Canned, Bottled, Flexible Pack And/Or Aseptically Packed) means the unfermented but fermentable product or may be lactic acid fermented product intended for direct consumption obtained from the edible part of one or more vegetables, including roots, and tubers (e.g. carrots, garlic) stems and shoots (e.g. Asparagus), leaves and flowers (e.g. spinach and cauliflower) and legumes (e.g. peas) singly or in combination, may be clear, turbid or pulpy, may have been concentrated & reconstituted with water suitable for the purpose of maintaining the essential composition & quality factors of the juice and processed by heat, in an appropriate manner, before or after being sealed in a container, so as to prevent spoilage. It may contain salt, nutritive sweeteners, spices and condiments, vinegar, whey or lactoserum having undergone lactic acid fermentation not more than 100 gm/kg and any other ingredients suitable to the product.

2. The product shall have total soluble solids free of added salts not less than 5.0 percent (w/w).

3. The product may contain food additives permitted in these regulations including Appendix A. The product shall conform to the microbiological requirements given in Appendix B.

4. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the water capacity of the container, when packed in the rigid containers. The water capacity of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

2.3.8 Thermally Processed Tomato Juice:

1. Thermally Processed Tomato Juice means the unfermented juice obtained by mechanical process from tomatoes (*Lycopersicum esculentus* L) of proper maturity and processed by heat, in an appropriate manner, before or after being sealed in a container, so as to prevent spoilage. The juice may have been concentrated and reconstituted with water for the purpose of maintaining the essential composition and quality factors of the juice. The product may contain salt and other ingredients suitable to the product. The product shall be free from skin, seeds and other coarse parts of tomatoes. The product shall have pleasant taste and flavour characteristic of tomatoes free from off flavour and evidence of fermentation.

2. The product may contain food additives permitted in these regulations including Appendix A. The product shall conform to the microbiological requirements given in Appendix B. The product shall conform to the requirements of Total Soluble Solids m/m free of added salt to be not less than 5.0 percent.

3. The container shall be well filled with the product and shall occupy not less than 90.0 percent of water capacity of the container, when packed in the rigid containers. The water capacity of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

2.3.9 Thermally Processed Fruit Nectars:

1. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) means an unfermented but fermentable pulpy or non-pulpy, turbid or clear product intended for direct consumption made from fruit singly or in combination, obtained by blending the fruit juice / pulp/fruit juice concentrate and/ or edible part of sound, ripe fruit(s), concentrated or unconcentrated with water, nutritive sweeteners and any other ingredient appropriate to the product and processed by heat, in an appropriate manner, before or after being sealed in a container, so as to prevent spoilage.

2. Lemon and Lime juice may be added as an acidifying agent in quantities which would not impair characteristic fruit flavour of the fruit used. The product may contain food additives permitted in these regulations including Appendix A. The product shall conform to the microbiological requirements given in Appendix B. It shall meet the following requirements:—

	<i>TSS Min(%)</i>	<i>Min. Fruit Juice Content (%)</i>	<i>Acidity Expressed as Citric Acid Max (%)</i>
NECTARS OF CITRUS JUICE			
Orange Nectar	15	40	1.5
Grape Fruit Nectar	15	20	1.5
Pineapple Nectar	15	40	1.5
Mango Nectar	15	20	1.5
Guava Nectar	15	20	1.5
Peach Nectar	15	20	1.5
Pear Nectar	15	20	1.5
Apricot Nectar	15	20	1.5
Non-pulpy Black Currant Nectar	15	20	1.5
Other Fruit Nectar	15	20	1.5
Other Fruit Nectars of High Acidity/Pulpy / Strong flavour	15	20	1.5
Mixed Fruit Nectar	15	20	1.5

3. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the water capacity of the container, when packed in the rigid containers. The water capacity of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

2.3.10: Thermally Processed Fruit Beverages / Fruit Drink/ Ready to Serve Fruit Beverages

1. Thermally Processed Fruit Beverages / Fruit Drink/ Ready to Serve Fruit Beverages (Canned, Bottled, Flexible Pack And/ Or Aseptically Packed) means an unfermented but fermentable product which is prepared from juice or Pulp/Puree or concentrated juice or pulp of sound mature fruit. The substances that may be added to fruit juice or pulp are water, peel oil, fruit essences and flavours, salt, sugar, invert sugar, liquid glucose, milk and other ingredients appropriate to the product and processed by heat, in an appropriate manner, before or after being sealed in a container, so as to prevent spoilage.

2. The product may contain food additives permitted in these regulations including Appendix A. The product shall conform to the microbiological requirements given in Appendix B. The product shall meet the following requirements:—

- | | |
|--|----------------------------|
| (i) Total Soluble solid (m/m) | Not less than 10.0 percent |
| (ii) Fruit juice content (m/m) | |
| (a) Lime/Lemon ready to serve beverage | Not less than 5.0 percent |
| (b) All other beverage/drink | Not less than 10.0 percent |

3. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the water capacity of the container, when packed in the rigid containers. The water capacity of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

2.3.11: Thermally Processed Mango Pulp / Puree and Sweetened Mango Pulp / Puree

1. Thermally Processed Mango Pulp / Puree and Sweetened Mango Pulp / Puree (Canned, Bottled, Flexible Pack And/ Or Aseptically Packed) means unfermented but fermentable product intended for direct consumption obtained from edible portion of sound, ripe mangoes (*Mangifera indica*.L.), by sieving the prepared fruits, where as, the puree is obtained by finely dividing the pulp by a finisher or other mechanical means and processed by heat in an appropriate manner, before or after being sealed in a container, so as to prevent spoilage.

2. It may contain one or more nutritive sweeteners in amounts not exceeding 50 gm/ kg. However, the product shall be described as sweetened Mango pulp/ puree if the amount of nutritive sweeteners is in excess of 15 gm / kg.

3. The product may contain food additives permitted in these regulations including Appendix A. The product shall conform to the microbiological requirements given in Appendix B. It shall meet the following requirements:-

(i) Total Soluble Solids (m/m)

- | | |
|--------------------------------------|----------------------------|
| (a) Sweetened | Not less than 15.0 percent |
| (b) Unsweetened (Natural Mango Pulp) | Not less than 12.0 percent |

- (ii) Acidity as Citric Acid
(For sweetened canned mango pulp) Not less than 0.3 percent

4. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the water capacity of the container, when packed in the rigid containers. The water capacity of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

2.3.12 Thermally Processed Fruit Pulp / Puree And Sweetened Fruit Pulp / Puree other than Mango

1. Thermally Processed Fruit Pulp / Puree And Sweetened Fruit Pulp / Puree other than Mango (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) means unfermented but fermentable product intended for direct consumption obtained from edible portion of sound, ripe fruit of any suitable kind & variety by sieving the prepared fruits, where as, the puree is obtained by finely dividing the pulp by a finisher or other mechanical means and processed by heat in an appropriate manner, before or after being sealed in a container, so as to prevent spoilage.

2. It may contain one or more nutritive sweeteners in amounts not exceeding 50 gm/Kg. However, the product shall be described as sweetened pulp/puree if the amount of nutritive sweeteners is in excess of 15 gm. /kg.

3. The product may contain food additives permitted in these regulations including Appendix A. The product shall conform to the microbiological requirements given in Appendix B. It shall meet the following requirements:-

- | | |
|---|---------------------------|
| (i) Total Soluble Solids (m/m) exclusive of added sugar | Not less than 6.0 percent |
| (ii) Acidity as Citric Acid | Not less than 0.3 percent |

The container shall be filled with the product and shall occupy not less than 90.0 percent of the water capacity of the container, when packed in the rigid containers. The water capacity of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

2.3.13 Thermally Processed Concentrated Fruit / Vegetable Juice Pulp/ Puree

1. Thermally Processed Concentrated Fruit / Vegetable Juice Pulp/ Puree (Canned, Bottled, Flexible Pack And/ Or Aseptically Packed) means the unfermented product which is capable of fermentation, obtained from the juice or pulp or puree of sound, ripe fruit(s) / vegetable(s), from which water has been removed to the extent that the product has a total soluble content of not less than double the content of the original juice/ pulp/ puree prescribed vide in regulation 2.3.6 and 2.3.7. Natural volatile components may be restored to the concentrates where these have been removed. It may be pulpy, turbid or clear and preserved by heat, in an appropriate manner, before or after being sealed in a container, so as to prevent spoilage.

2. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the water capacity of the container, when packed in the rigid containers. The water capacity of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

2.3.14 Thermally Processed Tomato Puree And Paste

1. Thermally Processed Tomato Puree And Paste (Canned, Bottled, Flexible Pack And/ Or Aseptically Packed) means unfermented product which is capable of fermentation, obtained by concentrating the juice of sound ripe tomatoes to the desired concentration. It may contain salt and other ingredients suitable to the products.

2. The product may contain food additives permitted in these regulations including Appendix A. The product shall conform to the microbiological requirements given in Appendix B. It shall meet the following requirements:—

<i>S.No</i>	<i>Product</i>	<i>Total Soluble Solids (w/w)</i>
1	Tomato puree	Not less than 9.0 percent
2	Tomato Paste	Not less than 25 percent

3. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the water capacity of the container, when packed in the rigid containers. The water capacity of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

2.3.15 Soup Powders:

1. Soup Powders means the products obtained by mechanical dehydration of fresh vegetables/ fruits juice/ pulp/puree of sound, vegetables / fruits and or earlier concentrated, dehydrated, frozen or processed fruits & vegetables, singly or in combination by blending with salt, nutritive sweeteners, spices and condiments and any other ingredients suitable to the product, as appropriate to the product and packed suitably to prevent spoilage.

2. The product may contain food additives permitted in these regulations including Appendix A. The product shall conform to the microbiological requirements given in Appendix B. The product shall comply with the following requirements:—

- | | | |
|------|--|---------------------------|
| (i) | Moisture (m/m) | Not more than 5.0 percent |
| (ii) | Total soluble solids (m/m) (on dilution on ready to serve basis) | Not less than 5.0 percent |

2.3.16 Fruit/Vegetable Juice / Pulp/ Puree With Preservatives For Industrial Use only:

1. Fruit/Vegetable Juice / Pulp/ Puree With Preservatives For Industrial Use only means an unfermented but fermentable product, pulpy, turbid or clear, obtained by a mechanical process from sound ripe fruits/ vegetables.

2. The product may contain food additives permitted in these regulations including Appendix A. The product shall conform to the microbiological requirements given in Appendix B.

3. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the water capacity of the container, when packed in the rigid containers. The water capacity of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

2.3.17 Concentrated Fruit Vegetable Juice /Pulp / Puree With Preservatives For Industrial Use Only:

1. Concentrated Fruit Vegetable Juice /Pulp / Puree With Preservatives For Industrial Use Only means an unfermented product, which is capable of fermentation, obtained from the juice or pulp or puree of fruit(s) / vegetable (s), from which the water has been removed to the extent that the product has a soluble solids content of not less than double the content of the original juice, pulp, puree prescribed under Regulation 2.3.6 and Regulation 2.3.7. It may be pulpy, turbid or clear.

2. The product may contain food additives permitted in these regulations including Appendix A. The product shall conform to the microbiological requirements given in Appendix B.

3. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the water capacity of the container, when packed in the rigid containers. The water capacity of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

2.3.18 Tamarind Pulp/Puree and Concentrate:

1. Tamarind Pulp/Puree And Concentrate means the unfermented product which is capable of fermentation, obtained from fresh or dried tamarind, by boiling with water and sieving it, and preserved either by thermal processing or by using permitted preservatives.

2. The Tamarind Concentrate is the product obtained from tamarind pulp/ puree from which water has been removed by evaporation to achieve appropriate concentration.

3. The product may contain food additives permitted in these regulations including Appendix A. The product shall conform to the microbiological requirements given in Appendix B. It shall meet the following requirements:—

	Minimum TSS Percent	Minimum Acidity Percent	Ash Insoluble in dilute HCl Percent (Maximum)
Tamarind Pulp/Puree	32	4.5	0.4
Tamarind Concentrate	65	9.0	0.8

4. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the water capacity of the container, when packed in the rigid containers. The water capacity of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

2.3.19 Fruit Bar/ Toffee:

1. Fruit Bar/ Toffee means the product prepared by blending Pulp/Puree from sound ripe fruit, fresh or previously preserved, nutritive sweeteners, butter or other edible vegetable fat or milk solids and other ingredients appropriate to the product & dehydrated to form sheet which can be cut to desired shape or size.

2. The product may contain food additives permitted in these regulations including Appendix A. The product shall conform to the microbiological requirements given in Appendix B. The product shall comply with the following requirements:—

(i) Moisture (m/m)	Not more than 20.0 percent
(ii) Total soluble solids (m/m)	Not less than 75.0 percent
(iii) Fruit content (m/m)	Not less than 25.0 percent

2.3.20 Fruit/Vegetable, Cereal Flakes:

1. Fruit/Vegetable, Cereal Flakes means the product prepared by blending fruit(s) Pulp/Puree of sound ripe fruit(s)/ vegetables of any suitable variety, fresh, frozen or previously preserved, starch, cereals & nutritive sweeteners, other ingredients appropriate to the product with or without salt & dehydrated in the form of flakes.

2. The product may contain food additives permitted in these regulations including Appendix A. The product shall conform to the microbiological requirements given in Appendix B. The product shall comply with the following requirements:—

(i) Moisture (m/m)	Not more than 6.0 percent
(ii) Acid insoluble Ash (m/m)	Not more than 0.5 percent
(iii) Starch (m/m)	Not more than 25.0 percent

2.3.21 Squashes, Crushes, Fruit Syrups/Fruit Sharbats and Barley Water:

1. Squashes, Crushes, Fruit Syrups/Fruit Sharbats and Barley Water means the product prepared from unfermented but fermentable fruit juice/puree or concentrate clear or cloudy, obtained from any suitable fruit or several fruits by blending it with nutritive sweeteners, water and with or without salt, aromatic herbs, peel oil and any other ingredients suitable to the products.

1.1 Cordial means a clear product free from any cellular matter, obtained by blending unfermented but fermentable clarified fruit juice with nutritive sweeteners & water with or without salt and peel oil and any other ingredients suitable to the products.

1.2 Barley water means the product prepared from unfermented but fermentable fruit juice by blending it with nutritive sweeteners, water with or without salt and peel oil and barley starch not less than 0.25 percent and any other ingredient suitable to the product.

1.3 The product may contain food additives permitted in these regulations including Appendix A. The product shall conform to the microbiological requirements given in Appendix B. The product shall comply with the following requirements:—

<i>Name of the products</i>	<i>Min (%) of fruit juice/ puree in the final product</i>	<i>Total Soluble Solids Min (%)</i>	<i>Acidity expressed as Citric Acid Max (%)</i>
(1) Squash	25	40	3.5
(2) Crush	25	55	3.5
(3) Fruit Syrup/Fruit Sharbats	25	65	3.5
(4) Cordial	25	30	3.5
(5) Barley Water	25	30	2.5

1.4 Any syrup/ sharbats containing a minimum of 10 percent of dry fruits shall also qualify to be called as fruits syrups.

1.5 The container shall be well filled with the product and shall occupy not less than 90.0 percent of the water capacity of the container, when packed in the rigid containers. The water capacity of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

2.3.22 Ginger Cocktail:

1. Ginger Cocktail (Ginger Beer Or Gingerale) means the product prepared by blending ginger juice or its oleoresin or essence with water and nutritive sweeteners.

2. The product shall be free from extraneous matter. When suitably diluted shall have the colour and flavour characteristic of the product.

3. The minimum total soluble solids shall not be less than 30.0 percent (m/ m).

4. The product may contain food additives permitted in these regulations including Appendix A. The product shall conform to the microbiological requirements given in Appendix B.

5. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the water capacity of the container, when packed in the rigid containers. The water capacity of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

2.3.23 Synthetic Syrup for use in Dispensers for carbonated water:

1. Synthetic Syrup for use in Dispensers for carbonated water means carbonated water obtained by blending nutritive sweeteners with water and other ingredients appropriate to the product.

2. The total soluble solid content (m/m) of the product shall not be less than 30 percent. The product when suitably reconstituted shall conform to the requirements of carbonated water and match in all respects, except Carbon Dioxide contents, with similar product as bottled for direct consumption. It shall be free from extraneous matter.

3. The product may contain food additives permitted in these regulations including Appendix A. The product shall conform to the microbiological requirements given in Appendix B.

4. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the water capacity of the container, when packed in the rigid containers. The water capacity of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

2.3.24: SYNTHETIC SYRUP or SHARBAT

1. Synthetic syrup or sharbat means the syrup obtained by blending syrup made from sugar, dextrose or liquid glucose.

It may also contain fruit juice and other ingredients appropriate to the product. It shall be free from burnt or objectionable taints, flavours, artificial sweetening agents, extraneous matter and crystallization. It may contain citric acid, permitted colours, permitted preservatives and permitted flavouring agents. It shall also conform to the following standards namely:—

Total soluble solids Not less than 65 per cent by weight

2.3.25 Murabba

1. Murabba means the product, prepared from suitable, sound whole or cut grated fruits, rhizome or vegetables, appropriately prepared, suitable for the purpose, singly or in combination, by impregnating it, with nutritive sweeteners to a concentration adequate to preserve it.

2. The product may contain food additives permitted in these regulations including Appendix A. The product shall conform to the microbiological requirements given in Appendix B. The product shall conform to the following composition:

(i) Total soluble solids (m/m) Not less than 65.0 percent

(ii) Fruit contents (m/m) Not less than 55.0 percent

3. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the water capacity of the container, when packed in the rigid containers. The water capacity of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

2.3.26 Candied, Crystallised And Glazed Fruit / Vegetable / Rhizome / Fruit Peel:

1.1 Candied Fruits / Vegetables/ Rhizome / Fruit Peel means the product prepared from sound and ripe fruits, vegetables, rhizomes or fruit peel, of any suitable variety, appropriately prepared, by impregnating it with nutritive sweeteners to a concentration adequate to preserve it.

1.2 Crystallised Fruit / Vegetable/ Rhizome / Fruit Peel means the product prepared from candied product by coating with pure crystallised sugar or by drying the syrup on wet candied fruit.

1.3 Glazed Fruit/ Vegetable/Rhizome / Fruit Peel means the product prepared from candied product by coating it with a thin transparent layer of heavy syrup with or without pectin which has dried to a more or less firm texture on the product.

1.4 The product may contain food additives permitted in these regulations including Appendix A. The product shall conform to the microbiological requirements given in Appendix B. It shall meet the following requirements:—

(i) The percentage of total sugar (w/w) Not less than 70.0

(ii) Percentage of reducing Sugar to total sugar Not less than 25.0

2.3.27 Tomato Ketchup and Tomato Sauce:

1. Tomato Ketchup and Tomato Sauce means the product prepared by blending tomato juice/Puree/Paste of appropriate concentration with nutritive sweeteners, salt, vinegar, spices and condiments and any other ingredients suitable to the product and heating to the required consistency. Tomato Paste may be used after dilution with water suitable for the purpose of maintaining the essential composition of the product.

2. The product may contain food additives permitted in these regulations including Appendix A. The product shall conform to the microbiological requirements given in Appendix B. It shall meet the following requirements:—

(i) Total Soluble solids (m/m) Not less than 25.0 percent
Salt free basis

(ii) Acidity as acetic acid Not less than 1.0 percent

3. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the water capacity of the container, when packed in the rigid containers. The water capacity of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

2.3.28 Culinary Pastes / Fruits and Vegetable Sauces Other Than Tomato Sauce and Soya Sauce

1. Culinary Pastes / Fruits and Vegetable Sauces Other Than Tomato Sauce and Soya Sauce means a culinary preparation used as an adjunct to food, prepared from edible portion of any suitable fruit/vegetable including, roots, tubers & rhizomes, their pulps/purees, dried fruits, singly or in combination by blending with nutritive sweeteners, salt, spices and condiments and other ingredient appropriate to the product.

2. The product may contain food additives permitted in these regulations including Appendix A. It may contain caramel but shall not contain any other added colour whether natural or synthetic. The product shall conform to the microbiological requirements given in Appendix B. It shall meet the following requirements:—

<i>Name of the Product</i>	<i>Total Soluble Solids (Salt free basis) (m/m)</i>	<i>Acidity % (as acetic acid)</i>
(1) Chilli Sauce	Not less than 8.0 percent	Not less than 1.0 percent
(2) Fruits / Vegetable Sauces	Not less than 15.0 percent	Not less than 1.2 percent
(3) Culinary Paste/ Sauce	Not less than 8.0 percent	Not less than 1.0 percent
(4) Ginger Paste	Not less than 3.0 percent	Not less than 1.0 percent

3. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the water capacity of the container, when packed in the rigid containers. The water capacity of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

2.3.29 Soyabean Sauce:

1. Soyabean Sauce means the product obtained from wholesome soyabeans, by fermenting the soyabean paste in which trypsin inhibitors have been inactivated & blending with salt, nutritive sweeteners. It may contain spices and condiments and other ingredients appropriate to the product preserved by using permitted preservative.

2. The product may contain food additives permitted in these regulations including Appendix A. The product shall conform to the microbiological requirements given in Appendix B. It shall meet the following requirements:—

- | | |
|---|----------------------------|
| (i) Total Soluble solids (m/m)
Salt free basis | Not less than 25.0 percent |
| (ii) Acidity as acetic acid | Not less than 0.6 percents |

3. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the water capacity of the container, when packed in the rigid containers. The water capacity of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

2.3.30 Carbonated Fruit Beverages or Fruit Drinks:

1. Carbonated Fruit Beverages or Fruit Drink means any beverage or drink which is purported to be prepared from fruit juice and water or carbonated water and containing sugar, dextrose, invert sugar or liquid glucose either singly or in combination. It may contain peel oil and fruit essences. It may also contain any other ingredients appropriate to the products.

2. The product may contain food additives permitted in these regulations including Appendix A. The product shall conform to the microbiological requirements given in Appendix B. It shall meet the following requirements:—

- | | |
|--------------------------------|----------------------------|
| (i) Total Soluble solids (m/m) | Not less than 10.0 percent |
| (ii) Fruit content (m/m) | |
| (a) Lime or Lemon juice | Not less than 5.0 percent |
| (b) Other fruits | Not less than 10.0 percent |

3. The product shall have the colour, taste & flavour characteristic of the product & shall be free from extraneous matter.

4. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the water capacity of the container, when packed in the rigid containers. The water capacity of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

2.3.31: Jam

1. Jam means the product prepared from sound, ripe, fresh, dehydrated, frozen or previously packed fruits including fruit juices, fruit pulp, fruit juice concentrate or dry fruit by boiling its pieces or pulp or puree with nutritive sweeteners namely sugar, dextrose, invert sugar or liquid glucose to a suitable consistency. It may also contain fruit pieces and any other ingredients suitable to the products. It may be prepared from any of the suitable fruits, singly or in combination. It shall have the flavour of the original fruit(s) and shall be free from burnt or objectionable flavours and crystallization.

2. The product may contain food additives permitted in these regulations including Appendix A. The product shall conform to the microbiological requirements given in Appendix B. It shall meet the following requirement:—

Total soluble solids (m/m)	Not less than 65.0 percent
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3. The product shall be manufactured from not less than 45 percent, by weight, of original prepared, fruit, exclusive of any added sugar or optional ingredients of finished product except where fruit is strawberry or raspberry where it shall contain not less than 25 percent fruit.

2.3.32 Fruit Jelly:

1. Fruit Jelly means the product prepared by boiling fruit juice or fruit (s) of sound quality, with or without water, expressing and straining the juice, adding nutritive sweeteners, and concentrating to such a consistency that gelatinisation takes place on cooling. The product shall not be syrupy, sticky or gummy and shall be clear, sparkling and transparent.

2. The product may contain food additives permitted in these regulations including Appendix A. The product shall conform to the microbiological requirements given in Appendix B. It shall meet the following requirements:—

Total soluble solids (m/m)	Not less than 65.0 percent
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3. The product shall be manufactured from not less than 45 percent, by weight, of original prepared fruit, exclusive of any added sugar or optional ingredients of finished product.

2.3.33 Fruit Cheese:

1. Fruit Cheese means the product prepared from pulp/puree of sound, ripe fruit (s), whether fresh, frozen or previously preserved or dry fruits, by cooking with salt, nutritive sweeteners to attain a thick consistency so that it sets on cooling. Cheese shall be neither too soft nor too hard to chew. It may be prepared from any of the suitable fruits, singly or in combination. It shall have the flavour of the original fruit(s) and shall be free from burnt or objectionable flavours and crystallization.

2. The product may contain food additives permitted in these regulations including Appendix A. The product shall conform to the microbiological requirements given in Appendix B. It shall meet the following requirement:—

Total soluble solids (m/m)	Not less than 65.0 percent
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3. The product shall be manufactured from not less than 45 percent by weight, of original prepared fruit, exclusive of any added sugar or optional ingredients of finished product except where fruit is strawberry or raspberry where it shall contain not less than 25 percent fruit.

2.3.34 Marmalades:

1. Marmalades means a product prepared by boiling sound fruits with peel, pulp and Juice, with or without water, added nutritive sweeteners and concentrating to such a consistency that gelatinisation takes place on cooling of the product. It shall not be syrupy, sticky or gummy and shall be clear and transparent.

2. The product may contain food additives permitted in these regulations including Appendix A. The product shall conform to the microbiological requirements given in Appendix B. It shall meet the following requirements:—

(i) Total soluble solids (m/m)	Not less than 65.0 percent
(ii) Fruit content except peel (m/m)	Not less than 45.0 percent
(iii) Peel in suspension	Not less than 5.0 percent

3. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the water capacity of the container, when packed in the rigid containers. The water capacity of the container is the volume of distilled water at 20 degree C which the sealed container is capable of holding when completely filled.

2.3.35 Dehydrated Fruits:

1. Dehydrated Fruits means the product, prepared from edible part of suitable variety of sound fruit, free from blemishes, insect or fungal infection, of appropriate maturity, from which, moisture has been removed, under controlled conditions of temperature, humidity and airflow, to the extent that the product is preserved.

2. It may be whole, sliced, quarters, pieces or powdered. The finished product shall have uniform colour and shall be free from extraneous matter. The product shall have moisture content not more than 20 percent m/m. When in powder form, it shall be free flowing and free from agglomerates.

3. The product may contain food additives permitted in these regulations including Appendix A. The product shall conform to the microbiological requirements given in Appendix B.

2.3.36 Dehydrated Vegetables:

1. Dehydrated Vegetables means the product, prepared from edible portions of suitable variety of sound vegetable, free from insect or fungal infection, free from blemishes, suitably prepared, from which moisture has been removed under controlled conditions of temperature, humidity & airflow, to the extent that the product is preserved.

2. It may be whole, sliced, quarters, pieces, flakes, kibbled granules or powdered. The finished product shall have uniform colour and shall be free from discolouration due to scorching or enzymatic reaction. It shall be free from stalks, peels, stems and extraneous matter. When in powder form, it shall be free flowing and free from agglomerates.

3. The product may contain food additives permitted in these regulations including Appendix A. The product shall conform to the microbiological requirements given in Appendix B. It shall meet the requirements as given in the Table below

S. No.	Name of Vegetables	Moisture not more than (percent)	Sulphur Dioxide not more than (PPM)	Total ash not more than (percent)	Ash insoluble dilute HCl not more than (percent)	Peroxidase Test
1.	Green Leafy Vegetables	7	2000 ppm	-	-	Negative
2.	(a) Tubers like Arvi (b) Lotus Root Tapioca (c) Yam (d) Carrot (e) Potato	7	2000 ppm	-	-	Negative
3.	Karela	6	-	-	-	Negative
4.	Cabbage	6	2000 ppm	-	-	Negative
5.	Okra	8	2000 ppm	-	-	Negative
6.	Other Vegetables	8	2000 ppm	5	0.5	Negative
7.	Powders of onion and Garlic	5	-	5	0.5	Negative
8.	Powders of other vegetables including tomatoes	5	2000 ppm	5	0.5	Negative

2.3.37 Frozen Fruits/Fruit Products:

1. Frozen Fruits/Fruit Products means the product frozen in blocks or individually quick frozen and offered for direct consumption, if required. Frozen Fruits/Fruit products are prepared from fresh, clean, sound, whole, fruits of suitable maturity, free from insect or fungal infection, which are washed, sufficiently blanched to inactivate enzymes, if required, and are subjected to a freezing process in appropriate equipment. Freezing operation shall not be regarded as complete unless and until the product temperature has reached (minus) - 18°C at the thermal center after thermal stabilization. It may be prepared in any style appropriate for the respective Fruits/Fruit product in normal culinary preparation. It may contain salt, nutritive sweeteners, milk solids, spices and condiments and any other ingredient suitable to the product.

2. The product may contain food additives permitted in these regulations including Appendix A. The product shall conform to the microbiological requirements given in Appendix B.

2.3.38 Frozen Vegetables:

1. Frozen Vegetables means the product frozen in blocks or individually quick frozen and offered for direct consumption, if required. Frozen vegetables are prepared from sound, clean vegetables of suitable maturity, free from insect or fungal infection, which are washed, sufficiently blanched to inactivate enzymes and are subjected to a freezing process in appropriate equipment. Freezing operation shall not be regarded as complete unless and until the product temperature has reached (minus) - 18°C at the thermal center after thermal stabilization. It may be prepared in any style appropriate for the respective vegetable in normal culinary preparation. It may contain salt, nutritive sweeteners, milk solids, spices and condiments and any other ingredient suitable to the product.

2. It shall have normal colour characteristic of the individual Vegetable. It shall have taste & flavour characteristic of the kind & variety of the vegetable used & shall be free from sand, grit & other foreign matter.

3. The product shall test negative for peroxidase. The product shall conform to the microbiological requirements given in Appendix B.

2.3.39 Frozen Curried Vegetables/Ready-to-Eat Vegetables:

1. Frozen Curried Vegetables/Ready-to-Eat Vegetables means the product prepared from Fresh, Dehydrated or Frozen or previously processed vegetables, legumes, cereals or pulses, whether whole or cut into pieces. Vegetable(s) either singly or in combination may be prepared in any suitable style applicable for the respective vegetables in normal culinary preparation. It may contain salt, nutritive sweeteners, spices and condiments, edible vegetable oils and fats and milk fat and any other ingredients suitable to the product and subjected to freezing process in appropriate equipments. Freezing operation shall not be regarded as complete unless and until the product temperature has reached (minus) - 18°C at the thermal center after thermal sterilization.

2. The product shall conform to the microbiological requirements given in Appendix B.

2.3.40 Fruit Based Beverage Mix/Powdered Fruit Based Beverage:

1. Fruit Based Beverage Mix/Powdered Fruit Based Beverage means a product, in powder form, intended for use after dilution, obtained by blending fruit solids with nutritive sweeteners and other ingredients appropriate to the product & packed in hermetically sealed containers to prevent spoilage. It shall have colour & flavour characteristic of the named fruit. It may contain Vitamins and Minerals.

2. The product may contain food additives permitted in these regulations including Appendix A. The product shall conform to the microbiological requirements given in Appendix B. It shall meet the following requirements:—

(i) Moisture (m/m)	Not more than 5.0 percent
(ii) Fruit juice content (m/m) when reconstituted by dilution according to direction for use	Not less than 5.0 percent

2.3.41 Fruits and Vegetable Chutney:

1. Fruits and Vegetable Chutney means the product prepared from washed, clean, sound raw fruit(s) and / or vegetable(s) of any suitable variety, which have been peeled, sliced or chopped or shredded or comminuted and cooked with nutritive sweetener. It may contain salt, spices and condiments and any other ingredients suitable to the product and preserved by thermal processing or other means.

2. The product may contain food additives permitted in these regulations including Appendix A. The product shall conform to the microbiological requirements given in Appendix B. It shall meet the following requirements:—

(i) Total soluble solids (m/m)	
(a) Fruit Chutney	Not less than 50.0 percent
(b) Vegetable Chutney	Not less than 25.0 percent
(c) Hot and Sour (Spicy Chutney)	Not less than 25.0 percent
(ii) Fruits and Vegetable content (m/m)	Not less than 40.0 percent
(iii) pH	Not more than 4.6
(iv) Total ash (m/m)	Not more than 5.0 percent
(v) Ash insoluble in hydrochloric acid (m/m)	Not more than 0.5 percent

3. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the water capacity of the container, when packed in the rigid containers. The water capacity of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled. This requirement shall not be applicable for bulk packs for industrial use.

2.3.42 Mango Chutney:

1. Mango Chutney means the product prepared from washed clean sound mango (*Mangifera indica* L.) of any suitable variety, which have been peeled, sliced or chopped or shredded or comminuted and cooked with nutritive sweeteners. It may contain Salt, Spices, Condiments and any other ingredient suitable to the product and preserved by thermal processing/ or other means.

2. The product may contain food additives permitted in these regulations including Appendix A. The product shall conform to the microbiological requirements given in Appendix B. It shall meet the following requirements:—

(i) Total Soluble solids (m/m)	Not less than 50.0 percent
(ii) Fruit content (m/m)	Not less than 40.0 percent
(iii) pH	Not more than 4.6
(iv) Total ash	Not more than 5.0 percent
(v) Ash insoluble in hydrochloric acid	Not more than 0.5 percent

3. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the water capacity of the container, when packed in the rigid containers. The water capacity of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

2.3.43 Pickles:

1. Pickles means the preparation made from fruits or vegetables or other edible plant material including mushrooms free from insect damage or fungal infection, singly or in combination preserved in salt, acid, sugar or any combination of the three. The pickle may contain onion, garlic, ginger, sugar jaggery, edible vegetable oil, green or red chillies, spices, spice extracts/oil, limejuice, vinegar/ acetic acid, citric acid, dry fruits and nuts. It shall be free from copper, mineral acid, alum, synthetic colours and shall show no sign of fermentation.

2. The product may contain food additives permitted in these regulations including Appendix A. The product shall conform to the microbiological requirements given in Appendix B. Pickles may be of combinations as given below:—

(i) Pickles in Citrus juice or Brine conforming to the following requirements:—

(a) Drained Weight	Not less than 60.0 percent
(b) Sodium Chloride content when packed in Brine	Not less than 12.0 percent
(c) Acidity as Citric Acid when packed In Citrus Juice	Not less than 1.2 percent

(ii) Pickles in Oil

(a) Drained Weight	Not less than 60.0 percent
(b) Fruit and Vegetable pieces shall be practically remaining submerged in oil	

(iii) Pickles in Vinegar

(a) Drained Weight	Not less than 60.0 percent
(b) Acidity of vinegar as acetic acid	Not less than 2.0 percent

(iv) Pickle without medium means the pickles other than enumerated above. This may contain ingredients given in Para 1 of this specification. Such pickles shall be labelled as "(give name of vegetable or fruits) Pickle".

2.3.44 Table Olives:

1. Table Olives means the product obtained from sound clean fruits of proper maturity from Olive tree (*Olea europaea sativa* Hoff of link) and suitably processed and preserved by natural fermentation / thermal processing or by addition of preservative. The product may be in the form of green olives, olives turning colour before complete ripeness or black olives and may be whole, stoned (pitted) stuffed, halved, quartered, sliced, chopped, minced or in

broken form. The product may contain water, common salt, vinegar, olive oil, nutritive sweeteners and stuffing material pimiento, onion, almond, celery, anchovy, olive, orange or lemon peel, hazelnut capers etc singly or in combination or in the form of a paste, spices, spice extracts and aromatic herbs. The product shall be of uniform colour except seasoned olives and olives turning colour free from any foreign matter, off flavour and taste and abnormal fermentation. The product may contain food additive permitted in these regulations including Appendix A. The product shall conform to the microbiological requirements given in Appendix B. It shall conform to the following requirements:—

<i>Product in brine</i>	<i>Sodium Chloride in brine</i>	<i>PH of brine</i>	<i>Acidity of brine as lactic acid</i>
(A) Green olives treated /untreated	-	-	—
(i) in hermetically sealed containers	Not less than 5.0 percent	Not more than 4.0	—
(ii) in non hermetically sealed containers	Not less than 6.0 percent	Not more than 4.5	—
(iii) with natural lactic fermentation	-	-	Not less than 0.4 Percent
(B) Seasoned green olives	-	-	—
(i) in hermetically sealed containers	Not less than 4.0 percent	Not more than 4.0	—
(ii) in non hermetically sealed containers	Not less than 6.0 percent	Not more than 4.5	—
(C) Olives turning colour - all Treatments	Not less than 6.0 percent	-	—
(D) Black Olives			
(i) In brine	Not less than 7.0 percent	-	—
(ii) in dry salt	Not less than 10.0 percent	-	—
(E) Damaged matter		Not more than 2.0 percent by count	
(F) Insect damaged Units		Not more than 2.0 percent by count	
(G) Foreign matter		Not more than 1 unit per kg	

Explanations:- For the purpose of this paragraph,—

'Damaged Units' mean units showing imperfection or damage to the mesocarp which may or may not be associated with superficial marks;

'Insect Damaged Units' means units showing insect holes or deformed fruits or those with abnormal stains or whose mesocarp has an abnormal aspect;

'Foreign matter' means any vegetable matter not injurious to health such as leaves, stem etc.

2.3.45 Grated Desiccated Coconut:

1. Grated Desiccated Coconut means the product obtained by peeling, milling and drying the kernel of coconut (*cocos nucifera*). The product may be in the form of thin flakes, chips or shreds. The product shall be white in colour free from foreign matter, living insects, mould, dead insects, insect fragments and rodent contamination. The product shall have pleasant taste and flavour, free from rancidity and evidence of fermentation. The product may contain food additives permitted in these regulations including Appendix A. The products shall conform to the microbiological requirements given in Appendix B. The product shall conform to the following requirements:—

(i) Extraneous Vegetable matter	Not more than 15 units/100 gm
(ii) Moisture (m/m)	Not more than 3.0 percent
(iii) Total Ash (m/m)	Not more than 2.5 percent
(iv) Oil Content (m/m)	Not less than 55.0 percent
(v) Acidity of extracted fat pressed as Lauric Acid (m/m)	Not more than 0.3 percent
(vi) Sulphur Dioxide	Not more than 50.0 mg/kg

Explanation:— For the purpose of this paragraph Extraneous vegetable matter means fragments of shell, fibre, peel and burnt particles.

2.3.46 VINEGAR:

1. Brewed Vinegar means a product obtained by alcoholic and acetic acid fermentation of any suitable medium such as fruits, malt (brewed exclusively from malted barley or other cereals), molasses, Jaggary, Sugar Cane juice etc. with or without addition of caramel and spices. It shall not be fortified with acetic acid.

a) The product may contain food additives permitted in these regulations including Appendix A. The product shall conform to the microbiological requirements given in Appendix B. It shall meet the following requirements:—

- | | |
|--|--|
| (i) Acidity (m/v) | Not less than 3.75 percent calculated as acetic Acid |
| (ii) Total Solids (m/v) | Not less than 1.5 percent |
| (iii) Total ash content | Not less than 0.18 percent |
| (iv) It shall not contain sulphuric acid or any other mineral acid. It shall be free from any foreign substances or colouring matter except caramel. | |

b) The container shall be well filled with the product and shall occupy not less than 90.0 percent of the water capacity of the container, when packed in the rigid containers. The water capacity of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

2. Synthetic Vinegar means the product prepared from acetic acid with or without caramel & spices and shall conform to the following requirements:

(i) Acidity of the product shall not be less than 3.75 percent m/v.

(ii) It shall not contain sulphuric acid or any other mineral acid. It shall be free from any foreign substance or colouring matter except caramel.

2. Synthetic vinegar shall be distinctly labelled as

SYNTHETIC - PREPARED FROM ACETIC ACID.

3. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the water capacity of the container, when packed in the rigid containers. The water capacity of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

2.3.47 NUTS AND RAISINS:

1. Groundnut kernel (deshelled) for direct human consumption commonly known as moongphali are obtained from the plant *arachis hypogols*. the kernels shall be free from non-edible seeds such as mahua, caster, neem or argemone etc.

It shall be free from colouring matter and preservatives. It shall be practically free from extraneous matter, such as stones, dirt, clay etc. The kernels shall conform to the following standards, namely:—

Moisture	Not more than 7.0 per cent
Damaged kernel including slightly damaged kernel	Not more than 5.0 per cent by weight.
Aflatoxin content	Not more than 30 parts per billion.

2. Raisins means the product obtained by drying sound, clean grapes of proper maturity belonging to *Vitis vinifera* L. The product may be washed, with or without seeds and stems and may be bleached with Sulphur Dioxide. The product shall be free from foreign matter, living insects, mould, dead insects, insect fragments and rodent contamination. The product shall have uniform colour, pleasant taste and flavour, free from odour and taste and evidence of fermentation. The product shall be free from added colouring matter. The product may contain food additives permitted in these regulations including Appendix A. The product shall conform to the microbiological requirements given in Appendix B. The product shall conform to the following requirements:—

- | | |
|-----------------------------|----------------------------|
| (i) Moisture (m/m) | Not more than 15.0 percent |
| (ii) Damaged Raisins (m/m) | Not more than 2.0 percent |
| (iii) Sugared Raisins (m/m) | Not more than 15.0 percent |

Explanation.- for the purpose of this paragraph,—

(i) 'Damaged Raisins' means raisins affected by sunburn, scars, mechanical injury which seriously affects the appearance, edibility and keeping quality;

(ii) 'Sugared Raisins' means raisins with external or internal sugar crystals which are readily apparent and seriously affect the appearance of the raisins.

3. Pistachio Nuts means the product obtained from mature seeds of *Pistacia vera* L which have been sun dried and their shells opened naturally or mechanically. The product may be raw, roasted, salted and/or lime juice treated. The product shall be free from foreign matter, living insects, mould, dead insects, insect fragments and rodent contamination. The product shall have pleasant taste and flavour, free from odour and taste, mustiness and rancidity. The product shall conform to the following requirements:—

(i) Moisture (m/m)	Not more than 7.0 percent
(ii) Unopened Shells (m/m)	Not more than 2.0 percent
(iii) Empty Shells (m/m)	Not more than 1.0 percent

Explanation.-for the purpose of this paragraph,—

(i) 'Unopened Shells' means shells which are not split open but contain a fully developed kernel;

(ii) 'Empty Shells' means shells in which kernel is not developed;

(iii) 'Mouldy Shells' means nuts affected by mould.

4. Dates means the product obtained by drying sound, clean fruits of proper maturity belonging to *Phoenix dactylifera*. The product may be washed, pitted or unpitted, with or without cap, pressed or loose. The product may be treated with sugar, glucose syrup, flour and vegetable oil. The product shall be free from foreign matter, living insects, mould, dead insects, insect fragments and rodent contamination. The product shall have pleasant taste and smell, free from odour and evidence of fermentation. The product shall be free from any added colouring matter. The product may contain food additives permitted in these regulations including Appendix A. The product shall conform to the microbiological requirements given in Appendix B. The product shall conform to the following requirements:—

(i) Moisture (m/m)	Not more than 30.0 percent
(ii) Ash insoluble in dil Hcl	Not more than 0.1 percent
(iii) Blemished / Damaged Units	Not more than 5.0 percent
(ii) (iv) Extraneous matter	Not more than 1.0 percent

Explanation:— For the purpose of this paragraph —

(i) 'Blemished' means units showing scars, discoloration, sun burn, dark spots on the surface;

(ii) 'Damaged' means dates affected by mashing and/ or tearing of the flesh exposing the pit or significantly changing the appearance.

(iii) 'Extraneous vegetable matter' means stalks, pieces of shells, pits, fibre, peel, etc.

5. Dry Fruits and Nuts means the products obtained by drying sound, clean fruits and nuts of proper maturity. The product may be with or without stalks, shelled or unshelled, pitted or unpitted or pressed into blocks. The product shall be free from mould, living / dead insects, insect fragments and rodent contamination. The product shall be uniform in colour with a pleasant taste and flavour characteristic of the fruit/ nut free from off flavour, mustiness, rancidity and evidence of fermentation. The product shall be free from added colouring. The product shall conform to the following requirements:—

(i) Extraneous Vegetable matter (m/m)	Not more than 1.0 percent
(ii) Damaged/ Discoloured units (m/m)	Not more than 2.0 percent
(iii) Acidity of extracted fat expressed as oleic Acid	Not more than 1.25 percent

Explanation — For the purpose of this paragraph —

(i) 'Extraneous vegetable matter' means stalks, pieces of shells, pits, fibre, peel;

(ii) 'Damaged or Discoloured' means units affected by sunburn, scars mechanical injury, discoloration and insects.

2.3.48 BEAN: means dry kidney shaped or flattened seeds of the leguminous varieties used as food, either whole or prepared as dal. It shall not contain hydrocyanic acid exceeding 20 parts per million as determined by Association of Official Analytical Chemists Maceration method.

2.4 CEREALS AND CEREAL PRODUCTS

2.4.1 ATTA

1. Atta or resultant atta means the coarse product obtained by milling or grinding clean wheat free from rodent hair and excreta. It shall conform to the following standards:—

Moisture	Not more than 14.0 per cent (when determined by heating at 130-133°C for 2 hours).
Total ash	Not more than 2.0 per cent (on dry weight basis).
Ash insoluble in dilute HCl	Not more than 0.15 per cent (on dry weight basis).
Gluten (on dry weight basis).	Not less than 6.0 per cent
Alcoholic acidity (with 90 per cent alcohol) expressed as H ₂ SO ₄ (on dry weight basis)	Not more than 0.18 per cent
It shall be free from rodent hair and excreta	

2. Fortified atta means the product obtained by adding one or more of the following materials to atta, namely:—

- (a) Calcium carbonate (prepared chalk, popularly known as Creta preparata).
- (b) Iron
- (c) Thiamine
- (d) Riboflavin, and
- (e) Niacin.

The calcium carbonate powder, if added for fortification shall be in such amount that 100 parts by weight of fortified atta shall contain not less than 0.30 and not more than 0.35 parts by weight of calcium carbonate. It shall be free from Rodent hair and excreta

3. Protein rich (paushtik) atta means the product obtained by mixing wheat atta with groundnut flour "or soya flour", or a combination of both", flour up to an extent of 10.0 per cent. Soya flour which is a solvent extracted soya flour used in such mix shall conform to the standards of Soya flour laid down under 2.4.13 (1). It shall be free from insect or fungus infestation, odour and rancid taste. It shall not contain added flavouring and colouring agents or any other extraneous matter. It shall conform to the following standards:—

Moisture	Not more than 14.0 per cent
Total ash	Not more than 2.75 per cent on dry basis.
Ash insoluble in dilute HCl	Not more than 0.1 per cent on dry basis.
Total Protein (N x 6.25)	Not less than 12.5 per cent on dry basis
Crude Fibre	Not more than 2.5 per cent on dry basis
Alcoholic acidity (with 90 per cent alcohol) expressed as H ₂ SO ₄	Not more than 0.12 per cent
It shall be free from Rodent hair and excreta	

2.4.2 MAIDA:

1. Maida means the fine product made by milling or grinding clean wheat free from rodent hair and excreta and bolting or dressing the resulting wheat meal. It shall conform to the following standards:—

Moisture	Not more than 14.0 per cent (when determined by heating at 130-133°C for 2 hours).
Total ash	Not more than 1.0 per cent (on dry weight basis).

Ash insoluble in dilute HCl	Not more than 0.1 percent (on dry weight basis).
Gluten (on dry weight basis).	Not less than 7.5 per cent
Alcoholic acidity (with 90 per cent alcohol) expressed as H ₂ SO ₄ (on dry weight basis)	Not more than 0.12 per cent

It shall be free from Rodent hair and excreta.

If the product is to be used for bakery purpose, the following flour treatment agents in the quantities mentioned against each may be used, namely:—

Benzoyl peroxide (Max)	40 p.p.m.
Potassium bromate (Max)	20 p.p.m.
Ascorbic acid (Max)	200 p.p.m.

2. Fortified maida means the product obtained by adding one or more of the following materials to maida, namely:—

- (a) Calcium carbonate (prepared chalk popularly known as creta preparata).
- (b) Iron,
- (c) Thiamine,
- (d) Riboflavin, and
- (e) Niacin.

The calcium carbonate powder, if added for fortification, shall be in such amount that 100 parts by weight of fortified maida shall contain not less than 0.30 and not more than 0.35 parts by weight of calcium carbonate. It shall be free from Rodent hair and excreta.

3. Protein rich (paushtik) maida means the product obtained by mixing maida (wheat flour) with groundnut flour "or soya flour; or a combination of both" up to an extent of 10.0 per cent soya flour which is a solvent extracted flour used in such mix shall conform to the standards of soya flour laid down under regulation 2.4.13 (1). It shall be free from insect or fungus infestation, odour and rancid taste. It shall not contain added flavour and colouring agents or any other extraneous matter. It shall conform to the following standards:

Moisture	Not more than 14.0 per cent
Total ash	Not more than 1.4 per cent on dry basis.
Ash insoluble in dilute HCl	Not more than 0.1 percent on dry basis.
Total Protein (N x 6.25)	Not less than 12.5 percent on dry basis
Crude Fibre	Not more than 0.53 per cent on dry basis
Alcoholic acidity (with 90 per cent alcohol) expressed as H ₂ SO ₄	Not more than 0.12 per cent
Gluten	Not less than 7.0 percent on dry basis
It shall be free from Rodent hair and excreta	

2.4.3 SEMOLINA (Suji or Rawa):

1. Semolina (suji or rawa) means the product prepared from clean wheat free from rodent hair and excreta by process of grinding and bolting. It shall be free from musty smell and off-odour and shall be creamy yellow in colour. It shall conform to the following standards:—

Moisture	Not more than 14.5 per cent (when determined by heating at 130-133°C for 2 hours).
Total ash	Not more than 1.0 per cent (on dry weight basis).
Ash insoluble in dilute HCl	Not more than 0.1 percent (on dry weight basis).
Gluten (on dry weight basis).	Not less than 6.0 per cent

Alcoholic acidity (with 90 per cent alcohol) expressed as H ₂ SO ₄ (on dry weight basis)	Not more than 0.18 per cent
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It shall be free from Rodent hair and excreta

2.4.4 BESAN:

1. Besan means the product obtained by grinding dehusked Bengal gram (*Cicer arietinum*) and shall not contain any added colouring matter or any other foreign ingredient.

Besan shall conform to the following standards:—

Total ash	Not more than 5.0%.
Ash insoluble in dilute hydrochloric acid	Not more than 0.5%.

2.4.5 Pearl Barley (Jau)

1. Pearl Barley (Jau) shall be the product obtained from sound and clean barley (*Horbeum vulgare* or *hordeum distichon*). It shall be whitish in colour and shall be free from fermented, musty or other objectionable taste or odour, adulterants and insect and fungus infestation and rodent contamination. It shall not contain other foodgrains more than 1 per cent by weight.

Barley powder shall be the product obtained by grinding clean and sound dehusked barley (*Hordeum vulgare* or *Hordeum distichon*) grains. Barley starches shall not be less than 98.0 per cent by weight.

Barley powder shall also conform to the following standards namely:—

Total ash (on dry basis)	Not more than 1.0%.
Ash insoluble in dilute hydrochloric acid (on dry basis)	Not more than 0.1%.
Crude fibre (on dry basis)	Not more than 0.5%.
Alcoholic acidity (as H ₂ SO ₄) with 90 per cent alcohol)	Not more than 0.10 per cent.

2. Wholemeal barley powder or barley flour or choker yukt jau ka churan means the product obtained by grinding clean and sound dehusked barley (*Hordeum vulgare* or *Hordeum distichon*) grains free from rodent hair and excreta]. It shall conform to the following standards:—

Moisture	Not more than 14.0 per cent (when determined by heating at 130-133°C for 2 hours).
Total ash	Not more than 3.0 per cent (on dry weight basis).
Ash insoluble in dilute HCl	Not more than 0.5 percent (on dry weight basis).
Alcoholic acidity (with 90 per cent alcohol) expressed as H ₂ SO ₄ (on dry weight basis)	Not more than 0.17 per cent

2.4.6 Food grains:

1. Food grains meant for human consumption shall be whole or broken kernels of cereals, millets and pulses. In addition to the undermentioned standards to which foodgrains shall conform, they shall be free from Argemone, Maxicana and Kesari in any form. They shall be free from added colouring matter. The foodgrains shall not contain any insecticide residues other than those specified in regulation 2.3.1 of Food Safety and Standards (Contaminants, Toxins and Residues) Regulation, 2011 and the amount of insecticide residue in the foodgrains shall not exceed the limits specified in Regulation 2.3.1. of the said Table Food Safety and standards (Contaminants, Toxins and Residues) Regulation, 2011. The foodgrains meant for grinding/processing shall be clean, free from all impurities including foreign matter (extraneous matter).

2. Wheat

Description: Wheat shall be the dried mature grains of *Triticum aestivum* Linn. or *Triticum vulgare* Vill., *triticum drum* Desf., *triticum sphaerococcum* Perc., *Triticum dicoccum* Schubl., *Triticum Compactum* Host. It shall be sweet, clean and wholesome. It shall also conform to the following standards namely:—

(i) Moisture—	Not more than 14 per cent by weight (obtained by heating the pulverised grains at 130°C-133°C for two hours).
(ii) Foreign matter — (Extraneous matter)	Not more than 1 per cent. by weight of which not more than 0.25 per cent. By weight shall be mineral matter and not more than 0.10 per cent. by weight shall be impurities of animal origin.
(iii) Other edible grains	Not more than 6 per cent by weight.
(iv) Damaged grains	Not more than 6.0 per cent by weight including kernel bunt affected grains and ergot affected grains. The limit of kernel bunt affected grains and ergot affected grains shall not exceed 3.0 per cent and 0.05 percent by weight, respectively.
(v) Weevilled grains—	Not more than 10 per cent by count.
(vi) Uric acid—	Not more than 100 mg. per kg.
(vii) Aflatoxin	Not more than 30 micrograms per kilogram
(viii) Deoxynivalenol (DON)	Not more than 1000 micrograms per kilogram

Provided that the total of foreign matter, other edible grains and damaged grains shall not exceed 12 per cent by weight.

3. MAIZE:

Maize shall be the dried mature grains of *Zea mays* Linn. It shall be sweet, hard, clean and wholesome. It shall also conform to the following standards, namely:—

(i) Moisture-	Not more than 16.0 per cent by weight (obtained by heating the pulverised grains at 130°C-133°C for two hours).
(ii) Foreign matter — (Extraneous matter)	Not more than 1 per cent. by weight of which not more than 0.25 per cent. by weight shall be mineral matter and not more than 0.10 per cent. by weight shall be impurities of animal origin.
(iii) Other edible grains -	Not more than 3 per cent by weight.
(iv) Damaged grains-	Not more than 5 per cent by weight.
(v) Weevilled grains-	Not more than 10 per cent by count.
(vi) Uric acid-	Not more than 100 mg. per kg.
(vii) Aflatoxin	Not more than 30 micrograms per kilogram.

Provided that the total of foreign matter, other edible grains and damaged grains shall not exceed 9 per cent by weight.

4. JAWAR AND BAJRA:

Jawar and Bajra shall be the dried mature grains of *Sorghum Vulgare* Pers. and

Pennisetum - typhoideum Rich, respectively. These shall be sweet, hard, clean and wholesome. These shall also conform to the following standards, namely:—

(i) Moisture-	Not more than 16.0 per cent by weight (obtained by heating the pulverised grains at 130°C-133°C for two hours).
(ii) Foreign matter -Extraneous Matter	Not more than 1 per cent. by weight of which not more than 0.25 per cent. by weight shall be mineral matter and not more than 0.10 per cent by weight shall be impurities of animal origin.
(iii) Other edible grains	Not more than 3 per cent by weight.

- | | |
|----------------------|---|
| (iv) Damaged grains | Not more than 6 per cent by weight out of which ergot affected grains shall not exceed 0.05 per cent by weight. |
| (v) Weevilled grains | Not more than 6 per cent by weight. |
| (vi) Uric acid | Not more than 100 mg per kg |
| (vii) Aflatoxin | Not more than 30 micrograms per kilogram. |

Provided that the total of foreign matter, other edible grains and damaged grains shall not exceed 10 per cent by weight.

5. RICE:

Rice shall be the mature kernels or pieces of kernels of *Oryza sativa* Linn. obtained from paddy as raw or par boiled. It shall be dry, sweet, clean, wholesome and free from unwholesome poisonous substance. It shall also conform to the following standards, namely:—

- | | |
|--|--|
| (i) Moisture- | Not more than 16 per cent by weight (obtained by heating the pulverised grains at 130°C-133°C for two hours). |
| (ii) Foreign matter -
(Extraneous matter) | Not more than 1 per cent. by weight of which not more than 0.25 per cent. by weight shall be mineral matter and not more than 0.10 per cent. by weight shall be impurities of animal origin. |
| (iii) Damaged grains- | Not more than 5 per cent by weight |
| (iv) Weevilled grains- | Not more than 10 per cent by count. |
| (v) Uric acid- | Not more than 100 mg. per kg. |
| (vi) Aflatoxin | Not more than 30 micrograms per kilogram. |

Provided that the total of foreign matter, and damaged grains shall not exceed 6 per cent by weight.

6. MASUR WHOLE:

Masur whole shall consist of lentil (*lens culinaris* Medik or *Even lens* Linn. or *Lens esculenta* Moench). It shall be sound, dry, sweet, clean and wholesome. It shall conform to the following standards, namely:—

- | | |
|--|---|
| (i) Moisture- | Not more than 14 per cent by weight (obtained by heating the pulverized grains at 130°C 133°C for two hours). |
| (ii) Foreign matter -
(Extraneous matter) | Not more than 1 per cent. by weight of which not more than 0.25 per cent. by weight shall be mineral matter and not more than 0.10 per cent. by weight shall be impurities of animal origin |
| (iii) Other edible grains- | Not more than 3 per cent by weight. |
| (iv) Damaged grains- | Not more than 5 per cent by weight. |
| (v) Weevilled grains- | Not more than 6 per cent by count. |
| (vi) Uric acid- | Not more than 100 mg. per kg. |
| (vii) Aflatoxin | Not more than 30 micrograms per kilogram. |

Provided that the total of foreign matter, other edible grains and damaged grains shall not exceed 8 per cent by weight.

7. URD WHOLE:

Urd whole shall consist of seeds of the pulses (*phaseolus mungo* Linn). It shall be sound, dry, sweet and wholesome. It shall also conform to the following standards, namely:—

- | | |
|---------------|---|
| (i) Moisture- | Not more than 14.0 per cent by weight (obtained by heating the pulverised grains at 130°C-133°C for two hours). |
|---------------|---|

(ii) Foreign matter -Extraneous Matter	Not more than 1 per cent. by weight of which not more than 0.25 per cent. by weight shall be mineral matter and not more than 0.10 per cent. by weight shall be impurities of animal origin.
(iii) Other edible grains	Not more than 4 per cent by weight.
(iv) Damaged grains	Not more than 5 per cent by weight.
(v) Weevilled grains	Not more than 6 per cent by count.
(vi) Uric acid	Not more than 100 mg per kg
(vii) Aflatoxin	Not more than 30 micrograms per kilogram.

Provided that the total of foreign matter, other edible grains and damaged grains shall not exceed 9 per cent by weight.

8. MOONG WHOLE:

Moong whole shall consist of seeds of green gram (*Phaseolous aurues* Roxb., *Phaseolus radiatus* Roxb.) It shall be sound, dry, sweet, wholesome and free from admixture of unwholesome substances. It shall also conform to the following standards, namely:—

(i) Moisture-	Not more than 14 per cent by weight (obtained by heating the pulverized grains at 130°C-133°C for two hours).
(ii) Foreign matter — (Extraneous matter)	Not more than 1 per cent. by weight of which not more than 0.25 per cent. by weight shall be mineral matter and not more than 0.10 per cent. by weight shall be impurities of animal origin.
(iii) Other edible grains -	Not more than 4 per cent by weight.
(iv) Damaged grains-	Not more than 5 per cent by weight.
(v) Weevilled grains-	Not more than 6 per cent by count.
(vi) Uric acid-	Not more than 100 mg. per kg.
(vii) Aflatoxin	Not more than 30 micrograms per kilogram.

Provided that the total of foreign matter, other edible grains and damaged grains shall not exceed 9 per cent by weight.

9. CHANA WHOLE:

Channa whole shall be the dried grains of gram (*cicer arietinum* Linn.) It shall be sound, clean, sweet, wholesome and free from unwholesome substances. It shall also conform to the following standards, namely:—

(i) Moisture-	Not more than 16 per cent by wight (obtained by heating the pulverised grains at 130°C-133°C for two hours).
(ii) Foreign matter - (Extraneous matter)	Not more than 1 per cent. by weight of which not more than 0.25 per cent. by weight shall be mineral matter and not more than 0.10 per cent. by weight shall be impurities of animal origin.
(iii) Other edible grains -	Not more than 4 per cent by weight.
(iv) Damaged grains-	Not more than 5 per cent by weight.
(v) Weevilled grains-	Not more than 10 per cent by count.
(vi) Uric acid-	Not more than 100 mg. per kg.
(vii) Aflatoxin	Not more than 30 micrograms per kilogram.

Provided that the total of foreign matter, other edible grains and damaged grains shall not exceed 9 per cent by weight.

10. SPLIT PULSE (DAL) ARHAR:

Dal Arhar shall consist of husk and split seeds of red gram (*Cajanus cajan* (L) Millsp). It shall be sound, clean, sweet, dry, wholesome and free from admixture of unwholesome substance. It shall also conform to the following standards, namely:—

(i) Moisture-	Not more than 14 per cent by weight (obtained by heating the pulverized grains at 130°C-133°C for two hours).
(ii) Foreign matter - (Extraneous matter)	Not more than 1 per cent. by weight of which not more than 0.25 per cent. by weight shall be mineral matter and not more than 0.10 per cent. by weight shall be impurities of animal origin.
(iii) Other edible grains -	Not more than 0.5 per cent by weight.
(iv) Damaged grains-	Not more than 5 per cent by weight.
(v) Weevilled grains-	Not more than 3 per cent by count.
(vi) Uric acid-	Not more than 100 mg. per kg.
(vii) Aflatoxin	Not more than 30 micrograms per kilogram.

Provided that the total of foreign matter, other edible grains and damaged grains shall not exceed 6 per cent by weight.

11. SPLIT PULSE (DAL) MOONG:

Dal Moong shall consist of split seeds of green grams (*Phaseolus aureus* Roxb, *Phaseolus raditus*). It shall be sound, clean, sweet, wholesome and free from unwholesome. It shall also conform to the following standards, namely:—

(i) Moisture-	Not more than 14 per cent by weight (obtained by heating the pulverized grains at 130°C-133°C for two hours).
(ii) Foreign matter - (Extraneous matter)	Not more than 1 per cent. by weight of which not more than 0.25 per cent. by weight shall be mineral matter and not more than 0.10 per cent. By weight shall be impurities of animal origin.
(iii) Other edible grains -	Not more than 4 per cent by weight.
(iv) Damaged grains-	Not more than 5 per cent by weight.
(v) Weevilled grains-	Not more than 3 per cent by count.
(vi) Uric acid-	Not more than 100 mg. per kg.
(vii) Aflatoxin	Not more than 30 micrograms per kilogram.

Provided that the total of foreign matter, other edible grains and damaged grains shall not exceed 8 per cent by weight.

12. SPLIT PULSE (DAL) URD:

Dal Urd shall consist of split seeds of pulse (*Phaseolus mungo* Linn.) It shall be sound, dry, sweet, wholesome and free from admixture of unwholesome substances. It shall also conform to the following standards, namely:—

(i) Moisture-	Not more than 14 per cent by weight (obtained by heating the pulverized grains at 130°C-133°C for two hours).
(ii) Foreign matter - (Extraneous matter)	Not more than 1 per cent. by weight of which not more than 0.25 per cent. by weight shall be mineral matter and not more than 0.10 per cent. by weight shall be impurities of animal origin.
(iii) Other edible grains -	Not more than 4 per cent by weight.

- | | |
|-----------------------|---|
| (iv) Damaged grains- | Not more than 5 per cent by weight. |
| (v) Weevilled grains- | Not more than 3 per cent by count. |
| (vi) Uric acid- | Not more than 100 mg. per kg. |
| (vii) Aflatoxin | Not more than 30 micrograms per kilogram. |

Provided that the total of foreign matter, other edible grains and damaged grains shall not exceed 8 per cent by weight.

13. DAL CHANA:

Dal Chana shall consist of split grains of gram (*Cicer arietinum* Linn). It shall be sound, clean, sweet, dry, wholesome and free from admixture of unwholesome substances. It shall also conform to the following standards, namely:—

- | | |
|--|--|
| (i) Moisture- | Not more than 16 per cent by weight (obtained by heating the pulverized grains at 130°C-133°C for two hours). |
| (ii) Foreign matter -
(Extraneous matter) | Not more than 1 per cent. by weight of which not more than 0.25 per cent. by weight shall be mineral matter and not more than 0.10 per cent. by weight shall be impurities of animal origin. |
| (iii) Other edible grains | Not more than 2 per cent by weight. |
| (iv) Damaged grains- | Not more than 5 per cent by weight. |
| (v) Weevilled grains- | Not more than 3 per cent by count. |
| (vi) Uric acid- | Not more than 100 mg. per kg. |
| (vii) Aflatoxin | Not more than 30 micrograms per kilogram. |

Provided that the total of foreign matter, other edible grains and damaged grains shall not exceed 7 per cent by weight.

14. SPLIT PULSE MASUR:

Dal masur shall consist of dehusked whole and split seed of the lentil (*Lenil esculenta* Moench or *Lens culinaris* Medik or *Ervem lens* Linn). It shall be sound, clean, dry, sweet, wholesome and free from admixture of unwholesome substances. It shall also conform to the following standards, namely:—

- | | |
|--|--|
| (i) Moisture- | Not more than 14 per cent by weight (obtained by heating the pulverized grains at 130°C-133°C for two hours). |
| (ii) Foreign matter -
(Extraneous matter) | Not more than 1 per cent. by weight of which not more than 0.25 per cent. by weight shall be mineral matter and not more than 0.10 per cent. by weight shall be impurities of animal origin. |
| (iii) Other edible grains - | Not more than 2 per cent by weight. |
| (iv) Damaged grains- | Not more than 5 per cent by weight. |
| (v) Weevilled grains- | Not more than 3 per cent by count. |
| (vi) Uric acid- | Not more than 100 mg. per kg. |
| (vii) Aflatoxin | Not more than 30 micrograms per kilogram. |

Provided that the total of foreign matter, other edible grains and damaged grains shall not exceed 7 per cent by weight.

15. Any other foodgrains not specified above shall conform to the following standards, namely:—

- | | |
|---------------|---|
| (i) Moisture- | Not more than 16 per cent by weight (obtained by heating the pulverized grains at 130°C-133°C for two hours). |
|---------------|---|

(ii) Foreign matter - (Extraneous matter)	Not more than 1 per cent. by weight of which not more than 0.25 per cent. by weight shall be mineral matter and not more than 0.10 per cent. by weight shall be impurities of animal origin.
(iii) Other edible grains	Not more than 6 per cent by weight.
(iv) Weevilled grains-	Not more than 10 per cent by count.
(v) Damaged grains-	Not more than 5 per cent by weight.
(vi) Uric acid-	Not more than 100 mg. per kg.
(vii) Aflatoxin	Not more than 30 micrograms per kilogram.

Provided that total of foreign matter, other edible grains and damaged grains shall not exceed 12.0 per cent by weight.

Explanation — For the purposes of items in regulation 2.4.6 (2-14):—

(a) "foreign matter" means any extraneous matter other than foodgrains comprising of-

(i) inorganic matter consisting of metallic pieces, sand, gravel, dirt, pebbles, stones, lumps of earth, clay and mud, animal filth and in the case of rice, kernels or pieces of kernels, if any, having mudsticking on the surface of the rice, and

(ii) organic matter consisting of husk, straws, weed seeds and other inedible grains and also paddy in the case of rice;

(b) poisonous, toxic and/or harmful seeds - means any seeds which is present in quantities above permissible limit may have damaging or dangerous effect on health, organoleptic properties or technological performance such as dhatura (*D. fastur linn* and *D. stramonium linn*), corn cokle (*Agrostemma githago L*, *Machai Lallium remulenum linn*), Akra (*Vicia species*).

(c) "Damaged grains" means kernels or pieces of kernels that are sprouted or internally damaged as a result of heat, microbe, moisture or whether, viz., ergot affected grain and kernel bunt grains;

(d) "Weevilled grains" means kernels that are partially or wholly bored by insects injurious to grains but does not include germ eaten grains and egg spotted grains;

(e) "Other edible grains" means any edible grains (including oil seeds) other than the one which is under consideration.

2.4.7 CORNFLOUR (Maize starch):

1. CORNFLOUR (Maize starch) means the starch obtained from maize (*zea mays L.*). It shall contain no added colour, flavours or other chemicals. It shall be free from dirt, insects, larvae and impurities or other extraneous matter. It shall conform to the following standards:—

Moisture	Not more than 12.5%
Total ash	Not more than 0.5 per cent (on dry weight basis).
Ash insoluble in dilute HCl	Not more than 0.1 percent (on dry weight basis).
Alcoholic acidity (with 90 per cent alcohol)	Shall be equivalent to not more than 2.0 ml. N. NaOH per 100 g. of dried substance

2.4.8 CORNFLAKES:

1. CORN FLAKES means the product obtained from dehulled, degermed and cook corn (*Zea mays L.*) by flaking, partially drying and toasting. It shall be in the form of crisp flakes of reasonably uniform size and golden brown in colour. It shall be free from dirt, insects, larvae and impurities and any other extraneous matter. It shall conform to the following standards:—

Moisture	Not more than 7.5%
Total ash excluding salt	Not more than 1.0 per cent (on dry weight basis).

Ash insoluble in dilute HCl	Not more than 0.1 percent (on dry weight basis).
Alcoholic acidity (with 90 per cent alcohol)	Shall be equivalent to not more than 2.0 ml. N. NaOH per 100 g. of dried substance

2.4.9 CUSTARD POWDER:

1. CUSTARD POWDER means the product obtained from maize (*Zea mays* L.) or sago/topioca with or without the addition of small quantities of edible starches obtained from arrowroot, potato or jawar (*sorghum vulgare*) and with or without the addition of edible common salt, milk and albuminous matter. It may contain permitted colours and flavours. It shall be free from any other foreign matter. It shall be the form of fine powder, free from rancidity, fermented and musty odour. It shall conform to the following standards namely:—

Moisture	Not more than 12.5%
Total ash excluding added common salt (on dry basis)	Not more than 0.5 per cent
Ash insoluble in dilute HCl (on dry basis).	Not more than 0.1 percent

2.4.10 MACARONI PRODUCTS:

1. PASTA PRODUCTS-(Macaroni, spaghetti, vermicelli) means the products obtained from suji or maida with or without addition of ingredients like edible groundnut flour, tapioca flour, soya flour, milk powder, spices, vitamins, minerals, by kneading the dough and extending it. It shall be free from added colour, dirt, insects larvae and impurities or any other extraneous matter. It shall conform to the following standards:—

Moisture	Not more than 12.5%
Total ash	Not more than 1.0 per cent on dry basis
Ash insoluble in dilute HCl (on dry basis).	Not more than 0.1 percent
Nitrogen	Not less than 1.7 per cent on dry basis

2.4.11 MALTED AND MALT BASED FOODS

1. MALTED MILK FOOD means the product obtained by mixing whole milk, partly skimmed milk or milk powder with the wort separately from a mash of ground barley malt, any other malted cereal grain and wheat flour or any other cereal flour or malt extract with or without addition of flavouring agents and spices, emulsifying agents, eggs, protein isolates, edible common salt, sodium or potassium bicarbonate, minerals and vitamins and without added sugar in such a manner as to secure complete hydrolysis of starchy material and prepared in a powder or granule or flake form by roller drying, spray drying, vacuum drying or by any other process. It may contain cocoa powder. It shall be free from dirt and other extraneous matter. It shall not contain any added starch (except starch natural to cocoa powder) and added non-milk fat. It shall not contain any preservative or added colour. Malted milk food containing cocoa powder may contain added sugar. Malted milk food shall also conform to the following standards, namely:—

	<i>Malted milkfood without Cocoa powder</i>	<i>Malted milkfood withcocoa powder</i>
(a) Moisture	Not more than 5 per cent by weight.	Not more than 5 per cent by weight
(b) Total protein (N x 6.25) (on dry basis)	Not less than 12.5 per cent by weight.	Not less than 11.25 per cent by weight.
(c) Total fat (on Dry basis)	Not less than 7.5% by weight	Not less than 6% by weight.
(d) Total ash (on dry basis)	Not more than 5% by weight	Not more than 5% by weight.
(e) Acid insoluble ash (on dry basis) (in dilute HCl)	Not more than 0.1 per cent by weight	Not more than 0.1 per cent by weight
(f) Solubility	Not less than 85% by weight.	Not less than 80% by weight.
(g) Cocoa powder (on dry basis) –		Not less than 5.0% by weight.
(h) Test for starch	Negative	—

	<i>Malted milkfood without</i>	<i>Malted milkfood withcocoa powder Cocoa powder</i>
(i) Bacterial count	Not more than 50,000 per gram.	Not more than 50,000 per gram.
(j) Coliform count	Not more than 10 per gram.	Not more than 10 per gram.
(k) Yeast and mould count		absent in 0.1 gm
(l) Salmonella and Shigella		absent in 0.1 gm
(m) E.Coli		absent in 0.1 gm
(n) Vibrio cholera and V.Paraheamolyticus		absent in 0.1 gm
(o) Faecal streptococci and Staphylococcus aureas		absent in 0.1 gm

2. MALT BASED FOODS (MALT FOOD) means the product obtained by mixing malt (wort or flour or malt extract) of any kind obtained by controlled germination of seeds (cereals and/or grain legumes), involving mainly steeping germination and kiln drying processes with other cereal and legume flour with or without whole milk or milk powder, flavouring agents, spices, emulsifying agents, eggs, egg powder, protein isolates, protein hydrolysates, edible common salt, liquid glucose, sodium or potassium bicarbonate minerals, amino acids and vitamins. It may contain added sugar and/or cocoa powder and processed in such a manner to secure partial or complete hydrolysis of starchy material in the form of powder or granules or flakes by drying or by dry mixing of the ingredients. The grains, legumes and their products used in preparation of malt shall be sound, uninfested and free from insect fragments, rat excreta, fungal infested grains or any other type of insect or fungal damage.

It shall also conform to the following standards, namely:—

(a) Moisture	- Not more than 5 per cent, by weight
(b) Total Protein (N x 6.25) (on dry basis)	- Not less than 7.0 per cent, by weight
(c) Total ash (on dry basis)	- Not more than 5 per cent, by weight
(d) Acid insoluble ash (in dilute HCl)	- Not more than 0.1 per cent, by weight
(e) Total plate count	- Not more than 50,000 per gram.
(f) Coliform count	- Not more than 10 per gram.
(g) Yeast and Mould Count	- Not more than 100 per gram.
(h) E Coli	- Absent in 10 gram.
(i) Salmonella and Shigella	- Absent in 25 gram
(j) Alcoholic Acidity (expressed as H ₂ SO ₄) with 90 per cent alcohol (on dry weight basis)	- Not more than 0.30 per cent.
(k) Vibrio cholera and V.Paraheamolyticus	absent in 0.1 gm
(l) Faecal streptococci and Staphylococcus aureas	absent in 0.1 gm

2.4.12 ROLLEDOATS:

1. ROLLED OATS (quick cooking oats) means the product made from sound hulled oats (*Avena sativa*). It shall be free from added colours, rancidity and flavouring agents. It shall be in the form of flakes of uniform size having a light cream colour. It shall be free from dirt, insects and insect fragments. It shall conform to the following standards:—

Moisture	Not more than 10.0 %
Total ash	Not more than 2.0 per cent on dry basis

Ash insoluble in dilute HCl (on dry basis).	Not more than 0.1 percent
Nitrogen	Not less than 1.8 per cent on dry basis
Crude Fibre	Not more than 2.0 percent on dry basis
Alcohol acidity (with 90 per cent alcohol)	Shall be equivalent to not more than 8.0 ml. N.NaOH per 100 gm. of dried substance.

2.4.13 SOLVENT EXTRACTED FLOURS:

1. SOLVENT EXTRACT SOYA FLOUR means the product obtained from clean, sound healthy soyabeans by a process of cracking, dehulling, solvent extraction with food grade hexane and grinding. It shall be in the form of coarse or fine powder or grits, white to creamy white in colour of uniform composition and free from rancid and objectionable odour, extraneous matter, insects, fungus, rodent hair and excreta. It shall be free from any added colour and flavour. It shall conform to the following standards, namely:—

(a) Moisture	Not more than 9.0 per cent by weight
(b) Total ash	Not more than 7.2 per cent by weight on dry basis
(c) Ash insoluble in dilute HCl	Not more than 0.4 per cent by weight on dry basis.
(d) Protein (Nx6.25)	Not less than 48 per cent by weight on dry basis.
(e) Crude fibre	Not more than 4.2 per cent by weight on dry basis.
(f) Fat	Not more than 1.5 per cent by weight on dry basis
(g) Total bacterial count	Not more than 50,000 per gm.
(h) Coliform bacteria	Not more than 10 per gm.
(i) Salmonella bacteria	Nil in 25 gm
(j) Hexane (Food grade)	Not more than 10.00 ppm

2. SOLVENT EXTRACTED GROUNDNUT FLOUR means the product obtained from fresh, clean, degermed groundnut kernels which have been decuticled after mild roasting. The kernels shall be first expelled followed by solvent extraction with food grade hexane or by direct extraction of kernels. It shall be whitish to light brown in colour of uniform composition and shall be free from rancid and objectionable odour, extraneous matter, insect, fungus, rodent hair and excreta. It shall be free from added colour and flavour. It shall conform to the following standards namely :—

(a) Moisture	Not more than 8.0 per cent by weight
(b) Total ash	Not more than 5.0 per cent by weight on dry basis
(c) Ash insoluble in dilute HCl	Not more than 0.38 per cent by weight on dry basis.
(d) Protein(Nx6.25)	Not less than 48 per cent by weight on dry basis.
(e) Crude fibre	Not more than 5.0 per cent by weight on dry basis.
(f) Fat	Not more than 1.5 per cent by weight on dry basis
(g) Total bacterial	Not more than 50,000 per gm.count
(h) Coliform bacteria	Not more than 10 per gm.
(i) Salmonella bacteria	Nil in 25 gm
(j) Hexane (Food grade)	Not more than 10.00 ppm

3. SOLVENT EXTRACTED SESAME FLOUR means the product obtained by pressing, clean, sound healthy and decuticled sesame seeds followed by solvent extraction with food grade hexane or by direct extraction of kernels. It shall be in the form of flour of white or pale creamy white colour, of uniform composition and free from

rancid and objectionable odour, extraneous matter, insects, fungus, rodent hair and excreta. It shall be free from added colour and flavour. It shall conform to the following standards, namely :—

(a) Moisture	Not more than 9.0 per cent by Weight
(b) Total ash	Not more than 6.0 per cent by weight on dry basis
(c) Ash insoluble in dilute HCl	Not more than 0.15 per cent by weight on dry basis.
(d) Protein (Nx6.25)	Not less than 47 per cent by weight on dry basis.
(e) Crude fibre	Not more than 6.0 per cent by weight on dry basis.
(f) Fat	Not more than 1.5 per cent by weight on dry basis
(g) Total bacterial count	Not more than 50,000 per gm.
(h) Coliform bacteria	Not more than 10 per gm.
(i) Salmonella bacteria	Nil in 25 gm.
(j) Oxalic Acid	Not more than 0.5 per cent by weight content on dry basis.
(k) Hexane (Food grade)	Not more than 10.00 ppm.

4. SOLVENT EXTRACTED COCONUT FLOUR means the product obtained from fresh coconut Kernels or dried coconut copra of good quality and free from mould. Food grade hexane shall be used for extraction of the oil. It shall be of white or pale brownish yellow colour of uniform composition and free from rancid and objectionable odour, extraneous matter, insects, fungus, rodent hair and excreta. It shall be free from added colour and flavour. It shall conform to the following standards, namely :—

(a) Moisture	Not more than 9.0 per cent by weight
(b) Total ash	Not more than 6.0 per cent by weight on dry basis
(c) Ash insoluble in — dilute HCl	Not more than 0.35 per cent by weight on dry basis.
(d) Protein (Nx6.25)	Not less than 22.0 per cent by weight on dry basis.
(e) Crude fibre	Not more than 9.0 per cent by weight on dry basis.
(f) Fat	Not more than 1.5 per cent by weight on dry basis
(g) Total bacterial -	Not more than 50,000 per gm.count
(h) Coliform bacteria	Not more than 10 per gm.
(i) Salmonella bacteria	- Nil in 25 gm.
(j) Hexane (Food grade)	Not more than 10.00 ppm.

5. SOLVENT EXTRACTED COTTON SEED FLOUR means the product obtained by solvent extraction of oil with food grade hexane from oil cake immediately following the single pressing, from cotton seed of good quality which have been pre-cleaned and are free from infected or otherwise damage materials and extraneous matter. It shall be in the form of flour of white or pale brownish colour, of uniform composition and free from rancid and objectionable odour, extraneous matter, insect, fungus, rodent hair and excreta. It shall be free from added colours and flavours. It shall conform to the following standards, namely :—

(a) Moisture	Not more than 8.0 per cent by weight
(b) Total ash	Not more than 5.0 per cent by weight on dry basis
(c) Ash insoluble in dilute HCl	Not more than 0.35 per cent by weight on dry basis.
(d) Crude Protein (Nx6.25)	Not less than 47 per cent by weight on dry basis.
(e) Available lysine	Not less than 3.6 g. per 100 g. of crude protein.
(f) Crude fibre	Not more than 5.0 per cent by weight on dry basis.

(g) Free gossypol	Not more than 0.06 per cent by weight on dry basis.
(h) Total gossypol	Not more than 1.2 percent by weight on dry basis.
(i) Fat	Not more than 1.5 per cent by weight on dry basis.
(j) Total bacterial Count	Not more than 50,000 per gm.
(k) Coliform bacteria	Not more than 10 per gm.
(l) Salmonella bacteria	Nil in 25 gm.
(m) Hexane (Food grade) -	Not more than 10.00 ppm."

2.4.14 STARCHY FOODS:

1. ARROWROOT means the separated and purified starch from the rhizomes of the plants known as *Maranta arundinacea* or from *Curcuma augustifolia*.

2. SAGO shall mean small hard globules or pearls made from either the starch of the sago palm or the tubers of topioca (*Manihot utilissima*) and shall be free from any extraneous matter including natural colours.

It shall conform to the following standards, namely:—

- | | |
|--|-------------------------------------|
| (i) total ash (on dry basis) | shall not be more than 0.4 percent; |
| (ii) ash insoluble in dilute hydrochloric acid (on dry basis). | shall not exceed 0.1 percent |

2.4.15 BAKERY PRODUCTS:

1. Biscuits including wafer biscuits shall be made from maida, vanaspati or refined edible oil or table butter or desi butter or margarine or ghee or their mixture containing any one or more of the following ingredients, namely:—

Edible common salt, butter, milk powder, cereals and their products, cheese cocoa, coffee extract, edible desiccated coconut, dextrose, fruit and fruits products, dry fruit and nuts, egg, edible vegetable products, ginger, gluten groundnut flour, milk and milk products, honey, liquid glucose, malt products, edible oilseeds, flour and meals, spices and condiments, edible starches such as potato starch and edible flours, sugar and sugar products, invert sugar, jaggery, protein concentrates, oligofructose (max 15%) vinegar and other nutrients and vitamins:

Provided that it may contain food additives specified in these regulations including Appendix A:

Provided further that it may contain artificial sweetener as provided in regulation 3.1.3 of these regulations and label declaration as provided in regulation 2.4.5 (24, 25, 26, 28 & 29) of Food Safety and Standards (Packaging and Labeling) Regulations, 2011.

Provided also that it shall conform to following standards, namely:—

- | | |
|---|-------------------------------------|
| (i) ash insoluble in dilute hydrochloric acid (on dry basis): | shall not be more than 0.1 per cent |
| (ii) acidity of extracted fat (as oleic acid):- | not exceeding 1.5 per cent. |

It may contain Oligofructose (dietary fibres) upto 15% maximum subject to label declaration under Regulation 2.4.5 (43) of Food Safety and Standards (Packaging and Labeling) Regulations, 2011.

2. BREAD whether sold as white bread or wheat bread or fancy or fruity bread or bun or masala bread or milk bread or of any other name, shall mean the product prepared from a mixture of wheat atta, maida, water, salt, yeast or other fermentive medium containing one or more of the following ingredients, namely:—

Condensed milk, milk powder (whole or skimmed), whey, curd, gluten, sugar, gur or jaggery, khandsari, honey, liquid glucose, malt products, edible starches and flour, edible groundnut flour, edible soya flour, protein concentrates and isolates, vanaspati, margarine or refined edible oil of suitable type or butter or ghee or their mixture, albumin, lime water, lysine, vitamins, spices and condiments or their extracts, fruit and fruit product (Candied and crystallized or glazed), nuts, nut products, oligofructose (max 15%) and vinegar:

Provided that it may also contain food additives specified in these regulations including Appendix A:

Provided further that it may also contain artificial sweetener as provided in regulation 3.1.3 of this regulation and label declaration in Regulation 2.4.5 (24, 25, 26, 28 & 29) of Food Safety and Standards (Packaging and Labeling) Regulations, 2011.

Provided also that it shall conform to the following standards, namely:—

- | | |
|---|--|
| (a) alcoholic acidity (with 90 per cent alcohol) | Shall be not more than equivalent of 7.5 ml. N NaOH per 100 g of dried substances. |
| (b) ash insoluble in dilute HCL on dry weight basis — | |
| (i) bread except masala bread or fruit bread | Not more than 0.1 per cent |
| (ii) masala bread or fruit bread | Not more than 0.2 per cent |

Provided also that it shall be free from dirt, insect and insect fragments, larvae, rodent hairs and added colouring matter except any permitted food colours present as a carry over colour in accordance with the provision in regulation 3.1.17, in raw material used in the products.

It may contain Oligofructose (dietary fibres) upto 15% maximum subject to label declaration under labelling regulation 2.4.5 (43) of Food Safety and Standards (Packaging and Labeling) Regulations, 2011.

2.5. MEAT AND MEAT PRODUCTS

2.5.1 Definition:

- (a) "animal" means an animal belonging to any of the species specified below;-
- (i) Ovines;
 - (ii) Caprines;
 - (iii) Suillines;
 - (iv) Bovines;
- and includes poultry and fish
- (b) "carcass" means the dead body or any part thereof including the viscera of any animal which has been slaughtered
- (c) "meat" means the flesh and other edible parts of a carcass
- (d) "meat food products" means any article of food or any article intended for, or capable of, being used as a food which is derived or prepared from meat by means of drying, curing, smoking, cooking, seasoning, flavouring, freezing or following a method of processing meat akin to any of the above methods, but shall not include the following products
- (i) Meat extracts, meat consommé and stock, meat sauces and similar products not containing fragments of meat;
 - (ii) Whole, broken or crushed bones, meat peptones, animal gelatin, meat powder, pork-rind powder, blood plasma, dried blood, dried blood plasma, cellular proteins, bone extracts and similar products;
 - (iii) Fats melted down from animal tissues;
 - (iv) Stomachs, bladders and intestines, clean and bleached, salted or dried;
 - (v) Products containing fragments of meat, but which contain a quantity of meat or meat product not exceeding ten percent of the total weight of the final product;
 - (vi) Patties, puffs, rolls, samosas, cutlets, koftas, kababs, chops, tikkas and soups made from mutton, chicken, goat meat, buffalo meat, beef and grilled chicken which are prepared for immediate consumption, the ampoules of chicken essence, hot-dogs and hamburgers prepared for immediate consumption which can not be stored even under refrigerated conditions;
- (e) "Slaughter house" means the building, premises or place which is licensed as a slaughter house by the local authority for the slaughter of animals intended for human consumption.

2.5.2 Meat and Meat Products:

1. CANNED CORNED BEEF means the product prepared from boneless meat of carcass of bovine animals including buffalo meat, which have been subjected to ante-mortem and postmortem inspection.

The product shall be uniformly cured with edible common salt and sodium and / or potassium nitrite. The product may contain ascorbic acid, sodium ascorbate or isoascorbate acid/ sodium iso-ascorbate singly or in

combination not exceeding 500 mg/kg. The product may also contain sucrose, dextrose, lactose, maltose and glucose syrup including corn syrup.

The product shall be packed in hermetically sealed containers and subjected to heat treatment followed by rapid cooling to ensure that the product is shelf stable. The sealed containers shall not show any change on incubation at 35°C for 10 days and 55°C for 5 days.

The product shall be in the form of a solid pack capable of being sliced.

The product shall be free from any added colour and natural and artificial flavour. The product shall be clean and substantially free from staining and contamination from the container, foreign matter and objectionable odour.

The product shall conform to the following requirements, namely:—

<i>Sl. No.</i>	<i>Characteristics</i>	<i>Requirements</i>
(1)	Total Plate Count	1000/gram maximum
(2)	E.Coli	Absent in 25 gram
(3)	Solmonella	Absent in 25 gram
(4)	Staphylococcus aureus	Absent in 25 gram
(5)	Clostridium perfringens and Clostridium botulinum	Absent in 25 gram

2. CANNED LUNCHEON MEAT means the product prepared from edible portion of meat of mammalian animal, slaughtered in an abattoir, which have been subjected to ante-mortem and postmortem inspection and/or edible meat of poultry birds, including chickens, turkeys, ducks, geese, guinea fowl or pigeonslaughtered in an abattoir.

The product shall be uniformly cured with edible common salt and sodium and /or potassium nitrite. The product may be with or without binders such as cereal flour/starch, bread, biscuits or bakery products, milk powder, whey powder, egg protein, vegetable protein products, glucose, invert sugar, dextrose, lactose, maltose, glucose syrup, including corn syrup, spices, seasoning and condiments and water soluble hydrolysed protein.

The product may be smoked and flavoured with natural and natural identical flavours and permitted flavour enhancer.

The product may contain ascorbic acid / isoascorbic acid and its sodium salts singly or in combination not exceeding 500 mg/kg expressed as ascorbic acid as antioxidant and sodium and or potassium mono - di - polyphosphates singly or in combination not exceeding 3000 mg/kg expressed as P2O5 as water retention agents.

The product shall be packed in hermetically sealed container and subjected to heat treatment followed by rapid cooling to ensure that the product is shelf stable. The sealed container shall not show any change on incubation at 35°C for 10 days and 55°C for 5 days.

The product shall be clean and substantially free from stains from the container and foreign matter and shall be capable of being sliced.

The product shall conform to the following requirement, namely:—

<i>Sl. No.</i>	<i>Characteristics</i>	<i>Requirements</i>
(1)	Total Fat content:	
	a) Product without binder	Not more than 30.0 percent
	b) Product with binder	Not more than 35.0 percent
(2)	Total Plate Count	1000/gram maximum
(3)	E.Coli	Absent in 25 gram
(4)	Salmonella	Absent in 25 gram
(5)	Staphylococcus aureus	Absent in 25 gram
(6)	Clostridium perfringens and Clostridium botulinum	Absent in 25 gram

3. CANNED COOKED HAM means the product prepared from meat of pigs which have been subjected to ante-mortem and postmortem inspection. The product shall be free from bones, detached cartilage tendous, ligaments and may be with or without skin and fat. The product shall be uniformly cured with edible common salt and sodium and / or potassium nitrite.