CHAPTER 2
FOOD PRODUCT STANDARDS

2.11 OTHER FOOD PRODUCT AND INGREDIENTS

[72]**[2.11.1 Baking powder**.-(1) Baking powder means a combination capable, under conditions of baking, of yielding carbon dioxide and consists of sodium bicarbonate, and acid-reacting material, starch or other neutral material.

(2) It shall be composed of a fine powder of sodium bicarbonate (INS 500(ii)) with suitable mixture of acidulants and an inert material of starch or other similar material, to keep the moisture below the critical conditions *i.e.* 5%.

(3) The baking powder shall contain the following ingredients:

(a) Sodium bicarbonate (INS 500(ii))

(b) It may also contain any of the following,-

(i) Edible starches - Starches obtained from cereals, roots and tubers;

(ii) Neutral materials- such as calcium lactate, anhydrous calcium sulphate, sodium sulphate, and other similar compounds such as gamma-delta lactone, acid pectin etc.

(c) Acidulants.-It shall be any one or combination of the following:

(i) Mono calcium phosphate mono hydrate INS 341 (iii)
(ii) Mono calcium phosphate anhydrous INS 341(iii)
(iii) Sodium aluminum phosphate INS 541(i)
(iv) Ammonium dihydrogen phosphate INS 342(i)
(v) Calcium carbonate INS 170(i)
(vi) Potassium bitartrate or potassium hydrogen tartrate (Cream of tartar)
(vii) Tartaric Acid INS 334
(viii) Tricalcium Phosphate INS 341(iii)
(ix) Glucono delta lactone
(x) Calcium silicate INS 552 (not more than 10%)
(xi) Aluminium sodium sulphate INS 521
(xii) Sodium acid pyrophosphate INS 450(i)

(4) It shall be in form of white free flowing powder and free of any off odour.

(5) When tested, baking powder shall yield not less than 10 per cent of its weight of carbon dioxide.]

2.11.2 CATECHU (Edible) shall be the dried aqueous extract prepared from the heart-wood of Acacia Catechu. It shall be free from infestation, sand, earth or other dirt and shall conform to the following standards:

(a) 5 ml. of 1 per cent aqueous solution and 0.1 per cent solution of ferric ammonium sulphate shall give a dark green colour, which on the addition of sodium hydroxide solution shall change to purple.

(b) When dried to constant weight at 100°C, it shall not lose more than 16 per cent of its weight.

(c) Water insoluble residue (dried at 100°C) shall not be more than 25 per cent by weight. Water insoluble matter shall be determined by boiling water.

(d)	Alcohol insoluble residue in 90 per cent alcohol dried at 100°C	Not more than 30 percent by weight.
(e)	Total ash on dry basis by weight.	Not more than 8 per cent
(f)	Ash insoluble in HCl	Not more than 0.5 per cent on dry weight basis.

Provided that in case of Bhatti Katha, the ash insoluble in dilute hydrochloric acid on dry basis shall not be more than 1.5 per cent.

2.11.3 GELATIN shall be purified product obtained by partial hydrolysis of collagen, derived from the skin, white connective tissues and bones of animals. It shall be colourless or pale yellowish and translucent in the form of sheets, flakes, shreds or coarse to fine powder. It shall have very slight odour and taste but not objectionable which is characteristic and boluillon like. It is stable in air when dry but is subject to microbial decomposition when moist or in soluble. It shall not contain:—

(a) more than 15 per cent moisture;

(b) more than 3.0 per cent of total ash;

(c) more than 1000 parts per million of sulphur dioxide;

(d) less than 15 per cent of nitrogen, on dry weight basis.

[16]**[2.11.4 SILVER LEAF (Chandi-ka-warq):** food grade shall,-

(i) be in the form of sheet of uniform thickness, free from creases and folds;
(ii) have weight of silver foil upto 2.8 gm/Sq meter;
(iii) have silver content of minimum 999/1000 fineness;
(iv) not be manufactured using any material of animal origin at any stage;
(v) be in accordance with the provisions of the Food Safety and Standards (Contaminants, Toxins and Residues) Regulations, 2011 and the Food Safety and Standards (Packaging and Labelling), Regulations, 2011.]

2.11.5 Pan Masala means the food generally taken as such or in conjunction with Pan, it may contain;—

Betelnut, lime, coconut, catechu, saffron, cardamom, dry fruits, mulethi, sabnermusa, other aromatic herbs and spices, sugar, glycerine, glucose, permitted natural colours, menthol and non prohibited flavours.

It shall be free from added coaltar colouring matter and any other ingredient injurious to health. It shall also conform to the following standards namely:—

Total ash	Not more than 8.0 per cent by weight (on dry basis)
Ash insoluble in dilute HCl acid	Not more than 0.5 per cent by weight (on dry (basis)

2.11.6 [56][Omitted]

2.11.7: CAROB POWDER means the powder obtained from the roasted pods of carob (fibbled carob) of Ceratonia Siliqua (L) Taub. (fam. Leguminosae) and shall be free from husk. It shall be free from any artificial colouring, flavouring, extraneous matter or glazing substance and shall be in sound, dry and fresh condition, free from rancid or obnoxious flavours. It shall also conform to the following standards, namely:—

Total ash	Not more than 1.2 per cent by weight.
Acid insoluble matter	Not more than 5 per cent by weight.
Tannin content	Not less than 0.1 per cent and not more than 0.15 percent

[15][2.11.8: **Dietary Fibre (Dextrin – soluble fibre)** means glucose polymer of natural origin obtained by dextrinification, i.e. dry roasting acidified starch under specific conditions and further purified. The average degree of polymerization of Dietary Fibre (Dextrin – soluble fibre) is from 12-25 compared to several thousand for starch. Unlike starches and maltodextrins, which contain only "digestible" α- (1, 4) and α- (1, 6) glucosidic linkages, Dietary Fibre (Dextrin – soluble fibre) also shall contain "indigestible" α- and β- linkages.

Dietary Fibre (Dextrin-soluble fibre) may be used in the following food products at the level of Good Manufacturing Practices (GMP). It shall bear the label declaration as provided in serial number (54) of sub- regulation 2.4.5 of the Food Safety and Standards (Packaging and Labelling) Regulations, 2011, and the source of the ingredients (wheat/maize) shall be Non- Genetically Modified (GM):

Sl. No. (1)	Article of food (2)
1.	Flakes and ready-to-eat dry breakfast cereals
2.	Noodles and pasta
3.	Salad dressing or toppings and spreads
4.	Table top fibre as filler or carrier and cereals
5.	Other snack food or savouries
6.	Bakery products including biscuit, cookies, bread, cakes mix and pastries
7.	Other products where dextrin is allowed under these regulations.

Provided that in above products if it is intended to make claims on source of dietary fibre, it shall not contain less than 3g/100g or 1.5g/100Kcal:

Provided further that in above products if it is intended to make claims on high source of dietary fibre, it shall contain not less than 3g/100g or 1.5g/100 kCal and not more than 6g/100g or 3g/100 kCal.]

[30][2.11.9: **Special dietary food with low sodium content:-** (1) The special dietary food with low sodium content is a food whose special dietary value results from the reduction, restriction, or removal of sodium. It shall conform to the essential composition and standards namely standards applicable to such food excluding salt substitutes as such.

(2) ***Low sodium*** and ***Very low sodium*** food is a food conforming to the respective provisions regarding maximum sodium content specified, namely:-

(a) a special dietary food with ***low sodium*** content is a food which has been processed without the addition of sodium salts, and the sodium content of which is not more than one half of that of the comparable normal product as consumed, and the sodium content of which is not more than 120 mg/100 g of the final product as normally consumed;

(b) a special dietary food with ***very low sodium*** content is a food which has been processed without the addition of sodium salts, and the sodium content of which is not more than one half of that of the comparable normal product as consumed, and the sodium content of which is not more than 40 mg/100 g of the final product as normally consumed.

(3) The addition of salt substitutes conforming to clause (6) of sub-regulation 2.9.30 of the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011 to a special dietary food with low sodium content is permitted and shall be limited by good manufacturing practice (GMP) as provided under Food Safety and Standards Regulations, 2011.

(4) The special dietary Food with low sodium content shall conform to the following specific provisions for the labelling in addition to the Food Safety and Standards (Packaging and Labelling) Regulations, 2011, namely:-

(a) the label shall bear the description "low sodium" or "very low sodium" in accordance with the provisions of sub-regulations 2.11.9 (2) (a) and 2.11.9 (2)(b) of this regulation;

(b) the sodium content shall be declared on the label to the nearest multiple of 5 mg per 100 g and, in addition per a specified serving of the food as normally consumed;

(c) the average carbohydrate, protein and fat content in 100 g of the product as normally consumed, and the kilocalorie (or kilojoule) value shall be declared on the label;

(d) the addition of the salt substitutes listed in clause (6) of sub-regulation 2.9.30 of the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011 shall be declared

on the label.

(e) when a salt substitute, composed entirely or partially of a potassium salt, has been added, the total amount of potassium, expressed as mg cation per 100 g of the food as normally consumed, shall be declared on the label.

(f) in addition, the salt equivalent in terms of sodium chloride (NaCl) content should also be declared per serving and the total amount of NaCl in the packet.

(g) any special conditions for the storage of the food]