

# The Prevention of Food Adulteration Rules, 1955

UNION OF INDIA

India

## The Prevention of Food Adulteration Rules, 1955

### Rule THE-PREVENTION-OF-FOOD-ADULTERATION-RULES-1955 of 1955

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## Part I – Preliminary

### 1. Short title, extent and commencement.

(1)These rules may be called The Prevention of Food Adulteration Rules, 1955.(2)They extend to the whole of India [\* \* \*] [The words 'except the State of Jammu and Kashmir' omitted by G.S.R. 436(E), dated 10-10-1972.](3)[ The rules other than those contained in Part III, Appendix B, Item A. 12-Margarine, Part VI and Part VII shall come into force on the date of their publication in the Official Gazette, the rules contained in Part III, Appendix B, Item A.12-Margarine, shall come into force on the first day of June, 1956 and the rules contained in Part VI and Part VII shall come into force on [the first day of December] [Substituted by S.R.O. 1202, dated 19-5-1956.], 1956.]

### 2. Definitions.

- In these rules, unless the context otherwise requires,-(a)"Act" means the Prevention of Food Adulteration Act, 1954 (37 of 1954);(b)"Director" means the Director of the Laboratory;(c)[ "Laboratory" means a Central Food Laboratory;] [Substituted by G.S.R. 70(E), dated 8-2-1978 (w.e.f. 1-4-1978).](d)"Form" means a Form set forth in Appendix A to these rules;(da)[ "infant" means a child not more than twelve months of age; [Inserted by G.S.R. 147(E), dated 14-3-1997 (w.e.f. 14-9-1997).](db)"infant food" means any food (by whatever name called) being marketed or

otherwise represented as a complement to mother's milk, to meet the growing nutritional needs of infant [after the age of six months and upto the age of two years];(dc)"infant milk substitute" means any food being marketed or otherwise represented as partial or total replacement for mother's milk, [for infant upto the age of two years] [Substituted by G.S.R. 388(E), dated 25-6-2004, for 'whether or not it is suitable for such replacement' (w.e.f. 25-6-2004).]; ](e)[ "Local Authority" means- [Inserted by G.S.R. 508(E), dated 27-9-1975.](i)in the case of sea ports, the Health Officer as defined in the Indian Port Health Rules, 1955, in respect of that portion of local area falling within the jurisdiction of the ports;(ii)in the case of airports, the Health Officer as defined in the Indian Aircraft (Public Health) Rules, 1954, in respect of that portion of the local area falling within the jurisdiction of the airport;(iii)in the case of all railway stations or groups of railway stations (including any railway colony, office, yard, goods-shed, transhipment shed, workshop and other works owned and maintained by the Railway Administration for the purpose or in connection with Railways) the Medical Superintendent/Divisional Medical Officer of the Railways in respect of that portion of the local area falling within the jurisdiction of the said railway station or group of railway stations;](iv)[ in the case of an ordinance factory or equipment factory, the General Manager of such factory or equipment factory or both;] [Inserted by G.S.R. 422(E), dated 24-5-1982.](f)[ "good manufacturing practices for use of food additives" means the food additives used under the following conditions, namely:- [Inserted by G.S.R. 388(E), dated 25-6-2004(w.e.f. 25-6-2004).](i)the quantity of the additive added to food shall be limited to the lowest possible level necessary to accomplish its desired effect;(ii)the quantity of the additive becomes a component of food as a result of its use in the manufacturing, processing or packaging of a food and which is not intended to accomplish any physical; or other technical effect in the food itself; is reduced to the extent reasonably possible; and(iii)the additive is prepared and handled in the same way as a food ingredient;](g)[ "claim" means any representation which states, suggests or implies that a food has particular qualities relating to its origin, nutritional properties, nature, processing, composition or any other quality; [Inserted by G.S.R. 491(E), dated 21-8-2006 and read with Corrigendum G.S.R. 518(E), dated 31-7-2007, G.S.R. 70(E), dated 5-2-2008, G.S.R. 383(E), dated 16-5-2008, G.S.R. 730(E), dated 13-10-2008 (w.e.f. 18-3-2009).](h)"consumer" means persons and families purchasing and receiving food in order to meet their personal needs;(i)"contaminant" means any substance not intentionally added to food, which is present in such food as a result of the production (including operations carried out in crop husbandry, animal husbandry or veterinary medicine), manufacture, processing, preparation, treatment, packing, packaging, transport or holding of such food or as a result of environmental contamination and does not include insect fragments, rodent hairs and other extraneous matter;][\* \* \*]

Clauses (j), (k), (l), (m) omitted by G.S.R. 664(E), dated 19-9-2008 (w.e.f. 19-3-2009). Clauses (j), (k), (l), (m), before omission, stood as under:'(j) "Date of Manufacture" means the date on which the food becomes the product as described;(k) "Date of Packaging" means the date on which the food is placed in the immediate container in which it will be ultimately sold;(l) "Best Before" means the date which signifies the end of the period under any state storage conditions during which the product will remain fully marketable and will retain any specific qualities for which tacit or express claims have been made. However, beyond the date the food may still be perfectly satisfactory;(m) "Use-by date/recommended last consumption date/Expiry Date" means the date which signifies the end of the estimated period under any stated storage conditions, after which product probably will

not have the quality attributes normally expected by the consumers and the food shall not be marketable.'

(n)"food additive" means any substance not normally consumed as a food by itself and not normally used as a typical ingredient of the food, whether or not it has nutritive value, the intentional addition of which to food for a technological (including organoleptic) purpose in the manufacture, processing, preparation, treatment, packing, packaging, transport or holding of such food results; or may be reasonably expected to result, (directly or indirectly) in it or its by-products becoming a component of or otherwise affecting the characteristics of such foods but does not include contaminants or substances added to food for maintaining or improving nutritional qualities;[\* \* \*]

Clause (o) omitted by G.S.R. 664(E), dated 19-9-2008 (w.e.f. 19-3-2009). Clause (o), before omission, stood as under: '(o) "food for special dietary uses" means foods which are specially processed or formulated to satisfy particular dietary requirements because of a particular physical or physiological condition and /or specific diseases and disorders and which are presented as such, wherein the composition of these foodstuffs shall be significantly different from the composition of foods of comparable nature, that exists.'

(p)"ingredient" means any substance, including a food additive, used in the manufacture or preparation of a food and present in the final product although possibly in a modified form;[\* \* \*]

Clauses (q), (r), (s), (t) and (u) omitted by G.S.R. 664(E), dated 19-9-2008 (w.e.f. 19-3-2009).

Clauses (q), (r), (s), (t) and (u), before omission, stood as under: '(q) "label" means a display of written, graphic, perforated, stamped, tag, brand, mark, pictorial or other descriptive matter, printed, stenciled, marked, embossed or impressed on, or attached to, a container, cover, lid or crown of any food package; (r) "labelling" includes any written, printed or graphic matter that is present on the label accompanying the food. (s) "Lot number" or "Code number" or "batch number" means the number either in numerals or alphabets or in combination, representing the Lot number or code number or batch number being preceded by the words "Lot No" or "Lot" or "code number" or "Code" or "Batch No" or "Batch" or any distinguishing prefix by which the food can be traced in manufacture and identified in distribution. (t) "prepackaged" means packed or made up in advance in a container, ready for offer to the consumer. (u) "principal display panel" means that part of a label which is intended or is likely to be displayed, and presented or shown or examined by the customer under normal and customary conditions of display, sale or purchase of the commodity contained in the package;'

(v)"processing aid" means substance or material, not including apparatus or utensils, and not consumed as a food ingredient by itself, intentionally used in the processing of raw materials, foods or its ingredients, to fulfill a certain technological purpose during treatment or processing and which may result in the non-intentional but unavoidable presence of residues or derivatives in the final product.

## **Part II – The Central Food Laboratory**

### **3. Functions.**

- [(1) In addition to the functions entrusted to the Laboratory by the Act, the Laboratory shall carry out the following functions, namely:-(a)analysis of samples of food sent by any officer or authority

authorized by the Central Government for the purpose and submission of the certificate of analysis to the authorities concerned;(b)investigations for the purpose of fixation of standard of any article of food;](c)[ investigation, in collaboration with the laboratories of Public Analysts in the various States and such other laboratories and institutions which the Central Government may approve in this behalf for the purpose of standardising methods of analysis.] [Substituted by G.S.R. 1533, dated 8-7-1968 (w.e.f. 24-8-1968).](2)[ The laboratory specified in column (1) of Table I below, shall carry out the functions entrusted to it by the Act, or these rules in respect of the local areas specified in the corresponding entry in column (2) thereof.] [Substituted by G.S.R. 745(E), dated 20-9-1985 (w.e.f. 20-3-1986).][Table I] [Substituted by G.S.R. 382(E), dated 28-5-2002 (w.e.f. 28-8-2002).]

Name of the Central Food Laboratory	Local Areas
(1)	(2)
1.	Central Food Laboratory, Kolkata-700 016 Arunachal Pradesh, Assam, Chhattisgarh, Manipur, Meghalaya,Mizoram, Nagaland, Orissa, Sikkim, Tripura, Uttaranchal and Union Territories of Andaman and Nicobar Islands and Lakshadweep.
2.	Central Food Laboratory, Mysore-570 013 Gujarat, Haryana, Himachal Pradesh, Maharashtra, Punjab,Uttar Pradesh and Union Territory of Chandigarh.
3.	Central Food Laboratory, Pune-411 001 Andhra Pradesh, Delhi, Jammu and Kashmir, Karnataka, Kerala,Rajasthan and Tamil Nadu.
4.	Central Food Laboratory, Ghaziabad-201 001 Bihar, Goa, Jharkhand, Madhya Pradesh, West Bengal, Union Territories of Dadra and Nagar Haveli, Daman and Diu and Pondicherry:

Provided that the laboratory specified in column (1) of Table II, shall also carry out analysis of samples received under sub-section (2) of section 6 of the Act, in respect of the local areas specified in the corresponding entry in column (2) thereof.[Table II] [Substituted by G.S.R. 240(E), dated 5-4-1999 (w.e.f. 5-4-1999).]

Name of the Central Food Laboratory	Local Areas
1.	Central Food Laboratory, Calcutta 1. All Seaports/Airports/Container Depots in the Union Territories/States of-(i) The Andaman and Nicobar Islands,(ii) Andhra Pradesh,(iii) Arunachal Pradesh,(iv) Assam,(v) Bihar,(vi) Manipur,(vii) Meghalaya,(viii) Mizoram,(ix) Nagaland,(x) Orissa,(xi) Sikkim,(xii) Tripura,(xiii) West Bengal, and(xiv) [ Jharkhand] [Added by G.S.R. 382(E), dated 28-5-2002 (w.e.f. 28-8-2002).].2. International borders in the States of-(i) Arunachal Pradesh,(ii) Assam,(iii) Bihar,(iv) Manipur,(v) Meghalaya,(vi) Mizoram,(vii) Nagaland,(viii) Sikkim,(ix) Tripura, and(x) West Bengal.

1. All Airports/Inland Container Depots in the Union Territories/States of-(i) Chandigarh,(ii) Delhi,(iii) Haryana,(iv) Himachal Pradesh,(v) Jammu and Kashmir,(vi) Madhya Pradesh,(vii) Punjab,(viii) Rajasthan, and(ix) Uttar Pradesh,(x) [ Chhattisgarh,(xi) Uttaranchal.] [Added by G.S.R. 382(E), dated 28-5-2002 (w.e.f. 28-8-2002).]
2. Central Food Laboratory, Ghaziabad 2. All International borders in the States of-(i) Himachal Pradesh,(ii) Rajasthan,(iii) Jammu and Kashmir,(iv) Punjab, and(v) Uttar Pradesh,(vi) [ Uttaranchal] [Added by G.S.R. 382(E), dated 28-5-2002 (w.e.f. 28-8-2002).].
3. Central Food Laboratory, Mysore 1. All Airports/Inland Container Depots in the Union Territories/States of-(i) Karnataka,(ii) Kerala,(iii) Lakshadweep,(iv) Pondicherry, and(v) Tamil Nadu.
4. Central Food Laboratory, Pune 1. All Airports/Inland Container Depots in the Union Territories/States of-(i) Dadra and Nagar Haveli,(ii) Daman and Diu,(iii) Goa,(iv) Gujarat, and(v) Maharashtra. 2. All International borders in the State of-(i) Gujarat.

#### 4. Analysis of food samples.

- [(1)(a) Samples of food for analysis under sub-section (2) of section 13 of the Act shall be sent either through a Messenger or by registered post in a sealed packet, enclosed together with a memorandum in Form I in an outer cover addressed to the Director.(b)Samples of food for analysis under sub-section (2) of section 6 of the Act or under clause (a) of rule 3 shall be sent either through a Messenger or by registered post in a sealed packet enclosed together with a memorandum in Form I-A in an outer cover addressed to the Director.](2)The container as well as the outer covering of the packet shall be marked with a distinguishing number.(3)A copy of the memorandum and a specimen impression of the seal used to seal the container and the cover shall be sent separately by registered post to the Director.(4)[ On receipt of a package containing a sample for analysis, the Director or an officer authorised by him, shall compare the seals on the container and the outer cover with specimen impression received separately and shall note the condition of the seals thereon.] [Substituted by G.S.R. 618(E), dated 16-5-1988 (w.e.f. 16-11-1988).](5)After test or analysis, the certificate thereof shall be supplied forthwith to the sender in Form II.(6)[ The fees payable in respect of such a certificate shall be [Rs. 1,000] [Substituted by S.R.O. 2755, dated 24-11-1956.] per sample of food analysed.] [Substituted by G.S.R. 618(E), dated 16-5-1988 (w.e.f. 16-11-1988).](7)Certificates issued under these rules by the Laboratory shall be signed by the Director.(8)[ The fee payable in respect of analysis of samples of imported food analysed in any designated laboratory shall be Rs. 3,000 per sample payable by the importer.] [Inserted by G.S.R. 382(E), dated 28-5-2002 (w.e.f. 28-8-2002).](9)[ The manuals of method of analysis brought out by Ministry of Health and Family Welfare shall be adopted for analysing the samples of food articles. However, in case the method for analysing any parameter is not available in these manuals, the method of analysis prescribed in the AOAC/ISO/Pearson's/JACOB/IUPAC/Food Chemicals Codex/BIS/Woodmen/Winton-Winton/Joslyn shall be adopted. Further, in case of non-availability of method of analysis in these manuals, the method prescribed in other standard published literature or publication shall be adopted.] [Inserted by G.S.R. 206(E), dated 25-3-2008 (w.e.f.

25-3-2008).]

## **Part III – Definitions and Standards of Quality**

### **5.**

Standards of quality of the various articles of food specified in [Appendices B, C and D to these rules are as defined in those Appendices] [Substituted by G.S.R. 388(E), dated 25-6-2004, for 'Appendix B to these rules are as defined in that Appendix' (w.e.f. 25-6-2004).].

## **Part IV – Public Analysts and Food Inspectors**

[[6. Qualification of Public Analyst. [Substituted by G.S.R. 244, dated 1-3-1980.]- A person shall not be qualified for appointment as a Public Analyst unless he-(1)[hold a Master's Degree in Chemistry or Bio-chemistry or Dairy Chemistry] [Substituted by G.S.R. 70(E), dated 8-2-1978 (w.e.f. 1-4-1978).] or Food Technology or Microbiology or Food and Drugs from a University established in India by law or is an Associate of the Institution of Chemists (India) by examination in the section of Food Analysts conducted by the Institution of Chemists (India) or has an equivalent qualification recognised and notified by the Central Government for such purposes and has not less than three years' experience in the analysis of food;(2)has been declared qualified for appointment as a Public Analyst by a Board appointed and notified by the Central Government for such purposes:Provided that a person who is a Public Analyst on the date of commencement of the Prevention of Food Adulteration (Amendment) Rules, 1995 or who has worked as a Public Analyst for a period of three years before such commencement may hold office as such, subject to the terms and conditions of service applicable to him even though he does not fulfil the qualifications laid down in clauses (1) and (2):Provided further that a person who-(i)holds a degree in Science with Chemistry or Biochemistry or Food Technology or Food and Drugs from a University established in India by law or has an equivalent qualification recognised and notified by the Central Government for such purpose and has not less than five years of experience after graduation in the analysis of food, and(ii)(a)has been declared qualified for appointment as a Public Analyst by a Board appointed and notified under clause (2) of this rule, prior to commencement of the Prevention of Food Adulteration (Amendment) Rules, 1995, or(b)shall be declared qualified for appointment as a Public Analyst by a Board appointed and notified under clause (2) of this rule up to the period of [31st March, 1999] [Substituted by G.S.R. 175(E), dated 6-4-1998 (w.e.f. 6-4-1998).],shall be eligible for appointment as Public Analyst, even though he does not fulfil the qualification laid down in clause (1).]

### **7. Duties of Public Analyst.**

(1)On receipt of a package containing a sample for analysis from a Food Inspector or any other person the Public Analyst or an officer authorised by him shall compare the seals on the container and the outer cover with specimen impression received separately and shall note the condition of the seals thereon:[Provided that in case sample container received by the Public Analyst is found to

be in broken condition or unfit for analysis he shall within a period of seven days from the date of receipt of such sample inform the Local (Health) Authority about the same and send requisition to him for sending second part of the sample.] [Inserted by G.S.R. 91(E), dated 24-2-1995 (w.e.f. 24-8-1995) as corrected by G.S.R. 711(E), dated 12-11-1995.](2)The Public Analyst shall cause to be analysed such samples of article of food as may be sent to him by Food Inspector or by any other person under the Act.(3)[ The Public Analyst shall, within a period of [forty days] [Substituted by G.S.R. 4(E), dated 4-1-1977 (w.e.f. 4-1-1977).] from the date of receipt of any sample for analysis, [send by registered post or by hand] [Substituted by G.S.R. 422(E), dated 29-4-1987 (w.e.f. 29-4-1987)] to the Local (Health) Authority a report of the result of such analysis in Form III:Provided that where any such sample does not conform to the provisions of the Act or these rules, the Public Analyst shall [send by registered post or by hand] [Substituted by G.S.R. 422(E), dated 29-4-1987 (w.e.f. 29-4-1987).] four copies of such report to the said Authority:Provided further that the Public Analyst shall forward a copy of such report also to the person who purchased an article of food and forwarded the same to him for analysis under section 12 of the Act.][Note.- In case of sample recieved under the proviso of rule 7(1) or rule 9A, the period of forty days shall be counted from the date of receipt of the second part of the sample.] [Inserted by G.S.R. 91(E), dated 21-2-1995 (w.e.f. 24-8-1995) as corrected by G.S.R. 711(E), dated 12-11-1995.]

## **8. [ Qualifications for Food Inspector. [Substituted by G.S.R. 244(E), dated 1-3-1980.]**

- A person shall not be qualified for appointment as Food Inspector unless he-(a)is a medical officer incharge of health administration of a local area; or(b)is a graduate in medicine and has received at least one month's training in food inspection and sampling work approved for the purpose by the Central Government or a State Government; or(c)is a graduate in Science with Chemistry as one of the subjects or is a graduate in Agriculture or Public Health or Pharmacy or in Veterinary Science or a graduate in Food Technology or Dairy Technology or is a diploma holder in Food Technology or Dairy Technology from a University or Institution established in India by law or has equivalent qualifications recognised and notified by the Central Government for the purpose and has received three month's satisfactory training in food inspection and sampling work under a Food (Health) Authority or in an institution approved for the purpose by the Central Government:Provided that the training in food inspection and sampling work obtained prior to the commencement of [rule 3 of the Prevention of Food Adulteration (Fourth Amendment) Rules, 1976,] in any of the laboratories under the control of-(i)a Public Analyst appointed under the Act; or(ii)a fellow of the Royal Institute of Chemistry of Great Britain (Branch E); or(iii)any Director, Central Food Laboratory; orthe training obtained under a Food (Health) Authority, prior to the commencement of the Prevention of Food Adulteration (Amendment) Rules, 1980, shall be considered to be equivalent for the purpose of the requisite training under these rules:[Provided further that a person who is a qualified Sanitary Inspector having experience as such for a minimum period of one year and has received at least three months training in whole or in part in food inspection and sampling work, may be eligible for appointment as Food Inspector, upto the period ending on the 31st March, 1985 and may continue as such if so appointed even though he does not fulfil the qualifications laid down in clauses (a) to (c):] [Substituted by G.S.R. 268(E), dated 16-3-1983.]Provided also that nothing in this rule shall be construed to disqualify any person who is a Food Inspector on the commencement of the Prevention

of Food Adulteration (Amendment) Rules, 1980 from continuing as such after such commencement.]

## 9. Duties of Food Inspector.

- It shall be the duty of the Food Inspector-(a)to inspect as frequently as may be prescribed by the Food (Health) Authority or the local authority all establishments licensed for the manufacture, storage or sale of an article of food within the area assigned to him;(b)to satisfy himself that the conditions of the licenses are being observed;(c)to procure and send for analysis, if necessary, samples of any articles of food which he has reason to suspect are being manufactured, stocked or sold or exhibited for sale in contravention of the provisions of the Act or rules framed thereunder;(d)to investigate any complaint which may be made to him in writing in respect of any contravention of the provisions of the Act or rules framed thereunder;(e)to maintain a record of all inspections made and action taken by him in the performance of his duties, including the taking of samples and the seizure of stocks, and to submit copies of such record to the health officer or the Food (Health) Authority as directed in this behalf;(f)to make such inquiries and inspection as may be necessary to detect the manufacture, storage or sale of article of food in contravention of the Act or rules framed thereunder;(g)to stop any vehicle suspected to contain any food intended for sale or delivery for human consumption;(h)when so authorised by the health officer, having jurisdiction in the local area concerned or the Food (Health) Authority, to detain imported packages which he has reasons to suspect contain food, the import or sale of which is prohibited; [\* \* \*] [Omitted by G.S.R. 1533, dated 8-7-1968.](i)to perform such other duties as may be entrusted to him by the health officer having jurisdiction in the local area concerned [or the Local (Health) Authority] [Inserted by G.S.R. 91(E), dated 24-2-1995 (w.e.f. 24-8-1995) as corrected by G.S.R. 711(E), dated 12-11-1995.] or the Food (Health) Authority;[\* \* \*] [Omitted by G.S.R. 4(E), dated 4-1-1977 (w.e.f. 4-1-1977).] [[9A. Sending of sample by Local (Health) Authority. [Inserted by G.S.R. 4(E), dated 4-1-1977 (w.e.f. 4-1-1977).](a)Local (Health) Authority shall within a period of seven days of receipt of requisition for second part of the sample from Public Analyst under the proviso of rule 7(1), send such sample to the Public Analyst.(b)Local (Health) Authority, while sending second part of the sample under the provision of sub-section (2-E) of section 13 of the Act, shall do so within a period of 20 days from the date of receipt of the report from the first Public Analyst.] [[9B.] [Inserted by G.S.R. 4(E), dated 4th January, 1977 (w.e.f. 4-1-1977)] Local (Health) Authority to send report to person concerned.- The Local (Health) Authority shall [within a period of ten days] [Substituted by G.S.R. 500(E), dated 9-7-1984 (w.e.f. 9-7-1984).] after the institution of prosecution forward a copy of the report of the result of analysis in Form III delivered to him under sub-rule (3) of rule 7, by registered post or by hand, as may be appropriate, to the person from whom the sample of the article was taken by the Food Inspector, and simultaneously also to the person, if any, whose name, address and other particulars have been disclosed under section 14-A of the Act:Provided that where the sample conforms to the provisions of the Act or the rules made thereunder, and no prosecution is intended under sub-section (2), or no action is intended under sub-section (2-E) of section 13 of the Act, the Local (Health) Authority shall intimate the result to the vendor from whom the sample has been taken and also to the person, whose name, address and other particulars have been disclosed under section 14-A of the Act, within 10 days from the receipt of the report from the Public Analyst.]



**10. [ Forms of order not to dispose of stock and of bond. [Substituted by G.S.R. 1533, dated 8-7-1968 (w.e.f 24-8-1968).]**

- Where the Food Inspector keeps any article of food in the safe custody of the vendor under sub-section (4) of section 10-(a) he shall, after sealing such article of food, make an order to the vendor in Form IV and the vendor shall comply with such an order, and (b) he may require the vendor to execute a bond in Form IV-A.]

**11. Form of receipt for food seized by a Food Inspector.**

- For every article of food seized and carried away by a Food Inspector under sub-section (4) of section 10 of the Act, a receipt in Form V shall be given by the Food Inspector to the person from whom the article was seized.

**12. [ Notice of intention to take sample for analysis. [Substituted by G.S.R. 4(E), dated 4-1-1977 (w.e.f. 4-1-1977).]**

- When a Food Inspector takes a sample of an article for the purpose of analysis, he shall give notice of his intention to do so in writing in Form VI, then and there, to the person from whom he takes the sample and simultaneously, by appropriate means, also to the persons if any, whose name, address and other particulars have been disclosed under section 14-A of the Act: [Provided that in case where a Food Inspector draws a sample from an open container, he shall also draw a sample from the container in original condition of the same article bearing the same declaration, if such container is available and intimate this fact to the Public Analyst.] [Inserted by G.S.R. 590(E), dated 23-12-1978 (w.e.f. 23-12-1978).]

**12A. [ Warranty. [Substituted by G.S.R. 1533, dated 8-7-1968 (w.e.f. 24-8-1968).]**

- Every manufacturer, distributor or dealer selling an article of food to a vendor shall give either separately or in the bill, cash memo or [label], a warranty in Form VI-A.]

**12B. [ Form of nomination of Director or Manager and his consent under section 17 [Inserted by G.S.R. 4(E), dated 4-1-1977, (w.e.f. 4-1-1977).]**

. - (1) A company may inform the Local (Health) Authority of the concerned local area, by notice in duplicate, in Form VIII containing the name and address of the Director or Manager, who has been nominated by it under sub-section (2) of section 17 of the Act to be in charge of, and responsible to, the company for the conduct of the business of the company or any establishment, branch or unit thereof: Provided that no such nomination shall be valid unless the Director or Manager who has been so nominated, gives his consent in writing and has affixed his signature, in Form VIII in duplicate in token of such consent. (2) The Local (Health) Authority shall sign and return on copy of

the notice in Form VIII of the company to signify the receipt of the nomination and retain the second copy in his office for record.

### **12C. Vendor to disclose name and address of Director/Manager in certain circumstances.**

- Every vendor of an article of food shall disclose the name and address of the Director or Manager, as the case may be, nominated in Form VIII under rule 12-B to a purchaser who informs such vendor of his intention of purchasing any such article from him for analysis by a Public Analyst under section 12 of the Act.]

### **13. Power of Food Inspector to deal with carriers of disease handling food.**

(1)Where the food inspector is of the opinion that any person engaged in selling or manufacturing any article of food is suffering from or harbouring the germs of any infectious disease, he may examine or cause to be examined such persons:Provided that where such person is a female [\* \* \*] [Omitted by G.S.R. 832(E), dated 21-10-2003 (w.e.f. 21-10-2003).] she shall be examined by a woman duly authorised by the Food Inspector.(2)If on such examination the Food Inspector finds that such person is suffering from any such disease, he may by order in writing direct such person not to take part in selling or manufacturing any article of food.

## **Part V – Sealing, Fastening and Despatch of Samples**

### **14. Manner of sending samples for analysis.**

- Samples of food for the purpose of analysis shall be taken in clean dry bottles or jars or in other suitable containers which shall be closed sufficiently tight to prevent leakage, evaporation, or in the case of dry substance, entrance of moisture and shall be carefully sealed.

### **15. Bottles or containers to be labelled and addressed.**

- All bottles or jars or other containers containing samples for analysis shall be properly labelled and the parcels shall be properly addressed. The label on any sample of food sent for analysis shall bear:-(a)[ Code number and serial number of the Local (Health) Authority;] [Substituted by G.S.R. 293(E), dated 23-3-1985.](b)Name of the sender with official designation, if any;[\* \* \*] [Omitted by G.S.R. 618(E), dated 16-5-1988 (w.e.f. 16-11-1988).](d)Date and place of collection;(e)Nature of article submitted for analysis;(f)Nature and quantity of preservative, if any, added to the sample:[Provided that in the case of a sample of food which has been taken from Agmark sealed container, the label shall bear the following additional information:-(a)Grade;(b)Agmark label No./Batch No;(c)Name of packing station.]

## **16. Manner of packing and sealing the samples.**

- All samples of food sent for analysis shall be packed, fastened and sealed in the following manner, namely:-(a)The stopper shall first be securely fastened so as to prevent leakage of the contents in transit;(b)The bottle, jar or other container shall then be completely wrapped in fairly strong thick paper. The ends of the paper shall be neatly folded in and affixed by means of gum or other adhesive;(c)[ A paper slip of the size that goes round completely from the bottom to top of the container, bearing the signature and code and serial number of the Local (Health) Authority, shall be pasted on the wrapper, the signature or the thumb-impression of the person from whom the sample has been taken being affixed in such a manner that the paper's slip and the wrapper both carry a part of the signature or thumb-impression: [Inserted by G.S.R. 4(E), dated 4-1-1977 (w.e.f. 4-1-1977).]Provided that in case, the person from whom the sample has been taken refuses to affix his signature or thumb-impression, the signature or thumb-impression of the witness shall be taken in the same manner;] [Inserted by G.S.R. 74, dated 31-12-1965.](d)[ [Renumbered by G.S.R. 4(E), dated 4-1-1977 (w.e.f. 4-1-1977).] The paper cover shall be further secured by means of strong twine or thread both above and across the bottle, jar or other container, and the twine or thread shall then be fastened on the paper cover by means of sealing wax on which there shall be at least four distinct and clear impressions of the seal of the sender, of which one shall be at the top of the packet, one at the bottom and the other two on the body of the packet. The knots of the twine or thread shall be covered by means of sealing wax bearing the impression of the seal of the sender.

## **17. [ Manner of despatching containers of samples. [Substituted by G.S.R. 4(E) dated 4-1-1977 (w.e.f. 4-1-1977).]**

- The containers of the samples shall be despatched in the following manner, namely:-(a)The sealed container of one part of the sample for analysis and a memorandum in Form VII shall be sent in a sealed packet to the Public Analyst immediately but not later than the succeeding working day by any suitable means;(b)The sealed containers of the remaining two parts of the sample and two copies of the memorandum in Form VII shall be sent in a sealed packet to the Local (Health) Authority immediately but not later than the succeeding working day by any suitable means;(c)[ The sealed container of one of the remaining two parts of the sample and a copy of the memorandum in Form VII kept with the Local (Health) Authority shall within a period of 7 days be sent to the Public Analyst on requisition made by him to it by any suitable means:]Provided that in the case of a sample of food which has been taken from container bearing Agmark seal, the memorandum in Form VII shall contain the following additional information, namely:-(a)Grade;(b)Agmark label No./Batch No.:(c)Name of packing station.]

## **18. [ Memorandum and impression of seal to be sent separately. [Substituted by G.S.R. 293(E), dated 23-3-1985 (w.e.f. 23-9-1985).]**

- A copy of the memorandum and specimen impression of the seal used to seal the packet shall be sent, in a sealed packet separately to the Public Analyst by any suitable means immediately but not later than the succeeding working day.]

## 19. Addition of preservatives to samples.

- Any person taking a sample of any food for the purpose of analysis under the Act may add a preservative as may be prescribed from time to time to the sample for the purpose of maintaining it in a condition suitable for analysis.

**20. Preservative in respect of milk, cream, [[dahi,] [Inserted by G.S.R. 74, dated 31-12-1965.] [khoa or khoa-based and paneer-based sweets, such as kalakand and burfi, chutney and prepared foods] [Substituted by G.S.R. 764(E), dated 7-9-1990 (w.e.f. 7-12-1990).] and [gur, prepared coffee and prepared tea] [Substituted by G.S.R. 729(E), dated 23-8-1990 (w.e.f. 23-8-1990.) ].**

- The preservative used in the case of samples of any milk [including toned, separated and skimmed milk] [Substituted by G.S.R. 169 dated 2-2-1961.] [standardised milk chhana, skimmed milk chhana] [Inserted by G.S.R. 74, dated 31-12-1965.], [cream,] [Substituted by G.S.R. 1564, dated 17-11-1962.] [\* \* \*] [Omitted by G.S.R. 579(E), dated 4-8-1995 (w.e.f. 2-11-1995).], ice-candy, [dahi, khoa or khoa-based and paneer-based sweets, such as kalakand and burfi, chutney and prepared foods] [Substituted by G.S.R. 205, dated 23-2-1974 (w.e.f. 23-5-1974).] and [Gur, prepared coffee and prepared tea] [Substituted by G.S.R. 729(E), dated 23-8-1990 (w.e.f. 23-8-1990.)] in liquid or semi-liquid form shall be the liquid commonly known as "formalin" that is to say, a liquid containing about 40 per cent. of formaldehyde in aqueous solution in the proportion of [0.1 ml (two drops) for 25 ml or 25 grams] [Inserted by G.S.R. 74, dated 31-12-1965.]:[Provided that in case of samples of ice-cream and mixed ice-cream, the preservative used shall be the liquid commonly known as formalin, that is to say, a liquid containing about 40 per cent of formaldehyde in aqueous solution in the proportion of 0.6 ml for 100 ml or 100 gms.] [Inserted by G.S.R. 579(E), dated 4-8-1995 (w.e.f. 2-11-1995).]

## 21. Nature and quantity of the preservative to be noted on the label.

- Whenever any preservative is added to a sample, the nature and quantity of the preservative added shall be clearly noted on the label to be affixed to the container.

**22. [ Quantity of sample to be sent to the Public Analyst. [Substituted by G.S.R. 530(E), dated 29-7-2002 (w.e.f. 29-1-2003).]**

- The quantity of sample of food to be sent to the Public Analyst/Director for analysis shall be as specified in the Table below] :-Table

Article of food	Approximate quantity to be supplied
(1)	(2)

1.	Milk	500 ml
2.	Sterilized Milk/UHT Milk	[500 ml] [Substituted by G.S.R. 351 (E) dated 27.4.2010 (w.e.f. 27.4.2010).]
3.	Malai/Dahi	200 gms
4.	Yoghurt/Sweetened Dahi	[500 gms] [Substituted by G.S.R. 351 (E) dated 27.4.2010 (w.e.f. 27.4.2010).]
5.	Chhanna/Paneer/Khoya/Shrikhand	250 gms
6.	Cheese/Cheese spread	200 gms
7.	Evaporated Milk/Condensed Milk	200 gms
8.	Ice-cream/Softy/Kulfi/Icecandy/Ice lolly	300 gms
9.	Milk Powder/Skimmed Milk Powder	250 gms
10.	Infant food/Weaning Food	500 gms
11.	Malt Food/Malted Milk Food	300 gms
12.	Butter/Butter Oil/Ghee/Margarine/Cream/Bakery Shortening	200 gms
13.	Vanaspati, Edible Oils/Fats	[400 gms] [Substituted by G.S.R. 351 (E) dated 27.4.2010 (w.e.f. 27.4.2010).]
14.	Carbonated Water	[3 litre] [Substituted by G.S.R. 351 (E) dated 27.4.2010 (w.e.f. 27.4.2010).]
15.	Baking Powder	100 gms
16.	Arrowroot/Sago	250 gms
17.	Corn flakes/Macaroni Products/Corn Flour/Custard Powder	200 gms
18.	Spices, Condiments and Mixed Masala (Whole)	[500 gms] [Substituted by G.S.R. 351 (E) dated 27.4.2010 (w.e.f. 27.4.2010).]
19.	Spices, Condiments and Mixed Masala (Powder)	[500 gms] [Substituted by G.S.R. 351 (E) dated 27.4.2010 (w.e.f. 27.4.2010).]
20.	Nutmeg/Mace	[250 gms] [Substituted by G.S.R. 351 (E) dated 27.4.2010 (w.e.f. 27.4.2010).]
21.	Asafoetida	100 gms
22.	Compounded Asafoetida	150 gms
23.	Saffron	20 gms
24.	Gur/Jaggery, Icing Sugar, Honey, Synthetic Syrup, Bura	250 gms
25.	Cane Sugar/Refined Sugar/Cube Sugar, Dextrose, Misri/Dried Glucose Syrup	200 gms
26.	Artificial Sweetener	100 gms
27.	Fruit Juice/Fruit Drink/Fruit Squash	[1 litre] [Substituted by G.S.R. 351 (E) dated 27.4.2010 (w.e.f. 27.4.2010).]

28.	Tomato Sauce/Ketchup/Tomato Paste/Jam/Jelly/Marmalade/Tomato Puree/Vegetable Sauce	300 gms
29.	Non-Fruit Jellies	200 gms
30.	Pickles and Chutneys	250 gms
31.	Oilseeds/Nuts/Dry Fruits	250 gms
32.	Tea/Roasted Coffee/Roasted Chicory	[500 gms] [Substituted by G.S.R. 351 (E) dated 27.4.2010 (w.e.f. 27.4.2010).]
33.	Instant Tea/Instant Coffee/Instant Coffee-Chicory Mixture	100 gms
34.	Sugar Confectionery/Chewing Gum/Bubble Gum	200 gms
35.	Chocolates	200 gms
36.	Edible Salt	200 gms
37.	Iodised Salt/Iron Fortified Salt	200 gms
38.	Food Grains and Pulses (Whole and Split)	[1 kg] [Substituted by G.S.R. 351 (E) dated 27.4.2010 (w.e.f. 27.4.2010).]
39.	Atta/Maida/Suji/Besan/Other Milled Product/Paushtik and Fortified Atta/Maida	500 gms
40.	Biscuits and Rusks	200 gms
41.	Bread/Cakes/Pastries	250 gms
42.	Gelatin	150 gms
43.	Catechu	150 gms
44.	Vinegar/Synthetic Vinegar	300 gms
45.	Food colour	25 gms
46.	Food colour preparation (Solid/Liquid)	25 gms solid/100 ml liquid
47.	Natural Mineral Water/Packaged Drinking Water	[4000ml] [Substituted by G.S.R. 655(E), dated 10th November, 2005, for '3000 ml' (w.e.f. 10-11-2005).] in three minimum original sealed packs
48.	Silver Leafs	[2 gms] [Substituted by G.S.R. 351 (E) dated 27.4.2010 (w.e.f. 27.4.2010).]
49.	Prepared Food	500 gms
50.	Proprietary Food (Non-Standardised Foods)	[500 gms] [Substituted by G.S.R. 351 (E) dated 27.4.2010 (w.e.f. 27.4.2010).]
51.	Canned Foods	6 sealed cans
52.	Food not specified	[500 gms] [Substituted by G.S.R. 351 (E) dated 27.4.2010 (w.e.f. 27.4.2010).]

[Note. [[Substituted by G.S.R. 659(E), dated 9-11-2005, for Note (w.e.f. 11-11-2005), Note, before substitution, stood as under: Note.- Foods sold in packaged condition (Sealed container/package) shall be sent for analysis in its original condition without opening the package and along with

original label to constituted the approximate quantity.]]- Food sold in packaged condition (sealed container or package) shall be sent for analysis in its original condition, without opening the package as far as practicable, to constituted approximate quantity alongwith original label. In case of bulk packages wherever preservatives are to be added, as per the requirement under these rules, the sample shall be taken after opening sealed container or package and the contents of the original label shall also be sent alongwith the sample for analysis. However, such samples shall not be fit for microbiological analysis.]

**22A. [ Contents of one or more similar sealed containers having identical labels to constitute the quantity of a food sample.**

- Where food is sold or stocked for sale or for distribution in sealed containers having identical label declaration, the contents of one or more of such containers as may be required to satisfy the quantity prescribed in rule 22 shall be treated to be a part of the sample.]

**22B. [ Quantity of sample sent to be considered as sufficient.**

- Notwithstanding anything contained in [Rule 22 and Rule 22-C] the quantity of sample sent for analysis shall be considered as sufficient unless the Public Analyst or the Director reports to the contrary.]

**22C. [ Quantity of samples of food packaging material to be sent to the Public Analyst.**

- The quantity of sample of food packaging material to be sent to the Public Analyst/Director for analysis shall be as specified below :-

Name of food packagingmaterial	Approximatequantity/surface area to be supplied
Food packaging material ofplastic origin	8 x 1000 x 9sq. cm. surfacearea.]

**Part VI – Colouring Matter**

**23. Unauthorised addition of colouring matter prohibited.**

- The addition of a colouring matter to any article of food except as specifically permitted by these rules, is prohibited.

**24. [ Extraneous addition of colouring matter to be mentioned on the label.  
[Substituted by G.S.R. 537(E), dated 13th June, 2000 (w.e.f. 1-9-2000).]**

- Where an extraneous colouring matter has been added to any article of food, there shall be displayed one of the following statements in capital letters, just beneath the list of ingredients on the label attached to any package of food so coloured, namely:-(i)CONTAINS PERMITTED NATURAL

COLOUR(S)OR(ii)CONTAINS PERMITTED SYNTHETIC FOOD COLOUR(S)OR(iii)CONTAINS PERMITTED NATURAL AND SYNTHETIC FOOD COLOUR(S)OR(iv)"CONTAINS PERMITTED NATURAL\*/AND\* SYNTHETIC\* COLOURS(S)"(For the period upto and inclusive of 1st September, 2001)(\*Strike out whichever is not applicable.)Note.- Provided that where such a statement is displayed, the colour used in the product need not to be mentioned in the list of ingredients.][\*\*\*] [Rule '25. Use of caramel permitted. - Notwithstanding provisions of Rule 24 and Rule 32(b) caramel may be used without label declaration' omitted by G.S.R. 388 (E), dated 25th June, 2004 and as amended by G.S.R. 417 (E), dated 23rd June, 2005 (w.e.f. 25-6-2005).]

## **26. [ Natural colouring matters which may be used. [Substituted by S.R.O. 2755, dated 24th November, 1956.]**

- [Except as otherwise provided in the rules [and in Appendices B and C] the following natural colouring principles whether isolated from natural colours or produced synthetically may be used in or upon any article of food:[\* \* \*] [Clause (a) omitted by G.S.R. 992, dated 4th June, 1971.](b)[(i) Beta-carotene, [Substituted by G.S.R. 938, dated 26th May, 1971.](ii)Beta-apo-8'-carotenal,(iii)Methylester of Beta-apo-8' carotenoic acid,(iv)Ethylester of Beta-apo-8' carotenoic acid,(v)Canthaxanthin;](c)Chlorophyll;(d)[Riboflavin (Lactoflavin)] [Substituted by G.S.R. 1533, dated 8th July, 1968 (w.e.f. 24-8-1968).];(e)Caramel;(f)Annatto;[\* \* \*] [Clause (g) omitted by G.S.R. 764 (E), dated 15th November, 1984 (w.e.f. 15-11-1985).](h)Saffron;(i)Curumin [or turmeric.] [Added by G.S.R. 1533, dated 8th July, 1968 (w.e.f. 24-8-1968).][Explanation. - In the preparation of the solution of annatto colour in oil, any edible vegetable oil listed in Appendix `B' to these rules may be used either singly or in combination and the name of the oil or oils used shall be mentioned on the label as provided in sub-rule (Z) of rule 42.] [Substituted by G.S.R. 764 (E), dated 15th November, 1984 (w.e.f. 15-11-1985).] ]

## **27. Addition of inorganic matters and pigments prohibited.**

- Inorganic colouring matters and pigments shall not be added to any article of food unless otherwise provided in Appendix B and Appendix C of these rules.

Substituted by G.S.R. 388 (E), dated 25th June, 2004 and as amended by G.S.R. 417 (E) dated 23rd June, 2005, for rule 27 (w.e.f. 25-6-2005). Rule 27, before substitution, stood as under:"27. Addition of inorganic matters and pigments prohibited.- Inorganic colouring matter and pigments shall not be added to any article of food:Provided that chewing gum may contain Titanium dioxide-(food grade) up to a maximum limit of 1 per cent."

## **28. [ [ [Synthetic food colours] [Substituted by G.S.R. 133, dated 23rd January, 1973.] ] which may be used.**

- No [[synthetic food colours] [Substituted by G.S.R. 243, dated 1st March, 1980 and again substituted by G.S.R. 677 (E), dated 6th September, 1994 (w.e.f. 6-9-1994).] ] or a mixture thereof except the following shall be used in food] :



[S. No.	Colour	Common name	Colour Index (1956)	Chemical Class
(1)	(2)	(3)	(4)	(5)
1.	Red	Ponceau 4R Carmoisine Erythrosine	162551472045430	AzoAzoXanthene
2.	Yellow	Tartrazine Sunset Yellow FCF	1914015985	PyrazoloneAzo
3.	Blue	Indigo Carmine Brilliant Blue FCF	7301542090	IndigoidTriarylmethane
4.	Green	Fast green FCF	42053	Triaryimethane.]

[Substituted by G.S.R. 727 (E), dated 23rd August, 1990 (w.e.f. 23-8-1991).]

**28A. [ Use of Lake colours as colourant in foods. [Inserted by G.S.R. 853 (E), dated 30th December, 2002 (w.e.f. 1-4-2003).]**

- Aluminum Lake of Sunset Yellow FCF may be used in powdered dry beverages mix (powdered softdrink concentrate) upto a maximum limit of 0.04 per cent weigh by weight. The maximum limit of colour content in final beverage for consumption shall not exceed 8.3 ppm and that of aluminum content shall not exceed 4.4 ppm of the final beverage for consumption: Provided that the powdered dry beverages mix (powdered softdrink concentrate) label shall give clear instruction for reconstitution of product for making final beverage.]

**29. [ Use of permitted synthetic food colours prohibited. [Substituted by G.S.R. 304 (E), dated 4th June, 1997 (w.e.f. 4-6-1997). Earlier rule 29 was substituted by S.R.O. 2755, dated 24th November, 1956 and again substituted by G.S.R. 677 (E), dated 6th September, 1994 and corrected by G.S.R. 54 (E), dated 7th February, 1995, G.S.R. 613 (E), dated 4th September, 1995 (w.e.f. 6-9-1995), G.S.R. 121 (E), dated 11th March, 1996, G.S.R. 533 (E), dated 4th December, 1996 and by G.S.R. 303 (E), dated 4th June, 1997.]**

- Use of permitted synthetic food colours in or upon any food other than those enumerated below is prohibited :- (a) Ice-cream, milk lollies, frozen dessert, flavoured milk, yoghurt, ice-cream mix powder; (b) Biscuits including biscuit wafer, pastries, cakes, confectionery, thread candies, sweets, savouries (dal moth, mongia, phululab, sago papad, dal biji only); (c) Peas, strawberries and cherries in hermetically sealed containers, preserved or processed papaya, canned tomato juice, fruit syrup, fruit squash, fruit cordial, jellies, jam, marmalade, candied, crystallised or glazed fruits; (d) Non-alcoholic carbonated and non-carbonated ready-to-serve synthetic beverages including synthetic syrups, sharbats, fruit bar, fruit beverages, fruit drinks, synthetic soft-drink concentrates; (e) Custard powder; (f) Jelly crystal and ice-candy; [\* \* \*] (h) [ Flavour emulsion and flavour paste for use in carbonated or non-carbonated beverages only under label declaration as provided in clause (13) of sub-rule (zzz) of rule 42.] [Inserted by G.S.R. 718 (E), dated 13th September, 2000 (w.e.f. 13-9-2000).]

**30. [ Maximum limit of permitted synthetic food colours. [Substituted by G.S.R. 304 (E), dated 4th June, 1997 (w.e.f. 4-6-1997).]**

- The maximum limit of permitted synthetic food colours or mixture thereof which may be added to any food article enumerated in rule 29 shall not exceed 100 parts per million of the final food or beverage for consumption, except in case of food articles mentioned in clause (c) of rule 29 where the maximum limit of permitted synthetic food colours shall not exceed 200 parts per million of the final food or beverage for consumption.]

**31. Colours to be pure.**

- The colours specified in rule 28 when used in the preparation of any article to food shall be pure and free from any harmful impurities.

**Part VII – Packing And Labelling Of Foods**

**32. Every prepackaged food to carry a label.**

(a)General - (1) Prepackaged food shall not be described or presented on any label or in any labelling manner that is false, misleading or deceptive or is likely to create an erroneous impression regarding its character in any respect.(2)Label in prepackaged foods shall be applied in such a manner that they will not become separated from the container.(3)Contents on the label shall be clear, prominent, indelible and readily legible by the consumer under normal condition of purchase and use.(4)Where the container is covered by a wrapper, the wrapper shall carry the necessary information or the label on the container shall be readily legible through the outer wrapper or not obscured by it.(b)Labelling of prepackaged foods .-Every package of food shall carry the following information on the label.(1)The name of the food .-The name of the food shall include trade name or description of food contained in the package.(2)List of ingredients .-Except for single ingredient foods, a list of ingredients shall be declared on the label in the following manner:- (i)the list of ingredients shall contain an appropriate title, such as the term "ingredients";(ii)the name of ingredients used in the product shall be listed in descending order of their composition by weight or volume, as the case may be, at the time of its manufacture;(iii)where an ingredient itself is the product of two or more ingredients, such a compound ingredient shall be declared in the list of ingredients, and shall be accompanied by a list, in brackets, of its ingredients in descending order of weight or volume, as case may be:Provided that where a compound ingredient, constitutes less than five percent of the food, the list of ingredients of the compound ingredient, other than food additive;(iv)added water shall be declared in the list of ingredients except in cases where the water forms part of an ingredient, such as, brine, syrup or broth, used in the compound food and so declared in the list of ingredients:Provided that water or other volatile ingredients evaporated in the course of manufacture need not to be declared:Provided further that in the case of dehydrated or condensed food, which are intended to be reconstituted by addition of the water the ingredient in such reconstituted food shall be declared in descending order of weight or volume as case may be, and shall contain a statement such as "ingredients of the product when prepared in accordance with

the directions on the label";(v)every package of food sold as a mixture or combination shall disclose the percentage of the ingredient used at the time of the manufacture of the food (including compound ingredients or categories of ingredients), if such ingredient-(A)is emphasised as present on the label through words or pictures or graphics; or(B)is not within the name of the food but, is essential to characterise the food and is expected to be present in the food by consumers, if the omission of the quantitative ingredient declaration will mislead or deceive the consumer:Provided that where the ingredient has been used as flavouring agent, the disclosure of such ingredient is not required:Provided further that where the drained net weight is indicated on the label as required or in case of such food products where specific provisions are stipulated under these rules or where an pictorial representation of a serving suggestion is made for consumer information and use, the disclosure of such ingredient is not required;(vi)the nutritional information or nutritional facts per 100 gm or 100 ml or per serving of the product shall be given on the label containing the following:-(A)energy value in kcal;(B)the amounts of protein, carbohydrate (specify quantity of sugar) and fat in gram (g);(C)the amount of any other nutrient for which a nutrition or health claim is made:Provided that where a claim is made regarding the amount or type of fatty acids or the amount of cholesterol, the amount of saturated fatty acids, monounsaturated fatty acids and polyunsaturated fatty acids in gram (g) and cholesterol in milligram (mg) shall be declared, and the amount of trans fatty acid in gram (g) shall be declared in addition to the other requirement stipulated above;(D)wherever, numerical information on vitamins and minerals is declared, it shall be expressed in metric units;(E)where the nutrition declaration is made per serving, the amount in gram (g) or milliliter (ml) shall be included for reference beside the serving measure:Provided that--(a)the nutritional information may not be necessary, in case of foods such as raw agricultural commodities, like, wheat, rice, cereals, spices, spice mixes, herbs, condiments, table salt, sugar, jaggery, or non-nutritive products, like, soluble tea, coffee, soluble coffee, coffee-chicory mixture, packaged drinking water, packaged mineral water, alcoholic beverages or fruit and vegetables, processed and pre-packaged assorted vegetables, fruits, vegetables and products' that comprise of single ingredient, pickles, papad, or foods served for immediate consumption such as served in hospitals, hotels or by food services vendors or halwais, or food shipped in bulk which is not for sale in that form to consumers;(b)the compliance to quantity of declared nutrients on the label shall be according to the established practices.Explanation .-For the purpose of this provision, at the time of analysis, due consideration, based on shelf-life, storage, and inherent nature of the food shall be kept in view in case of quantity declared nutrients;(c)the food, in which hydrogenated vegetable fats or bakery shortening is used shall declare on the label that "hydrogenated vegetable fats or bakery shortening used-contains trans fats":Provided further that, a health claim of "trans fat free" may be made in cases where the trans fat is less than 0.2 gm per serving of food and the claim "saturated fat free" may be made in cases where the saturated fat does not exceed 0.1 gm per 100 gm or 100 ml of food.Explanation .-For the purposes of this provision,--(i)"nutrition claim" means any representation which states, suggests or implies that a food has particular nutritional properties which is not limited to the energy value but include the protein, fat and carbohydrates, vitamins and minerals;(ii)"health claims" means any representation that states, suggests or implies that a relationship exists between a food or a constituent of that food and health and include the nutrition claims which describes the physiological role of the nutrient in growth, development and normal functions of the body; other functional claims concerning specific beneficial effect of the consumption of food or its constituents, in the context of the total diet on normal function or

biological activities of the body and such claims relate to a positive contribution to health or to the improvement of function or to modifying or preserving health, or disease risk reduction claim relating to the consumption of a food or food constituents, in the context of the total diet to the reduced risk of developing a disease or health-related condition;(iii)"risk reduction" in the context of health claims means significantly altering a major risk factor for a disease or health-related condition:

Substituted by G.S.R. 664 (E), dated 19th September, 2008, for paragraph (2) (w.e.f. 19-3-2009). Paragraph (2), before substitution, stood as under:"(2) List of Ingredients- A list of ingredients shall be declared on the label and shall be in the following manner:(i) the list of ingredients shall contain an appropriate title, such as the term "ingredients";(ii) the names of ingredients used in the product shall be mentioned in descending order in respect of their composition, by weight or volume, as the case may be;(iii) every package of food sold as a mixture or combination shall disclose the ingoing percentage, by weight or volume as may be appropriate, of any ingredient at the time of the manufacture of the food (including compound ingredients or categories of ingredients) and if such ingredient, -(A) is emphasized as present on the label through words or pictures or graphics; or(B) is essential to characterize the food in order to distinguish the food from other categories of food with which it may be confused; or(C) is emphasized as ingredients in the name of the food; or(D) the disclosure of which is deemed to be necessary to enhance the health of consumers or to prevent consumers from being deceived, or(E) is the subject of an express claim about the presence of any fruits, vegetables, whole grains or added sugars:Provided that the above disclosure is not required where ingredient comprises less than two per cent of the total weight of the product and has been used for the purposes of flavouring;(iv) the complete nutritional information per 100 gm of the product shall be given on the label containing the following:-(A) information on energy value shall be expressed in Kcal per 100 gm or per 100 ml;(B) information on the amounts of protein, carbohydrate and fat in the food shall be expressed in gm per 100 gm or per 100 ml;(C) the amount and/or type of fatty acids (including amount of saturated fatty acids, polyunsaturated fatty acids, monounsaturated fatty adds and trans fatty acids) and cholesterol in gm per 100 gm or per 100 ml:(D) numerical information on vitamins and minerals shall be expressed in metric units per 100 gm or per 100 ml;(v) where an ingredient is itself the product of two or more ingredients, such a compound ingredient may be declared, as such, in the list of ingredients, and shall be accompanied by a list, in brackets, of its ingredients in descending order of weight:Provided that where a compound ingredient for which a name has been established in these rules constitutes less than 5 per cent of the food, the ingredients other than food additives which serve a technological function in the finished product need not to be declared;(vi) added water shall be declared in the list of ingredients except when the water forms part of an ingredient such as brine, syrup or broth used in a compound food and declared as such in the list of ingredients:Provided that water or other volatile ingredients evaporated in the course of manufactured need not to be declared:Provided further that in the case of dehydrated or condensed food, which are intended to be reconstituted by the addition of water only, the ingredients may be listed in order of weight in the reconstituted product and shall contain a statement such as ingredients of the product when prepared in accordance with the directions on the label."

[\*\*\*]

First and second provisos omitted by G.S.R. 491(E), dated 21st August, 2006 and read with corrigendum G.S.R. 518(E), dated 31st July, 2007, G.S.R. 70(E), dated 5th February, 2008, G.S.R. 383(E), dated 16th May, 2008, G.S.R. 730(E), dated 13th October, 2008 (w.e.f. 18-3-2009). The first and second provisos, before omission, stood as under: "Provided that in the case of artificial flavouring substances, the label may not declare the chemical names of the flavours, but in the case of natural flavouring substances or nature-identical flavouring substances, the common name of flavours shall be mentioned on the label: Provided further that whenever any article of food contains whole or part of any animal including birds and fresh water or marine animals or eggs as an ingredient, a declaration to this effect shall be made by a symbol and colour code so stipulated for this purpose to indicate that the product is Non-Vegetarian Food. The symbol shall consist of a circle with a single chord passing through its centre from top left hand side to the right diagonally as indicated below: - The symbol shall be displayed in prominent red colour on the package having contrast background and shall have width of circumference equal to the width of the letters used in the name or brand name of the product and diameter equal to the height of the letters used for the name or brand name of the product. The symbol shall be displayed just above the name or brand name of the product and approximately to its centre and shall form an integral part of the name or brand name of any article of Non-Vegetarian Food, to be indicated wherever the name or brand name shall be displayed, including labels, containers as well as in pamphlets, leaflets, advertisements in any media, etc. The symbol and colour code used to indicate nature of the food as Non-Vegetarian, shall be published/displayed extensively by the manufacturers, or packers or sellers, so as to reach the entire population irrespective of their literacy status."

Provided also that when any article of food contains whole or part of any animal including birds, fresh water or marine animals or eggs or product of any animal origin, but not including milk or milk products, as an ingredient, - (a) a declaration to this effect shall be made by a symbol and colour code so stipulated for this purpose to indicate that the product is Non-Vegetarian Food. The symbol shall consist of a brown colour filled circle having a diameter not less than the minimum size specified in the Table given below, inside the square with brown outline having side double the diameter of the circle, as indicated in clause (16) of sub-rule (zzz) of rule 42; Table

Sl. No.	Area of principal display panel	Minimum size of diameter in mm
1.	Upto 100 cms square	3
2.	Above 100 cms square upto 500 cms square	4
3.	Above 500 cms square upto 2500 cms square	6
4.	Above 2500 cms square	8

(b) the symbol shall be prominently displayed, - (i) on the package having contrast background on principal display panel, (ii) just close in proximity to the name or brand name of the product, and (iii) on the labels, containers, pamphlets, leaflets, advertisements in any media: Provided also that where any article of food contains egg only as Non-Vegetarian ingredient, the manufacturer, or packer or seller may give declaration to this effect in addition to the said symbol: Provided further that the provisions of these rules shall not apply in respect of any Non-Vegetarian Food which is manufactured and packed without the symbol before the commencement of the Prevention of Food Adulteration (Fourth Amendment) Rules, 2001: Provided also that for all Vegetarian Food, - (a) declaration to this effect shall be made by a symbol and colour code so stipulated for this purpose to indicate that the product is Vegetarian Food. The symbol shall consist of a green colour

filled circle, having a diameter not less than the minimum size specified in the Table given below, inside the square with green outline having side double the diameter of the circle, as indicated in clause (17) of sub-rule (ZZZ) of rule 42;Table

Sl. No.	Area of principal displaypanel	Minimum size of diameter in mm
1.	Upto 100 cms square	3
2.	Above 100 cms square upto500 cms square	4
3.	Above 500 cms square upto2500 cms square	6
4.	Above 2500 cms square	8

(b)The symbol shall be prominently displayed,-(i)on the package having contrast background on principal display panel;(ii)just close in proximity to the name or brand name of the product; and(iii)on the labels, containers, pamphlets, leaflets, advertisements in any media:Provided further that the provisions of these rules shall not apply in respect of any Vegetarian Food which is manufactured and packed without the symbol before the commencement of the Prevention of Food Adulteration (9th Amendment) Rules, 2001:Provided also that the provisions of these rules shall not apply in respect of mineral water or packaged drinking water or carbonated water or liquid and powdered milk:Provided further that when statement regarding addition of colours or flavors is displayed on the label in accordance with rule 24 and rule 64BB respectively, addition of such colours or flavours need not be mentioned in the list of ingredients:Provided also that in case both colour and flavour are used in the product, one of the following combined statements in capital letters shall be displayed, just beneath the list of ingredients on the label attached to any package of food so coloured and flavoured, namely:-(i)CONTAINS PERMITTED NATURAL COLOUR(S) AND ADDED FLAVOUR(S)OR(ii)CONTAINS PERMITTED SYNTHETIC FOOD COLOUR(S) AND ADDED FLAVOUR(S)OR(iii)CONTAINS PERMITTED NATURAL AND SYNTHETIC FOOD COLOUR(S) AND ADDED FLAVOUR(S)OR(iv)CONTAINS PERMITTED NATURAL AND SYNTHETIC COLOUR(S) AND ADDED FLAVOUR(S) (for the period upto and inclusive of 1st September, 2001)](Strike out whichever is not applicable).

Substituted by G.S.R. 491 (E) dated 21st August, 2006 and read with corrigendum G.S.R. 518 (E), dated 31st July, 2007, G.S.R. 70 (E), dated 5th February, 2008, G.S.R. 383 (E), dated 16th May, 2008, G.S.R. 730 (E), dated 13th October, 2008 (w.e.f. 18-3-2009). Rule 32, before substitution, stood as under:"32. Package of food to carry a label.- Every package of food shall carry a label and unless otherwise provided in these rules, there shall be specified on every label-(a) the name, trade name or description of food contained in the package;(b) the names of ingredients used in the product in descending order of their composition by weight or volume as the case may be:"

[The common name or class name of the flavour shall also be mentioned on the statement regarding added flavours.] [Inserted by G.S.R. 664 (E), dated 19th September, 2008 (w.e.f.

19-3-2009).]Provided also that whenever Gelatine is used as an ingredient, a declaration to this sweet shall be made on the lebel by inserting the word "Gelatine-Animal Origin."["\*\*\*]

Paragraph omitted by G.S.R. 491 (E), dated 21st August, 2006 and read with corrigendum G.S.R. 518 (E), dated 31st July, 2007, G.S.R. 70 (E), dated 5th February, 2008, G.S.R. 383 (E), dated 16th May, 2008, G.S.R. 730 (E), dated 13th October, 2008 (w.e.f. 18-3-2009). The omitted paragraph, before omission, stood as under:"In case of packages of confectionery weighing 20 gm or less, which are also exempted from the declaration of ingredients, will be exempted from the declaration "Animal Origin" even if it contains Gelatine provided that such declaration shall be given on the

multipiece package in such a manner that the same is readable even without opening the package.".

Note. - A specific name shall be used for ingredients in the list of ingredients:

Substituted by G.S.R. 388 (E), dated 25th June, 2004 and as amended by G.S.R. 417 (E), dated 23rd June, 2005 (w.e.f. 25-6-2005), for Note. Note, before substitution, stood as under: 'Note.- A specific name shall be used for ingredients in the list of ingredients except that, -(i) for ingredients in the respective classes, the following class titles may be used, namely :- "edible fats, edible oils, spice and condiments, edible starches (except modified starches), vitamin and minerals, salts. However in case of curry powder or mixed masalas whole or other such masala containing spices, either whole or powdered as major ingredient the names of spices used in the product be mentioned on the label in descending order their composition by weight." (ii) for substances falling in the respective classes and appearing in the list of food additives permitted for use in foods generally, the following class titles may be used, namely, anti-oxidants, anti-caking agents, flavour improvers sequestering and buffering agents, bleaching agents, emulsifying and stabilising agents, antifoaming agents, preservatives, colours flavours, vitamins, minerals and edible gums.'

Provided that for ingredients falling in the respective classes the following class titles may be used, namely :-

Name of the classes	Class names
Edible vegetable oils	Edible vegetable oil/Ediblevegetable fat or both hydrogenated or partially hydrogenated oil.
Animal fat/oil other thanmilk fat	Give name of the source offat. Pork fat, Lard and beef fat or extracts thereof shall be declared byspecific names.
Starches, other thanchemically modified starches	Starch
All species of fish wherethe fish constitutes an ingredient of another food and provided that thelabeling and presentation of such food does not refer to a species of fish.	Fish
All types of poultry meatwhere such Meat constitutes aningredient of another food and provided that the labeling and presentation ofsuch a food does not refer to a specific type of poultry meat.	Poultry meat
All types of cheese wherecheese or mixture of cheeses constitutes an ingredient of another food andprovided that the labeling and presentation of such food does not refer to aspecific type of cheese.	Cheese
All spices and condimentsand their extracts	Spices and condiments ormixed spices/condiments as appropriate.
All types of gum orpreparations used in the manufacture of gum base for chewing gum.	Gum Base
Anhydrous dextrose anddextrose monohydrate	Dextrose or Glucose
All types of Caseinates	Caseinates

Press, expeller or refinedcocoa butter	Cocoa butter
All crystallized fruit	Crystallized fruit
All milk and milk productsderived solely from milk	Milk solids
Cocoabean, Coconib, Cocomass, Cocoa Cocoa solids: press cakes, Cocoa powder (Fine/Dust)	Cocoa solids:

Provided further that for food additives falling in the respective classes, and appearing in lists of food additives permitted for use in foods generally, the following class titles shall be used together with the specific names or recognized international numerical identifications:-Acidity Regulator, Acids, Anticaking Agent, Antifoaming Agent, Antioxidant, Bulking Agent, Colour, Colour Retention Agent, Emulsifier, Emulsifying Salt, Firming Agent, Flour Treatment Agent, Flavour Enhancer, Foaming Agent, Gelling Agent, Glazing Agent, Humectant, Preservative, Propellant, Raising Agent, Stabilizer, Sweetener, Thickener:[Provided also that in case of artificial flavouring substances, the label shall declare the common name of the flavours, but in case of natural flavouring substances or nature identical flavouring substances, the class name of flavours shall be mentioned on the label and it shall comply with the requirement of label declaration as specified under rule 64-BB.]

[[Substituted by G.S.R. 664(E), dated 19th September, 2008, for the proviso (w.e.f. 19-3-2009). The proviso, before substitution, stood as under:'Provided also that for declaration of flavours on the label the class of flavours namely, Natural Flavours and Natural Flavouring Substances or Natural-Identical Flavouring Substances or Artificial Flavouring Substances as the case may be, shall be declared on the label.']] [Provided also that when combined declaration of colours and flavours are given, the international numerical identification number of colours used shall also be indicated either under the list of ingredients or alongwith the declaration:Provided also that pork fat, lard and beef fat or extract thereof shall be declared by their specific names.] [Inserted by G.S.R. 491(E), dated 21st August, 2006 and read with corrigendum G.S.R. 518(E), dated 31st July, 2007, G.S.R. 70(E), dated 5th February, 2008, G.S.R. 383(E), dated 16th May, 2008, G.S.R. 730(E), dated 13th October, 2008 (w.e.f. 18-3-2009).](c)[(i) The name and complete address of the manufacturer and the manufacturing unit, if these are located at different places and in case the manufacturer is not the packer or bottler, the name and complete address of the packing or bottling unit as the case may be; [Substituted by G.S.R. 877(E), dated 20th November, 2000 (w.e.f. 20-11-2001)](ii)where an article of food is manufactured or packed or bottled by a person or a company under the written authority of some other manufacturer or company, under his or its brand name, the label shall carry the name and complete address of the manufacturing or packing or bottling unit as the case may be, and also the name and complete address of the manufacturer or the company, for and on whose behalf it is manufactured or packed or bottled;(iii)where an article of food is imported into India, the package of food shall also carry the name and complete address of the importer in India:Provided that where any food article manufactured outside India is packed or bottled in India, the package containing the such food article shall also bear on the label, the name of the country of origin of the food article and the name and complete address of the importer and the premises of the packing or bottling in India.](d)(1) The net content by weight or volume or number, as the case may be, shall be declared on every package of food; and(2)in addition to the declaration of net contents, a food packed in a liquid medium shall carry a declaration of the drained weight of the food.Explanation 1.-For the purposes of this requirement the expression "liquid medium" include the water, aqueous solutions of sugar and salt, fruit and vegetable juices or vinegar, either singly or



in combination. Explanation 2.-In declaring the net quantity of the commodity contained in the package, the weight of the wrappers and packaging materials shall be excluded: Provided that where a package contains a large number of small items of confectionery, each of which is separately wrapped and it is not reasonably practicable to exclude from the net weight of the commodity, the weight of such immediate wrappers of all the items of the confectionery contained in the package, the net weight declared on the package containing such confectionery or on the label thereof may include the weight of such immediate wrapper if the total weight of such immediate wrapper does not exceed-(i) eight per cent. where such immediate wrapper is a waxed paper or other paper with wax or aluminium foil under strip; or (ii) six per cent. in case of other paper, of the total net weight of all the items of confectionery contained in the package minus the weight of immediate wrapper.

Substituted by G.S.R. 664(E), dated 19th September, 2008, for clause (d) (w.e.f. 19-3-2009). Earlier clause (d) was substituted by G.S.R. 491(E), dated 21st August, 2006, and read with corrigendum G.S.R. 518(E), dated 31st July, 2007, G.S.R. 70(E), dated 5th February, 2008, G.S.R. 383(E), dated 16th May, 2008, G.S.R. 730(E), dated 13th October, 2008 (w.e.f. 18-3-2009). Clause (d), before substitution by G.S.R. 664(E), stood as under: '(d) Net contents and drained weight-(1) The net weight or number or measure of volume of contents as the circumstances may require shall be declared on the label. (2) The net contents shall be declared-(a) for liquid foods, by volume; (b) for solid foods, by weight; (c) for semi-solid and viscous foods, either by weight or volume. (3) In addition to the declaration of net contents, a food packed in a liquid medium shall carry a declaration in the metric system of the drained weight of the food: Provided that liquid medium will include but shall not be limited to water, aqueous solutions of sugar and salt, fruit and vegetable juices, canned fruits, or vegetables only, or vinegar, either singly or in combination.

(e) Lot/Code/Batch Identification .-A Batch number or Code number or Lot number which is a mark of identification by which the food can be traced in the manufacture and identified in the distribution, shall be given on the label: [Provided that in case of packages containing bread and milk including sterilised milk, particulars under this clause shall not be required to be given on the label.] [Inserted by G.S.R. 664(E), dated 19th September, 2008 (w.e.f. 19-3-2009).] (f) Date of manufacture or packing .-The date, month and year in which the commodity is manufactured, packed or pre-packed, shall be given on the label: Provided that the month and the year of manufacture, packing or pre-packing shall be given if the "Best Before Date" of the products is more than three months: Provided further that in case any package contains commodity which has a short shelf life of less than three months, the date, month and year in which the commodity is manufactured or prepared or pre-packed shall be mentioned on the label. (g) Use by date/recommended last consumption date/expiry date .-The use by date/recommended last consumption date/expiry date shall be given, -(i) in case of package of Aspartame, which shall be not more than three years from the date of packing; (ii) in case of infant milk substitute and infant foods.

Substituted by G.S.R. 491(E), dated 21st August, 2006 and read with corrigendum G.S.R. 518(E), dated 31st July, 2007, G.S.R. 70(E), dated 5th February, 2008, G.S.R. 383(E), dated 16th May, 2008, G.S.R. 730(E), dated 13th October, 2008, for clauses (e), (f) and (g) (w.e.f. 18-3-2009). Clause (e), (f) and (g), before substitution, stood as under: (e) A distinctive batch number or lot number or code number, either in numerals or alphabets or in combination, representing the batch number or lot number or code number being preceded by the words 'Batch No'. or "Batch" or Lot No". or, Lot or any distinguishing prefix. Provided, that in case of canned food, the batch number may be given at the bottom, or on the lid of the container, but the words "Batch No", given at the

bottom or on the lid, shall appear on the body of the container.(f) the month and year in which the commodity is manufactured or prepacked; Provided that in case of package weighting 20 g or less and liquid products marketed in bottles which are recycled for refilling, particulars under clause (b) need not be specified. Provided also that such declarations shall be given on the label of multipiece package either on the label of multipiece package or in a separate slip inside the multipiece package in such a manner that the same is readable even without opening the package. Provided further that in case of carbonated water containers and the packages of biscuits, confectionery and sweets, containing more than 60g, but not more than 120g, and food packages weighing not more than 60g. particulars under clauses (d) and (e) need not be specified. Provided also that in case of packages containing bread and milk including sterilised milk, particulars under clause (e) need not be specified. Provided also that in case of any package containing bread or liquid milk, sterilized or Ultra High Temperature treated milk, Soya milk, flavoured milk, any package containing dhokla, bhelpuri, pizza, doughnuts, khoa, paneer or any uncanned package of fruits, vegetables, meat, fish or any other like commodity which has a short shelf life, the date, month and year in which the commodity is manufactured or prepared or prepacked shall be mentioned, on the label: Provided also that in case of package containing confectionery weighing 20g. or less, the particulars under this clause need not be specified." (g) The date of expiry in case of packages of aspartame which shall not be more than three years from the date of packing.

(h) Irradiated foods .-The label of a food, which has been treated with ionizing radiation, shall carry a written statement indicating the treatment in close proximity to the name of the food.

Substituted by G.S.R. 664(E), dated 19th September, 2008, for clause (h) (w.e.f. 19-3-2009). Earlier clause (h) was substituted by G.S.R. 491(E), dated 21st August, 2006 and read with corrigendum G.S.R. 518(E), dated 31st July, 2007, G.S.R. 70(E), dated 5th February, 2008, G.S.R. 383(E), dated 16th May, 2008, G.S.R. 730(E), dated 13th October, 2008 (w.e.f. 18-3-2009). Clause (h), before substitution by G.S.R. 664(E), stood as under: (h) Irradiated foods-(1) The label of a food, which has been treated with ionizing radiation, shall carry a written statement indicating the treatment in close proximity to the name of the food. (2) The use of the international food irradiation symbol, as shown below shall be in close proximity to the name or brand name of the food. (3) When an irradiated product is used as an ingredient in another food, this shall be so declared in the list of ingredients. (4) When a single ingredient product is prepared from a raw material which has been irradiated, the label of the product shall contain a statement indicating the treatment. (5) The licence number of irradiated units shall be declared on the label."

(i) [ The month and year in capital letters upto which the product is best for consumption, in the following manner, namely:- [Inserted by G.S.R. 537(E), dated 13th June, 2000 (w.e.f. 1-9-2000). Earlier clause (i) was inserted by G.S.R. 380(E), dated 25th June, 1998 (w.e.f. 9-7-1998) and omitted by G.S.R. 769(E), dated 15th November, 1999.]

"BEST BEFORE.....MONTHS AND  
YEAR"

OR

"BEST BEFORE.....MONTHS  
FROM PACKAGING"

OR

“BEST BEFORE.....MONTHS  
FROM MANUFACTURE”

OR

“BEST BEFORE UPTO MONTH AND YEAR.....” } [For the period upto  
and inclusive of 1st September, 2001:]

OR

BEST BEFORE WITHIN.....MONTHS  
FROM THE DATE OF  
PACKING/MANUFACTURE”

(Note. - Blank be filled up) Provided that in case of wholesale packages the particulars under clauses (b), (f), (g), (h) and this clause need not be specified: Provided further that in case of package or bottle containing sterilised or Ultra High Temperature treated milk, soya milk, flavoured milk, any package containing bread, dhokla, bhelpuri, pizza, doughnuts, khoa, paneer or any uncanned package of fruits, vegetable, meat, fish or any other like commodity, the declaration be made as follows:-

“BEST BEFORE.....DATE/MONTH/YEAR”

“BEST BEFORE.....DATE/MONTH/YEAR”

OR

“BEST BEFORE.....DAYS FROM PACKING”

OR

“BEST BEFORE.....DAYS FROM MANUFACTURE” } [For the period upto  
and inclusive of 1st September, 2001:]

OR

“BEST BEFORE  
UPTO.....DATE/MONTH/YEAR”

“BEST BEFORE WITHIN.....DAYS FROM  
THE DATE OF PACKING/MAUFACTURE”

Note:- (i) Blank be filled up. (ii) Month and year may be used in numerals. (iii) Year may be given in two digits: [\* \* \*] Provided also that the above declaration of best before consumption shall not be applicable to the packages of aspartame and infant milk substitute and infant food: [Provided also that the declaration of best before date for consumption shall be not applicable to:- (a) wines and liquors; (b) alcoholic beverages containing 10 per cent or more by volume of alcohol.] [Provided also that in case of any bottle containing liquid milk or liquid beverage having milk as an ingredient, soft drink, carbonated water or ready-to-serve fruit beverages, the declarations with regard to addition of fruit pulp and fruit juice as well as the "date of manufacture" and "best before date" shall invariably appear on the body of the bottle: Provided also that in case of returnable bottle which are recycled for refilling, where the label declarations are given on the crown, the declaration referred to in the above proviso, with regard to addition to fruit pulp and fruit juice shall be enforced as per the Schedule given below. The bottles on which the year of manufacture is not embossed, the date of replacing such bottle shall be, the 1st day of April, 2008.

## Schedule

Sl. No.	Year of manufacture embossed on the bottle	Date of enforcement of the declarations referred to in the first proviso by replacing old bottles with new bottles
1.	2002 and beyond but before the commencement of the Prevention of Food Adulteration (Eighth Amendment) Rules, 2002	1-4-2008
2.	2001	1-4-2007
3.	2000	1-4-2006
4.	1999	1-4-2005
5.	1998	1-4-2004
6.	1997 and before	From the date of commencement of the Prevention of Food Adulteration (Eighth Amendment) Rules, 2002:

Provided also that the returnable new glass bottle manufactures and used for packing of such beverages on the date of commencement of the Prevention of Food Adulteration (Eighth Amendment) Rules, 2002 shall carry these declarations on its body: Provided also that the above provisions except date of manufacture and "best before date" shall not apply in respect of carbonated water (plain soda) portable water (impregnated with carbon dioxide under pressure) packed in returnable glass bottles.] [Inserted by G.S.R. 853(E), dated 30th December, 2002 (w.e.f. 1-4-2003)](j)[ Country of origin for imported food .-(1) The country of origin of the food shall be declared on the label of food imported into India. [Inserted by G.S.R. 491(E), dated 21st August, 2006 and read with corrigendum G.S.R. 518(E), dated 31st July, 2007, G.S.R. 70(E), dated 5th February, 2008, G.S.R. 383(E), dated 16th May, 2008. G.S.R. 730(E), dated 13th October, 2008 (w.e.f. 18-3-2009)](2)When a food undergoes processing in a second country which changes its nature, the country in which the processing is performed shall be considered to be the country of origin for the purposes of labelling.(k)Instructions for use .-Instructions for use, including reconstitution, where applicable, shall be included on the label, if necessary, to ensure correct utilisation of the food.(l)Exemptions from labelling requirements .-(i) Where the surface area of the package is not more than 100 square centimeters, the label of such package shall be exempted from the requirements of list of ingredients, Lot Number or Batch Number or Code Number, nutritional information and instructions for use, but these information shall be given on the wholesale packages or multipiece packages, as the case may be.(ii)the "date of manufacture" or "best before date" or "expiry date" may not be required to be mentioned on the package having surface area of less than 30 square centimeters, but these information shall be given on the wholesale packages or multipiece packages, as the case may be.(iii)in case of liquid products marketed in bottle, if such bottle is intended to be reused for refilling, the requirement of list of ingredients shall be exempted, but the nutritional information specified in item (vi) of paragraph (2) of clause (b) of rule 32 shall be given on the bottle.(iv)in case of food with shelf-life of not more than seven days, the "date of manufacture" may not be required to be mentioned on the label of packaged food articles, but the "use by date" shall be mentioned on the label by the manufacturer or packer.(m)Other labelling

requirements .-Any information or pictorial device written, printed, or graphic matter may be displayed in the label provided that it is not in conflict with the requirements of these rules.][Inserted by G.S.R. 688(E), dated 23rd November, 2005 (w.e.f. 23-11-2005).]

Substituted by G.S.R. 664(E), dated 19th September, 2008, for clause (l) (w.e.f. 19-3-2009). Clause (l), before substitution, stood as under:"(l) Exemptions from labelling requirements - Where the largest surface area of the label is less than 10cm square, such label may be exempted from the requirements of list of ingredients, Lot Number/Batch Number/Code Number, Expiry Date/Best Before Date, nutritional information and instruction for use, but these requirements shall be given on wholesale packages or multi-piece packages, as the case may be."

[ Explanation I. - "label" means any tag, brand, mark, pictorial or other descriptive matter, written, printed, stenciled, marked, embossed graphic, perforated, stamped or impressed on or attached to container, cover, lid or crown of any food package.] [Inserted by G.S.R. 664(E), dated 19th September, 2008 (w.e.f. 19-3-2009). Earlier Explanation I was omitted by G.S.R. 491(E), dated 21st August, 2006 and read with corrigendum G.S.R. 518(E), dated 31st July, 2007, G.S.R. 70(E), dated 5th February, 2008, G.S.R. 383(E), dated 16th May, 2008, G.S.R. 730(E), dated 13th October, 2008 (w.e.f. 18-3-2009)][Note - In case of any bottle containing liquid milk, liquid beverage having milk as an ingredient, soft drink ready-to-serve fruit beverages or the like which is returnable by the consumers for refilling where labelling declarations are given on the crown, declarations with regard to addition of fruit pulp, juice, colour, flavour and artificial sweetener (whenever permitted under these rules) shall invariably appear on the body of the bottle.] [Inserted by Notification No. G.S.R. 380(E), dated 25.6.1998 (w.e.f. 12.9.1955)][\* \* \*] [Explanation II omitted by G.S.R. 877(E), dated 20th November, 2000 (w.e.f. 20-11-2001)]Explanation III. - For the purpose of declaration of month and year of manufacture, the provision under rule 6(B) of Standards of Weights and Measures (Packaged Commodities) Rules, 1977 shall apply.[ Explanation IV. - "Lot number" or "code number" or "batch number" means the number either in numerals or alphabets or in combination thereof, representing the lot number or code number or batch number being preceded by the words "Lot No" or "Lot" or "code number" or "Code" or "Batch No" or "Batch" or any distinguishing prefix by which the food can be traced in manufacture and identified in distribution.] [Inserted by G.S.R. 664(E), dated 19th September, 2008 (w.e.f. 19-3-2009). Earlier Explanation IV was omitted by G.S.R. 491(E), dated 21st August, 2006 and read with corrigendum G.S.R. 518(E), dated 31st July, 2007, G.S.R. 70(E), dated 5th February, 2008, G.S.R. 383(E), dated 16th May, 2008, G.S.R. 730(E), dated 13th October, 2008 (w.e.f. 18-3-2009).]Explanation V. - "Multipiece package" means a package containing two or more individually packaged or labelled pieces of the same commodity of identical quantity, intended for retail either in individual places or packages as a whole.[ Explanation VI. - "Wholesale package" means a package containing-(a)[ a number of retail packages, where such first mentioned package is intended for sale, distribution or delivery to an intermediary and is not intended for sale direct to a single consumer; or](b)a commodity of food sold to an intermediary in bulk to enable such intermediary to sell, distribute or deliver such commodity of food to the consumer in smaller quantities.][ Explanation VII .-"prepackaged" or "pre-packed food", means a food, which is placed in a package of any nature, in such a manner that the contents cannot be changed without tampering it and which is ready for sale to the consumer.Explanation VIII .-"best before" means the date which signifies the end of the period under any stated storage conditions during which the product shall remain fully marketable and shall retain any specific qualities for which tacit or express claims have been made and beyond that

date the food may still be perfectly satisfactory. Explanation VIII-A .-"date of manufacture" means the date on which the food becomes the product as described. Explanation VIII-B .-"date of packaging" means the date on which the food is placed in the immediate container in which it will be ultimately sold. Explanation VIII-C .-"use-by date" or "recommended last consumption date" or "expiry date" means the date which signifies the end of the estimated period under any stated storage conditions, after which product probably will not have the quality attributes normally expected by the consumers and the food shall not be marketable.] [Inserted by G.S.R. 664(E), dated 19th September, 2008 (w.e.f. 19-3-2009). Earlier Explanations VII and VIII were omitted by G.S.R. 491(E), dated 21st August, 2006 and read with G.S.R. 518(E), dated 31st July, 2007, G.S.R. 70(E), dated 5th February, 2008, G.S.R. 383(E), dated 16th May, 2008, G.S.R. 730(E), dated 13th October, 2008 (w.e.f. 18-3-2009)] [ Explanation IX .-"Non-Vegetarian Food" means an article of food which contains whole or part of any animal including birds, fresh water or marine animals or eggs or products of any animal origin, but not including milk or milk products, as an ingredient.] [Substituted by G.S.R. 245(E), dated 4th April, 2001 (w.e.f. 4-10-2001)] [ Explanation X .-"Vegetarian Food" means any article of Food other than the Non-Vegetarian Food as defined in Explanation IX of this rule.] [Inserted by G.S.R. 908(E), dated 20th December, 2001 (w.e.f. 20-6-2002)] [Note. - The expression 'package' wherever it occurs in these rules, shall be construed as package containing prepacked commodity of food articles.] [32A. Nutritional food. - The food claimed to be enriched with nutrients such as minerals, proteins or vitamins shall give the quantities of such added nutrients on the label.] [Inserted by G.S.R. 63(E), dated 5th February, 1976 (w.e.f. 5-2-1976)] [33. Languages of the particulars or declaration of the label. - The particulars of declaration required under these rules to be specified on the label shall be in English or Hindi in Devnagri script: Provided that nothing contained shall prevent the use of any other language in addition to the language required under this rule.] [Substituted by S.R.O. 2755, dated 24th November, 1956]

### **34. Declaration to be surrounded by line.**

- There shall be a surrounding line enclosing the declaration and where the words ["unsuitable for babies"] [Substituted by G.S.R. 169, dated 2nd February, 1961] are required to be used there shall be another such line enclosing these words.

### **35. Distance of surrounding line.**

- The distance between any part of the words ["unsuitable for babies"] [Substituted by G.S.R. 169, dated 2nd February, 1961] and the surrounding line enclosing these words shall not be less than [1.5 mm] [Substituted by G.S.R. 1340, dated 24th October, 1961]. [36. Principal display panel, its area, size and letter, etc. - [(1) The information required under these rules shall be given on the principal display panel of the package or container and such information may be given in following manner:-(i)all the information be grouped together and given at one place; or the pre-printed information be grouped together and given in one place; and (ii) online information be grouped together in other place. Explanation .-For the purpose of this rule, the "principal display panel" means that part of the container/package which is intended or likely to be displayed or presented or shown or examined by the customer under normal and customary conditions of display, sale or

purchase of the commodity contained therein.] [Added by G.S.R. 380(E), dated 25th June, 1998 (w.e.f. 9-7-1998)](2)The area of the principal display panel shall not be less than-(a)in the case of a rectangular container, forty per cent of the product of height and width of the panel of such container having the largest area;(b)in case of cylindrical or nearly cylindrical, round or nearly round, oval or nearly oval container, twenty per cent of the product of the height and average circumference of such container; or(c)in the case of a container of any other shape, twenty per cent of the total surface area of the container except where there is label, securely affixed to the container, such label shall give a surface area of not less than ten per cent of the total surface area of the container.[\* \* \*] [[Sub-rule (3) omitted by G.S.R. 664(E), dated 19th September, 2008 (w.e.f. 19-3-2009). Sub-rule (3), before omission, stood as under: '(3) In computing the area of the principal display panel, the tops, bottoms, flanges at top and bottoms of cans and shoulders and necks of bottles or jars shall be excluded.]](4)In the case of package having a capacity of five cubic centimetres or less, the principal display panel may be card or tape affixed firmly to the package or container and bearing the required information under these rules.(5)The height of any numeral in the declaration required under these rules, on the principal display panel shall not be less than-(i)as shown in Table I below if the net quantity is declared in terms of weight or volume.Table I

Minimum height of numeral

Sl. No.	Net quantity in weight/volume	Minimum height in mm	
		Normal case	When blown, formed, moulded, or performed on container
1.	Upto 50g/ml	1	2
2.	Above 50g/ml upto 200g/ml	2	4
3.	Above 200g/ml upto 1kg/litre	4	6
4.	Above 1kg/litre	6	8

(ii)as shown in Table II below if the net quantity is declared in terms of length, area or number.Table II

Minimum height of numeral

Sl. No.	Net quantity in length, area or number, area of principal display panel	Minimum height in mm	
		Normal case	When blown, formed, moulded, embossed or perforated on container
1.	Upto 100 cms. square	1	2
2.	Above 100 cms. squareUpto 500 cms. square	2	4

3.	Above 500 cms. square	Upto 2500 cms. square	4	6
4.	Above 2500 cms. square		6	8

(6)The height of letters in the declaration under sub-rule (5) shall not be less than 1 mm height. When blown, formed, moulded, embossed or perforated, the height of letters shall not be less than 2 mm:Provided that the width of the letter or numeral shall not be less than one-third of its height, but this proviso shall not apply in the case of numeral "I" and letters (i), I and 1:Provided further that in case of label declarations required under rule 42 except in case declaration specifying instructions for use or preparation of the product, the size of letters shall not be less than 3 mm:Provided also that the size of letter specified under this rule shall be applicable to declaration made only under rule 32 or 32-A of these rules.(7)Every declaration which is required to be made on package under these rule shall be-(a)legible, prominent, definite, plain and unambiguous;(b)conspicuous as to size, number and colour; and(c)as far as practicable, in such style or type of lettering as to be boldly, clearly and conspicuously present in distinct contrast to the other type, lettering or graphic material used on the package, and shall be printed or inscribed on the package in a colour that contrasts conspicuously with the background of the label:Provided that-(a)Where any label information is blown, formed or moulded on a glass or plastic surface or where such information is embossed or perforated on a package, that information shall not be required to be presented in a contrasting colours;(b)Where any declaration on a package is printed either in the form of a handwriting or hand script, such declaration shall be clear, unambiguous and legible.(8)No declaration shall be made so as to require it to be read through any liquid commodity contained in the package.(9)Where a package is provided with an outside container or wrapper such container or wrapper shall also contain all the declarations which are required to appear on the package except where such container or wrapper itself is transparent and the declarations on the package are easily readable through such outside container or wrapper.]

### **37. Labels not to contain false or misleading statements.**

- A label shall not contain any statement, claim, design, device, fancy name or abbreviation which is false or misleading in any particular concerning the food contained in the package, or concerning the quantity or the nutritive value or in relation to the place of origin of the said food:[Provided that this rule shall not apply in respect of established trade or fancy names of confectionery, biscuits and sweets such as Barley, Sugar, Bulls Ice-cream Cracker, or in respect of aerated waters such as Ginger Beer or Gold Spot or any other name in existence in international trade practice.] [Added by S.R.O. 2755, dated 24th November, 1956]

### **37A. Manufacture of proprietary food.**

(1)Proprietary food means a food which has not been standardised under the Prevention of Food Adulteration Rules, 1955.(2)In addition to the provisions including labelling requirements specified under these rules, the proprietary foods shall also conform to the following requirements, namely:- (a)the name of the food and category under which it falls in these rules shall be mentioned on the label;(b)the proprietary food product shall comply with all other regulatory provisions



specified in these rules and in Appendixes.

Substituted by G.S.R. 664(E), dated 19th September, 2008, for sub-rule (2) (w.e.f. 19-3-2009). Sub-rule (2), before substitution, stood as under: (2) In addition to the provisions including labelling requirements as prescribed under these rules, all proprietary foods shall also conform to the following requirements:-(a) the manufacturer of proprietary products shall obtain separate licence for manufacture of each proprietary food products: Provided that Halwa manufacturing traditional foods like Indian traditional snacks and sweets shall obtain a composite licence; (b) the name of the food and/or category under which it falls in these rules shall be mentioned on the label; (c) tobacco and nicotine shall not be used as ingredients in the manufacture of proprietary food products; (d) where any food contains any allergenic and/or hypersensitive ingredients as identified under the rules, or any ingredient originating from an allergenic and/or hypersensitive ingredients, such food shall bear the label declaration as provided under clause (24) of sub-rule (zzz) of rule 42. (e) the proprietary food product shall not contain food additives except as provided in the rules for that food and/or category of food."

Substituted by G.S.R. 491(E), dated 21st August, 2006 and read with corrigendum G.S.R. 518(E), dated 31st July, 2007, G.S.R. 70(E), dated 5th February, 2008, G.S.R. 383(E), dated 16th May, 2008, G.S.R. 730(E), dated 13th October, 2008, for rule 37A (w.e.f. 18-3-2009). Rule 37A, before substitution, stood as under: 37A. Manufacture of proprietary foods and infant foods.- (1) An article of infant milk substitutes/infant foods whose standards are not prescribed in Appendix 'B' shall be manufactured for sale, exhibited for sale or stored for sale only after obtaining the approval of such article of food and its label from Government of India. (2) In case of proprietary foods the name of the food or category under which it falls in these rules shall be mentioned on the label. Explanation.- For the purpose of this rule -[\*\*\*](b) "Proprietary food", means a food which has not been standardised under the Prevention of Food Adulteration Rules, 1955.

[37B. Labelling of infant milk substitute and infant food. - [(1) An article of infant milk substitutes/infant foods whose standards are not prescribed in Appendix B shall be manufactured for sale, exhibited for sale or stored for sale only after obtaining the approval of such articles of food and its label from Government of India.] [Substituted by G.S.R. 147(E), dated 14th March, 1997 (w.e.f. 14-9-1997) as corrected by G.S.R. 285(E), dated 29th May, 1997, for rule 37B. Earlier Rule 37B was inserted by G.S.R. 257(E), dated 3rd May, 1991 as corrected by G.S.R. 531(E), dated 14th August, 1991 (w.e.f. 3-11-1991)] (1A) [Sub-rule (1) renumbered as sub-rule (1A) by G.S.R. 491(E), dated 21st August, 2006 and read with corrigendum G.S.R. 518(E), dated 31st July, 2007, G.S.R. 70(E), dated 5th February, 2008, G.S.R. 383(E), dated 16th May, 2008, G.S.R. 730(E), dated 13th October, 2008 (w.e.f. 18-3-2009)] Without prejudice to any other provisions relating to labelling requirements contained in these rules, every container of infant milk substitute or infant food or any label affixed thereto shall indicate in a clear, conspicuous and in an easily readable manner, the words "IMPORTANT NOTICE" in capital letters and indicating thereunder the following particulars, namely:-(a) a statement "MOTHER'S MILK IS BEST FOR YOUR BABY" in capital letters. The types of letters used shall not be less than five millimeters and the text of such statement shall be in the Central Panel of every container of infant milk substitute or infant food or any label affixed thereto. The colour of the text printed or used shall be different from that of the background of the label, container [\* \* \*] [The words 'or the advertisement' omitted by G.S.R. 339(E), dated 27th May, 2005 (w.e.f. 27-5-2005)], as the case may be. In case of infant food, a statement indicating

"infant food shall be introduced only [after the age of six months and upto the age of two years] [Substituted by G.S.R. 388(E), dated 25th June, 2004 (w.e.f. 25-6-2004)] shall also be given;(b)a statement that infant milk substitute or infant food should be used only on the advice of a health worker as to the need for its use and the proper method of its use;(c)a warning that infant milk substitute or infant food is not the sole source of nourishment of an infant;(d)a statement indicating the process of manufacture ([spray dried] [Substituted by G.S.R. 398(E), dated 3rd July, 2006 and as corrected by G.S.R. 1(E), dated 2nd January, 2007, by G.S.R. 267(E), dated 2nd April, 2007, for 'spray or roller dried' (w.e.f. 4-7-2007)]) except in case of infant foods, instruction for appropriate and hygienic preparation including cleaning of utensils, bottles and teats and warning against health hazards of inappropriate preparations, as under:"Warning/Caution-Careful and hygienic preparation of infant foods/infant milk substitute is most essential for health. Do not use fewer scoops than directed since diluted feeding will not provide adequate nutrients needed by your infant. Do not use more scoops than directed since concentrated feed will not provide the water needed by your infant";(e)the approximate composition of nutrients per 100 gms of the product including its energy value in Kilo Calories/Joules;(f)the storage condition specifically stating "store in a cool and dry place in an air tight container" or the like, [after opening use the contents within the period mentioned or the expiry date, whichever is earlier] [Inserted by G.S.R. 398(E), dated 3rd July, 2006 and as corrected by G.S.R. 1(E), dated 2nd January, 2007, by G.S.R. 267(E), dated 2nd April, 2007 (w.e.f. 4-7-2007)];(g)the feeding chart and directions for use and instruction for discarding left over feed;(h)instruction for use of measuring scoop (level or heaped) and the quantity per scoop (scoop to be given with the pack);(i)indicating the Batch No., Month and Year of its manufacture and [expiry date] [Substituted by G.S.R. 398(E), dated 3rd July, 2006 and as corrected by G.S.R. 1(E), dated 2nd January, 2007, by G.S.R. 267(E), dated 2nd April, 2007, for 'month and year before which it is to be consumed' (w.e.f. 4-7-2007).];(j)the protein efficiency ratio (PER) which shall be minimum 2.5 if the product other than infant milk substitute it claimed to have higher quality protein;(k)[ the specific name of the food additives, if permitted, shall be declared in addition to appropriate class names.] [Inserted by G.S.R. 398(E), dated 3rd July, 2006 and as corrected by G.S.R. 1(E), dated 2nd January, 2007, by G.S.R. 267(E), dated 2nd April, 2007 (w.e.f. 4-7-2007)](2)No containers or label referred to in sub-rule (i) relating to infant milk substitute or infant food shall have a picture of infant or women or both. It shall not have picture or other graphic materials [or] [Corrected vide G.S.R. 423(E), dated 24th June, 2005] phrases designed to increase the saleability of the infant milk substitute or infant food. The terms "Humanised" or "Maternalised" or any other similar words shall not be used. The package and/or any other label of infant milk substitute or infant food shall not exhibit the words, "Full Protein Food", "Energy Food", "Complete Food" or "Health Food" or any other similar expression.(3)The containers of infant milk substitute meant for [premature baby (born before 37 weeks)/low birth weight infant (less than 2500 gm)] [Substitution by G.S.R. 398(E), dated 3rd July, 2006 and as corrected by G.S.R. 1(E), dated 2nd January, 2007, by G.S.R. 267(E), dated 2nd April, 2007, for 'low birth weight infant (less than 2500 gms)', (w.e.f. 4-7-2007)] or labels affixed thereto shall indicate the following additional information, namely:-(a)the words ["PREMATURE BABY (BORN BEFORE 37 WEEKS)/LOW BIRTH WEIGHT (LESS THAN 2.5 KG)"] [Substituted by G.S.R. 398(E), dated 3rd July, 2006 and as corrected by G.S.R. 1(E), dated 2nd January, 2007, by G.S.R. 267(E), dated 2nd April, 2007, for 'LOW BIRTH WEIGHT (LESS THAN 2.5 KG)' (w.e.f. 4-7-2007)] in capital letters alongwith the product name in central panel;(b)a statement "the low birth weight infant milk

substitute shall be withdrawn under medical advice as soon as the mother's milk is sufficiently available"; and(c)a statement "TO BE TAKEN UNDER MEDICAL ADVICE" in capital letters.(4)The product which contains neither milk nor any milk derivatives shall be labelled "contains no milk or milk product" in conspicuous manner.(5)[ The container of infant milk substitute for lactose or lactose and sucrose intolerant infants or label affixed thereto shall indicate conspicuously "LACTOSE-FREE or SUCROSE-FREE or LACTOSE and SUCROSE-FREE" in capital letters and statement "TO BE TAKEN UNDER MEDICAL ADVICE" and shall also bear the following statements, namely:-"Lactose free Infant Milk Substitute should only be used in case of diarrhoea due to lactose intolerance.The lactose free/sucrose free Infant Milk Substitute should be withdrawn if there is no improvement in symptoms of intolerance.] [[Substituted by G.S.R. 398(E), dated 3rd July, 2006 and as corrected by G.S.R. 1(E), dated 2nd January, 2007, by G.S.R. 267(E), dated 2nd April, 2007, for sub-rule (5) (w.e.f. 4-7-2007). Sub-rule (5), before substitution, stood as under:](5) The container of infant milk substitute for lactose intolerant infants or label affixed thereto shall indicate conspicuously 'LACTOSE FREE' in capital letters and statement 'TO BE TAKEN UNDER MEDICAL ADVICE'.] ](6)[ The container of infant milk substitute meant for infants with allergy to cow's/buffalo's milk protein or soy protein or label affixed thereto shall indicate conspicuously "HYPOALLERGENIC FORMULA" in capital letters and statement "TO BE TAKEN UNDER MEDICAL ADVICE".] [Substituted by G.S.R. 398(E), dated 3rd July, 2006 and as corrected by G.S.R. 1(E), dated 2nd January, 2007, by G.S.R. 267(E), dated 2nd April, 2007, for sub-rule (6) (w.e.f. 4-7-2007)]

Substituted by G.S.R. 339(E), dated 27th May, 2005 and as corrected by G.S.R. 423(E), dated 24th June, 2005, for sub-rule (2) (w.e.f. 27-5-2005). Sub-rule (2), before substitution, stood as under:(2) No container or label referred to in sub-rule (1) relating to infant milk substitute and any advertisement relating thereto shall have a picture of infant or woman or both. It shall not have picture or other graphic materials or phrases designed to increase the saleability of the infant milk substitute. The terms 'Humanised' or 'Maternalised' or any other similar words shall not be used. The package and/or the label and/or the advertisement of infant foods infant milk substitute shall not exhibit the words 'full protein food' 'energy food' 'complete food' or 'Health Food' or any other similar expression.

[37C. Labelling of irradiated food. - The labelling of prepacked irradiated food shall be in accordance with the provisions of rule 32 and rule 42 of the Prevention of Food Adulteration Rules, 1955 and the provisions of the Atomic Energy (Control of Irradiation of Food) Rules, 1991, under the Atomic Energy Act, 1962 (33 of 1962).] [Inserted by G.S.R. 614(E), dated 9th August, 1994 (w.e.f. 9-8-1994) as corrected by G.S.R. 60(E), dated 7th February, 1995][37D. Labelling of edible oils and fats. - The package, label or the advertisement of edible oils and fats shall not use the expressions "Super-Refined", "Extra-Refined", "Micro-Refined", "Double-Refined", "Ultra-Refined", "Anti-Cholesterol", "Cholesterol Fighter", "Soothing to Heart", "Cholesterol Friendly", "Saturated Fat Free" or such other expressions which are an exaggeration of the quality of the Product.] [Inserted by G.S.R. 241(E), dated 5th April, 1999]

### **38. Labels not to contain reference to Act or rules contradictory to required particulars.**

- The label shall not contain any reference to the Act or any of these rules or any comment on, or reference to, or explanation of any particulars or declaration required by the Act or any of these rules to be included in the label which directly or by implication, contradicts, qualifies or modifies such particulars or declaration.

### **39. Labels not to use words implying recommendations by medical profession.**

- There shall not appear in the label of any package containing food for sale the words "recommended by the medical profession" or any word which imply or suggest that the food is recommended, prescribed, or approved by medical practitioners [or approved for medical purpose.] [Added by G.S.R. 41(E), dated 24th January, 1997 (w.e.f. 29-1-1997)]

### **40. Unauthorised use of words showing imitation prohibited.**

- [(1)] [Rule 40 renumbered as sub-rule (1) by S.R.O. 2755, dated 24th November, 1956] There shall not be written in the statement or label attached to any package containing any article of food the word "imitation" or any word, or words implying that the article is a substitute for any food, unless the use of the said word or words is specifically permitted under these rules.(2)(i)Any fruit syrup, fruit juice, fruit squash, fruit beverages, cordial, crush or any other fruit products standardised under Appendix B of these rules, which does not contain the specified amount of fruit juice or fruit pulp or fruit content shall not be described as fruit syrup, fruit juice, fruit squash, fruit beverages, cordial, crush or any other fruit product, as the case may be;(ii)any food product which does not contain the specified amount of fruit and is likely to deceive or mislead or give a false impression to the consumer that the product contains fruit, whether by use of words or pictorial representation, shall be clearly and conspicuously marked on the label as "(NAME OF THE FRUIT) FLAVOURED";(iii)any food product, which contains only fruit flavours, whether natural flavours and natural flavouring substances or nature identical flavouring substances or artificial flavouring substances as single or in combination thereof, shall not be described as a fruit product and the word "ADDED (NAME OF FRUIT) FLAVOUR" shall be used in describing such a product;(iv)carbonated water containing no fruit juice or fruit pulp shall not have a label which may lead the consumer into believing that it is a fruit product.

Substituted by G.S.R. 664(E), dated 19th September, 2008, for sub-rule (2) (w.e.f. 19-3-2009). Earlier sub-rule (2) was substituted by G.S.R. 491(E), dated 21st August, 2006 and read with G.S.R. 518(E), dated 31st July, 2007, G.S.R. 70(E), dated 5th February, 2008, G.S.R. 383(E), dated 16th May, 2008, G.S.R. 730(E), dated 13th October, 2008 (w.e.f. 18-3-2009). Sub-rule (2), before substitution by G.S.R. 664(E), stood as under:"(2)(i) Any fruit syrup, fruit juice, fruit squash, fruit beverages, cordial, crush or any other fruit products standarized under Appendix B of these rules, which does not contain the prescribed amount of fruit juice/fruit pulp/fruit content shall not be described as fruit syrup, fruit juice, fruit squash, fruit beverages, cordial, crush or any other fruit product as the case may be and such products, shall be described as non-fruit products.(ii) Every non-fruit product shall be mentioned in clear, conspicuous and easily readable manner, marked on

the label as 'NON-FRUIT PRODUCT' and the container containing such product shall not have pictures of fruits or word fruit whether attached thereto or printed on the wrapper of such container or otherwise, which may lead the consumer into believing that it is a fruit product.(iii) Any food product which contains only fruit flavours whether natural flavours and natural flavouring substances or nature identical flavouring substances or artificial flavouring substances as single or in combination, shall not be described as a fruit product and the word 'FRUIT' shall not be used in describing such a product and such product shall not be sold with a label which carries the picture or word of any fruit. However, the product may contain a declaration as "contains (name of the fruit) flavour."(iv) Any food product in which fruit has not been used as ingredient, the word 'FRUIT' shall not be used in describing such a product and such product shall not be sold with a label which carries the picture or word of any fruit.(v) Carbonated water containing no fruit juice or fruit pulp shall not have a label which may lead the consumer into believing that it is a fruit product."

(3)[ Any fruit and vegetable product alleged to be fortified with vitamin C shall contain not less than 40 mgm of ascorbic acid per 100 gm of the product.] [Inserted by G.S.R. 992, dated 4th June, 1971]

#### **41. Imitations not to be marked "pure"**

.-The word "pure" or any word or words of the same significance shall not be included in the label of a package that contains an imitation of any food.

#### **42. Form of labels.**

- (A) COFFEE-CHICORY MIXTURE.-(i) Every package containing a mixture of Coffee and Chicory shall have affixed to it a label upon which shall be printed following declarations:-

Coffee blended with ChicoryThis mixturecontains:

Coffee	per cent
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Chicory	per cent
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(ii)[ Every package containing Instant Coffee-Chicory mixture shall have affixed to it a label upon which shall be printed the following declarations:- [Inserted by G.S.R. 917(E), dated 17th November, 1987 (w.e.f. 18-5-1988) and corrected by G.S.R. 73(E), dated 3rd February, 1988 and G.S.R. 366(E), dated 23rd March, 1988]

Instant Coffee-Chicory mixture made from blendsof Coffee and Chicory

Coffee	per cent
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Chicory	per cent]
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[\* \* \*] [Omitted by S.R.O. 2755, dated 24th November, 1956](B)CONDENSED MILK OR

DESSICATED (DRIED) MILK. - (i) Every package containing condensed milk or dessicated (dried) milk shall bear a label upon which is printed such one of the following declarations as may be applicable or such other declaration substantially to the like effect as may be allowed by the State Government.(a)[ In the case of condensed milk (unsweetened):] [Substituted by G.S.R. 1533, dated 8th July, 1968 (w.e.f. 24-8-1968).]

CONDENSED MILK UNSWEETENED(Evaporated Milk)This tin contains the equivalent of(x).....[litres of toned milk] [Substituted by G.S.R. 10(E), dated 7th January, 1991 (w.e.f. 7-7-1991).]

(b)In the case of condensed milk (sweetened):

CONDENSED MILK SWEETENEDThis tin contains the equivalent of(x).....[litres of toned milk] [Substituted by G.S.R. 10(E), dated 7th January, 1991 (w.e.f. 7-7-1991).]withsugar added

(c)In the case of condensed skimmed milk (unsweetened):

CONDENSED SKIMMED MILK UNSWEETENED(Evaporated Skimmed Milk)This tin contains the equivalent of(x).....litres of skimmed milk

(d)In the case of condensed skimmed milk (sweetened):

CONDENSED SKIMMED MILK SWEETENEDThis tin contains the equivalent of(x).....litres of skimmed milk with sugar added

(dd)[ In the case of condensed milk (sweetened and flavoured):] [Inserted by G.S.R. 55(E), dated 31st January, 1979 (w.e.f. 31-7-1979).]

This has been flavoured with.....NOT TO BE USED FOR INFANTS BELOW SIX MONTHS

(ddd)[ In the case of condensed milk/condensed skimmed milk (unsweetened) sterilised by Ultra High Temperature (UHT) treatment:- [Inserted by G.S.R. 223(E), dated 20th May, 1996 (w.e.f. 20-11-1996).]

This has beenSterilised by UHT Process

(e)In the case of milk powder:

MILK POWDERThis tin contains the equivalent of(x).....[litres of toned milk] [Substituted by G.S.R. 10(E), dated 7th January, 1991 (w.e.f. 7-7-1991).]

(ee)[ In the case of milk powder which contain lecithin: [Inserted by G.S.R. 55(E), dated 31st January, 1979 (w.e.f. 31-7-1979).]

MILK POWDER IN THIS PACKAGE CONTAINS LECITHIN]

(f)In the case of partly skimmed milk powder:

PARTLY SKIMMED MILK POWDERThis tin contains the equivalent of(x).....litres of partly skimmedmilk having.....per cent milk fat

(g)In the case of skimmed milk powder:

SKIMMED MILK POWDERThis tin contains the equivalent of(x).....litres of skimmed milk

(ii)The declaration shall in each case be completed by inserting at (x) the appropriate number in words and in figures, for example, "one and a half (1-1/2)", any fraction being expressed as eight quarters or a half, as the case may be [\* \* \*] [Omitted by G.S.R. 10(E), dated 7th January, 1991 (w.e.f. 7-7-1991).].(iii)There shall not be placed on any package containing condensed milk or

dessicated (dried) milk any comment on, explanation of, or reference to either the statement of equivalence, contained in the prescribed declaration or on the words "machine skimmed", "skimmed" or "unsuitable for babies" except instructions as to dilution as follows:"To make a fluid not below the composition of toned milk or skimmed milk [\* \* \*] [Omitted by S.R.O. 2755, dated 24th November, 1956.] (as the case may be) with the contents of this package add (here insert the number of parts) of water by volume to one part by volume of this condensed milk or dessicated (dried) milk."[Sweetened condensed milk and other similar products which are not suitable for infant feeding shall not contain any instruction of modifying them for infant feeding.] [Inserted by

G.S.R. 257(E), dated 3rd May, 1991 as corrected by G.S.R. 531(E), dated 14th August, 1991 (w.e.f. 3-11-1991).](iv)Wherever the word "milk" appears on the label of a package of condensed skimmed milk or of (dried) skimmed milk as the description or part of the description of the contents, it shall be immediately preceded or followed by the word "machine skimmed" or "partly skimmed", as the case may be.(C)[ FLUID MILK. - The caps of the milk bottles shall clearly indicate the nature of the milk contained in them. The indication may be either in full or by abbreviation shown below:-(i)Buffalo milk may be denoted by the letter 'B'.(ii)Cow milk may be denoted by the letter 'C'.(iii)Goat milk may be denoted by the letter 'G'.(iv)Standardised milk may be denoted by the letter 'S'.(v)Toned milk may be denoted by the letter 'T'.(vi)Double toned milk may be denoted by the letters 'DT'.(vii)Skimmed milk may be denoted by the letter 'K'.(viii)Pasteurised milk may be denoted by the letter "P" followed by the class of milk. For example Pasteurised Buffalo milk shall bear the letters 'PB'.][Alternatively colours of the caps of the milk bottles shall be indicative of the nature of milk contained in them, the classification of colours being displayed at places where milk is sold/stored or exhibited for sale, provided that the same had been simultaneously intimated to the concerned Local (Health) Authority. Other media of information like Press may also be utilised.] [Inserted by G.S.R. 243, dated 1st March, 1980.](D)[ [Renumbered by G.S.R. 938, dated 26th May, 1971.] ICE-CREAM. - Every dealer in ice-cream or mixed ice-cream who, in the street or other place of public resort, sells or offers or exposes for sale, ice-cream or ice-candy from a stall or from a cart, barrow or other vehicle, or from a basket, Phial tray or other container used without a staff or a vehicle shall have his name and address alongwith the name and address of the manufacturer, if any, legibly and conspicuously displayed on the stall, vehicle or container, as the case may be.][(E)] [Inserted by G.S.R. 1256, dated 17th August, 1967.] HINGRA. - Every container containing Hingra shall bear a label upon which is printed a declaration in the following form, namely:-"This container contains Hingra (Imported) from Iran/Afghanistan and is certified to be conforming to the standards laid down in the Prevention of Food Adulteration Rules, 1955." [Inserted by G.S.R. 938, dated 26th May, 1971.](F)[ LIGHT BLACK PEPPER. - Every package containing light black pepper shall bear the following label in addition to the Agmark seal and the requirements prescribed under rule 32:  
Light Black Pepper(Light berries)  
][[(G) Every package containing "CASSIA BARK" shall bear the following label:-  
CASSIA BARK (TAJ)  
] ](GG)[Every package containing "CINNAMON" shall bear the following label:-  
CINNAMON (DALCHINI)  
](H)Every package of chillies which contains added edible oil shall bear the following label:-  
CHILLIES IN THIS PACKAGE CONTAINS AN ADMIXTURE OF NOT MORE THAN 2 PER CENT OF ..... (NAME OF OIL) EDIBLE OIL  
[\*\*\*] [Sub-rule (I) omitted by G.S.R. 422(E), dated 29th April, 1987 (w.e.f. 29-4-1989).](J)Every package of ice-cream, kulfi, kulfa, and chocolate ice-cream containing starch shall have a declaration on a label as specified in sub-rule (2) of rule 43.[\*\*\*] [Sub-rule (K) omitted by G.S.R. 67(E), dated 5th February, 2001 (w.e.f. 5-2-2001).](L)[ MASALA. - [Every package of mixed masala fried in oil shall bear the following label:] [Inserted by G.S.R. 63(E), dated 5th February, 1976 (w.e.f. 5-8-1976).]-  
MIXED MASALA (FRIED)THIS MASALA HAS BEEN FRIED IN(Name of the edible oil used)]

[Inserted by G.S.R. 55(E), dated 31st January, 1979 (w.e.f. 31-7-1979).](M)[ COMPOUNDED ASAFOETIDA. - Every container of compounded asafoetida shall indicate the approximate composition of edible starch or edible cereal flour used in the compound, on the label.] [Substituted by G.S.R. 55(E), dated 31st January, 1979 (w.e.f. 31-7-1979).](N)[ Every package containing maida treated with improver or bleaching agents shall carry the following label, namely:-

WHEAT FLOUR TREATED WITH IMPROVER/ BLEACHING AGENTS, TO BE USED BY BAKERIES ONLY]

[Inserted by G.S.R. 1417, dated 20th September, 1976 (w.e.f. 20-3-1977).](O)[ Every package containing an admixture of palmolein with groundnut oil shall carry the following label, namely:-  
BLEND OF PALMOLEIN AND GROUNDNUT OIL. Palmolein ..... per cent  
Groundnut oil ..... per cent]

[Inserted by G.S.R. 651(E), dated 20-10-1977 (w.e.f. 22-10-1977). ](P)[ Every package containing an admixture of imported rape-seed oil with mustard oil, shall carry the following label, namely:-  
BLEND OF IMPORTED RAPE-SEED OIL AND MUSTARD OIL. Imported rape-seed oil ..... per cent  
Mustard oil ..... per cent]

[Inserted by G.S.R. 732(E), dated 5-12-1977 (w.e.f. 5-12-1977). ](Q)[ Every package of [synthetic food colour] [Inserted by G.S.R. 393(E), dated 4-8-1978 (w.e.f. 4-8-1978). ] preparation and mixture shall bear a label upon which is printed a declaration giving the percentage of total dye content.]

[Inserted by G.S.R. 205, dated 13th February, 1974 (w.e.f. 23-5-1974).](R)[ Unless otherwise provided in these rules, every package of malted milk food which contains added natural colouring matter except caramel, shall bear the following label:

MALTED MILK FOOD IN THIS PACKAGE CONTAINS PERMITTED NATURAL COLOURING MATTER]

[Inserted by G.S.R. 55(E), dated 31-1-1979 (w.e.f. 31.7. 1979). ](S)[ Every advertisement for and/or a package of food containing added Monosodium Glutamate shall carry the following declaration, namely:

This package of ..... (name of the food) contains added MONOSODIUM GLUTAMATE [NOT RECOMMENDED FOR INFANTS BELOW-12 MONTHS] [Substituted by G.S.R. 121(E), dated 11th March, 1996 (w.e.f. 7-9-1996).]]

[Substituted by G.S.R. 101(E). dated 18-2-1992 (w.e.f. 19-8-1992) as corrected by G.S.R. 525(E), dated 15-5-1992. ](T)[ Every container of refined salseed fat shall bear the following label, namely:-  
REFINED SALSEED FAT FOR USE IN BAKERY AND CONFECTIONERY ONLY]

[Inserted by G.S.R. 19(E), dated 28-1-1980.][\*\*\*] [Omitted by G.S.R. 101(E), dated 18-2-1992 (w.e.f. 19-8-1992).](V)[ Every container or package of table iodised salt or iron fortified common salt containing permitted anticaking agent shall bear the following label, namely:

IODIZED SALT/IRON FORTIFIED COMMON SALT\*CONTAINS PERMITTED ANTICAKING AGENT\*Strike out whichever is not applicable.

] [Substituted by Notification No. G.S.R. 670(E), dated 17.11.2005 (w.e.f. 12.9.1955).][Inserted by G.S.R. 938, dated 26th May, 1971.]

Substituted by G.S.R. 670(E), dated 17th November, 2005, for sub-rule (V) (w.e.f. 17-5-2006).

Sub-rule (V), before substitution, stood as under: (v) Every container or package of edible common salt or iodised salt or iron fortified common salt containing permitted anti-caking agents shall bear the following label, namely:-{



EDIBLE COMMON SALT OR IODISED SALT OR IRONFORTIFIED COMMON SALT\*Contains permitted anti-cakingagent\*Strike out whichever is not applicable

|(VV)Every container or package of iron fortified common salt shall bear the following label, namely:

IRON FORTIFIEDCOMMON SALT

(W)[ Every container of refined vegetable oil shall bear the following label, namely:

REFINED (Name ofthe oil) OIL

Provided that the container of imported edible oil shall also bear the words "IMPORTED" as prefix.]

[ Inserted by G.S.R. 44(E), dated 5-2-1982 (w.e.f. 5-8-1982).](X)[ Every package of the Dried Glucose Syrup containing sulphurdioxide exceeding 40 ppm] shall bear the following label, namely:-  
DRIED GLUCOSE SYRUP FOR USE IN SUGAR CONFECTIONERY ONLY]

[Inserted by G.S.R. 57(E), dated 11-2-1982 (w.e.f. 11-8-1982) as corrected by G.S.R. 307(E), dated 3-4-1982.][\* \* \*] [Omitted by G.S.R. 694(E), dated 11-10-1999 (w.e.f. 11-4-2000).](YY)[ A package containing tea with added flavour shall bear the following label, namely:

FLAVOURED TEA(Common name od permitted flavour) percentageRegistration No.]

[Inserted by G.S.R. 847(E), dated 7-12-1994 (w.e.f. 7-12-1994) as correcttd by G.S.R. 329(E), dated 4-4-1995.](Z)[ A package containing annatto colour in vegetable oils shall bear the following label, namely:

ANNATTO COLOUR IN OIL(Name of Oil/Oils) USED]

[Inserted by G.S.R. 764(E), dated 15-11-1984 (w.e.f. 15-11-1985). ](ZZ)[ Every package containing an admixture of edible oils shall carry the following label, namely:

This blended edible vegetable oil contains an admixtureof:(i) .....% by weight(ii) .....% by weight(Name and nature of edible vegetable oils, i.e., in raw orrefined form)Date of Packing .....

[Substituted by G.S.R. 91(E) dated 7-2-1992 (w.e.f. 7-2-1992) as corrected by G.S.R. 314(E), dated 3-3-1992. ][There shall also be the following declaration in bold capital letters alongwith the name of product on front/ central panel,-

NOT TO BE SOLD LOOSE]

[Inserted by G.S.R. 731(E), dated 21-12-2005 (w.e.f. 21.12.2005).][\* \* \*]

Omitted by G.S.R. 431(E), dated 19-6-2009 (w.e.f. 19-6-2009). Rule 42 (ZZZ), before substitution, stood as under:"(ZZZ) Every package of chewing tobacco shall bear the following label, namely:-{  
Chewing of tobacco is injurious to health.

"|}(ZZZ)[ (1) Every package of food which is permitted to contain artificial sweetener mentioned in the table given in [rule 47, and an advertisement for such food] [Added by G.S.R. 454(E), dated 15-4-1988 (w.e.f. 15-4-1988). ] shall carry the following label, namely] :-

[[ (i) This contains..... (name of artificial sweeteners)] [Inserted by G.S.R. 388(E), dated 25th June, 2004 (w.e.f. 25-6-2004).](ii) Not recommended for children.(iii) \*(a) Quantity of sugar added..... gm/100 gm.(b) No sugar added in the product.(iv) \*Not for Phenylketoneurics (if Aspartame is added)(\*strike out whatever is not applicable)]

(ZZZ)[(1)(A) In addition to the declaration under sub-rule (ZZZ)(1), every package of food which is permitted to contain artificial sweetener mentioned in table in rule 47 and an advertisement for such food shall carry the following label, namely:-

Contains Artificial Sweetener and for Calorie Conscious

(ZZZ)(1)(B) The declaration under sub-rule (ZZZ)(1)(A) shall be provided alongwith name or trade name of product and shall be of the half of the size of the name/trade name. The declaration may be given in two sentences, but in the same box: Provided that the provision of these rules shall not apply in respect of any food which is manufactured and packed before the commencement of Prevention of Food Adulteration (1st Amendment) Rules, 2004.] [Inserted by G.S.R. 388(E), dated 25-6-2004 (w.e.f. 25-6-2004).](ZZZ)[ (2) Every package of Aspartame (Methyl ester) Acesulfame-K [, Sucralose] [Substituted by G.S.R. 853(E), dated 30-12-2002 (w.e.f. 1-10-2003). ] and Saccharin Sodium marketed as Table Top Sweetener and every advertisement for such Table Top Sweetener shall carry the following label, namely:

(i) Contains..... (name of artificial sweetener)(ii) Not recommended for children:

Provided that the package of Aspartame (Methyl ester) marketed as Table Top Sweetener and every advertisement for such Table Top Sweetener shall carry the following label, namely:-

"Not for Phenylketoneurics"]

(ZZZ)[ (3) Every package of Pan Masala and advertisement relating thereto, shall carry the following warning, namely:-

Chewing of Pan masala may be injurious to health.]

[Added by G.S.R. 128(E), dated 8-3-1990 (w.e.f. 8-9-1990). ](ZZZ)[ (4) Every package of vanaspati made from more than 30 per cent of Rice Bran Oil shall bear the following label, namely:-

This package of vanaspati is made from more than 30 per cent Rice bran oil by weight.]

[Inserted by G.S.R. 481, dated 16-9-1993 (w.e.f. 2-10-1993) as corrected by G.S.R. 512(E), dated 15-6-1994.](ZZZ)(5) Every package containing Fat Spread shall carry the following labels, namely:-

(i) Milk Fat Spread Use before.....Date of packing  
.....Per cent by weight .....Total Milk Fat Content  
.....

(ii) Mixed Fat Spread .....Use before.....Date of  
packing .....Per cent by weight .....Milk Fat Content  
.....Per cent by weight .....Total Fat Content  
.....

(iii) Vegetable Fat Spread .....Use before.....Date of  
packing.....Per cent by weight .....Total fat  
content.....

(ZZZ)[ (6) Every package of supari and advertisement relating thereto shall carry the following warning in conspicuous and bold print, namely:-

Chewing of Supari is Injurious to Health.]

[Inserted by G.S.R. 695(E), dated 9-11-1993 (w.e.f. 9-5-1994).](ZZZ)[ (7) All packages of irradiated food shall bear the following declaration and logo, namely] [Added by G.S.R. 614(E), dated 9-8-1994 (w.e.f. 9-8-1994) as corrected by G.S.R. 60(E), dated 7-2-1995.] :- (ZZZ)[ (8) Every package of fruit squash by whatever name it is sold, containing additional sodium or potassium salt shall bear the following label, namely:-

IT CONTAINS ADDITIONAL SODIUM/POTASSIUM SALT]

[Inserted by G.S.R. 121(E), dated 11-3-1996 (w.e.f. 7.9.1996). ](ZZZ)[ (9) Every package of Cheese

(hard), surface treated with Natamycin, shall bear the following label, namely:-

SURFACE TREATED WITH NATAMYCIN]

[Inserted by G.S.R. 223(E), dated 20-5-1996 (w.e.f. 20-11-1996) as corrected by G.S.R. 515(E), dated 5-11-1996. ](ZZZ)[ (10) Every package of Bakery and Industrial Margarine made from more than 30 per cent of Rice Bran Oil shall bear the following label, namely:-

This package of Bakery & Industrial Margarine is made from more than 30 per cent of Rice Bran Oil by Wt.]

[Inserted by G.S.R. 465(E), dated 14-8-1997 (w.e.f. 14-8-1997). ][\*\* \*] [ Clause (ZZZ)(11) omitted by G.S.R. 716(E), dated 13-9-2000 (w.e.f. 30-9-2000).](ZZZ)[ (12) Every package of food which is permitted to contain a mixture of Aspartame (Methyl ester) and Acesulfame Potassium Sweeteners mentioned in the Table given in rule 47, shall carry the following label, namely:-

(i) [ This .....(Name of food) contains.....an admixture of Aspartame (Methyl Ester and Acesulfame Potassium)(ii) Not recommended for children(iii) \*(a) Quantity of sugar added.....gm/100 gm(b) No sugar added in the product(iv) \*Not for Phenylketonurics (If Aspartame is added)(\*Strike out whatever is not applicable).]]

[Inserted by G.S.R. 396(E). dated 27-5-1999 (w.e.f. 27-5-1999). ](ZZZ)[ (12A) Every package of food which is permitted to contain a mixture of Acesulfame Potassium and Sucralose sweeteners mentioned in the Table given in rule 47, shall carry the following label, namely :-

- (i) This ..... (Name of Food) contains a mixture of Sucralose and Acesulfame Potassium;
- (ii) Not recommended for children;
- (iii) \*(a) Quantity of sugar added ..... gm/100 gm;  
\*(b) No sugar added in the product;  
(\* Strike out whichever is not applicable.)]

[Inserted by G.S.R. 652 (E), dated 2.8.2010 (w.e.f. 12.9.1955)](ZZZ)[ (13) Every container or package of flavour emulsion and flavour paste meant for use in carbonated or non-carbonated beverages shall carry the following declaration, in addition to the instructions for dilution, namely:-

[Inserted by G.S.R. 718(E), dated 13-9-2000 (w.e.f. 13-9-2000). ]

FLAVOUR EMULSION AND FLAVOUR PASTE FOR USE IN CARBONATED OR NON-CARBONATED BEVERAGES ONLY]

(ZZZ)[ (14) Every package of drinking water shall carry the following declaration in capital letters having the size of each letter as prescribed in rule 36:-

PACKAGED DRINKING WATER]

[Inserted by G.S.R. 760(E), dated 29-9-2000 (w.e.f. 29-3-2001). ][One time usable plastic bottles of packaged drinking water shall carry the following declaration:-

CRUSH THE BOTTLE AFTER USE]

[Inserted by G.S.R. 831(E), dated 21-10-2003 (w.e.f. 1-1-2004). ](ZZZ)[ (15) Every package of mineral water shall carry the following declaration in capital letters having the size of each letter as prescribed in rule 36:-

NATURAL MINERAL WATER]

[Inserted by G.S.R. 759(E), dated 29-9-2000 (w.e.f. 29-3-2001). ][One time usable plastic bottles of mineral water shall carry the following declaration:-

**CRUSH THE BOTTLE AFTER USE]**

[Inserted by G.S.R. 831(E), dated 21-10-2003 (w.e.f. 1-1-2004). ](ZZZ)[ (16) Every package of Non-Vegetarian Food shall bear the following symbol in red colour on the principal display panel just close in proximity to the name or brand name of food, namely] [Inserted by G.S.R. 245(E), dated 4-4-2001 (w.e.f. 4-10-2001). ] :-(ZZZ)[ (17) Every package of Vegetarian Food shall bear the following symbol in green colour on the principal display panel just close in proximity to the name or brand name of the food, namely:-] [Inserted by G.S.R. 908(E), dated 20-12-2001 (w.e.f. 20-6-2002).](ZZZ)[ (18) Every package of food having added caffeine, shall carry the following label, namely:-

"CONTAINS CAFFEINE"

Provided if caffeine is added in the products, it shall be declared on the body of the container/bottle: Provided also that in case of returnable glass bottles, which are recycled for refilling the declaration of caffeine, may be given on the crown.] [Inserted by G.S.R. 853(E), dated 30-12-2002 (w.e.f. 1-10-2003). ](ZZZ)[ (19) Every package of Low Fat Paneer/Chhana shall carry the following label, namely:-

Low Fat Paneer/Chhana]

[Inserted by G.S.R. 356(E), dated 7-6-2005 and read with Corrigendum G.S.R. 706(E), dated 6th December, 2005, G.S.R. 131(E), dated 3rd March, 2006, G.S.R. 532(E), dated 5th September, 2006, G.S.R. 575(E), dated 5th September, 2007, G.S.R. 591(E), dated 13th August, 2008, G.S.R. 805(E), dated 20th November, 2008, G.S.R. 117(E), dated 24th February, 2009, G.S.R. 329(E), dated 15th May, 2009, G.S.R. 606(E), dated 28th August, 2009 and G.S.R. 175(E), dated 5th March, 2010 (w.e.f. 7-9-2010).](ZZZ)[ (20) Every package of Cheese(s), \*if packed in polyfilm/wrapping of cloth, shall bear the following label, namely:-

Remove the outer\*packing before consumption]

[Inserted by G.S.R. 356(E), dated 7-6-2005 and read with Corrigendum G.S.R. 706(E), dated 6th December, 2005, G.S.R. 131(E), dated 3rd March, 2006, G.S.R. 532(E), dated 5th September, 2006, G.S.R. 575(E), dated 5th September, 2007, G.S.R. 591(E), dated 13th August, 2008, G.S.R. 805(E), dated 20th November, 2008, G.S.R. 117(E), dated 24th February, 2009, G.S.R. 329(E), dated 15th May, 2009, G.S.R. 606(E), dated 28th August, 2009 and G.S.R. 175(E), dated 5th March, 2010 (w.e.f. 7-3-2006).](ZZZ)[(21) Every package of Frozen Dessert/Frozen Confection shall bear the following label, namely:-

Frozen Desserts/Frozen Confection Contain .....Milk Fat\*/Edible Vegetable Oil\*/and Vegetable Fat\*.( \*Strike out whichever is not applicable).]

[Inserted by G.S.R. 356(E), dated 7-6-2005 and read with Corrigendum G.S.R. 706(E), dated 6th December, 2005, G.S.R. 131(E), dated 3rd March, 2006, G.S.R. 532(E), dated 5th September, 2006, G.S.R. 575(E), dated 5th September, 2007, G.S.R. 591(E), dated 13th August, 2008, G.S.R. 805(E), dated 20th November, 2008, G.S.R. 117(E), dated 24th February, 2009, G.S.R. 329(E), dated 15th May, 2009, G.S.R. 606(E), dated 28th August, 2009 and G.S.R. 175(E), dated 5th March, 2010 (w.e.f. 7-3-2006).](ZZZ)[(22) Every container or package of common salt shall bear the following label, namely:-

COMMON SALT FOR IODISATION/IRON

FORTIFICATION/ANIMAL USE/PRESERVATION/MEDICINE/INDUSTRIAL USE\*( \*Strike out whichever is not applicable).]

[Inserted by G.S.R. 670(E), dated 17-11-2005 (w.e.f. 17-5-2006). ](ZZZ)[(23) Every package of biscuits, bread and cakes containing Oligofructose shall bear the following declaration, namely:-  
Contains Oilgofructose (dietary fibre) .....gm/100gm.]

[Inserted by G.S.R. 400(E), dated 23-6-2006 (w.e.f. 5-7-2006). ][\* \* \*] [Sub-rule (ZZZ)(24) omitted by G.S.R. 664(E), dated 19th September, 2008 (w.e.f. 19-3-2009). Earlier sub-rule (ZZZ)(24) was inserted by G.S.R. 491(E), dated 21st August, 2006 and read with corrigendum G.S.R. 518(E), dated 31st July, 2007, G.S.R. 70(E), dated 5th February, 2008, G.S.R. 383(E), dated 16th May, 2008, G.S.R. 730(E), dated 13th October, 2008 (w.e.f. 18-3-2009).](ZZZ)[(25) Every package of fresh fruit if coated with wax shall carry the following label, namely:-

"Coated withwax (give name of wax)]

[Substituted by G.S.R. 114(E), dated 28-2-2008 (w.e.f. 28-2-2008). ](ZZZ)[(26) Every package of food containing Polyols shall bear the following label :-

Polyols may have laxative effects]

[Inserted by G.S.R. 488 (E), dated 9.6.2010 (w.e.f. 9.12.2010).](ZZZ)[(27) Every package of food containing Polydextrose shall bear the following label :-

Polydextrose may have laxative effects]

[Inserted by G.S.R. 488 (E), dated 9.6.2010 (w.e.f. 9-12-2010).]

### **43. Notice of addition, admixture or deficiency in food.**

(1)Every advertisement and every price or trade list or label for an article of food which contains an addition, admixture or deficiency shall describe the food as containing such addition, admixture or deficiency and shall also specify the nature and quantity of such addition, admixture or deficiency. No such advertisement or price or trade list or label attached to the container of the food shall contain any words which might imply that the food is pure:[Provided that for the purpose of this rule the following shall not be deemed as an admixture or an addition, namely:-(a)salt in butter or margarine;(b)vitamins in food.](2)Every package, containing a food which is not pure by reason of any addition, admixture or deficiency shall be labelled with an adhesive label, which shall have the following declaration:-

[DECLARATION [Substituted by S.R.O. 2755, dated 24th November, 1956 and as amended by G.S.R. 1211, dated 9th December, 1958.]THIS (a).....CONTAINS  
ANADMIXTURE/ADDITION OF NOT MORE THAN (b).....PER CENT OF(c).....]

(a)Here insert the name of food.(b)Here insert the quantity of admixture which may be present.(c)Here insert the name of the admixture or the name of the ingredient which is deficient.Where the context demands it, the words 'contains an admixture of' shall be replaced by the words "contains an addition of" or 'is deficient in'.(3)Unless the vendor of a food containing an addition, admixture or deficiency, has reason to believe that the purchaser is able to read and understand the declaratory label, he shall give the purchaser, if asked, the information contained in the declaratory label by word of mouth at the time of; sale.(4)Nothing contained in this rule shall be deemed to authorise any person to sell any article of food required under the Act or these rules to be sold in pure condition, otherwise than in its pure condition.(5)[ Nothing contained in the rule shall apply in the case of sweets,, confectionery, biscuits, bakery products, processed fruits, [aerated

water, vegetables and flavouring agents] [Added by S.R.O. 2755, dated 24th November, 1956.]. ]  
[Added by G.S.R. 1211, dated 9-12-1958. ]

**43A. [ Restriction on advertisement. [Inserted by G.S.R. 257(E) dated 3rd May, 1991 as corrected by Notification No. G.S.R. 531(E), dated 14th August, 1991 (w.e.f. 3-11-1991).]**

- There shall be no advertisement of any food which is misleading or contravening the provisions of Prevention of Food Adulteration Act, 1954 (37 of 1954), or the rules made thereunder. Explanation. - The term 'Advertisement' means any visible representation or announcement made [by means of any light, sound, smoke, gas, print, electronic media, internet or website]. ]

## **Part VIII – Prohibition and Regulations of Sales**

### **44. Sale of certain admixtures prohibited.**

- Notwithstanding the provisions of rule 43, no person shall either by himself or by any servant or agent, sell-(a)cream which has not been [prepared exclusively from] [Substituted by G.S.R. 1340, dated 24th October, 1961.] milk or which contains less than [25] [Substituted by G.S.R. 1533, dated 8th July, 1968 (w.e.f. 24-8-1968).] per cent, of milk fat,(b)milk which contains any added water,(c)ghee which contains any added matter not exclusively derived from milk fat,(d)skimmed milk (fat abstracted) as milk,(e)a mixture of two or more edible oils as an edible oil,(f)[ vanaspati to which ghee or any other substance has been added,] [Substituted by G.S.R. 1533, dated 8th July, 1968 (w.e.f. 24-8-1968).][\*\*\*] [Clause (g) omitted by G.S.R. 454(E), dated 15th April, 1988 (w.e.f. 15-4-1988).](h)turmeric containing any foreign substance,(i)[ mixture of coffee and any other substance except chicory,] [Inserted by S.R.O. 2755, dated 24th November, 1956.](j)[ dahi or curd not prepared from boiled, pasteurised or sterilised milk,] [Substituted by G.S.R. 503(E), dated 1st September, 1981.][\*\*\*] [Clause (k) omitted by G.S.R. 205, dated 13th February, 1974 (w.e.f. 23-5-1974).](l)[ milk or a milk product specified in Appendix B containing a substance not found in milk, except as provided in the rules:] [Inserted by G.S.R. 1533, dated 8th July, 1968 (w.e.f. 24-8-1968).][Provided that the Central Government may by notification in the Official Gazette [exempt] [Inserted by G.S.R. 1211, dated 20th December, 1958.] any preparations made of soluble extracts of coffee from the operation of this rule:][Provided further that proprietary food articles relating to clause (i) shall be exempted, from the operation of this rule:] [Substituted by G.S.R. 270(E), dated 2nd March, 1987.][Provided further that in respect of clause (e) [a maximum tolerance of 15.0 red units] [Inserted by G.S.R. 2068, dated 13th August, 1969.] in 1 cm. cell on Lovibond scale is permitted when the oil is tested for Baudouin test without dilution, that is to say, by shaking vigorously for 2 minutes, 5ml. of the sample with 5ml. of hydrochloric acid (specific gravity 1.19. and 0.3 ml. of 2 per cent, alcoholic solution of furfural, and allowing to stand for 5 minutes:][\*\*\*] [Inserted by G.S.R. 651(E), dated 22nd October, 1977.] ][\*\*\*] [Inserted by G.S.R. 732(E), dated 5th December, 1977 (w.e.f. 5-12-1977).] ][Provided also that in respect of clause (e) maximum tolerance of 10 red unit in 1 cm. cell on Lovibond scale is permitted when the oil is tested for Halphen's test without dilution, that is to say, by shaking 5 ml. of the sample with 5 ml. of

sulphur solution [one per cent (w/v) solution of sulphur in carbon-di-sulphide mixed with equal volume of amyl alcohol.], in a closed system test tube (250 x 25 cm.) heating in hot water (70°C-80°C) for a few minutes with occasional shaking until carbon-di-sulphide is boiled off and the sample stops foaming and then placing the tube on saturated brine bath, capable of being regulated at 110°C-115°C for 2.5 hours:] [Inserted by G.S.R. 55(E), dated 31st January, 1979 (w.e.f. 31-1-1979).][[Provided also that prohibition in clause (e) shall remain inoperative in respect of admixture of any two edible vegetable oils as an edible vegetable oil, where-(a)the proportion by weight of any edible vegetable oil used in the admixture is not less than 20 per cent by weight; and(b)the admixture of edible vegetable oils, is processed or packed and sold, by the Department of Civil Supplies, Government of India (Directorate of Vanaspati, Vegetable Oils and Fats) or by the agencies in public, private or Joint sector authorised by the Department, or by the National Dairy Development Board or by the State Cooperative Oilseeds Growers Federation or Regional and District Cooperative Oilseeds Growers Union set-up under National Dairy Development Board's Oilseeds and Vegetable Oil Project or by the Public Sector Undertakings of Central and State Governments, in sealed packages weighing [not more than 15 litres] under Agmark Certification mark Compulsorily and bearing the label declaration as laid down in clause (zz) of rule 42; and(c)the quality of each edible oil used in the admixture conforms to the relevant standard prescribed by these rules:] ][Provided also that proprietary food articles, as defined in clause (b) of the Explanation to rule 37A, relating to clause (1) shall be exempted from the operation of this rule.] [Added by G.S.R. 73 (E), dated 29th January, 1986.]

#### **44A. [ Sale of Kesari gram prohibited.] [Inserted by G.S.R. 1134, dated 5th September, 1961.]**

- No person in any State shall, with effect from such date as the State Government concerned may by notification in the Official Gazette specify in this behalf, sell or offer or expose for sale, or have in his possession for the purpose of sale, under any description or for use as an ingredient in the preparation of any article of food intended for sale-(a)Kesari gram (*Lathyrus sativus*) and its products,(b)Kesari dal (*Lathyrus sativus*) and its products,(c)Kesari dal flour (*Lathyrus sativus*) and its products,(d)a mixture of Kesari gram (*Lathyrus sativus*) and Bengal-gram (*Cicer arietinum*) or any other gram,(e)a mixture of Kesari dal (*Lathyrus sativus*) and Bengal-gram dal (*Cicer arietinum*) or any other dal,(f)a mixture of Kesari dal (*Lathyrus sativus*) flour and Bengal-gram (*Cicer arietinum*) flour or any other flour.[Explanation. - The equivalent of Kesari gram in some of the Indian languages are as follows:-] [Inserted by G.S.R. 55(E), dated 31st January, 1979 (w.e.f. 31-1-1979).]

- |   |          |   |
|---|----------|---|
| 1 | Assamese | Khesari, Teora.   |
| 2 | Bengali  | Khesari, Teora, Kassur, Batura.   |
| 3 | Bihari   | Khesari, Teora, Kassur, Batura.   |
| 4 | English  | Chikling vetch.   |
| 5 | Gujarati | Lang.   |
| 6 | Hindi    | Khesari, Kassur, Kasari Kassartiuri, Batura, Chapri, Dubia, Kansari, Kesori, Latri, Tinra, Tiuri, Kassor. |

- 7 Kannada Laki Bele, Kesari Bele.
- 8 Malayalam Kesari, Lanki, Vattu.
- 9 Tamil Muku.
- 10 Marathi Lakheri, Batri, Lakhi, Lang, Mutra, Teora Batroliki-dal, lakh.
- 11 Oriya Khesra, Khesari, Khesari dal.
- 12 Persian Masang.
- 13 Punjabi Kisari, Chural, Karas, Karil, Kasa, Kesari, Chapa.
- 14 Sanskrit Sandika, Triputi.
- 15 Sindhi Matter.
- 16 Telugu Lamka

**44AA. [ Prohibition of use of carbide gas in ripening of fruits. [Inserted by G.S.R. 55(E), dated 31st January, 1979 (w.e.f. 31-1-1979).]**

- No person shall sell or offer or expose for sale or have in his premises for the purpose of sale under any description, fruits which have been artificially ripened by use of acetylene gas, commonly known as carbide gas.] [Substituted by G.S.R. 457(E), dated 23rd April, 1990 (w.e.f. 23-4-1990) as corrected by G.S.R. 867(E), dated 25th October, 1990.]

**44AAA. [ Prohibition of use of mineral oil. [Inserted by G.S.R. 732(E), dated 23rd August, 1990 (w.e.f. 23-8-1990).]**

- No person shall sell or offer or expose for sale or have in his premises for the purpose of sale under any description, food articles which have been coated with mineral oil, except where the addition of mineral oil is permitted in accordance with the standards laid down in Appendix 'B'.]

**44B. [ Restriction on sale of ghee having less Reichert value than that specified for the area where such ghee is sold. [Inserted by G.S.R. 1134, dated 16th September, 1961.]**

(1)The ghee having less Reichert value and a different standard for Butyro-refractometer reading at 40°C than that specified for the area in which it is imported for sale or storage shall not be sold or stored in that area except under the 'AGMARK' seal:Provided that such ghee may be (i) sold loose, after opening the 'AGMARK' sealed container, in quantities not exceeding two kilograms at a time, and (ii) used in the preparation of confectionery (including sweetmeats).(2)A person selling-(i)such ghee in the manner specified in sub-rule (1), and(ii)confectionery (including sweetmeats) in the preparation of which such ghee is used, shall give a declaration in Form VI-B, to the Food Inspector when a sample thereof is taken by him for analysis under section 10 of the Act and also to a purchaser desiring to have the sample analysed under section 12 of the Act.(3)If on analysis such sample is found to be conforming to the standards of quality prescribed for the area where it is alleged to have been produced, the ghee shall not be deemed to be adulterated by reason only that it does not conform to the standards of quality prescribed for the area where it is sold.]



**44C. [ Restriction on sale of til oil produced in Tripura, Assam and West Bengal. [Inserted by G.S.R. 1533, dated 8th July, 1968 (w.e.f. 24-8-1968).]**

- Til oil (Sesame oil) obtained from white sesame seeds, grown in Tripura, Assam and West Bengal having different standards than those specified for til oil shall be sold in sealed containers bearing Agmark label. Where this til oil is sold or offered for sale without bearing an Agmark label, the standard given for til oil shall apply.]

**44D. [ Restriction on sale of Carbia Callosa and Honey dew. [Inserted by G.S.R. 205, dated 13th February, 1974 (w.e.f. 23-2-1975).]**

- Carbia Callosa and Honey dew shall be sold only in sealed containers bearing Agmark seal.]

**44E. [ Restriction on sale of Kangra tea. [Inserted by G.S.R. 850, dated 25th June, 1975.]**

- Kangra tea shall be sold or offered for sale only after it is graded and marked in accordance with the provisions of the Agricultural Produce (Grading and Marking) Act, 1937 (1 of 1937), and the rules made thereunder.]

**44F. [ Restriction on Sale of irradiated food. [Inserted by G.S.R. 614(E), dated 9th August, 1994 (w.e.f. 9-8-1994).]**

- Irradiated food shall be offered for sale only in prepackaged conditions.]

**44G. [ Conditions for sale of flavoured tea. [Inserted by G.S.R. 847(E), dated 7th December, 1994 (w.e.f. 7-12-1994) as corrected by G.S.R. 329(E), dated 4th April, 1995.]**

-(i) Flavoured tea shall be sold or offered for sale only by those manufacturers who are registered with Tea Board. Registration No. shall be mentioned on the label. (ii) It shall be sold only in packed conditions with label declaration as provided in clause 'yy' of rule 42.][\*\*\*] [Rule 44H omitted by G.S.R. 716(E), dated 13th September, 2000 (w.e.f. 30-9-2000). Earlier rule 44H was inserted by G.S.R. 670(E), dated 27th November, 1997 (w.e.f. 27-5-1998).]

**44I. [ Restriction on sale of common salt. [Inserted by G.S.R. 670(E), dated 17th November, 2005 (w.e.f. 17-5-2006).]**

- No person shall sell or offer or expose for sale or have in his premises for the purpose of sale, the common salt, for direct human consumption unless the same is iodized: Provided that common salt may be sold or exposed for sale or stored for sale for iodization, iron fortification, animal use, preservation, manufacturing medicines, and industrial use, under proper label declarations, as

specified under clause (22) of sub-rule (zzz) of rule 42.]

**44J. [ Product not to contain any substances which may be injurious to health. [Inserted by G.S.R. 491(E), dated 21st August, 2006 and read with corrigendum G.S.R. 70(E), dated 5th February, 2008, G.S.R. 383(E), dated 16th May, 2008 (w.e.f. 20-8-2007).]**

- Tobacco and nicotine shall not be used as ingredients in any food products.]

**45. Food resembling but not pure honey not to be marked honey.**

- No person shall use the word 'honey' or any word, mark, illustration, or device that suggests honey on the label or any package of, or in any advertisement for, any food that resembles honey but is not pure honey.

**46. Sale or use for sale of admixtures of ghee or butter prohibited.**

- No person shall sell or have in his possession for the purpose of sale or for use as; an ingredient in the preparation of an article of food for sale a mixture of ghee or butter and any substance (a) prepared in imitation of or as a substitute for: ghee or butter, or (b) consisting of or containing any oil or fat which does not conform to the definition of ghee: Provided where a mixture prohibited by this rule is required for the preparation of an article of food, such mixture shall be made only at the time of the preparation of such article of food.

**47. [ Restriction on use and sale of artificial sweeteners. [Substituted by G.S.R. 454(E), dated 15th April, 1988 (w.e.f. 15-4-1988).]**

] - [(1) No artificial sweetener shall be added to any article of food: [Provided that artificial sweetener may be used in food articles mentioned in the table below in quantities not exceeding the limits shown against them and as per provision contained in Appendix C to these rules and shall bear the label declarations as provided in sub-rule (ZZZ) (1), (ZZZ) (1) (A), (ZZZ) (1) (B) and (ZZZ) (12) of rule 42.] [Substituted by G.S.R. 284(E), dated 29th May, 1997 (w.e.f. 29-5-1997). Earlier it was Substituted by G.S.R. 695(E), dated 9th November, 1993 (w.e.f. 9-11-1993).]] [Table] [Substituted by G.S.R. 388 (E). dated 25th June, 2004, for the Table (w.e.f. 25-6-2004).]

SI.No.	Name of artificial sweetener	Article of food	Maximum limit of artificial sweetener.
1	2	3	4
1.	Saccharin Sodium	Carbonated WaterSoft Drink	100 PPM*100 PPM4000

Concentrate	Supari	Pan	PPM	8000
Masala	Pan	Flavouring	PPM	8.0
Material	Synthetic	Syrup for	Percent	450
dispenser	Sweets		ppm	500
(Carbon	hydrates	based and	ppm	3000
Milk	products		ppm	3000
based)	—Halwa,	Mysore	ppm	
Pak,	Boondi	Ladoo,		
Jalebi,				
Khoya	Burfi,	Peda,		
Gulab	Jamun,	Rasogolla		
and	Similar	milk product		
based	sweets	sold by	any	
name.	Chocolate	(White,		
Milk,	Plain,	Composite	and	
Filled)	Sugar	based/Sugar		
free	confectionery	Chewing		
gum/	Bubble	gum		

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2. Aspartame (methylester)

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[illegible]

and similar milk product	PPM400
based sweets sold	PPM450
byname.[Yoghurts	PPM150
[Inserted by G.S.R. 682(E),	PPM800
dated 18th November,	PPM1500
2005 (w.e.f.	PPM1250
18-11-2005).]Sweetened	PPM750
butter milkIce CreamJam,	PPM800
Jellies and	PPM700
marmaladesFrozen	PPM]600
FruitChutneyConfectionaryChewing gum	PPM]Inserted
CookiesDoughnuts/Scones/Custards	PPM]Inserted
mixes[Ready to serve tea	679(E), dated
and coffee based beverages	31st October,
[Inserted by G.S.R. 679(E),	2006 (w.e.f.
dated 31st October, 2006	31-10-2006).]800
(w.e.f. 31-10-2006).]Ice	PPM250
lollies/ice candyVegetable	PPM250
juiceVegetable	PPM1250
nectarConcentrates for	PPM1250
vegetable juiceConcentrate	PPM]1500
for vegetable	PPM]
nectar[Lozenges [Inserted	[Inserted by
by G.S.R. 430(E), dated	G.S.R. 430(E),
19th June, 2009 (w.e.f.	dated 19th
19-6-2009).][Non-carbonated	June, 2009
water based beverages	(w.e.f.
(non-alcoholic) [Inserted	19-6-2009).]300
by 488(E), dated 9th June,	PPM [Inserted
2010 (w.e.f.	by 488(E),
9-6-2010).]Jelly	dated 9th
CrystalsCustard	June, 2010
powder/ready to eat	(w.e.f.
custard dessertChocolate	9-6-2010).]*300
	PPM*260
	PPM800
	PPM]

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Explanation I. - Pan flavouring material refers to the flavouring agents permitted for human consumption to be used for pan. It shall be labelled as-

**PAN FLAVOURING MATERIAL**

Explanation II. - [Maximum limit of artificial sweetener in the product shall be as in reconstituted beverage or food or in the final beverage or food for consumption, as the case may be. The product label shall give clear instructions for reconstitution of products for making final beverage or food for consumption as the case may be] [[Substituted by G.S.R. 488(E), dated 9th June, 2010, for certain words (w.e.f. 9-6-2010). The words, before substitution, stood as under: 'Maximum limit of artificial sweetener in soft drink concentrate shall be as in reconstituted beverage or in final beverage for consumption. Soft Drink concentrate label shall give clear instruction for reconstitution of products: for making final beverage'.]]:[Provided further that Saccharin Sodium or Aspartame (Methyl ester) or Acesulfame Potassium or sucralose [or Neotame] [Substituted by G.S.R. 388(E), dated 25th June, 2004, for 'Provided that Saccharin Sodium or Aspartame Methyl ester or Acesulfame Potassium' (w.e.f. 25-6-2004).] ] may be sold individually as Table Top Sweetener [and may contain the following carrier or filler articles with label declaration as provided in sub-clauses (1) and (2) of sub-rule (ZZZ) of rule 42, namely:-

**1. Dextrose**

**2. Lactose**

**3. Maltodextrin**

**4. Mannitol**

**5. Sucrose**

**6. Isomalt**

**7. Citric acid**

**8. Calcium silicate**

**9. Carboxymethyl Cellulose**

**10. Cream of Tartar, IP**

**11. Cross Carmellose sodium**

**12. Colloidal silicone dioxide**

**13. Glycine**

**14. L-leucine**

**15. Magnesium stearate IP**

**16. Purified Talc**

**17. Poly vinyl pyrrolidone**

**18. Providone**

**19. Sodium hydrogen carbonate**

**20. Starch**

**21. Tartaric acid] [Substituted by G.S.R. 177(E), dated 6th April, 1998 (w.e.f. 6-10-1998).]**

**22. [ Erythritol] [Inserted by G.S.R. 488(E), dated 9th June, 2010 (w.e.f. 9-6-2010).]**

[Provided also that where sucralose is marketed as Table Top Sweetener, the concentration of sucralose shall not exceed [six mg. per tablet or hundred mg. of granule] [Inserted by G.S.R. 388(E), dated 25th June, 2004 (w.e.f. 25-6-2004).].](2)No mixture of artificial sweeteners shall be added to any article of food or in the manufacture of table top sweeteners:[Provided that in case of carbonated water, softdrink concentrate and synthetic syrup for dispenser. Wherein use of aspartame and acesulfame potassium have been allowed in the alternative, as per Table under sub-rule (1), these artificial sweeteners may be used in combination with one or more alternative if the quantity of each artificial sweetener so used does not exceed the maximum limit specified for that artificial sweetener in column (4) of the said Table as may be worked out on the basis of proportion in which such artificial sweeteners are combined. The products containing mixture of artificial sweeteners shall bear the label as provided under subrule (12) of sub-rule (ZZZ) of rule 42:] [Substituted by G.S.R. 388(E), dated 25th June, 2004, for the proviso (w.e.f. 25-6-2004).][Provided further that mixture of aspartame (methyl ester) and acesulfame K potassium (in ratio 2:1) may be



marketed as Table Top Sweetener and may contain the carrier or filler articles as mentioned in the proviso given under the Table in subrule (1) and under label declaration as provided in clauses (1) and (2) of sub-rule (zzz) of rule 42] [Inserted by G.S.R. 488(E), dated 9th June, 2010 (w.e.f. 9-6-2010).]:[Provided further that in carbonated water, the combination of Sucralose and Acesulfame Potassium may be used in ratio not to exceed proportionate levels of the permissible levels allowed for these individual artificial sweeteners in carbonated water under label declaration as provided in sub-rule (ZZZ) (12A) of rule 42.] [Inserted by G.S.R. 652(E), dated 2nd August, 2010 (w.e.f. 2-8-2010).]Illustration. - In column (3) of the said Table, in carbonated water, Aspartame (Methyl Ester) or Acesulfame Potassium may be added in the proportion of 700 ppm or 300 ppm respectively. If both artificial sweetners are used in combination and the proportion of Aspartame (Methyl Ester) is 350 ppm, the proportion of Ascesulfame Potassium shall not exceed the proportion of 150 ppm.](3)[ No person shall sell table top sweetener except under label declaration as provided in clauses (1) and (2) of sub-rule (ZZZ) of rule 42:Provided that Aspartame may be marketed as a table top sweetener in tabler or granular form in moisture-proof packages and the concentration of Aspartame shall not exceed 18 mg per 100 mg of tablet or granule.] [Substituted by G.S.R. 284(E), dated 29th May, 1997 (w.e.f. 29-5-1997).]

**47A. [ Restriction on use of Polyols in foods. [Inserted by G.S.R. 488(E), dated 9th June, 2010 (w.e.f. 9-6-2010).]**

- No Polyols shall be added to any article of food except mentioned in the Table below in quantities not exceeding the limits shown against them and as per provision contained in Appendix 'C' of these rules and shall bear the label declaration as provided in sub-rule (ZZZ) (26) of rule 42.]TABLE

SI. No.	Name of Polyols	Article of Food	Maximum Limit
1.	Isomalt	(i) Traditional Indian Sweets(carbohydrates based and milk products based) Halwa/Mysore Pak,Boondi Ladoo, Jalebi, Khoya Burfi, Peda, Gulab Jamun, Rasogollaand similar milk product based sweets sold by any name.(ii) Instant sweetmeat mixes(pongal mix, gulab jamun mix, jalebi mix)(iii) Bakery products(iv) Jams, Jellies and Marmalades(v) Edible ices(vi) Ice-cream, frozen desserts, sweetened yoghurt.	GMP
2.	Erythritol	Dairy drinks (chocolate and flavoured milk), carbonatedbeverages, non-carbonated water based beverages (non-alcoholic),ice-cream, yoghurt, puddings, non-dairy toppings, bakery mixes,cake, cookies and pastries, ready to eat breakfast cereals, softcandies,	GMP]

chocolate and hard candies.

3. [ [Inserted by G.S.R. 652(E), dated 2nd August, 2010 (w.e.f. 2-8-2010)]	Maltitol/Maltitol Syrup [Inserted by G.S.R. 652(E), dated 2nd August, 2010 (w.e.f. 2-8-2010)]	Bakery products, ice-cream, frozen desserts, jam, jellies and marmalades. [Inserted by G.S.R. 652(E), dated 2nd August, 2010 (w.e.f. 2-8-2010)]	GMP] [Inserted by G.S.R. 652(E), dated 2nd August, 2010 (w.e.f. 2-8-2010)]
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**47B. [ Use of Polydextrose in foods. [Inserted by G.S.R. 488(E), dated 9th June, 2010 (w.e.f. 9-6-2010).]**

- Polydextrose may be used in following food article subject to maximum level as per GMP and proper label declaration as provided in sub-rule (ZZZ) (27) of rule 42. Ice-cream, Frozen dessert, Cakes, biscuits, yoghurt, whip topping, sugar boiled confectionary, lozenges, jam, fruit jelly, Traditional Indian Sweets (carbohydrates based and milk products based) Halwa, Mysore Pak, Boondi Ladoo, Jalebi, Khoya Burfi, Peda, Gulab Jamun, Rasogolla and similar milk product based sweets sold by any name.]

**48. Use of flesh of naturally dead animals or fowls prohibited.**

- No person shall sell or use as an ingredient in the preparation of any article of food intended for sale, the flesh of any animal or fowl which has died on account of natural causes.

**48A. [ Sale of permitted food colours. [Substituted by S.R.O. 2755, dated 24th November, 1956.]**

- [(1) No person shall manufacture, sell, stock, distribute or exhibit for sale [[synthetic food colours] ] or their mixtures or any preparation of such colour for use in or upon food except under a licence.](2)No person shall sell a permitted [[synthetic food colours] [Substituted by G.S.R. 677(E), dated 6th September, 1994 (w.e.f. 6-9-1994) as corrected by G.S.R. 54(E), dated 7th February, 1995.] ] for use in or upon food unless its container carries a label stating the following particulars:(a)the words "Food Colours".(b)the chemical and the common or commercial name [and colour index] [Inserted by G.S.R. 425(E), dated 14th April, 1960.] of the dye-stuff.(3)No person shall sell a mixture of permitted [[synthetic food colours] [Substituted by G.S.R. 677(E), dated 6th September, 1994 (w.e.f. 6-9-1994) as corrected by G.S.R. 54(E), dated 7th February, 1995.] ] for use in or upon food unless its container carries a label stating the following particulars:-(a)the words "Food Colour Mixture";(b)the chemical and the common or commercial name [and colour index] [Inserted by G.S.R. 425(E), dated 14th April, 1960.] of the dye-stuff contained in the mixture.(4)No person shall sell a preparation of permitted [[synthetic food colours] [Substituted by G.S.R. 677(E), dated 6th September, 1994 (w.e.f. 6-9-1994) as corrected by G.S.R. 54(E), dated 7th February, 1995.] ] for use in or upon food unless its container carries a label stating the following particulars:-(a)the words "Food Colour Preparation";(b)the name of the various ingredients used in

the preparation.](5)[ The licence referred to in sub-rule (1) shall be issued by the licensing authority appointed under sub-rule (2) of rule 50 and shall be subject to such conditions as the State Government may specify in this behalf.] [Inserted by G.S.R. 514, dated 28th June, 1958.][\*\*\*] [Sub-rule (6) omitted by G.S.R. 400(E), dated 23rd June, 2006 (w.e.f. 5-7-2006).][\*\*\*] [Rule 48B omitted by G.S.R. 491(E), dated 21st August, 2006 and read with corrigendum G.S.R. 70(E), dated 5th February, 2008, G.S.R. 383(E), dated 16th May, 2008 (w.e.f. 20-11-2006).][\*\*\*] [Rule 48C omitted by G.S.R. 400(E), dated 23rd June, 2006 (w.e.f. 5-7-2006).]

**48D. [ Storage and sale of irradiated food. [Inserted by G.S.R. 614(E), dated 9th August, 1994 (w.e.f. 9-8-1994).]**

- Save as otherwise provided in these rules, no person shall irradiate for sale, store for sale, or transport for sale irradiated food.]

**48E. [ Sale of fresh fruits and vegetables. [Inserted by G.S.R. 656(E), dated 13th August, 2003 (w.e.f. 13-8-2003).]**

- The fresh fruits and vegetables shall be free from rotting and free from coating of waxes, mineral oil and colours:][Provided that fresh fruits may be coated with bees wax (white and yellow) or carnauba wax or shellac wax at level not exceeding Good Manufacturing Practices under proper label declaration as provided in sub-rule (ZZZ) (25) of rule 42.] [Substituted by G.S.R. 114(E), dated 28th February, 2008 (w.e.f. 28-2-2008). Earlier the proviso was inserted by G.S.R. 773(E), dated 29th December, 2006 and as corrected by Corrigendum G.S.R. 792(E), dated 29th December, 2007 (w.e.f. 1-3-2008).]

## **Part IX – Conditions for Sale and Licence**

### **49. Conditions for sale.**

(1)Every utensil or container used for manufacturing, preparing or containing any food or ingredient of food intended for sale shall be kept at all times in good order and repair and in a clean and sanitary condition. No such utensil or container shall be used for any other purpose.(2)No person shall use for manufacturing, preparing or storing any food or ingredient of food intended for sale, any utensil or container which is imperfectly enamelled or imperfectly tinned or which is made of such materials or is in such a state as to be likely to injure such food or render it noxious.(3)Every utensil or container containing any food or ingredient of food intended for sale shall at all times be either provided with a tight-fitting cover or kept closed or covered by a properly fitting lid or by a close fitting cover or gauze net or other material of a texture sufficiently fine to protect the food completely from dust, dirt and flies and other insects.(4)No utensil or container used for the manufacture or preparation of or containing any food or ingredient of food intended for sale shall be kept in any place in which such utensil or container is likely by reason of impure air or dust or any offensive, noxious or deleterious gas or substance or any noxious or injurious emanations, exhalation, or effluvium, to be contaminated and thereby render the food noxious.(5)[ A utensil or

container made of the following materials or metals, when used in the preparation, packaging and storing of food] [Substituted by G.S.R. 694(E), dated 11th October, 1999 (w.e.f. 10-4-2000).] shall be deemed to render it unfit for human consumption:-(i)containers which are rusty;(ii)enamelled containers which have become chipped and rusty;(iii)copper or brass containers which are not properly tinned; [\*\*\*] [Omitted by G.S.R. 507(E), dated 19th March, 1986 (w.e.f. 19-3-1987).](iv)[ containers made of aluminium not conforming in chemical composition to IS: 20 [\*] **[Substituted by G.S.R. 425, dated 4th April, 1960.] specification for Cast Aluminium and Aluminium Alloy for utensils or IS: 21 [\*]** [Omitted by G.S.R. 382(E), dated 10th July, 1997 (w.e.f. 10-7-1997).] specification for Wrought Aluminium and Aluminium Alloy for utensils;] [and] [Inserted by G.S.R 507(E), dated 19th March, 1986 (w.e.f. 19-3-1987).](v)[ Containers made of plastic materials not conforming to the following Indian Standards specification, used as appliances or receptacles for packing or storing, whether partly or wholly, food articles, namely:- [Inserted by G.S.R 507(E), dated 19th March, 1986 (w.e.f. 19-3-1987).](a)IS: 10146 [\*\*\*] (Specification for Polyethylene in contact with foodstuffs);(b)IS: 10142 [\*\*\*] [Omitted by G.S.R. 382(E), dated 10th July, 1997 (w.e.f. 10-7-1997).] (Specification for Styrene Polymers in contact with foodstuffs);(c)IS: 10151 [\*\*\*] [Omitted by G.S.R. 382(E), dated 10th July, 1997 (w.e.f. 10-7-1997).] (Specification for Polyvinyl Chloride (PVC), in contact with foodstuffs);(d)IS: 10910 [\*\*\*] [Omitted by G.S.R. 382(E), dated 10th July, 1997 (w.e.f. 10-7-1997).] (Specification for Polypropylene in contact with foodstuffs);(e)[ IS: 11434 [\*\*\*] [Inserted by G.S.R. 840(E), dated 6th October, 1987 (w.e.f. 6-4-1988).] (Specification for Ionomer Resins in contact with food-stuffs);](f)[ IS 11704 [\*\*\*] [Inserted by G.S.R. 105(E), dated 22nd February, 1994 (w.e.f. 22-4-1994) and corrected by G.S.R. 611(E), dated 9th August, 1994.] [Specification for Ethylene Acrylic Acid (EAA) copolymer].(g)IS 12252 [\*\*\*] [Omitted by G.S.R. 382(E), dated 10th July, 1997 (w.e.f. 10-7-1997).] [Specification for Poly alkylene terephthalates (PET)].(h)IS 12247 [\*\*\*] [Omitted by G.S.R. 382(E), dated 10th July, 1997 (w.e.f. 10-7-1997).] [Specification for Nylon 6 Polymer].(i)[ S 13601-Ethylene Vinyl Acetate (EVA) [Inserted by G.S.R. 382(E), dated 10th July, 1997 (w.e.f. 10-7-1997).](j)IS 13576-Ethylene Methacrylic Acid (EMMAA).](vi)[ Tin and plastic containers once used shall not be re-used for packaging of edible oils and fats:] [Substituted by G.S.R. 694(E), dated 11th October, 1999 (w.e.f. 11-4-2000).][Provided that utensils or containers made of copper though not properly tinned may be used for the preparation of sugar confectionery or essential oils and mere use of such utensils or containers shall not be deemed to render sugar, confectionery or essential oils unfit for human consumption.] [Substituted by G.S.R. 1211, dated 9th December, 1958.](6)[ No person shall sell compounded asafoetida exceeding one kilogram in weight except in a sealed container with a label.] [Inserted by G.S.R. 382, dated 9th March, 1966.](7)[ No person shall sell Hingra without a label on its container upon which is printed a declaration in the form specified in rule 42.] [Inserted by G.S.R. 1256, dated 17th August, 1967.][\*\*\*] [Sub-rule (8) omitted by G.S.R. 400(E), dated 23rd June, 2006 (w.e.f. 5-7-2006).](9)[ No person shall sell salseed fat for any other purpose except for bakery and confectionery and it shall be refined and shall bear the label declaration as laid down in rule 42 (T).] [Inserted by G.S.R. 19(E), dated 28th January, 1980.](10)[ [ [Table iodized salt or table iron fortified common salt] [Substituted by G.S.R. 11(E), dated 4th January, 1985.] ] containing anticaking agent shall be sold only in a package which shall bear the label as specified in sub-rule (V) of rule 42.(10A)Iron fortified common salt shall be sold only in high density polyethylene bag (HDPE) (14 mesh, density 100 kg/m<sup>3</sup>, unlaminated) package which shall bear the table as specified in sub-rule (VV) of rule 42.] ][\*\*\*] [Sub-rule (11) omitted by G.S.R. 400(E), dated 23rd June, 2006

(w.e.f. 5-7-2006).](12)The katha prepared by Bhatti method shall be conspicuously marked as "Bhatti Katha".(13)[ All edible oils, except coconut oil, imported in crude, raw or unrefined form shall be subjected to the process of refining before sale for human consumption. Such oils shall bear a label declaration as laid down in rule 42 (W).] [Inserted by G.S.R. 44(E), dated 5th February, 1982 (w.e.f. 5-8-1982).](14)[ Dried Glucose Syrup containing sulphur-dioxide exceeding 40 ppm, shall be sold only in a package which shall bear the label as specified in sub-rule (X) of rule 42.] [Inserted by G.S.R. 57(E), dated 11th February, 1982 and corrected by G.S.R. 307(E), dated 3rd April, 1982 (w.e.f. 11-8-1982).](15)[ No person shall store, expose for sale or permit the sale, of any insecticide in the same premises where articles of food are stored, manufactured or exposed for sale:Provided that nothing in this sub-rule shall apply to the approved household insecticides which have been registered as such under the Insecticides Act, 1968 (46 of 1968).Explanation. - For the purpose of this sub-rule, the word 'insecticide' has the same meaning as assigned to it in the Insecticides Act, 1968 (46 of 1968).] [Inserted by G.S.R.790(E), dated 10th October, 1983 (w.e.f. 10-10-1983).](16)[ [Condensed milk sweetened, condensed skimmed milk sweetened, milk powder, skimmed milk powder [partly skimmed milk powder and partly skimmed sweetened condensed milk] [Inserted by G.S.R. 550(E), dated 4th July, 1985 (w.e.f. 4-7-1985).] ] shall not be sold except under Indian Standard Institution Certification Mark.][\*\*\*] [Sub-rule (17) omitted by G.S.R. 400(E), dated 23rd June, 2006 (w.e.f. 5-7-2006).](18)No person shall sell confectionery weighing more than 500 gms. except in packed condition and confectionery sold in pieces shall be kept in glass or other suitable containers.Explanation. - For the purposes of sub-rules (17) and (18) "confectionery" shall mean sugar boiled confectionery, lozenges and chewing gum and bubble gum.(19)[ No person shall manufacture, sell, store or exhibit for sale an infant milk food, infant formula and milk cereal based weaning food, processed cereal based weaning food and follow up formula except under Bureau of Indian Standards Certification Mark.] [[Substituted by G.S.R. 430(E), dated 19th June, 2009, for sub-rule (19) (w.e.f. 19-6-2009). Sub-rule (19), before substitution, stood as under: '(19) No person shall manufacture, sell, store or exhibit for sale an infant milk food, infant formula and milk cereal based weaning food and processed cereal based weaning food except under Bureau of Indian Standards Certification Mark.']](20)[ No person shall sell protein rich atta and protein rich maida except in packed condition mentioning the names of ingredients on the lable.] [Inserted by G.S.R. 731(E), dated 10th December, 1991 (w.e.f. 10-12-1991) and corrected by G.S.R. 524(E), dated 15th May, 1992.](21)[ The blended edible vegetable oil shall not be sold in loose form. [It shall be sold in sealed package weighing not more than 15 litres. The container having blended edible vegetable oil shall be tamper proof.] [Inserted by G.S.R. 91(E), dated 7th February, 1992 (w.e.f. 7-2-1992) as corrected by G.S.R. 314(E), dated 3rd March, 1992; G.S.R. 592(E), dated 15th June, 1992 and G.S.R. 429(E), dated 25th May, 1993.] It shall also not be sold under the common or generic name of the oil used in the blend but shall be sold as 'Blended Edible Vegetable Oil'. The sealed package shall be sold or offered for sale only under AGMARK certification mark bearing the label declarations as provided under rule 42 and rule 44 besides other labelling requirements under these rules.](22)[ Coloured and flavoured [table margarine] [Inserted by G.S.R. 907(E), dated 4th December, 1992 (w.e.f. 4-12-1992) and corrected by G.S.R. 429(E), dated 25th May, 1993.] shall only be sold in a sealed package weighing not more than 500 gms. with a label declaring addition of colour and flavour as required under these rules.](23)[ The fat spread shall not be sold in loose form. It shall be sold in sealed packages weighing not more than 500 gms. The word 'butter' shall not be associated while labelling. the product. The sealed package shall be sold or offered for sale only under

AGMARK certification mark bearing the label declaration as provided under rule 42 besides other labelling requirements under these rules.] [Inserted by G.S.R. 481, dated 16th September, 1993 (w.e.f. 2-10-1993).] [(24) No person shall sell powdered spices and condiments except under packed conditions. Explanation. - For the purpose of this sub-rule 'spices and condiments' means the spices and condiments specified in Appendix B of the Prevention of Food Adulteration Rules, 1955.] [Inserted by G.S.R. 105(E), dated, 22nd February, 1994 (w.e.f. 22-2-1994) as sub-rules (23) and (24) and corrected by G.S.R. 611(E), dated 9th August, 1994.] (25) No person shall sell or serve food in any 'commercial establishment' in plastic articles used in catering and cutlery, unless the plastic material used in catering and cutlery articles, conform to the food grade plastic, specified in rule 49(5)(v). Explanation. - For the purpose of this sub-rule "commercial establishment" means any establishment, called by whatever name, being run/managed by any person or by any authority of the Government/Semi-Government or by any corporate/registered body which deals in the business of selling or serving food.] (26) [ Conditions for sale of irradiated food. - All irradiated food shall be sold in prepacked conditions only. The type of packaging material used for irradiated food for sale or for stock for sale or for exhibition for sale or for storage for sale shall conform to the requirement of packaging material as per Rule 49.] [Inserted by G.S.R. 614 (E), dated 9th August, 1994 (w.e.f. 9-8-1994).] (27) [ Every package of cheese (hard), surface treated with Natamycin, shall bear the label as specified under clause (8) of sub-rule (ZZZ) of rule 42.] [Inserted by G.S.R. 223 (E), dated 20th May, 1996 (w.e.f. 20-11-1996).] (28) [ No person shall manufacture, sell or exhibit for sale packaged drinking water except under the Bureau of Indian Standards Certification Mark.] [Inserted by G.S.R. 760 (E), dated 29th September, 2000 (w.e.f. 29-3-2001).] (29) [ No person shall manufacture, sell or exhibit for sale mineral water except under the Bureau of Indian Standards Certification Mark. Explanation. - For the purpose of this rule, the expression "mineral water" shall have the same meaning as assigned to it in item A. 32 of Appendix B to these Rules.] [Inserted by G.S.R. 759 (E), dated 29th September, 2000 (w.e.f. 29-3-2001).] (30) [ Tin Plate used for the manufacture of tin containers for packaging edible oils and fats shall conform to, the standards of prime grade quality contained in B.I.S. Standards No. 1993 or 13955 or 9025 or 13954 as amended from time to time or in respect of Tin containers for packaging edible oils and fats shall conform to IS No. 10325 or 10339 as amended from time to time.] [Inserted by G.S.R. 876 (E), dated 20th November, 2000 (w.e.f. 20-5-2001).] (31) [ No person shall sell any food product wherein artificial sweetener is permitted under these rules, except under packed condition and as per the labelling requirements prescribed under rule 42.] [Inserted by G.S.R. 679(E), dated 31st October, 2006 (w.e.f. 1-1-2007).]

## 50. Conditions for licence.

- [(1) No person shall manufacture, sell, stock, distribute or exhibit for sale any article of food, including prepared food or ready to serve food [or irradiated food] [Substituted by G.S.R. 293 (E), dated 23rd March, 1985 (w.e.f. 23-3-1985).] except under a licence: Provided that the fruit products covered under the Fruit Products Order, 1955, solvent extracted oil, deoiled meal and edible flour covered under the Solvent Extracted Oil, De-oiled Meal and Edible Flour (Control) Order, 1967, [vanaspati covered under the Vegetable Oil Products (Regulation) Order, 1998] [Substituted by G.S.R. 7 (E), dated 4th January, 2001 (w.e.f. 4-1-2001).], and meat and poultry products covered under the Meat Food Products Order, 1973, shall be exempted from the above rule:] [Provided

further that a producer of milk, who sells milk only to a milk cooperative society which is a member of milk co-operative Union engaged in reconstitution of milk or manufacture of milk products, shall be exempted from this sub-rule:] [Inserted by G.S.R. 543(E), dated 2nd July, 1985 (w.e.f. 2-7-1985).][Provided also that no person shall manufacture, sell, stock, distribute or exhibit for sale any article of food which has been subjected to the treatment of irradiation, except under a licence from Deptt. of Atomic Energy (Control of Irradiation of Food), under the Atomic Energy Act, 1962 (Act 33 of 1962).] [Inserted by G.S.R. 614(E), dated 9th August, 1994 (w.e.f. 9-8-1994) as corrected by G.S.R. 60(E), dated 7th February, 1995.](1A)[ One licence may be issued by the licensing authority for one or more articles of food and also for different establishments or premises in the same local area.] [Substituted by G.S.R. 290(E), dated 13th April, 1981 (w.e.f. 13-4-1981).](1B)[ The name and address of the Director or Manager, as the case may be, nominated by the company, under rule 12B shall be mentioned in the licence.] [Inserted by G.S.R. 4(E), dated 4th January, 1977.](2)The State Government or the local authority shall appoint licensing authorities.(3)A licensing authority may with the approval of the State Government or the local authority by an order in writing delegate the power to sign licenses and such other powers as may be specified in the order to any other person under his control.(4)[ If the articles of food are manufactured, stored or exhibited for sale at different premises situated in more than one local area, separate applications shall be made and a separate licence shall be issued in respect of such premises not falling within the same local area:Provided that the itinerant vendors who have no specified place of business, shall be licensed to conduct business in a particular area within the jurisdiction of the licensing authority.] [Substituted by G.S.R. 290(E), dated 13th April, 1981 (w.e.f. 13-4-1981).](5)Before granting a licence for manufacture, stock or exhibition of any of the articles of food in respect of which a licence is required, the licensing authority shall inspect the premises and satisfy itself that it is free from sanitary defects. The applicant for the licence shall have to make such alteration in the premises as may be required by the licensing authority for the grant of a licence:[Provided that the licensing authority may for reasons to be recorded in writing, refuse to grant a licence, if it is satisfied that it is necessary to do so in the interest of public health.] [Inserted by G.S.R. 1417, dated 20th September, 1976 (w.e.f. 2-10-1976).][\*\*\*] [Sub-rule (6) omitted by S.R.O. 2755, dated 24th November, 1956.](7)Proprietors of [hotels, restaurants and other food stalls (including mobile and itinerant food stalls) who sell or expose for sale savouries, sweets or other articles of food] [Substituted by G.S.R. 169, dated 2nd February, 1961.] shall put up a notice board containing separate lists of the articles which have been cooked in ghee, edible oil, [vanaspati] [Substituted by G.S.R. 1340, dated 24th October, 1961.] and other fats for the information of the intending purchasers.[\*\*\*] [Sub-rule (8) omitted by G.S.R. 1211, dated 9th December, 1958.](9)No licensee shall employ in his work any person who is suffering from infectious, contagious or loathsome disease.(10)No person shall manufacture, store or expose for sale or permit the sale of any article of food in any premises not effectively separated to the satisfaction of the licensing authority from any privy, urinal, sullage, drain or place of storage of foul and waste matter.(11)All vessels used for the storage or manufacture of the articles intended for sale shall have proper cover to avoid contamination.(12)Every manufacturer [including ghani operator] [Inserted by S.R.O. 2755, dated 24th November, 1956.] or wholesale dealer in butter, ghee, vanaspati, edible oils, and other fats shall maintain a register showing the quantity manufactured, received or sold and the destination of each consignment of the substances sent out from his manufactory or place of business, and shall present such register for inspection whenever required to do so by the licensing authority.(13)[ An itinerant vendor granted a

licence under these rules shall carry a metallic badge on his arm showing clearly the licence number, the nature of articles for the sale of which the licence has been granted, his name and address and the name, address of the owner, if any, for whom he is working. His containers of food and the vehicle shall also be similarly marked. In addition to the metallic badge the vendor shall, if so required by the State Government or the local authority, carry an identity card with his photograph and the number of the licence. The identity card shall be renewed every year:.] [Substituted by G.S.R. 169, dated 2nd February, 1961.][Provided that the whole-time employees of the companies shall not be treated as itinerant vendors for the purpose of carrying a metallic badge on their arms or obtaining separate licences if an identity card containing particulars of the valid municipal licence is carried by them.] [Inserted by G.S.R. 133, dated 23rd January, 1973.](14)The nature of articles of food for the sale of which a licence is required under these rules shall be mentioned in the application for licence. Any objectionable, ambiguous or misleading trade name shall not be approved by the licensing authority.(15)Every licensee who sells any food, shall display a notice board containing the nature of the articles which he is exposing or offering for sale.(16)[ (a) The manufacturing or packing or processing of food in any establishment, and;(b)serving food in hotel or restaurants, where twenty or more person are working on any day of preceding twelve months, shall be supervised by a person having any one of the following qualifications:-(i)a degree in Science with Chemistry or Home Science or Microbiology or Food Technology, or;(ii)diploma in Food Technology from a recognized University/Board, or;(iii)diploma in Hotel Management and Catering Technology Course of three years, or;(iv)Food Craft Course of one year run by National Council for Hotel Management and Catering Technology, or;(v)Certificate Course on food safety conducted by University/Institutions based on the course curriculum developed by Department of Health:Provided that the name of such person with his consent, signature and complete address as required under the provisions of the Prevention of Food Adulteration Act, 1954, shall be notified to the Food (Health) Authority.][Added by G.S.R. 646(E), dated 20th October, 2005 (w.e.f. 22-10-2007).]

**51. [ Duration of licences. [Substituted by G.S.R. 832(E), dated 21st October, 2003 (w.e.f. 21-10-2003).]**

- A licence shall, unless sooner suspended or cancelled, be in force for a period of five years or for such period as the State Government may prescribe:Provided that the licensee shall make an application for renewal of licence at least three months before the expiry of the period of validity of the licence and the licensing authority shall pass orders on the application before the expiry period of validity of the licence in force.]

**51A. [ Procedure for issue of licence in certain local areas. [Inserted by G.S.R. 829(E), dated 7th November, 1983 (w.e.f. 7-5-1984).]**

- A licensing authority empowered to issue licences in Local areas falling within the jurisdiction of a sea-port, airport, a railway station or a group of railway stations (including any railway colony, office, yard, goods-shed, transshipment shed, workshop and other works owned and maintained by the Railway Administration, for the purpose or in connection with the railways), shall exercise his



functions in the manner prescribed by the State Government concerned in which sea-port, airport or railway station is situated and adopt such forms as are prescribed by that Government for the purpose of licensing.][Part X] [Added by S.R.O. 1687, dated 28th July, 1956.] Preservatives

## 52. Definition of preservative.

- "Preservative" means a substance which when added to food, is capable of inhibiting, retarding or arresting the process of fermentation, acidification or other decomposition of food.

## 53. Classification of preservatives.

- Preservatives shall be divided into following classes:(i)Class I preservatives shall be-(a)common Salt,(b)sugar,(c)dextrose,(d)glucose [Syrup] [Added by G.S.R. 1533, dated 8th July, 1968 (w.e.f. 24-8-1968).],[\*\*\*] [Clause (e) omitted by G.S.R. 764(E), dated 15th November, 1984 (w.e.f. 15-11-1984).](f)spices,(g)vinegar or acetic acid,(h)honey,[\*\*\*] [Clauses (i) to (k) omitted by G.S.R. 1533, dated 8th July, 1968 (w.e.f. 24-8-1968).][\*\*\*] [Clauses (i) to (k) omitted by G.S.R. 1533, dated 8th July, 1968 (w.e.f. 24-8-1968).][\*\*\*] [Clauses (i) to (k) omitted by G.S.R. 1533, dated 8th July, 1968 (w.e.f. 24-8-1968).](l)[ edible vegetable oils.] [Inserted by G.S.R. 764(E), dated 15th November, 1984 (w.e.f. 15-11-1984)][Addition of Class I preservatives in any food is not restricted, unless otherwise provided in the rules:] [Added by G.S.R. 1533, dated 8th July, 1968 (w.e.f. 24-8-1968)][Provided that the article of food to which a Class I preservative has been added conforms to the specifications laid down in Appendix B.] [Inserted by G.S.R. 55(E), dated 31st January, 1979.](ii)Class II preservatives shall be-(a)Benzoic acid including salts thereof,(b)Sulphurous acid including salts thereof,(c)[Nitrates or] [Added by G.S.R. 1533, dated 8th July, 1968 (w.e.f. 24-8-1968).] Nitrites of Sodium or Potassium in respect of food like ham, pickled meat,(d)[ Sorbic acid including its sodium, potassium and calcium salts, [propionates of calcium or sodium, lactic acid, and acid calcium phosphate] [Added by G.S.R. 1533, dated 8th July, 1968 (w.e.f. 24-8-1968).]],(e)Nicin [\*\*\*] [Omitted by G.S.R. 764(E), dated 15th November, 1984 (w.e.f. 15-11-1984).],(f)[ Sodium and calcium propionate,] [Inserted by G.S.R. 205, dated 23rd February, 1974 (w.e.f. 23-5-1974).](g)[ Methyl or propyl Parahydroxy-Benzoate, [Inserted by G.S.R. 764(E), dated 15th November, 1984 (w.e.f. 15-11-1984).](h)Propionic acid, including esters or salt thereof,(i)sodium diacetate, and(j)sodium, potassium and calcium salts of lactic acid.]

## 54. Use of more than one Class II preservative prohibited.

- No person shall use in or upon a food more than one Class II preservative:[Provided that where in column (2) of the table given below rule 55 the use of more than one preservative has been allowed in the alternative, those preservatives may notwithstanding anything contained in rule 55, be used in combination with one or more alternatives, provided the quantity of each preservative so used does not exceed such number of parts out of those specified for that preservative in column (3) of the aforesaid table as may be worked out on the basis of the proportion in which such preservatives are combined.Illustration. - In the group of foods specified in Item 6 of the table given below rule 55, Sulphur dioxide or Benzoic acid can be added in the proportion of 40 parts per million or 200 parts per million respectively. If both preservatives are used in combination and the proportion of

Sulphur dioxide is 20 parts per million the proportion of Benzoic acid shall not exceed the proportion of 100 parts per million.] [Substituted by G.S.R. 1533, dated 8th July, 1968 (w.e.f. 24-8-1968).]

## 55. Use of Class II preservatives restricted.

- The use of Class II preservatives shall be restricted to the following group of foods in concentration not exceeding the proportions given below against each:

	Article of food	Preservative	Parts per million
	(1)	(2)	(3)
1.	Sausages and sausage meat containing raw meat, cereals and condiments.	Sulphur dioxide	450
2.	Fruit, fruit pulp or juice (not dried) for conversion into jam or crystallised glace or cured fruit or other products:		
	(a) [Cherries [Substituted by G.S.R. 764(E), dated 15th November, 1984 (w.e.f. 15-11-1985)]	Sulphur dioxide [Substituted by G.S.R. 764(E), dated 15th November, 1984 (w.e.f. 15-11-1985)]	2,000] [Substituted by G.S.R. 764(E), dated 15th November, 1984 (w.e.f. 15-11-1985)]
	(b) Strawberries and raspberries	Sulphur dioxide	2,000
	(c) Other fruits	Sulphur dioxide	1,000
3.	Fruit juice concentrate	Sulphur dioxide	1,500
4.	Dried fruits:		
	(a) Apricots, peaches, apples, pears and other fruits.	Sulphur dioxide	2,000
	(b) Raisins and sultanas	Sulphur dioxide	750
5.	[Other non-alcoholic wines, squashes, crushes, fruit syrups,	Sulphur dioxide or Benzoic acid	350600

	cordials, fruit juices and barley water to be used after dilution] [Substituted by G.S.R. 553, dated 22nd April, 1972.].		
6.	Jam, marmalade, preserve, canned cherry and fruit jelly.	Sulphur dioxide or Benzoic acid	40200
7.	Crystallised glaze or cured fruit (including candied peel).	Sulphur dioxide	150
8.	Fruit and fruit pulp not otherwise specified in the schedule.	Sulphur dioxide	350
9. [	[Substituted by G.S.R. 916(E), dated 17th November, 1987 as corrected by G.S.R. 320(E), dated 2nd March, 1988 (w.e.f. 18-5-1988)]	Plantation white sugar, cube sugar, dextrose, gur or jaggery, misri [Substituted by G.S.R. 916(E), dated 17th November, 1987 as corrected by G.S.R. 320(E), dated 2nd March, 1988 (w.e.f. 18-5-1988)]	70 [Substituted by G.S.R. 916(E), dated 17th November, 1987 as corrected by G.S.R. 320(E), dated 2nd March, 1988 (w.e.f. 18-5-1988)]
9A.	[Substituted by G.S.R. 916(E), dated 17th November, 1987 as corrected by G.S.R. 320(E), dated 2nd March, 1988 (w.e.f. 18-5-1988)]	Khandsari (sulphur) and Bura [Substituted by G.S.R. 916(E), dated 17th November, 1987 as corrected by G.S.R. 320(E), dated 2nd March, 1988 (w.e.f. 18-5-1988)]	150 [Substituted by G.S.R. 916(E), dated 17th November, 1987 as corrected by G.S.R. 320(E), dated 2nd March, 1988 (w.e.f. 18-5-1988)]
		Sulphur dioxide [Substituted by G.S.R. 916(E), dated 17th November, 1987 as corrected by G.S.R. 320(E), dated 2nd March, 1988 (w.e.f. 18-5-1988)]	

9B. [Substituted by G.S.R. 916(E), dated 17th November, 1987 as corrected by G.S.R. 320(E), dated 2nd March, 1988 (w.e.f. 18-5-1988)]	Refined Sugar [Substituted by G.S.R. 916(E), dated 17th November, 1987 as corrected by G.S.R. 320(E), dated 2nd March, 1988 (w.e.f. 18-5-1988)]	Sulphur dioxide [Substituted by G.S.R. 916(E), dated 17th November, 1987 as corrected by G.S.R. 320(E), dated 2nd March, 1988 (w.e.f. 18-5-1988)]	40] [Substituted by G.S.R. 916(E), dated 17th November, 1987 as corrected by G.S.R. 320(E), dated 2nd March, 1988 (w.e.f. 18-5-1988)]
10.	Corn flour and such like starches	Sulphur dioxide	100
11.  [11 A. [Inserted by G.S.R. 205, dated 13th February, 1974 (w.e.f. 23-5-1974)]	Corn syrup  Canned Rassgolla (The cans shall be internally lacquered with sulphur-dioxide resistant lacquer). [Inserted by G.S.R. 205, dated 13th February, 1974 (w.e.f. 23-5-1974)]	Sulphur dioxide  Sulphur dioxide [Inserted by G.S.R. 205, dated 13th February, 1974 (w.e.f. 23-5-1974)]	450  100] [Inserted by G.S.R. 205, dated 13th February, 1974 (w.e.f. 23-5-1974)]
12.	Gelatine	Sulphur dioxide	[1,000] [Substituted by G.S.R. 205, dated 13th February, 1974 (w.e.f. 23-5-1974)]
13.	Beer	Sulphur dioxide	70
14.	Cider	Sulphur dioxide	200
15.	Alcoholic wines	Sulphur dioxide	450
16. [ [Substituted by G.S.R. 439(E), dated 19th June, 2002 (w.e.f. 1-9-2002)]	Ready to serve beverages [Substituted by G.S.R. 439(E), dated 19th June, 2002 (w.e.f. 1-9-2002)]	Sulphur dioxide or Benzoic acid [Substituted by G.S.R. 439(E), dated 19th June, 2002 (w.e.f. 1-9-2002)]	70120] [Substituted by G.S.R. 439(E), dated 19th June, 2002 (w.e.f. 1-9-2002)]

17.	Brewed ginger beer	Benzoic acid	120
18.	Coffee extract	Benzoic acid	450
19. [Substituted by G.S.R. 1564, dated 17th November, 1962]	Pickles and chutneys made from fruit or vegetables. [Substituted by G.S.R. 1564, dated 17th November, 1962]	[Benzoic acid or Sulphur dioxide] [Substituted by G.S.R. 74, dated 31st December, 1965]	250100] [Substituted by G.S.R. 1564, dated 17th November, 1962]
20.	Tomato and other sauces	[Benzoic acid] [Substituted by G.S.R. 74, dated 31st December, 1965]	750
21. [Substituted by G.S.R. 437(E), dated 19th June, 2002 (w.e.f. 19-6-2002)]	Pickled meat and bacon [Substituted by G.S.R. 437(E), dated 19th June, 2002 (w.e.f. 19-6-2002)]	Sodium and/or Potassium Nitrite expressed as Sodium Nitrite [Substituted by G.S.R. 437(E), dated 19th June, 2002 (w.e.f. 19-6-2002)]	200 [Substituted by G.S.R. 437(E), dated 19th June, 2002 (w.e.f. 19-6-2002)]
21A. [Substituted by G.S.R. 437(E), dated 19th June, 2002 (w.e.f. 19-6-2002)]	Corned beef [Substituted by G.S.R. 437(E), dated 19th June, 2002 (w.e.f. 19-6-2002)]	Sodium and/or Potassium Nitrite expressed as Sodium Nitrite [Substituted by G.S.R. 437(E), dated 19th June, 2002 (w.e.f. 19-6-2002)]	100 [Substituted by G.S.R. 437(E), dated 19th June, 2002 (w.e.f. 19-6-2002)]
21B. [Substituted by G.S.R. 437(E), dated 19th June, 2002 (w.e.f. 19-6-2002)]	Luncheon Meat, Cooked Ham, Chopped Meat, Canned Mutton and Goat Meat and Canned Chicken. [Substituted by G.S.R. 437(E), dated 19th June, 2002 (w.e.f. 19-6-2002)]	Sodium and/or Potassium Nitrite expressed as Sodium Nitrite [Substituted by G.S.R. 437(E), dated 19th June, 2002 (w.e.f. 19-6-2002)]	200] [Substituted by G.S.R. 437(E), dated 19th June, 2002 (w.e.f. 19-6-2002)]
22.	Danish tinned caviar	Benzoic acid	50
23.	Dehydrated vegetables	Sulphur dioxide	2000
24. [Substituted by G.S.R. 852(E), dated 13th June, 1986.]	Tomato puree and paste [Substituted by G.S.R. 852(E), dated 13th June, 1986.]	Sulphur dioxide Benzoic acid [Substituted by G.S.R. 852(E), dated 13th June, 1986.]	750] [Substituted by G.S.R. 852(E), dated 13th June, 1986.]

25.	Syrups and sharbats	[Sulphur dioxide or Benzoic acid [Substituted by G.S.R. 605(E), dated 24th July, 1985.]	350600] [Substituted by G.S.R. 605(E), dated 24th July, 1985.]
26.	Dried ginger	Sulphur dioxide	2000
[***] [[Item 27 omitted by G.S.R. 184(E), dated 21st March, 2005 (w.e.f. 21-9-2005). Item 27, before omission, stood as under:'27. Hard boiled sugar confectionery - Sulphur dioxide - 350']]			
28. [ [Inserted by G.S.R. 63(E), dated 5th February, 1976.]	Cheese or processed cheese] [Inserted by G.S.R. 63(E), dated 5th February, 1976.]	[Sorbic acid including itsSodium, Potassium and Calcium salts (Calculated as Sorbic acid)] [Substituted by G.S.R. 67(E), dated 5th February, 2001 (w.e.f. 5-2-2001)]	[3000] [Substituted by G.S.R. 67(E), dated 5th February, 2001 (w.e.f. 5-2-2001)] 12. [5] [Inserted by G.S.R. 63(E), dated 5th February, 1976.]
		[Nisin] [Inserted by G.S.R. 63(E), dated 5th February, 1976.]	
29. [	(a) Flour	[Sorbic acid including sodium,Potassium, and Calcium salts (Calculated as Sorbic acid)] [Substituted by G.S.R. 177(E), dated 6th April, 1998 (w.e.f. 6-4-1998).]	1500 [Substituted by G.S.R. 895(E), dated 11th December, 2001 (w.e.f.
[Substituted by G.S.R. 895(E), dated 11th December,	confectionery [Substituted by G.S.R. 895(E), dated 11th December, 2001 (w.e.f. 11-12-2001)]		

2001 (w.e.f.  
11-12-2001)]  
[\*\*\*] [[Item  
29(b) omitted  
by G.S.R.  
184(E), dated  
21st March,  
2005 (w.e.f.  
21-9-2005).  
Item 29(b),  
before  
omission,  
stood as  
under:'29(b)  
Filled  
chocolate'.]]

11-12-2001)]

30.  
[Substituted  
by G.S.R.  
895(E), dated  
11th  
December,  
2001 (w.e.f.  
11-12-2001)]

Smoked fish (in  
wrappers)  
[Substituted by G.S.R.  
895(E), dated 11th  
December, 2001  
(w.e.f. 11-12-2001)]

Sorbic acid [Substituted by G.S.R. 895(E),  
dated 11th December, 2001 (w.e.f.  
11-12-2001)]

Only wrappers  
may  
beimpregnated  
with  
Sorbicacid]  
[Substituted by  
G.S.R. 895(E),  
dated 11th  
December,  
2001 (w.e.f.  
11-12-2001)]

31. [ [Inserted  
by G.S.R. 74,  
dated 31st  
December,  
1965.]

Dry mixes of  
Rasgollas. [Inserted  
by G.S.R. 74, dated  
31st December, 1965.]

Sulphur dioxide [Inserted by G.S.R. 74,  
dated 31st December, 1965.]

100] [Inserted  
by G.S.R. 74,  
dated 31st  
December,  
1965.]

32. [ [Inserted  
by G.S.R.  
764(E), dated  
15th  
November,  
1984 (w.e.f.  
15-11-1984)]

(a) Soups (other than  
canned) [Inserted by  
G.S.R. 764(E), dated  
15th November, 1984  
(w.e.f. 15-11-1984)]

Sulphur dioxide [Inserted by G.S.R. 764(E),  
dated 15th November, 1984 (w.e.f.  
15-11-1984)]

150 [Inserted  
by G.S.R.  
764(E), dated  
15th November,  
1984 (w.e.f.  
15-11-1984)]

(b)Dried soups  
[Inserted by G.S.R.  
764(E), dated 15th  
November, 1984

Sulphur dioxide [Inserted by G.S.R. 764(E),  
dated 15th November, 1984 (w.e.f.  
15-11-1984)]

1500 [Inserted  
by G.S.R.  
764(E), dated  
15th November,

	(w.e.f. 15-11-1984)]		1984 (w.e.f. 15-11-1984)]
	(c) Dehydrated soup mix, when packed in containers other than cans. [Inserted by G.S.R. 764(E), dated 15th November, 1984 (w.e.f. 15-11-1984)]	Sulphur dioxide [Inserted by G.S.R. 764(E), dated 15th November, 1984 (w.e.f. 15-11-1984)]	1500] [Inserted by G.S.R. 764(E), dated 15th November, 1984 (w.e.f. 15-11-1984)]
33.	Fruits and vegetable, flakes powder, figs	Sulphur dioxide	600
34.	Flour for baked food	Sodium diacetate or propionates or Methyl Propylhydroxy Benzoate	25003200500]
35. [ [Inserted by G.S.R. 852(E), dated 13th June, 1986.]	Preserved chapaties [Inserted by G.S.R. 852(E), dated 13th June, 1986.]	Sorbic Acid [Inserted by G.S.R. 852(E), dated 13th June, 1986.]	1,500] [Inserted by G.S.R. 852(E), dated 13th June, 1986.]
36. [ [Added by G.S.R. 10(E), dated 7th January, 1991 (w.e.f. 7-1-1991)]	Paneer or Chhana [Added by G.S.R. 10(E), dated 7th January, 1991 (w.e.f. 7-1-1991)]	Sorbic acid and its sodium, potassium or calcium salts (calculated as sorbic acid) or [Added by G.S.R. 10(E), dated 7th January, 1991 (w.e.f. 7-1-1991)]	2000 [Added by G.S.R. 10(E), dated 7th January, 1991 (w.e.f. 7-1-1991)]
	Propionic acid and its sodium or potassium salts (calculated as Propionic acid). [Added by G.S.R. 10(E), dated 7th January, 1991 (w.e.f. 7-1-1991)]	2000] [Added by G.S.R. 10(E), dated 7th January, 1991 (w.e.f. 7-1-1991)]	
37. [ [Inserted by G.S.R. 481, dated 16th September, 1993 (w.e.f. 2-10-1993).]	Fat Spread [Inserted by G.S.R. 481, dated 16th September, 1993 (w.e.f. 2-10-1993).]	Sorbic and its sodium, potassium and calcium salts (calculated as sorbic acid) or [Inserted by G.S.R. 481, dated 16th September, 1993 (w.e.f. 2-10-1993).]	1000 [Inserted by G.S.R. 481, dated 16th September, 1993 (w.e.f. 2-10-1993).]
	Benzoic acid and its sodium and potassium salt (calculated as benzoic acid) or both	1000] [Inserted by G.S.R. 481, dated 16th September, 1993 (w.e.f. 2-10-1993).]	



[Inserted by G.S.R.  
481, dated 16th  
September, 1993  
(w.e.f. 2-10-1993).]

- |  |   |   |
|--|---|---|
| <p>38. [ [Inserted by G.S.R. 677(E), dated 6th September, 1994 (w.e.f. 6-9-1994) as corrected by G.S.R. 54(E), dated 7th February, 1995 and G.S.R. 613(E), dated 4th September, 1995.]</p> | <p>Jam, Jellies, Marmalades, preserves, crystallised, glazed or candied fruits including candied peels, fruits bars. [Inserted by G.S.R. 677(E), dated 6th September, 1994 (w.e.f. 6-9-1994) as corrected by G.S.R. 54(E), dated 7th February, 1995 and G.S.R. 613(E), dated 4th September, 1995.]</p>                                      | <p>Sorbic Acid and its Calcium/sodium/potassium salts (calculated as sorbic acid) [Inserted by G.S.R. 677(E), dated 6th September, 1994 (w.e.f. 6-9-1994) as corrected by G.S.R. 54(E), dated 7th February, 1995 and G.S.R. 613(E), dated 4th September, 1995.]</p> |
| <p>39. [Inserted by G.S.R. 677(E), dated 6th September, 1994 (w.e.f. 6-9-1994) as corrected by G.S.R. 54(E), dated 7th February, 1995 and G.S.R. 613(E), dated 4th September, 1995.]</p>   | <p>Fruit juice concentrates with preservatives for conversion in juices nectars for ready to serve beverages in bottles/pouches selling through dispenser [Inserted by G.S.R. 677(E), dated 6th September, 1994 (w.e.f. 6-9-1994) as corrected by G.S.R. 54(E), dated 7th February, 1995 and G.S.R. 613(E), dated 4th September, 1995.]</p> | <p>500 [Inserted by G.S.R. 677(E), dated 6th September, 1994 (w.e.f. 6-9-1994) as corrected by G.S.R. 54(E), dated 7th February, 1995 and G.S.R. 613(E), dated 4th September, 1995.]</p>  |
| <p>40. [Inserted by G.S.R. 677(E), dated 6th September, 1994 (w.e.f. 6-9-1994) as corrected by G.S.R. 54(E), dated 7th February, 1995 and G.S.R. 613(E), dated 4th September, 1995.]</p>   | <p>Fruit juices (tins, bottles or pouches) [Inserted by G.S.R. 677(E), dated 6th September, 1994 (w.e.f. 6-9-1994) as corrected by G.S.R. 54(E), dated 7th February, 1995 and G.S.R. 613(E), dated 4th September, 1995.]</p>  | <p>100 [Inserted by G.S.R. 677(E), dated 6th September, 1994 (w.e.f. 6-9-1994) as corrected by G.S.R. 54(E), dated 7th February, 1995 and G.S.R. 613(E), dated 4th September, 1995.]</p>  |
| <p>41. [Inserted by G.S.R. 677(E), dated 6th September, 1994 (w.e.f. 6-9-1994) as corrected by G.S.R. 54(E), dated 7th February, 1995 and G.S.R. 613(E), dated 4th September, 1995.]</p>   | <p>Fruit juices (tins, bottles or pouches) [Inserted by G.S.R. 677(E), dated 6th September, 1994 (w.e.f. 6-9-1994) as corrected by G.S.R. 54(E), dated 7th February, 1995 and G.S.R. 613(E), dated 4th September, 1995.]</p>  | <p>200 [Inserted by G.S.R. 677(E), dated 6th September, 1994 (w.e.f. 6-9-1994) as corrected by G.S.R. 54(E), dated 7th February, 1995 and G.S.R. 613(E), dated 4th September, 1995.]</p>  |

6-9-1994) as corrected by G.S.R. 54(E), dated 7th February, 1995 and G.S.R. 613(E), dated 4th September, 1995.]

41. [Inserted by G.S.R. 677(E), dated 6th September, 1994 (w.e.f. 6-9-1994) as corrected by G.S.R. 54(E), dated 7th February, 1995 and G.S.R. 613(E), dated 4th September, 1995.]

42. [ [Inserted by G.S.R. 177(E), dated 6th April, 1998 (w.e.f. 6-4-1998)]

Nectars, ready-to-serve beverages in bottles, pouches or selling through dispensers [Inserted by G.S.R. 677(E), dated 6th September, 1994 (w.e.f. 6-9-1994) as corrected by G.S.R. 54(E), dated 7th February, 1995 and G.S.R. 613(E), dated 4th September, 1995.]

-Do- [Inserted by G.S.R. 677(E), dated 6th September, 1994 (w.e.f. 6-9-1994) as corrected by G.S.R. 54(E), dated 7th February, 1995 and G.S.R. 613(E), dated 4th September, 1995.]

Potassium Sorbate (Calculated as Sorbic acid) [Inserted by G.S.R. 177(E), dated 6th April, 1998 (w.e.f. 6-4-1998)]

corrected by G.S.R. 54(E), dated 7th February, 1995 and G.S.R. 613(E), dated 4th September, 1995.]

50] [Inserted by G.S.R. 677(E), dated 6th September, 1994 (w.e.f. 6-9-1994) as corrected by G.S.R. 54(E), dated 7th February, 1995 and G.S.R. 613(E), dated 4th September, 1995.]

1000] [Inserted by G.S.R. 177(E), dated 6th April, 1998 (w.e.f. 6-4-1998)]

### **55A. [ Use of Class II preservatives in mixed foods. [Inserted by G.S.R. 1533, dated 8th July, 1968 (w.e.f. 24-8-1968).]**

- In a mixture of two or more foods or groups of foods mentioned against each item in the Table under rule 55, the use of class II preservative or preservatives shall be restricted to the limit upto which the use of such preservative or preservatives is permitted for the foods or groups of foods contained in such mixture. Illustration. - In the food specified in item 23 of the Table given below rule 55, sulphur dioxide can be added to dehydrated vegetables in the proportion of 2,000 parts per million. If this food is mixed with the food specified in item 24 given in the said Table, that is to say tomato puree and paste, where benzoic acid is permitted to an extent of 250 ppm then in the mixture containing equal parts of these two foods, the proportion of Sulphur dioxide and Benzoic

acid, shall be 1,000 ppm and 125 ppm respectively.]

**55B. [ Restriction on use of nitrate and nitrite. [Inserted by G.S.R. 764(E), dated 15th November, 1984 (w.e.f. 15-11-1984).]**

- No nitrate or nitrite shall be added to any infant food.]

**55C. [ Use of Natamycin for surface treatment of cheese (hard). [Inserted by G.S.R. 223(E), dated 26th May, 1996 (w.e.f. 26-11-1996).]**

- Natamycin may be used for surface treatment of cheese (hard) under label declaration as specified in clause (8) of sub-rule (ZZZ) of rule 42 subject to the following conditions, namely:-(i)Maximum level of application of Natamycin shall not exceed 2 mg/dm<sup>3</sup>.(ii)The penetration depth of Natamycin in cheese (hard) shall not exceed 2mm.(iii)The maximum residue level of Natamycin in the finished cheese (hard) shall not exceed 1 mg/dm<sup>3</sup>.]

**55D.**

[\*\*\*] [[Rule 55D omitted by G.S.R. 388(E), dated 25th June, 2004 (w.e.f. 25-6-2004). Earlier rule 55D was inserted by G.S.R. 396(E), dated 27th May, 1999 (w.e.f. 27-5-1999). Rule 55D, before omission by G.S.R. 388(E), stood as under:'55D. Use of Nisin as a preservative in Coconut Water Drink. - Nisin may be used in prepackaged Coconut Water Drink upto a maximum concentration of 5000 International Unit per litre.']] [\*\*\*] [Rule 56 omitted by G.S.R. 243, dated 1st March, 1980.][Part XI] [Added by G.S.R. 1211, dated 9th December, 1958.] [Metal Contaminants] [Substituted by G.S.R. 400(E), dated 23rd June, 2006 (w.e.f. 5-7-2006).]

**57. [Metal Contaminants] [Substituted by G.S.R. 400(E), dated 23rd June, 2006 (w.e.f. 5-7-2006).].**

(1)Chemicals described in monographs of the Indian Pharmacopoeia when used in foods, shall not contain [metal contaminants] [Substituted by G.S.R. 400(E), dated 23rd June, 2006 (w.e.f. 5-7-2006).] beyond the limits specified in the appropriate monographs of the Indian pharmacopoeia for the time being in force.(2)Notwithstanding the provisions of sub-rule (1), no article of food specified in column (2) of the Table below shall contain any metal specified in excess of the quantity specified in column (3) of the said Table:[Table] [Substituted by G.S.R. 74, dated 31st December, 1965.]

Name of the[metal  
contaminants]

[Substituted by G.S.R.  
400(E), dated 23rd  
June, 2006 (w.e.f.  
5-7-2006)]

Article of food

Parts per million by weight

(1)	(2)	(3)	
1. Lead	(i)	Beverages : Concentrated soft drinks (but not including concentrates used in the manufacture of soft drinks)	0.5
		Fruit and vegetable juice (including tomato juice, but not including lime juice and lemon juice),	1.0
		Concentrates used in the manufacture of soft drinks, lime juice and lemon juice	2.0
	(ia) [ [Inserted by G.S.R. 1533, dated 8th July, 1968 (w.e.f. 24-8-1968)]	Baking powder [Inserted by G.S.R. 1533, dated 8th July, 1968 (w.e.f. 24-8-1968)]	10] [Inserted by G.S.R. 1533, dated 8th July, 1968 (w.e.f. 24-8-1968)]
	(ib) [ [Substituted by G.S.R. 241(E), dated 5th April, 1999, for item (ib) (w.e.f. 5-4-1999). Earlier item (ib) was inserted by G.S.R. 710(E), dated 22nd December, 1980.]	Edible oils and fats [Substituted by G.S.R. 241(E), dated 5th April, 1999, for item (ib) (w.e.f. 5-4-1999). Earlier item (ib) was inserted by G.S.R. 710(E), dated 22nd December, 1980.]	0.5] [Substituted by G.S.R. 241(E), dated 5th April, 1999, for item (ib) (w.e.f. 5-4-1999). Earlier item (ib) was inserted by G.S.R. 710(E), dated 22nd December, 1980.]
	(ic) [ [Inserted by G.S.R. 121(E), dated 11th March, 1996 as corrected by G.S.R. 222(E), dated 26th May, 1996 (w.e.f. 7-9-1996).]	Infant Milk Substitute and Infant foods [Inserted by G.S.R. 121(E), dated 11th March, 1996 as corrected by G.S.R. 222(E), dated 26th May, 1996 (w.e.f. 7-9-1996).]	0.2] [Inserted by G.S.R. 121(E), dated 11th March, 1996 as corrected by G.S.R. 222(E), dated 26th May, 1996 (w.e.f. 7-9-1996).]
	(id)	Turmeric whole and powder	10.0]
		Other foods Anhydrous dextrose and dextrose monohydrate, [***] [Omitted by G.S.R. 241(E), dated 5th April, 1999 (w.e.f. 5-4-1999).] refined white sugar (sulphated ash content not exceeding 0.03 per cent)	0.5
	(ii)		

Ice cream, iced lollies and similar frozen confections.	1.0
Canned fish, canned meats, edible gelatin, meat extracts and hydrolysed protein, dried or dehydrated vegetables (other than onions)	5.0
All types of sugar, sugar syrup, invert sugar and direct consumption coloured sugars with sulphated ash content exceeding 1.0 per cent.	5.0
Raw sugars except those sold for direct consumption or used for manufacturing purposes other than the manufacture of refined sugar.	5.0
Edible molasses, caramel, liquid and solid glucose and starch conversion products with a sulphated ash content exceeding 1.0 per cent.	5.0
Cocoa powder	5.0 on the dry fat free substance.
Yeast and yeast products	5.0 on the dry matter
Tea, dehydrated onions, dried herbs and spices, flavourings, alginic acid, alginates, agar, carrageen and similar products derived from seaweed.	10.0 on the dry matter
Liquid pectin, chemicals not otherwise specified, used as ingredients or in the preparation or processing of food.	10.0
Food colouring other than caramel	10.0
Solid pectin.	on the dry colouring matter.
Hard boiled sugar confectionery	50.0

		[Iron fortified common salt [Inserted by G.S.R. 11(E), dated 4th January, 1985 and as corrected by G.S.R. 368(E), dated 18th April, 1985.]	2.0] [Inserted by G.S.R. 11(E), dated 4th January, 1985 and as corrected by G.S.R. 368(E), dated 18th April, 1985.]
	[[ (ia) [Inserted by G.S.R. 437(E), dated 19th June, 2002 (w.e.f. 19-6-2002).]	Corned beef, Luncheon meat, Cooked Ham, Chopped meat, Canned chicken. Canned mutton and Goat meat. [Inserted by G.S.R. 437(E), dated 19th June, 2002 (w.e.f. 19-6-2002).]	2.5] [Inserted by G.S.R. 437(E), dated 19th June, 2002 (w.e.f. 19-6-2002).]
	(iib) [ [Inserted by G.S.R. 185(E), dated 21st March, 2005 and read with Corrigendum G.S.R. 596(E), dated 20th September, 2005, G.S.R. 159(E), dated 16th March, 2006, G.S.R. 575(E), dated 19th September, 2006, G.S.R. 606(E), dated 19th September, 2007 and G.S.R. 657(E), dated 18th September, 2008 (w.e.f. 18-3-2009).]	Brewed Vinegar and Synthetic Vinegar [Inserted by G.S.R. 185(E), dated 21st March, 2005 and read with Corrigendum G.S.R. 596(E), dated 20th September, 2005, G.S.R. 159(E), dated 16th March, 2006, G.S.R. 575(E), dated 19th September, 2006, G.S.R. 606(E), dated 19th September, 2007 and G.S.R. 657(E), dated 18th September, 2008 (w.e.f. 18-3-2009).]	Nil] [Inserted by G.S.R. 185(E), dated 21st March, 2005 and read with Corrigendum G.S.R. 596(E), dated 20th September, 2005, G.S.R. 159(E), dated 16th March, 2006, G.S.R. 575(E), dated 19th September, 2006, G.S.R. 606(E), dated 19th September, 2007 and G.S.R. 657(E), dated 18th September, 2008 (w.e.f. 18-3-2009).]
	(iii)	Foods not specified	2.0
2. Copper	(i)	Beverages :	2.5
Soft drinks excluding concentrates and Carbonated water. Carbonated water. Carbonated water	7.0		
		[Toddy [Inserted by G.S.R. 243, dated 1st March, 1980.]	1.5] [Inserted by G.S.R. 243, dated 1st March,

		1980.]
	Concentrates for soft drinks [Inserted by G.S.R. 243, dated 1st March, 1980.]	5.0] [Inserted by G.S.R. 243, dated 1st March, 1980.]
(ii)	Other foods :	
	Chickory-dried or roasted, coffee beans	20.0
	flavourings,pectin-liquid	
	Colouring	30.0
	Edible gelatin	30.0 on the drycolouring matter.
	Tomato ketchup	30.0, 50.0 on thedried total solids.
	Yeast and yeast products	60.0 on the dry matter
	Cocoa powder	70.0 on the fat freesubstance.
	Tomato puree, paste, powder, juice and cocktails	100.0 on the driedtomato solid.
	Tea	150.0
	Pectin-solid	300
	Hard boiled sugar confectionery	5.0
	[Iron fortified common salt [Inserted by G.S.R. 11(E), dated 4th January, 1985 and as corrected by G.S.R. 368(E), dated 18th April, 1985.]	2.0] [Inserted by G.S.R. 11(E), dated 4th January, 1985 and as corrected by G.S.R. 368(E), dated 18th April, 1985.]
(iia) [ [Inserted by G.S.R. 121(E), dated 11th March, 1996 (w.e.f. 7-9-1996).]	Turmeric whole and powder [Inserted by G.S.R. 121(E), dated 11th March, 1996 (w.e.f. 7-9-1996).]	5.0] [Inserted by G.S.R. 121(E), dated 11th March, 1996 (w.e.f. 7-9-1996).]
(iib) [ [Inserted by G.S.R. 718(E), dated 13th September, 2000 (w.e.f. 13-3-2001).]	Juice of orange, grape, apple, tomato, pineapple and lemon [Inserted by G.S.R. 718(E), dated 13th September, 2000 (w.e.f. 13-3-2001).]	5.0 [Inserted by G.S.R. 718(E), dated 13th September, 2000 (w.e.f. 13-3-2001).]
	Pulp and pulp products of any fruit [Inserted by G.S.R. 718(E), dated 13th September, 2000	5.0 [Inserted by G.S.R. 718(E), dated 13th September, 2000

	(w.e.f. 13-3-2001).]	(w.e.f. 13-3-2001).]
(iic) [Inserted by G.S.R. 718(E), dated 13th September, 2000 (w.e.f. 13-3-2001).]	Infant Milk Substitute and Infant foods [Inserted by G.S.R. 718(E), dated 13th September, 2000 (w.e.f. 13-3-2001).]	15.00 (But not less than 2.8)] [Inserted by G.S.R. 718(E), dated 13th September, 2000 (w.e.f. 13-3-2001).]
(iid) [ [Inserted by G.S.R. 185(E), dated 21st March, 2005 and read with Corrigendum G.S.R. 596(E), dated 20th September, 2005, G.S.R. 159(E), dated 16th March, 2006, G.S.R. 575(E), dated 19th September, 2006, G.S.R. 606(E), dated 19th September, 2007 and G.S.R. 657(E), dated 18th September, 2008 (w.e.f. 18-3-2009).]	Brewed Vinegar and Synthetic Vinegar [Inserted by G.S.R. 185(E), dated 21st March, 2005 and read with Corrigendum G.S.R. 596(E), dated 20th September, 2005, G.S.R. 159(E), dated 16th March, 2006, G.S.R. 575(E), dated 19th September, 2006, G.S.R. 606(E), dated 19th September, 2007 and G.S.R. 657(E), dated 18th September, 2008 (w.e.f. 18-3-2009).]	Nil] [Inserted by G.S.R. 185(E), dated 21st March, 2005 and read with Corrigendum G.S.R. 596(E), dated 20th September, 2005, G.S.R. 159(E), dated 16th March, 2006, G.S.R. 575(E), dated 19th September, 2006, G.S.R. 606(E), dated 19th September, 2007 and G.S.R. 657(E), dated 18th September, 2008 (w.e.f. 18-3-2009).]
(iii)	Foods not specified	30.0
3. Arsenic	(i)	Milk 0.1
	(ii)	Beverages: Soft drink intended for consumption after dilution except carbonated water 0.5
		Carbonated water 0.25
(iia) [ [Inserted by G.S.R. 121(E), dated 11th March, 1996 (w.e.f. 7-9-1996).]	Infant Milk Substitute and Infant foods [Inserted by G.S.R. 121(E), dated 11th March, 1996 (w.e.f. 7-9-1996).]	0.05 [Inserted by G.S.R. 121(E), dated 11th March, 1996 (w.e.f. 7-9-1996).]
(iib) [Inserted by G.S.R. 121(E), dated 11th March, 1996 (w.e.f. 7-9-1996).]	Turmeric whole or powder [Inserted by G.S.R. 121(E), dated 11th March, 1996 (w.e.f. 7-9-1996).]	0.1] [Inserted by G.S.R. 121(E), dated 11th March, 1996 (w.e.f. 7-9-1996).]



(iic) [ [Inserted by G.S.R. 718(E), dated 13th September, 2000 (w.e.f. 13-9-2000).]	Juice of orange, grape, apple, tomato, pineapple and lemon [Inserted by G.S.R. 718(E), dated 13th September, 2000 (w.e.f. 13-9-2000).]	0.2 [Inserted by G.S.R. 718(E), dated 13th September, 2000 (w.e.f. 13-9-2000).]
	Pulp and pulp products of any fruit [Inserted by G.S.R. 718(E), dated 13th September, 2000 (w.e.f. 13-9-2000).]	0.2] [Inserted by G.S.R. 718(E), dated 13th September, 2000 (w.e.f. 13-9-2000).]
(iii) [ [Inserted by G.S.R. 938, dated 26th May, 1971.]	Preservatives, anti-oxidants, emulsifying and stabilising agents and synthetic food colours [Inserted by G.S.R. 938, dated 26th May, 1971.]	3.0 on dry matter.] [Inserted by G.S.R. 938, dated 26th May, 1971.]
(iv) [ [Renumbered by G.S.R. 938, dated 26th May, 1971.]	Other foods :Ice cream, iced lollies and similar frozen confections	0.5
	Dehydrated onions, edible gelatin, liquid pectin	2.0
	Chickory-dried or roasted	4.0
	Dried herbs, finings and clearing agents, solid pectin-all grades, spices	5.0
	Food colouring other than synthetic colouring	5.0 on dry colouring matter.
	Hard boiled sugar confectionery	1.0
	[Iron fortified common salt [Inserted by G.S.R. 11(E), dated 4th January, 1985.]	1.0] [Inserted by G.S.R. 11(E), dated 4th January, 1985.]
(iva) [ [Inserted by G.S.R. 185(E), dated 21st March, 2005 and read with Corrigendum G.S.R. 596(E), dated 20th September, 2005, G.S.R. 159(E), dated 16th March, 2006, G.S.R.	Brewed Vinegar and Synthetic Vinegar [Inserted by G.S.R. 185(E), dated 21st March, 2005 and read with Corrigendum G.S.R. 596(E), dated 20th September, 2005, G.S.R. 159(E), dated 16th March, 2006, G.S.R. 575(E), dated 19th September, 2006, G.S.R. 606(E), dated 19th September, 2006, G.S.R. 657(E), dated	0.1] [Inserted by G.S.R. 185(E), dated 21st March, 2005 and read with Corrigendum G.S.R. 596(E), dated 20th September, 2005, G.S.R. 159(E), dated 16th March, 2006, G.S.R. 575(E), dated 19th September, 2006, G.S.R. 606(E), dated

	575(E), dated 19th September, 2006, G.S.R. 606(E), dated 19th September, 2007 and G.S.R. 657(E), dated 18th September, 2008 (w.e.f. 18-3-2009).]	18th September, 2008 (w.e.f. 18-3-2009).]	19th September, 2007 and G.S.R. 657(E), dated 18th September, 2008 (w.e.f. 18-3-2009).]
	(v) [] [Renumbered by G.S.R. 938, dated 26th May, 1971.]	Foods not specified	1.1
4. Tin	(i)	Processed and canned products	250.0
	(ia)	Hard boiled sugar confectionery	5.0
	(iaa) [ [Inserted by G.S.R. 718(E), dated 13th September, 2000 (w.e.f. 13-9-2000) as corrected by G.S.R. 879(E), dated 20th November, 2000.]	Jam, Jellies and marmalade [Inserted by G.S.R. 718(E), dated 13th September, 2000 (w.e.f. 13-9-2000) as corrected by G.S.R. 879(E), dated 20th November, 2000.]	250 [Inserted by G.S.R. 718(E), dated 13th September, 2000 (w.e.f. 13-9-2000) as corrected by G.S.R. 879(E), dated 20th November, 2000.]
		Juice of orange, apple, tomato, pineapple and lemon [Inserted by G.S.R. 718(E), dated 13th September, 2000 (w.e.f. 13-9-2000) as corrected by G.S.R. 879(E), dated 20th November, 2000.]	250 [Inserted by G.S.R. 718(E), dated 13th September, 2000 (w.e.f. 13-9-2000) as corrected by G.S.R. 879(E), dated 20th November, 2000.]
		Pulp and pulp products of any fruit [Inserted by G.S.R. 718(E), dated 13th September, 2000 (w.e.f. 13-9-2000) as corrected by G.S.R. 879(E), dated 20th November, 2000.]	250] [Inserted by G.S.R. 718(E), dated 13th September, 2000 (w.e.f. 13-9-2000) as corrected by G.S.R. 879(E), dated 20th November, 2000.]
	(ib) [ [Inserted by G.S.R. 121(E), dated 11th March, 1996 (w.e.f.	Infant Milk Substitute and Infant foods [Inserted by G.S.R. 121(E), dated 11th March, 1996 (w.e.f. 7-9-1996).]	5.0 [Inserted by G.S.R. 121(E), dated 11th March, 1996 (w.e.f. 7-9-1996).]

	7-9-1996).]		
	(ic) [Inserted by G.S.R. 121(E), dated 11th March, 1996 (w.e.f. 7-9-1996).]	Turmeric whole and powder [Inserted by G.S.R. 121(E), dated 11th March, 1996 (w.e.f. 7-9-1996).]	Nil] [Inserted by G.S.R. 121(E), dated 11th March, 1996 (w.e.f. 7-9-1996).]
	(id) [ [Inserted by G.S.R. 437(E), dated 19th June, 2002 (w.e.f. 19-6-2002).]	Corned beef, Luncheon meat, Cooked Ham, Chopped meat, Canned chicken, Canned mutton and Goat meat. [Inserted by G.S.R. 437(E), dated 19th June, 2002 (w.e.f. 19-6-2002).]	250] [Inserted by G.S.R. 437(E), dated 19th June, 2002 (w.e.f. 19-6-2002).]
	(ii)	Foods not specified	250.0
5. Zinc	(i) [ [Substituted by G.S.R. 718(E), dated 13th September, 2000 (w.e.f. 13-9-2000).]	Ready-to-drink beverages [Substituted by G.S.R. 718(E), dated 13th September, 2000 (w.e.f. 13-9-2000).]	5.0 [Substituted by G.S.R. 718(E), dated 13th September, 2000 (w.e.f. 13-9-2000).]
		Juice of orange, grape, tomato, pineapple 5.0 and lemon [Substituted by G.S.R. 718(E), dated 13th September, 2000 (w.e.f. 13-9-2000).]	5.0 [Substituted by G.S.R. 718(E), dated 13th September, 2000 (w.e.f. 13-9-2000).]
		Pulp and pulp products of any fruit [Substituted by G.S.R. 718(E), dated 13th September, 2000 (w.e.f. 13-9-2000).]	5.0 [Substituted by G.S.R. 718(E), dated 13th September, 2000 (w.e.f. 13-9-2000).]
	(i-a) [Substituted by G.S.R. 718(E), dated 13th September, 2000 (w.e.f. 13-9-2000).]	Infant Milk Substitute and Infant foods [Substituted by G.S.R. 718(E), dated 13th September, 2000 (w.e.f. 13-9-2000).]	50.0 (but not less than 25.0)] [Substituted by G.S.R. 718(E), dated 13th September, 2000 (w.e.f. 13-9-2000).]
	(ii)	Edible gelatin	100.0
	[(ii-a) [Substituted by G.S.R. 718(E), dated 13th September, 2000 (w.e.f. 13-9-2000).]	Turmeric whole or powder [Substituted by G.S.R. 718(E), dated 13th September, 2000 (w.e.f. 13-9-2000).]	25.0 [Substituted by G.S.R. 718(E), dated 13th September, 2000 (w.e.f. 13-9-2000).]
	(iii) [Substituted by G.S.R. 718(E),	Fruit products covered under the Fruit Products Order 1955.	50.0 [Substituted by G.S.R. 718(E), dated

	dated 13th September, 2000 (w.e.f. 13-9-2000).]	[Substituted by G.S.R. 718(E), dated 13th September, 2000 (w.e.f. 13-9-2000).]	13th September, 2000 (w.e.f. 13-9-2000).]
	(iia) [Substituted by G.S.R. 718(E), dated 13th September, 2000 (w.e.f. 13-9-2000).]	Hard boiled sugar confectionery [Substituted by G.S.R. 718(E), dated 13th September, 2000 (w.e.f. 13-9-2000).]	5.0 [Substituted by G.S.R. 718(E), dated 13th September, 2000 (w.e.f. 13-9-2000).]
	(iv) [Substituted by G.S.R. 718(E), dated 13th September, 2000 (w.e.f. 13-9-2000).]	Foods not specified [Substituted by G.S.R. 718(E), dated 13th September, 2000 (w.e.f. 13-9-2000).]	50.0 [Substituted by G.S.R. 718(E), dated 13th September, 2000 (w.e.f. 13-9-2000).]
6. [ Cadmium [Added by G.S.R. 454(E), dated 15th April, 1988 (w.e.f. 15-4-1988).]	(i) [ [Substituted by G.S.R. 718(E), dated 13th September, 2000 (w.e.f. 13-9-2000).]	Infant Milk Substitute and Infant foods [Substituted by G.S.R. 718(E), dated 13th September, 2000 (w.e.f. 13-9-2000).]	0.1 [Substituted by G.S.R. 718(E), dated 13th September, 2000 (w.e.f. 13-9-2000).]
	(ii) [Substituted by G.S.R. 718(E), dated 13th September, 2000 (w.e.f. 13-9-2000).]	Turmeric whole and powder [Substituted by G.S.R. 718(E), dated 13th September, 2000 (w.e.f. 13-9-2000).]	0.1 [Substituted by G.S.R. 718(E), dated 13th September, 2000 (w.e.f. 13-9-2000).]
	(iii) [Substituted by G.S.R. 718(E), dated 13th September, 2000 (w.e.f. 13-9-2000).]	Other foods [Substituted by G.S.R. 718(E), dated 13th September, 2000 (w.e.f. 13-9-2000).]	1.5 [Substituted by G.S.R. 718(E), dated 13th September, 2000 (w.e.f. 13-9-2000).]
7. Mercury [Added by G.S.R. 454(E), dated 15th April, 1988 (w.e.f. 15-4-1988).]		Fish [Added by G.S.R. 454(E), dated 15th April, 1988 (w.e.f. 15-4-1988).]	0.5 [Added by G.S.R. 454(E), dated 15th April, 1988 (w.e.f. 15-4-1988).]
8. Methyl Mercury(Calculated as the element) [Added by G.S.R. 454(E), dated 15th April, 1988 (w.e.f. 15-4-1988).]		Other food [Added by G.S.R. 454(E), dated 15th April, 1988 (w.e.f. 15-4-1988).]	1.0 [Added by G.S.R. 454(E), dated 15th April, 1988 (w.e.f. 15-4-1988).]
		All foods [Added by G.S.R. 454(E), dated 15th April, 1988 (w.e.f. 15-4-1988).]	0.25 [Added by G.S.R. 454(E), dated 15th April, 1988 (w.e.f. 15-4-1988).]

9. [ Chromium [Inserted by G.S.R. 177(E), dated 6th April, 1998 (w.e.f. 6-10-1998).]	Refined Sugar [Inserted by G.S.R. 177(E), dated 6th April, 1998 (w.e.f. 6-10-1998).]	20 ppb] [Inserted by G.S.R. 177(E), dated 6th April, 1998 (w.e.f. 6-10-1998).]
10. [ Nickel [Inserted by G.S.R. 241(E), dated 5th April, 1999 (w.e.f. 5-4-1999).]	All hydrogenated, partially hydrogenated, interesterified vegetable oils and fats such as vanaspati tablemargarine, bakery and industrial margarine, bakery shortening, fat spread and partially hydrogenated soyabean oil. [Inserted by G.S.R. 241(E), dated 5th April, 1999 (w.e.f. 5-4-1999).]	1.5] [Inserted by G.S.R. 241(E), dated 5th April, 1999 (w.e.f. 5-4-1999).]

[Part XIA] [Inserted by G.S.R. 764(E), dated 15th November, 1984 (w.e.f. 15-11-1985).] Crop Contaminants and Naturally Occurring Toxic Substances

## 57A. Crop contaminants.

(1) Crop contaminant means any substance not intentionally added to food, but which gets added to articles of food in the process of their production (including operations carried out in crop husbandry, animal husbandry and veterinary medicine), manufacture, processing, preparation, treatment, packing, packaging, transport or holding of articles of such food as a result of environmental contamination. (2) No article of food specified in column (2) of the Table below shall contain any crop contaminant specified in the corresponding entry in column (1) thereof in excess of quantities specified in the corresponding entry in column (3) of the said Table: [Table] [Substituted by Notification No. G.S.R. 773(E) dated 29.12.2006 (w.e.f. 12.9.1955).]

SI. No.	Name of the contaminants	Article of Food	µg/kg.
(1)	(2)	(3)	(4)
1.	Aflatoxin	All articles of food	30
2.	Aflatoxin M <sub>1</sub>	Milk	0.5
3.	Patulin	Apple juice & Apple juice ingredients in other beverages	50
4.	Ochratoxin A	Wheat, barley & rye	20

## 57B. Naturally occurring toxic substances.

- The toxic substances specified in column (1) of the Table below, which may occur naturally in any article of food, shall not exceed the limit specified in the corresponding entry in column (2) of the said Table:-Table

Name of substance Maximum limit

(1)	(2)
Agaric acid	100 ppm
Hydrocyanic acid	5 ppm
Hypericine	1 ppm
Saffrole	10 ppm

Substitution by G.S.R. 773(E), dated 29th December, 2006, for the Table (w.e.f. 29-12-2006). The Table, before substitution, stood as under:{|

Name of the contaminants	Article of Food	mg/kg.
(1)	(2)	(3)
Aflatoxin	All articles of food	0.03

[Part XII] [Added by G.S.R. 1211, dated 9th December, 1958.] Anti-Oxidants, Emulsifying and Stabilising [and Anticaking Agents] [Inserted by G.S.R. 55(E), dated 31st January, 1979 (w.e.f. 31-1-1979).]

## 58. Definition of anti-oxidant.

- 'Anti-oxidant' means a substance which when added to food retards or prevents oxidative deterioration of food and does not include sugar, cereal oils, flours, herbs and spices.

## 59. [ Restriction on use of anti-oxidants. [Substituted by G.S.R. 133, dated 23rd January, 1973.]

- [No anti-oxidant other than lecithin, ascorbic acid and tocopherol shall be added to any food unless otherwise provided in Appendix B and [Appendix C and these rules ]:Provided that the following anti-oxidants, not exceeding in concentration mentioned against each, may be added to edible oils and fats, except ghee and butter, namely:-

1. Ethyl gallate	}	or mixture thereof	0.01 per cent
2. Propyl gallate			
3. Octyl gallate			
4. dodecyl gallate			
5. [ Ascrobyl Palmitate [Substituted by G.S.R. 764(E), dated 15th November, 1984 (w.e.f. 15-11-1984).]		0.02 per cent] [Substituted by G.S.R. 764(E), dated 15th November, 1984 (w.e.f. 15-11-1984).]	
6. Butylated hydrooxyanisole (BHA)		0.02 per cent	

7. Citric acid

8. Tartaric acid

9. Gallic acid 0.01 per cent

10. Resin Guaiac 0.05 per cent

11. [ Tertiary butyl hydro quinone (TBHQ) 0.02 per cent] [Inserted by G.S.R. 283(E), dated 26th March, 1983 and corrected by G.S.R. 743, dated 23rd September, 1983.]

[Provided that dry mixes of Rasgollas and Vedas may contain butylated hydroxyanisole (BHA) not exceeding 0.02 per cent calculated on the basis of fat content: [Inserted by G.S.R. 63(E), dated 5th February, 1976.] Provided further that anti-oxidants permitted in rule 59 may be used in permitted flavouring agents in concentration not exceeding 0.01 per cent:] Provided further that wherever butylated hydroxyanisole (BHA) is used in conjunction with the anti-oxidants mentioned at item Nos. 1 to 4 of the preceding proviso, the quantity of the mixture shall not exceed the limit of 0.02 per cent: Provided also that Ghee and Butter may contain Butylated hydroxyanisole (BHA) [\*\*\*] [Omitted by G.S.R. 764(E), dated 15th November, 1984 (w.e.f. 15-11-1985).] in a concentration not exceeding 0.02 per cent:] [Provided also that fat spread may contain Butylated hydroxyanisole (BHA) or Tertiary butyl hydro quinone (TBHQ) in a concentration not exceeding 0.2 per cent by weight on fat basis:] [Inserted by G.S.R. 481, dated 16th September, 1993 (w.e.f. 2-10-1993).] [Provided further that ready-to-eat dry breakfast cereals may contain Butylated Hydroxyanisole (BHA) not exceeding 0.005 per cent (50 ppm):] [Inserted by G.S.R. 853(E), dated 7th December, 1994 (w.e.f. 7-12-1994).] [Provided also that in ready to drink infant milk substitute, lecithin and ascorbyl palmitate may be used upto maximum limit of 0.5 gm./100 ml. and 1 mg./100 ml. respectively:] [Inserted by G.S.R. 1417, dated 20th September, 1976 (w.e.f. 2-10-1976).] [Provided that chewing gum/bubble gum may contain Butylated hydroxyanisole (BHA) not exceeding 250 ppm.] [Inserted by G.S.R. 388(E), dated 25th June, 2004 (w.e.f. 25-6-2004).]

**59A. [ Use of anti-oxidants in Vitamin D preparation. [Added by G.S.R. 147(E), dated 14th March, 1997 (w.e.f. 14-9-1997).] - Vitamin D preparation may contain anti-oxidants prescribed in rule 59 not exceeding 0.08 per cent.]**

**60. [ Definition of emulsifying and stabilizing agents. [Substituted by G.S.R. 1533, dated 8th July, 1968 (w.e.f. 24-8-1968).]**

- "Emulsifying agents" and "stabilizing agents" mean substances which, when added to food, are capable of facilitating a uniform dispersion of oils and fats in aqueous media, or vice versa, and/or stabilizing such emulsions and include the following, namely:-Agar, alginic acid, calcium and sodium alginates carrageen, edible gums [(such as guar., karaya arabic, carobean, furcellaran, tragacanth, gum ghatti)], dextrin, sorbitole, pectin, sodium and calcium pectate, sodium citrate, sodium phosphates, sodium tartrate, calcium lactate, lecithin, albumen, gelatin quillaila, modified starches, hydrolysed proteins, monoglycerides or diglycerides of fatty acids, synthetic lecithin, propyleneglycol stearate, propyleneglycol alginate, methyl ethyl cellulose, methyl cellulose, sodium

caboxymetnyl cellulose, stearyl tartaric acid, esters or monoglycerides and diglycerides of fatty acids, monostearin sodium sulphoacetate, sorbitan esters of fatty acids or in combination, [poly-oxy-ethylene sorbiton monostearate [sodium stearyl-2-lactylate and calcium stearyl-2] [Substituted by G.S.R. 205, dated 23rd February, 1974 (w.e.f. 23-5-1974).] lactylate] [Polyglycerol Esters of fatty acids and polyglycerol Ester of interesterified Ricinoleic acid] [Inserted by G.S.R. 101(E), dated 18th February, 1992 (w.e.f. 18-2-1992).] [\*\*\*] [The words 'and brominated vegetable oils' omitted by G.S.R. 454(E), dated 15th April, 1988 (w.e.f. 15-4-1988) and again inserted by G.S.R. 411(E), dated 29th March, 1990 (w.e.f. 29-3-1990) which remained in force till 15th April, 1990.] [Glycerol esters of wood resins (Ester Gum)] [Added by G.S.R. 284(E), dated 29th May, 1997 (w.e.f. 29-5-1997).]].

**61. [ Restriction on use of emulsifying and stabilising agents. [Substituted by G.S.R. 1533, dated 8th July, 1968 (w.e.f. 24-8-1968).]**

- No emulsifying or stabilizing agents shall be used in any food, except where the use of emulsifying or stabilizing agents is specifically permitted: Provided that the following emulsifying or stabilizing agents shall not be used in milk and cream, namely, monoglycerides or diglycerides of fatty acids, synthetic lecithin, propyleneglycol stearate, propyleneglycol alginate, methylcellulose, sodium carboxymethyl cellulose, stearyl tartaric acid, esters of monoglycerides and diglycerides of fatty acids, monostearin sodium sulphoacetate, sorbitan esters of fatty acids or in combination, [\*\*\*]: [Provided further that Polyglycerol esters of fatty acids and Polyglycerol ester of interesterified Ricinoleic acid may be used in bakery products and in chocolate to the extent of 0.2 per cent by weight:] [Added by G.S.R. 284(E), dated 29th May, 1997 (w.e.f. 29-5-1997).] [Provided also that Diacetyl Tartaric acid esters of Mono and Diglycerides may be used in Bread and Cakes.] [Substituted by G.S.R. 1533, dated 8th July, 1968 (w.e.f. 24-8-1968).]

**61A. [ Use of starch phosphate. [Inserted by G.S.R. 55(E), dated 31st January, 1979 (w.e.f. 31-1-1979).]**

- Starch phosphate, gum arabic substitute, may be used in syrup, ice-cream powder, salad dressing and pudding to a maximum extent of 0.5 per cent.]

**61AA. [ Use of modified starches. [Inserted by G.S.R. 396 (E), dated 27th May, 1999 (w.e.f. 27-5-1999).]**

- Modified food starches (derivative starches) may be used in [\*, **confectionery**, [\*] [The word 'snacks' omitted by G.S.R. 652(E), dated 2nd August, 2010 (w.e.f. 2-8-2010).], flavours, dairy products (where use of emulsifier/stabiliser is allowed in Appendix 'B' to the Prevention of Food Adulteration Rules, 1955) glazes, icings, gravies, sauces, soups, [\*] [The words '**fruit filling**' **omitted by G.S.R. 853(E), dated 30th December, 2002 (w.e.f. 1-10-2003).**], **coatings and** [\*] [The words 'fruit beverages or fruit drinks' omitted by G.S.R. 853(E), dated 30th December, 2002 (w.e.f. 1-10-2003).] up to a maximum concentration of 0.5 per cent by weight]: [Provided that modified food starches (derivative starches) may be used in snacks, frozen potato products, baked



foods and salad dressing/mayonnaise upto a maximum concentration of 5 percent by weight.]  
[Inserted by G.S.R. 652(E), dated 2nd August, 2010 (w.e.f. 2-8-2010).]

**61B. [ Use of emulsifying and stabilising agents in flavouring agents.  
[Inserted by G.S.R. 55 (E), dated 31st January, 1979 (w.e.f. 31-1-1979).]**

- The emulsifying and stabilizing agents may be added to flavouring agents.]

**61C. [ Use of emulsifying and stabilising agents in fruit products. [Inserted by  
G.S.R. 249(E), dated 8th March, 1983.]**

- The following emulsifying and stabilizing agents may be added to fruit products:-

**1. Pectin**

**2. Sodium alginate**

**3. Calcium alginate**

**4. Alginic acid**

**5. Propylene glycol alginate.]**

**61D. [ Use of emulsifying and stabilising agents in frozen desserts. [Inserted  
by G.S.R. 121(E), dated 11th March, 1996 (w.e.f. 11-3-1996).]**

- The emulsifying and stabilising agents enlisted under Rule 60 may be added to frozen desserts.]

**61E.**

[\*\*\*] [Rule 61E omitted by G.S.R. 388 (E), dated 25th June, 2004 and as corrected by G.S.R. 417(E), dated 23rd June, 2005 and by G.S.R. 591(E), dated 15th September, 2005 (w.e.f. 21-3-2006). Earlier rule 61E was inserted by G.S.R. 177(E), dated 6th April, 1998 (w.e.f. 6-4-1998).]

**61F. Use of Hydroxypropyl Methyl Cellulose in various foods.**

- Hydroxypropyl Methyl Cellulose may be used in the following food products not exceeding in maximum level mentioned in column 3 of the Table given below:Table

S.No.	Article of Food	Maximum Level
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(1)	(2)	(3)
(i)	Non-dairy whip topping	2.0 percent
(ii)	Snacks, savories, luncheon meat and poultry products, instant mixes such as idli mix, dosa mix, upma mix, pongle mix, puliyogare mix, gulab jamun mix, jalebi mix, vada mix etc., salad dressing/mayonnaise, mixes for gravies, ice-cream, frozen desserts, puddings and custards	1.0 percent
(iii)	Mixes for dairy based drinks	0.5 percent

Substituted by G.S.R. 652(E), dated 2nd August, 2010, for rule 61F (w.e.f. 2-8-2010). Earlier rule 61F was inserted by G.S.R. 682(E), dated 18th November, 2005 (w.e.f. 18-11-2005). Rule 61F, before substitution by G.S.R. 652(E), stood as under: "61F. Use of Hydroxypropyl Methyl Cellulose in Non-Dairy Whip Topping.- Hydroxypropyl Methyl Cellulose may be used in non-dairy whip toppings upto a maximum level 2.0 per cent."

**61G. [ Use of Xanthan gum. [Inserted by G.S.R. 430(E), dated 19th June, 2009 (w.e.f. 19-6-2009).]**

- Xanthan gum may be used in the following products, namely:-]

Non dairy whip toppings - maximum 0.5% by weight

Bakery mixes - maximum 0.5% by weight.

**61H. [ Use of Acid Treated Starch in Sugar Confectionery. [Inserted by G.S.R. 488(E), dated 9th June, 2010 (w.e.f. 9-6-2010).]**

- Acid Treated Starch may be used in sugar confectionery not exceeding GMP level.]

**62. [ Restriction on use of anticaking agents. [Substituted by G.S.R. 55(E), dated 31st January, 1979 (w.e.f. 11-3-1979).]**

- No anticaking agents shall be used in any food except where the use of anticaking agents is specifically permitted:[Provided that table salt, onion powder, garlic powder, fruit powder and soup powder may contain the following anticaking agents in quantities not exceeding 2.0 per cent, either singly or in combination, namely:-(1)carbonates of calcium and magnesium.(2)phosphate of calcium and magnesium.(3)silicates of calcium, magnesium, aluminium or sodium of silicon dioxide.(4)myristates, palmitates or stearates of aluminium, ammonium, calcium potassium or sodium] ]:[Provided further that calcium, potassium or sodium ferrocyanide may be used as crystal modifiers and anti-caking agent in common salt, iodized salt and iron fortified salt in quantity not exceeding 10 mg/kg singly or in combination expressed as ferrocyanide.] [Inserted by G.S.R. 729(E), dated 23rd August, 1990 (w.e.f. 23-8-1990).]

**62A. [ Antifoaming agents in edible oils and fats. [Inserted by G.S.R. 283(E), dated 26th March, 1983 and corrected by G.S.R. 743, dated 23rd September, 1983.]**

- Dimethyl Polysiloxane, food grade, may be used as an antifoaming agent in edible oils and fats for deep fat frying upto a maximum limit of 10 parts per million:[Provided that mono and diglycerides of fatty acids of edible oil may be used as anti-foaming agent in jam, jellies and marmalade.]Explanation. - For the purpose of this rule, "antifoaming agent" means substance which retards deteriorative changes and foaming height during heating.]

**62B. [ Use of release agents in confectionery. [Inserted by G.S.R. 454(E), dated 15th April, 1988 (15-4-1988).]**

- Spreadasil silicon spray (Dimethyl Polysiloxane) if used, as release agent in confectionery shall not exceed 10 ppm of the finished product.][[Part XIII [Added by G.S.R. 1211, dated 9th December, 1958.] Flavouring Agents and Related Substances] ]

**63. [ Flavouring agents. [Inserted by G.S.R. 283 (E), dated 26th March, 1983 (w.e.f. 26-3-1983).]**

- Flavouring agents include flavour substances, flavour extracts or flavour preparations, which are capable of imparting flavouring properties, namely taste or odour or both to food. Flavouring agents may be of following three types:-(A)Natural-flavours and Natural Flavouring Substances"Natural flavours" and "Natural flavouring substances" are flavour preparations and single substance respectively, acceptable for human consumption, obtained exclusively by physical processes from vegetable [\*\*\*] for human consumption.(B)Nature-identical Flavouring SubstancesNature-identical flavouring substances are substances chemically isolated from aromatic raw materials or obtained synthetically; they are chemically identical to substances present in natural products intended for human consumption, either processed or not.(C)Artificial Flavouring SubstancesArtificial flavouring substances are those substance which have not been identified in natural products intended for human consumption either processed or not.]

**63A. [] [Rule 63 re-numbered as Rule 63A by G.S.R. 283 (E), dated 26th March, 1983 (w.e.f. 26-3-1983).] Restriction on use of flavouring agents.**

- The use of the following flavouring agents are prohibited in any article of food, namely:-

**1. Coumarin and dihydrocoumarin**

- 2. Tonkabcan (Dipteryl adorat); and**
- 3. B-asarone and cinameyl anthracilate]**
- 4. [ Estragole**
- 5. Ethyl Methyl Ketone**
- 6. Ethyl-3-Phenylglycidate**
- 7. Eugenyl methyl ether**
- 8. Methyl  $\beta$  naphthyl Ketone**
- 9. P. Propylanisole**
- 10. Saffrole and Isosaffrole**
- 11. Thujone and Isothujone (  $\alpha$  &  $\beta$  thujone).] [Inserted by G.S.R. 677(E), dated 6th September, 1994 (w.e.f. 6-9-1994) as corrected by G.S.R. 54(E), dated 7th February, 1995 and G.S.R. 613(E), dated 4th September, 1995.]**
- 64. [ Solvent in flavour. [Substituted by G.S.R. 764(E), dated 15th November, 1984 (w.e.f. 15-11-1984).]**

- Diethylene Glycol and Monoethyl ether shall not be used as solvent in flavours.

**64A. Use of anti-oxidants, emulsifying and stabilising agents and food preservatives in flavour.**

- The flavouring agents may contain permitted antioxidants, emulsifying and stabilising agents and food preservatives.

**64AA. [ Use of anticaking agent in flavours. [Inserted by G.S.R. 652(E), dated 2nd August, 2010 (w.e.f. 2-8-2010).]**

- Synthetic Amorphous Silicon Dioxide may be used in powder flavouring substances upto 2 percent maximum.]

## **64B. Use of Monosodium Glutamate.**

- Monosodium Glutamate may be added to foods as per the provisions contained in Appendix C, subject to Good Manufacturing Practice (GMP) level and under proper label declaration as provided in rule 42(S). It shall not be added to any food for use by infant below twelve months and in the following foods:-(List of foods where Mono Sodium Glutamate is not allowed)

- 1. Milk and Milk Products including Buttermilk.**
- 2. Fermented and renneted milk products (plain) excluding dairy based drink.**
- 3. Pasteurized cream**
- 4. Sterilised, UHT, whipping or whipped and reduced fat creams.**
- 5. Fats and Oils, Foodgrains, Pulses, Oil seeds and ground/powdered foodgrains.**
- 6. Butter and concentrated butter.**
- 7. Fresh fruit.**
- 8. Surface treated fruit.**
- 9. Peeled or cut fruit.**
- 10. Fresh vegetables, Surface treated fruit, Peeled or cut fruits.**
- 11. Frozen vegetables.**
- 12. Whole, broken or flaked, grains, including rice.**
- 13. Flours of cereals, pulses and starches.**
- 14. Pastas and noodles (only dried products)**
- 15. Fresh meat, poultry and game, whole pieces or cuts or comminuted.**

**16. Fresh fish and fish products, including mollusks, crustaceans and echinoderms.**

**17. Processed fish and fish products, including mollusks, crustaceans and echinoderms.**

**18. Fresh eggs, Liquid egg products, Frozen egg products.**

**19. White and semi-white sugar (sucrose and sccharose, fructose, glucose (dextrose), xylose, sugar solutions and syrups, also (partially) inverted sugars, including molasses, treacle and sugar toppings.**

**20. Other sugars and syrups (e.g. brown sugar and maple syrup).**

**21. Honey**

**22. Salt**

**23. Herbs, spices and condiments, seasoning (including salt substitutes) except seasoning for Noodles and Pastas, meat tenderizers, onion, salt, garlic salt, oriental seasoning mix, topping to sprinkle on rice, fermented soybea paste, Yeast.**

**24. Infant food and Infant milk substitute including infant formulae and follow-on formulate.**

**25. Foods for young children (weaning foods).**

**26. Natural Minerals water and Packaged Drinking water.**

**27. Concentrates (liquid and solid) for fruit juices.**

**28. Canned or bottled (pasteurized) fruit nectar.**

**29. Concentrates (liquid and solid) for fruit juices.**

**30. Canned or bottled (pasteurized) fruit nectar.**

**31. Coffee and coffee substitutes, tea, herbal infusions, and other cereal beverages excluding cocoa.**

**32. Wines.**

**33. Margarine**

**34. Fat Spread**

**35. [ Fruits and Vegetables Products except those where Monosodium Glutamate is permitted under Appendix C of these rules.] [[Substituted by G.S.R. 679(E), dated 31st October, 2006, for serial number 35 (w.e.f. 31-10-2006). Serial number 35, before substitution, stood as under:**

**'35. Fruits and Vegetables Products'.]]**

**36. Carbonated Water**

**37. Baking Powder**

**38. Arrowroot**

**39. Sago**

**40. Plantation Sugar, Jaggery and Bura.**

**41. Ice-Candies**

**42. Ice cream and Frozen deserts.**

**43. Cocoa Butter.**

**44. Saccharine.**

**45. Malted Milk Food and Milk based foods.**

**46. Bread.**

## **47. Vinegar.**

## **48. Sugar Confectionery, Toffee, Lozenges**

## **49. Chocolate.**

## **50. Pan Masala.**

## **51. Alcoholic Beverages.]**

Substituted by G.S.R. 388(E), dated 25th June, 2004 and as corrected by G.S.R. 417(E), dated 23rd June, 2005 and by G.S.R. 388(E), stood as under:"64B. Use of Monosodium glutamate.- Monosodium glutamate may be added to an article of food under proper label declaration as provided in sub-rule (5) of rule 42 provided the total glutamate content of the ready-to-serve food does not exceed 1 per cent. It shall not be added to any food for use by the infant below twelve months."

[64-BB. Extraneous addition of flavouring agents to be mentioned on the label. [Inserted by G.S.R. 293(E), dated 23-3-1985 (w.e.f. 23-9-1985). ]- Where an extraneous flavouring agent has been added to any article of food, ][there shall be written just beneath the list of ingredients on the label] [ Substituted by G.S.R. 380(E), dated 25-6-1998 (w.e.f. 9-7-1998).][attached to any package of food so flavoured, a statements in capital letters as below:-] [Inserted by G.S.R. 293(E), dated 23-3-1985 (w.e.f. 23-9-1985). ]

[CONTAINS ADDED FLAVOUR (specify type of flavouring agent asper rule 63)

Note. - In addition to above statement, the common name or class name of the flavour shall also be mentioned on label.][\*\*\*] [Rule 64BBB omitted by G.S.R. 411(E), dated 29th March, 1990 (w.e.f. 29-3-1990). Earlier rule 64BBB was inserted by G.S.R. 454(E), dated 15th April, 1988 (w.e.f. 15-4-1988).][Part XIII A [Inserted by G.S.R. 283(E), dated 26th March, 1983 and corrected by G.S.R. 743 dated 23rd September, 1983.] Carry Over Food Additive

## **64C. Carry over of Food Additives.**

(1)For the purpose of the standards specified in Appendix B, the "Carry Over" principle applies to the presence of additives such as colours, flavouring agents, antioxidants, anti-caking agents, emulsifying and stabilizing agents and preservative in food, as a result of the use of raw material or other ingredients in which these additives were used. The presence of contaminants is not covered by this purpose.(2)The presence of an additive in food through the application of the carry over principle so admissible in general unless otherwise specifically prohibited in the rules or in Appendix B provided the total additive including the carry over through the raw material or other ingredients does not exceed the maximum amount so permitted.] [[Substituted by G.S.R. 664(E), datd 19th September, 2008, for the statement and Note (w.e.f. 19-3-2009). The said statement and Note, before substitution, stood as under:'CONTAINS ADDED FLAVOUR'"Note. - If such a statement is displayed, the flavour used in the product need not be mentioned in the list of ingredients'.]] [Part XIV] [Inserted by G.S.R. 1533, dated 8th July, 1968 (w.e.f. 24.8.1968).]



## Insecticides and Pesticides

**65. [ Restriction on the use of insecticides.] [Substituted by G.S.R. 754, dated 15th May, 1976 (w.e.f. 1-7-1976).] - [(1) Subject to the provisions of sub-rule (2), no insecticide shall be used directly on articles of food:**

Provided that nothing in this sub-rule shall apply to the fumigants which are registered and recommended for use as such on articles of food by the Registration Committee, constituted under section 5 of the Insecticides Act, 1968 (46 of 1968)] [Inserted by G.S.R. 790(E), dated 10th October, 1983 (w.e.f. 10-10-1983).](2)[ [Sub-rule (1) renumbered as sub-rule (2) by G.S.R. 790(E), dated 10th October, 1983 (w.e.f. 10-10-1983).] The amount of insecticide mentioned in Column 2, on the foods mentioned in Column 3, shall not exceed the tolerance limit prescribed in Column 4 of the Table given below:Table

Sl.No.	Name of insecticide	Food	Tolerance limit mg/ kg.(ppm)
(1)	(2)	(3)	(4)
1.	Aldrin dieldrin (The limits apply to aldrin and dieldrin singly or in any combination and are expressed as dieldrin)	Foodgrains[Milled Foodgrains [Substituted by G.S.R. 791(E), dated 13-12-1995 (w.e.f. 13-12-1995). ]	0.01Nil] [Substituted by G.S.R. 791(E), dated 13-12-1995 (w.e.f. 13-12-1995). ]
		Milk and Milk Products	0.15 (on a fat basis)
		Fruits and Vegetables	0.1
		Meat	0.2
		Eggs	0.1 (on a shell free basis)
		[Fish [Added by G.S.R. 174(E), dated 6th April, 1998 (w.e.f. 6-4-1998).]	0.2] [Added by G.S.R. 174(E), dated 6th April, 1998 (w.e.f. 6-4-1998).]
2.	Carbaryl	Foodgrains	1.5
		[Milled Foodgrains] [Substituted by G.S.R. 791(E), dated 13-12-1995 (w.e.f. 13-12-1995). ]	[Nil] [Substituted by G.S.R. 791(E), dated 13-12-1995 (w.e.f. 13-12-1995). ]
		Okra and leafy vegetables	10.0

		Potatoes	0.2
		Other vegetables	5.0
		Cottonseed (whole)	1.0
		Maize cob (kernels)	1.0
		[Maize] [Added by G.S.R. 174(E), dated 6-4-1998 (w.e.f. 6-4-1998). ]	0. [50] [Added by G.S.R. 174(E), dated 6-4-1998 (w.e.f. 6-4-1998). ]
		[Rice] [Added by G.S.R. 174(E), dated 6-4-1998 (w.e.f. 6-4-1998). ]	2. [50] [Added by G.S.R. 174(E), dated 6-4-1998 (w.e.f. 6-4-1998). ]
		[Chillies] [Added by G.S.R. 174(E), dated 6-4-1998 (w.e.f. 6-4-1998). ]	5. [00] [Added by G.S.R. 174(E), dated 6-4-1998 (w.e.f. 6-4-1998). ]
3.	Chlordane (residue to be measured as cis plustrans chlordane)	[Foodgrains] [ Substituted by G.S.R. 791(E), dated 13-12-1995 (w.e.f. 13-12-1995).]	0. [02] [ Substituted by G.S.R. 791(E), dated 13-12-1995 (w.e.f. 13-12-1995).]
		[ Milled Foodgrains] [ Substituted by G.S.R. 791(E), dated 13-12-1995 (w.e.f. 13-12-1995).]	[Nil] [ Substituted by G.S.R. 791(E), dated 13-12-1995 (w.e.f. 13-12-1995).]
		Milk and Milk Products	0.05 (on a fat basis)
		Vegetables	0.2
		Fruits	0.1
		Sugar beet	0.3
4.	D.D.T. (The limits apply to D.D.T., D.D.D. and D.D.E. singly or in any combination)	Milk and Milk Products	1.25 (on a fat basis)
		Fruits and vegetables including potatoes	3.5
		Meat, poultry and fish	7.0 (on whole product basis)
		Eggs	0.5 (on a shell free basis)

4. [ (a) [Inserted by G.S.R. 427(E), dated 17-6-2009 (w.e.f. 17-6-2009). ]	D.D.T. (singly) [Inserted by G.S.R. 427(E), dated 17-6-2009 (w.e.f. 17-6-2009). ]	Carbonated Water [Inserted by G.S.R. 427(E), dated 17-6-2009 (w.e.f. 17-6-2009). ]	0.001 [Inserted by G.S.R. 427(E), dated 17-6-2009 (w.e.f. 17-6-2009). ]
4. [ (b) [Inserted by G.S.R. 427(E), dated 17-6-2009 (w.e.f. 17-6-2009). ]	D.D.D. (singly) [Inserted by G.S.R. 427(E), dated 17-6-2009 (w.e.f. 17-6-2009). ]	Carbonated Water [Inserted by G.S.R. 427(E), dated 17-6-2009 (w.e.f. 17-6-2009). ]	0.001 [Inserted by G.S.R. 427(E), dated 17-6-2009 (w.e.f. 17-6-2009). ]
4. (c) [Inserted by G.S.R. 427(E), dated 17-6-2009 (w.e.f. 17-6-2009). ]	D.D.E. (singly) [Inserted by G.S.R. 427(E), dated 17-6-2009 (w.e.f. 17-6-2009). ]	Carbonated Water [Inserted by G.S.R. 427(E), dated 17-6-2009 (w.e.f. 17-6-2009). ]	0.001 [Inserted by G.S.R. 427(E), dated 17-6-2009 (w.e.f. 17-6-2009). ]
5.	Diazinon	Foodgrains  [Milled Foodgrains [Inserted by G.S.R. 791(E), dated 13-12-1995 (w.e.f. 13-12-1995). ]	0.05  Nil] [Inserted by G.S.R. 791(E), dated 13-12-1995 (w.e.f. 13-12-1995). ]
		Vegetables	0.5
6.	Dichlorvos (content of dichloroacetaldehyde(D.D.A.) be reported where possible)	Foodgrains  Milled foodgrains Vegetables Fruits	1.0  0.25 0.15 0.1
7.		Dicofol Fruits and Vegetables Tea(dry manufactured)  [Chillies [Inserted by G.S.R. 517(E), dated 10-8-2004 (w.e.f. 10-11-2004). ]	5.0 5.0 1.0] [Inserted by G.S.R. 517(E), dated 10-8-2004 (w.e.f. 10-11-2004). ]
8.	Dimethoate (residue to be determined as dimethoate and expressed as dimethoate)	Fruits and Vegetables  [Chillies [Inserted by G.S.R. 517(E), dated	2.0  0.5] [Inserted by G.S.R. 517(E),

		10-8-2004 (w.e.f. 10-11-2004). ]	dated 10-8-2004 (w.e.f. 10-11-2004). ]
9.	Endosulfan (residues are measured and reported as total of endosulfan A and B and endosulfan-sulphate)	Fruits and Vegetables	2.0
		Cottonseed	0.5
		Cottonseed oil	0.2
		(crude)	0.2
		[Bengal gram [Added by G.S.R. 174(E), dated 6-4-1998 (w.e.f. 6-4-1998). ]	0.20 [Added by G.S.R. 174(E), dated 6-4-1998 (w.e.f. 6-4-1998). ]
		Pigeon pea [Added by G.S.R. 174(E), dated 6-4-1998 (w.e.f. 6-4-1998). ]	0.10 [Added by G.S.R. 174(E), dated 6-4-1998 (w.e.f. 6-4-1998). ]
		Fish [Added by G.S.R. 174(E), dated 6-4-1998 (w.e.f. 6-4-1998). ]	0.20 [Added by G.S.R. 174(E), dated 6-4-1998 (w.e.f. 6-4-1998). ]
		[Chillies [Inserted by G.S.R. 517(E), dated 10-8-2004 (w.e.f. 10-11-2004). ]	1.0 [Inserted by G.S.R. 517(E), dated 10-8-2004 (w.e.f. 10-11-2004). ]
		Cardamom [Inserted by G.S.R. 517(E), dated 10-8-2004 (w.e.f. 10-11-2004). ]	1.0 [Inserted by G.S.R. 517(E), dated 10-8-2004 (w.e.f. 10-11-2004). ]
9. [(a) [Inserted by G.S.R. 427(E), dated 17-6-2009 (w.e.f. 17-6-2009). ]	Endosulfan A [Inserted by G.S.R. 427(E), dated 17-6-2009 (w.e.f. 17-6-2009). ]	Carbonated Water [Inserted by G.S.R. 427(E), dated 17-6-2009 (w.e.f. 17-6-2009). ]	0.001 [Inserted by G.S.R. 427(E), dated 17-6-2009 (w.e.f. 17-6-2009). ]
9. (b) [Inserted by G.S.R. 427(E), dated 17-6-2009 (w.e.f. 17-6-2009). ]	Endosulfan B [Inserted by G.S.R. 427(E), dated 17-6-2009 (w.e.f. 17-6-2009). ]	Carbonated Water [Inserted by G.S.R. 427(E), dated 17-6-2009 (w.e.f. 17-6-2009). ]	0.001 [Inserted by G.S.R. 427(E), dated 17-6-2009 (w.e.f. 17-6-2009). ]

9. (c) [Inserted by G.S.R. 427(E), dated 17-6-2009 (w.e.f. 17-6-2009). ]	Endosulfan-Sulphate [Inserted by G.S.R. 427(E), dated 17-6-2009 (w.e.f. 17-6-2009). ]	Carbonated Water [Inserted by G.S.R. 427(E), dated 17-6-2009 (w.e.f. 17-6-2009). ]	0.001] [Inserted by G.S.R. 427(E), dated 17-6-2009 (w.e.f. 17-6-2009). ]
10.	Fenitrothion	Foodgrains	0.02
		Milled foodgrains	0.005
		Milk and Milk products	0.05 (on a fat basis)
		Fruits	0.5
		Vegetables	0.3
		Meat	0.03
11.	Heptachlor (Combined residues of heptachlor andepoxide to be determined and expressed as heptachlor)	Foodgrains	0.01
		Milled foodgrains	0.002
		Milk and Milk Products	0.15 (on a fat basis)
		Vegetables	0.05
12.	Hydrogen cyanide	Foodgrains	37.5
		Milled foodgrains	3.0
13.	Hydrogen phosphide	Foodgrains	[Nil] [ Inserted by G.S.R. 791(E), dated 13-12-1995 (w.e.f. 13-12-1995).]
		Milled foodgrains	[Nil] [ Inserted by G.S.R. 791(E), dated 13-12-1995 (w.e.f. 13-12-1995).]
14.	Inorganic bromide (determined and expressed as total bromide from all sources)	Food grains	25.0
		Milled foodgrains	25.0
		Fruits	30.0
		[Dried fruits [Substituted by G.S.R. 174(E), dated 6-4-1998 (w.e.f. 6-4-1998). ]	30.00 [Substituted by G.S.R. 174(E), dated 6-4-1998 (w.e.f. 6-4-1998). ]

		spices [Substituted by G.S.R. 174(E), dated 6-4-1998 (w.e.f. 6-4-1998). ]	400.0] [Substituted by G.S.R. 174(E), dated 6-4-1998 (w.e.f. 6-4-1998). ]
15. [ [Substituted by G.S.R. 591(E), dated 15-6-1992 (w.e.f. 16-12-1992) as corrected by G.S.R. 903(E), dated 2-12-1992. ]	Hexachlorocyclohexane and its isomers] [Substituted by G.S.R. 591(E), dated 15-6-1992 (w.e.f. 16-12-1992) as corrected by G.S.R. 903(E), dated 2-12-1992. ]		
(a) Alfa (a) Isomer :		Rice grain unpolished	0.10
		Rice grain polished	0.05
		Milk (whole)	0.05
		[Fruits and Vegetables [Inserted by G.S.R. 174(E), dated 6-4-1998 (w.e.f. 6-4-1998). ]	1.00 [Inserted by G.S.R. 174(E), dated 6-4-1998 (w.e.f. 6-4-1998). ]
		Fish [Inserted by G.S.R. 174(E), dated 6-4-1998 (w.e.f. 6-4-1998). ]	0.25] [Inserted by G.S.R. 174(E), dated 6-4-1998 (w.e.f. 6-4-1998). ]
		[Carbonated Water [Inserted by G.S.R. 427(E), dated 17-6-2009 (w.e.f. 17-6-2009). ]	0.001] [Inserted by G.S.R. 427(E), dated 17-6-2009 (w.e.f. 17-6-2009). ]
(b) Beta (β) Isomer:		Rice grain-unpolished	0.10
		Rice grain polished	0.05
		Milk (whole)	0.02
		[Fruits and Vegetables [Inserted by Notification No. G.S.R. 174(E), dated 6.4.1998 (w.e.f. 12.9.1955)]	1.00 [Inserted by Notification No. G.S.R. 174(E), dated 6.4.1998 (w.e.f. 12.9.1955)]
		Fish [Inserted by Notification No. G.S.R. 174(E), dated 6.4.1998 (w.e.f. 12.9.1955)]	0.25] [Inserted by Notification No. G.S.R. 174(E), dated 6.4.1998 (w.e.f. 12.9.1955)]
		[Carbonated Water	0.001]

(c) Gamma (g)Isomer known as Lindane	[Food grains except rice	0.10]
	Milled Foodgrains	Nil]
	Rice grain Unpolished	0.10
	Rice grain polished	0.05
	Milk	0.01 (on whole basis)
	Milk products	0.20(on fat basis)
	[Milk products (having less than 2 per cent fat)	0.20 (on whole basis)] [Inserted by
	[Inserted by G.S.R.	G.S.R. 251(E),
	251(E), dated 4-4-2002	dated 4-4-2002
	(w.e.f. 4-4-2002). ]	(w.e.f. 4-4-2002). ]
	[Fruits and Vegetable	1.00 [Substituted
	[Substituted by G.S.R.	by G.S.R. 174(E),
	174(E), dated 6-4-1998	dated 6-4-1998
	(w.e.f. 6-4-1998). ]	(w.e.f. 6-4-1998). ]
(d) Delta (d)Isomer:	Fish [Substituted by	0.25] [Substituted
	G.S.R. 174(E), dated	by G.S.R. 174(E),
	6-4-1998 (w.e.f.	dated 6-4-1998
	6-4-1998). ]	(w.e.f. 6-4-1998). ]
	Eggs	0.10
	Meat and poultry	2.00 (on whole basis)
	[Carbonated Water	0.001] [Inserted by
	[Inserted by G.S.R.	G.S.R. 427(E),
	427(E), dated 17-6-2009	dated 17-6-2009
	(w.e.f. 17-6-2009). ]	(w.e.f. 17-6-2009). ]
	Rice grain Unpolished	0.10
	Rice grain Polished	0.05
	Milk (whole)	0.02]
	[Fruits and Vegetable	1.00 [Added by
	[Added by G.S.R.	G.S.R. 174(E),
	174(E), dated 6-4-1998	dated 6-4-1998
	(w.e.f. 6-4-1998). ]	(w.e.f. 6-4-1998). ]
	Fish [Added by G.S.R.	0.25] [Added by
	174(E), dated 6-4-1998	G.S.R. 174(E),
	(w.e.f. 6-4-1998). ]	dated 6-4-1998
		(w.e.f. 6-4-1998). ]

		[Carbonated Water [ 0.001] [ Inserted Inserted by G.S.R. by G.S.R. 427(E), 427(E), dated 17-6-2009 dated 17-6-2009 (w.e.f. 17-6-2009).] (w.e.f. 17-6-2009).]
16.	Malathion (Malathion to Foodgrains bedetermined and expressed as combined residue of malathion and malaaxon)	Foodgrains 4.0
		Milled foodgrains 1.0
		Fruits 4.0
		Vegetables 3.0
		Dried fruits 8.0
		[Carbonated Water [ 0.001] [ Inserted Inserted by G.S.R. by G.S.R. 427(E), 427(E), dated 17-6-2009 dated 17-6-2009 (w.e.f. 17-6-2009).] (w.e.f. 17-6-2009).]
17.	Parathion (Combined residues of parathion andparaaxon to be determined and expressed as parathion)	Fruits and Vegetables 0.5
18.	Parathion methyl (Combined residue of parathionmethyl and its oxygen analogue to be determined and expressed as parathionmethyl)	Fruits 0.2
		Vegetables 1.0
19.	Phosphamidon residues (expressed as the sum of Phosphamidon and its desethyl derivative)	Foodgrains 0.05
		[Milled Foodgrains Nil] [Inserted by [Inserted by G.S.R. G.S.R. 791(E), 791(E), dated 13-12-1995 dated 13-12-1995 (w.e.f. 13-12-1995). ] (w.e.f. 13-12-1995). ]
		Fruits and Vegetables 0.2
20.	Pyrethrins (Sum of pyrethrins I and II and otherstructurally related insecticide ingredients of pyrethrium)	[Nil] [Substituted by G.S.R. 791(E), dated 13-12-1995 (w.e.f. 13-12-1995). ]



			[Nil] [Substituted by G.S.R. 791(E), dated 13-12-1995 (w.e.f. 13-12-1995). ]
		Milled foodgrains	
		Fruits and Vegetables	1.0
21. [ [Inserted by G.S.R. 851(E), dated 13-6-1986 (w.e.f. 13-6-1987). ]	[Chlorfenvinphos [Inserted by G.S.R. 851(E), dated 13-6-1986 (w.e.f. 13-6-1987). ](Residues to be measured as alpha and betaisomers of chlorfenvinphos)	Foodgrains [Inserted by G.S.R. 851(E), dated 13-6-1986 (w.e.f. 13-6-1987). ]	0.025 [Inserted by G.S.R. 851(E), dated 13-6-1986 (w.e.f. 13-6-1987). ]
		Milled foodgrains [Inserted by G.S.R. 851(E), dated 13-6-1986 (w.e.f. 13-6-1987). ]	0.006 [Inserted by G.S.R. 851(E), dated 13-6-1986 (w.e.f. 13-6-1987). ]
		Milk and Milk products [Inserted by G.S.R. 851(E), dated 13-6-1986 (w.e.f. 13-6-1987). ]	0.2 (fat basis) [Inserted by G.S.R. 851(E), dated 13-6-1986 (w.e.f. 13-6-1987). ]
		Meat and poultry [Inserted by G.S.R. 851(E), dated 13-6-1986 (w.e.f. 13-6-1987). ]	0.2 (carcass fat) [Inserted by G.S.R. 851(E), dated 13-6-1986 (w.e.f. 13-6-1987). ]
		Vegetables [Inserted by G.S.R. 851(E), dated 13-6-1986 (w.e.f. 13-6-1987). ]	0.05 [Inserted by G.S.R. 851(E), dated 13-6-1986 (w.e.f. 13-6-1987). ]
		Groundnuts [Inserted by G.S.R. 851(E), dated 13-6-1986 (w.e.f. 13-6-1987). ]	0.05 (shell-free basis) [Inserted by G.S.R. 851(E), dated 13-6-1986 (w.e.f. 13-6-1987). ]
		Cotton seed [Inserted by G.S.R. 851(E), dated 13-6-1986 (w.e.f. 13-6-1987). ]	0.05 [Inserted by G.S.R. 851(E), dated 13-6-1986 (w.e.f. 13-6-1987). ]
22.	Chlorobenzilate	Fruits	1.0
		Dry Fruits, Almonds and Walnuts	0.2 [Shell free basis]
23.	Chlorpyrifos	Foodgrains	0.05

		Milled foodgrains	0.01
		Fruits	0.5
		Potatoes and Onions	0.01
		Cauliflower and Cabbage	0.01
		Other vegetables	0.2
		Meat and Poultry	0.1 [carcass fat basis]
		Milk and Milk products	0.01[fat basis]
		Cotton seed	0.05
		Cotton seed oil (crude)	0.025
		[Carbonated Water [Inserted by G.S.R. 427(E), dated 17-6-2009 (w.e.f. 17-6-2009). ]	0.001] [Inserted by G.S.R. 427(E), dated 17-6-2009 (w.e.f. 17-6-2009). ]
24.	2,4D	Foodgrains	0.01
		Milled foodgrains	0.003
		Potatoes	0.2
		*Milk and Milk products	0.05
		*Meat and Poultry	0.05
		Eggs	0.05 [Shell free basis]
25.	Ethion (Residues to be determined as ethion and its oxygen analogue and expressed as ethion)	Fruits	2.0
		Tea (dry manufactured)	5.0
		Cucumber and Squash	0.5
		Other vegetables	1.0
		Cotton seed	0.5
		Milk and Milk products	0.5 [fat basis]
		*Meat and Poultry	0.2 [carcass fat basis]
		Eggs	0.2 [Shell free basis]
		Foodgrains	0.025
		Milled foodgrains	0.006
		Peaches	1.0
		Other fruits	2.0

		Dry fruits	0.1 [Shell free basis]
26.	Formothion(Determined as dimethoate and its oxygenanalogue and expressed as (dimethoate except in citrus fruits where it is to be determined as formothion)	citrus fruits	0.2
		Other fruits	1.0
		Vegetables	2.0
		Peppers and Tomatoes	1.0
27.	Monocrotophos	Foodgrains	0.025
		Milled foodgrains	0.006
		Citrus fruits	0.2
		Other fruits	1.0
		Carrot, Turnip, Potatoes and Sugar beet	0.05
		Onion and Peas	0.1
		Other Vegetables	0.2
		Cotton seed	0.1
		Cottonseed oil (raw)	0.05
		*Meat and Poultry	0.02
		*Milk and Milk products	0.02
		Egg	0.02 [Shell free basis]
		[Chillies [Inserted by G.S.R. 517(E), dated 10th August, 2004 (w.e.f. 10-11-2004).]	0.02 [Inserted by G.S.R. 517(E), dated 10th August, 2004 (w.e.f. 10-11-2004).]
		Cardamom [Inserted by G.S.R. 517(E), dated 10th August, 2004 (w.e.f. 10-11-2004).]	0.5] [Inserted by G.S.R. 517(E), dated 10th August, 2004 (w.e.f. 10-11-2004).]
		Coffee (Raw beans)	0.1
28.	Paraquat-Dichloride (Determined as paraquat cations)	Foodgrains	0.1
		Milled foodgrains	0.025
		Potatoes	0.2
		Other vegetables	0.05

		Cotton seed	0.2
		Cottonseed oil (edible refined)	0.05
		*Milk (whole)	0.01
		Fruits	0.05
29.	Phosalone	Pears	2.0
		Citrus fruits	1.0
		Other fruits	5.0
		Potatoes	0.1
		Other vegetables	1.0
		Rapeseed/Mustard oil (crude)	0.05
30.	Trichlorfon	Foodgrains	0.05
		Milled foodgrains	0.0125
		Sugar beet	0.05
		Fruits and Vegetables	0.1
		Oil seeds	0.1
		Edible oil (refined)	0.05
		*Meat and Poultry	0.1
		*Milk (Whole)	0.05
31.	THIOMETON(Residues determined as thiometon its sulfoxideand sulphone expressed as thiometon	Foodgrains	0.025
		Milled foodgrains	0.006
		Fruits	0.5
		Postatoes, Carrots and Sugar beets	0.05
		Other vegetables	2.5
32. [ [Inserted by G.S.R 445(E), dated 16-4-1990 (w.e.f. 16-4-1990) as corrected by G.S.R. 728(E), date 23-8-1990. ]	Acephate [Inserted by G.S.R 445(E), dated 16-4-1990 (w.e.f. 16-4-1990) as corrected by G.S.R. 728(E), date 23-8-1990. ]	Safflower seed [Inserted by G.S.R 445(E), dated 16-4-1990 (w.e.f. 16-4-1990) as corrected by G.S.R. 728(E), date 23-8-1990. ]	2.0] [Inserted by G.S.R 445(E), dated 16-4-1990 (w.e.f. 16-4-1990) as corrected by G.S.R. 728(E), date 23-8-1990. ]
33.	Methamido-phos (A Metabolite of Acephate)	Cotton seed	2.0
		Safflower seed	0.1

		Cotton seed	0.1
34.	Aldicarb (Sum of Aldicarb, its sulphoxide and sulphone, expressed as Aldicarb)	Potato	0.5
		Chewing Tobacco	0.1
35.	ATRAZINE	Maize	[Nil] [Substituted by G.S.R. 791(E), dated 13-12-1995 (w.e.f. 13-12-1995). ]
36.	Carbendazim	Sugarcane	0.25
		Foodgrains	0.50
		Milled foodgrains	0.12
		Vegetables	0.50
		Mango	2.00
		Banana(whole)	1.00
		Other fruits	5.00
		Cotton seed	0.10
		Groundnut	0.10
		Sugar beet	0.10
		Dry fruits	0.10
		Eggs	0.10 (Shell free basis)
		Meat & Poultry	0.10 (Carcass fat basis)
37.	Benomyl	Milk & Milk Products	0.10 (Fat basis)
		Foodgrains	0.50
		Milled foodgrains	0.20
		Vegetables	0.50
		Mango	2.00
		Banana (whole)	1.00
		Other fruits	5.00
		Cotton seed	0.10
		Groundnut	0.10
		Sugar beet	0.10
		Dry fruits	0.10
		Eggs	0.10 (shell free basis)
			0.10

		Meat & Poultry (carcass fat basis)	
		Milk & Milk Products	0.10 (fat basis)
38.	Captan	Fruit & Vegetable	15.00
39.	Carbofuran (sum of carbofuran and 3-hydroxy carbofuran expressed as carbofuran)	Foodgrains	0.10
		Milled foodgrains	0.03
		Fruit & Vegetable	0.10
		Oil seeds	0.10
		Sugarcane	0.10
		Meat & Poultry	0.10 (carcass fat basis)
		Milk & Milk Products	0.05(fat basis)
40.	Copper Oxychloride(Determined as copper)	Fruit	20.00
		Potato	1.00
		Other vegetables	20.00
41.	Cypermethrin (Sum of isomers (fat soluble residue)	Wheat grains	0.05
		Milled wheat grains	0.01
		Brinjal	0.20
		Cabbage	2.00
		Bhindi	0.20
		Oil seeds except groundnut	0.20
		Meat & Poultry	0.20 (carcass fat basis)
		Milk & Milk Products	0.01(fat basis)
42.	Decamethrin/ Deltamethrin	Cotton seed	0.10
		[Foodgrains [Inserted by G.S.R. 106(E), dated 22nd February, 1994 (w.e.f. 22-2-1994).]	0.50 [Inserted by G.S.R. 106(E), dated 22nd February, 1994 (w.e.f. 22-2-1994).]
		Milled foodgrains [Inserted by G.S.R. 106(E), dated 22nd February, 1994 (w.e.f.	0.20] [Inserted by G.S.R. 106(E), dated 22nd February, 1994

		22-2-1994).]	(w.e.f. 22-2-1994).]
43.	Edifenphos	[Rice [Insersted by G.S.R. 633(E), dated 13-10-2006 (w.e.f. 13-10-2006). ]	0.02] [Insersted by G.S.R. 633(E), dated 13-10-2006 (w.e.f. 13-10-2006). ]
		Ricebran	1.00
		Eggs	0.01(shell free basis)
		Meat & Poultry	0.02 (carcass fat basis)
		Milk & Milk Products	0.01 (fat basis)
44.	Fenthion (sum of fenthion, its oxygen analogueand their sulphoxides and sulphones, expressed as fenthion)	Foodgrains	0.10
		Milled foodgrains	0.03
		Onion	0.10
		Potatoes	0.05
		Beans	0.10
		Peas	0.50
		Tomatoes	0.50
		Other vegetables	1.00
		Musk melon	2.00
		Meat & Poultry	2.00 (carcass fat basis)
		Milk & Milk product	0.05 (fat basis)
45.	Fenvalerate (fat soluble residue)	Cauliflower	2.00
		Brinjal	2.00
		Okra	2.00
		Cotton seed	0.20
		Cottonseed oil	0.10
		Meat & Poultry	1.00 (carcass fat basis)
		Milk & Milk products	0.01
46.	Dithiocarbamates (the residue tolerance limitare determined and expressed as mg/CS <sub>2</sub> /Kg and refer separately to the residues arisingfrom any or each groups of	Foodgrains	0.20

## dithiocarbamates

		Milled foodgrains	0.05
		Potatoes	0.10
		Tomatoes	3.00
		Cherries	1.00
		Other fruits	3.00
	(a) Dimethyl dithiocarbamates residue resulting from the use of ferbam or Ziram and		
	(b) Ethylene bis-dithiocarbamates resulting from the use of mancozeb mane, or Zineb (including zineb derived from nabam plus zinc sulphate)		
	(c) [ Mancozeb [Inserted by G.S.R. 517(E), dated 10-8-2004 (w.e.f. 10-11-2004). ]	Chillies [Inserted by G.S.R. 517(E), dated 10-8-2004 (w.e.f. 10-11-2004). ]	1.0] [Inserted by G.S.R. 517(E), dated 10-8-2004 (w.e.f. 10-11-2004). ]
47.	Phenthoate	Foodgrains	0.05
		Milled foodgrains	0.01
		Oilseeds	0.03
		Edible oils	0.01
		Eggs	0.05 (shell free basis)
		Meat & Poultry	0.05 (carcass fat basis)
		Milk & Milk products	0.01 (fat basis)
48.	Phorate (sum of phorate, its oxygen analogue and their sulphoxides and sulphones, expressed as phorate)	Foodgrains	0.05
		Milled foodgrains	0.01
		Tomatoes	0.10
		Other vegetables	0.05
		Fruits	0.05
		Oil seeds	0.05
		Edible oils	0.03
		Sugarcane	0.05
		Eggs	



			0.05 (shell free basis)
		Meat & Poultry	0.05 (carcass fat basis)
		Milk & Milk Products	0.05 (fat basis)
49.	Simazine	Maize	1Nil
		Sugarcane	0.25
50.	Pirimiphos-methyl	Rice	0.50
		[Foodgrainsexcept rice [Substituted by G.S.R. 791(E), dated 13th December, 1995 (w.e.f. 13-12-1995).]	5.00 [Substituted by G.S.R. 791(E), dated 13th December, 1995 (w.e.f. 13-12-1995).]
		Milledfoodgrains except rice [Substituted by G.S.R. 791(E), dated 13th December, 1995 (w.e.f. 13-12-1995).]	1.00] [Substituted by G.S.R. 791(E), dated 13th December, 1995 (w.e.f. 13-12-1995).]
Eggs	0.05(shell-freebasis)		
		Meat& Poultry	0.05(carcass fat basis)
51. [ [Added by G.S.R. 174(E), dated 6-4-1998 (w.e.f 6-4-1998). ]	Alachlor [Added by G.S.R. 174(E), dated 6-4-1998 (w.e.f 6-4-1998). ]	Milk& Milk Products [Added by G.S.R. 174(E), dated 6-4-1998 (w.e.f 6-4-1998). ]	0.05(fat basis)] [Added by G.S.R. 174(E), dated 6-4-1998 (w.e.f 6-4-1998). ]
		Cotton Seed	0.05
		Groundnut	0.05
		Maize	0.10
		Soyabeans	0.10
52.	Alfa Nephthy1 Acetic Acid (A.N.A.)	Pine Apple	0.50
53.	Bitertanol	wheat	0.05
		Groundnut	0.10
54.	Captafol	Tomato	5.00
55.	Cataphydrochloride	Rice	0.50
56.	Chlormequatchloride	Grape	1.00
		Cotton Seed	1.00

57.	Chlorothalonil	Groundnut	0.10
		Potato	0.10
58.	Difubenzuron	Cotton Seed	0.20
59.	Dodine	Apple	5.00
60.	Diuron	Cotton Seed	1.00
		Banana	0.10
		Maize	0.50
		Citrus	1.00
		(Sweet Orange)	
		Grapes	1.00
61.	Ethephon	Pine Apple	2.00
		Coffee	0.10
		Tomato	2.00
		Manago	2.00
62.	Fluchloraline	Cotton Seed	0.05
		Soya beans	0.05
63.	Malic Hydrazide	Onion	15.00
		Potato	50.00
64.	Metalyxy1	Bajra	0.05
		Maize	0.05
		Sorghum	0.05
65.	Methomy1	Cotton Seed	0.10
66.	Methy1 Chloro phenoxyacetic Acid (MCPA)	Rice	0.05
		Wheat	0.05
67.	Oxydiazon	Rice	0.03
68.	Oxydemeton methy1	Food-grains	0.02
69.	Permethrin	Cucumber	0.50
		Cotton Seed	0.50
		Soya Beans	0.50
		Sunflower Seed	1.00
70.	Quinolphos	Rice	0.01
		Pigeonpea	0.01
		Cardamom	0.01
		Tea	0.01
		Fish	0.01
		[Chillies [Inserted by	0.2] [Inserted by

		G.S.R. 517(E), dated 10-8-2004 (w.e.f. 10-11-2004). ]	G.S.R. 517(E), dated 10-8-2004 (w.e.f. 10-11-2004). ]
71.	Thiophanatemethy1	Apple Papaya	5.00 7.00]
72. [ [Serial Nos. 72 to 121 inserted by G.S.R. 517(E), dated 10th August, 2004 (w.e.f. 11-11-2004).]	Triazophos	Chillies	0.2
		Rice	0.05
		Cotton seed oil	0.1
		Soybean oil	0.05
73.	Profenofos	Cotton seed oil	0.05
74.	Fenpropathrin	Cotton seed oil	0.05
75.	Fenarimol	Apple	5.0
76.	Hexaconazole	Apple	0.1
77.	Iprodione	Rape seed	0.5
		Mustard	0.5
		Rice	10.0
		Tomato	5.0
		Grapes	10.0
78.	Tridemorph	Weat	0.1
		Grapes	0.5
		Mango	0.05
79.	Penconazole	Grapes	0.2
80.	Propiconazole	Wheat	0.05
81.	Myclobutanil	Groundnut seed	0.1
		Grapes	1.0
82.	Sulfosulfuron	Wheat	0.02
83.	Trifluralin	Wheat	0.05
84.	Ethoxysulfuron	Rice	0.01
85.	Metolachlor	Soyabean Oil	0.05
86.	Glyphosate	Tea	1.0
87.	Linuron	Pea	0.05
88.	Oxyfluorfen	Rice	0.05

		Graundnut Oil	0.05
89.	Carbosulfan	Rice	0.2
90.	Tricyclazole	Rice	0.02
91.	Imidacloprid	Cotton seed Oil	0.05
		Rice	0.05
92.	Butachlor	Rice	0.05
93.	Chlorimuron-ethyl	Wheat	0.05
94.	Diclofop-methyl	Wheat	0.1
95.	Metribuzin	Soyabean Oil	0.1
96.	Lambdacyhalothrin	Cotton seed Oil	0.05
97.	Fenazaguin	Tea	3.0
98.	Pendimethalin	Wheat	0.05
		Rice	0.05
		Soyabean Oil	0.05
		Cotton seed Oil	0.05
99.	Pretilachlor	Rice	0.05
100.	Fluvalinate	Cotton seed Oil	0.05
101.	Metasulfuon-methyl	Wheat	0.1
102.	Methbenzthiazuron	Wheat	0.5
103.	Imazethapyr	Soyabean oil	0.1
		Groundnut oil	0.1
104.	Cyhalofop-butyl	Rice	0.5
105.	Triallate	Wheat	0.05
106.	Spinosad	Cotton seed oil	0.02
		Cabbage	0.02
		Cauliflower	0.02
107.	Thiamethoxam	Rice	0.02
108.	Fenobucarb	Rice	0.01
109.	Thiodicarb	Cotton	0.02
110.	Anilphos	Rice	0.1
111.	Fenoxyp-prop-p-ethyl	Wheat	0.02
		Soyabean seed	0.02
112.	Glyfosinate-ammonium	Tea	0.01
113.	Clodinafop-Propanyl	Wheat	0.1
114.	Dithianon	Apple	0.1
115.	Kitazin	Rice	0.2
116.	Isoprothiolane	Rice	0.1

117.	Acetamiprid	Cotton seed oil	0.1
118.	Cymoxanil	Grapes	0.1
119.	Triadimenton	Wheat	0.5
		Pea	0.1
		Grapes	2.0
120.	Fosetyl-Al	Grapes	10
		Cardamom	0.2
121.	Isoproturon	Wheat	0.1]
122. [ [Inserted by G.S.R. 633(E), dated 13-10-2006 (w.e.f. 13-10-2006). ]	Propargite	Tea	10.0
123.	Difenoconazole	Apple	0.01
124.	b-Cyfluthrin	Cottonseed	0.02
125.	Ethofenprox	Rice	0.01
126.	Bifenthrin	Cottonseed	0.05
127.	Benfuracarb	Red Gram	0.05
		Rice	0.05
128.	Quizalofop-ethyl	Soyabeanseed	0.05
129.	Flufenacet	Rice	0.05
130.	Buprofezin	Rice	0.05
131.	Dimethomorph	Grapes	0.05
		Potatoes	0.05
132.	Chlorfenopry	Cabbage	0.05
133.	Indoxacarb	Cottonseed	0.1
		Cottonseed	0.1
		Cottonseed oil	0.1
134.	Metiram	Tomato	5.0
		Groundnut seed	0.1
		Groundnut seed oil	0.1
135.	Lufenuron	Cabbage	0.3
136.	Carpropamid	Rice	1.0
137.	Novaluron	Cottonseed	0.01
		Cottonseed oil	
		Tomato	0.01
		Cabbage	0.01]
	Oxadiargyl	Rice	0.1

138. [ [Inserted by  
G.S.R. 367(E),  
dated 22nd May,  
2007 (w.e.f.  
22-5-2007).]

139.	Pyrazosulfuronethyl	Rice	0.01
140.	Clomazone	Rice	0.01
		Soyabeanseed	0.01
		Soyabeanoil	0.01
141.	Tebuconazole	Wheat	0.05
142.	Propineb	Apple	1.0
		Pomegranate	0.5
		Potato	0.5
		Green Chillies	2.0
		Grapes	0.5
143.	Thioclorprid	Cottonseed	0.05
		Cottonseed oil	0.05
		Rice	0.01.]

\* Soluble in water and hence not necessary to mention on fat basis. Explanation .-For the purposes of this rule:(a)the expressions "insecticide" shall have the meaning assigned to it in the Insecticides Act, 1968 (46 of 1968);(b)unless otherwise stated-(i)maximum levels are expressed in mg/kg on a whole product basis,(ii)all foods refer to raw agricultural products moving in commerce.(3)[ Notwithstanding anything contained in this rule, the amount of insecticide mentioned in column (2), on the imported wheat for the purpose of Public Distribution System, or imported under the O.G.L. vide number G.S.R. 386(E), dated the 28th June, 2006 shall not exceed the tolerance limit prescribed in column (3) of the Table given below from the date of commencement of the Prevention of Food Adulteration (VIth Amendment) Rules, 2006, till the 31st day of March, 2008. Table

Sl.No.	Name of insecticide	Tolerance limit mg/kg (ppm)
(1)	(2)	(3)
1.	Carbaryl	2.0
2.	Fenitrothion	2.0
3.	Hydrogen Phosphide	0.1
4.	Inorganic bromide(determined and expressed as total bromide from all sources)	50.0
5.	Malathion (Malathion to bedetermined and expressed as combined residues of Malathion and malaaxon)	2.0
6.		0.1

Phosphamidon Residues(expressed as the sum of Phosphamidon and its desethyl derivative)

Dithiocarbamates (theresidue tolerance limits are determined and expressed as mg/CS,/Kg and referseparately to the residues arising from any or each groups

7. of dithiocarbamates(a) Dimethyldithiocarbamates residue resulting from the use of ferbam or Ziram, and (b) Ethylene bis-dithiocarbamates resulting from the use of mancozeb, maneb or Zineb (including zineb derived from nabam plus zinc sulphate). 1.0

Explanation .-For the purposes of this rule, "Public Distribution System" shall have the same meaning assigned to it under the Public Distribution (Control) Order, 2001.] [Inserted by G.S.R. 435(E), dated 20-7-2006 and as corrected by Corrigendum G.S.R. 482(E), dated 7th August, 2006 (w.e.f. 20-7-2006).][Part XV] [ Inserted by G.S.R. 1211, dated 20-12-1958.] Solvent-Extracted Oils And Edible Flour

## 66. Definition of solvent-extracted oils.

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

## 67.

[\* \* \*] [ Rule 67 omitted by G.S.R. 7(E), dated 4-1-2001 (w.e.f. 4-1-2001).]

## 68. Definition of solvent-extracted edible flour.

- "Solvent-extracted edible flour" means the ground material obtained from specially prepared de-oiled 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 of edible oilseeds.

## 69.

[\* \* \*] [ Rule 69 omitted by G.S.R. 7(E), dated 4-1-2001 (w.e.f. 4-1-2001).][69-A. Restriction on the use of solvent. [Inserted by G.S.R. 382(E), dated 10-7-1997 (w.e.f 10-7-1997). ]](1) No solvent other than n-Hexane (Food Grade) shall be used in the extraction of cocoa butter, oils and fats and edible soya flour.(2)The quantity of solvent mentioned in the column (1) of the Table below, in the food mentioned in column (2) of the said Table, shall not exceed the tolerance limits prescribed in column (3) of the said Table:-TABLE

Name of solvent	Article of food	Tolerance limits mg/kg (ppm)
(1)	(2)	(3)
Hexane (food Grade)	(a) Refined Solventextracted cocoa butter	5.00
	(b) Refined Solventextracted oils and fats	5.00

(c) Solvent extracted edible soya flour 10.00

[Part XVI] [ Inserted by G.S.R. 764(E), dated 15-11-1984 (w.e.f. 15-11-1984).] Sequestering And Buffering Agents (Acids, Bases And Salts)

## 70. Definition of sequestering agents.

- The sequestering agents are substances which prevent adverse effect of metals catalysing the oxidative breakdown of foods forming chelates; thus inhibiting decolourisation, off-taste and rancidity.

## 71. Definition of buffering agents.

- Buffering agents are materials used to counter acidic and alkaline changes during storage or processing steps, thus improving the flavour and increasing the stability of foods.

## 72. Restrictions on the use of sequestering and buffering agents.

- Unless otherwise provided in these rules the sequestering and buffering agents specified in column (1) of the Table below, may be used in the groups of food specified in the corresponding entry in column (2) of the said Table, in concentration not exceeding the proportions specified in the corresponding entry in column (3) of the said Table:-TABLE

Name of sequestering and buffering agents	Groups of food	Maximum level of use (parts per million) (ppm)
(1)	(2)	(3)
1.	Acetic Acid	(i) Acidulant, buffering and neutralizing agents in beverages, soft drinks (ii) In canned baby foods Limited by G.M.P. 5, 000250
2.	Adipic acid	Salt substitute and dietary food 250

[\*\*\*] [ Serial Nos. 3,4 and 9 omitted by G.S.R. 677(E), dated 6-9-1994 (w.e.f. 6-9-1994).]

[\*\*\*] [Serial Nos. 3,4 and 9 omitted by G.S.R. 677(E), dated 6-9-1994 (w.e.f. 6-9-1994).]



]

- |    |                        |   |                   |
|----|------------------------|---|-------------------|
| 5. | Calcium gluconate      | In confections  | 2,500             |
| 6. | Calcium carbonate      | As a neutralizer in anumber of foods                          | 10,000            |
| 7. | Calcium oxide          | As a neutralizer inspecified dairy product                    | 2,500             |
| 8. | Citric acid Malic acid | Carbonated beverage and asan acidulant in miscellaneous foods | Limited by G.M.P. |

[\*\*\*] [Serial Nos.  
3,4 and 9 omitted  
by G.S.R. 677(E),  
dated 6-9-1994  
(w.e.f. 6-9-1994).  
]

]

- |   |  |  |   |
|---|--|--|---|
| 10.   | D.L. Lactic acid (foodgrade)   | As acidulant inmiscellaneous foods   | Limited by G.M.P.   |
| [10-A. [Inserted by G.S.R 284(E), dated 29-5-1997 (w.e.f. 29-5-1997). ]   | L. (+) Lactic Acid (foodgrade) [Inserted by G.S.R 284(E), dated 29-5-1997 (w.e.f. 29-5-1997). ]                      | As acidulant inmiscellaneous foods [Inserted by G.S.R 284(E), dated 29-5-1997 (w.e.f. 29-5-1997). ]  | Limited by G.M.P.] [Inserted by G.S.R 284(E), dated 29-5-1997 (w.e.f. 29-5-1997). ] |
| 11.   | Phosphoric acid  | Beverages, soft drinks   | 600   |
| 12.   | Polyphosphate containingless than 6 phosphate moieties   | (a) Processed cheese, bread(b) Milk Preparations(c) Cake mixes(d) Protein foods  | 40, 0004,00010,0004000  |
| 13.   | L(+) Tartaric acid   | Acidulants   | 600   |
| 14. [ [Inserted by G.S.R. 917(E), dated 17-11-1987 (w.e.f. 17-11-1987). ] | Calcium Disodium Ethylene, diamine tetra acetate [Inserted by G.S.R. 917(E), dated 17-11-1987 (w.e.f. 17-11-1987). ] | (i) Emulsions containingrefined vegetable oils, eggs, vinegar, salt, sugar and spices; [Inserted by G.S.R. 917(E), dated 17-11-1987 (w.e.f. 17-11-1987). ](ii) Salad dressing;(iii) Sandwich spread ][or Fat spread] [ Insersted by G.S.R. 481, dated 16-9-1993 (w.e.f. 2-10-1993).] | 50  |
| 15. [ [Added by G.S.R. 578(E), dated 4-8-1995                             | Fumaric acid [Added by G.S.R. 578(E), dated 4-8-1995   | As acidulant inmiscellaneous foods [Added by G.S.R. 578(E), dated 4-8-1995 (w.e.f.   | 3000 ppm] [Added by G.S.R. 578(E), dated 4-8-1995 (w.e.f. 4-8-1995).                |

(w.e.f. 4-8-1995). (w.e.f. 4-8-1995). ] 4-8-1995). ] ]

\*Note.-DL Lactic acid and L(+) Tartaric acid shall not be added to any food meant for children below 12 months. (The lactic acid shall also conform to the specification laid down by the Indian Standards Institution)[72-A. Restriction on use of certain substances. - The use of substances specified in column (1) in the food mentioned in column (2) of the Table given below shall not exceed the limit specified in column (3) of the said table, namely:-] [Added by G.S.R. 677(E), dated 6-9-1994 (w.e.f. 6-9-1994) as corrected by G.S.R. 54(E), dated 7-2-1995. ]Table

Substances	Food	Maximum level of use (ppm) mg/kg	
(1)	(2)	(3)	
1.	Ammonium Carbonate	Baked food confections	5,000
2.	Ammonium Bicarbonate	-do-	G.M.P.
3.	Baking powder	Baked foods	GMP
4.	Ammonium Phosphatemonobasic	Breads	2, 500
5.	Ammonium Persulphate	-do-	2,500
6.	Calcium Phosphate	Breads	2,500
7.	Calcium Carbonate	-do-	5,000
8.	Potassium Bromate and/or Potassium Iodate	-do-	50
9.	Ammonium Chloride	-do-	500
10.	Fungal Alpha-amylase	-do-	100
11.	Sodium Stearoy 1-2Lactylate of Calcium Stearoy 1-2 Lactylate (singly or in combination)	-do-	5,000
12.	L-Cystein Mono Hydrochloride	-do-	90
13.	Benzoyl Peroxide	Flour for bakery	40
14.	Potassium Bromate	-do-	20
15.	Ascorbic acid	-do-	200
16.	Gluconodelta Lactone	Cured meat or meat products	5, 000
17.	Chlorine	Flour for bakery	2, 000
18. [ [Inserted by G.S.R. 437(E), dated 19th June, 2002 (w.e.f. 19-6-2002).]	Ascorbic Acid/Iso Ascorbic Acid and its Saltssingly or in combination	Corned beef,Luncheon Meat,Cooked Ham,Chopped Meat,Canned Chicken,Canned Mutton andGoat Meat	500
19.	Phosphates (Naturallypresent and added) expressed as P	Luncheon Meat,Cooked Ham,Chopped Meat	8,000]

[72-B. Use of Glycerol Esters of Wood Rosins (Ester Gum) [Substituted by G.S.R. 284(E), dated 29-5-1997, for rule 72B (w.e.f. 29-5-1997). Earlier rule 72B was inserted by G.S.R. 677(E), dated 6th

September, 1994 (w.e.f. 6-9-1994) as corrected by G.S.R. 54(E), dated 7-2-1995.]-The maximum limit of glycerol esters of wood rosins (ester gum) when used in flavour emulsions, soft drink concentrate and carbonated water shall not exceed 100 ppm of the final beverage for consumption.][72-C. Use of Sucrose Acetate Isobutyrate. [ Inserted by G.S.R. 396(E), dated 27-5-1999 (w.e.f. 27-5-1999).]- The maximum concentration of Sucrose Acetate Isobutyrate when used in non-alcoholic beverages as a clouding agent shall not exceed 300 ppm.][72-D. Use of Lactulose Syrup in foods. [ Inserted by G.S.R. 388(E), dated 25-6-2004 (w.e.f. 25-6-2004).](1)Lactulose syrup may be used in special milk based infant food formulations, which is to be taken under medical advice upto a maximum level of 0.5 per cent of final food subject to label declaration.(2)Lactulose syrup may be used in bakery products upto 0.5 per cent maximum by weight.][72-E. Use of Dimethyl Dicarbonate. [ Inserted by G.S.R. 652 (E), dated 2.8.2010 (w.e.f. 2.8.2010)]- Dimethyl Dicarbonate may be used in fruit drinks, ready to drink tea beverages, isotonic/sports drinks and flavoured water upto 250 mg./litre subject to maximum methanol content in final product as 200 mg./litre.][Part XVII] [Part XVII (containing rules 73 to 78) inserted by G.S.R. 614(E), dated 9-8-1994 (w.e.f. 9-8-1994) as corrected by G.S.R 60(E), dated 7-2-1995.]

**Irradiation of Food**

### 73.

For the purpose of this Chapter, unless the context otherwise requires:-(a)"Irradiation" means any physical procedure, involving the intentional exposure of food to ionizing radiations.(b)"Irradiation facility" means any facility which is capable of being utilized for treatment of food by irradiation.(c)"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.(d)"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.

### 74. Dose of Irradiation.

(1)Save as provided in sub-rule (2), no food shall be irradiated.(2)No article of food permitted for irradiation specified in column (2) of the Table given below shall receive the dose of irradiation in excess of the quantity specified in column (3) of the said Table at the time of irradiation:-Table

Sl.No.	Name of foods	Dose of Irradiation (KGY)		
Minimum	Maximum	Overall average		
1.	Onions	0.03	0.09	0.06

2.	Spices	6	14	10
3.	Potatoes	0.06	0.15	0.10
4. [ [Inserted by G.S.R. 172(E), dated 6th April, 1998 (w.e.f. 6-4-1998).]	Rice	0.25	1.0	0.62
5.	Somolina (Sooji or Rawa), Wheat atta and Maida	0.25	1.0	0.62
6.	Mango	0.25	0.75	0.50
7.	Raisins, Figs and Dried Dates	0.25	0.75	0.50
8.	Ginger, Garlic and Shallots(Small Onions)	0.03	0.15	0.09
9.	Meat and Meat Productsincluding Chicken	2.5	4.0	3.25]
10. [ [Inserted by G.S.R. 320(E), dated 2nd May, 2001 (w.e.f. 2-5-2001).]	Fresh Sea foods	1.0	3.0	2.00
11.	Frozen Sea foods	4.0	6.0	5.00
12.	Dried Sea foods	0.25	1.0	0.62
13.	Pulses	0.25	1.0	0.62]

(3)Routine quantitative dosimetry shall be made during operation and record kept of such measurement as provided under Department of Atomic Energy (Control of Irradiation of Food) Rules, 1991.

## 75. Requirement for the Process of Irradiation.

(1)Approval of facilities.-No irradiation facility shall be used for the treatment of food unless such facility:-(a)has been approved and licensed under the Atomic Energy (Control of Irradiation of Food) Rules, 1991;(b)complies with the conditions for approval, operation, license and process control prescribed under the Atomic Energy (Control of Irradiation of Food) Rules, 1991;(c)carries out irradiation in accordance with the provisions of the Atomic Energy (Control of Irradiation of Food) Rules, 1991.(2)Foods once irradiated shall not be re-irradiated unless specifically so permitted by the Licensing Authority for the irradiation process control purposes.(3)No food/irradiated food shall leave the irradiation facility unless it has been irradiated in accordance with the provisions of Department of Atomic Energy (Control of Irradiation of Food) Rules, 1991 and a certificate of irradiation indicating the dose of irradiation and the purpose of irradiations provided by the competent authority.

## 76. Restrictions on Irradiation of Food.

(a)The irradiation shall conform to the dose limit and the radiation source to the specific conditions prescribed for each type or category of food specified for treatment by irradiation, under the Atomic Energy (Control of Irradiation of Food) Rules, 1991.(b)Food which has been treated by irradiation shall be identified in such a way as to prevent its being subjected to re-irradiation.(c)The irradiation shall be carried out only by personnel having the minimum qualifications and training as prescribed

for the purpose under the Atomic Energy (Control of Irradiation of Food) Rules, 1991.(d)Food once irradiated shall not be re-irradiated unless specifically so permitted under these rules.

## 77. Record of Irradiation of Food.

- Any treatment of food by irradiation shall be recorded by an officer authorised by the competent authority as specified under the Department of Atomic Energy (Control of Irradiation of Food) Rules, 1991 as follows:-(i)Name of the article;(ii)License No.;(iii)Name, address and other details of Licensee;(iv)Purpose of Irradiation;(v)Source of Irradiation;(vi)Date of Irradiation;(vii)Dose of Irradiation;(viii)Serial Number of Batch;(ix)The nature, quality of food to be irradiated and the Batch number;(x)Quantity of food irradiated;(xi)Physical appearance of article before and after irradiation;(xii)Type of packaging used during the irradiation treatment and for packing the irradiated food.

## 78. Standards of Irradiated Food.

- The irradiated foods shall comply with all the provisions of Prevention of Food Adulteration Act, 1954, and rules made thereunder specifying standards of such food.[Part XVIII] [ Inserted by G.S.R. 771(E), dated 29-9-2003 (w.e.f. 29-9-2003).] Antibiotic And Other Pharmacologically Active Substances

## 79. Residues of antibiotic and other pharmacologically active substances.

(1)The amount of antibiotic mentioned in column (2), on the sea foods including shrimps, prawns or any other variety of fish and fishery products, shall not exceed the tolerance limit prescribed in column (3) of the table given below:-

Sl. No.	Name of antibiotics	Tolerance limit mg/kg (ppm)
(1)	(2)	(3)
1.	Tetracycline	0.1
2.	Oxytetracycline	0.1
3.	Trimethoprim	0.05
4.	Oxolinic acid	0.3

(2)The use of any of the following antibiotics and other pharmacologically active substances shall be prohibited in any unit processing sea foods including shrimps, prawns or any other variety of fish and fishery products:-(i)All Nitrofurans including(a)Furaltadone(b)Furazolidone(c)Furylfuramide(d)Nifuratel(e)Nifuroxime(f)Nifurprazine(g)Nitro acid(v)Sulphamethoxazole(vi)Aristolochia spp and preparations thereof(vii)Chloroform(viii)Chloropromazine(ix)Colchicine(x)Dapsone(xi)Dimetridazole(xii)Metronidazole nitromidazoles(xvi)Clenbuterol(xvii)Diethylstibestrol (DES)(xviii)Sulfanoamide drugs (except approved sulfadimethoxine, sulfabromomethazine and sulfaethoxypyridazine)(xix)Fluoroquinolones(xx)Glycopeptides[Part XIX] [Part XIX (containing

rule 80 to 83) Inserted by G.S.R. 388(E), dated 25-6-2004 (w.e.f. 25-6-2004).] Use of Food Additives in Food Products

## **80. Use of food additives in food products.**

- The food products may contain food additives as specified in these rules and in Appendices B and C.

## **81. Use of food additives in traditional foods.**

- The traditional foods, namely,-Snacks of Savouries (Fried Products), such as Chiwda, Bhujia, Dalmoth, Kadubale, Kharaboondi, Spiced and fried dals, banana chips and similar fried products sold by any name, Sweets, Carbohydrates based and Milk product based, such as Halwa, Mysore Pak, Boondi Ladoo, Jalebi, Khoya Burfi, Peda, Gulab Jamun, Rasagolla and Similar milk product based sweets sold by any name, Instant Mixes Powders only of Idli mix, dosa mix, puliyogare mix, pongal mix, gulab jamoon mix, jalebi mix, vada mix, Rice and Pulses based Papads, Ready-to-Serve Beverages (tea/coffee based only) may contain food additives permitted in these rules and in Table 2 of Appendix C.

## **82. Use of additives in bread, biscuits.**

- The food products such as bread and biscuits, may contain food additives permitted in these rules and in Table 1 of Appendix C.

## **83. Use of food additives in different foods.**

- [The following food products may contain food additives permitted in these rules and in Table 3 of Appendix C] [ Substituted by G.S.R. 707(E), dated 12-11-2007, for 'The following food products may contain food additives permitted in these rules in Table 3 of Appendix C' (w.e.f. 13-11-2007).], namely:-(1)Dairy based drinks, flavoured or fermented (e.g.chocolate milk, cocoa, eggnog-UHT Sterilised shelf life more than three months), Synthetic soft drink concentrate, mix/fruit based beverage mix, soups, bullions and taste makers, desert jelly, custard powder, jelly crystal, flavour emulsions and flavour paste (for use in carbonated and non-carbonated beverages);(2)Sausages and sausage meat containing raw meat, cereals and condiments;(3)Fruit pulp or juice (not dried) for conversions into jam or crystallized glazed or cured fruit or other product;(4)Corn Flour and such like starches;(5)Corn syrup;(6)Canned Rasagolla (the cans shall be internally lacquered with sulphur dioxide resistant lacquer);(7)Gelatin;(8)Beer;(9)Cider;(10)Alcoholic Wines;(11)Non-alcoholic wines;(12)Ready-to-Serve beverage;(13)Brewed ginger beer;(14)Coffee Extract;(15)Danish tinned caviar;(16)Dried ginger;(17)Flour confectionery;(18)Smoked fish (in wrappers);(19)Dry mixes of Rasagollas;(20)Preserved Chapaties;(21)Fat Spread;(22)Prunes;(23)Baked food confections and baked foods;(24)Flour for baked food;(25)Packed Paneer;(26)Cakes and Pastries; and(27)Prepackaged Coconut Water, Canned Rasagolla.

Appendix A  
Forms  
Form 1 [See rule 4(1)]  
Memorandum To The Director, Central Food

Laboratory From.....To The Director Central Food  
Laboratory,.....No.....Dated  
the.....Memorandum

**1. I send herewith under the provision of section 13(2) of the Prevention of Food Adulteration Act, 1954, sample(s) of a food purporting to be \_\_\_\_\_ for test or analysis and request that a report on the result of the test or analysis may be supplied to this court.**

(1) Distinguishing No. on the container and other covering \_\_\_\_\_ (2) Particulars of offence alleged \_\_\_\_\_ (3) Matter on which opinion required \_\_\_\_\_

**2. [ A fees of [Rs. 1000] [Inserted by G.S.R. 91(E), dated 24-2-1995 (w.e.f. 24-8-1995).] for analysis of the sample is enclosed vide Demand Draft for [Rs. 1000] [Substituted by G.S.R. 693(E), dated 20-11-1998 for 'Rs. 200' (w.e.f. 20-5-1999)] drawn in favour of the Pay and Account Officer, Central Food Laboratory, Directorate General of Health Services, Calcutta payable at Bank of Baroda, 4, India Exchange Place, Calcutta-700001. The Director, Central Food Laboratories, on receipt of the Demand Draft from the Court shall immediately send the same of the central Food Laboratory, 3 Kyd Street, Calcutta-700016 for deposition in respective Receipt Head.]**

**3. A Copy of the memorandum and the specimen impression of the seal used to seal container and the cover are sent separately by Registered Post.**

.....[Magistrate First Class/Presidency Magistrate] [Substituted by S.R.O. 2755, dated 24-11-1956][Form 1A] [Inserted by G.S.R. 618(E), dated 16-5-1988 (w.e.f. 16-11-1988)][See Rule 4(1)] From.....To The Director Central Food Laboratory,.....No.....Dated  
the.....Memorandum

**1. I send herewith under the provision of section 6(2) of the Prevention of Food Adulteration Act, 1954, or clause (a) of Rule 3 of the Prevention of Food Adulteration Rules , 1955, sample(s) of a food purporting to be \_\_\_\_\_ for test or analysis and request that a report on the result of the test or analysis may be supplied to the undersigned.**

(1) Distinguishing No. on the container and other covering.....(2) Matter on which opinion required \_\_\_\_\_

**2. [ A fees of [Rs. 3000] [Inserted by G.S.R. 91(E), dated 24-2-1995 (w.e.f. 24-8-1995).] for analysis of the sample is enclosed vide Demand Draft for [Rs. 3000] [Substituted by G.S.R. 693(E), dated 20-11-1998, for 'Rs. 200' (w.e.f. 20-5-1999)] drawn in favour of the Pay and Account Officer, Central Food Laboratory, Directorate General of Health Services, Calcutta payable at Bank of Baroda, 4, India Exchange Place, Calcutta-700001. The Director, Central Food Laboratories, on receipt of the Demand Draft from the Court shall immediately send the same of the central Food Laboratory, 3 Kyd Street, Calcutta-700016 for deposition in respective Receipt Head.]**

**3. A Copy of the memorandum and the specimen impression of the seal used to seal container and the cover are sent separately by Registered Post.**

.....Customs Collector/Authorised Officer(Seal)[Form II] [Substituted by G.S.R. 530(E), dated 29th July, 2002 (w.e.f. 29-1-2003).][See Rule 4(5)]Certificate of Test or Analysis By The Central Food LaboratoryCertificate No.....Certified that the sample(s), bearing number\_\_\_\_\_purporting to be a sample/samples of\_\_\_\_\_was received on \_\_\_\_\_with Memorandum No.\_\_\_\_\_dated\_\_\_\_\_from\_\_\_\_\_ (name of the court) for analysis .The condition of seals on the container and the outer covering on receipt was as follows.\_\_\_\_\_

\_\_\_\_\_ (name of the Director)\_\_\_\_\_found the sample to be\_\_\_\_\_ (category of the food sample) \_\_\_\_\_falling under item No.\_\_\_\_\_ of \*Appendix B of Prevention of Food Adulteration Rules, 1955/ \*proprietary food. The sample was in a condition fit for analysis and has been analysed on \_\_\_\_\_ (Give Date of starting and completion of analysis )\_\_\_\_\_ and the result of its analysis is given below / \*was not in a condition fit for analysis for the reason given below :-Reasons

:-\_\_\_\_\_Analysis

Report:(i)SampleDescription:-\_\_\_\_\_

Appearance

(iii)Label:-\_\_\_\_\_

Sl. No.	Quality Characteristics	Name of Method of test used	Result	(a) Prescribed Standards as Per:- of Appendix 'B' -	(b) As per Label declaration for proprietary foods -	(c )As per provision of the Act and Rules, for both above. -				
							1.	2.	3.	4.
							-	-	-	

Opinion\*\*:-Place:.....Date:.....(Signature)Director Central Food Laboratory (Seal)[Form III] [Substituted by G.S.R. 530(E), dated 29th July, 2002 (w.e.f. 29-1-2003).][See Rule 7(3)]Report By The Public AnalystReport No.....Certify that I, \_\_\_\_\_ (name of the Public Analyst)\_\_\_\_\_ duly Appointed as Public



Analyst under the provision of the Prevention of Food Adulteration Act, 1954 for \_\_\_\_\_ (name of the local area) \_\_\_\_\_ received from \_\_\_\_\_ A sample of \_\_\_\_\_ bearing code number and serial number \_\_\_\_\_ of Local (Health) Authority on \_\_\_\_\_ (Date of receipt of sample) \_\_\_\_\_ for analysis. The condition of seals on the container and the outer covering on receipt was as follows: \_\_\_\_\_

found the sample to be \_\_\_\_\_ (category of the food sample) \_\_\_\_\_ falling under item no \_\_\_\_\_ of \*Appendix B of Prevention of Food Adulteration Rules 1955 / \*proprietary food. The Sample was in a condition fit for analysis and has been analysed on \_\_\_\_\_ (Give Date of starting and completion of analysis) \_\_\_\_\_ and the result of its analysis are given below/ \*was not in a condition fit for analysis for the reason given below: Reasons

:- .....  
Report: (i) Sample Description: - ..... (ii) Physical Appearance :- ..... (iii) Label: - .....

Sl. No.	Quality Characteristics	Name of Method of test used	Result	(a) Prescribed Standards as Per: - of Appendix 'B' -	(b) As per Label declaration for proprietary foods -	(c) As per provision of the Act and Rules, for both above. -	1.	2.	3.	4.
							1.	2.	3.	4.

Opinion \*\*\*: - Signed this ..... day of ..... 20..... Address ..... (Signature) Public Analyst (Seal) \*Strike out whichever is not applicable. \*\* Give details of the senders. \*\*\* When opinion and interpretation are included document the basis upon which opinions/ interpretation have been made. Form IV (See Rule 10) [To (Name and address of the vendor) \_\_\_\_\_] Whereas \*

\_\_\_\_\_ intended for food which is in your possession appears to me to be adulterated/misbranded. Now therefore under sub-section (4) of section 10 of the prevention of Food Adulteration Act, 1954 (37 of 1954). I hereby direct you to keep in your safe custody the said sealed stock subject to such orders as may be issued subsequently in relation

thereto ..... Food Inspector Area ..... Place : ..... Date : ..... [Form IVA] [Inserted by G.S.R. 1533, dated 8th July, 1968.] (See Rule 10) Bond of Surety

Know all men by these presents that we (i) \_\_\_\_\_ son of \_\_\_\_\_ resident of \_\_\_\_\_ and (ii) \_\_\_\_\_ son of \_\_\_\_\_ resident of \_\_\_\_\_ proprietors/ partners of Messrs \_\_\_\_\_ hereinafter called the vendor(s) and (iii) \_\_\_\_\_ son of \_\_\_\_\_ resident of \_\_\_\_\_ and (iv) \_\_\_\_\_ son of \_\_\_\_\_ resident of \_\_\_\_\_ hereinafter called the surety/sureties are held and firmly borne up to the President of India/Governor of \_\_\_\_\_ hereinafter called the Government of the sum of \_\_\_\_\_ rupees to be paid to the Government, for which payment will and truly to be made. We firmly bind ourselves jointly and severally by these presents. Signed this \_\_\_\_\_ day of \_\_\_\_\_ one thousand nine hundred and \_\_\_\_\_ Whereas

Shri \_\_\_\_\_ Food Inspector has seized \_\_\_\_\_ (Here insert the description of materials together with number/quantity and total price) hereinafter referred to as the said article) from \_\_\_\_\_ (specify the place). And whereas on the request of the vendor(s) the Government agreed to keep the said article in the safe custody of the Vendor(s) on the condition of the Vendor(s) Executing a bond in the terms hereinafter contained and supported by surety/two sureties which the vendor(s) has/have agreed to do \_\_\_\_\_. Now the condition of the above written obligation is such that if in the event of the Vendor(s) failure to produce intact the said article before such court or authority and on such date(s) as may be specified by the said Food Inspector from time to time the Vendor(s) and/or the surety/sureties forthwith pay to the Government on demand and without a demur sum of \_\_\_\_\_ rupees the said bond will be void and of no effect. Otherwise the same shall be and remain in full force and virtue. These presents further witness as follows : (i) The liability of the surety/sureties hereunder shall not be impaired or discharged by reason of time being granted by or any forbearance, act or omission of the Government whether with or without the knowledge or consent of the sureties or either of them in respect of or in relation to all or any of the obligations or conditions to be performed or discharged by the Vendor(s). Nor shall it be necessary for the Government to sue the Vendor(s) before suing the sureties or either of them for the amount due hereunder. (ii) This bond is given under the Prevention of Food Adulteration Act, 1954 for the performance of an act in which the public are interested. (iii) The Government shall bear the stamp duty payable on these presents. In witness whereof these presents have been signed by the Vendor(s) and the surety/sureties the day hereinabove mentioned and by Shri \_\_\_\_\_ on behalf of the President of India on the date appearing below against his signature.

**1. ....(Signature)**

(Name and address).....

**2. ....(Signature)**

(Name and

address).....Signature.....(Vendor)Signature.....(Vendor)Signature.....

and on behalf of the President of India/Governor of

.....Signature.....(Name and Designation).....Form

V(See Rule 11)[To(Name and address of the

Vendor).....]The stock of

articles of food detailed below has this day been seized by me under the provisions of sub-section (4)

of section 10 of the Prevention of Food Adulteration Act, 1954, (37 of 1954), from the premises of

.....situated at.....Details of article of food

seized.....Food InspectorArea.....Place :.....Date

:.....Form VI(See Rule

12)To.....I have this

day taken from the premises of \_\_\_\_\_ situated at

\_\_\_\_\_ samples of the food specified below to have

the same analysed by the public analyst, for \_\_\_\_\_Details of food:[Code Number and

Serial Number of Local (Health) Authority.] [Inserted by G.S.R. 618(E), dated 16-5-1988 (w.e.f.

16-11-1988)].....Food InspectorArea.....Place:Date:[Form VIA]  
[Substituted by G.S.R 618(E), dated 16-5-1988 (w.e.f. 16-11-1988).](See Rule 12-A)Form of  
Warranty

Invoice No.....| Form .....| To.....  
Place.....|- Dated.....|-

Date of Sale	Nature and quality of article/Brand Name, if any	Batch No. or Code No.	Quantity	Price
1	2	3	4	5

I/We hereby certify that Food/foods mentioned in the invoice is/are warranted to be of the nature and quality which it/these purports/purport to be.....(Signature of Manufacturer/Distributor/Dealer)Name and Address of Manufacturer/Packer(in case of packed article).Licence No:------(wherever applicable)[Form VIB] [Inserted by G.S.R. 1134, dated 5th September, 1961.](See Rule 44-B)DeclarationI/We on behalf of

\_\_\_\_\_solemnly declare that ghee sold by me/us on behalf of \_\_\_\_\_ ghee used by me/us on behalf of \_\_\_\_\_ in the preparation of

\_\_\_\_\_Confectionery (including sweetmeats) is/was from a tin containing ghee of \_\_\_\_\_ origin and having "AGMARK" seal. The said tin pertains to batch number \_\_\_\_\_ and was purchased by me/us on behalf of \_\_\_\_\_ from

Shri/Shrimati/Kumari/Sarvsri \_\_\_\_\_ on the \_\_\_\_\_ as per invoice/cash/credit memo No. \_\_\_\_\_ dated \_\_\_\_\_ Signature of

trader/traders.Date:Place:Form VII(See rule 17)Memorandum To Public

AnalystFrom.....ToThe Public

Analyst,.....No..... Dated

the.....MemorandumThe sample described below is sent herewith for analysis under section (b) of sub-section (1) of Section 10 and [or clause (c) (ii) of Sub-section (1) of section 11 of the Prevention of Food Adulteration Act, 1954] [Substituted by G.S.R. 367(E), dated 23-3-1988 (w.e.f. 24-3-1988)].

### 1. [ Code Number and Serial No of Local (Health) Authority.] [Substituted by G.S.R. 293(E), dated 13-3-1985]

[\*\*\*] [Omitted by G.S.R. 618(E), dated 16th May, 1988 (w.e.f. 16-11-1988).]

### 3. Date and place of collection.

### 4. Nature of article submitted for analysis.

## 5. Nature and quantity of preservative, if any, added to the sample.

**2. A copy of this memo, and specimen impression of the seal used to seal the packet of sample is being sent separately by [\*\*\*] [Omitted by S.R.O. 2755, dated 24-11-1956] post/hand.**

.....Food InspectorArea.....\* Strike out whichever is not applicable.[Form VIII] [Inserted by G.S.R. 4(E), dated 4-1-1977 (w.e.f. 4-1-1977).](See Rule 12-B)Nomination of Persons by a CompanyNotice is hereby given that Shri/Smt.\_\_\_\_\_ Director / Manager of the \_\_\_\_\_(name of the company) has been nominated by the Company by a Resolution passed at their meeting held on \_\_\_\_\_ at \_\_\_\_\_ to be incharge of , and responsible to, the said company for the conduct of the business of the said company or \_\_\_\_\_ establishment/branch/until thereof and authorised to exercises all such powers and take all such steps as may be necessary or expedient to prevent the commission by the said company of any offence under the Prevention of Food Arbitration Act, 1954.A Certified copy of the said Resolution is enclosed.Place.....Date.....Managing Director/Secretary of.....(Name of the company)Note-Score out the portion which is not applicable.I accept the above nomination in pursuance of sub-section (2) of section 17 of the Prevention of Food Adulteration Act,1954 and Rule 12-B of the rules made thereunder.Place.....Date.....Signature of Director/ManagerI hereby acknowledge receipt of the above nomination.Place :.....Date :.....Signature of Local (Health) Authority[Form IX] [Inserted by G.S.R. 832(E), dated 21st October, 2003 (w.e.f. 21-10-2003).](See rule 9-B)To.....(Name and address of the vendor).....Whereas sample of food specified below taken from your premises situated at \_\_\_\_\_ on (date) \_\_\_\_\_ to have the same analysed by the Public Analyst, has been found to be conforming to the provisions of the Prevention of Food Adulteration Act, 1954 and rules made thereunder.Detail of food \_\_\_\_\_ Nasme of article of food \_\_\_\_\_ Code number \_\_\_\_\_ and Serial number \_\_\_\_\_Local (Health) AuthorityPlace:.....Date:.....Copy for information to [(person(s) whose name, address, and other particulars have been disclosed under section 14-A, if any)].Appendix B(See Rule 5)Definitions And Standards of QualityA.01 Beverages - Non-Alcoholic[A.01.01-'Carbonated Water' means water conforming to the standards prescribed for Packaged Drinking Water under the Prevention of Food Adulteration Rules, 1955, impregnated with carbon dioxide under pressure and may contain any of the following singly or in combination.] [Substituted by G.S.R. 451(E), dated 15-7-2004 (w.e.f. 15-10-2004).]Sugar, liquid glucose, dextrose monohydrate, invert sugar, fructose, honey, [\*\*\*] [Omitted by G.S.R. 284(E), dated 29-5-1997 (w.e.f. 29-5-1997)] fruits and vegetables extractives and permitted flavouring, colouring matter, preservatives, emulsifying and stabilising agents, citric acid, ascorbic acid, [fumaric acid and sorbitol] [Inserted by G.S.R. 1417, dated 20-9-1979 (w.e.f. 2-10-1976)], tartaric acid, phosphoric acid, lactic acid, ascorbic acid, malic acid, [edible gums such as guar, karaya, arabic, carobean, furcellaran, tragacanth , gum ghatti]

[Substituted by G.S.R. 55(E), dated 31-1-1979.], edible gelatin, albumin, licorice and its derivatives, salts of sodium, calcium and magnesium, vitamins [[caffeine not exceeding 200 parts per million] [Substituted by G.S.R. 124(E), dated 5th March, 1991 (w.e.f. 5-3-1991).], Estergum (Glycerol esters of wood rosin) not exceeding 100 parts per million and] [Inserted by G.S.R. 1211, dated 9th December, 1958.] [Gellan gum not exceeding GMP level] [Inserted by G.S.R. 488 (E), dated 9.6.2010 (w.e.f. 9.6.2010).] quinine salts not exceeding 100 parts per million [(expressed as quinine sulphate).] [Substituted by G.S.R. 284(E), dated 29-5-1997 (w.e.f. 29-5-1997)] It may also contain Saccharin Sodium not exceeding 100 PPM or Acesulfame not exceeding 300 PPM, [or sucralose not exceeding 300 ppm.] [Substituted by G.S.R. 388(E), dated 25-6-2004, for 'or Aspartame (methyl ester) not exceeding 700 ppm' (w.e.f. 25-6-2004)] [or Neotame not exceeding 33 ppm.] [Inserted by G.S.R. 488 (E), dated 9.6.2010 (w.e.f. 9.6.2010).]:[Provided that the quantity of added sugar shall be declared on the container/bottle and if no sugar is added that also shall be declared on the container/bottle as laid down in sub-clause (1) and (12) of sub-rule (ZZZ) of rule 42. In case of returnable bottles, which are recycled or refilling the declaration of quantity of added sugar and no sugar added may be given on the crown. Provided also that the declaration of 'no sugar added' shall not be applicable for 'carbonated water (plain soda)'. Provided also that the products which contain aspartame, acesulfame or any other artificial sweetener for which special labeling provisions have been provided under rules 42,47 or any other rules under PFA Rules, 1955, shall not be packed stored, distributed or sold in returnable containers.] [Substituted by G.S.R. 853(E), dated 30-12-2002 (w.e.f. 1-4-2003).] Provided further that estergum used in carbonated water shall have the following standards, namely :- "Glycerol esters of wood rosins commonly known as Estergum is hard yellow to pale amber coloured solid. It is a complex mixture of tri and diglycerol esters of rosin acids from wood rosin. It is produced by the esterification of pale wood rosin with food grade glycerol. It is composed of approximately 90 per cent resin acids and 10 per cent, neutrals (non-acidic compounds). The resin acid fraction is a complex mixture of isomeric diterpenoid monocarboxylic acids having the typical molecular formula of  $C_{20}H_{30}O_2$  chiefly abietic acid. The substance is purified by steam stripping or by counter-current steam distillation.] [Inserted by G.S.R. 1211, dated 9-12-1958] Identification Solubility Insoluble in water, soluble in acetone and in Benzene. Infra Red Spectrum Obtain the infra-red spectrum of a thin film of the sample deposited on a potassium bromide plate-Scan between 600 and 4000 wave numbers. Compare with typical spectrum obtained from pure Estergum. Test for absence of Tall Pass the test as given below: Oil Rosin (Sulfur test) When sulphur containing organic compounds are heated in the presence of sodium formate, the sulphur is converted to hydrogen sulphide which can readily be detected by the use of lead acetate paper. A positive test indicates the use of tall oil rosin instead of wood rosin. Apparatus-Test Tube: Use a standard, 10x75mm, heat resistant, glass test tube-Burner, Bunsen: A small size burner of the microflame type is preferred. Reagents-Sodium Formate Solution : Dissolve 20g of reagent grade sodium formate,  $NaOOCH$ , in 100 ml of distilled water. Lead Acetate Test Paper- Commercially available from most chemical supply houses. Procedure - Weigh 40-50 mg of sample into a test tube add 1- 2 drops of sodium formate solution. Place a strip of lead acetate test paper over the mouth of the test tube. Heat the tube in the burner flame until fumes are formed that contact the test paper. Continue heating for 2-5 minutes. There must be no formation of a black spot of lead sulphide indicating the presence of sulphur containing compounds. Detection Limit: 50 mg/kg sulphur. Drop softening point Between  $88^{\circ}C$  and  $96^{\circ}C$  Arsenic Not more than 3 ppm. Lead Not more than 10 ppm Heavy metals (as lead) Not more than 40 ppm Acid value Between 3 and

9Hydroxyl number Between 15 and 45.A.02- '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.The acid-reacting material of baking powder shall be-(a)tartaric acid or its salts, or both,(b)acid salts of phosphoric acid, or(c)acid compounds of aluminium, or(d)any combination of the foregoingWhen tested, baking powder shall yield not less than 10 per cent of its weight of carbon dioxide.A.03. STARCHY FOODS:[A.03.01- 'Arrowroot' means the separated and purified starch from the rhizomes of the plants known as *Maranta arundinacea* or from *Curcuma augustifolia*.] [Substituted by S.R.O. 2755, dated 24-11-1956.][A.03.02-SAGO shall mean small hard globules or pearls made from either the starch of the Sago palm or the tubers or tapioca (*Manihot utilissima*) and shall be free from any extraneous matter [[including natural colours] [Substituted by G.S.R 1211, dated 9-12-1958] .][It shall conform to the following standards, namely:-(i)total ash (on dry basis) shall not be more than 0.4 per cent;(ii)ash insoluble in dilute hydrochloric acid (on dry basis) shall not exceed 0.1 per cent][A.04 Asafoetida (Hing or Hingra) means the oleo-gum-resin obtained from the rhizome and roots of *Ferula alliacea*, *Ferula rubricaulis* and other species of *Ferula*. It shall not contain any colophony resin, galbanum resin, ammoniacum-resin, or any other foreign resin. Hing shall conform to the following standards, namely :-(1)Total ash (on dry basis) content shall not exceed 15 per cent by weight.(2)Ash insoluble in dilute hydrochloric acid (on dry basis) shall not exceed 2.5 per cent by weight(3)The alcoholic extract (with 90 per cent alcohol) shall not be less than 12 per cent as estimated by the U.S.P 1936 method.(4)Starch shall not exceed 1 per cent by weight.Hingra shall conform to the following standards, namely :-(1)The total ash content shall not exceed 20 per cent by weight.(2)Ash insoluble in dilute hydrochloric acid shall not exceed 8 per cent by weight.(3)The alcoholic extract (with 90 per cent alcohol) shall not be less than 50 per cent as estimated by U.S.P 1936 method.(4)Starch shall not exceed 1 per cent by weight.][Compounded asafoetida or Bandhani Hing is composed of one or more varieties of asafoetida (Irani or Pathani Hing or both) and gum arabic, [edible starches or edible cereal flour.] [Substituted by G.S.R. 382, dated 9-3-1966.][It shall not contain-(a)colophony resin,(b)galbanum resin,(c)ammoniacum-resin,(d)any other foreign resin,(e)coal-tar dyes,(f)mineral pigment,(g)more than 10 per cent total ash content,(h)more than 1.5 per cent ash insoluble in dilute hydrochloric acid,(i)less than 5 per cent alcoholic extract (with 90 per cent of alcohol), as estimated by the U.S.P, 1936 method.][A.05 SPICES AND CONDIMENTS:Note- See Note regarding extraneous matters after item A.05.23.][A.05.01 CARAWAY (Siahjira) Whole means the dried seed of the plant *Carum carvi* (L). The fruits are split into two mericarps by thrashing after drying. It shall have characteristic flavour and shall be free from extraneous flavour and mustiness. It shall be free from mould, living and dead insects, insect fragments, rodent contamination. It shall be free from attack by *Sclerotinia* mushrooms. It shall be free from added colouring matter and other harmful substances.It shall conform to the following standards:

(i) Extraneous matter	Not more than 1.0 per cent by weight
(ii) Moisture	Not more than 12.0 per cent by weight
(iii) Total ash on dry basis	Not more than 9.0 per cent by weight
(iv) Ash insoluble in dilute HCL on dry basis	Not more than 2.0 per cent by weight
(v) Volatile oil content on dry basis	Not less than 1.5 per cent by (v/w)

- |                             |                                      |
|-----------------------------|--------------------------------------|
| (vi) Salmonella             | Absent in 25g                        |
| (vii) Insect damaged matter | Not more than 1.0 per cent by weight |

BLOND CARAWAY (CARUM CARVI) WHOLE is slightly larger and its colour is paler. A.05.02-CARAWAY BLACK (Shiahjira) WHOLE means the dried seeds of Carum bulbo castanum. It shall conform to the following standards:

- |   |                                       |
|---|---------------------------------------|
| (i) Extraneous matter                         | Not more than 1.0 per cent by weight  |
| (ii) Moisture                                 | Not more than 12.0 per cent by weight |
| (iii) Total ash on dry basis                  | Not more than 9.0 per cent by weight  |
| (iv) Ash insoluble in dilute HCL on dry basis | Not more than 2.0 per cent by weight  |
| (v) Volatile oil content on dry basis         | Not less than 1.5 per cent by (v/w)   |
| (vi) Salmonella                               | Absent in 25g                         |
| (vii) Insect damaged matter                   | Not more than 1.0 per cent by weight  |

A.05.02.01-CARAWAY (Shiahjira) POWDER means the powder obtained by grinding the dried mature fruit of Carum Carvi L. without addition of any other matter. It may be in the form of small pieces of seeds or in finely ground form. It shall have characteristic flavour and shall be free from extraneous flavour and mustiness. It shall be free from mould, living and dead insects, insect fragments, rodent contamination. The powder shall be free from added colouring matter and other harmful substances. It shall conform to the following standards:

- |  |                                       |
|--|---------------------------------------|
| (i) Moisture                                   | Not more than 12.0 per cent by weight |
| (ii) Total ash on dry basis                    | Not more than 8.0 per cent by weight  |
| (iii) Ash insoluble in dilute HCL on dry basis | Not more than 1.5 per cent by weight  |
| (iv) Volatile oil content on dry basis         |                                       |

- |       |                                      |
|-------|--------------------------------------|
| Black | Not less than 2.25 per cent by (v/w) |
| Blond | Not less than 1.33 per cent by (v/w) |

- |                |               |
|----------------|---------------|
| (v) Salmonella | Absent in 25g |
|----------------|---------------|

A.05.03-CARDAMOM (Chhoti Elaichi) WHOLE means the dried capsules of nearly ripe fruits of Elettaria Cardamomum L. Maton Var. Minuscula Burkill. The capsules may be light green to brown or pale cream to white when bleached with sulphur dioxide. It shall have characteristic flavour free from any foreign odour, mustiness or rancidity. It shall be free from mould, living and dead insects, insect fragments, rodent contamination. Thrip marks alone should not lead to the conclusion that the capsules have been infested with insects. The product shall be free from added colouring matter and other harmful substances. It shall conform to the following standards:

- |  |                                       |
|--|---------------------------------------|
| (i) Extraneous matter                      | Not more than 1.0 per cent by weight  |
| (ii) Empty and malformed capsules by count | Not more than 3.0 per cent by count   |
| (iii) Immature and shrivelled capsules     | Not more than 3.0 per cent by weight  |
| (iv) Moisture                              | Not more than 13.0 per cent by weight |
| (v) Total ash on dry basis                 | Not more than 9.5 per cent by weight  |
| (vi) Volatile oil content on dry basis     | Not less than 3.5 per cent by (v/w)   |
| (vii) Salmonella                           | Absent in 25g                         |
| (viii) Insect damaged matter               | Not more than 1.0 per cent by weight  |

A.05.03.01-CARDAMOM (Chhoti Elaichi) SEEDS means the decorticated seeds separated from the dried capsules of nearly ripe fruits of *Elettaria Cardamomum* L. Maton var *miniscula* Burkill. The seeds shall have characteristic flavour free from foreign odour, mustiness or rancidity. It shall be free from mould, living and dead insects, insect fragments, rodent contamination. The product shall be free from added colouring matter and any other harmful substances. It shall conform to the following standards:

- |  |                                       |
|--|---------------------------------------|
| (i) Extraneous matter                  | Not more than 2.0 per cent by weight  |
| (ii) Light seeds                       | Not more than 3.0 per cent by weight  |
| (iii) Moisture                         | Not more than 13.0 per cent by weight |
| (iv) Total ash on dry basis            | Not more than 9.5 per cent by weight  |
| (vi) Volatile oil content on dry basis | Not less than 3.5 per cent by (v/w)   |
| (vii) Salmonella                       | Absent in 25g                         |
| (viii) Insect damaged matter           | Not more than 1.0 per cent by weight  |

Explanation. - Light seeds means seeds that are brown or red in colour and broken immature and shrivelled seeds. A.05.03.02-CARDAMOM (Chhoti Elaichi) POWDER means the powder obtained by grinding dried seeds of *Elettaria Cardamomum* L. Maton var *miniscula* Burkill without addition of any other substance. It may be in the form of small pieces of seeds or in finely ground form. It shall have characteristic flavour free from foreign odour, mustiness or rancidity. It shall be free from mould, living and dead insects, insect fragments, rodent contamination. The powder shall be free from added colouring matter and other harmful substances. It shall conform to the following standards:

- |  |                                       |
|--|---------------------------------------|
| (i) Moisture                                   | Not more than 11.0 per cent by weight |
| (ii) Total ash on dry basis                    | Not more than 8.0 per cent by weight  |
| (iii) Ash insoluble in dilute HCL on dry basis | Not more than 3.0 per cent by weight  |
| (iv) Volatile oil content on dry basis         | Not less than 3.0 per cent by (v /w)  |
| (v) Salmonella                                 | Absent in 25g                         |

A.05.04-LARGE CARDAMOM (Badi Elaichi) WHOLE means the dried nearly ripe fruit (capsule) of *Amomum subulatum* Roxb. The capsule shall have characteristic flavour free from foreign odour, mustiness and rancidity. It shall be free from mould, living and dead insects, insect fragments, rodent contamination. The product shall be free from added colouring matter and any harmful substances. It shall conform to the following standards:

- |  |                                       |
|--|---------------------------------------|
| (i) Extraneous matter                        | Not more than 1.0 per cent by weight  |
| (ii) Empty and malformed capsules by count   | Not more than 2.0 per cent by weight  |
| (iii) Immature and shrivelled capsules       | Not more than 2.0 per cent by weight  |
| (iv) Moisture                                | Not more than 12.0 per cent by weight |
| (v) Ash insoluble in dilute HCL on dry basis | Not more than 2.0 per cent by weight  |



(vi)	Total ash on dry basis	Not more than 8.0 per cent by weight
(vii)	Volatile oil content of seeds on drybasis	Not less than 1.0 per cent by (v /w)
(viii)	Salmonella	Absent in 25g
(ix)	Insect damaged matter	Not more than 1.0 per cent by weight

A.05.04.01-LARGE CARDAMOM (Badi Elaichi) SEEDS means the seeds obtained by decortication of capsules of *Amomum subulatum* Roxb. It shall have characteristic flavour free from foreign odour, mustiness and rancidity. It shall be free from mould, living and dead insects, insect fragments, rodent contamination. The product shall be free from added colouring matter and other harmful substance. It shall conform to the following standards:

(i)	Extraneous matter	Not more than 2.0 per cent by weight
(ii)	Light seeds/Brown/ Red seeds	Not more than 3.0 per cent by count
(iii)	Moisture	Not more than 12.0 per cent by weight
(iv)	Total ash on dry basis	Not more than 8.0 per cent by weight
(v)	Ash insoluble in dilute HCL on drybasis	Not more than 2.0 per cent by weight
(vi)	Volatile oil content on dry basis	Not less than 1.0 per cent by (v/w)
(vii)	Salmonella	Absent in 25g
(viii)	Insect damaged matter	Not more than 1.0 per cent by weight

A.05.04.02-LARGE CARDAMOM (Badi Elaichi) POWDER means the powder obtained by grinding seeds of *Amomum subulatum* Roxb, without the addition of any other substance. It may be in the form of small pieces of seeds or in finely ground form. The powder shall have characteristic flavour free from off flavour, mustiness and rancidity. It shall be free from mould, living and dead insects, insect fragments, rodent contamination. The powder shall be free from added colouring matter and any harmful substance. It shall conform to the following standards:

(i)	Moisture	Not more than 11.0 per cent by weight
(ii)	Total ash on dry basis	Not more than 8.0 per cent by weight
(iii)	Ash insoluble in dilute HCL on drybasis	Not more than 2.0 per cent by weight
(iv)	Volatile oil content on dry basis	Not less than 1.0 per cent by weight
(v)	Salmonella	Absent in 25g

A.05.05-CHILLIES AND CAPSICUM (Lal Mirchi) WHOLE means the dried ripe fruits or pods of the *Capsicum annum* L and *Capsicum frutescens* L. The pods shall be free from mould, living and dead insects, insect fragments, rodent contamination. The product shall be free from extraneous colouring matter, coating of mineral oil and other harmful substances. It shall conform to the following standards:

(i)	Extraneous matter	Not more than 1.0 per cent by weight
(ii)	Unripe and marked fruits	Not more than 2.0 per cent by weight
(iii)	Broken fruits, seed and fragments	Not more than 5.0 per cent by weight

		weight
(iv)	Moisture	Not more than 11.0 per cent by weight
(iv)	Total ash on dry basis	Not more than 8.0 per cent by weight
(v)	Ash insoluble in dilute HCL on dry basis	Not more than 1.3 per cent by weight
(vii)	Salmonella	Absent in 25g
(viii)	Insect damaged matter	Not more than 1.0 per cent by weight

A.05.05.01-CHILLIES AND CAPSICUM (Lai Mirchi) POWDER means the powder obtained by grinding clean ripe fruits or pods of *Capsicum annum* L and *Capsicum frutescens* L. It shall be free from mould, living and dead insects, insect fragments, rodent contamination. The powder shall be dry, free from dirt extraneous colouring matter, flavouring matter, mineral oil and other harmful substances. The chilli powder may contain any edible vegetable oil to a maximum limit of 2.0 per cent by weight under a label declaration for the amount and nature of oil used. It shall conform to the following standards:

(i)	Moisture	Not more than 11.0 per cent by weight
(ii)	Total ash on dry basis	Not more than 8.0 per cent by weight
(iii)	Ash insoluble in dilute HCL on dry basis	Not more than 1.3 per cent by weight
(iv)	Crude fibre	Not more than 30.0 per cent by weight
(v)	Non-volatile ether extract on dry basis	Not more than 12.0 per cent by weight
(vi)	Salmonella	Absent in 25g

A.05.06-CINNAMON (Dalchini) WHOLE means the inner bark of trunks or branches of *Cinnamomum Zeylanicum* Blume. It shall have characteristic odour and flavour and shall be free from foreign flavour and mustiness. It shall be free from mould, living and dead insects, insect fragments, rodent contamination. The product shall be free from added colouring matter, foreign vegetable matter and other harmful substances. It shall conform to the following standards:

(i)	Extraneous matter	Not more than 1.0 per cent by weight
(ii)	Moisture	Not more than 12.0 per cent by weight
(iii)	Total ash on dry basis	Not more than 7.0 per cent by weight
(iv)	Ash insoluble in dilute HCL on dry basis	Not more than 2.0 per cent by weight
(v)	Volatile oil content on dry basis	Not less than 0.7 per cent by (v /w)
(vi)	Salmonella	Absent in 25g
(vii)	Insect damaged matter	Not more than 1.0 per cent by weight

A.05.06.01-CINNAMON (Dalchini) POWDER means the powder obtained by grinding inner bark of trunks or branches of *Cinnamomum Zeylanicum* Blume. The powder shall be yellowish to reddish brown in colour with characteristic odour and flavour and shall be free from off flavour and mustiness. It shall be free from mould, living and dead insects, insect fragments, rodent contamination. The product shall be free from added colouring matter, foreign vegetable matter and other harmful substances. It shall conform to the following standards:

- |   |                                       |
|---|---------------------------------------|
| (i) Moisture                                  | Not more than 12.0 per cent by weight |
| (ii) Total ash on-dry basis                   | Not more than 7.0 per cent by weight  |
| (iii) Ash insoluble in dilute HCL on drybasis | Not more than 2.0 per cent by weight  |
| (iv) Volatile oil content on dry basis        | Not less than 0.5 per cent by weight  |
| (v) Salmonella                                | Absent in 25g                         |

A.05.06.02-CASSIA (Taj) WHOLE means the bark of trees of *Cinnamomum Cassia* (Nees) ex Blume, *Cinnamomum aromaticum* (Nees) Syn, *Cinnamomum burmanii* (C.G. Nees) blume and *Cinnamomum loureini* Nees. The product shall have characteristic odour and flavour and shall be free from off flavour and mustiness. It shall be free from mould, living and dead insects, insect fragments, rodent contamination. The product shall be free from added colouring matter, foreign vegetable matter and other harmful substances. It shall conform to the following standards :

- |  |                                       |
|--|---------------------------------------|
| (i) Extraneous matter                        | Not more than 1.0 per cent by weight  |
| (ii) Moisture                                | Not more than 12.0 per cent by weight |
| (iii) Total ash on dry basis                 | Not more than 5.0 per cent by weight  |
| (iv) Ash insoluble in dilute HCL on drybasis | Not more than 1.0 per cent by weight  |
| (v) Volatile oil content on dry basis        | Not less than 2.0 per cent by (v /w)  |
| (vi) Salmonella                              | Absent in 25g                         |

A.05.06.02.01-CASSIA (Taj) POWDER means the powder obtained by grinding bark of trees of *Cinnamomum Cassia* (Nees) ex Blume, *Cinnamomum aromaticum* (Nees) Syn, *Cinnamomum burmanii* (CG Nees) Blume and *Cinnamomum loureini* Nees without addition of any other matter. The powder shall have characteristic odour and flavour and shall be free from off flavour and mustiness. It shall be free from mould, living and dead insects, insect fragments, rodent contamination. The powder shall be free from added colouring matter, foreign vegetable matter and other harmful substances. It shall conform to the following standards:

- |   |                                       |
|---|---------------------------------------|
| (i) Moisture                                  | Not more than 12.0 per cent by weight |
| (iii) Total ash on dry basis                  | Not more than 5.0 per cent by weight  |
| (iv) Ash insoluble in dilute HCL on dry basis | Not more than 1.0 per cent by (v/w)   |
| (v) Volatile oil content on dry basis         | Not less than 1.5 per cent by weight  |
| (vi) Salmonella                               | Absent in 25g                         |

A.05.07-CLOVES (Laung) WHOLE means the dried, unopened flower buds of *Eugenia Caryophyllus* (C. Sprengel) Bullock and Harrison. It shall be of a reddish brown to blackish brown colour with a strong aromatic odour free from off flavour and mustiness. It shall be free from mould, living and dead insects, insect fragments, rodent contamination. It shall be free from added colouring matter. It shall conform to the following standards:

- |                                       |                                       |
|---------------------------------------|---------------------------------------|
| (i) Extraneous matter                 | Not more than 1.0 per cent by weight  |
| (ii) Tendrils, Mother Cloves          | Not more than 2.0 per cent by weight  |
| (iii) Khokar Cloves                   | Not more than 2.0 per cent by weight  |
| (iv) Moisture                         | Not more than 12.0 per cent by weight |
| (v) Volatile oil content on dry basis | Not less than 17.0 per cent by (v/w)  |
| (vi) Headless cloves                  | Not more than 2.0 per cent by weight  |

- (vii) Salmonella Absent in 25g
- (viii) Insect damaged cloves Not more than 2.0 per cent by weight

Explanation. - (1) Headless Cloves: A clove consisting of only the receptacle and sepals and which has lost the domed shaped head.(2)Khoker Cloves: A clove which has undergone fermentation as a result of incomplete drying as evidenced by its pale brown colour whitish mealy appearance and other wrinkled surface.(3)Mother Cloves: A fruit in the form of an ovoid brown berry surmounted by four: incurved sepals.A.05.07.01-CLOVES (Laung) POWDER means the powder obtained by grinding the dried unopened flower buds of *Eugenia Caryophyllus* (C. Sprengel) Bullock and Harrison without any addition. It shall be of a brown colour with a violet tinge and shall have a strong spicy aromatic odour free from off flavour and mustiness. It shall be free from mould, living and dead insects, insect fragments, rodent contamination. It shall be free from added colouring matter.It shall conform to the following standards:

- (i) Moisture Not more than 10.0 per cent by weight
- (ii) Total ash on dry basis Not more than 7.0 per cent by weight
- (iii) Ash insoluble in dilute HCL on drybasis Not more than 0.5 per cent by weight
- (iv) Volatile oil content on dry basis Not less than 16.0 per cent by (v/w)
- (v) CrudeFibre Not more than 13.0 per cent by weight
- (vi) Salmonella Absent in 25g

A.05.08--CORIANDER (Dhania) WHOLE means the dried mature fruits (seeds) of *Coriandrum sativum* L. It shall have characteristic aroma and flavour. It shall be free from mould, living and dead insects, insect fragments, rodent contamination. The product shall be free from added colouring matter.It shall conform to the following standards:

- (i) Extraneous matter Not more than 1.0 per cent by weight
- (ii) Splitfruits Not more than 10.0 per cent by weight
- (iii) Damaged/Discolouredfruits Not more than 2.0 per cent by weight
- (iv) Moisture Not more than 9.0 per cent by weight
- (v) Volatile oil content on dry basis Not less than 0.1 per cent by (v / w)
- (vi) Total ash on dry basis Not more than 7.0 per cent by weight
- (vii) Ash insoluble in dilute HCL on drybasis Not more than 1.5 per cent by weight
- (viii) Salmonella Absent in 25g
- (ix) Insect damaged matter Not more than 1.0 per cent by weight

A.05.08.01-CORIANDER (Dhania) POWDER means the powder obtained by grinding clean, sound, dried mature fruits of *Coriandrum sativum* L. It shall be in the form of rough or fine powder. It shall have typical aroma and shall be free from mustiness. It shall be free from mould, living and dead insects, insect fragments, rodent contamination, the powder shall be free from added colour, starch, bleach or preservative. It shall conform to the following standards:

- (i) Moisture Not more than 9.0 per cent by weight
- (ii) Volatile oil content on dry basis Not less than 0.09 per cent by (v/w)
- (iii) Total ash on dry basis Not more than 7.0 per cent by weight
- (iv) Ash insoluble in dilute HCL on drybasis Not more than 1.5 per cent by weight

(v) *Salmonella* Absent in 25g

A.05.09-CUMIN (Safed Zeera) WHOLE means the dried mature fruits of *Cuminum Cyminum* L. It shall have characteristic aromatic flavour free from mustiness. It shall be free from mould, living and dead insects, insect fragments, rodent contamination. The product shall be free from added colour and harmful substances. It shall conform to the following standards:

(i) Extraneous matter	Not more than 3.0 per cent by weight
(ii) Broken fruits (Damaged, shrivelled, discoloured and immature seed)	Not more than 5.0 per cent by weight
(iii) Moisture	Not more than 10.0 per cent by weight
(iv) Total ash on dry basis	Not more than 9.5 per cent by weight
(v) Ash insoluble in dilute HCL on dry basis	Not more than 3.0 per cent by weight
(vi) Non-volatile ether extract on dry basis	Not less than 15.0 per cent by weight
(vii) Volatile oil content on dry basis	Not less than 1.5 per cent by (v/w)
(viii) <i>Salmonella</i>	Absent in 25g
(ix) Proportion of edible seeds other than cumin seeds	Absent
(x) Insect damaged matter	Not more than 1.0 per cent by weight

A.05.09.01-CUMIN (Safed Zeera) POWDER means the powder obtained by grinding the dried mature seeds of *Cuminum Cyminum* L. It shall have characteristic aromatic flavour free from mustiness. It shall be free from mould, living and dead insects, insect fragments, rodent contamination. The powder shall be free from added colour and harmful substances. It shall conform to the following standards:

(i) Moisture	Not more than 10.0 per cent by weight
(ii) Total ash on dry basis	Not more than 9.5 per cent by weight
(iii) Acid insoluble ash on dry basis	Not more than 1.5 per cent by weight
(iv) Non-volatile ether extract on dry basis	Not less than 15.0 per cent by weight
(v) Volatile oil content on dry basis	Not less than 1.3 per cent by (v /w)
(vi) <i>Salmonella</i>	Absent in 25g

A.05.10-CUMIN BLACK (Kalonji) WHOLE means the seeds of *Nigella saliva* L. It shall have characteristic aromatic flavour free from mustiness. It shall be free from mould, living and dead insects, insect fragments, rodent contamination. The product shall be free from added colour and harmful substances. It shall conform to the following standards:

(i) Extraneous matter	Not more than 1.5 per cent by weight
(ii)	

Broken fruits (Damaged, shrivelled, discoloured and immature seed)	Not more than 5.0 per cent by weight
(iii) Moisture	Not more than 10.0 per cent by weight
(iv) Total ash on dry basis	Not more than 8.0 per cent by weight
(v) Ash insoluble in dilute HCL on dry basis	Not more than 1.5 per cent by weight
(vi) Non-volatile ether extract on dry basis	Not less than 12.0 per cent by weight
(vii) Volatile oil content on dry basis	Not less than 1.0 per cent by (v/w)
(viii) Salmonella	Absent in 25g
(ix) Edible seeds other than cumin black	Not more than 2.0 per cent by weight
(x) Insect damaged matter	Not more than 1.0 per cent by weight

A.05.10.01-CUMIN BLACK (Kalonji) POWDER means the powder obtained by grinding the dried seeds of *Nigella sativa* L. It shall have characteristic aromatic flavour free from mustiness. It shall be free from mould, living and dead insects, insect fragments, rodent contamination. The powder shall be free from added colour and harmful substances. It shall conform to the following standards:

(i) Moisture	Not more than 10.0 per cent by weight
(ii) Total ash on dry basis	Not more than 7.0 per cent by weight
(iii) Ash insoluble in dilute HCL on dry basis	Not more than 1.5 per cent by weight
(iv) Volatile oil content on dry basis	Not less than 0.9 per cent by (v/w)
(v) Salmonella	Absent in 25g
(vi) Non-volatile ether extract on dry basis (ml/100gm)	Not less than 12.0 per cent by weight

A.05.11-FENNEL (Saunf) WHOLE means the dried ripe fruit of *Foeniculum vulgare* P. Miller Var. Vulgare. It shall have characteristic flavour free from foreign odour, mustiness and rancidity. It shall be free from mould, living and dead insects, insect fragments, rodent contamination. The product shall be free from added colouring matter and any harmful substance. It shall conform to the following standards:

(i) Extraneous matter	Not more than 2.0 per cent by weight
(ii) Defective seeds	Not more than 5.0 per cent by weight
(iii) Moisture	Not more than 12.0 per cent by weight
(iv) Total ash on dry basis	Not more than 10.0 per cent by weight
(v) Ash insoluble in dilute HCL on dry basis	Not more than 2.0 per cent by weight
(vi) Volatile oil content on dry basis	Not less than 1.0 per cent by (v/w)
(vii) Salmonella	Absent in 25g
(viii) Edible seeds other than fennel	Absent

(ix) Insect damaged matter Not more than 1.0 per cent by weight

A.05.11.01-FENNEL (Saunf) POWDER means the powder obtained by grinding ripe fruits (seeds) of *Foeniculum Vulgare* P. Miller Var *Vulgare*. The powder shall have characteristic aromatic flavour free from off flavour, mustiness and rancidity. It shall be free from mould, living and dead insects, insect fragments, rodent contamination. The powder shall be free from added colouring matter and any harmful substance. It shall conform to the following standards:

- |  |                                       |
|--|---------------------------------------|
| (i) Moisture                                   | Not more than 12.0 per cent by weight |
| (ii) Total ash on dry basis                    | Not more than 9.0 per cent by weight  |
| (iii) Ash insoluble in dilute HCL on dry basis | Not more than 2.0 per cent by weight  |
| (iv) Volatile oil content on dry basis         | Not less than 1.0 per cent by (v/w)   |
| (v) Salmonella                                 | Absent in 25g                         |

A.05.12-FENUGREEK (Methi) WHOLE means the dried mature seeds of *Trigonella foenum graecum* L. The seeds shall be free from any off flavour, mustiness and rancidity. It shall be free from mould, living and dead insects, insect fragments, rodent contamination. The product shall be free from added colour, and other harmful substances. It shall conform to the following standards:

- |   |                                       |
|---|---------------------------------------|
| (i) Extraneous matter                         | Not more than 2.0 per cent by weight  |
| (ii) Moisture                                 | Not more than 10.0 per cent by weight |
| (iii) Total ash on dry basis                  | Not more than 5.0 per cent by weight  |
| (iv) Ash insoluble in dilute HCL on dry basis | Not more than 1.5 per cent by weight  |
| (v) Cold water soluble extract on dry basis   | Not less than 30.0 per cent by weight |
| (vi) Salmonella                               | Absent in 25g                         |
| (viii) Edible seeds other than fenugreek      | Not more than 2.0 per cent by weight  |
| (ix) Insect damaged matter                    | Not more than 1.0 per cent by weight  |

A.05.12.01-FENUGREEK (Methi) POWDER means the powder obtained by grinding the dried mature seeds of *Trigonella foenum graecum* L. It shall be free from mould, living and dead insects, insect fragments, rodent contamination. The powder shall be free from added colour and other harmful substances. It shall conform to the following standards:

- |  |                                       |
|--|---------------------------------------|
| (i) Moisture                                   | Not more than 10.0 per cent by weight |
| (ii) Total ash on dry basis                    | Not more than 5.0 per cent by weight  |
| (iii) Ash insoluble in dilute HCL on dry basis | Not more than 1.5 per cent by weight  |
| (iv) Cold water soluble extract on dry basis   | Not less than 30.0 per cent by weight |
| (v) Salmonella                                 | Absent in 25g                         |

A.05.13-GINGER (Sonth, Adrak) WHOLE means the dried rhizome of *Zingiber officinale* Roscoe in pieces irregular in shape and size, pale brown in colour with peel not entirely removed in washed and dried in sun. It may be bleached with lime. It shall have characteristic taste and flavour free from musty odour or rancid or bitter taste. It shall be free from mould, living and dead insects, insect fragments, rodent contamination. The product shall be free from added colouring matter. It shall conform to the following standards:

- |                       |                                       |
|-----------------------|---------------------------------------|
| (i) Extraneous matter | Not more than 1.0 per cent by weight  |
| (ii) Moisture         | Not more than 12.0 per cent by weight |

- (iii) Total ash on dry basis
  - (a) Unbleached Not more than 10.0 per cent by weight
  - (b) Bleached Not more than 12.0 per cent by weight
- (iv) Calcium as Calcium oxide on dry basis
  - (a) Unbleached Not more than 1.1 per cent by weight
  - (b) Bleached Not more than 2.5 per cent by weight
- (v) Volatile oil content on dry basis Not less than 1.5 per cent by (v/w)
- (vi) Salmonella Absent in 25g
- (vii) Insect damaged matter Not more than 1.0 per cent by weight

A.05.13.01-GINGER (Sonth, Adrak) POWDER means the powder obtained by grinding rhizome of *Zingiber officinale* Roscoe. It shall have characteristic taste and flavour free from musty odour or rancid or bitter taste. It shall be free from mould, living and dead insects, insect fragments, rodent contamination. The powder shall be free from added colouring and matter. It shall conform to the following standards:

- (i) Moisture Not more than 12.0 per cent by weight
- (ii) Total ash on dry basis
  - (a) Unbleached Not more than 8.0 per cent by weight
  - (b) Bleached Not more than 12.0 per cent by weight
- (iii) Calcium as Calcium oxide on dry basis
  - (a) Unbleached Not more than 1.1 per cent by weight
  - (b) Bleached Not more than 2.5 per cent by weight
- (iv) Volatile oil content on dry basis Not less than 1.5 per cent by (v/w)
- (v) Water soluble ash on dry basis Not more than 1.7 per cent by weight
- (vi) Acid insoluble ash on dry basis Not more than 1.0 per cent by weight
- (vii) Alcohol (90% v/w) soluble extract on dry basis Not less than 5.1 per cent by weight
- (viii) Cold water soluble extract on dry basis Not less than 11.4 per cent by weight
- (ix) Salmonella Absent in 25g

A.05.14-MACE (Jaipatri) WHOLE means the dried coat or aril of the seed of *Myristica fragrans* Houttuyn. It shall not contain the aril of any other variety of *Myristica nalaharica* or *Fatua* (Bombay mace) and *Myristica argeneae* (Wild mace). It shall have characteristic aromatic flavour free from foreign odour and mustiness. It shall be free from mould, living and dead insects, insect fragments, rodent contamination. The product shall be free from added colouring matter. It shall conform to the following standards:

- (i) Extraneous matter Not more than 0.5 per cent by weight
- (ii) Moisture Not more than 10.0 per cent by weight
- (iii) Total ash on dry basis Not more than 4.0 per cent by weight
- (iv) Ash insoluble in dilute HCL on dry basis Not more than 0.5 per cent by weight
- (v) Volatile oil content on dry basis Not less than 7.5 per cent by (v/w)
- (vi) Salmonella Absent in 25g



- |                              |                                     |
|------------------------------|-------------------------------------|
| (viii) Insect damaged matter | Not more than 1.0 per cent byweight |
| (ix) Nutmeg in mace          | Not more than 1.0 per cent byweight |

A.05.14.01-MACE Uaipatri) POWDER means the powder obtained by grinding dried coat or aril of the seed of *Myristica fragrans* Houttuyn. It shall have characteristic aromatic flavour free from foreign odour and mustiness. It shall be free from mould, living and dead insects, insect fragments, rodent contamination. The powder shall be free from added colouring matter. The powder shall conform to the following requirements:

- |   |  |
|---|--|
| (i) Moisture                                  | Not more than 10.0 per cent by weight                        |
| (ii) Total ash on dry basis                   | Not more than 3.0 per cent by weight                         |
| (iii) Ash insoluble in dilute HCL on drybasis | Not more than 0.5 per cent by weight                         |
| (iv) Volatile oil content on dry basis        | Not less than 5.0 per cent by (v/w)                          |
| (v) Crude fibre                               | Not more than 10.0 per cent by weight                        |
| (vi) Non-volatile ether extract               | Not less than 20.0 and not more than 30.0 per cent by weight |
| (vii) Salmonella                              | Absent in 25g  |

A.05.15-MUSTARD (Rai, Sarson) WHOLE means the dried, clean mature seeds of one or more of the plants *Brassica alba* (L.) Boiss (Safed rai), *Brassica campestris* L. var. *dichotoma* (Kali Sarson), *Brassica campestris* L. Var. yellow Sarson, Syn, *Brassica campestris* L, var *glauca* (Pili Sarson), *Brassica campestris* L. Var. *toria* (Toria), *Brassica juncea* (L.) Coss et Czern (Rai, Lotni) and *Brassica nigra* (L); Koch (Benarasi rai). It shall be free from mould, living and dead insects, insect fragments, rodent contamination. The product shall be free from the seeds of *Argemone maxicana* L, any other harmful substances and added colouring matter. It shall conform to the following standards:

- |   |                                       |
|---|---------------------------------------|
| (i) Extraneous matter                       | Not more than 2.0 per cent by weight  |
| (ii) Damaged or Shrivelled seeds            | Not more than 2.0 per cent by weight  |
| (iii) Moisture                              | Not more than 10.0 per cent by weight |
| (iv) Total ash on dry basis                 | Not more than 6.5 per cent by weight  |
| (v) Ash insoluble in dilute HCL on drybasis | Not more than 1.0 per cent by weight  |
| (vi) Non-volatile ether extract on drybasis | Not less than 28.0 per cent by weight |
| (vii) Volatile oil content on dry basis     | Not less than 0.3 per cent by (v/w)   |
| (viii) Salmonella                           | Absent in 25g                         |
| (ix) Insect damaged matter                  | Not less than 1.0 per cent by weight  |
| (x) Allyl isothiocyanate (m/m) on dry basis |                                       |

(a) <i>Bnigra</i>	Not less than 1.0 per cent by weight
(b) <i>BJuncea</i>	Not less than 0.7 per cent by weight
(xi) P-hydroxybenzyliso-thiocyanate(m/m) on dry basis <i>insinapistalba</i>	Not less than 2.3 per cent by weight
(xi) <i>Argemonesseeds</i>	Absent

A.05.15.01-MUSTARD (Rai, Sarson) POWDER means the powder obtained by grinding dried, clean mature seeds of one or more of the plants of *Brassica alba*. (L). Boiss (Safed rai), *Brassica campestris* L. var, *dichotoma* (Kali Sarson), *Brassica campestris*, L. Var, (yellow Sarson), Syn, *Brassica campestris* L, var *glauca* (Pili Sarson), *Brassica, campestris* L. Var. *toria* (Toria) *Brassicajuncea*, (L). Coss et Czern (Rai, Lotni) and *Brassica nigra* (L); Koch (Benarasi rai) without addition of any other matter. It shall have characteristic pungent aromatic flavour free from rancidity and mustiness. It shall be free from mould, living and dead insects, insect fragments, rodent contamination. The powder shall be free from *Argemone maxicana*. L and other harmful substances. It shall also be free from added colouring matter. It shall conform to the following standards:

(i) Moisture	Not more than 7.0 per cent by weight
(ii) Total ash on dry basis	Not more than 6.5 per cent by weight
(iii) Ash insoluble in dilute HCL on dry basis	Not more than 1.0 per cent by weight
(iv) Non-volatile ether extract on dry basis	Not less than 28.0 per cent by weight
(v) Volatile oil content on dry basis	Not less than 0.3 per cent by (v/w)
(vi) Crude fibre	Not more than 8.0 per cent by weight
(vii) <i>Salmonella</i>	Absent in 25g
(viii) Starch	Not more than 2.5 per cent by weight
(ix) Test for argemone oil	Negative

A.05.16-NUTMEG (Uaiphall) WHOLE means the dried seed (kernel) of *Myristica fragrans* Houttuyn. It shall be of greyish brown colour but it may be white if it has been subjected to liming. It shall have characteristic aromatic flavour free from foreign odour and mustiness. It shall be free from mould, living and dead insects, insect fragments, rodent contamination. The product shall be free from added colouring matter. It shall conform to the following standards:-

(i) Extraneous matter	Absent
(ii) Mace in Nutmeg	Not more than 3.0 per cent by weight
(iii) Moisture	Not more than 10.0 per cent by weight
(iv) Total ash on dry basis	Not more than 3.0 per cent by weight
(v) Water insoluble ash on dry basis	Not more than 1.5 per cent by weight
(vi) Ash insoluble in dilute HCL on dry basis	

	Not more than 0.5 per cent by weight
(vii) Volatile oil content on dry basis	Not less than 6.5 per cent by (v/w)
(viii) Salmonella	Absent in 25g
(ix) Calcium content expressed as CalciumOxide on dry basis	Not more than 0.35 per cent by weight

A.05.16.01-NUTMEG (Jaiphal) POWDER means the powder obtained by grinding the dried seeds (kernel) of *Myristica fragrans* Houttuyn. It shall have characteristic aromatic flavour free from foreign odour and mustiness. It shall be free from mould, living and dead insects, insect fragments, rodent contamination. The powder shall be free from added colouring matter. It shall conform to the following standards:

(i) Moisture	Not more than 8.0 per cent by weight
(ii) Total ash on dry basis	Not more than 3.0 per cent by weight
(iii) Water insoluble ash on dry basis	Not more than 1.5 per cent by weight
(iv) Ash insoluble in dilute HCL on drybasis	Not more than 0.5 per cent by weight
(v) Volatile oil content on dry basis	Not less than 6.0 per cent by (v/w)
(vi) Crude fibre	Not more than 10.0 per cent by weight
(vii) Salmonella	Absent in 25g
(viii) Non-volatile ether extract on drybasis	Not less than 25.0 per cent by weight

A.05.17-PEPPER BLACK (Kalimirch) WHOLE means the dried berries of *Piper nigrum* L., brown to black in colour with a wrinkled pericarp. The berries are generally picked before complete ripening and may be brown, grey or black in colour. It shall be free from mould, living and dead insects, insect fragments, rodent contamination. The product shall be free from added colour, mineral oil and other any harmful substances. It shall conform to the following standards:

(i) Extraneous matter	Not more than 1.0 per cent by weight
(ii) Light Berries	Not more than 5.0 per cent by weight
(iii) Pinheads or broken berries	Not more than 4.0 per cent by weight
(iv) Bulk Density (gm/litre)	Not less than 49.0 per cent by weight
(v) Moisture	Not more than 13.0 per cent by weight
(vi) Total ash on dry basis	Not more than 6.0 per cent by weight
(vii) Non-volatile ether extract on drybasis	Not less than 6.0 per cent by weight
(viii) Volatile oil content on dry basis	Not less than 2.0 per cent by (v/w)
(xi) Pepsine content on dry basis	Not less than 4.0 per cent by weight
(x) Salmonella	Absent in 25g
(xi) Insect damaged matter (per cent by weight)	Not more than 1.0 per cent by weight

Explanation. - (a) Light Berry means berry that has reached an apparently normal stage of development but the kernel does not exist. (b) Pinhead means berry of very small size that has not developed. (c) Broken berry means berry that has been separated in two or more parts. A.05.17.01-PEPPER BLACK (Kalimirch) POWDER means the powder obtained by grinding

dried berries of *Piper nigrum* L without addition to any other matter. It shall have characteristic aromatic flavour free from foreign odour, mustiness or rancidity. It shall be free from mould, living and dead insects, insect fragments, rodent contamination. The powder shall be free from added colouring matter, mineral oil and any other harmful substances. It shall conform to the following standards:

(i) Moisture	Not more than 12.5 per cent by weight
(ii) Total ash on dry basis	Not more than 6.0 per cent by weight
(iii) Ash insoluble in dilute HCL on drybasis	Not more than 1.2 per cent by weight
(iv) Crude fibre on dry basis	Not more than 17.5 per cent by weight
(v) Non-volatile ether extract on drybasis	Not less than 6.0 per cent by (v/w)
(vi) Volatile oil content on dry basis	Not less than 1.75 per cent by (v /w)
(vii) Peperine content on dry basis	Not more than 4.0 per cent by weight
(viii) Salmonella	Absent in 25g

A.05.17.02-LIGHT BLACK PEPPER means the dried berries of *Piper nigrum* L. dark brown to dark black in colour. It shall be well dried and free from mould living and dead insects, insect fragments, rodent contamination. It shall conform to the following standards:

(i) Extraneous matter	Not more than 1.0 per cent by weight
(ii) Other foreign edible seeds	Not more than 2.0 per cent by weight

A.05.17.03-PINHEADS shall be wholly derived from the spikes of *Piper nigrum* L. They shall be reasonably dry and free from insects. The colour shall be from dark brown to black. It shall be free from added colouring matter. It shall conform to the following standards:

Extraneous matter Not more than 1.0 per cent by weight

A.05.18-POPPY (Khas Khas) WHOLE means the dried mature seeds of *Papaver somniferum* L. It may be white or greyish in colour with characteristic flavour free from off flavour, mustiness and rancidity. It shall be free from mould, living and dead insects, insect fragments, rodent contamination. The product shall be free from added colouring matter and any other harmful substances. It shall conform to the following standards:

(i) Extraneous matter	Not more than 2.0 per cent by weight
(ii) Moisture	Not more than 11.0 per cent by weight
(iii) Non-volatile ether extract on drybasis	Not less than 40.0 per cent by weight

A.05.19-SAFFRON (Kesar) means the dried stigma or tops of styles of *Crocus Sativus* Linnaeus. It shall be dark red in colour with a slightly bitter and pungent flavour, free from foreign odour and mustiness. It shall be free from mould, living and dead insects, insect fragments, rodent contamination. The product shall be free from added colouring matter. It shall conform to the following standards:-

(i) Extraneous matter	Not more than 1.0 per cent by weight
(ii) Floral waste	Not more than 10.0 per cent by weight
(iii) Moisture and volatile matter at 103+-0C	Not more than 12.0 per cent by weight
(iv) Total ash on dry basis	Not more than 8.0 per cent by weight
(v) Ash insoluble in dilute HCL on drybasis	Not more than 1.5 per cent by weight

(vi)	Solubility in cold water on dryweight basis	Not more than 65.0 per cent by weight
(vii)	Bitterness expressed as directreading of absorbance ofpicrocrocin at about 257nm on dry basis	Not less than 30.0 per cent by weight
(viii)	Safranal expressed as direct reading of absorbance of 330 nm on dry basis	Not less than 20.0 per cent by weight and not more than 50.0 per cent by weight
(ix)	Colouring strength expressed as direct reading of absorbance of 440 nm on dry basis	Not less than 80.0 per cent by weight
(x)	Total Nitrogen on dry basis	Not more than 2.0 per cent by weight
(xi)	Crude fibre on dry basis	Not more than 6.0 per cent by weight
(xii)	Salmonella	Absent in 25g

Explanation. - Floral waste means yellow filaments that are unattached and separated pollens, stamens, parts of ovaries and other parts of flowers of *Crocus sativus*

Linnaeus. A.05.19.01-SAFFRON (Kesar) POWDER means the powder obtained by crushing dried stigmas of *Crocus Sativus* Linnaeus. It shall be dark red in colour with a slightly bitter and pungent flavour, free from foreign odour and mustiness. It shall be free from mould, living and dead insects, insect fragments, rodent contamination. The powder shall be free from added colouring matter. It shall conform to the following standards:

(i)	Moisture and volatile matter	Not more than 10.0 per cent by weight
(ii)	Total ash on dry basis	Not more than 8.0 per cent by weight
(iii)	Acid insoluble ash on dry basis	Not more than 1.5 per cent by weight
(iv)	Solubility in cold water on dryweight basis	Not more than 65.0 per cent by weight
(v)	Bitterness expressed as directreading of absorbance ofpicrocrocin at about 257nm on dry basis	Not less than 30.0 per cent by weight
(vi)	Safranal expressed as direct reading of absorbance of 330 nm on dry basis	Not less than 20.0 per cent by weight and not more than 50.0 per cent by weight
(vii)	Colouring strength expressed as direct reading of absorbance of 440 nm on dry basis	Not less than 80.0 per cent by weight
(x)	Total nitrogen on dry basis	Not more than 3.0 per cent by weight
(ix)	Crude fibre on dry basis	Not more than 6.0 per cent by weight
(x)	Salmonella	Absent in 25g

A.05.20-TURMERIC (Haldi) WHOLE means the primary or secondary rhizomes commercially called bulbs or fingers of *Curcuma Longa* L. The rhizomes shall be cured by soaking them in boiling water and then drying them to avoid regeneration. The rhizome be in natural state or machine polished. The product shall have characteristic odour and flavour and shall be free from mustiness or other foreign flavours. It shall be free from mould, living and dead insects, insect fragments, rodent contamination. The product shall be free from Lead Chromate added starch and any other extraneous colouring matter. It shall conform to the following standards:

(i)	Extraneous matter	Not more than 1.0 per cent by weight
(ii)	Defective rhizomes	Not more than 5.0 per cent by weight

- (iii) Moisture Not more than 12.0 per cent by weight
- (iv) Salmonella Absent in 25g
- (v) Insect damaged matter Not more than 1.0 per cent by weight
- (vi) Test for lead chromate Negative

Explanation. - Defective rhizomes consist of shriveled fingers and or bulbs internally damaged, hollow or porous rhizomes scorched by boiling and other types of damaged rhizomes. A.05.20.01-TURMERIC (Haldi) POWDER means the powder obtained by grinding dried rhizomes or bulbous roots of *Curcuma Longa* L. The powder shall have characteristic odour and flavour and shall be free from mustiness or other foreign odour. It shall be free from mould, living and dead insects, insect fragments, rodent contamination. The powder shall be free from any added colouring matter including Lead Chromate and morphologically extraneous matter including foreign starch. It shall conform to the following standards:

- (i) Moisture Not more than 10.0 per cent by weight
- (ii) Total ash on dry basis Not more than 9.0 per cent by weight
- (iii) Ash insoluble in dilute HCL on dry basis Not more than 1.5 per cent by weight
- (iv) Colouring powder expressed as curcuminoid content on dry basis Not more than 2.0 per cent by weight
- (v) Total starch Not more than 60.0 per cent by weight
- (vi) Test for lead chromate Negative
- (vii) Salmonella Absent in 25g.]

[Substituted by G.S.R. 8(E), dated 6th January, 2006 (w.e.f. 9-1-2006).] A.05.21-CURRY POWDER means the powder obtained from grinding clean, dried and sound spices belonging to the group of aromatic herbs and seeds such as black pepper, cinnamon, cloves, coriander, cardamom, chillies, cumin seeds, fenugreek, garlic, ginger, mustard, poppy seeds, turmeric, mace, nutmeg, curry leaves, white pepper, saffron and aniseeds. The material may contain added starch and edible common salt. The proportion of spices used in the preparation of curry powder shall be not less than 85.0 per cent by weight. The powder shall be free from dirt, mould growth and insect infestation. It shall be free from any added colouring matter and preservatives other than edible common salt. The curry powder shall also conform to the following standards:

- (i) Moisture Not more than [14.0] [Substituted by G.S.R. 205, dated 23rd February, 1974 (w.e.f. 23-5-1974).] per cent by weight
- (ii) Volatile oil Not less than 0.25 per cent (v/w) on dry basis
- (iii) Non-volatile ether extract Not less than 7.5 per cent by weight on dry basis
- (iv) Edible common salt Not more than 5.0 per cent by weight on dry basis
- (v) Ash insoluble in dilute HCL Not more than [2.0] [Substituted by G.S.R. 205, dated 23rd February, 1974 (w.e.f. 23-5-1974).] per cent by weight on dry basis

- (vi) Crude fibre Not more than 15.0 per cent by weight on dry basis
- (vii) Lead Not more than 10.0 p.p.m. on dry basis

\*\*\* [Omitted by G.S.R. 422(E), dated 29-4-1987 (w.e.f. 29-4-1989)] [A.05.21.01-MIXED MASALA (WHOLE) means a mixture of clean, dried and sound aromatic herbs and spices. It may also contain dried vegetables and/or fruits, oilseeds, garlic, ginger, poppy seeds and curry leaves. It shall be free from added colouring matter. It shall be free from mould growth and insect infestation. The proportion of extraneous matter shall not exceed five per cent by weight, out of which the proportion of organic matter including foreign edible seeds, and inorganic matter shall not exceed three per cent and two per cent, respectively.] [Inserted by G.S.R. 109(E), dated 26th February, 1983 and corrected by G.S.R. 539(E), dated 1st July, 1983.] \*\*\* [Omitted by G.S.R. 422(E), dated 29-4-1987 (w.e.f. 29-4-1989)] [A.05.22-ANISEED (Saunf) WHOLE means the dried and mature fruit of *Pimpinella anisum* L. It shall have characteristic aromatic flavour and shall be free from mustiness. It shall be free from mould, living and dead insects, insect fragments, rodent contamination. The product shall be free from added colouring matter and harmful substances. It shall conform to the following standards:

- |  |                                       |
|--|---------------------------------------|
| (i) Extraneous matter  | Not more than 2.0 per cent by weight  |
| (ii) Shrivelled, immature, damaged/insect damaged/broken fruit | Not more than 5.0 per cent by weight  |
| (iii) Moisture   | Not more than 12.0 per cent by weight |
| (iv) Total ash on dry basis                                    | Not more than 9.0 per cent by weight  |
| (v) Ash insoluble in dilute HCL on dry basis                   | Not more than 1.5 per cent by weight  |
| (vi) Volatile oil content on dry basis                         | Not less than 1.0 per cent by v/w     |
| (vii) Salmonella   | Absent in 25g                         |
| (viii) Insect damaged matter                                   | Not more than 1.0 per cent by weight  |
| (ix) Foreign edible seeds                                      | Not more than 2.0 per cent by weight  |

A.05.23-AJOWAN (Bishops seed) means the dried ripe fruits (seeds) of *Trachyspermum ammi* L. Sprague. It shall have characteristic aromatic flavour and shall be free from mustiness. It shall be free from mould, living and dead insects, insect fragments, rodent contamination. The product shall be free from added colouring matter and any other harmful substances. It shall conform to the following standards:

- |  |                                       |
|--|---------------------------------------|
| (i) Moisture   | Not more than 11.0 per cent by weight |
| (ii) Extraneous matter                               | Not more than 2.0 per cent by weight  |
| (iii) Shrivelled/damaged/insect damaged/broken fruit | Not more than 2.0 per cent by weight  |
| (iv) Volatile oil content on dry basis               | Not less than 1.5 per cent by v/w     |
| (v) Salmonella                                       | Absent in 25g.                        |

] [Substituted by G.S.R. 8(E), dated 6th January, 2006 (w.e.f. 9-1-2006).][A.05.24-DRIED MANGO SLICES means the dried wholesome, edible part of raw mango fruit with or without the outer skin. It shall be free from fungus, moulds and insect infestation, rodent contamination, added colouring, flavouring matter. It shall also be free from deleterious substances injurious to health. It shall not contain any preservative except edible common salt which may be added to the extent of 5 per cent by weight on dry basis. It shall have characteristic taste and flavour. The proportion of extraneous substances shall not exceed 4 per cent by weight out of which inorganic matter shall not exceed 2 per cent by weight.] [Inserted by G.S.R. 878(E), dated 17th November, 1992 (w.e.f. 18-5-1992) and corrected by G.S.R. 509(E), dated 14th July, 1993.]It shall also conform to the following standards, namely:

- (i) Moisture Not more than 12 per cent by weight
- (ii) Damaged Slices Not more than 5 per cent by weight
- (iii) Seed Coatings Not more than 6 per cent by weight.

Explanation. - (i) Seed coatings shall be exterior covering of the seed.(ii)Damaged slices mean the slices that are eaten by weevils or other insects and includes slices internally damaged by fungus, moisture or heating.A.05.25-DRIED MANGO POWDER (Amchur) means the powder obtained by grinding clean and dried mango slices having characteristic taste and flavour. It shall be free from musty odour and objectionable flavour, rodent contamination, mould, fungus and insect infestation, extraneous matter and added colouring, flavouring matter. It shall also be free from deleterious substances injurious to health. It shall not contain any preservative except edible common salt which may be added to the extent of 5 per cent by weight on dry basis.It shall also conform to the following standards, namely:

- (a) Moisture Not more than 12 per cent by weight
- (b) Total ash (salt-free-basis) Not more than 6 per cent by weight
- (c) Ash insoluble (in dilute HCL) Not more than 1.5 per cent by weight
- (d) Crude fibre Not more than 6 per cent by weight
- (e) Acidity ash anhydrous tartaric acid Not less than 12.0 per cent and not more than 26.0 per cent by weight.]

[Note.-The extraneous matter wherever prescribed under this item shall be classified as follows :-  
[Inserted by G.S.R. 205, dated 13th February, 1974 (w.e.f. 23-5-1974).](a)Organic extraneous matter such as chaff, stems, straw.(b)Inorganic extraneous matter such as dust, dirt, stones and lumps of earth.(2)Of the permitted extraneous matters in items A.05.01, A.05.03, A.05.04, A.05.05, [\*\*\*]  
[Substituted by G.S.R. 1533, dated 8th July, 1968 (w.e.f. 24-8-1968).], A.05.08, A.05.09, A.05.10, A.05.11, A.05.12, A.05.14, A.05.15, A.05.16, A.05.17 and 205.18. The inorganic extraneous matters shall not exceed 2 per cent by weight.] [Substituted by G.S.R. 1256, dated 26-8-1967][A.05.26-PEPPER WHITE WHOLE means the dried berries of Piper nigrum L. from which the outer pericarp is removed with or without preliminary soaking in water and subsequent drying, if necessary. The berries shall be light brown to white in colour with a smooth surface. The berries on grinding shall have characteristic aromatic flavour and shall be free from mustiness. It shall be free from mould, living and dead insects, insect fragments, rodent contamination. The product shall be free from added colouring matter and any other harmful substances.It shall conform to the following standards :-

- (i) Extraneous matter Not more than 0.8 per cent by weight



(ii) Broken berries	Not more than 3.0 per cent by weight
(iii) Black berries	Not more than 5.0 per cent by weight
(iv) Bulk density (gm/litre)	Not less than 60.0 per cent by weight
(v) Moisture	Not more than 13.0 per cent by weight
(vi) Total ash on dry basis	Not more than 3.5 per cent by weight
(vii) Non-volatile ether extract on drybasis	Not less than 6.5 per cent by weight
(viii) Volatile oil content on dry basis	Not less than 1.0 per cent by v /w
(ix) Peperinecontent on dry basis	Not less than 4.0 per cent by weight
(x) Salmonella	Absent in 25g
(xi) Insect damaged matter	Not more than 1.0 per cent by weight

Explanation. - (a) Broken berries means berry that has been separated in two or more parts.(b)Black berry means berry of dark colour generally consisting of black pepper berry whose pericarp has not been fully removed.A.05.26.01-PEPPER WHITE POWDER means the powder obtained by grinding dried berries of *Piper nigrum* L. from which the outer pericarp is removed and to which no foreign matter is added. It shall have characteristic aromatic flavour and shall be free from mustiness. It shall be free from mould, living and dead insects, insect fragments, rodent contamination. The powder shall be free from added colouring matter and any other harmful substances.It shall conform to the following standards:-

(i) Moisture	Not more than 13.0 per cent byweight
(ii) Total ash on dry basis	Not more than 3.5 per cent byweight
(iii) Ash insoluble in dilute HCL on drybasis	Not more than 0.3 per cent byweight
(iv) Crudefibreon dry basis	Not more than 6.5 per cent byweight
(v) Non-volatile ether extract on drybasis	Not less than 6.5 per cent byweight
(vi) Volatile oil content on dry basis	Not less than 0.7 per cent byv/w
(vii) Peperinecontent on dry basis	Not less than 4.0 per cent byweight
(viii) Salmonella	Absent in 25g.

[Substituted by G.S.R. 8(E), dated 6th January, 2006 (w.e.f. 9-1-2006).][A.05.27 - Dried (dehydrated) GARLIC (Lahsun) means the product obtained by drying by any suitable method which ensures characteristics of fresh garlic on rehydration the cloves of *Allium sativum* L without bleaching or precooking. It shall be white to pale cream in colour, free from scorched, toasted and baked particles. It may be whole, sliced, quarters, pieces, flakes, kibbled, granules or powdered. The product on rehydration shall have characteristic pungent odour of garlic, free from off odour, mustiness fermentation and rancidity. It shall be free from mould, living and dead insects, insect fragments, rodent contamination and fungal infection. The products shall be free from added colouring matter and any other harmful substances. It shall be free from stalks, peels, stems, and extraneous matter. When in powdered form, it shall be free flowing and free from agglomerates.] [Substituted by G.S.R. 431(E), dated 19th June, 2009 (w.e.f. 19-6-2009).]The products may contain food additives permitted in Appendix C and it shall conform to the following standards, namely :-

(i) Extraneous matter	Not more than 0.5 percent by weight.
(ii) Moisture:	

(a) in case of powdered Garlic	Not more than 5.0 percent by weight.
(b) other than powdered Garlic	Not more than 8.0 percent by weight
(iii) Total Ash on dry basis	Not more than 5.0 percent by weight.
(iv) Ash insoluble indilHCL	Not more than 0.5 percent by weight.
(v) Cold water soluble extract on drybasis	Not less than 70.0 and Not more than 90 percent by weight.
(vi) Volatile organicsulphurcompound on dry basis	Not less than 0.3 percent by weight.
(vii) Salmonella	Absent in 25gram.
(viii) Peroxidasetest	Negative.

[A.05.28-CELERY WHOLE means the dried ripe fruits (seeds) of *Apium graveoleans* L. It shall be of uniform colour with characteristic aromatic flavour and shall be free from mustiness. It shall be free from mould, living and dead insects, insect fragments, rodent contamination. The product shall be free from added colouring matter and any other harmful substances. It shall conform to the following standards :

- (i) Extraneous matter Not more than 2.0 per cent by weight
- (ii) Moisture Not more than 10.0 per cent by weight

] [Added by G.S.R. 8(E), dated 6th January, 2006 (w.e.f. 9-1-2006).][A.05.29-DEHYDRATED ONION (Sukha Pyaj) means the product obtained by removal of most moisture by any acceptable method which ensures characteristics of fresh onions on rehydration, from sound bulbs of *Allium cepa* L. free from mould, disease, outer skin, leaves and roots. The product may be whole or in the form of slices, rings, flakes, pieces, small grits or powder. The product may be white/cream/pink or red in colour, free from stalks, peels, stems and extraneous matters and scorched particles. The finished product shall be free from discolouration or enzymatic reaction. The product on rehydration shall be of characteristic flavour, free from foreign and off flavour, mustiness, fermentation and rancid flavour.] [Substituted by G.S.R. 431(E), dated 19th June, 2009 (w.e.f. 19-6-2009).] It shall be free from mould, living and dead insects, insect fragments and rodent contamination. The product shall be free from added colouring matter and any other harmful substances. When in powdered form, it shall be free flowing and free from agglomerates. The products may contain food additives permitted in Appendix C and it shall conform to the following standards, namely:

- (i) Extraneous matter Not more than 0.5 percent by weight.
- (ii) Moisture:
  - (a) in case of powdered onion Not more than 5.0 percent by weight.
  - (h) other than powdered onion Not more than 8.0 percent by weight.
- (iii) Total Ash on dry basis Not more than 5.0 percent by weight.
- (iv) Ash insoluble indilHCl Not more than 0.5 percent by weight.
- (v) Peroxidasetest Negative.]

A.06-BEAN means dry kidney shaped or flattened seeds of the leguminous varieties used as food, either whole or prepared as dall. It shall not contain hydrocyanic acid exceeding 20 parts per million as determined by A.O.A.C. Maceration method. A.07-SWEETENING

AGENTS:[A.07.01-"PLANTATION WHITE SUGAR"(commonly known as sugar) means the crystallised product obtained from sugarcane or sugar beet. It shall be free from dirt, filth, iron filings and added colouring matter. Extraneous matter shall not exceed 0.1 per cent by weight. It shall also conform to the following standards, namely:] [Substituted by G.S.R. 916(E), dated 17th November, 1987 (w.e.f. 18-5-1988).]

(a) Moisture (when heated at  $105^{\circ}\pm 1^{\circ}\text{C}$  for 3 hours) Not more than 0.5 per cent by weight

(b) Sucrose Not less than 98.0 per cent by weight.

[The product may contain food additives permitted in Appendix C] [Substituted by G.S.R. 184(E), dated 21st March, 2005, for 'Sulphur dioxide shall not exceed 70 parts per million.' (w.e.f.

21-9-2005)].A.07.01.01-MISRI means the product made in the form of candy obtained from any kind of sugar or palmyrah juice. It shall be free from dirt, filth, iron filings and added colouring matter. Extraneous matter shall not exceed 0.1 per cent by weight. It shall also conform to the following standards, namely:

(a) Total ash Not more than 0.4 per cent by weight

(b) [Total sugar (called, known or expressed as sucrose)] [Substituted by G.S.R. 179(E), dated 6th April, 1998 (w.e.f. 6-4-1998).] Not less than 98.0 per cent by weight.

[The product may contain food additives permitted in Appendix C]. [Substituted by G.S.R. 184(E), dated 21st March, 2005, for 'Sulphur dioxide shall not exceed 70 parts per million.' (w.e.f.

21-9-2005)]A.07.01.02-REFINED SUGAR means the white crystallised sugar obtained by refining of plantation white sugar. It shall be free from dirt, filth, iron filings and added colouring matter. Extraneous matter shall not exceed 0.1 per cent by weight. It shall also conform to the following standards, namely :-

(a) Moisture (when heated at  $105^{\circ}\pm 1^{\circ}\text{C}$  for 3 hours) Not more than 0.5 per cent by weight

(b) Sucrose Not less than 99.5 per cent by weight.

[The product may contain food additives permitted in Appendix C]. [Added by G.S.R. 184(E), dated 21st March, 2005 (w.e.f. 21-9-2005)].A.07.02-KHANDSARI SUGAR obtained from sugarcane juice by open pan process maybe of two varieties, namely:(i)Khandsari Sugar Desi; and(ii)Khandsari Sugar (Sulphur) also known as "Sulphur Sugar".It may be crystalline or in powder form. It shall be free from dirt, filth, iron filings and added colouring matter.Extraneous matter shall not exceed 0.25 per cent by weight.It may contain sodium bicarbonate (food grade). It shall also conform to the following standard, namely:

	Khandsari Sugar (Sulphur Sugar)	Khandsari Sugar (Desi)
(i) Moisture (when heated at $105^{\circ}\pm 1^{\circ}\text{C}$ for 3 hours)	Not more than 1.5 per cent by weight	Not more than 1.5 per cent by weight
(ii) Ash insoluble in dilute hydrochloric acid	Not more than 0.5 per cent by weight	Not more than 0.7 per cent by weight
(iii) Sucrose	Not less than 96.5 per cent by weight	Not less than 93.0 per cent by weight
(iv) [****] [[Serial number (iv) omitted by G.S.R. 184(E), dated 21st March, 2005 (w.e.f. 21-9-2005. Serial		

number (iv) before omission, stood as under: '(iv)  
Sulphur dioxide - Not more than 150 parts per  
million. - Absent.']]

[The product may contain food additives permitted in Appendix C]. [Inserted by G.S.R. 184(E), dated 21st March, 2005 (w.e.f. 21-9-2005).] Note. - Khandsari sugar can be distinguished from plantation white sugar on the following characteristics, namely:

	Khandsari Sugar	Sugar
(i) Conductivity (104mho/cm <sup>2</sup> )	100-300 in 5% solution at 300C	Not more than 100 in 5% solution at 300C
(ii) Calcium oxide (mg/100 gm)	Not more than 100	Not more than 50

A.07.02.01-"BURA SUGAR" means the fine grain size product made out of any kind of sugar. It shall be free from dirt, filth, iron filings and added colouring matter. Extraneous matter shall not exceed 10.1 per cent by weight. It shall conform to the following standards, namely:

(a) Sucrose	Not less than 90.0 per cent by weight.
(b) Ash insoluble in dilute hydrochloric acid	Not more than 0.7 per cent by weight.

(c)[The product may contain food additives permitted in Appendix C.]

[Substituted by G.S.R. 184(E), dated 21st March, 2005, for 'Sulphur dioxide shall not exceed 150 parts per million' (w.e.f. 21-9-2005).]

[A.07.03-"HONEY" means the natural sweet substance produced by honey bees from the nectar of blossoms or from secretions of plants which honey bees collect, transform store in honey combs for ripening. When visually inspected, the honey shall be free from any foreign matter such as mould, dirt, scum, pieces of beeswax, the fragments of bees and other insects and from any other extraneous matter. The colour of honey vary from light to dark brown.] [Substituted by G.S.R. 205, dated 13th February, 1974 (w.e.f. 23-2-1975) and again substituted by G.S.R. 895(E), dated 11th December, 2001 (w.e.f. 11-12-2001).] Honey shall conform to the following standards, namely:

(a) [Specific gravity at 27°C] [Substituted by G.S.R. 184(E), dated 21st March, 2005, for 'Specific gravity at 27°C..... Not less than 1.35 per cent by mass' (w.e.f. 21-9-2005).]	[Not less than 1.35] [Substituted by G.S.R. 184(E), dated 21st March, 2005, for 'Specific gravity at 27°C..... Not less than 1.35 per cent by mass' (w.e.f. 21-9-2005).]
(b) Moisture	Not more than 25 per cent by mass
(c) [Total reducing sugars] [Substituted by G.S.R. 184(E), dated 21st March, 2005, for 'Total reducing sugar..... Not less than 65.0 per cent. by mass' (w.e.f. 21-9-2005).]	[Not less than 65.0 per cent by mass] [Substituted by G.S.R. 184(E), dated 21st March, 2005, for 'Total reducing sugar..... Not less than 65.0 per cent. by mass' (w.e.f. 21-9-2005).]
(i) for carbiacolossa and honey dew	Not less than 60 per cent by mass
(d) Sucrose	Not more than 5.0 per cent by mass

(i) forcarbiacolossaand honey dew	Not less than 10 per cent by mass
(e) Fructose-glucose ratio	Not less than 0.95 per cent by mass
(f) Ash	Not more than 0.5 per cent by mass
(g) Acidity (Expressed as formic acid)	Not more than 0.2 per cent by mass
(h) Fiehe'stest	Negative
(i) Hydroxymethyl furfural (HMF)	Not more than 80 mg/kg.

If Fiehe's test is positive and hydroxy methyl furfural (HMF) content is more than 80 milligram/kilogram then fructose-glucose ratio should be 1.0 or more.[A.07.04-"ICE LOLLIES OR EDIBLE ICES" means the frozen ice produce [which may contain sugar, syrup, fruit, fruit juices, cocoa, citric acid, permitted flavours and colours. It may also contain permitted stabilizers and/or emulsifiers not exceeding 0.5 per cent by weight.] [Substituted by G.S.R. 57(E), dated 11th February, 1982 and corrected by G.S.R. 307, dated 3rd April, 1982.] It shall not contain any artificial sweetener.] [Inserted by G.S.R. 74, dated 31-1-1965]A.07.04.01-ICE CANDY means the product obtained by freezing a pasteurized mix prepared from a mixture of water, nutritive sweeteners e.g., "sugar, dextrose, liquid glucose, dried liquid glucose, honey", fruits and fruit products, coffee, cocoa, ginger, nuts and salt. The product may contain food additives permitted in Appendix C. It shall conform to the microbiological requirements prescribed in Appendix D. It shall conform to the following requirement:-

(i) Totalsugars expressed as Sucrose Not less than 10.0 per cent.

Substituted by G.S.R. 356(E), dated 7th June, 2005 and read with Corrigendum G.S.R. 706(E), dated 6th December, 2005, G.S.R. 131(E), dated 3rd March, 2006, G.S.R. 532(E), dated 5th September, 2006, G.S.R. 575(E), dated 5th September, 2007, G.S.R. 591(E), dated 13th August, 2008, G.S.R. 805(E), dated 20th November, 2008, G.S.R. 117(E), dated 24th February, 2009, G.S.R. 329(E), dated 15th May, 2009, G.S.R. 606(E), dated 28th August, 2009 and G.S.R. 175(E), dated 5th March, 2010 for item A.07.04.01 (w.e.f. 7-3-2006).

[A.07.05-GUR OR JAGGERY means the product obtained by boiling or processing juice pressed out of sugarcane or extracted from palmyra palm, date palm or coconut palm. It shall be free from substances deleterious to health and shall conform to the following analytical standards n dry weight basis] [Added by S.R.O. 1687, dated 14th July, 1956.]:-

Total sugar[expressed as invertsugar]	Not less than 90 per cent sucrose notless
(i) [Inserted by G.S.R. 1533, dated 8th July, 1968 (w.e.f. 24-8-1968).]	than[60] [Substituted by G.S.R. 133, dated 23rd January, 1973.]per cent
(ii) Extraneous matter insoluble in water	Not more than 2 per cent
(iii) Total ash	Not more than 6 per cent
(iv) Ash insoluble in hydrochloric acid(HCL)	Not more than 0.5 per cent.

Gur or jaggery other than that of the liquid or semi-liquid variety shall not contain more the than 10 per cent moisture.[The product may contain food additives permitted in Appendix C.] [Substituted by G.S.R. 184(E), dated 21st March, 2005, for 'Gur or jaggery may contain sulphur dioxide in concentration not excceding 70 parts per million.' (w.e.f. 21-9-2005).][Sodium bicarbonate, if used, for clarification purposes, shall be of food grade quality.] [Inserted by G.S.R. 57(E), dated 11th February, 1982.][A.07.06-CUBE SUGAR means the sugar in the form of cube or cubed blocks manufactured from refined crystallised sugar. It shall be white in colour, free from dirt and other

extraneous contamination. It shall conform to the following standards] [Inserted by G.S.R. 1533, dated 8th July, 1968 (w.e.f. 24-8-1968).]:-

(a) Sucrose.....	Not less than 99.7 per cent by weight.
(b) Moisture.....	Not more than 0.25 per cent by weight.
(c) Total ash.....	Not more than 0.03 per cent by weight

(d)[The product may contain food additives permitted in Appendix C.]  
[Substituted by G.S.R. 184(E), dated 21st March, 2005, for 'Sulphur  
dioxide..... Not more than 70 ppm' (w.e.f. 21-9-2005).]

A.07.07-DEXTROSE is a white or light cream granular powder, odourless and having a sweet taste. When heated with potassium cupritartrate solution it shall produce a copious precipitate of cuprous oxide. It shall conform to the following standards :-

Sulphatedash Not more than 0.1 per cent on drybasis.

Acidity 5.0 gm dissolved in 50 ml of freshly boiled and cooled water requires  
for neutralisation not more than 0.20 ml of N/10 sodium hydroxide to  
phenolphthalein indicator.

Glucose Not less than 99.0 per cent on drybasis

[The product may contain food additives permitted in Appendix C] [Substituted by G.S.R. 184(E), dated 21st March, 2005, for 'Sulphur dioxide content shall not exceed 70 ppm' (w.e.f. 21-9-2005)]. A.07.08-GOLDEN SYRUP means the syrup obtained by inversion of sugar. It shall be golden yellow in colour, pleasant in taste and free from any crystallisation. It shall conform to the following standards:

Moisture Not more than 25.0 per cent by weight

Total ash Not more than 2.5 per cent by weight

Total sugar as invert sugar Not less than 72.0 per cent by weight.

[The product may contain food additives permitted in Appendix C] [Substituted by G.S.R. 184(E), dated 21st March, 2005, for 'Sulphur dioxide content shall not exceed 70 ppm' (w.e.f.

21-9-2005)]. [Sodium bicarbonate, if used, for clarification purposes, shall be of Food Grade

Quality.] [Inserted by G.S.R. 57(E), dated 11th February, 1982.][A.07.08.1-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] [Substituted by G.S.R. 605(E), dated 24th July, 1985.] :-

Total soluble solids Not less than 65 per cent by weight.

[A.07.09-"ICING SUGAR" means the sugar manufactured by pulverizing refined sugar or vacuum pan (plantation white sugar with or without edible starch). Edible starch, if added, shall be uniformly extended in the sugar. It shall be in form of white powder, free from dust, or any other extraneous matter.] [Substituted by G.S.R. 55(E), dated 31st January, 1979 (w.e.f. 31-1-1979).][The product may contain food additives permitted in Appendix C] [Inserted by G.S.R. 184(E), dated 21st March, 2005 (w.e.f. 21-9-2005).]It shall conform to the following standards :-

- (a) Total starch and sucrose(moisture free)      Not less than 99.0 per cent by weight
- (b) Moisture      Not less than 0.80 per cent by weight on dry basis
- (c) Starch      Not more than 40 [Substituted by G.S.R. 916(E), dated 17th November, 1987 (w.e.f. 17-2-1988).]per cent by weight on dry basis.]

[A.7.10-SACCHARIN SODIUM commonly known as soluble saccharin having an empirical formula as  $C_7H_4NNaO_3$  and molecular weight as 241.2 shall be the material which is soluble at 20°C in 1.5 parts of water and 50 parts of alcohol (95 per cent); and shall contain not less than 98.0 per cent and not more than the equivalent of 100.5 per cent of  $C_7H_4O_3NSNa$  calculated with reference to the substance dried to constant weight at 105°C, assay being carried out as presented in Indian Pharmacopoeia. It shall not contain more than 2 ppm of arsenic and 10 ppm of lead. The melting point of saccharin isolated from the material as per Indian Pharmacopoeia method shall be between 226°C and 230°C. The loss on drying of the material at 105°C shall not be less than 12.0 per cent and not more than 16.0 per cent of its weight. The material shall satisfy the tests of identification and shall conform to the limit tests for free acid or alkali ammonium compounds and parasulpha moylbenzoate as mentioned in the Indian Pharmacopoeia.] [Inserted by G.S.R. 938, dated 26th May, 1971.][A.07.11-DRIED GLUCOSE SYRUP means the material in the form of coarse or fine white to creamish white powder, sweet to taste, bland in flavour and somewhat hygroscopic. It shall be free from fermentation, evidence of mould growth, dirt or other extraneous matter, or added sweetening or flavouring agent. It shall also not contain any added natural or coal tar food colour. It shall conform to the following standards] [Inserted by G.S.R. 57(E), dated 11th February, 1981 and corrected by G.S.R. 307, dated 3rd April, 1982.]:

- (a) Total solid content      Not less than 93.0 per cent by weight
- (b) Reducing sugar content      Not less than 20.0 per cent by weight
- (c) Sulphated ash      Not more than 1.0 per cent by weight

[The product may contain food additives permitted in Appendix C] [[Substituted by G.S.R. 184(E), dated 21st March, 2005, for clause (d), before substitution, stood as under: '(d) Sulphur dioxide - Not more than 40 ppm. Sulphur dioxide may be present in an amount not exceeding 150 ppm if the product is intended for manufacture of confectionary to be sold under a label as specified under rule 42 (X).']]. [A.07.12-ASPARTYL PHENYL ALANINE METHYL ESTER commonly known as Aspartame, having empirical formula as  $C_{14}H_{18}N_2O_5$  and molecular weight as 294.31, shall be the material which is slightly soluble in water and Methanol. It shall contain not less than 98 per cent and not more than 102 per cent of Aspartame on dried basis. It shall not contain more than 3 ppm of Arsenic and 10 ppm of Lead. The loss on drying of the material at 105°C for 4 hours shall not be more than 4.3 per cent of its weight. The sulphate ash shall not be more than 0.2 per cent. It shall not contain more than 1 per cent of diketo-piper-zinc.] [Inserted by G.S.R. 454(E), dated 15th April, 1988 (w.e.f. 15-4-1988)][A.07.13-ACESULFAME POTASSIUM commonly known as Acesulfame-K,

having empirical formula  $C_4H_4KNO_4S$ , molecular weight as 201.24 shall be the material which is odourless, white crystalline powder having intensely sweet taste and is very slightly soluble in ethanol but freely soluble in water. It shall contain not less than 99 per cent and not more than 101 per cent of Acesulfame-K on dried basis. It shall not contain more than 3pm. Flouride. Heavy metals content shall not be more than 10 ppm. The loss on drying of material at  $105^\circ C$  for two hours shall not be more than 1 per cent of its weight.] [Inserted by G.S.R. 396(E), dated 27th May, 1999 (w.e.f. 27-5-1999)][A.07.14-SUCRALOSE:Chemical name-1, 6-Dichloro-1, 6-Dideoxy- $\beta$ -D-Fructofuranosyl-4-Chloro-4-Deoxy-a-D-galactopyranoside;Synonyms-4,1 '6'-Trichlorogalactosucrose; INS 955Chemical formula- $C_{12}H_{19}Cl_3O_8$ Molecular weight-397.64It shall be white to off-white, odourless, crystalline powder, having a sweet taste. It shall be freely soluble in water, in methanol and in alcohol and sightly soluble in ethyl acetate. It shall contain not less than 98.0% and not more than 102.0% of  $C_{12}H_{19}Cl_3O_8$  calculated on anhydrous basis. It shall not contain more than 3PPM of Arsenic (as ASS) and 1OPPM or heavy metals (as Pb). It shall not contain more than 0.1% of methanol. Residue on ignition shall not be more than 0.7% and water not more than 0.2%]. [Inserted by G.S.R. 430(E), dated 19th June, 2009 (w.e.f. 19-6-2009)][A.08-COFFEE:[A.08.01-(1) COFFEE (GREEN, RAW OR UNROASTED) means the dried seed of ea arabica, Coffea liberica, Coffee excelsa or Coffea canephora(robusta) with their husks (mesocarp and endocarp) removed.(2)ROASTED COFFEE means properly cleaned green coffee which has been roasted to a brown colour and has developed its characteristic aroma.(3)GROUND COFFEE means the powdered products obtained from "roasted coffee" only and shall be free from husk.(4)COFFEE (GREEN, RAW OR UNROASTED), "ROASTED COFFEE" AND "GROUND COFFEE" shall be free from any artificial colouring, flavourin.&, facing, extraneous matter or glazing substances and shall be in sound, dry and fresh condition, free from rancid or obnoxious flavour.(5)"ROASTED COFFEE" AND "GROUND COFFEE" shall conform to the following analytical standards] [Substituted by G.S.R. 656(E), dated 13th August, 2003 (w.e.f. 13-8-2003).] :-

(i)	Moisture (on dry basic) m/m	Not more than 5.0 per cent
(ii)	Total ash (on dry basis m/m	3.0 to 6.0 per cent
(iii)	Acid insoluble ash (on dry basis) m/m	Not more than 0.1 per cent
(iv)	Water soluble ash (on dry basis) m/m	Not less than 65 per cent of totalash
(v)	Alkalinity of soluble ash inmilliliters of 0.1 N hydrochloric acid per gram of material (on dry basis)m/m	Not less than 3.5 ml and Not morethan 5.0 ml
(vi)	Aqueosextracts (on dry basis) m/m	Not less than 26.0 and Not more than35.0 per cent
(vii)	Caffeine (anhydrous) (on dry basis)m/m	Not less than 1.0 per cent.

[A.08.02 - CHICORY means the roasted chicory powder obtained by roasting and grinding of the cleaned and dried roots of Chicorium intybus L in with or without the addition of edible fats and oils or sugar, like glucose or sucrose in proportion not exceeding 2.0 per cent by weight in aggregate. It



shall be free from dirt, extraneous matter, artificial colouring and flavouring agents.] [Substituted by G.S.R. 656(E), dated 13th August, 2003 (w.e.f. 13-8-2003).]

- (i) Total ash (on dry basis) m/m Not less than 3.5 per cent and Not more than 8.0 per cent
- (ii) Acid insoluble ash (on dry basis) m/m Not more than 2.5 per cent
- (iii) Aqueous extracts (on dry basis) m/m Not less than 55.0 per cent.

[A.08.03-COFFEE-CHICORY MIXTURE means the product prepared by mixing roasted and ground coffee and roasted and ground chicory and shall be in a sound, dry and dust free condition with no rancid or abnoxious flavour. It shall be in the form of a free flowing powder having the colour, taste and flavour characteristic of coffee-chicory powder. It shall be free from any impurities and shall not contain any other added substance. The coffee content in the mixture shall not be less than 51 per cent. by mass. The percentage of coffee and chicory used shall be marked on the label as provided in clause (i) of sub-rule (A) of rule 42.] [Substituted by G.S.R. 438(E), dated 19th June, 2002 (w.e.f. 19-6-2002).] It shall conform to the following standards, namely:

- (i) Moisture Not more than 5.0 per cent
- (ii) Total ash on dry basis Not more than 7.50 per cent
- (iii) Acid insoluble ash on dry basis Not more than 0.6. per cent
- (iv) Caffeine content on dry basis Not less than 0.6. per cent
- (v) Aqueous extracts Not more than 50 per cent.

[A.08.04-SOLUBLE COFFEE POWDER means coffee powder, obtained from freshly roasted and ground pure coffee beans. The product shall be in the form of a free flowing powder or shall be in the agglomerated form (granules) having colour, taste and flavour characteristic of coffee. It shall be free from impurities and shall not contain chicory or any other added substances.] [Substituted by G.S.R. 656(E), dated 13th August, 2003 (w.e.f. 13-8-2003).] It shall conform to the following standards, namely:

- (i) Moisture (on dry basis) m/in Not more than 4.0 per cent
- (ii) Total ash (on dry basis) m/m Not more than 12.0 per cent
- (iii) Caffeine content (on dry basis) m/m Not less than 2.8 per cent
- (iv) Solubility in boiling water Dissolves readily in 30 seconds with moderate stirring
- (v) Solubility in cold water at  $16 \pm 2^\circ\text{C}$  Soluble with moderate stirring in 3 minutes.

[A.08.05-INSTANT COFFEE-CHICORY MIXTURE means the product manufactured from roasted and ground coffee and roasted and ground chicory. It shall be in sound dry and dust free condition with no rancid or abnoxious flavour. It shall be in the form of a free flowing powder or shall be in the agglomerated (granules) form having the colour, taste and flavour characteristics of coffee chicory powder. It shall be free from any impurities and shall not contain any other added substance. The coffee content in the mixture shall not be less than 51 per cent by mass on dry basis. The percentage of coffee and chicory used shall be marked on the label as provided in clause (ii) of sub-rule (A) of rule 42.] [Substituted by G.S.R. 438(E), dated 19th June, 2002 (w.e.f. 19-6-2002).] It shall conform to the following standards, namely:

- (i) Moisture Not more than 4.0 per cent
- (ii) Total Ash on dry basis Not more than 10.0 per cent

- (iii) Acid insoluble ash on dry basis      Not more than 0.6 per cent
- (iv) Caffeine (anhydrous) on dry basis      Not less than 1.4 per cent
- (v) Solubility in boiling water      Dissolves readily in 30 seconds with moderate stirring
- (vi) Solubility in cold water at  $16 \pm 20^{\circ}\text{C}$       Soluble with moderate stirring in 3 minutes.]

\*\*\*] [Omitted by G.S.R. 1533, dated 8th July, 1968 (w.e.f. 24-8-1968).] A.10-EDIBLE FAT: A.10.01-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 rules and Appendix C.] [Added by G.S.R. 812(E), dated 16th December, 2004.] A.10.02-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 rules and Appendix C.] [Added by G.S.R. 812(E), dated 16th December, 2004.] A.10.03-GOAT FAT means the rendered fat from goat. It shall have a Saponification value varying from 193 to 196 and an Iodine value from 36 to 45. [It may contain food additives permitted in these rules and Appendix C.] [Added by G.S.R. 812(E), dated 16th December, 2004.] A.10.04-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 rules and Appendix C.] [Added by G.S.R. 812(E), dated 16th December, 2004.] A.10.05-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.] [Inserted by G.S.R. 1533, dated 8th July, 1968 (w.e.f. 24-8-1968).] 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	$29^{\circ}\text{C}$ to $34^{\circ}\text{C}$
[Butyro-refractometer reading at $40^{\circ}\text{C}$ ] [Substituted by G.S.R. 319(E), dated 6th May, 1999 (w.e.f. 1-11-1999).]	40. [ $9^{\circ}$ to $48.0^{\circ}$ ] [Substituted by G.S.R. 319(E), dated 6th May, 1999 (w.e.f. 1-11-1999).]

OR

[Refractive Index at $40^{\circ}\text{C}$ ] [Substituted by G.S.R. 319(E), dated 6th May, 1999 (w.e.f. 1-11-1999).]	1. [4530-1.4580] [Substituted by G.S.R. 319(E), dated 6th May, 1999 (w.e.f. 1-11-1999).]
Saponification value	185 to 200.

A.10.06-LOW AND HIGH FAT COCOA POWDER means the powder which is the partially defatted product derived from the cocoa bean, the seed of Theobroma cocoa L. It may be subjected to treatments during manufacture with alkali and/or magnesium carbonate, bicarbonate, and with tartaric, citric or phosphoric acids. It shall be free from rancidity, dirt, filth, insects and insect fragments of fungus infestations.[The product may contain food additives permitted in Appendix C] [Inserted by G.S.R. 184(E), dated 21st March, 2005 (w.e.f. 21-9-2005).] It shall conform to the following standards:

Total ash	Not more than 14.0 per cent (on moisture and fat free basis)
Ash insoluble in dilute HCL	

	Not more than 1.0 per cent (onmoisture and fat free basis)
Alkalinity of total ash	Not more than 6.0 per cent as K <sub>2</sub> O (on moisture and fat free basis)

[Cocoa butter:] [Substituted by G.S.R. 179(E), dated 6th April, 1998 (w.e.f. 6-4-1998).]

(i) [ for lowfat ] [Substituted by G.S.R. 179(E), dated 6th April, 1998 (w.e.f. 6-4-1998).]	[Not less than 10.0 per cent (onmoisture free basis)] [Substituted by G.S.R. 179(E), dated 6th April, 1998 (w.e.f. 6-4-1998).]
(ii) [ for high fat] [Substituted by G.S.R. 179(E), dated 6th April, 1998 (w.e.f. 6-4-1998).]	[Not less than 20.0 per cent (onmoisture free basis).] [Substituted by G.S.R. 179(E), dated 6th April, 1998 (w.e.f. 6-4-1998).]

[A.10.07-REFINED SALSEED FAT means the fat obtained from seed kernels of Sal trees, Shorea robusta Gaertn, f. (N.O. Dipterocarpaceae) 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 deodorization 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 rules and Appendix C.] [Inserted by G.S.R. 19(E), dated 28th January, 1980.] 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 per cent by weight
(vi) Free Fatty acids (expressed as Oleic acid)	Not more than 0.25 per cent by weight
OR	
Acid value	Not more than 0.5
(vii) 9:10 epoxy and 9:10 Dihydroxystearic acid	Not more than 3.0 per cent by weight
(viii) Flash point (Pensky-Martens closed method)	Not less than 250°C.

[Test for argemone oil shall be negative.] [Inserted by G.S.R. 895(E), dated 11th December, 2001 (w.e.f. 11-12-2001).] [A.10.08-CAROB POWDER means the powder obtained from the roasted pods of car (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.] [Inserted by G.S.R. 764(E), dated 15th November, 1984 (w.e.f. 15-11-1984).] It shall also conform to the following standards, namely:

- (i) Total Ash Not more than 1.2 per cent by weight
- (ii) Acidinsoluble matter Not more than 5 per cent by weight
- (iii) Tannin content Not less than 0.15 per cent and not more than 0.15 per cent.]

[A.10.09-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, sediment, suspended or other foreign matter, separated water, added colouring and flavouring matters and mineral oil.] [Inserted by G.S.R. 481(E), dated 16th September, 1993 (w.e.f. 2-10-1993).] [However, it may contain food additives permitted in these rules and Appendix C] [Inserted by G.S.R. 812(E), dated 16th December, 2004 (w.e.f. 16-12-2004).]. It shall also conform to the following standards, namely :-

- (a) Butyrefractometer 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.] [Inserted by G.S.R. 895(E), dated 11th December, 2001 (w.e.f. 11-12-2001).] A.10.10-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 rules and Appendix C] [Inserted by G.S.R. 812(E), dated 16th December, 2004 (w.e.f. 16-12-2004).]. It shall also conform to the following standards, namely:

- (a) Butyrefractometer 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 matter 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 less than 250°C.

[Test for argemone oil shall be negative.] [Inserted by G.S.R. 895(E), dated 11th December, 2001 (w.e.f. 11-12-2001).] A.10.11-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 rules and Appendix C] [Inserted by G.S.R. 812(E), dated 16th December, 2004 (w.e.f. 16-12-2004).]. It shall also conform to the following standards, namely :-

- |   |                                      |
|---|--------------------------------------|
| (a) Butyro-refractometer reading at 40°C or<br>Refractive Index at 40°C | 47.5-49.5<br>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 [Pensky-Martens (closed) method]                        | Not less than 250°C.                 |

[Test for argemone oil shall be negative.] [Inserted by G.S.R. 895(E), dated 11th December, 2001 (w.e.f. 11-12-2001).] A.10.12-PHULWARA FAT means the fat obtained from clean and sound seed kernels of Phulwara [variously named Aisandra Butyrace (Roxb) Baehni, Madhuca Butyracea or Bassia Butyraceal 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 or other f n matters, separated water, added colouring and flavouring substances and mineral oil. [However, it may contain food additives permitted in these rules and Appendix C.] [Inserted by G.S.R. 812(E), dated 16th December, 2004 (w.e.f. 16-12-2004)] It shall also conform to the following standards, namely :-

- |   |                                      |
|---|--------------------------------------|
| (a) Butyrorefractometer reading at 40 °C or<br>Refractive Index at 40°C | 48.6-51.0<br>1.4584-1.4600           |
| (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 [Pensky-Martens (closed) Method]                        | Not less than 250°C.                 |

[Test for argemone oil shall be negative.] [Inserted by G.S.R. 895(E), dated 11th December, 2001 (w.e.f. 11-12-2001).] A.11-MILK AND MILK PRODUCTS: [Substituted by G.S.R. 1533, dated 8th July, 1968 (w.e.f. 24-8-1968).] A.11.01-DEFINITIONS: [A.11.01.01-MILK is the normal mammary secretion derived from complete milking of healthy mulch animal without either addition thereto or extraction therefrom. 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 item A.11.01.11.] [Substituted by G.S.R. 550(E), dated 4th July, 1985.] [Total area content in the milk shall not be more than 700 ppm] [Added by G.S.R. 356(E), dated 7th June, 2005 and read with Corrigendum G.S.R. 706(E), dated 6th December, 2005, G.S.R. 131(E), dated 3rd March, 2006, G.S.R. 532(E), dated 5th September, 2006, G.S.R. 575(E), dated 15th September, 2007, G.S.R. 591(E), dated 13th August, 2008, G.S.R. 805(E), dated 20th November, 2008, G.S.R. 117(E), dated 24th February, 2009, G.S.R. 329(E), dated 15th May, 2009, G.S.R. 606(E), dated 28th August, 2009 and G.S.R. 175(E), dated 5th March, 2010 (w.e.f. 7-3-2006).] A.11.01.02-PASTEURISATION.-The term pasteurisation, when used in association with [milk of different classes] [Substituted by G.S.R. 550(E), dated 4th July 1985], means heating [milk of different classes] [Substituted by G.S.R. 550(E), dated 4th July 1985] by a heat treatment as mentioned below and cooling to a suitable temperature before distribution. Pasteurised [milk of different classes] [Substituted by G.S.R. 550(E), dated 4th July 1985] shall show a negative phosphatase test. The terms "pasteurisation", "pasteurised" and similar terms shall be taken to refer to the process of heating every particle of

[milk of different classes] [Substituted by G.S.R. 550(E), dated 4th July 1985.] to at least 63°C and holding at such temperature continuously for at least 30 minutes, or heating it to at least 71.5°C, 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] [Substituted by G.S.R. 550(E), dated 4th July 1985.] shall be cooled immediately to a temperature of 10°C, or less [ \* \* \* ] [Omitted by G.S.R. 243, dated 1st March, 1980.]. [\*\*\*] [Omitted by G.S.R. 550(E), dated 4th July, 1985.][A.11.01.03-STERILISATION.-The term "sterilisation when used in association with milk, means heating milk in sealed container continuously to a temperature of either 115°C for 15 minutes or at least 130°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.] [Substituted by G.S.R. 10(E), dated 7th January, 1991 (w.e.f. 7-7-1991).]A.11.01.04-BOILED MILK means milk which has been brought to boil.[A.11.01.05-FLAVOURED MILK, by whatever name called, may contain [nuts (whole, fragmented or ground)] [Substituted by G.S.R. 133, dated 23rd January, 1973.] chocolate, coffee or any other edible flavour, [[edible food colours] [The words 'edible food colours' omitted by G.S.R. 677(E), dated 6th September, 1994 and corrected by G.S.R. 613(E), 4th September, 1995 (w.e.f. 6-9-1995).] and cane sugar. Flavoured milk shall be pasteurised, sterilised or boiled.] [The type of milk shall be mentioned on the label.] [Inserted by G.S.R. 1417, dated 20th September, 1976 (w.e.f. 2-10-1976).][A.11.01.05 A-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 Item A.11.1.] [Inserted by G.S.R. 55(E), dated 31st January, 1979 (w.e.f. 31-1-1979).]A.11.01.06-STANDARDISED MILK means cow milk or buffalo milk [or sheep milk or goat milk or a combination of any of these milk] [Substituted by G.S.R. 55(E), dated 31st January, 1979 (w.e.f. 31-1-1979)] that has been [standardised to fat and solids-not-fat percentage] [Substituted by G.S.R. 550(E), dated 4th July, 1985.] given in the Table below Item A.11.01.11. by the [adjustment of milk solids] [Substituted by G.S.R. 550(E), dated 4th July, 1985.]. Standardised milk shall be pasteurised and shall show a negative phosphatase test.A.11.01.07-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.A.11.01.08-TONED MILK means the product prepared by admixture of cow or halo 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 Item A.11.01.11 by adjustment of milk solids] [Substituted by G.S.R. 550(E), dated 4th July, 1985.]. 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.A.11.01.09-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 Item A.11.01.11 by adjustment of milk solids] [Substituted by G.S.R. 550(E), dated 4th July, 1985.]. 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.A.11.01.10-SKIMMED MILK means the product prepared from milk from which almost all the milk fat has been removed mechanically.[A.11.01.10A-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 under Item A.11.01.11, 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.] [Inserted by G.S.R. 223(E), dated 20th May, 1996 (w.e.f. 20-11-1996).] A.11.01.11- [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.] [Substituted by G.S.R. 67(E), dated 5th February, 2001 (w.e.f. 5-2-2001).]

Class of Milk	Designations	Locality
Milk fat	Milk solids not fat	
(1)	(2)	(3)
Buffalo milk	Raw, Pasteurised, Boiled, Flavoured and Sterilised	AssamBiharChandigarhDelhiGujaratHaryana[Jharkhand] [Inserted by G.S.R. 356 (E), dated 7th June, 2005 and read with Corrigendum G.S.R. 706(E), dated 6th December, 2005, G.S.R. 131(E), dated 3rd March, 2006, G.S.R. 532(E), dated 5th September, 2006, G.S.R. 575(E), dated 5th September, 2007, G.S.R. 591(E), dated 13th August, 2008, G.S.R. 805(E), dated 20th November, 2008, G.S.R. 117(E), dated 24th February, 2009, G.S.R. 329(E), dated 15th May, 2009, G.S.R. 606(E), dated 28th August, 2009 and G.S.R. 175(E), dated 5th March, 2010 (w.e.f. 7-3-2006).]Maharashtra[MeghalayaPunjabSikkim] [Substituted by G.S.R. 3(E), dated 1st January, 1985.]Uttar Pradesh[Uttaranchal] [Inserted by G.S.R. 356 (E), dated 7th June, 2005 and read with Corrigendum G.S.R. 706(E), dated 6th December, 2005, G.S.R. 131(E), dated 3rd March, 2006, G.S.R. 532(E), dated 5th September, 2006, G.S.R. 575(E), dated 5th September, 2007, G.S.R. 591(E), dated 13th August, 2008, G.S.R. 805(E), dated 20th November, 2008, G.S.R. 117(E), dated 24th February, 2009, G.S.R. 329(E), dated 15th May, 2009, G.S.R. 606(E), dated 28th August, 2009 and G.S.R. 175(E), dated 5th March, 2010 (w.e.f. 7-3-2006).]WestBengalAndaman & NicobarAndhra Pradesh[ArunachalPradesh] [Inserted by G.S.R. 3(E), dated 1st January, 1985.][Chhatisgarh] [Inserted by G.S.R. 356 (E), dated 7th June, 2005 and read with Corrigendum G.S.R. 706(E), dated 6th December, 2005, G.S.R. 131(E), dated 3rd March, 2006, G.S.R. 532(E), dated 5th September, 2006, G.S.R. 575(E), dated 5th

		September, 2007, G.S.R 591(E), dated 13th August, 2007, G.S.R. 805(E), dated 20th November, 2008, G.S.R. 117(E), dated 24th February, 2009, G.S.R. 329(E), dated 15th May, 2009, G.S.R. 606(E), dated 28th August, 2009 and G.S.R. 175(E), dated 5th March, 2010 (w.e.f. 7-3-2006).]Dadra & Nagar HaveliGoa,Daman & Diu[Himachal Pradesh.] [Corrected by G.S.R. 2163, dated 14th December, 1968.][Jammu & KashmirKarnataka] [Inserted by G.S.R. 3(E), dated 1st January, 1985.]
		Kerala,Laccadive, Minicoy &[Amindivi] [Corrected by G.S.R. 2163, dated 14th December, 1968.]Islands[***] [Omitted by G.S.R. 3(E), dated 1st January, 1985.]MadhyaPradeshManipur[Mizoram] [Substituted by G.S.R. 3(E), dated 1st January, 1985.]Nagaland[***] [Omitted by G.S.R. 3(E), dated 1st January, 1985.]OrissaPondicherryRajasthan[Tamil Nadu] [Inserted by G.S.R. 3(E), dated 1st January, 1985.]Tri
Cow Milk	Raw, Pasteurised, Boiled, Flavoured and sterilised	ChandigarhHaryanaPunjab
Andaman & NicobarAndhra Pradesh[ArunachalPradesh] [Inserted by G.S.R. 3(E), dated 1st January, 1985.]AssamBihar[Chhatisgarh] [Inserted by G.S.R. 356(E), dated 7th June, 2005 and read with Corrigendum G.S.R. 706(E), dated 6th December, 2005, G.S.R. 131(E), dated 3rd March, 2006, G.S.R. 532(E), dated 5th September, 2006, G.S.R. 575(E), dated 5th September, 2007, G.S.R 591(E), dated 13th August, 2008, G.S.R. 805(E), dated 20th November, 2008, G.S.R. 117(E), dated 24th February, 2009, G.S.R. 329(E), dated 15th May, 2009, G.S.R. 606(E), dated 28th August, 2009 and G.S.R. 175(E), dated	3-5	



5th March, 2010 (w.e.f. 7-3-2006).]Dadra & Nagar Haveli Delhi Goa, Daman & Diu Gujarat Himachal Pradesh [Jammu and Kashmir] [Inserted by G.S.R. 3(E), dated 1st January, 1985.] [Jharkhand] [Inserted by G.S.R. 356(E), dated 7th June, 2005 and read with Corrigendum G.S.R. 706(E), dated 6th December, 2005, G.S.R. 131(E), dated 3rd March, 2006, G.S.R. 532(E), dated 5th September, 2006, G.S.R. 575(E), dated 5th September, 2007, G.S.R. 591(E), dated 13th August, 2008, G.S.R. 805(E), dated 20th November, 2008, G.S.R. 117(E), dated 24th February, 2009, G.S.R. 329(E), dated 15th May, 2009, G.S.R. 606(E), dated 28th August, 2009 and G.S.R. 175(E), dated 5th March, 2010 (w.e.f. 7-3-2006).] [Karnataka] [Substituted by G.S.R. 3(E), dated 1st January, 1985.] Kerala Laccadive, Minicoy & [Amindivi] [Corrected by G.S.R. 2163, dated 14th December, 1968.] Islands Madhya Pradesh[\*] **[Omitted by G.S.R. 3(E), dated 1st January, 1985.] Maharashtra Manipur [Meghalaya] [Substituted by G.S.R. 3(E), dated 1st January, 1985.] Nagaland[\*]** [Omitted by G.S.R. 3(E), dated 1st January, 1985.] Pondicherry Rajasthan [Sikkim Tamil Nadu] [Inserted by G.S.R. 3(E), dated 1st January, 1985.] Tripura Uttar Pradesh [Uttaranchal] [Inserted by G.S.R. 356(E), dated 7th June, 2005 and read with Corrigendum G.S.R. 706(E), dated 6th December, 2005, G.S.R. 131(E), dated 3rd March, 2006, G.S.R. 532(E), dated 5th September, 2006, G.S.R. 575(E), dated 5th September, 2007, G.S.R. 591(E), dated

13th August, 2008, G.S.R. 805(E),  
dated 20th November, 2008, G.S.R.  
117(E), dated 24th February, 2009,  
G.S.R. 329(E), dated 15th May, 2009,  
G.S.R. 606(E), dated 28th August,  
2009 and G.S.R. 175(E), dated 5th  
March, 2010 (w.e.f. 7-3-2006).]West  
Bengal

Goat or Sheep Milk

Raw,  
Pasteurised,  
Boiled,  
Flavoured  
and  
Sterilised

[Mizoram, Orissa] [Substituted by G.S.R. 3(E), dated  
January, 1985.]Chandigarh[Chhatisgarh] [Inserted by  
G.S.R. 356(E), dated 7th June, 2005 and read with  
Corrigendum G.S.R. 706(E), dated 6th December, 20  
G.S.R. 131(E), dated 3rd March, 2006, G.S.R. 532(E),  
dated 5th September, 2006, G.S.R. 575(E), dated 5th  
September, 2007, G.S.R 591(E), dated 13th August, 2  
G.S.R. 805(E), dated 20th November, 2008, G.S.R.  
117(E), dated 24th February, 2009, G.S.R. 329(E), da  
15th May, 2009, G.S.R. 606(E), dated 28th August, 2  
and G.S.R. 175(E), dated 5th March, 2010 (w.e.f.  
7-3-2006).]HaryanaKeralaMadhya Pradesh

MaharashtraPunjabUttarPradesh[Uttaranchal] [Inse  
by G.S.R. 356(E), dated 7th June, 2005 and read with  
Corrigendum G.S.R. 706(E), dated 6th December, 20  
G.S.R. 131(E), dated 3rd March, 2006, G.S.R. 532(E),  
dated 5th September, 2006, G.S.R. 575(E), dated 5th  
September, 2007, G.S.R 591(E), dated 13th August, 2  
G.S.R. 805(E), dated 20th November, 2008, G.S.R.  
117(E), dated 24th February, 2009, G.S.R. 329(E), da  
15th May, 2009, G.S.R. 606(E), dated 28th August, 2  
and G.S.R. 175(E), dated 5th March, 2010 (w.e.f.  
7-3-2006).]Andaman & Nicobar Islands

Andhra Pradesh[Arunachal Pradesh] [Inserted by G.S.  
3(E), dated 1st January, 1985.]AssamBiharDadra & N  
HaveliDelhiGoa, Daman & DiuGujaratHimachal  
Pradesh[Jammu andKashmir] [Inserted by G.S.R. 3(E)  
dated 1st January, 1985.][Jharkhand] [Inserted by G.  
356(E), dated 7th June, 2005 and read with Corrigen  
G.S.R. 706(E), dated 6th December, 2005, G.S.R. 131  
dated 3rd March, 2006, G.S.R. 532(E), dated 5th

September, 2006, G.S.R. 575(E), dated 5th September  
 2007, G.S.R 591(E), dated 13th August, 2008, G.S.R.  
 805(E), dated 20th November, 2008, G.S.R. 117(E), dated  
 24th February, 2009, G.S.R. 329(E), dated 15th May,  
 2009, G.S.R. 606(E), dated 28th August, 2009 and G.  
 175(E), dated 5th March, 2010 (w.e.f.  
 7-3-2006).][Karnataka] [Inserted by G.S.R. 3(E), dated  
 1st January, 1985.][Laccadive, Minicoy &[Amindivi]  
 [Corrected by G.S.R. 2163, dated 14th December,  
 1968.][Islands

**[\*] [Omitted by G.S.R. 3(E), dated 1st January  
 1985.]Manipur[Meghalaya,Mizoram]  
 [Substituted by G.S.R. 3(E), dated 1st January  
 1985.]Nagaland[\*] [Omitted by G.S.R. 3(E), dated  
 January,  
 1985.]OrissaPondicherryRajasthan[Sikkim,Tamil Na  
 [Inserted by G.S.R. 3(E), dated 1st January,  
 1985.]TripuraWest Bengal**

[Mixed Milk] [Substituted by G.S.R. 55(E), dated 31st January, 1979 (w.e.f. 31-1-1979).]	Raw, Pasteurised, Boiled, Flavoured and Sterilised	All India
Standardised Milk	Pasteurised, Flavoured and Sterilised	All India
Recombined Milk	[Pasteurised, Flavoured and Sterilised] [Substituted by G.S.R. 55(E), dated 31st January, 1979 (w.e.f. 31-1-1979).]	All India
Toned Milk	[Pasteurised, Flavoured	All India

	and Sterilised] [Substituted by G.S.R. 55(E), dated 31st January, 1979 (w.e.f. 31-1-1979).] [Pasteurised, Flavoured, and Sterilised] [Substituted by G.S.R. All India 55(E), dated 31st January, 1979 (w.e.f. 31-1-1979).] Raw, Pasteurised, Boiled, Flavoured All India and Sterilised
Double Toned Milk	
Skimmed Milk	
[Full Cream Milk] [Added by G.S.R. 223(E), dated 20th May, 1996 (w.e.f. 20-11-1996).]	Pasteurised and All India Sterilised

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 HeatTreatment

Raw Nil

Pasteurised Pasteurisation

Boiled Boiling

Flavoured Pasteurisationor Sterilisation

Sterilised Sterilisation.

[Total Area content in the milk shall not be more than 700 ppm.] [Inserted by G.S.R. 356(E), dated 7th June, 2005 and read with Coorigendum G.S.R. 706(E), dated 6th December, 2005, G.S.R. 131(E), dated 3rd March, 2006, G.S.R. 532(E), dated 5th September, 2006, G.S.R. 575(E), dated 5th September, 2007, G.S.R. 591(E), dated 13th August, 2008, G.S.R. 805(E), dated 20th November, 2008, G.S.R. 117(E), dated 24th February, 2009, G.S.R. 329(E), dated 15th May, 2009, G.S.R.

606(E), dated 28th August, 2009 nad G.S.R. 175(E), dated 5th March, 2010 (w.e.f. 7-3-2006).]A.11.02-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 deshi butter.A.11.02.01-MILK PRODUCTS specified in Appendix B shall not contain any substance not found in milk unless specified in the standards.[A.11.02.02-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 per cent by weight.**
- 2. Medium fat cream-containing milk fat not less than 40.0 per cent by weight.**
- 3. High fat cream-containing milk fat not less than 60.0 per cent by weight.**

Note.-Cream sold without any indication about milk fat content shall be treated as high fat cream.][A.11.02.02.01-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 Appendix C. It shall conform to the microbiological requirements prescribed in Appendix D. It shall conform to the following requirements] [Inserted by G.S.R. 356(E), dated 7th June, 2005 and read with Coorigendum G.S.R. 706(E), dated 6th December, 2005, G.S.R. 131(E), dated 3rd March, 2006, G.S.R. 532(E), dated 5th September, 2006, G.S.R. 575(E), dated 5th September, 2007, G.S.R. 591(E), dated 13th August, 2008, G.S.R. 805(E), dated 20th November, 2008, G.S.R. 117(E), dated 24th February, 2009, G.S.R. 329(E), dated 15th May, 2009, G.S.R. 606(E), dated 28th August, 2009 nad G.S.R. 175(E), dated 5th March, 2010 (w.e.f. 7-3-2006).]:

- |   |                              |
|---|------------------------------|
| (i) Moisture                            | - Not morethan 5.0 percent   |
| (ii) Milk fat                           | - Not lessthan 42.0 percent  |
| (iii) Milkprotein in Milk solid not fat | - Not lessthan 34.0 percent. |

A.11.02.03-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.A.11.02.04-DAHI OR CURD means the product obtained from pasteurised or boiled milk by souring, natural or otherwise, by a harmless lactic acid or other bacterial culture. 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 [ \* \* \* ] [Omitted by G.S.R. 503(E), dated 1st September, 1981.] 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] [Added by G.S.R. 550(E), dated 4th July, 1985.].A.11.02.05-CHHANNA OR PANEER means the product obtained from 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.[Provided that paneer or chhana when sold as low fat paneer or chhana, it shall conform to the following requirements] [Inserted by G.S.R. 356(E), dated 7th June, 2005 and read with Corrigendum G.S.R. 706(E), dated 6th December, 2005, G.S.R. 131(E), dated 3rd March, 2006, G.S.R. 532(E), dated 5th September, 2006, G.S.R. 575(E), dated 5th September, 2007, G.S.R. 591(E), dated 13th August, 2008 and G.S.R. 805(E), dated 20th November, 2008 (w.e.f. 20-8-2009).]:

(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 sub-rule (zzz) (19) of rule 42.[Milk solids may also be used in preparation of this product] [Added by G.S.R. 550(E), dated 4th July, 1985.].[\*\*\*] [Omitted by G.S.R. 10(E), dated 7th January, 1991 (w.e.f. 7-7-1991).]A.11.02.06-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 coagulation 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. 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 characterising the cheese in question. Mould Ripened cheese is a ripened cheese in which the ripening has been accomplished primarily by the development of characteristic mould growth throughout the interior and/ or on the surface of the cheese. 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 Appendix C. It shall conform to the microbiological requirements prescribed in Appendix D: 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 sub-rule (zzz)(20) of rule 42. 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 percent
(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

\* A.11.02.06.01-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 Appendix C. It shall conform to the microbiological requirements prescribed in Appendix D. 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 chips (packed sliced cheese) when sold in a package other than tin, shall not contain more than 50.0 percent moisture.\* (w.e.f. 7-9-2010)\*

A.11.02.06.02-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/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 foods 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 Appendix C. It shall conform to the microbiological requirements prescribed in Appendix D. It shall conform to the following requirements:

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

\* (w.e.f. 7-9-2010)\*\* A.11.02.06.03-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 Appendix C. It shall conform to the microbiological requirements prescribed in Appendix D. It shall conform to the following requirements:

- (i) Moisture                      - Not more than 39.0 percent
- (ii) Milk Fat on dry basis      - Not less than 48.0 percent

\*\* A.11.02.06.04-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 Appendix C. It shall conform to the microbiological requirements prescribed in Appendix D. It shall conform to the following requirements:

- (i) Moisture - Not more than 39.0 percent
- (ii) Milk Fat on dry basis - Not less than 45.0 percent

\*\* (w.e.f. 7-3-2006)\* A.11.02.06.05-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 Appendix C. It shall conform to the microbiological requirements prescribed in Appendix D. It shall conform to the following requirements:

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

\* A.11.02.06.06-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 Appendix C. It shall conform to the microbiological requirements prescribed in Appendix D. 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

\* A.11.02.06.07-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 Appendix C. It shall conform to the microbiological requirements prescribed in Appendix D. 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

\* A.11.02.06.08-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 Appendix C. It shall conform to the microbiologic requirements prescribed in Appendix D. It shall conform to the



following requirements:

Requirements	Tilsiter	30 percentTilsiter	60 percentTilsiter
(1)	(2)	(3)	(4)
Moisture	Not morethan 47.0 percent	Not morethan 53.0 percent	Not morethan 39.0 percent
Milk Fat onDry basis	Not lessthan 45.0 percent	Not lessthan 30.0 percent	Not lessthan 60.0 percent

\* A.11.02.06.09-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 Appendix C. It shall conform to the microbiological requirements prescribed in Appendix D. It shall conform to the following requirements:

- (i) Moisture - Not morethan 80.0 percent
- (ii) Milk Fat - Not lessthan 4.0 percent

(inCreamed Cottage Cheese)

\* A.11.02.06.10-CREAM CHEESE (Rahmfrischkase) means soft unripened cheese obtained by coagulation of pasteurized milk of cow and/or buffalo or mixtures thereof and pasteurized 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 Appendix C. It shall conform to the microbiological requirements prescribed in Appendix D. It shall conform to the following requirements:

- (i) Moisture - Not morethan 55.0 percent
- (ii) Milk Fat on dry basis - Not lessthan 70.0 percent

\* A.11.02.06.11-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 Appendix C. It shall conform to the microbiological requirements prescribed in Appendix D. It shall conform to the following requirements :-

- (i) Moisture - Not morethan 56.0 percent
- (ii) Milk Fat on dry basis - Not lessthan 46.0 percent

\* A.11.02.06.12-CAMEMBART 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 Appendix C. It shall conform to the microbiological requirements prescribed in Appendix D. It shall conform to the following requirements :

Requirements	30.0 percent Camembert Cheese	40.0 percent Camembert Cheese	45.0 percent Camembert Cheese	50.0 percent Camembert Cheese
(1)	(2)	(3)	(4)	(5)
Moisture	Not morethan 62.0 percent	Not morethan 56.0 percent	Not morethan 56.0 percent	Not morethan 56.0 percent
Milk Fat on Dry basis	Not lessthan 30.0 percent	Not lessthan 40.0 percent	Not lessthan 45.0 percent	Not lessthan 50.0 percent

\* A.11.02.06.13-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 Appendix C. It shall conform to the microbiological requirements prescribed in Appendix D. 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

\* A.11.02.06.14-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 Appendix C. It shall conform to the microbiological requirements prescribed in Appendix D. 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

\* A.11.02.06.15-SAMSOE means hard ripened cheese obtained by coagulating milk of Cow and/or Buffalo or combination thereof 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 Appendix C. It shall conform to the microbiological requirements prescribed in Appendix D. It shall conform to the following requirements:

Requirements	Samsoe	30 percent Samsoe
(1)	(2)	(3)
(i) Moisture	Not morethan 44.0 percent	Not morethan 50.0 percent
(ii) Milk Fat on Dry Basis	Not lessthan 45.0 percent	Not lessthan 30.0 percent

\* A.11.02.06.16-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 mg/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

Appendix C. It shall conform to the microbiological requirements prescribed in Appendix D. 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

\* A.11.02.06.17-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 Appendix C. It shall conform to the microbiological requirements prescribed in Appendix D. 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

\* A.11.02.06.18-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 Appendix C. It shall conform to the microbiological requirements prescribed in Appendix D. 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

\* (w.e.f. 7-3-2006)[Substituted by G.S.R. 41(E), dated 29th January, 1997 (w.e.f. 29-1-1998).]  
 Substituted by G.S.R. 356(E), dated 7th June, 2005 and read with Corrigendum G.S.R. 706(E), dated 6th December, 2005, G.S.R. 131(E), dated 3rd March, 2006, G.S.R. 532(E), dated 5th September, 2006, G.S.R. 575(E), dated 5th September, 2007, G.S.R. 591(E), dated 13th August, 2008, G.S.R. 805(E), dated 20th November, 2008, G.S.R. 117(E), dated 24th February, 2009, G.S.R. 329(E), dated 15th May, 2009, G.S.R. 606(E), dated 28th August, 2009 and G.S.R. 175(E), dated 5th March, 2010 (w.e.f. 7-9-2010), for items A.11.02.07., A.11.02.07.01, A.11.02.07.02. The said items, before substitution by G.S.R. 356(E), stood as under:"A.11.02.07.-Cheese (Hard) means the product obtained by draining after coagulation of milk with a harmless milk coagulating agent under the influence of harmless bacterial culture. It shall not contain ingredients not found in milk, except coagulating agent, sodium chloride, calcium chloride (anhydrous salt) not exceeding 0.02 per cent by weight, annatto or carotene colour, and may contain emulsifiers and/or stabilizers, namely citric acid, sodium citrate or sodium salts of orthophosphoric acid and polyphosphoric acid (as linear phosphate) exceeding 0.2 per cent by weight. Wax used for covering the outer surface shall not contain any thing harmful to health. In case the wax is coloured, only permitted food colour shall be used. Hard cheese shall contain not more than 43.0 per cent moisture and not less than 42.0 per cent milk fat of the dry matter. Hard cheese may contain up to 3000 parts per million sorbic acid, or its sodium, potassium or calcium salts calculated as sorbic acid, and/or 12.5 parts per million nisin either singly or in combination. Natamycin may be used for surface treatment only,

subject to the following conditions, namely:-(i) Maximum level of application shall not exceed 2 mg/dm<sup>3</sup> of cheese surface.(ii) The penetration depth shall not exceed 2 mm.(iii) The maximum residue level in the finished product shall not exceed 1 mg/dm<sup>3</sup>.A.11.02.07.01.-Processed Cheese means the product obtained by heating one or more types of hard cheeses with permitted emulsifiers and/or stabilizers namely citric acid, sodium citrate, sodium salts of orthophosphoric acid and polyphosphoric acid (as linear phosphate) with or without added condiments, and acidifying agents, namely vinegar, lactic acid, acetic acid, citric acid and phosphoric acid. Processed cheese may contain not more than 4.0 per cent of anhydrous permitted emulsifiers and/or stabilizers, provided that the content of anhydrous inorganic agents shall in no case exceed 3.0 per cent of the finished product. It shall not contain more than 47.0 per cent moisture. Processed cheese chiplets (packed sliced cheese) when sold in a package other than tin, shall not contain more than 50.0 per cent moisture. The milk fat content shall not be less than 40.0 per cent of the dry matter. Processed cheese may contain upto 3000 parts per million sorbic acid or its sodium, potassium or calcium salts (calculated as sorbic acid) and/or 12.5 parts per million nisin either singly or in combination. It may contain calcium chloride (anhydrous) not exceeding 0.02 per cent by weight.A.11.02.07.02-Processed Cheese Spread means a product obtained by comminuting and mixing one or more types of cheeses into a homogenous mass with the aid of heat. It may or may not contain butter, cream, butter oil, milk, skimmed milk, milk powder, cheese whey, sweet butter milk or one or more of these or any of these from which part of water has been removed. It may also contain permitted emulsifying and stabilizing agents. It may also contain one or more of the sodium/potassium salts of citric acid, phosphoric acid, tartaric acid, lactic acid in such quantities that mass of the solids of such emulsifying agents is not more than 4 per cent of mass of the processed cheese spread. It may contain sequestering and buffering agents, namely, lactic acid, acetic acid, citric acid and phosphoric acid.It may contain vegetable colouring matter such as annatto, carotene, permitted flavouring agents and milk coagulating enzymes with or without purified Calcium Chloride (anhydrous salt) not exceeding 0.02 per cent, and sodium citrate not exceeding 0.02 per cent. It may contain natural sweetening agents, namely, sugar, dextrose cane sugar, corn syrup, honey, corn syrup solids, maltose, malt syrup and hydrolysed lactose in a quantity necessary for seasoning and spices and condiments. It may contain sodium Chloride not exceeding 3 per cent, by weight. Processed cheese spread may contain up to 3000 parts per million sorbic acid or its sodium, potassium salts (calculated as sorbic acid and or 12.5 parts per million nisin. It shall not contain more than 60 per cent moisture and milk fat content (on dry basis) shall not be less than 40 per cent by weight."

A.11.02.07 - ICE CREAM, KULFI, CHOCOLATE ICE CREAM OR SOFTY ICE CREAM means the product obtained by freezing a pasteurised mix prepared from milk and/or other products derived from milk 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, ginger and nuts. It may also contain Chocolate, and bakery products such as cake, or cookies as a separate layer and/or coating. It may be frozen hard or frozen to a soft consistency. It shall be free from artificial sweetener. It shall have pleasant taste and smell free from off flavour and rancidity. It may contain food additives permitted in Appendix C. It shall conform to the microbiological requirements prescribed in Appendix D. It shall conform to the following requirements :-

Requirements	Ice Cream	Medium Fat Ice Cream
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			Low Fat Ice Cream
(1)	(2)	(3)	(4)
(1) TotalSolids	Not less than 36.0 percent	Not less than 30.0 percent	Not less than 26.0 percent
(2) Wt/Vol. (gms/1)	Not less than 525	Not less than 475	Not less than 475
(3) MilkFat	Not less than 10.0 percent	Not less than 5.0 percent but less than 10.0 percent	Not more than 2.5 percent
(4) MilkProtein (N x 6.38)	Not less than 3.5 percent	Not less than 3.5 percent	Not less than 2.5 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.\*

A.11.02.07.01-DRIED ICE CREAM MIX/DRIED FROZEN DESSERT/CONFECTION 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 item A.11.02.07 and frozen confection, medium fat frozen confection and low fat frozen confection as prescribed under item A.11.02.07.02 of these rules 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 Appendix C. It shall conform to the microbiological requirements prescribed in Appendix D.\*

A.11.02.07.02-FROZEN DESSERT/FROZEN CONFECTION means the product obtained by freezing a pasteurised mix prepared with milk fat and/or edible vegetable oils and fats having a melting point of not more than 37.0°C in combination and milk protein alone or in combination/or vegetable protein products in combination with the addition of nutritive sweetening agents, e.g., sugar, dextrose, fructose, liquid glucose, dried liquid glucose, maltodextrin, high maltose com syrup, honey, fruit and fruit products, eggs and egg products coffee, cocoa, ginger, and nuts. It may also contain chocolate, cake or cookies as a separate layer or coating. It may be frozen hard or frozen to a soft consistency. It shall be free from artificial sweetener. It shall have pleasant taste and flavour free from off flavour and rancidity. The product may contain food additives permitted in Appendix C. It shall conform to the microbiological requirements prescribed in Appendix D. It shall conform to the following requirements:

Requirements	Frozen Dessert/Frozen Confection	Medium Fat Frozen Dessert/Frozen Confection	Low Fat Frozen Dessert/Frozen Confection
(1)	(2)	(3)	(4)
(1) TotalSolids	Not less than 36.0 percent	Not less than 30.0 percent	Not less than 26.0 percent
(2)Weight/Volume (gms/1)	Not less than 525	Not less than 475	Not less than 475

(3) TotalFat	Not less than 10.0 percent	Not less than 5.0 percent but less than 10.0 percent	Not more than 2.5 percent
(4) TotalProtein (N x 6.25)	Not less than 3.5 percent	Not less than 3.5 percent	Not less than 2.5 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/Frozen 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 as per sub-rule (zzz) (21) of rule 42.\*

A.11.02.08-MILK ICE OR MILK LOLLY means the product obtained by freezing a pasteurised mix prepared from milk and/or other products derived from milk with the addition of natural sweetening agents, i.e., sugar, dextrose, fructose, liquid glucose, dried liquid glucose, maltodextrin, honey, fruit and fruit products, eggs and egg products, coffee, cocoa, ginger, and nuts. It may also contain chocolate, and bakery products such as cake or cookies as a separate layer and/or coating. It shall be free from artificial sweetener. It shall have pleasant taste and smell free from off flavour and rancidity. It may contain food additives permitted in Appendix C. It shall conform to the microbiological requirements prescribed in Appendix D. It shall conform to the following requirements:

- (1) Totalsolids (m/m) - Not less than 20.0 percent
- (2) Milk Fat(m/m) - Not more than 2.0 percent
- (3) MilkProtein (N x 6.38) - Not less than 3.5 percent.]

\* (w.e.f. 7-9-2010).\*\* A.11.02.09-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 Appendix C. It shall conform to the microbiological requirements prescribed in Appendix D. 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 11.5 percent m/m	Not less than 34.0 percent m/m

\*\* A.11.02.10-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 Appendix C. It shall conform to the microbiological requirements prescribed in Appendix D. It shall conform to the following requirements :-

Product	Milk Fat	Milk Solids	Milk protein in milk solids not fat
(1)	(2)	(3)	(4)
(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

**\*\* A.11.02.11-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 Appendix C. It shall conform to the microbiological requirements prescribed in Appendix D. It shall conform to the following requirements:

Product	Moisture	Milk Fat	Milk protein in milk solids not fat	Titrate acidity (ml 0.1N NaOH/10 gms solids not fat)	Solubility Percent	Total ash on dry weight basis
(1)	(2)	(3)	(4)	(5)	(6)	(7)
(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 less than 99	Not more than 7.3 percent

(ii)Partly Skimmed milk powder	Not morethan 5.0 percent m/m	Not less than1.5 percent m/m and not more than 26.0 percent m/m	Not less than 34.0 percent m/m	Not morethan 18.0	Not less than 99	Not morethan 8.2 percent
(iii)Skimmed milk powder	Not morethan 5.0 percent m/m	Not morethan 1.5 percent m/m	Not less than 34.0 percent m/m	Not morethan 18.0	Not less than 99	Not morethan 8.2 percent

\*\* (w.e.f. 7-3-2006).

Substituted by G.S.R. 356 (E), dated 7th June, 2005 and read with Corrigendum G.S.R. 706(E), dated 6th December, 2005, G.S.R. 131(E), dated 3rd March, 2006, G.S.R. 532(E), dated 5th September, 2006, G.S.R. 575(E), dated 5th September, 2007, G.S.R. 591(E), dated 13th August, 2008, G.S.R. 805(E), dated 20th November, 2008, G.S.R. 117(E), dated 24th February, 2009, G.S.R. 329(E), dated 15th May, 2009, G.S.R. 606(E), dated 28th August, 2009 and G.S.R. 175(E), dated 5th March, 2010 (w.e.f. 7-9-2010), for items A.11.02.08, A.11.02.08.01, A.11.02.09, A.11.02.10, A.11.02.11, A.11.02.12, A.11.02.13, A.11.02.13.01, A.11.02.14., A.11.02.15 and A.11.02.16. The said items, before substitutions, by G.S.R. 356(E), stood as under: "A.11.02.08.-Ice Cream, Kulfi and Chocolate Ice Cream mean the frozen product obtained from cow or buffalo milk or a combination thereof or from cream, and/or other milk products, with or without the addition of cane sugar, dextrose, liquid glucose and dried liquid glucose, Maltodextrin, eggs, fruits, fruit juices, preserved fruits, nuts, chocolate, edible flavours and permitted food colours. It may contain permitted stabilizers and emulsifiers not exceeding 0.5 per cent by weight. The mixture shall be suitably heated before freezing. The product shall contain not less than 10.0 per cent milk fat, 3.5 per cent protein and 36.0 per cent total solids. Starch may be added to a maximum extent of 5.0 per cent under a declaration on a label as specified in sub-rule (2) of Rule 43. The standards for ice cream shall also apply to softy ice-cream. In case of ice-cream, where the chocolate or like covering portion forms a separate layer, only the ice-cream portion shall conform to the standards of ice-cream. A.11.02.08.01.-Dried Ice Cream Mix shall be the material prepared by spray or roller drying of ice-cream mix. It shall contain milk solids, sucrose or corn syrup or refined sugar. It may contain permitted colours and flavours. It may contain stabilisers and emulsifiers not exceeding 1.25 per cent by weight. The product shall contain not less than 27.0 per cent milk fat and 9.5 per cent protein and moisture shall not be more than 4 per cent by weight. The sucrose content shall be not more than 40 per cent, by weight. The process of drying shall be mentioned on the table. It shall be packed in hermetically sealed clean containers. A.11.02.09.-Milk Ices or Milk Lollies means the frozen product obtained from milk, skimmed milk or milk product with or without the addition of cane sugar, dextrose, liquid glucose, and dried liquid glucose, eggs, fruits, juices, nuts, chocolate, edible flavours and permitted food colours. It may contain permitted stabilizers not exceeding 0.5 per cent of the product. The mixture shall be suitably heat-treated before freezing. The product shall contain not more than 2.0 per cent milk fat, not less than 3.5 per cent proteins and not less than 20.0 per cent total solids. A.11.02.10.-Condensed Milk Unsweetened (Evaporated Milk) means the product obtained from cow or buffalo milk or a combination thereof or from standardised milk, by the partial removal of water. It may contain added calcium chloride, citric acid and sodium



citrate, sodium salts of orthophosphoric acid and polyphosphoric acid (as linear phosphate) not exceeding 0.3 per cent by weight of the finished product. Such additions need not be declared on the label. Condensed milk unsweetened shall contain not less than 8.0 per cent milk fat and not less than 26.0 per cent milk solids. If the product is subjected to Ultra High Temperature (UHT) treatment by heating it at a temperature of not less than 140°C for a minimum period of 3 seconds followed by as-epic packaging, it shall be designated as UHT and labelled as specified under clause (ddd) of sub-rule (B) or rule 42.A.11.02.11.-Condensed Milk Sweetened means the product obtained from cow or buffalo milk or a combination thereof or from standardised milk, by the partial removal of water and after addition of cane sugar. It may contain added refined lactose, permitted flavours, calcium, chloride, citric acid, sodium salts of orthophosphoric acid and polyphosphoric acid (as linear phosphate) not exceeding 0.3 per cent by weight of the finished product. Such addition need not be declared on the label. Condensed milk sweetened shall contain not less than 9.0 per cent milk fat, not less than 31.0 per cent total milk solids and not less than 40.00 per cent cane sugar. The total acidity expressed as lactic acid shall not be more than 0.35 per cent.A.11.02.12.-Condensed Skimmed Milk Unsweetened (Evaporated Skimmed Milk) means the product obtained from cow or buffalo skimmed milk or a combination thereof by the partial removal of water. It may contain added calcium chloride, citric acid and sodium citrate, sodium salts of orthophosphoric acid and polyphosphoric acid (as linear phosphate) not exceeding 0.3 per cent by weight of the finished product. Such addition need not be declared on the label. Condensed skimmed milk unsweetened shall contain not less than 20.0 per cent total milk solids. The fat content shall not exceed 0.5 per cent by weight. If the product is subjected to Ultra High Temperature (UHT) treatment by heating it at a temperature of not less than 140°C for a minimum period of 3 seconds followed by as-epic packaging, it shall be designated as UHT and labelled as specified under clause (ddd) of sub-rule (B) of rule 42.A.11.02.13-Condensed Skimmed Milk Sweetened means the product obtained from cow or buffalo skimmed/milk or a combination thereof by the partial removal of water and after addition of cane sugar. It may contain added refined lactose, calcium chloride, citric acid and sodium citrate. Sodium salt of orthophosphoric acid an polyphosphoric acid (as linear phosphate) not exceeding 0.3 per cent by weight of the finished product. Such addition need not be declared on the label. Condensed skimmed milk sweetened shall contain not less than 26.0 per cent of total milk solids and not less than 40.0 per cent cane sugar. The fat content shall not exceed 0.5 per cent by weight. The total acidity expressed as lactic acid shall not be more than 0.35 per cent.A.11.02.13.01-Partly skimmed sweetened condensed milk means the product obtained from partly skimmed cow or buffalo milk or a combination thereof by the partial removal of water and after addition of cane sugar. It may contain added refined lactose, calcium chloride, citric acid, sodium citrate, sodium salts of ortho phosphoric acid and poly phosphoric acid (as linear phosphate) not exceeding 0.3 per cent by weight of the furnished product. Such addition need not be declared on the label. Partly skimmed sweetened condensed milk shall contain not less than 28.0 per cent of total milk solids and not less than 40.0 per cent cane sugar. The fat content shall not be less than 3.0 per cent and more than 9.0 percent by weight. The total acidity expressed as lactic acid shall not be more than 0.35 per cent.A.11.02.14-MILK POWDER means the product prepared by spray drying of standardised milk obtained from fresh cow milk or buffalo milk or a mixture thereof. It may contain calcium chloride, citric acid and sodium citrate, sodium salts of orthophosphoric acid and polyphosphoric acid (as linear phosphate) not exceeding 0.3 per cent by weight of the finished product and 0.01 per cent of

butylated hydroxyanisole (BHA) by weight of the finished product. Such addition need not be declared on the label. For improving dispersibility, it may contain lecithin to a maximum limit of 0.5 per cent under label declaration as per Rule 42(ee). Milk powder shall contain not more than 4.0 per cent moisture, not less than 26.0 per cent milk fat, not less than 96.0 per cent total solids and not more than 7.3 per cent total ash on dry basis. The total acidity expressed as lactic acid shall not be more than 1.2 per cent. The plate count shall not exceed 40,000 per gram. Coliform count and coagulase positive staphylococcus aureus shall be absent in 0.1 gram of the powder. Salmonella and shigella shall be absent in 25 grams of the powder. The insolubility index shall not be more than 2.0ml. The spray-dried product shall be packed in nitrogen or mixture of nitrogen and carbon dioxide in hermetically sealed containers: Provided that the spray-dried milk powder meant for reconstitution into liquid milk and not for direct consumption as such may also be packed in bags of food grade poly-ethylene of minimum thickness 0.050 mm, encased with multi-walled craft paper bags, or packs made out of craft paper sandwich laminated to high density polyethylene woven fabric. The product shall be stored below 20 degree centigrade and a statement of this effect shall be made on the package, along with the date of manufacture. In addition to compliance with the labelling provisions contained in rule 32 such bags shall also be clearly labelled as "Not for direct consumption" and "To be used before.....": Provided further that if the spray dried milk powder meant for reconstitution into liquid milk and not for direct consumption and packed in above manner, cannot be stored at or below 20 degree centigrade, such product shall not contain moisture more than 3.5 per cent, by weight and shall be clearly labelled as "To be used within five months from tire date of packing" and "not for direct consumption".

**A.11.02.15.-Skimmed Milk Powder** means the product obtained from cow or buffalo milk or a combination thereof by the removal of water. It may contain added calcium chloride, citric acid and sodium citrate, sodium salts of orthophosphoric acid and polyphosphoric acid (as linear phosphate) not exceeding 0.3 per cent by weight of the finished product. Such addition need not be declared on the label. Skimmed milk powder shall not contain more than 1.5 per cent milk fat and moisture shall not exceed 5.0 per cent. The total acidity expressed as lactic shall not exceed 1.5 per cent. The plate count shall not exceed 50,000 per gram and Coliform shall be absent in 0.1 gram of the powder. The solubility index of the product shall be as follows: Insolubility Index (Maximum) - Roller dried 15.0 ml - Spray dried 1.5 ml. The total solids shall not be less than 95.0 per cent and total ash (on dry basis) shall not be more than 8.2 per cent. The process of drying shall be mentioned on the label.

**A.11.02.16.-Partly Skimmed Milk Powder** means the product obtained from partly skimmed cow or buffalo milk or a combination thereof by the removal of water. It may contain added calcium chloride, citric acid and sodium citrate, sodium salts of orthophosphoric acid and polyphosphoric acid (as linear phosphate) not exceeding 0.3 per cent by weight of the finish - product. Such addition need not be declared on the label. Partly skimmed milk powder shall not contain more than 5.0 per cent moisture and fat content of the product shall be more than 1.5 and less than 26.0 per cent. Butylated hydroxyanisole (BHA) not exceeding 0.01 per cent by weight of the finished product may be added. The exact fat content shall be indicated on the label. Insolubility Index (Maximum) - Roller dried 15.0 ml - Spray dried 1.5 ml. The total solids shall not be less than 95.0 per cent, and total ash (on dry basis) shall not be more than 8.2 per cent. Tire acidity expressed as lactic acid shall not be more than 1.5 per cent. The process of drying shall be mentioned on the label. The spray-dried product shall he packed in hermeticaly sealed containers.

[[A.11.02.12] [Substituted by G.S.R. 133, dated 23rd January, 1973.] - [Khoya by whatever variety of names it is sold such as Pindi, Danedar, Dhap, Mawa or Kava] [Substituted by G.S.R. 178(E), dated 6th April, 1998 and corrected by G.S.R. 479(E), dated 8th August, 1998 (w.e.f. 6-10-1998).] means the product obtained from cow or buffalo [or goat or sheep] [Substituted by G.S.R. 205, dated 13th February, 1974 (w.e.f. 23-5-1974).] milk [or milk solid] [Inserted by G.S.R. 550(E), dated 4th July, 1985.] or a combination thereof by rapid drying. The milk fat content shall not be less than [30 per cent on dry weight basis] [Substituted by G.S.R. 178(E), dated 6th April, 1998 and corrected by G.S.R. 479(E), dated 8th August, 1998 (w.e.f. 6-10-1998).] of finished product.][It may contain citric acid not more than 0.1 per cent by weight.] [Added by G.S.R. 550(E), dated 4th July, 1985.][It shall be free from added starch, added sugar and added colouring matter.] [Added by G.S.R. 178(E), dated 6th April, 1998 (w.e.f. 6-10-1998).][A.11.02.13-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 dextrins/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] [Substituted by G.S.R. 398(E), dated 3rd July, 2006 and as corrected by G.S.R. 1(E), dated 2nd January, 2007, by G.S.R. 267(E), dated 2nd April, 2007, for item A.11.02.13.01 (w.e.f. 4-7-2007).] :-

**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. Thiamin (Vitamin B1)-Thiamin chloride hydrochloride, Thiamin 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. Folacin-Folic acid;**
- 22. Pantothenic acid-Calcium pantothenate, Panthenol;**
- 23. Vitamin B12-Cyanocobalamin, Hydroxycobalamin;**

**24. Vitamin K-Phytolmenaquinone;****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	2.0 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)	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 B <sub>12</sub> , 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. Phosphorus,mg per 100 g. (not less than)	115 mg
25. Magnesium,mg per 100 g. (not less than)	22 mg
26. Iron, mgper 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, mgper 100 g. (not less than)	2.5 mg
and notmore than	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. Bacterialcount, per g (not more than)	10,000
33. Coliformcount absent in	0.1 gram
34. Yeast andmould count absent in	0.1 gram
35. SalmonellaandShigellaabsent in	25 gram
36. E. coliabsent in	0.1 gram
37. Staphylococcusaureasabsent 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. [A.11.02.13.01-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. Vegetables 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.] [Substituted by G.S.R. 398(E), dated 3rd July, 2006 and as corrected by G.S.R. 1(E), dated 2nd January, 2007, by G.S.R. 267(E), dated 2nd April, 2007, for item A.11.02.13.01 (w.e.f. 4-7-2007).] 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. Aminoacids - Not less than 9 mg/L (only L forms of aminoacids 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 11.27µg/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 PGE 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. Thiamin (Vitamin B1)-Thiamin 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-Phytolmenaquinone;****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 Sodiumhydroxide]Sodiumhydrogen carbonate]Sodiumcarbonate]Potassiumhydroxide]Potassiumhydrogen carbonate]PotassiumcarbonateCalciumhydroxide]	Limited by good manufacturing practice and within the limits for sodium and potassium in all types of infant formulae
Sodiumcitrate]Potassiumcitrate]L(+)]Lactic acid]L(+)]Lactic acid producing cultures Citric acid]	Limited by good manufacturing practice in all types of infant formulae
Antioxidants (Mixed tocopherols concentrate and L-Ascorbyl palmitate]	1 mg in all types of infant formula
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)	10.0
and not more than	16.0
3. Total fat, per cent by weight (not less than)	18.0
Milk fat, per cent by weight (not less than)	12.0
Linoleate per 100 gram (not less than)	1.398
4.	8.5

	Total ash, per cent by weight (not more than)	
	Ash insoluble in dilute	
5.	Hydrochloric acid, per cent by weight (not more than)	0.1
6.	Solubility:	
	(a) Solubility Index maximum	2.0 ml
	(b) Solubility percent 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)	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 B <sub>12</sub> , 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 α-tocopherol compounds) IU per 100 g. (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 100g. (not less than)	230mg
25.	Phosphorus, mg per 100 g. (not less than)	115mg
26.	Magnesium, mg per 100 g. (not less than)	22mg
27.	Iron, mg per 100 g. (not less than)	5.0mg
28.	Iodine, µg per 100 g. (not less than)	20µg
29.	Copper, µg per 100 g. (not less than)	280µg
30.	Zinc, mg per 100 g. (not less than) and not more than	2.5mg 5.0mg
31.	Manganese, µg per 100 g. (not less than)	20µg
32.	Selenium, µg per 100 g. (not less than)	14µg
33.	Bacterial count, per g. (not more than)	10,000
34.	Coliform count absent in	0.1gram
35.	Yeast and mould count absent in	0.1gram
36.	Salmonella and Shigella absent in	25gram
37.	E. coli absent in	0.1gram
38.	Staphylococcus aureas absent in	0.1gram.
39.	[ ] [Inserted by G.S.R. 458(E), dated 2nd July, 2007 (w.e.f. 3-7-2007).]	[Mono and Diglycerides] [Inserted by G.S.R. 458(E), dated 2nd July, 2007 (w.e.f. 3-7-2007).]
		0. [4gram] [Inserted by G.S.R. 458(E), dated 2nd July, 2007 (w.e.f. 3-7-2007).]

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:(i)Protein shall be 2.25-2.75 gram per 100 kcal;(ii)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;(iii)Whey: Casein ratio shall be 60: 40. Essential amino acids should include taurine, cystine, tyrosine and histidine;Lactose free infant milk substituteLactose and socrose free infant milk substituteSucrose free infant milk substituteProvided 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:-(i)Soy protein-based, lactose-free formula shall have soy-protein and carbohydrate as glucose, dextrose, dextrin/maltodextrin, maltose and/or sucrose;(ii)lactose-free cow's/buffalo's milk-based formulas shall have carbohydrate as glucose, dextrose, dextrin/maltodextrin, maltose and sucrose.Hypoallergenic infant milk substitutesProvided that the Hypoallergenic infant milk substitutes shall also meet the following requirement in addition to the requirements mentioned in the standard:(i)Protein shall be hydrolyzed whey or casein or;(ii)100% free aminoacids 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.[A.11.02.13.02-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, dextrins/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 alfa amylase upto a maximum extent of 0.025 per cent by weight, fruits and vegetables, egg or egg products. It may also include aminoacids such as lysine, methionine, taurine, carnitine, etc.] [Substituted by G.S.R. 398(E), dated 3rd July, 2006 and as corrected by G.S.R. 1(E), dated 2nd January, 2007, by G.S.R. 267(E), dated 2nd April, 2007, for item A.11.13.02 (w.e.f. 4-7-2007).]The source of Vitamin Compounds and Mineral Salts maybe 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 D.-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. Thiamin (Vitamin B1)-Thiamin 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-Phylloquinone;**

**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 100g of product on a dry weight basis
Lecithin	1.5 g.
Mono-and Mono- and Diglycerides	1.5 g.
pH-Adjusting Agents	
Sodiumhydrogen carbonate}	
Sodiumcarbonate}	Limited by good manufacturing practice within the limits for sodium.
Sodiumcitrate}	
Potassiumhydrogen carbonate}	
Potassiumcarbonate}	
Potassiumcitrate}	
Sodiumhydroxide}	
Calciumhydroxide}	
Potassiumhydroxide}	
L(+)Lactic acid}	
Citricacid}	
Antioxidants	
Mixed tocopherols concentrate} □ Tocopherol}	300 mg/kg fat, singly or in combination
L-Ascorbyl palmitate}	200 mg/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)	20µg
15. Iron, mg per 100 g. (not less than)	5.0mg
16. Zinc, mg per 100 g. (not less than)	2.5mg
and not more than	5.0mg
17. Bacterial count, per g. (not more than)	10,000
18. Coliform count absent in	0.1gram
19. Yeast and mould count absent in	0.1gram
20. Salmonella and Shigella absent in	25gram
21. E. coli absent in	0.1gram
22. Staphylococcus aureas absent in	0.1gram.

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.[A.11.02.13.03-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 per cent. 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.] [Substituted by G.S.R. 398(E), dated 3rd July, 2006 and as corrected by G.S.R. 1(E), dated 2nd January, 2007, by G.S.R. 267(E), dated 2nd April, 2007, for item A.11.02.13.03 (w.e.f. 4-7-2007).]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. Thiamin (Vitamin B1)-Thiamin 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-Phytolmenaquinone;**



**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 additives:

Name of the food additives	Maximum level in 100 g of product, on a dry weight basis
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
Calcium carbonate]	practice
L(+)-Lactic acid]	1.5 gram
Citric acid]	2.5 gram
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 the limits for sodium
Enzymes	Limited by good manufacturing
Malt carbohydrates	practice
Leavening Agents	
Ammonium carbonate]	Limited by good manufacturing practice
Ammonium hydrogencarbonate]	

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 (notmore than)	5.0
5. Ash insoluble in dilute Hydrochloricacid, per cent by weight (not more than)	0.1
6. Crudefibre(on dry basis) per cent by weight (not more than)	1.0
7. Vitamin A (as retinol) µg per 100 g.(not less than)	350µg
8. Added Vitamin D, µg per 100 g.(expressed asCholecalciferolorErgocalciferol) (not less than)	5µg
9. Vitamin C, mg per 100 g. (not lessthan)	25mg
10. Thiamine (as hydrochloride), mg per100 g. (not less than)	0.5mg
11. Riboflavin, mg per 100 g. (not lessthan)	0.3mg
12. Niacin, mg per 100 g. (not less than)	3.0mg
13. Folic acid, µg per 100 g. (not lessthan)	20.0µg
14. Iron, mg per 100 g. (not less than)	5.0mg
15. Zinc, mg per 100 g. (not less than)	2.5mg
and not more than	5.0mg
16. Bacterial count, per g. (not morethan)	10,000
17. Coliformcount absent in	0.1gram
18. Yeast and mould count absent in	0.1gram
19. Salmonella andShigellaabsent in	25gram
20. E. coli absent in	0.1gram
21. Staphylococcusaureasabsent in	0.1gram.

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, metallised film or aluminium foil in such a way to protect from deterioration.[A.11.02.13.04-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).] [Inserted by G.S.R. 398(E), dated 3rd July, 2006 and as corrected by G.S.R. 1(E), dated 2nd January, 2007, by G.S.R. 267(E), dated 2nd April, 2007, (w.e.f. 4-7-2007).]Follow-up formula shall contain the following nutrients indicated below--

- (1)Protein - Not lessthan 3.0 gram per 100 available calories (or 0.7 gram per 100 availablekilojoules)  
Not morethan 5.5 g per 100 available calories (or 1.3 g per 100 availablekilojoules).

(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 kilojoules).

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. Thiamin (Vitamin B1)-Thiamin 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-Phytolmenaquinone;****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,--

Name of the food additives	Maximum level in 100 ml of product, Ready-for consumption
pH-Adjusting Agents	
Sodiumhydrogen carbonate]	
Sodiumcarbonate]	Limitedby good manufacturing practice and within the limits for sodium
Sodiumcitrate]	
Potassiumhydrogen carbonate]	
Potassiumcarbonate]	
Potassiumcitrate]	
Sodiumhydroxide]	
Calciumhydroxide]	
Potassiumhydroxide]	
L(+)]Lactic acid]	
Citricacid]	
Antioxidants	
Mixedtocopherolsconcentrate]	3 mgsingly or in combination
oo-Tocopherol]	
L-Ascorbyl]palmitate]	5 mgsingly or in combination

It shall also conform to the following requirements,

Sl. No.	Characteristics	Requirements
1.	Moisture, per cent by weight (not more than)	4.5

2.	Totalmilk protein, per cent by weight (not less than)	13.5
	and (notmore than)	24.75
3.	Total fat,per cent by weight (not less than)	18.0
	and (notmore than)	27.0
	Linoleateper 100 gram (not less than)	1.398
4.	Totalash, per cent by weight (not more than)	8.5
5.	Ash insolublein dilute Hydrochloric acid, per cent by weight (not more than)	0.1
6.	Solubility:	
	SolubilityIndex maximum	2.0 ml
	Solubilityper cent by weight (not less than)	98.5
7.	Vitamin A(as retinol) µg per 100 g. (not less than)	350 µg
8.	AddedVitamin D (expressed asCholecalciferolorErgocalciferol) µg per 100 g. (not less than)	4.5 µg
9.	VitaminC, mg per 100 g. (not less than)	36 mg
10.	Thiamine,mcg per 100 g. (not less than)	180 µg
11.	Riboflavin,µg per 100 g. (not less than)	270µg
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.	Pantothenicacid, mg per 100 g. (not less than)	1.35 mg
16.	VitaminB12, 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 (x-tocopherolcompounds) I.U. per 100 g. (notless 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.	Phosphorus,mg per 100 g. (not less than)	270 mg
26.	Magnesium,mg per 100 g. (not less than)	27 mg
27.	Iron, mgper 100 g. (not less than)	5 mg
28.	Iodine,ggper 100 g. (not less than)	22.50 µg
29.	Copper,µg per 100 g. (not less than)	280 µg
30.	Zinc, mgper 100 g. (not less than)	2.5 mg
	and (notmore than)	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 aureus 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. A.11.02.14-BUTTER means the fatty product derived exclusively from milk of Cow and/or Buffalo or its products in the form of an emulsion of the type water-in-oil. The product may be with principally or without added common salt and starter cultures of harmless lactic acid and/or flavour producing bacteria. Table butter shall be obtained from pasteurized 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 Appendix C. It shall conform to the microbiological requirements prescribed in Appendix D :- Provided that where butter is sold or offered for sale without any indication as to whether it is table or deshi butter, the standards of table butter shall apply. It shall conform to the following requirements :-

Product	Moisture	Milk Fat	Milk solids not fat	Common salt
(1)	(2)	(3)	(4)	(5)
(i) 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
(ii) Desi Cooking Butter		Not less than 76.0 percent m/m	-	-]

Substituted by G.S.R. 356(E), dated 7th June, 2005, for items A.11.02.19 and 11.02.20 (w.e.f. 7-3-2006). The said items, before substitution, stood as under: "A.11.02.19.-Table (Creamery) Butter means the product obtained from cow or buffalo milk or a combination thereof or from cream or curd obtained from cow or buffalo milk or a combination thereof with or without the addition of common salt and annatto or carotene as colouring matter. It shall be free from other animal fats, wax and mineral oils, vegetable oils and fats. No preservative except common salt and no colouring matter except annatto or carotene shall be added. It shall contain not less than 80.0 per cent by weight of milk fat, not more than 1.5 per cent by weight of curd and not more than 3.0 per cent by weight of common salt. Diacetyl may be added as flavouring agent but, if so used, the total diacetyl content shall not exceed 4.0 parts per million, calcium hydroxide, sodium bicarbonate, sodium carbonate, sodium polyphosphate, (as linear phosphates) may be added for regulating the hydrogen-ion concentration in the finished products not exceeding 0.2 per cent by weight of butter as a whole. A.11.02.20.-Deshi (Cooking) Butter means the product obtained from cow or buffalo milk or a combination thereof or curd obtained from cow or buffalo milk or combination thereof without the addition of any preservative including common salt, any added colouring matter or any

added flavouring agent. It shall be free from other animal fats, wax and mineral oils, vegetable oils and fats. It shall contain not less than 76.0 per cent of milk fat by weight: Provided that where butter is sold or offered for sale without any indication as to whether it is table butter or deshi butter, the standards of quality prescribed for table butter shall apply."

[[A. 11.2.15] [Substituted by G.S.R. 579(E), dated 13th October, 1980.]-Ghee means the pure clarified fat derived solely from milk or curd or from deshi (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.]Table

Sl. No.	Name of the State/Union Territory	Butyro-refractometer reading at 40°C	Minimum Reichert value	Percentage
PFA as Oleic acid (Max.)	Moisture (Max.)			
(1)	(2)	(3)	(4)	(5)
1.	Andhra Pradesh	40.0 to 43.0	24	3.0
2.	Andaman and Nicobar Islands	41.0 to 44.0	24	3.0
3.	Arunachal Pradesh	40.0 to 43.0	26	3.0
4.	Assam	40.0 to 43.0	26	3.0
5.	Bihar	40.0 to 43.0	28	3.0
6.	Chandigarh	40.0 to 43.0	28	3.0
6A. []	[Chhatisgarh] [Inserted by G.S.R. 356(E), dated 7th June, 2005 and read with Corrigendum G.S.R. 706(E), dated 6th December, 2005, with G.S.R. 131(E), dated 3rd March, 2006 and with G.S.R. 532(E), dated 5th September, 2006 (w.e.f. 7-3-2006).]	40. [0 to 44.0] [Inserted by G.S.R. 356(E), dated 7th June, 2005 and read with Corrigendum G.S.R. 706(E), dated 6th December, 2005, with G.S.R. 131(E), dated 3rd March, 2006 and with G.S.R. 532(E), dated 5th September, 2006 (w.e.f. 7-3-2006).]	[26] [Inserted by G.S.R. 356(E), dated 7th June, 2005 and read with Corrigendum G.S.R. 706(E), dated 6th December, 2005, with G.S.R. 131(E), dated 3rd March, 2006 and with G.S.R. 532(E), dated 5th September, 2006 (w.e.f. 7-3-2006).]	o. [3] [Inserted by G.S.R. 356(E), dated 7th June, 2005 and read with Corrigendum G.S.R. 706(E), dated 6th December, 2005, with G.S.R. 131(E), dated 3rd March, 2006 and with G.S.R. 532(E), dated 5th September, 2006 (w.e.f. 7-3-2006).]



2006 (w.e.f. 7-3-2006).]			7-3-2006).]	2006 (7-3-2006).]
7.	Dadra and Nagar Haveli	40.0 to 43.0	24	3.0
8.	Delhi	40.0 to 43.0	28	3.0
9.	(a) Goa	40.0 to 43.0	26	3.0
	(b) Daman and Diu	40.0 to 43.5	24	3.0
10.	Gujarat:			
	(a) Areas other than cotton tract areas	40.0 to 43.5	24	3.0
	(b) Cotton tract areas	41.5 to 45.0	21	3.0
11.	Haryana:			
	(a) Areas other than cotton tract areas	40.0 to 43.0	28	3.0
	(b) Cotton tract areas	40.0 to 43.0	26	3.0
12.	Himachal Pradesh	40.0 to 43.0	26	3.0
13.	Jammu and Kashmir	40.0 to 43.0	26	3.0
13A. [ ]				3. [0]
[Inserted by G.S.R. 356(E), dated 7th June, 2005 and read with Corrigendum G.S.R. 706(E), dated 6th December, 2005, with G.S.R. 131(E), dated 3rd March, 2006 and with G.S.R. 532(E), dated 5th September, 2006 (w.e.f. 7-3-2006).]			[28] [Inserted by G.S.R. 356(E), dated 7th June, 2005 and read with Corrigendum G.S.R. 706(E), dated 6th December, 2005, with G.S.R. 131(E), dated 3rd March, 2006 and with G.S.R. 532(E), dated 5th September, 2006 (w.e.f. 7-3-2006).]	[Insert] G.S.R. 356(E), dated 7th June, 2005 and read with Corrigendum G.S.R. 706(E), dated 6th December, 2005, with G.S.R. 131(E), dated 3rd March, 2006 and with G.S.R. 532(E), dated 5th September, 2006 (w.e.f. 7-3-2006).]
14.	Karnataka:			
	(a) Areas other than Belgaum District	40.0 to 43.0	24	3.0
	(b) Belgaum District	40.0 to 44.0	26	3.0
15.	Kerala	40.0 to 43.0	26	3.0

16.	Lakshadweep	40.0 to 43.0	26	3.0
17.	Madhya Pradesh:			
	(a) Areas other than cotton tract areas	40.0 to 44.0	26	3.0
	(b) Cotton tract areas 41.5 to 45.0	21	3.0	0.5
18.	Maharashtra:			
	(a) Areas other than cotton tract areas	40.0 to 43.0	26	3.0
	(b) Cotton tract areas	41.5 to 45.0	21	3.0
19.	Manipur	40.0 to 43.0	26	3.0
20.	Meghalaya	40.0 to 43.0	26	3.0
21.	Mizoram	40.0 to 43.0	26	3.0
22.	Nagaland	40.0 to 43.0	26	3.0
23.	Orissa	40.0 to 43.0	26	3.0
24.	Pondicherry	40.0 to 44.0	26	3.0
25.	Punjab	40.0 to 43.0	28	3.0
26.	Rajasthan:			
	(a) Areas other than Jodhpur Division	40.0 to 43.0	26	3.0
	(b) Jodhpur Division	41.5 to 45.0	21	3.0
27.	Tamil Nadu	41.0 to 44.0	24	3.0
28.	Tripura	40.0 to 43.0	26	3.0
29.	Uttar Pradesh	40.0 to 43.0	26	3.0
[29A]	[Uttaranchal] [Inserted by G.S.R. 356(E), dated 7th June, 2005 and read with Corrigendum G.S.R. 706(E), dated 6th December, 2005, with G.S.R. 131(E), dated 3rd March, 2006 and with G.S.R. 532(E), dated 5th September, 2006 (w.e.f. 7-3-2006).]	40. [0 to 43.0] [Inserted by G.S.R. 356(E), dated 7th June, 2005 and read with Corrigendum G.S.R. 706(E), dated 6th December, 2005, with G.S.R. 131(E), dated 3rd March, 2006 and with G.S.R. 532(E), dated 5th September, 2006 (w.e.f. 7-3-2006).]	[26] [Inserted by G.S.R. 356(E), dated 7th June, 2005 and read with Corrigendum G.S.R. 706(E), dated 6th December, 2005, with G.S.R. 131(E), dated 3rd March, 2006 and with G.S.R. 532(E), dated 5th September, 2006 (w.e.f. 7-3-2006).]	3. [0] [Inserted by G.S.R. 356(E), dated 7th June, 2005 and read with Corrigendum G.S.R. 706(E), dated 6th December, 2005, with G.S.R. 131(E), dated 3rd March, 2006 and with G.S.R. 532(E), dated 5th September, 2006 (w.e.f. 7-3-2006).]

September, 2006 (w.e.f. 7-3-2006).]			2006 (w.e.f. 7-3-2006).]	Septen 2006 (7-3-2006).
30.	West Bengal:			
	(a)			
	Areas other than Bishnupur Sub-Division	40.0 to 43.0	28	3.0
	(b) Bishnupur Sub-Division	41.5 to 45.0	21	3.0
31.	Sikkim	40.0 to 43.0	28	3.0
		(Boudouintest 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. A.11.02.15.01-MILK FAT/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 processes 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 Appendix C. It shall conform to the microbiological requirements prescribed in Appendix D. It shall conform to the following requirements :-

Requirements	Milk Fat/Butter Oil	Anhydrous milk fat/Anhydrous Butter Oil
(1)	(2)	(3)
(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 Olein acid	Not more than 0.4 percent	Not more than 0.3 percent
(vi) Peroxide Value (milliequivalent of Oxygen/kg fat)	Not more than 0.6	Not more than 0.3
(vii) Boudouin Test	Negative	Negative

Substituted by G.S.R. 356(E), dated 7th June, 2005 and read with Corrigendum G.S.R. 706(E), dated 6th December, 2005, with G.S.R. 131(E), dated 3rd March, 2006 and with G.S.R. 532(E), dated 5th September, 2006, for item A.11.02.20.01 (w.e.f. 7-3-2006). The said item, before substitution, stood as under: 'A.11.02.21.01.-Butter Oil or Butter Fat-Products exclusively obtained from butter or cream and resulting from the removal of practically the entire water and solids-not-fat contents. It may contain permitted anti-oxidants not exceeding 0.02 per cent by weight except gallate which shall not exceed 0.01 per cent by weight. It shall conform to standards

of quality of ghee laid down in item A.11.02.21 except Butyro refractometer reading which shall be 40.0-44.0 at 40°C. In case of imported butter oil, Reichert value shall not be less than 24.'

A. 11.02.16-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 mouldiness 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 :-

Item A.11.02.22 renumbered as item A.11.02.16 by G.S.R. 356(E), dated 7th June, 2005 and read with Corrigendum G.S.R. 706(E), dated 6th December, 2005, with G.S.R. 131(E), dated 3rd March, 2006 and with G.S.R. 532(E), dated 5th September, 2006, G.S.R. 575(E), dated 5th September, 2007, G.S.R. 591(E), dated 13th August, 2008 and G.S.R. 805(E), dated 20th November, 2008, G.S.R. 117(E), dated 24th February, 2009, G.S.R. 329(E), dated 15th May, 2009, G.S.R. 606(E), dated 28th August, 2009 and G.S.R. 175(E), dated 5th March, 2010 (w.e.f. 7-3-2006).

	Chakka	Skimmed milkChakka
(i) Totalsolids, per cent by weight	Min.30	Min.20
(ii) Milk fat (on dry basis) per centby weight	Min.33	Max.5
(iii) Milk protein (on dry basis) percent by weight	[Min.30] [Substituted by G.S.R. 149(E), dated 14th March, 1997 (w.e.f. 14.3.1997).]	Min.60
(iv)Titrableacidity (as lactic acid) per cent by weight	Max.2.5	Max.2.5
(v) Total ash (on dry basis) per centby weight	Max.3.5	Max.5.0

Chakka when sold without any indication shall conform to the standards of Chakka.[A.11.02.16.01] [Item A.11.02.22.01 renumbered as A.11.02.16.01 by G.S.R. 356(E), dated 7th June, 2005 (w.e.f. 7-3-2006).]-SHRIKHAND means the product obtained from Chakka or Skimmed Milk Chakka to which milk fat is added. It may contain fruit, 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)	Total solids, percent by weight	Not less than 58
(ii)	Milk fat (on drybasis) per cent by weight	Not less than 8.5
(iii)	Milk protein (on drybasis) per cent by weight	[Not less than 9] [Substituted by G.S.R. 149(E), dated 14.3.1997 (w.e.f. 14.3.1997).]
(iv)	Titrableacidity (as lactic acid) per cent by weight	Not more than 1.4
(v)	Sugar (Sucrose) (ondry basis) per cent by weight	Not more than 72.5
(vi)		Not more than 0.9.

Total ash (on dry basis)per cent by weight

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.A.11.02.17 - YOGHURT means a coagulated product obtained from pasteurized or boiled milk or concentrated milk, pasteurized skimmed milk and/or pasteurized 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 pasteurized products. It may also contain sugar, corn syrup or glucose syrup in sweetened yoghurt and 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 Appendix C. It shall conform to the microbiological requirements prescribed in Appendix D. It shall conform to the following requirements :-

Product	Milk Fat	Milk solids not fat	Milk protein	Sugar
(1)	(2)	(3)	(4)	(5)
(i) Yoghurt	Not less than 3.0 percent m/m	Notless than 8.5 percent m/m	Notless than 3.2 percent m/m	-
(ii) Partly skimmed Yoghurt	Not less than 0.5 percent m/m and notmore than 3.0 percent m/m	Notless than 8.5 percent m/m	Notless than 3.2 percent m/m	-
(iii) Skimmed Yoghurt	Not more than 0.5 percent m/m	Notless than 8.5 percent m/m	Notless than 3.2 percent m/m	-
(iv) Sweetened/FlavouredYoghurt	Not less than 3.0 percent m/m	Notless than 8.5 percent m/m	Notless than 3.2 percent m/m	Notless than 6.0 percent m/m
(v) Fruit Yoghurt	Not less than 1.5 percent m/m	Notless than 8.5 percent m/m	Notless than 2.6 percent m/m	Notless 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°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.

Substituted by G.S.R. 356(E), dated 7th June, 2005 and read with Corrigendum G.S.R. 706(E), dated 6th December, 2005, G.S.R. 131(E), dated 3rd March, 2006, G.S.R. 532(E), dated 5th September, 2006, G.S.R. 575(E), dated 5th September, 2007, G.S.R. 591(E), dated 13th August, 2008, G.S.R. 805(E), dated 20th November, 2008, G.S.R. 117(E), dated 24th February, 2009, G.S.R. 329(E), dated 15th May, 2009, G.S.R. 606(E), dated 28th August, 2009 and G.S.R. 175(E), dated 5th March, 2010 (w.e.f. 7-9-2010), for item A.11.02.23. The said item, before substitution by G.S.R. 356(E), stood as under: "A.11.02.23.-Yoghurt means a coagulated product obtained from toned milk, pasteurised or boiled milk by lactic acid fermentation through lactobacillus bulgarius delbruckii var- bulgarius and Streptococcus thermophilus. It may also contain cultures of Bifidobacterium bifidus and Lactobacillus acido-philus and if added, the declaration to this effect shall be made on the label. The product shall have smooth surface and custard like consistency with no whey separation. it may also contain-(i) milk powder, skimmed milk powder, whey powder, whey proteins, water soluble milk proteins, caseinates manufactured from pasteurised products and lactose enzyme preparation;(ii) sugar, corn-syrup or glucose syrup in case of sweetened, flavoured and fruit yoghurt only;(iii) fruits, fruit pulp, jam, fruit syrup, fruit juice etc. in flavoured and fruit yoghurt only;(iv) permitted colours and flavours in flavoured and fruit yoghurt only. It may contain permitted stabilisers upto a maximum limit of 0.5 per cent by weight. It shall also meet the following requirements, namely:-- - Yoghurt Plain - Yoghurt Skimmed - Yoghurt Sweetened and/or flavoured - Fruit Yoghurt(i) Total milk solids per cent by weight not less than - 13.5 - 11.0 - 13.5 - 10.0(ii) Milk fat, per cent by weight - Not less than 3.0 - Not less than 0.5 - Not less than 3.0 - Not less than 1.5(iii) Sugar, per cent by weight, not less than - - - 6.0 - 6.0(iv) protein, per cent by weight, not less than - 3.2 - 3.2 - 3.2 - 2.6Titrable acidity of the product shall be from 0.8 to 1.2 per cent by weight (as lactic acid). The specific lactic acid bacterial count per gram of the product shall not be less than 10,00,000 and Escherichia. Coli shall be absent in the product. The type of yoghurt shall be clearly indicated on the label otherwise standard of Plain Yoghurt shall apply. Note.-The yoghurt subjected to heat treatment after fermentation at temperature not less than 65°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 bacterial count per gm."

[A.11.02.18 - 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 Appendix C. It shall conform to the microbiological requirements prescribed in Appendix D. It shall conform to the following requirements] [Added by G.S.R. 356(E), dated 7th June, 2005 and read with Corrigendum G.S.R. 706(E), dated 6th December, 2005, with G.S.R. 131(E), dated 3rd March, 2006 and with G.S.R. 532(E), dated 5th September, 2006 (w.e.f. 7-3-2006).] :-

Requirement	Whey Powder	Acid Whey Powder
(1)	(2)	(3)

(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 (Nx6.38)	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. [A.11.02.19 EDIBLE CASEIN PRODUCTS mean the products obtained by separating, washing and drying the coagulum of skimmed milk. Edible acid casein means the product obtained by separating, washing and drying the acid precipitated coagulum of skimmed milk. 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. Edible caseinate means the dry product obtained by reaction of edible casein or fresh casein curd with food grade neutralizing agents and which has 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 Appendix C. It shall conform to the microbiological requirements prescribed in Appendix D. It shall conform to the following requirements] [Added by G.S.R. 356(E), dated 7th June, 2005 and read with Corrigendum G.S.R. 706(E), dated 6th December, 2005, with G.S.R. 131(E), dated 3rd March, 2006 and with G.S.R. 532(E), dated 5th September, 2006 (w.e.f. 7-3-2006).] :-

Requirements	Non-animal rennet Casein	Acid Casein	Caseinate
(1)	(2)	(3)	(4)
(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 dryweight basis	Not less than 84.0 percent m/m	Not less than 90.0 percent m/m	Not less than 88.0 percent m/m
(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 <sub>2</sub> O <sub>5</sub>	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 Acid ml 0.1N Na OH/gm	-	Not more than 0.27 percent	-
(viii) pH Value in 10%	-	-	Not more than 8.0]

[A.12 - [TABLE MARGARINE]] [Substituted by G.S.R. 238(E), dated 20th April, 1978 (w.e.f. 20-4-1978).] means an emulsion of edible oils and fats with water. It shall be free from rancidity, [\*\*\*] [Omitted by G.S.R. 907(E), dated 4th December, 1992 (w.e.f. 4-12-1992)] 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] [Inserted by G.S.R. 575(E), dated 4th August, 1995 (w.e.f. 4-8-1995)] [It may contain food additives permitted in these rules and Appendix C] [Substituted by G.S.R. 812(E), dated 16th December, 2004, for 'permitted emulsifying and stabilizing agents and butylated hydroxyanisole (BHA) upto a maximum limit of 0.02 per cent.' (w.e.f. 16-12-2004)]. It shall conform to the following specifications, namely] :-

1.	Fat	Not less than 80 per cent mass/mass
2.	Moisture	Not less than 12 per cent and not more than 16 per cent mass/mass
3.	Vitamin A	Not less than 30 I.U. per gram of the product at the time of sale
4. [] [Inserted by G.S.R. 245(E), dated 11th March, 1982 (w.e.f. 11.3.1982).]	[Melting point of extracted fat] [Inserted by G.S.R. 245(E), dated 11th March, 1982 (w.e.f. 11.3.1982).]	[31°C to 37°C (Capillary slip method)] [Inserted by G.S.R. 245(E), dated 11th March, 1982 (w.e.f. 11.3.1982).]
5.	Unsaponifiable matter of extracted fat	Not more than 1.5 per cent by weight
6.	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 per cent 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] [Substituted by G.S.R. 245(E), dated 11th March, 1982 (w.e.f. 11-3-1982).] in 1 cm cell on a Lovibond scale; [ \* \* \* ] [The words 'It may contain Annatto or Carotene as colouring matter. It may also contain Lactic Acid, Butyric Acid, Valeric Acid, Cinnamom Oil, Ethyl Putyrate as flavouring agents upto 0.09 ppm m/m and Diacetylene as a Flavouring agent upto a maximum limit of 4.0 ppm.' omitted by G.S.R. 812(E), dated 16th December, 2004 (w.e.f. 16-12-2004).]: 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 500 gms. [Test for argemone oil shall be negative.] [Inserted by G.S.R. 895(E), dated 11th December, 2001 (w.e.f. 11-12-2001)] [A.12.01-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 rules and Appendix C] [Inserted by G.S.R. 465(E), dated 14th August, 1997 (w.e.f. 14-8-1997)]. 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 product 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 (carriprice) 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 weight the unsaponifiable matter shall be not more than 2.5 per cent by weight provided quantity of Rice bran oil is declared on the label of such product as laid down in rule 42(ZZZ)(10).

(iv) Free Fatty Acid calculated as Oleic acid Not more than 0.25 per cent

OR

Acid value 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. Note.-For the purpose of this standard, the "vegetable oil product" shall have the meaning assigned to it in Vegetable Oil Product Control Order, 1947. [Test for argemone oil shall be negative.] [Inserted by G.S.R. 895(E), dated 11th December, 2001 (w.e.f. 11.12.2001)]. [\* \* \*] [Omitted by G.S.R. 1533, dated 8th July, 1968.] [A. 14-TEA means tea other than Kangra tea obtained by acceptable processes, exclusively from the leaves, buds and tender stems of plant of the *Camellia sinensis* (L) O. Kuntze. It may be in the form of black or oolong tea. The product shall have characteristic flavour free from any off odour, taint and mustiness. It shall be free from living insects, moulds, dead insects, insect fragments and rodent contamination visible to the naked eye (corrected if necessary for abnormal vision). The product shall be free from extraneous matter, added colouring matter and harmful substances. Provided that tea may contain "natural flavours" and "natural flavouring substances" which are flavour preparations and single substance respectively, acceptable for human consumption, obtained exclusively by physical processes from materials of plants origin either in their natural state or after processing for human consumption in packaged tea only. Tea containing added flavour shall bear proper label declaration as provided in sub-rule (YY) of rule 42. Tea used in the manufacture of flavoured tea shall conform to the standards of tea. The flavoured tea manufacturers shall register themselves with the Tea Board before marketing flavoured tea. Pectinase enzyme can be added up to a level of 0.2% during manufacture as processing aid. The product shall conform to the following requirement in which all the figures given are expressed on the basis of the material oven-dried at 103±20°C.] [Substituted by G.S.R. 277(E), dated 9th May,

2006 (w.e.f. 9.5.2006).]

- |  |  |
|--|--|
| (a) Total ash (m/m)  | Not less than 4.0 per cent and not more than 8.0 per cent  |
| (b) Water-soluble ash                                      | Not less than 45.0 per cent of total ash                   |
| (c) Alkalinity of water-soluble ash expressed as KOH (m/m) | Not less than 1.0 per cent and not more than 3.0 per cent. |
| (d) Acid-insoluble ash (m/m)                               | Not more than 1.0 per cent                                 |
| (e) Water-extract (m/m)                                    | Not less than 32.0 per cent                                |
| (f) Crude fibre (m/m)                                      | Not more than 16.5 per cent.]                              |

[A.14.01-KANGRA TEA means tea derived exclusively from the leaves, buds and tender stems of plants of the *Camellia sinensis* or *Camellia* tea grown in Kangra and Mandi valleys of Himachal Pradesh. It shall conform to the following specifications, namely] [Substituted by G.S.R. 850(E), dated 25th June, 1975.] :-

- |   |   |
|---|---|
| (a) Total ash determined on tea dried to a constant weight at 100°C   | 4. [5 to 9.0 percent by weight] [Substituted by G.S.R. 816(E), dated 3rd November, 1983.]   |
| (b) Total ash soluble in boiling distilled water  | Not less than 34 per cent of total ash  |
| (c) Ash insoluble in dilute hydrochloric acid   | [Not more than 1.2 per cent by weight on dry basis] [Substituted by G.S.R. 57(E), dated 11th February, 1982.]   |
| Extract obtained by boiling dry tea (dried to constant weight at 100°C) with 100 parts of distilled water for one hour under reflux | Not less than 23 per cent   |
| (e) Alkalinity of soluble ash   | [Not less than 1.0 per cent and not more than 2.2 per cent expressed as K <sub>2</sub> O on dry basis] [Substituted by G.S.R. 57(E), dated 11th February, 1982 (w.e.f. 11.2.1982).] |
| (f) Crude fibre determined on tea dried to constant weight at 100°C   | Not more than 18.5 per cent.  |

It shall not contain any added colouring matter; [\* \* \*] [Omitted by G.S.R. 847(E), dated 7th December, 1994 (w.e.f. 7-12-1994).] [It may also contain 0.2 per cent pectinase enzyme:] [Inserted by G.S.R. 121(E), dated 11th March, 1996 (w.e.f. 11-3-1996).] [Provided that tea may contain Natural Flavours and Natural Flavouring Substances which are flavour preparations and single substance respectively, acceptable for human consumption, obtained exclusively by physical processing from materials of plant origin either in their raw state or after processing for human consumption: Provided further that such tea containing added flavour shall bear proper label declaration as provided in sub-rule (YY) of the rule 42:] [Substituted by G.S.R. 770(E), dated 4th October, 2000 for the provisos (w.e.f. 4-10-2000). Earlier the provisos were substituted by G.S.R. 694(E), dated 11th October, 1999 (w.e.f. 11-4-2000).] [Provided also that] [Substituted by G.S.R. 770(E), dated 4th October, 2000 (w.e.f. 4-10-2000).] the tea used in the manufacture of flavoured tea shall conform to the standards of tea: Provided that if tea is sold or offered for sale without any indication as to whether it is Kangra tea or not, the standards of quality of tea prescribed in Item A.14 shall apply : [Provided also that Flavoured tea manufacturers shall register themselves with the

Tea Board before marketing Flavoured tea.] [Substituted by G.S.R. 694(E), dated 11th October, 1999 (w.e.f. 11-4-2000).][A.14.02-GREEN TEA means the product derived solely and exclusively, and produced by acceptable processes, notably enzyme, inactivation, rolling or comminution and drying, from the leaves, buds and tender stems of varieties of the species *Camellia sinensis* (L) O. Kuntze, known to be suitable for making tea for consumption as a beverage. The product shall have characteristic flavour free from any off odour, taint and mustiness. It shall be free from living or dead insects, moulds, insect fragments and rodent contamination visible to the naked eye (corrected if necessary for abnormal vision). The product shall be free from extraneous matter, added colouring matter and harmful substances: Provided that the tea may contain "natural flavours" and "natural flavouring substances" which are flavour preparations and single substance respectively, acceptable for human consumption, obtained exclusively by physical processes from materials of plants origin either in their natural state or after processing for human consumption in packaged tea only. Tea containing added flavour shall bear proper label declaration as provided in sub-rule (YY) of rule 42. Tea used in the manufacture of flavoured tea shall conform to the standards of tea. The flavoured tea manufacturers shall register themselves with the Tea Board before marketing flavoured tea. The product shall conform to the following requirements in which all the figures given are expressed on the basis of the material oven-dried at  $103 \pm 2^\circ\text{C}$ .] [Inserted by G.S.R. 277(E), dated 9th May, 2006 (w.e.f. 9-5-2006).]

Parameter	Proposed Standards
(a) Total ash (m/m)	Not less than 4.0 per cent and not more than 8.0 per cent
(b) Water-soluble ash	Not less than 45.0 per cent of total ash
(c) Alkalinity of water-soluble ash expressed as KOH (m/m)	Not less than 1.0 per cent of total ash and not more than 3.0 per cent.
(d) Acid-insoluble ash (m/m)	Not more than 1.0 per cent
(e) Water-extract (m/m)	Not less than 32.0 per cent
(f) Crude fibre (m/m)	Not more than 16.5 per cent
(g) Total catechins (m/m)	Not less than 9.0 per cent and not more than 19.0 per cent.]

[A.15-EDIBLE COMMON SALT means a crystalline solid, white, pale, pink or light grey in colour [free from contamination] [Substituted by G.S.R. 23(E), dated 16th January, 1981 and corrected by G.S.R. 205(E), dated 25th March, 1981.] with clay, grit and or light grey in colour free from visible contamination with clay, grit and other extraneous adulterant and impurities. It shall not contain moisture in excess of six per cent of the weight of the undried sample. The sodium chloride content (as NaCl) and the matter soluble in water other than sodium chloride on dry weight basis shall be as specified in columns (2) and (3) of the Table below against the period of validity mentioned in the corresponding entry in column (1) of the said Table. The matter insoluble in water shall not exceed 1.0 per cent by weight on dry weight basis]: Table

Period of validity	Minimum percentage of sodium chloride content as NaCl (on dry basis)	Maximum percentage of matter soluble in water other than sodium chloride (on dry basis)
(1)	(2)	(3)

Up to 31-3-1982	94.0	5.0
from 1-4-1982		
to 31-3-1983	94.5	4.5
from 1-4-1983		
to 31-3-1984	95.0	4.0
from 1-4-1984		
to 31-3-1985	95.5	3.5
from		
1-4-1985 onwards	96.0	3.0

[\*\*\*\*] [Provisos omitted by G.S.R. 184(E), dated 21st March, 2005 (w.e.f. 21-9-2005).] [The product may contain food additives permitted in Appendix C. The total matter insoluble in water where an anticaking agent has been added shall not exceed 2.2 percent and sodium chloride content on dry basis shall not be less than 97.0 percent by weight.] [Inserted by G.S.R. 184(E), dated 21st March, 2005 (w.e.f. 21-9-2005).] [A.15.01-IODISED SALT means a crystalline solid, white or pale, pink or light grey in colour, [free from contamination] [Substituted by G.S.R. 900(E), dated 10th November, 1987 (w.e.f. 10-2-1988).] with clay, grit and other extraneous adulterants and impurities. It shall conform to the following standards, namely] :-

Moisture	Not more than 6.0 per cent by weight of the undried sample
Sodium chloride (NaCl)	Not less than 96.9 per cent by weight on dry basis
Matter insoluble in water	Not more than 1.0 per cent by weight on dry basis
Matter soluble in water other than Sodium Chloride	Not more than 3.0 per cent by weight on dry basis
Iodine content at:-	
(a) Manufacturers level	Not less than 30 parts per million on dry weight basis
(b) Distribution channel including retail level	Not less than 15 parts per million on dry weight basis.

[\*\*\*\*] [[Provisos omitted by G.S.R. 184(E), dated 21st March, 2005 (w.e.f. 21-9-2005). The provisos, before omission, stood as under: 'Provided that iodised salt may contain permitted anticaking agents as provided in rule 62 of these rules: Provided further that the total matter insoluble in water in such cases shall not exceed 2.2 per cent and sodium chloride content on dry basis shall not be less than 97.0 per cent by weight.']] [The product may contain food additives permitted in Appendix C. The total matter insoluble in water where an anticaking agent has been added shall not exceed 2.2 percent and sodium chloride content on dry basis shall not be less than 97.0 percent by weight.] [Inserted by G.S.R. 184(E), dated 21st March, 2005 (w.e.f. 21-9-2005).] [A.15.01.01-POTASSIUM IODATE means a crystalline powder, white in colour free from impurities. It shall conform to the following standards, namely] [Inserted by G.S.R. 107(E), dated 22nd February, 1991 (w.e.f. 22-2-1991).] :-

1. [Potassium iodate (as  $KIO_3$ ) per cent by weight not less than] 99. [0] [Substituted by G.S.R. 431(E), dated 19th June, 2009] [Substituted by G.S.R. 431(E), dated 19th June, 2009 (w.e.f. 19-6-2009)]

(w.e.f. 19-6-2009).]	19-6-2009).]
2. Solubility	Soluble in 30 parts of water
3. Iodide (as I) per cent by wt. not more than	0.002
4. Sulphate (as SO <sub>4</sub> ) per cent by wt. not more than	0.002
5. Bromate, bromide, chlorate and chloride per cent by wt. not more than	0.01
6. Matter insoluble in water per cent by wt. not more than	0.10
7. Loss on drying per cent by wt. not more than	0.1
8. pH (5 per cent solution)	Neutral
9. Heavy metal (as Pb) ppm not more than	10
10. Arsenic (as As) ppm not more than	3
11. Iron (as Fe) ppm not more than	10.]

[A.15.02-IRON FORTIFIED COMMON SALT means a crystalline solid, white or pale, pink or light grey in colour, free from visible contamination with clay grit and other extraneous adulterants and impurities. It shall conform to the following standards, namely] [Inserted by G.S.R. 11(E), dated 4th January, 1985.]:

1. Moisture	Not more than 5.0 per cent by weight
2. Water insoluble matter	Not more than 1.0 per cent on dry weight basis
3. Chloride content (as NaCl)	Not less than 96.5 per cent by weight on dry weight basis
4. Matter insoluble in dilute hydrochloric acid	Not more than 3.0 per cent by weight on dry weight basis, (to be determined by the method specified in IS 253-1970)
5. Matter soluble in water other than Sodium Chloride	Not more than 2.5 per cent on dry weight basis
6. Iron content (as Fe)	850-1100 parts per million
7. Phosphorus as inorganic (PO <sub>4</sub> )	1500-2000 parts per million
8. Sulphate as (SO <sub>4</sub> )	Not more than 1.1 per cent by weight
9. Magnesium as (Mg) water soluble	Not more than 0.10 per cent by weight
10. pH value in 5 percent solution in water	2 to 3.5:

[\*\*\*\*] [[Proviso omitted by G.S.R. 184(E), dated 21st March, 2005 (w.e.f. 21-9-2005). The proviso, before omission, stood as under : 'Provided that Iron fortified salt may contain permitted anticaking agents as provided in rule 62 of these rules and in such a case the total matter insoluble in water shall not exceed 2.2 per cent on dry weight basis.']] [The product may contain food additives permitted in Appendix C. The total matter insoluble in water where an anticaking agent has been added shall not exceed 2.2 per cent on dry weight basis.] [Inserted by G.S.R. 184(E), dated 21st March, 2005 (w.e.f. 21-9-2005).] [A.16 - FRUIT PRODUCTS:] [Added by S.R.O. 1687, dated 14th July, 1956.] [A.16.01-THERMALLY PROCESSED FRUITS (Canned/Bottled/Flexible packaged/Asceptically packed) means the products obtained from sound, matured, dehydrated, fresh or frozen, peeled or unpeeled, 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 Appendix C. The product shall conform to the microbiological requirements given in Appendix D. Drained weight of fruits shall be not less than the weight given below:-**

(i) Liquid pack Notless than 50.0 percent or net weight of the contents

(ii)Solid Pack Notless 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] [Substituted by Notification No. G.S.R. 185 (E) dated 21.3.2005 (w.e.f. 12.9.1955)], when packed in the rigid containers. [The water capacity of the container] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container' (w.e.f. 8-2-2010).] is the volume of distilled water at 20° C which the sealed container is capable of holding when completely filled.**

A.16.02-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 names 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 - 50.0percent of net weight of contents

(b)Solid pack - 70.0percent of net weight of contents

**3. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D. 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] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container'**

**(w.e.f. 8-2-2010).], when packed in the rigid containers. [The water capacity of the container] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container' (w.e.f. 8-2-2010).] is the volume of distilled water at 20° C which the sealed container is capable of holding when completely filled.**

A.16.03-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 unpeeled, 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 Appendix C. The product shall conform to the microbiological requirements given in Appendix D. 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) LiquidPack :-

(a) Mushroom	50.0percent of net weight of contents
(b) Green Beans, CarrotsPeas, Sweet corn/baby corn	50.0percent of net weight of contents
(c) Mushroom packedin sauce	25.0percent of net weight of contents
(d) Othervegetables	50.0percent of net weight of contents
(ii) Solid Pack	70.0percent 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] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container' (w.e.f. 8-2-2010).], when packed in the rigid containers. [The water capacity of the container] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container' (w.e.f. 8-2-2010).] is the volume of distilled water at 20° C which the sealed container is capable of holding when completely filled.**

A.16.04-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 sealed in a container, so as to prevent spoilage.

**2. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D.**

**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] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container' (w.e.f. 8-2-2010).], when packed in the rigid containers. [The water capacity of the container] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container' (w.e.f. 8-2-2010).] is the volume of distilled water at 20° C which the sealed container is capable of holding when completely filled.**

A.16.05-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 Appendix C. The product shall conform to the microbiological requirements given in Appendix D.**

**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] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container' (w.e.f. 8-2-2010).], when packed in the rigid containers. [The net weight of the container] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container' (w.e.f. 8-2-2010).] is the volume of distilled water at 20° C which the sealed container is capable of holding when completely filled.**



A.16.06-THERMALLY PROCESSED FRUIT 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. [Except in case of Apple juice, Orange juice (reconstituted from concentrate), Grape juice, Pineapple Juice (reconstituted from concentrate)] [Inserted by G.S.R. 63(E), dated 8th February, 2010 (w.e.f. 8-2-2010).]. 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 Appendix C. The product shall conform to the microbiological requirements given in Appendix D. The product shall meet the following requirements:**

**FRUIT JUICES**

	TSSMin.(%)	Acidityexpressed as Citric AcidMax. (%)	***] [The column 'Added Nutritive Sweeteners Maximum (g/kg)' and the entries relating thereto omitted by G.S.R. 63(E), dated 8th February, 2010 (w.e.f. 8-2-2010).]
1. Apple Juice	10	3.5(as malic acid)	
2. Orange Juice	10	3.5	
(a) Freshlyexpressed			
(b) reconstitutedfrom concentrate	10	3.5	
3. Grape Fruit Juice	9	...	
		4. [Ominimum]	
		[Substituted by G.S.R. 63(E), dated 8th February, 2010, for '4.0' (w.e.f. 8-2-2010).]	
4. Lemon Juice	6		
		5. [Ominimum]	
		[Substituted by G.S.R. 63(E), dated 8th February, 2010, for '5.0' (w.e.f. 8-2-2010).]	
5. Lime Juice	...		
6. Grape Juice	15	3.5	
(a) Freshlyexpressed			
	15	3.5	

(b) Reconstituted from concentrate		
7. Pineapple Juice		
(a) Freshly expressed	10	3.5
(b) Reconstituted from concentrate	10	3.5
8. Black Current	11	3.5
9. Mango, Guava or any other pulpy fruit	15	3.5
Other Fruit Juices of		
10. single species-not very acidic	10	3.5
11. Other Fruit Juices of single species-very acidic	10	3.5
Other Fruit Juices of		
12. single species or combination thereof-not very acidic	10	3.5
Other Fruit Juices of		
13. 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] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container' (w.e.f. 8-2-2010).], when packed in the rigid containers. [The water capacity of the container] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container' (w.e.f. 8-2-2010).] is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.**

A.16.07-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 and reconstituted with water suitable for the purpose of maintaining the essential composition and 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 Appendix C. The product shall conform to the microbiological requirements given in Appendix D.**
- 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] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container' (w.e.f. 8-2-2010).], when packed in the rigid containers. [The water capacity of the container] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container' (w.e.f. 8-2-2010).] is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.**

\* A.16.08-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 containers, 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 Appendix C. The product shall conform to the microbiological requirements given in Appendix D. 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 [the water capacity of the container] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container' (w.e.f. 8-2-2010).], when packed in the rigid containers. [The water capacity of the container] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container' (w.e.f. 8-2-2010).] is the volume of distilled water at 20°C which the sealed container is capable of holding when completely**

**filled.**

A.16.09-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 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 Appendix C. The product shall conform to the microbiological requirements given in Appendix D. It shall meet the following requirements:**

	TSS Min. (%)	Min. Fruit Juice Content (%)	Acidity expressed as Citric AcidMax. (%)
<b>NECTARS OF CITRUS JUICE</b>			
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 BlackCurrent Nectar	15	20	1.5
Other Fruit Nectar	15	20	1.5
Other Fruit Nectar 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] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container' (w.e.f. 8-2-2010).], when packed in the rigid containers. [The water capacity of the container] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container' (w.e.f. 8-2-2010).] is the volume of distilled water at 20 °C which the sealed container is capable of holding when completely**

**filled.**

\* A.16.10-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, by blending with nutritive sweeteners and water or milk 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 Appendix C. The product shall conform to the microbiological requirements given in Appendix D. The product shall meet the following requirements :-**

- (i) Total Soluble Solid (m/m)      Not less than 10.0percent
- (ii) Fruit juicecontent (m/m)
- (a) Lime ready toserve beverage      Not less than 5.0percent
- (b) All otherbeverage/drink      Not less than 10.0percent

**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] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container' (w.e.f. 8-2-2010).], when packed in the rigid containers. [The water capacity of the container] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container' (w.e.f. 8-2-2010).] is the volume of distilled water at 20° C which the sealed container is capable of holding when completely filled.**

A.16.11-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, whereas, 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 Appendix C. The product shall conform to the microbiological requirements given in Appendix D. It shall meet the following requirements :-**

- (i) Total SolubleSolids (m/m)
  - (a) Sweetened - Notless than 15.0 percent
  - (b) Unsweetened - Notless than 12.0 percent
- (ii) Acidity as CitricAcid - Notless 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] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container' (w.e.f. 8-2-2010).], when packed in the rigid containers. [The water capacity of the container] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container' (w.e.f. 8-2-2010).] is the volume of distilled water at 20° C which the sealed container is capable of holding when completely filled.**

A.16.12-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 and variety by sieving the prepared fruits, whereas, 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/pure if the amount of nutritive sweeteners is in excess of 15 gm/kg.**

**3. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D. It shall meet the following requirements:-**

- (i) Total SolubleSolids (m/m) exclusive of added sugar - Notless than 6.0 percent
- (ii) Acidity as CitricAcid - Notless 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] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container' (w.e.f. 8-2-2010).], when packed in the rigid containers. [The water capacity of**

**the container] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container' (w.e.f. 8-2-2010).] is the volume of distilled water at 20° C which the sealed container is capable of holding when completely filled.**

A.16.13-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 items A.16.06 and A.16.07. 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] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container' (w.e.f. 8-2-2010).], when packed in the rigid containers. [The net weight of the container] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container' (w.e.f. 8-2-2010).] is the volume of distilled water at 20° C which the sealed container is capable of holding when completely filled.**

A.16.14-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 Appendix C. The product shall conform to the microbiological requirements given in Appendix D. It shall meet the following requirements :-**

Sl. No.	Product	Total Soluble Solids (w/w)
1.	TomatoPuree	Notless than 9.0 percent
2.	TomatoPaste	Notless than 25.0 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] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container' (w.e.f. 8-2-2010).], when packed in the rigid containers. [The water capacity of the container] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the**

**net weight of the container' (w.e.f. 8-2-2010).] is the volume of distilled water at 20° C which the sealed container is capable of holding when completely filled.**

A.16.15-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 and 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 Appendix C. The product shall conform to the microbiological requirements given in Appendix D. The product shall comply with the following requirements :**

- |                                      |                          |
|--------------------------------------|--------------------------|
| (i) Moisture (m/m)                   | Not more than 5.0percent |
| (ii) Total solublesolids (m/m)       | Not less than 5.0percent |
| (On dilution onready to serve basis) |                          |

A.16.16-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 Appendix C. The product shall conform to the microbiological requirements given in Appendix D.**

**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] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container' (w.e.f. 8-2-2010).], when packed in the rigid containers. [The water capacity of the container] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container' (w.e.f. 8-2-2010).] is the volume of distilled water at 20° C which the sealed container is capable of holding when completely filled.**

A.16.17-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 item A.16.06 and A.16.07. It may be pulpy, turbid or clear.



**2. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D.**

**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] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container' (w.e.f. 8-2-2010).], when packed in the rigid containers. [The water capacity of the container] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container' (w.e.f. 8-2-2010).] is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.**

A.16.18-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. Tamarind Concentrate is the product obtained from tamarind pulp/puree from which water has been removed by evaporating to achieve appropriate concentration.**

**3. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D. It shall meet the following requirements :-**

	Minimum TSS percent	Minimum Acidity percent	Ash Insoluble in dilute HCLPercent (maximum)
Tamarind Pulp/Puree	32	4.5	0.4
TamarindConcentrate	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] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container' (w.e.f. 8-2-2010).], when packed in the rigid containers. [The net weight of the container] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container' (w.e.f. 8-2-2010).] is the volume of distilled water at 20° C which the sealed container is capable of holding when completely filled.**

A.16.19-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 and dehydrated to form sheet which can be cut to desired shape or size.

**2. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D. The product shall comply with the following requirements :-**

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

A.16.20-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 and nutritive sweeteners, other ingredients appropriate to the product with or without salt and dehydrated in the form of flakes.

**2. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D. 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

A.16.21-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.

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

**3. 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.**

**4. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D. The product shall comply with the following requirements:**

Name of the Products	Min (%) of fruit juice/puree in the final product	Total Soluble Solids Min (%)	Acidity express as Citric Acid Max (%)
(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

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

**6. 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] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container' (w.e.f. 8-2-2010).], when packed in the rigid containers. [The water capacity of the container] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container' (w.e.f. 8-2-2010).] is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.**

A.16.22-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 Appendix C. The product shall conform to the microbiological requirements given in Appendix D.**

**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] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container' (w.e.f. 8-2-2010).], when packed in the rigid containers. [The water capacity of the container] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container' (w.e.f. 8-2-2010).] is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.**

A.16.23-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 Appendix C. The product shall conform to the microbiological requirements given in Appendix D.**

**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] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container' (w.e.f. 8-2-2010).], when packed in the rigid containers. [The water capacity of the container] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container' (w.e.f. 8-2-2010).] is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.**

A.16.24-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 Appendix C. The product shall conform to the microbiological requirements given in Appendix D. The product shall conform to the following composition:**

(i) Total soluble solids (m/m) Notless than 65.0 percent

(ii) Fruit contents(m/m) Notless 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] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container' (w.e.f. 8-2-2010).], when packed in the rigid containers. [The water capacity of the container] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container' (w.e.f. 8-2-2010).] is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.**

**A.16.25-CANDIED, CRYSTALLISED AND GLAZED FRUIT/VEGETABLE/RHIZOME/FRUIT PEEL:**

**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.**

**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.**

**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.**

**4. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D. It shall meet the following requirements :-**

(i) The percentage of total sugar (w/w) Notless than 70.0

(ii) Percentage of reducing sugar to total sugar Notless than 25.0

A.16.26-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 Appendix C. The product shall conform to the microbiological requirements given in Appendix D. 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] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container' (w.e.f. 8-2-2010).], when packed in the rigid containers. [The water capacity of the container] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container' (w.e.f. 8-2-2010).] is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.**

A.16.27-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 Appendix C. The product shall conform to the microbiological requirements given in Appendix D. 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 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] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container' (w.e.f. 8-2-2010).], when packed in the rigid containers. [The water capacity of**

**the container] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container' (w.e.f. 8-2-2010).] is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.**

A.16.28-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 and 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 Appendix C. 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 D. It shall meet the following requirements:**

Name of the Product	Total Soluble Solids (Salt freebasis) (m/m)	Acidity % (as acetic acid)
(1)ChilliSauce	Notless than 8.0 percent	Notless than 1.0 percent
(2)Fruits/Vegetable Sauces	Notless than 15.0 percent	Notless than 1.2 percent
(3) CulinaryPaste/Sauce	Notless than 8.0 percent	Notless than 1.0 percent
(4) Ginger Paste	Notless than 3.0 percent	Notless 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] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container' (w.e.f. 8-2-2010).], when packed in the rigid containers. [The net weight of the container] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container' (w.e.f. 8-2-2010).] is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.**

A.16.29-SOYABEAN SAUCE mean the product obtained from wholesome soyabeans, by fermenting the soyabean paste in which trypsin inhibitors have been inactivated and 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 Appendix C. The product shall conform to the microbiological requirements given in Appendix D. It shall meet the following requirements :**

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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 favour of the original fruit(s) and shall be free from burnt or objectionable flavours and crystallisation.

**2. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D. It shall meet the following requirement:**

Totalsoluble solids (m/ m) Notless than 65.0 percent

**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.**

A.16.32-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 Appendix C. The product shall conform to the microbiological requirements given in Appendix D. It shall meet the following requirement :**

Totalsoluble solids (m/ m) Notless than 65.0 percent

**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.**

A.16.33-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 of objectionable flavours and crystallisation.

**2. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D. It shall meet the following requirement :**

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

**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.**

A.16.34-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 Appendix C. The product shall conform to the microbiological requirements given in Appendix D. 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 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] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container' (w.e.f. 8-2-2010).], when packed in the rigid containers. [The water capacity of the container] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container' (w.e.f. 8-2-2010).] is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.**

A.16.35-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 Appendix C. The product shall conform to the microbiological requirements given in Appendix D.**

A.16.36-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 and 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 Appendix C. The product shall conform to the microbiological requirements given in Appendix D. It shall meet the requirements as given in the Table below :-**

Table

Sl. No.	Name of vegetables	Moisture not more than(percent)	SulphurDioxide not more than (PPM)	Total Ash not more than(percent)	Ash insoluble dilute HCl not morethan (percent)	PeroxidaseTest
1.	Green Leafy Vegetable (a) Tubers likeArvi(b)	7	2000ppm	-	-	Negative
2.	Lotus-Roots Tapioca(c) Yam(d) Carrot(e) Potato	7	2000ppm	-	-	Negative
3.	Kerala	6	-	-	-	Negative
4.	Cabbage	6	2000ppm	-	-	Negative
5.	Okra	8	2000ppm	-	-	Negative
[***] [Serial numbers 6 and 7 and the entries relating therto,						

omitted by G.S.R.  
431(E), dated 19th  
June, 2009 (w.e.f.  
19-6-2009).]

8.	Other Vegetables	8	2000ppm	5	0.5	Negative
9.	Powders of Onion and Garlic	5	-	5	0.5	Negative
10.	Powders of other vegetables including tomatoes	5	2000ppm	5	0.5	Negative

A.16.37-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 Appendix C. The product shall conform to the microbiological requirements given in Appendix D.**

A.16.38-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 centre after thermal stabilisation. 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 and flavour characteristic of the kind and variety of the vegetable used and shall be free from sand, grit and other foreign matter.**

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

A.16.39-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)-18oC at the thermal centre after thermal sterilization.

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

A.16.40-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 and packed in hermetically sealed containers to prevent spoilage. It shall have colour and flavour characteristic of the named fruit. It may contain vitamins and minerals.

**2. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D. It shall meet the following requirements:**

(i) Moisture(m/m)	Not morethan 5.0 percent
(ii) Fruit juicecontent (m/m) when reconstituted by dilution according to direction for useon the label.	Not lessthan 5.0 percent

A.16.41-FRUIT 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 sweeteners. 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 Appendix C. The product shall conform to the microbiological requirements given in Appendix D. It shall meet the following requirements:**

(i) Total soluble solids (m/m)	
(a) Fruit Chutney	Not less than 50.0percent
(b) Vegetable Chutney	Not less than 25.0percent

- |   |  |
|---|--|
| (c) Hot and Sour(Spicy Chutney)             | Not less than 25.0percent  |
| (ii) Fruits and Vegetable content (m/m)     | Not less than 40.0percent  |
| (iii) pH                                    | [Not more than 4.6] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'Not less than 4.6' (w.e.f. 8-2-2010).]percent |
| (iv) Total ash (m/m) -                      | Not more than 5.0percent   |
| (v) Ash insoluble in hydrochloric acid(m/m) | Not more than 0.5percent   |

**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] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container' (w.e.f. 8-2-2010).], when packed in the rigid containers. [The water capacity of the container] [Substituted by G.S.R. 63(E), dated 8th February, 2010, for 'the net weight of the container' (w.e.f. 8-2-2010).] is the volume of distilled water at 20° C which the scaled container is capable of holding when completely filled. This requirement shall not be applicable for bulk packs for industrial use.**

A.16.42-PICKLES means the preparation made from fruits or vegetables or other edible plant material including mushrooms free from insect damaged 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 Appendix C. The product shall conform to the microbiological requirements given in Appendix D. Pickles may be of combinations as given below :-**

- |   |                            |
|---|----------------------------|
| (i) Pickles in citrus juice or brineconforming to the following requirements: |                            |
| (a) Drained weight  | Not less than 60.0 percent |
| (b) Sodium chloridecontent when packed in brine                               | Not less than 12.0 percent |
| (c) Acidity asCitric 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 remainsubmerged 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

Pickle without medium means the pickles other than enumerated above. This may

- (iv) containingredients given inPara1 of this specification. Such pickles shall be labelled as"(give name of vegetable or fruits) Pickle".

A.16.43-TABLE OLIVES means the product obtained from sound clean fruits of proper maturity from olive tree (*Olea europaea saliva* 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 pimienta, 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 Appendix C. The product shall conform to the microbiological requirements given in Appendix D. It shall conform to the following requirements :-

Product in brine	Sodium chloride in brine	pH of brine	Acidity of brine as lactic acid
(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	Not less than 6.0 percent	Not more	-

containers		than 4.5
(C)Olives turningcolour-all treatments	Not less than 6.0 percent	- -
(D) BlackOlives		
(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 2.0per cent by count	
(F) Insect damaged units	Not more than 2.0percent by count	
(G) Foreign matter	Not more than 1unit/ kg.	

Explanations.-For the purpose of this paragraph,--"Damage 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.A.16.44-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 Appendix C. The product shall conform to the microbiological requirements given in Appendix D. 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 asLauricAcid (m/m)	Not more than 0.3 percent
(vi)Sulphurdioxide	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.]

Items A.16.01 to A.16.44 substituted by G.S.R. 185(E), dated 21st March, 2005 and read with Corrigendum G.S.R. 596(E), dated 20th September, 2005, G.S.R. 159(E), dated 16th March, 2006, G.S.R. 575(E), dated 19th September, 2006, G.S.R. 606(E), dated 19th September, 2007, and corrigendum G.S.R. 657(E), dated 18th September, 2008 (w.e.f. 18-3-2009), for items A.16.01 to A.16.16 except Item A. 16.06, A.16.09, A.16.10, A.16.15, A.16.30 and A.16.41 which shall come into force on 20th March, 2009. Items A.16.01 to A.16.16, before substitution by G.S.R. 185(E), stood as under:"A. 16.01.-Fruit Juice means the unfermented and unconcentrated liquid expressed from sound, ripe fresh fruit, and with or without-(a) sugar, dextrose, invert sugar or liquid glucose, either singly or in combination.(b) water peel-oil, fruit essences and flavour, common salt, ascorbic acid,



citric acid, tartaric acid and malic acid and preservatives. The acidity of the finished product calculated as citric acid shall not be less than 4 per cent in the case of pure lemon juice or pulp and not less than 5 per cent in the case of pure lime juice but shall not exceed 3.5 per cent in the case of other juices. The total soluble solids for sweetened fruit juice (except tomato juice) shall not be less than 10 per cent. It may also contain permitted emulsifying and stabilising agents as prescribed in rule 61C. It may also contain Fumaric acid (food grade) or quick dissolving Fumaric acid] certified by Bureau of Indian Standards to the extent of 0.3 per cent by weight." "A. 16.02. - Tomato Juice means canned or bottled, unconcentrated pasteurized juice expressed from tomato with a proportion of the pulp, expressed with or without the application of heat by any method that does not add water to such juice, from whole, ripe tomatoes from which all stems and objectionable portions have been removed and with or without-(a) salt.(b) sugar, or dextrose, or both added in dry form.(c) citric acid, malic acid or ascorbic acid.(d) permitted colours: Provided that canned tomato juice may also contain extraneous permitted colours. The total soluble solids w/w shall be not less than 5 per cent free of salt. It may also contain permitted emulsifying and stabilising agents as prescribed in rule 61C. It may also contain Fumaric acid (food grade) or quick dissolving fumaric acid certified by Bureau of Indian Standards to the extent of 0.3 per cent by weight." "A.16.03. - Fruit Syrup means sweetened fruit juice containing sugar, dextrose, invert sugar or liquid glucose either singly or in combination with or without-(a) water, peel-oil, fruit essences and flavours, common salt.(b) citric acid, ascorbic acid.(c) permitted preservative and colours. The total soluble solids w/w shall be not less than 65 per cent. The minimum percentage of fruit juice in the final product shall be not less than 25.0 percent w/w. It may also contain permitted emulsifying and stabilising agents as prescribed in rule 61C. It may also contain Fumaric acid (food grade) certified by Bureau of Indian Standards to the extent of 0.3 per cent by weight." "A.16.04. - Fruit Squash means the expressed juice of the sound, ripe fruit with the pulp, containing sugar, dextrose, invert sugar or liquid glucose either singly or in combination and with or without-(a) water, peel-oil, fruit essences and flavours, common salt.(b) citric acid, ascorbic acid.(c) permitted preservatives and colours. The total soluble solids w/w in the finished product shall be not less than 40 per cent. The minimum percentage of fruit juice in the final product shall be not less than 25.0 per cent w/w. It may also contain permitted emulsifying and stabilising agents as prescribed in rule 61C: Provided that when additional sodium/potassium salt is added, it shall be declared on the label as laid down in clause (ZZZ) (8) of Rule 42 of the said rules." "A.16.05. - Fruit Beverage 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 and with or without-(a) water, peel-oil, fruit essences and flavours.(b) citric acid, ascorbic acid.(c) permitted preservatives and colour. The total soluble solids w/w in the final product shall be not less than 10 per cent. The minimum percentage of fruit juice in the final product shall be not less than 5.0 per cent w/w. It may also contain permitted emulsifying and stabilising agents as prescribed in rule 61C. It may also contain fumaric acid (food grade) certified by Bureau of Indian Standards to the extent of 0.3 per cent by weight." "A.16.06.- Tomato Sauce, Tomato Ketchup, Tomato Relish or any other expression conveying the meaning that the product so designated is a form of tomato sauce, shall be a preparation of sound and ripe tomatoes with or without-(a) sugar, salt, vinegar, acetic acid, onions, garlic, spices or condiments.(b) citric acid, ascorbic acid.(c) permitted preservative. The product shall be free from skins and seeds. The product shall show no sign of fermentation when incubated at 37°C for 15 days. The mould count shall not exceed 40 per cent of

the fields examined. The yeast and spores shall not exceed 125 per 1/60 c.m.m. The bacterial count shall not exceed 100 million per cc. Total acidity in terms of acetic acid shall be not less than 1.0 per cent and the total soluble solids w/w not less than 25 per cent. It shall not contain any other vegetable substance. It may also contain permitted emulsifying and stabilising agents as prescribed in the rule 61C. It may contain fumaric acid (food grade) or quick dissolving fumaric acid certified by Bureau of Indian Standards to the extent of 0.3 per cent by weight."

"A.16.07. - Jam means the product obtained by processing fresh fruit, canned fruit, dried fruit or fruit pulp, with water, sugar, dextrose, invert sugar or liquid glucose either singly or in combination by boiling to a suitable consistency and with or without-(a) citric, malic, ascorbic acid.(b) permitted preservatives and colours.(c) pectin derived from any fruit. The minimum soluble solids w/w shall be 68 per cent. Jam shall not contain-(a) less than 45 per cent of fruit except where fruit is strawberry or raspberry where it shall contain not less than 25 per cent.(b) sweetening agent other than specified above.(c) apple or rhubarb, but it may contain in any amount that reasonably compensates for any deficiency in the natural acidity or pectin content of the fruit used in its preparation.(d) tartaric acid or(e) agar or gelatin. It shall be free from mould growth. When dry fruit is used, it shall be clearly declared on the label. It may also contain permitted emulsifying and stabilising agents as prescribed in rule 61C. It may also contain Fumaric acid (food grade) or Quick Dissolving Fumaric Acid certified by Bureau of Indian Standards to the extent of 0.3 per cent by weight."\*

Item 16.08 was omitted by G.S.R. 992(E), dated 4th June, 1971."

"A.16.09 - Marmalade means the product made from any combination of peel, pulp and juice of the named citrus fruit by boiling with water, sugar, dextrose, invert sugar, liquid glucose either singly or in combination to a suitable consistency and with or without an acid ingredient in an amount that reasonably compensates for any deficiency in the natural acidity of the fruit used in its preparation, consisting of:-(a) citric, tartaric, or ascorbic acid ;(b) lemon or lime juice;(c) [Omitted]. It may contain permitted preservatives, colours or pectin derived from any fruit. It shall not contain less than 45 per cent of the named fruit. Total soluble solids w/w shall not be less than 65 per cent. It may also contain permitted emulsifying and stabilising agents as prescribed in rule 61C. It may also contain fumaric acid (food grade) or quick dissolving Fumaric acid certified by Bureau of Indian Standards to the extent of 0.3 per cent, by weight."\*

Item 16.10 was omitted by G.S.R. 992(E), dated 4th June, 1971."

"A. 16.11 - Fruit Chutney means a preparation made from sound fruits with spices, salt, onion garlic, sugar. Vinegar or acetic acid, and shall contain not less than 50 per cent of total soluble solids w/w and may contain permitted preservative. The minimum percentage of fruit in the final product shall not be less than 40.0. The percentage acidity of the product expressed as acetic acid by weight shall be not less than 0.75 and not more than 2.0. The ash content shall not exceed 5.0 per cent. It may also contain permitted emulsifying and stabilising agents as prescribed in rule 61C."

"A. 16.12 - Sauce shall be the product derived from any suitable kind and variety of fruit and vegetable which are wholesome and which shall be practically free from insect or fungal attack or blemish affecting the quality of the fruit or vegetable. The only substances that may be added are fruit, vegetable, their pulp, juice, dried fruit, sugar, spices, salt, vinegar, acetic acid, citric acid, malic acid, onion, garlic, flavouring material and permitted preservatives. It shall not contain any coal tar dye. The minimum total soluble solids shall not be less than 15 per cent. The total acidity in terms of acetic acid shall not be less than 1.0 per cent. It may also contain permitted emulsifying and stabilising agents as prescribed in rule 61C. It may also contain fumaric acid (food grade) certified by Bureau of Indian Standards to the extent of 0.3 per cent by weight."

A.16.12.01. - Soyabean sauce shall be the product derived from

any suitable variety of sound and whole some soyabean, free from insect or fungal or any other blemish affecting the quality of Soyabean. The only substance that may be added are spices, salt, sugar, vinegar, acetic acid, onion, garlic, wheat molasses and permitted preservatives. It shall not contain any other fruit or vegetable substance. It shall show no sign of fermentation when incubated at 28°- 30°C and 37°C for three days. It shall not contain any added colour except caramel. The minimum total soluble solids shall not be less than 25 per cent, mass/mass as determined by refractometer at 20°C uncorrected for acidity. The total acidity in terms of acetic acid shall not be less than 0.6 per cent mass/mass. Mould count shall not be more than 40 per cent of the fields examined. Yeast spores shall not be more than 125 per 1/60 c.m.m. Bacteria shall not be more than 100 million per c.c."

"A.16.13 - Spices Based Sauce-Spices based sauce like chillies sauce shall be the product derived from any suitable variety of spices or condiments, singly or in combination. Such spices shall be wholesome and practically free from fungal or insect attack. The only substance that may be added are, spices-fresh or dried, sugar, salt, vinegar, acetic acid, citric acid, fumaric acid, onion, garlic, flavouring agents, permitted preservatives, permitted stabilizers and emulsifiers. It may contain caramel, but shall not contain any coal tar, food colour. It may also contain small quantities of vegetable, fruit pulp or juice. The total acidity in terms of acetic acid shall not be less than 1.0 per cent and total soluble solids shall not be less than 10.0 per cent by weight."

"A.16.14 - Tomato puree or Tomato Paste or any other expression conveying the meaning that the product so designated is a form of tomato puree or tomato paste, shall be a preparation of sound and ripe tomatoes with or without-(a) salt, spices and condiments;(b) citric acid, malic acid, tartaric acid, lactic acid and L-ascorbic acid; and(c) permitted preservatives. The product shall be free from skin and seeds. It shall be free from added colouring matter. The product shall show no sign of fermentation when incubated at 37°C for seven days. Tomato Puree shall contain not less than 9 per cent total soluble solids by weight whereas Tomato paste shall contain not less than 25 per cent total soluble solids by weight."

"A.16.15. - Fruit jelly means the product prepared by boiling the fruit or its pieces or other fruit parts with or without water, expressing and straining, mixing the stringed fruit extract with sugar and boiling the mixture to such a consistency that gellatinisation takes place on cooling. Jelly may contain sugar, dextrose, invert sugar or liquid glucose, honey, fruit essence and flavours, as corbic acid, critic acid, pectin, permitted natural flavours, permitted colours and preservatives. It shall be free from artificial sweetening agents ; it shall show no sign of fermentation. It shall not contain less than 45 per cent of the fruit extract. Total soluble solids shall not be less than 65 per cent by weight. It shall be free from extraneous plant materials."

"A.16.16. - Pickle means the preparation made from sound, clean, raw or sufficiently mature fruits or vegetables or a combination of both free from insect damage or fungus attack, preserved in salt, acid, sugar or any combination of the three. The pickle may contain onion, garlic, ginger, sugar, jaggery, edible oils, spices, spice extract or oil of turmaric, pepper, chillies, fenugreek, mustard seed or powder, vegetable ingredients asafeotida, bengal gram, lime juice, lemon juice, green chillies, vinegar or acetic acid, citric acid, dry fruit including resins and fruit nuts. Pickles shall be free from added synthetic food colours. Combination on pickles may be:(i) Pickles in citrus juice or brine. - The percentage of salt in covering liquid shall not be less than 10 per cent when salt is used as major preserving agent. When packed in citrus juice, acidity of the covering liquid shall be not less than 1.2 per cent calculated as citric acid. Soluble calcium salt and permitted preservatives may be used in such type of pickles. Pickles shall be free from copper, alum and mineral acids.(ii) Pickles in oil. - The fruit or vegetable percentage in the final product shall not be less than 60 per cent. The pickle

shall be covered with oil so as to form a layer of not less than 0.5cm above the contents or the percentage of oil in pickle shall be not less than 10 per cent The pickle shall be free from copper, alum and mineral acid. It may contain rapeseed (rai), ajwain, saunf, black pepper and like spices, etc. Permitted preservative may be used in pickles.(iii) Pickles in vinegar. - Pickles in vinegar mean the preparation from sound, clean, raw or sufficiently matured fruits or vegetables free from insect damage or fungus attack, which have been cured in brine or dry salt or salted and dried stack with or without natural fermentation. It shall contain vinegar or acetic acid and the percentage of acid in the fluid portion shall not be less than 2 per cent w/w calculated as acetic acid. It may contain sugar, whole or ground or semi-ground, spices, dried fruits, green and red chillies, ginger etc., dry fruit. Citric acid may also be added in such type of pickles. Spice extract or essences may also be used. The drained weight of the product shall not be less than 60 per cent. The pickles shall be free from copper, mineral acid, alum synthetic colours and shall show no sign of fermentation. The product shall be reasonably free from sediments. Permitted preservatives may be used in pickles."

[A.17-EDIBLE OILS.] [Added by S.R.O. 1687, dated 14th July, 1956.][A.17.01-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. [However, it may contain food additives permitted in these rules and Appendix C.] [Added by S.R.O. 1687, dated 14th July, 1956.] It shall conform to the following standards]:

[Butyro-refractometer reading at40oC] [Substituted by G.S.R. 319(E), dated 6th May, 1999 (w.e.f. 1-11-1999).]

34. [0 to 35.5] [Substituted by G.S.R. 319(E), dated 6th May, 1999 (w.e.f. 1-11-1999).]

OR

[Refractive Index at 40°C ] [Substituted by G.S.R. 319(E), dated 6th May, 1999 (w.e.f. 1-11-1999).]

1. [4481-1.4491] [Substituted by G.S.R. 319(E), dated 6th May, 1999 (w.e.f. 1-11-1999).]

(b)[Saponification value] [Substituted by G.S.R. 1211, dated 9th December, 1958.]

[Not less than 250] [Substituted by G.S.R. 1211, dated 9th December, 1958.]

(c) Iodine value

7.5. to 10.0

(d)Polenskevalue

Not less than 13.0

(e)[Acid value] [Substituted by G.S.R. 436(E), dated 8th April, 1988 (w.e.f. 8-4-1988).]

[Not more than 6.0] [Substituted by G.S.R. 436(E), dated 8th April, 1988 (w.e.f. 8-4-1988).]

(f) [ Unsaponifiable matter] [Added by G.S.R. 24(E), dated 15th January, 1991 (w.e.f. 15.4.1991).]

[Not more than 1.0 per cent] [Added by G.S.R. 24(E), dated 15th January, 1991 (w.e.f. 15.4.1991).]

[Test for argemone oil shall be negative.] [Inserted by G.S.R. 895(E), dated 11th December, 2001 (w.e.f. 11.12.2001).][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 Item A. 17.15. The oil so refined shall not contain Hexane more than 5.00 ppm.] [Added by G.S.R. 731(E), dated 21st December, 2005 (w.e.f. 21-12-2005)][A.17.02 - [COTTON SEED OIL (Binole ka tel) means the oil extracted from clean, sound delinted and decorticated cotton seeds (genus

Gossypium). It shall be refined.] [Added by S.R.O. 1687, dated 14th July, 1956.] It shall be clear, 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 rules and Appendix C.] [Added by G.S.R. 812(E), dated 16th December, 2004.] It shall conform to the following standards] :-

- |   |   |
|---|---|
| (a)[Butyro-refractometer reading at 40°C] [Substituted by G.S.R. 319(E), dated 6th May, 1999 (w.e.f. 1.11.1999).]   | 55. [6 to 60.2] [Substituted by G.S.R. 319(E), dated 6th May, 1999 (w.e.f. 1.11.1999).]       |
| OR  |   |
| [Refractive Index at 40°C] [Substituted by G.S.R. 319(E), dated 6th May, 1999 (w.e.f. 1.11.1999).]  | 1. [4630-1.4660] [Substituted by G.S.R. 319(E), dated 6th May, 1999 (w.e.f. 1.11.1999).]      |
| (b)Saponificationvalue  | 190 to 198  |
| (c)Iodine value   | [98] [Substituted by G.S.R. 992, dated 4th June, 1971.]to 112                                 |
| (d)Unsaponifiablematter   | Not more than 1.5 per cent  |
| (e)[Acidvalue] [Substituted by G.S.R. 436(E), dated 8th April, 1988 (w.e.f. 8.4.1988).]   | [Not more than 0.50] [Substituted by G.S.R. 436(E), dated 8th April, 1988 (w.e.f. 8.4.1988).] |
| (f) [ There shallbe no turbidity after keeping the filtered sample at 30°C for 24 hours.] [Inserted by G.S.R. 992, dated 4th June, 1971.]   |   |
| (g) [ Bellier Test (Turbidity.....temperature-Acetic acidmethod) [Inserted by G.S.R. 24(E), dated 15th January, 1991 (w.e.f. 15.4.1991).]   |   |
| [Test for argemone oil shall be negative.] [Inserted by G.S.R. 895(E), dated 11th December, 2001 (w.e.f. 11-12-2001).][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 Item A.17.15. The oil so refined shall not contain Hexane more than 5.00 ppm.] [Added by G.S.R. 731(E), dated 21st December, 2005 (w.e.f. 21-12-2005).][A-17.03-GROUNDNUT OIL (moonghphali-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. [However, it may contain food additives permitted in these rules and Appendix C.] [Added by S.R.O. 1687, dated 14th July, 1956.] It shall conform to the following standards] :- |   |
| (a)[Butyro-refractometer reading at 40°C] [Substituted by G.S.R. 319(E), dated 6th May, 1999 (w.e.f. 1.11.1999).]   | 54. [0 to 57.1] [Substituted by G.S.R. 319(E), dated 6th May, 1999 (w.e.f. 1.11.1999).]       |

OR

[Refractive Index at 40°C] [Substituted by G.S.R. 319(E), dated 6th May, 1999 (w.e.f. 1.11.1999).]	1. [4620-1.4640] [Substituted by G.S.R. 319(E), dated 6th May, 1999 (w.e.f. 1.11.1999).]
(b)Saponificationvalue	188 to 196
(c)Iodine value	85 to 99
(d)Unsaponifiablematter	Not more than 1.0 per cent
(e)[Acid value] [Substituted by G.S.R. 436(E), dated 8th April, 1988 (w.e.f. 8.4.1988).][Substituted by G.S.R. 436(E), dated 8th April, 1988 (w.e.f. 8.4.1988).] [Not more than 60] [Substituted by G.S.R. 436(E), dated 8th April, 1988 (w.e.f. 8.4.1988).]	
(f)Bellier test[Turbidity temperature-Acetic acid method] [Substituted by G.S.R. 74, dated 31st December, 1965.]	390C to 410C
[Test for argemone oil shall be negative] [Inserted by G.S.R. 895(E), dated 11th December, 2001 (w.e.f. 11-12-2001)][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 Item A.17.15. The oil so refined shall not contain Hexane more than 5.00 ppm.] [Added by G.S.R. 731(E), dated 21st December, 2005 (w.e.f. 21-12-2005)][A.17.04-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 substances, or mineral oil. [However, it may contain food additives permitted in these rules and Appendix C] [Added by G.S.R. 1687, dated 14th July, 1956.]. It shall conform to the following standards] :-	
(a)[Butyro-refractometer reading at 40°C] [Substituted by G.S.R. 319(E), dated 6th May, 1999 (w.e.f. 1.11.1999).]	69. [5 to 74.3] [Substituted by G.S.R. 319(E), dated 6th May, 1999 (w.e.f. 1.11.1999).]
OR	
[Refractive Index at 40°C] [Substituted by G.S.R. 319(E), dated 6th May, 1999 (w.e.f. 1.11.1999).]	1. [4720-1.4750] [Substituted by G.S.R. 319(E), dated 6th May, 1999 (w.e.f. 1.11.1999).]
(b)Saponificationvalue	188 to 195
(c)Iodine value	Not less than 170
(d)Unsaponifiablematter	Not more than 1.5 per cent
(e)[Acidvalue] [Substituted by G.S.R. 436(E), dated 8th April, 1988 (w.e.f. 8.4.1988).]	[Not more than 4.0] [Substituted by G.S.R. 436(E), dated 8th April, 1988 (w.e.f. 8.4.1988).]
[Test for argemone oil shall be negative.] [Inserted by G.S.R. 895(E), dated 11th December, 2001 (w.e.f. 11-12-2001)][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 Item A.17.15. The oil so refined shall not contain Hexane more than 5.00 ppm.] [Added by G.S.R. 731(E), dated 21st Decemebr, 2005 (w.e.f. 21-12-2005)][A.17.05-MAHUA OIL means the oil expressed from clean and sound seeds or nuts of Madhuca (Bassa latifia 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 of oil. [However, it may contain food additives permitted in these rules and Appendix C] [Added by G.S.R. 1687, dated 14th July, 1956.]. [It shall be refined and shall conform to the following standards] [Substituted by G.S.R. 55(E), dated 31st January, 1979 (w.e.f. 31-1-1979).]:

(a)[Butyro-refractometer reading at 40°C] [Substituted by G.S.R. 319(E), dated 6th May, 1999 (w.e.f. 1.11.1999).]	49. [5 to 52.7] [Substituted by G.S.R. 319(E), dated 6th May, 1999 (w.e.f. 1.11.1999).]
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OR

[Refractive Index at 40°C] [Substituted by G.S.R. 319(E), dated 6th May, 1999 (w.e.f. 1.11.1999).]	1. [4590-1.4611] [Substituted by G.S.R. 319(E), dated 6th May, 1999 (w.e.f. 1.11.1999).]
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(b)Saponificationvalue	187 to 196
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(c)Iodine value	58 to 70
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(d)Unsaponifiablematter	Not morethan 2.0 per cent
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(e)[Acidvalue] [Substituted by G.S.R. 436(E), dated 8th April, 1988 (w.e.f. 8.4.1988).]	[Not morethan 0.50] [Substituted by G.S.R. 436(E), dated 8th April, 1988 (w.e.f. 8.4.1988).]
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[Test for argemone oil shall be negative] [Inserted by G.S.R. 895(E), dated 11th Decmeber, 2001 (w.e.f. 11-12-2001).][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 Item A 7.15. The oil so refined shall not contain Hexane more than 5.00 ppm.] [Added by G.S.R. 731(E), dated 21st December, 2005 (w.e.f. 21-12-2005).][A.17.06- [RAPE-SEED OIL (Torlia oil) MUSTARD OIL (Sarson-ka-tel)] [Substituted by G.S.R. 532, dated 22nd February, 1969.] 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. [However, it may contain food additives permitted in these rules and Appendix C]. [Inserted by G.S.R. 812(E), dated 16th December, 2004.] It shall conform to the following standards] :-

(a)[Butyro-refractometer reading at 40°C] [Substituted by G.S.R. 319(E), dated 6th May, 1999 (w.e.f. 1.11.1999).]	58. [0 to 60.5] [Substituted by G.S.R. 319(E), dated 6th May, 1999 (w.e.f. 1.11.1999).]
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OR

[Refractive Index at 40°C] [Substituted by G.S.R. 319(E), dated 6th May, 1999 (w.e.f. 1.11.1999).]	1. [4646-1.4662] [Substituted by G.S.R. 319(E), dated 6th May, 1999 (w.e.f. 1.11.1999).]
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(b)Saponificationvalue	168 to 177
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(c) Iodine value	<p>[96] [Substituted by G.S.R. 205, dated 13th February, 1974 (w.e.f. 23.5.1974).] to [112] [Substituted by G.S.R. 300(E), dated 9th March, 1994 (w.e.f. 19.3.1994).]:</p>
(d) Unsaponifiable matter	<p>Polybromide test shall be negative</p> <p>Not more than 1.2 per cent by weight</p>
(e) [Acid value] [Substituted by G.S.R. 436(E), dated 8th April, 1988 (w.e.f. 8.4.1988).]	<p>[Not more than 6.0] [Substituted by G.S.R. 436(E), dated 8th April, 1988 (w.e.f. 8.4.1988).]</p>
(f) [Bellier test (Turbidity temperature-Acetic acid method)] [Substituted by G.S.R. 24(E), dated 15.1.1991 (w.e.f. 15.4.1991).]	<p>23. [0°C to 27.5°C] [Substituted by G.S.R. 24(E), dated 15.1.1991 (w.e.f. 15.4.1991).]</p>
(g) [Test for argemone oil] [Substituted by G.S.R. 24(E), dated 15.1.1991 (w.e.f. 15.4.1991).]	<p>[Negative] [Substituted by G.S.R. 24(E), dated 15.1.1991 (w.e.f. 15.4.1991).]</p>
(h) [Test for Hydrocyanic acid] [Substituted by G.S.R. 24(E), dated 15.1.1991 (w.e.f. 15.4.1991).]	<p>[Negative] [Substituted by G.S.R. 24(E), dated 15.1.1991 (w.e.f. 15.4.1991).]</p>
<p>[Test for argemone oil shall be negative.] [Inserted by G.S.R. 895(E), dated 11-12-2001 (w.e.f. 11-12-2001)] [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 Item A. A.17.15. The oil so refined shall not contain Hexane more than 5.00 ppm.] [Added by G.S.R. 731(E), dated 21-12-2005 (w.e.f. 21-12-2005)] [A.17.07-OLIVE OIL means the oil expressed from fruit of the olive tree (<i>Olea europaea</i> sive <i>Hoffm. et Link</i>). 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 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 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. 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 Item A.17.15. 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. Further, if the oil is obtained by the</p>	



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 Item A.17.15. The oil so refined shall not contain Hexane more than 5.00 ppm.] It shall conform to the following standards :-

Parameters	Virgin olive oil	Refined olive oil	Refined olive-Pomaceoil
[B.R. Reading at 40°C] [Substituted by G.S.R. 467(E), dated 18.6.2008 (w.e.f. 18.6.2008).] [Or] [Substituted by G.S.R. 467(E), dated 18.6.2008 (w.e.f. 18.6.2008).] [Refractive Index at 40°C] [Substituted by G.S.R. 467(E), dated 18.6.2008 (w.e.f. 18.6.2008).]	51. [0-55.6] [Substituted by G.S.R. 467(E), dated 18.6.2008 (w.e.f. 18.6.2008).]	51. [0-55.6] [Substituted by G.S.R. 467(E), dated 18.6.2008 (w.e.f. 18.6.2008).]	51. [6-55.9] [Substituted by G.S.R. 467(E), dated 18.6.2008 (w.e.f. 18.6.2008).]
1. [4600-1.4630] [Substituted by G.S.R. 467(E), dated 18.6.2008 (w.e.f. 18.6.2008).]	1. [4600-1.4630] [Substituted by G.S.R. 467(E), dated 18.6.2008 (w.e.f. 18.6.2008).]	1. [4604-1.4632] [Substituted by G.S.R. 467(E), dated 18.6.2008 (w.e.f. 18.6.2008).]	
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	Not more than 17	Not applicable
Semi-Siccative oil test	Negative	Negative	Negative
Olive pomace oil test	Negative	Negative	Negative
Cotton seed oil test	Negative	Negative	Negative
Tea seed oil test	Negative	Negative	Negative
Sesame seed oil test I	Negative	Negative	Negative
Test for Argemone oil	Negative	Negative	Negative]

[A. 17.08-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. [However, it may contain food additives permitted in these rules and Appendix C.] [Added by S.R.O. 1687, dated 14th July, 1956 and G.S.R. 731(E), dated 21st December, 2005 (w.e.f. 21-12-2005).] It shall conform to the following standards] [Substituted by G.S.R. 731(E), dated 21st December, 2005 (21-12-2005).] :-

(a) [Butyro-refractometer reading at 40°C] [Substituted by G.S.R. 319(E), dated 6th May, 1999 (w.e.f. 1.11.1999).]	60. [0 to 64.0] [Substituted by G.S.R. 319(E), dated 6th May, 1999 (w.e.f. 1.11.1999).]
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OR

[Refractive Index at 40°C] [Substituted by G.S.R. 319(E), dated 6th May, 1999 (w.e.f. 1.11.1999).]	1. [4659-1.4685] [Substituted by G.S.R. 319(E), dated 6th May, 1999 (w.e.f. 1.11.1999).]
(b)Saponificationvalue	186 to 194
(c)Iodine value	133 to 143:
(d)Unsaponifiablematter	Not more than 1.0 per cent by weight
(e)[Acidvalue] [Substituted by G.S.R. 436(E), dated 8th April, 1988 (w.e.f. 8.4.1988).]	[Not more than 6.0 per cent] [Substituted by G.S.R. 436(E), dated 8th April, 1988 (w.e.f. 8.4.1988).]
[Test for argemone oil shall be negative.] [Inserted by G.S.R. 895(E), dated 11-12-2001 (w.e.f. 11-12-2001).][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 Item A. 17.15. The oil so refined shall not contain Hexane more than 5.00 ppm.] [Added by G.S.R. 731(E), dated 21st December, 2005 (w.e.f. 21-12-2005).][A.17.09-[SUNFLOWER SEED OIL] [Added by S.R.O. 1687, dated 14th July, 1956 and G.S.R. 731(E), dated 21st December, 2005 (w.e.f. 21-12-2005).] (barrey 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. [However, it may contain food additives permitted in these rules and Appendix C.] [Inserted by G.S.R. 812(E), dated 16th December, 2004.] It shall corm to the following standards] :-	
(a)[Butyro-refractometer reading at 40°C] [Substituted by G.S.R. 319(E), dated 6th May, 1999 (w.e.f. 1.11.1999).]	62. [4 to 64.7] [Substituted by G.S.R. 319(E), dated 6th May, 1999 (w.e.f. 1.11.1999).]
OR	
[Refractive Index at 40°C] [Substituted by G.S.R. 319(E), dated 6th May, 1999 (w.e.f. 1.11.1999).]	1. [4674-1.4689] [Substituted by G.S.R. 319(E), dated 6th May, 1999 (w.e.f. 1.11.1999).]
(b)Saponificationvalue	186 to 196
(c)Iodine value	135 to[148] [Added by S.R.O. 1687, dated 14th July, 1956 and G.S.R. 731(E), dated 21st December, 2005 (w.e.f. 21-12-2005).]:
(d)Unsaponifiablematter	Not more than 1.0 per cent
(e)[Acidvalue] [Substituted by G.S.R. 436(E), dated 8th April, 1988 (w.e.f. 8.4.1988).]	[Not more than 6.0] [Substituted by G.S.R. 436(E), dated 8th April, 1988 (w.e.f. 8.4.1988).]
(f) [ Bellier test[***] [Inserted by G.S.R. 425, dated 4th April, 1960.](Turbidity temperature-Acetic acid method)]	[Not more than 16C] [Inserted by G.S.R. 425, dated 4th April, 1960.]
[Test for argemone oil shall be negative.] [Inserted by G.S.R. 895(E), dated 11.12.2001 (w.e.f. 11.12.2001).][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 Item A.17.15. The oil so refined shall not contain Hexane more than 5.00 ppm.] [Added by G.S.R. 731(E), dated	

21st December, 2005 (w.e.f. 21-12-2005).][A.17.09.01-IMPORTED SAFFLOWER SEED OIL AND SAFFLOWER SEED 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. It shall contain not less than 70% oleic acid as per cent of total fatty acid. It shall conform to the following standards :-

Parameters	High oleic acid safflower seed oil	Imported safflower seed oil
B.R. Reading at 40°C Or Refractive Index at 40°C	51.0-57.1	61.7-66.4
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	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 Item A.17.15. The oil so refined shall not contain hexane more than 5.00 ppm.] [Inserted by G.S.R. 731(E), dated 21st December, 2005 (w.e.f. 21-12-2005).][A.17.10-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. [However, it may contain food additives permitted in these rules and Appendix C.] [Added by S.R.O. 1687, dated 14th July, 1956.] It shall conform to the following standards] :-

(a) [Butyro-refractometer reading at 40°C] [Substituted by G.S.R. 319(E), dated 6.5.1999 (w.e.f. 1.11.1999).] 58. [0 to 60.0] [Substituted by G.S.R. 319(E), dated 6.5.1999 (w.e.f. 1.11.1999).]

OR

[Refractive Index at 40°C] [Substituted by G.S.R. 319(E), dated 6.5.1999 (w.e.f. 1.11.1999).] 1. [46.46-1.4659] [Substituted by G.S.R. 319(E), dated 6.5.1999 (w.e.f. 1.11.1999).]

(b) Saponification value 174 to 177

(c) Iodine value 99 to 105

(d) Unsaponifiable matter Not more than 1.0 per cent

(e) [Acid value] [Substituted by G.S.R. 436(E), dated 8.4.1988 (w.e.f. 8.4.1988).] [Not more than 6.0] [Substituted by G.S.R. 436(E), dated 8.4.1988 (w.e.f. 8.4.1988).]

[Test for argemone oil shall be negative.] [Inserted by G.S.R. 895(E), dated 11-12-2001 (w.e.f. 11-12-2001).][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 Item A.17.15. The oil so refined shall not contain Hexane more than 5.00 ppm.] [Added by G.S.R. 731(E), dated 21-12-2005 (w.e.f. 21-12-2005).][A.17.11-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. [However, it may contain food additives permitted in these rules and Appendix C.] [Added by S.R.O. 1687, dated 14th July, 1956.] It shall conform to the following standards] :-

(a)[Butyro-refractometerreading at 40°C] [Substituted by G.S.R. 319(E), dated 6.5.1999 (w.e.f. 1.11.1999).]	58. [0 to 61.0] [Substituted by G.S.R. 319(E), dated 6.5.1999 (w.e.f. 1.11.1999).]
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OR

[Refractive Index at 40°C] [Substituted by G.S.R. 319(E), dated 6.5.1999 (w.e.f. 1.11.1999).]	1. [4646-1.4665] [Substituted by G.S.R. 319(E), dated 6.5.1999 (w.e.f. 1.11.1999).]
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(b)Saponificationvalue	188 to 193
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(c) Iodine value	[103 to 120] [Substituted by G.S.R. 910(E), dated 27.6.1986.]
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(d)Unsaponifiablematter	Not more than 1.5 per cent
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(e)[Acid value] [Substituted by G.S.R. 436(E), dated 8.4.1988 (w.e.f. 8.4.1988).]	[Not more than 6.0] [Substituted by G.S.R. 436(E), dated 8.4.1988 (w.e.f. 8.4.1988).]
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(f) [Belliertest (Turbiditytemperature-Acetic acid method)] [Inserted by G.S.R. 425, dated 4.4.1960.]	[Not more than 22°C] [Inserted by G.S.R. 425, dated 4.4.1960.]:
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[Provided that the oil obtained from white sesame seeds grown in Tripura, Assam and West Bengal shall conform to the following standards] [Inserted by G.S.R. 1533, dated 8th July, 1968.] :-

[Butyro-refractometer reading at 40°C] [Substituted by G.S.R. 319(E), dated 6.5.1999 (w.e.f. 1.11.1999).]	60. [5 to 65.4] [Substituted by G.S.R. 319(E), dated 6.5.1999 (w.e.f. 1.11.1999).]
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OR

[Refractive Index at 40°C] [Substituted by G.S.R. 319(E), dated 6.5.1999 (w.e.f. 1.11.1999).]	1. [4662-1.4694] [Substituted by G.S.R. 319(E), dated 6.5.1999 (w.e.f. 1.11.1999).]
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Saponificationvalue	185 to 190
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Iodine value	115 to 120
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[Acid value] [Substituted by G.S.R. 436(E), dated 8.4.1988 (w.e.f. 8.4.1988).]	[Not more than 6.0] [Substituted by G.S.R. 436(E), dated 8.4.1988 (w.e.f. 8.4.1988).]
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Unsaponifiablematter	Not more than 2.5 per cent
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Bellier test (Turbiditytemperature-Acetic acid method)	Not more than 22°C.
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[Test argemone oil shall be negative.] [Inserted by G.S.R. 895(E), dated 11-12-2001 (w.e.f. 11-12-2001).][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 Item A.17.15. The oil so refined shall not contain Hexane more than 5.00 ppm.] [Added by G.S.R. 731(E), dated 21st December, 2005 (w.e.f. 21-12-2005).][A.17.12-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. [However, it may contain food additives permitted in these rules and Appendix C.] [Added by S.R.O. 1687, dated 14th July, 1956.] It shall conform to the following standards] :-

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|---|---|
| (a)[Butyro-refractometerreading at 40oC] [Substituted by G.S.R. 319(E), dated 6.5.1999 (w.e.f. 1.11.1999).] | 61. [0 to65.0] [Substituted by G.S.R. 319(E), dated 6.5.1999 (w.e.f. 1.11.1999).]     |
| OR  |   |
| [Refractive Index at 40oC] [Substituted by G.S.R. 319(E), dated 6.5.1999 (w.e.f. 1.11.1999).]               | 1. [4665-1.4691] [Substituted by G.S.R. 319(E), dated 6.5.1999 (w.e.f. 1.11.1999).]   |
| (b)Saponificationvalue  | 188 to193   |
| (c) Iodine value  | [110 to135] [Substituted by G.S.R. 746(E), dated 20.9.1985.]                          |
| (d)Unsaponifiablematter   | Not morethan 1.0 per cent   |
| (e)[Acid value] [Substituted by G.S.R. 436(E), dated 8.4.1988 (w.e.f. 8.4.1988).]                           | [Not more than 6.0] [Substituted by G.S.R. 436(E), dated 8.4.1988 (w.e.f. 8.4.1988).] |
| (f) [ Bellier test (Turbiditytemperature-Acetic acid method)] [Substituted by G.S.R. 74, dated 31.12.1965.] | [25oCto 29oC] [Substituted by G.S.R. 746(E), dated 20.9.1985.].                       |

[Test for argemone oil shall be negative.] [Inserted by G.S.R. 895(E), dated 11-12-2001 (w.e.f. 11-12-2001).][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 Item A. 17.15. The oil so refined shall not contain Hexane more than 5.00 ppm.] [Added by G.S.R. 731(E), dated 21-12-2005 (w.e.f. 21-12-2005).][A.17.13-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. [However, it may contain food additives permitted in these rules and Appendix C.] [Substituted By G.S.R. 1533, dated 8th July, 1968 (w.e.f. 24-8-1968).] It shall conform to the following standards] :

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|---|---|
| (a)[Butyro-refractometerreading at 40oC] [Substituted by G.S.R. 319(E), dated 6.5.1999 (w.e.f. 1.11.1999).] | 58. [5 to 68.0] [Inserted by G.S.R. 895(E), dated 11th December, 2001 (w.e.f. 11-12-2001).] |
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OR

Refractive Index at 40oC	1.4649-1.4710
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(b)Saponificationvalue	189 to 195
(c) Iodine value	120 to 141
(d)Unsaponifiablematter	Not more than 1.5 per cent
(e)[Acid value] [Substituted by G.S.R. 436(E), dated 8.4.1988 (w.e.f. 8.4.1988).]	[Not more than 2.50] [Substituted by G.S.R. 436(E), dated 8.4.1988 (w.e.f. 8.4.1988).]
(f) Phosphorus	Not more than 0.02.
[Test for argemone oil shall be negative.] [Inserted by G.S.R. 895(E), dated 11-12-2001 (w.e.f. 11-12-2001)][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 Item A.17.15. The oil so refined shall not contain Hexane more than 5.00 ppm.] [Added by G.S.R. 731(E), dated 21-12-2005 (w.e.f. 21-12-2005)][A.17.14-MAIZE (Corn) OIL means the oil, extracted from the gram of clean and sound seeds of Zea mays Linn. Fam Graminae, refined. 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 rules and Appendix C]. [Inserted by G.S.R. 938, dated 26th May, 1971.] It shall conform to the following standards] :	
(a) [Butyro-refractometerreading at 40oC [Substituted by G.S.R. 319(E), dated 6.5.1999 (w.e.f. 1.11.1999).]	56.7 to 62.5 [Substituted by G.S.R. 319(E), dated 6.5.1999 (w.e.f. 1.11.1999).]
OR [Substituted by G.S.R. 319(E), dated 6.5.1999 (w.e.f. 1.11.1999).]	
Refractive Index at 40oC [Substituted by G.S.R. 319(E), dated 6.5.1999 (w.e.f. 1.11.1999).]	1.4637-1.4675] [Substituted by G.S.R. 319(E), dated 6.5.1999 (w.e.f. 1.11.1999).]
(b)Saponificationvalue	187 to 195
(c) Iodine value	[103 to 128] [Substituted by G.S.R. 55(E), dated 31.1.1979 (w.e.f. 31.1.1979).]
(d)Unsaponifiablematter	Not more than 1.5 per cent
(e)[Acid value] [Substituted by G.S.R. 436(E), dated 8.4.1988 (w.e.f. 8.4.1988).]	[Not more than 0.50] [Substituted by G.S.R. 436(E), dated 8.4.1988 (w.e.f. 8.4.1988).]
[Test for argemone oil shall be negative.] [Inserted by G.S.R. 895(E), dated 11-12-2001 (w.e.f. 11-12-2001)][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 Item A.17.15. The oil so refined shall not contain Hexane more than 5.00 ppm.] [Added by G.S.R. 731(E), dated 21-12-2005 (w.e.f. 21-12-2005)][A.17.15-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 food grade 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 rules 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.] [Substituted by G.S.R. 436(E), dated 8-4-1988 (w.e.f. 8-4-1988)][However, it may contain food additives permitted in these rules and Appendix C.] [Inserted by G.S.R. 812(E), dated 16-12-2004.][Test for argemone oil shall be negative.] [Inserted by G.S.R. 895(E), dated 11-12-2001 (w.e.f. 11-12-2001).][A.17.15.01-INTERESTERIFIED VEGETABLE FAT means an edible fatty material that has been so treated as to bring about a re-arrangement 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 catalysis 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 matters, 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 1.45801]; (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 Government.][Test for argemone oil shall be negative.] [Inserted by G.S.R. 895(E), dated 11-12-2001 (w.e.f. 11-12-2001).][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 Item A.17.15. The oil so refined shall not contain Hexane more than 5.00 ppm.] [Added by G.S.R. 731(E), dated 21st December, 2005 (w.e.f. 21-12-2005).][A.17.16-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, 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 rules and Appendix C.] [Inserted by G.S.R. 133, dated 23rd January, 1973.] It shall conform to the following standards] [Inserted by G.S.R. 24(E), dated 15th January, 1991 (w.e.f. 15-4-1991).] :-

[Butyro-refractometerreading at 40°C] [Substituted by 1. [4620-1.4639] [Substituted by G.S.R. 319(E), dated 6.5.1999 (w.e.f. 1.11.1999).]

OR

[Refractive Index at 40°C] [Substituted by G.S.R. 319(E), dated 6.5.1999 (w.e.f. 1.11.1999).]

Saponificationvalue 186 to 195

Iodine value 90 to 109

[Acid value] [Substituted by G.S.R. 436(E), dated 8.4.1988 (w.e.f. 8.4.1988).]

[Bellier's test (Turbidity temperature-Acetic acid method)] [Not more than 60°C.] [Substituted by G.S.R. 74, dated 31.12.1965.]

[Test for argemone oil shall be negative] [Inserted by G.S.R. 895(E), dated 11.12.2001 (w.e.f. 11.12.2001).]. [A.17.17-WATER-MELON SEED OIL means the oil extracted from the clean, sound seeds of the fruit of Water-Melon (*Citrullus vulgaris* Schard) (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. [However, it may contain food additives permitted in these rules and Appendix C.] [Inserted by G.S.R. 55(E), dated 31st January, 1979 (w.e.f. 31-1-1979).] It shall conform to the following standards] :-

(a) [Moisture and volatile matter] [Substituted by G.S.R. 651(E), dated 2nd August, 2010, for item A.17.18 (w.e.f. 2-8-2010). Earlier item A.17.18 was inserted by G.S.R. 710(E), dated 22nd December, 1980 and was amended by G.S.R. 481, dated 16th September, 1993 (w.e.f. 2-10-1993) and by G.S.R. 812(E), dated 16th December, 2004.]

Not more than 0.25 per cent

(b) [Butyro-refractometerreading at 40°C] [Substituted by G.S.R. 319(E), Dated 6.5.1999 (w.e.f. 1.11.1999).]

55. [6 to 61.7] [Substituted by G.S.R. 319(E), Dated 6.5.1999 (w.e.f. 1.11.1999).]

OR

[Refractive Index at 40°C] [Substituted by G.S.R. 319(E), Dated 6.5.1999 (w.e.f. 1.11.1999).]

1. [4630-1.4670] [Substituted by G.S.R. 319(E), Dated 6.5.1999 (w.e.f. 1.11.1999).]

(c) Saponificationvalue 190-198

(d) Iodinevalue 115-125



(e)[Acidvalue] [Substituted by G.S.R. 436(E), dated 8.4.1988 (w.e.f. 8.4.1988).] [Not morethan 6.0]  
[Substituted by  
G.S.R. 436(E),  
dated 8.4.1988  
(w.e.f. 8.4.1988).]

(f)Unsaponifiablematter Not morethan 1.5  
per cent.

[Test for argemone oil shall be negative.] [Inserted by G.S.R. 895(E), dated 11.12.2001 (w.e.f. 11.12.2001).][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 Item A.17.15. The oil so refined shall not contain Hexane more than 5.00 ppm.] [Added by G.S.R. 731(E), dated 21st December, 2005 (w.e.f. 21-12-2005).][A.17.18 - 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 40oC ..... 58.6-61.7ORRefractive Index at 40oC ..... 1.465-1.467Iodine value (Wij's method) ..... 105-126Saponification value ..... 182-193Acid value ..... Not more than 0.6Unsaponifiable matter ..... Not more than 20 g/kgBellier test (Turbidity temperature-Acetic acid method) ..... Not more than 20 g/kgTest for Argemone oil shall be negative, Test for Hydrocyanic acid - (Ferric-Chloride Test) ..... Passes the testRapeseed 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 item A.17.15 except acid value which shall have Flash Point (Penske Marten Closed Method) not less than 250oC and the oil so refined shall contain Hexane not more than 5.00 ppm :Provided that it may contain food additives permitted under these rules.]Substituted by Notification No. G.S.R. 651 (E) dated 2.8.2010 (w.e.f. 12.9.1955)[Substituted by G.S.R. 651(E), dated 2nd August, 2010, for item A.17.18 (w.e.f. 2-8-2010). Earlier item A.17.18 was inserted by G.S.R. 710(E), dated 22nd December, 1980 and was amended by G.S.R. 481, dated 16th September, 1993 (w.e.f. 2-10-1993) and by G.S.R. 812(E), dated 16th December, 2004.]

A.17.18- RAPE-SEED GROWN ABROAD OIL (Torika-tel) means :(a) the oils obtained from clean and sound rapeseed belonging to compestris, juncea, or napus varieties of Brassica, by the method of expression or solvent extraction and imported into India, or(b) the produced in India obtained from clean and sound imported rapeseed belonging to compestris, juncea, or napus varieties of Brassica 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:{|

(a)Butyro-refractometerreadingat 40°C 51.0-64.8  
OR

Refractive Index at 40°C	1.4600-1.4690
(b) Iodine value (Wij's method)	94-126
(c) Saponification value	166-198
(d) Unsaponifiable matter	Not more than 2.0 per cent
(e) Test for argemone oil	Negative
(f) Tests of Hydrocyanic acid (Ferric-Chloride test)	Passes the test

[\*\*\*] [Omitted by G.S.R. 436(E), Dated 8.4.1988 (w.e.f. 8.4.1988).]

Acid value	Not more than 6.0
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(h) [Bellier's test (Turbidity temperature-Acetic acid method).] [Inserted by G.S.R. 24(E), dated 15.1.1991 (w.e.f. 15.4.1991).]	Not more than 19.0°C.]
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Rapeseed oil imported into India or rapeseed oil obtained by solvent extraction shall be supplied for human consumption only if it is refined and it shall conform to the standards laid down under Item A.17.15 except for Acid value which shall not be more than 0.6]. Additionally, it shall have Flash point (Pensky-Marten closed method)-Not less than 20°C. However, it may contain food additives permitted in these rules and Appendix C: The oil so refined shall not contain hexane more than 5.00 ppm.}] A.17.19-PALM OIL means the oil obtained from fleshy mesocarp of fruits of the 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 oil. [However, it may contain food additives permitted in these rules and Appendix C.] [Inserted by G.S.R. 812(E), dated 16th December, 2004.] It shall conform to the following standards, namely:

(a) Butyro-refractometer reading at 50°C	35.5-44.-0
OR	
Refractive Index at 50°C	1.4491-1.4552
(b) Melting point (capillary slip method)	Not more than 37°C
(c) Iodine value (Wij's method)	45-56
(d) Saponification value	195-205
(e) Unsaponifiable matter	Not more than 1.2 per cent

[\*\*\*] [Omitted by G.S.R. 436(E), dated 8.4.1988 (w.e.f. 8.4.1988).]

Acid value	Not more than 10.0.
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[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 provided by solvent extraction shall be refined before it is supplied for human consumption and it shall conform to the standards laid down under A.17.15. Additionally, it shall have Flash Point (Pensky-Marten closed method)-Not less than 250°C.] [Substituted by G.S.R. 481, dated 16th September, 1993 (w.e.f. 2-10-1993).] [Test for argemone oil shall be negative.] [Inserted by G.S.R. 895(E), dated 11th December, 2001 (w.e.f. 11-12-2001).] [The oil so refined shall not contain hexane more than 5.00 ppm.] [Added by G.S.R. 731(E), dated 21st December, 2005 (w.e.f.

21-12-2005).]A.17.20-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. [However, it may contain food additives permitted in these rules and Appendix C.] [Inserted by G.S.R. 812(E), dated 16th December, 2004.] It shall conform to the following standards, namely :-

(a) Butyro-refractometer reading at 40°C	43.7-52.5
OR	
Refractive Index at 40°C	1.4550-1.4610
(b) Iodine value (Wij's method)	54 to 62
(c) Saponification value	195-205
(d) Cloud point	Not more than 18°C
(e) Unsaponifiable matter	Not more than 1.2 per cent

[\*\*\*] [Omitted by G.S.R. 436(E), dated 8.4.1988 (w.e.f. 8.4.1988).]

Acid value	Not more than 6.0.
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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 Item A.17.15. Additionally, it shall have Flash point (Pensky-Marten closed method)-Not less than 250°C.[Test for argemone oil shall be negative.] [Inserted by G.S.R. 895(E), dated 11-12-2001 (w.e.f. 11-12-2001).][The oil so refined shall not contain hexane more than 5.00 ppm.] [Added by G.S.R. 731(E), dated 21st December, 2005 (w.e.f. 21-12-2005).]The oil so refined shall not contain hexane more than 5.00 ppm.A.17.21-PALM KERNEL OIL means the oil obtained from sound palm kernel of the 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 substance or mineral oil. [However, it may contain food additives permitted in these rules and Appendix C.] [Inserted by G.S.R. 812(E), dated 16-12-2004.] It shall conform to the following standards, namely:-

(a) Butyro-refractometer reading at 40°C	35.3-39.5
OR	
Refractive Index at 40°C	1.4490-1.4520
(b) Iodine value (Wij's method)	10-23
(c) Saponification value	188-194
(d) Unsaponifiable matter	Not more than 1.2 per cent

[\*\*\*] [Omitted by G.S.R. 436(E), dated 8.4.1988 (w.e.f. 8.4.1988).]

Acid value	Not more than 6.0.
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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 Item A.17.15. Additionally, it shall have Flash point (Pensky-Marten closed method)-Not less than 250°C.[Test for argemone oil shall be negative.] [Inserted by G.S.R. 895(E), dated 11-12-2001 (w.e.f. 11-12-2001).][The oil so refined shall not contain hexane more than 5.00 ppm.] [Added by G.S.R.

731(E), dated 21st December, 2005 (w.e.f. 21-12-2005).] A.17.22-SUNFLOWER SEED OIL means the oil obtained from clear 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. [However, it may contain food additives permitted in these rules and Appendix C.] [Inserted by G.S.R. 812(E), dated 16th December, 2004.] It shall conform to the following standards, namely :-

57.1-[65.0] [Substituted by G.S.R. 481, dated 16-9-1993]

(a) Butyro-refractometer reading at 40°C (w.e.f. 2-10-1993) as corrected by G.S.R. 90(E), dated 24.2.1995.]

OR

1.4640-[1.4691] [Substituted by G.S.R. 481, dated 16-9-1993 (w.e.f. 2-10-1993) as corrected by G.S.R. 90(E), dated 24.2.1995.]

Refractive Index at 40°C

(b) Iodine value (Wij's method) 100-145

(c) Saponification value 188-194

(d) Unsaponifiable matter Not more than 1.5 percent

[\* \* \*] [Omitted by G.S.R. 436(E), dated 8-4-1988 (w.e.f. 8-4-1988).]

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 Item A.17.15. Additionally, it shall have Flash point (Pensky-Marten closed mod)-Not less than 250°C. [Test for argemone oil shall be negative.] [Inserted by G.S.R. 895(E), dated 11-12-2001 (w.e.f. 11-12-2001).]

[The oil so refined shall not contain hexane more than 5.00 ppm.] [Added by G.S.R. 731(E), dated 21st December, 2005 (w.e.f. 21-12-2005).] A.17.22.01-IMPORTED SUNFLOWER SEED OIL AND SUNFLOWER SEED OIL (HIGH OLEIC ACID) means the oil obtained from clean and sound Sunflower seed or the High Oleic Acid oil bearing Sunflower seeds 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 per cent of total fatty acids. It shall conform to the following standards :-

Parameters	High oleic acid sunflower seed oil	Imported sunflower seed oil
B.R. reading Or Refractive Index	61.7-68.0 at 25°C	52.5-63.2 at 40°C
1.467-1.471 at 25°C	1.461-1.468 at 40°C	
Iodine value (Wij's 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 4.0mg/KOH/g oil	Not more than 4.0mg/KOH/g oil
Test for Argemone	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 Item A.17.15. The oil so refined shall not contain hexane more than 5.00 ppm.] [Inserted by G.S.R. 731(E), dated 21st December, 2005 (w.e.f. 21-12-2005).] [A.17.23-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. [However, it may contain food additives permitted in these rules and Appendix C.] [Inserted by G.S.R. 245(E), dated 11th March, 1982 and corrected by G.S.R. 386, dated April, 1982.] It shall conform to the following standards, namely] :-

(i) [ Moisture and volatile matter] [Substituted by G.S.R. 481, dated 16.12.1993 (w.e.f. 2.10.1993) as corrected by G.S.R. 90(E), dated 24.2.1995.]	Not more than 0.1 percent by weight
(ii) Refractive index at 40°C	1.4600 to 1.4700
OR	
Butyro-refractometer reading at 40°C	51.0 to 66.4
(iii) Saponification value	180 to 195
(iv) Acid value (Wij's method)	90 to 105
[***] [Omitted by G.S.R. 436(E), dated 8-4-1988 (w.e.f. 8-4-1988).]	
(v) Acid value	Not more than 0.5 percent
(vi) [ Unsaponifiable matter, per cent by weight - [[Substituted by G.S.R. 754(E), dated 27.10.2008 for '(vi) Unsaponifiable matter - Not more than 3.5 per cent' (w.e.f. 27-10-2008).]]	
(a) for chemically refined ..... [[Substituted by G.S.R. 754(E), dated 27.10.2008 for '(vi) Unsaponifiable matter - Not more than 3.5 per cent' (w.e.f. 27-10-2008).]]	Not more than 3.5. [[Substituted by G.S.R. 754(E), dated 27.10.2008 for '(vi) Unsaponifiable matter - Not more than 3.5 per cent' (w.e.f. 27-10-2008).]]
(b) for physically refined ..... [[Substituted by G.S.R. 754(E), dated 27.10.2008 for '(vi) Unsaponifiable matter - Not more than 3.5 per cent' (w.e.f. 27-10-2008).]]	Not more than 4.5. [[Substituted by G.S.R. 754(E), dated 27.10.2008 for '(vi) Unsaponifiable matter - Not more than 3.5 per cent' (w.e.f. 27-10-2008).]]
Oryzanol content..... [[Substituted by G.S.R. 754(E), dated 27.10.2008 for '(vi) Unsaponifiable matter - Not more than 3.5 per cent'	Not less than 1.0.] [[Substituted by G.S.R. 754(E), dated 27.10.2008 for '(vi) Unsaponifiable matter - Not more than 3.5

(w.e.f. 27-10-2008).]]

per cent' (w.e.f. 27-10-2008).]]

(vii) Flash point(Pensky-Marten closed method)

Not less than 250°C.]

[Test for argemone oil shall be negative] [Inserted by G.S.R. 895(E), dated 11-12-2001 (w.e.f. 11-12-2001)].[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 Item A.17.15. The oil so refined shall not contain hexane more than 5.00 ppm.] [Added by G.S.R. 731(E), dated 21-12-2005 (w.e.f. 21-12-2005).][A.17.24-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 rules. 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. [However, it may contain food additives permitted in these rules and Appendix C.] [Substituted by G.S.R. 91(E), dated 7th February, 1992 (w.e.f. 7-2-1992) and corrected by G.S.R. 314(E), dated 9-3-1992.] 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 oils

Acid value

(1) Both raw edible vegetable oils in the Blend

Not more than 5.0

(2) One raw edible vegetable oil and one refined edible vegetable oil in the Blend

Not more than 6.0

(3) Both refined edible vegetable oils in the Blend

Not more than 0.5

(c) Unsaponifiable matter:-

(i) Blend with rice bran oil

Not more than 3.0 percent by weight

(ii) Blend with other edible vegetable oils

Not more than 1.50 per cent by weight

(d) Flash point(Pensky-Marten closed method)

Not less than 250°C.

[Test for argemone oil shall be negative.] [Inserted by G.S.R. 895(E), dated 11-12-2001 (w.e.f. 11-12-2001).]

[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 Item A.17.15. The oil so refined shall not contain hexane more than 5.00 ppm.] [Added by G.S.R. 731(E), dated 21-12-2005 (w.e.f. 21-12-2005).][A.17.25-PARTIALLY HYDROGENATED AND WINTERISED SOYABEAN OIL.- 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, other vegetable and animal fats [It may contain food additives permitted in these rules and Appendix C.] [Inserted by G.S.R. 784(E), dated 28-9-1992 (w.e.f. 28-9-1992).] It shall conform to the following standards] :-

- |   |  |
|---|--|
| 1. Moisture   | Not more than 0.1 per cent by weight                             |
| [***] [Omitted by G.S.R. 241(E), dated 5-4-1999.]                     |  |
| 3. [Refractive Index] [Substituted by G.S.R. 241(E), dated 5.4.1999.] | 1. [4630-1.4690] [Substituted by G.S.R. 241(E), dated 5.4.1999.] |

OR

- |  |  |
|--|--|
| [Butyro-refractometer reading at 40°C] [Substituted by G.S.R. 241(E), dated 5.4.1999.] | 55. [6-64.8] [Substituted by G.S.R. 241(E), dated 5.4.1999.] |
| 4. Saponification value  | [189-195] [Substituted by G.S.R. 241(E), dated 5.4.1999.]    |
| 5. Iodine value  | 107-120  |
| 6. Acid value  | Not more than 0.50   |
| 7. Unsaponifiable matter   | Not more than 1.5 per cent by weight                         |
| 8. Linolenic acid (c 18:3)   | Not more than 3 per cent by weight                           |
| 9. Cloud Point (°C)  | Not less than 10°C   |

[\*\*\*] [Omitted by G.S.R. 241(E), dated 5.4.1999.]

- |   |                    |
|---|--------------------|
| 11. Flash point (Pensky-Marten closed method) | Not less than 25°C |
|---|--------------------|

[Test for argemone oil shall be negative.] [Inserted by G.S.R. 895(E), dated 11-12-2001 (w.e.f. 11-12-2001).] [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 Item A.17.15. The oil so refined shall not contain hexane more than 5.00 ppm.] [Added by G.S.R. 731(E), dated 21-12-2005 (w.e.f. 21-12-2005).] A. 17.26-PARTIALLY HYDROGENATED SOYABEAN OIL.-Partially hydrogenated soyabean oil means deodourised product obtained by light (mild or "brush") hydrogenation of degummed, deacidified and decolourised 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°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 and fats. [It may contain food additives permitted in these rules and Appendix C.] [Substituted by G.S.R. 812(E), dated 16-12-2004 for 'Antioxidants TBHQ upto 0.02 per cent and citric acid upto 0.02 per cent may be added and shall be so stated on the label.' (w.e.f. 16-12-2004).] It shall conform to the following standards :

- |   |                                      |
|---|--------------------------------------|
| 1. Moisture                                       | Not more than 0.1 per cent by weight |
| [***] [Omitted by G.S.R. 241(E), dated 5.4.1999.] |                                      |

3. [Refractive index at 40°C] [Substituted by G.S.R. 241(E), dated 5.4.1999.]	1. [4630-1.4670] [Substituted by G.S.R. 241(E), dated 5.4.1999.]
OR	
[Butyrefractometer reading at 40°C] [Substituted by G.S.R. 241(E), dated 5.4.1999.]	55. [6-61.7] [Substituted by G.S.R. 241(E), dated 5.4.1999.]
4.Saponificationvalue	[189-195] [Substituted by G.S.R. 241(E), dated 5.4.1999.]
5.Iodine value	95-110
6.Acid value	Notmore than 0.50
7.Unsaponifiable matter	Notmore than 1.5 per cent by weight
8.Linolenic acid (c 18:3)	Notmore than 3 per cent by weight
9.Cloud Point	Notless than 25°C
[***] [Omitted by G.S.R. 241(E), dated 5.4.1999.]	[***] [Omitted by G.S.R. 241(E), dated 5.4.1999.]
11.Flash Point (Pensky-Marten closed method)	Notless than 250°C.

Note.-The edible oils prescribed under Item A.17 shall be free from castor oil.[Test for argemone oil shall be negative.] [Inserted by G.S.R. 895(E), dated 11-12-2001 (w.e.f. 11-12-2001).][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 Item A.17.15. The oil so refined shall not contain hexane more than 5.00 ppm.] [Added by G.S.R. 731(E), dated 21-12-2005 (w.e.f. 21-12-2005).][A.18. CEREALS] [Added by S.R.O. 1687, dated 14th July, 1956.][A.18.01 - [ATTA OR RESULTANT ATTA means the coarse product obtained by milling or grinding clean wheat free from rodent hair and excreta.] [Substituted by G.S.R. 1809, dated 3rd October, 1970.] It shall conform to the following standards] :-

(a)Moisture	Notmore than 14.0 per cent (when determined by heating at130°C-133°C for 2 hours)
(b)Total ash	Notmore than 2.0 per cent (on dry weight basis)
(c)Ash insoluble in dilute HCL	Notmore than 0.15 per cent (on dry weight basis)
(d)Gluten (on dry weight basis)	Notless than 6.0 per cent
(e)Alcoholic acidity (with 90 per cent alcohol) expressed as H <sub>2</sub> SO <sub>4</sub> (on dry weight basis)	Notmore than 0.18 per cent.
[Itshall be free from Rodent hair and excreta.]	
[Substituted by G.S.R. 41(E), dated 29.1.1997 (w.e.f. 29.1.1997).]	

[A.18.01.01-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.] [Added by G.S.R. 425, dated 4th April, 1960.] ][A.18.01.02-PROTEIN RICH (PAUSHTIK) ATTA means the product obtained by mixing wheat atta with groundnut flour [or Soya flour or a combination of both] [Added by G.S.R. 1533, dated 8th July, 1968 (w.e.f. 24-8-1968).] up to an extent of 10.0 per cent. [Soya flour which is a solvent extracted soya used in such mix shall conform to the standards of soya flour laid down under Item A.18.15] [Inserted by G.S.R. 731(E), dated 10-12-1991 (w.e.f. 10-12-1991) as corrected by G.S.R. 524(E), dated 15-5-1992 and substituted by G.S.R. 7(E), dated 4-1-2001 (w.e.f. 4-1-2001).]. 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	Notmore than[14.0] [Corrected by G.S.R. 2163, dated 2-12-1968.]per cent. on dry basis
Totalash	Notmore than 2.75 per cent
Ashinsoluble in dilute HCL	Notmore than 0.1 per cent on dry basis
Totalprotein (N x 6.25)	Notless than 12.5 per cent on dry basis
Crudefibre	Notmore than 2.5 per cent on dry basis
[Alcoholicacidity (with 90 per cent alcohol) expressed as H <sub>2</sub> SO <sub>4</sub> ] [Substituted by G.S.R. 41(E), dated 29-1-1997 (w.e.f. 29-1-1997) and corrected by G.S.R. 286(E), dated 29.5.1997.]	[Notmore than 0.12 per cent] [Substituted by G.S.R. 41(E), dated 29-1-1997 (w.e.f. 29-1-1997) and corrected by G.S.R. 286(E), dated 29.5.1997.]

Itshall be free from Rodent hair and excreta.

[A.18.02- [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.] [Substituted by G.S.R. 1809, dated 3rd October, 1970.] It shall conform to the following standards] :-

(a) Moisture	Not more than 14.0per cent (when determined by heating at 130oC-133oCfor 2 hours)
(b) Total ash (ondry weight basis)	Not more than 1.0per cent
(c) Ash insolublein dilute HCL (on dry weight basis)	Not more than 3.1per cent
(d) Gluten (on dryweight basis)	Not less than 7.5per cent
(e) Alcoholicacidity (with 90 per cent alcohol) expressed as H <sub>2</sub> So <sub>4</sub> (on dry weight basis)	Not more than[0.12] [Substituted by G.S.R. 63(E), dated 5.2.1976 (w.e.f. 5.8.1976).]per cent.

[It shall be free from rodent hair and excreta.] [Substituted by G.S.R. 41(E), dated 29-1-1997 (w.e.f. 29-1-1997) and corrected by G.S.R. 286(E), dated 29-5-1997.][If the product is to be used for bakery purposes, the following flour-treatment agents in the quantities mentioned against each may be used, namely] [Inserted by G.S.R. 1417, dated 20th September, 1976 (w.e.f. 2-10-1976).] :

- (i)Benzoyl peroxide (Max.) 40ppm
- (ii)Potassium bromate (Max.) 20ppm
- (iii)Ascorbic acid (Max.) 200ppm.

[A.18.02.01-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.] [Added by G.S.R. 425, dated 4th April, 1960.]

][A.18.02.02-PROTEIN RICH (PAUSHTIK) MAIDA means the product obtained by mixing maida (wheat flour) with groundnut flour [or Soya flour, or a combination of both] [Added by G.S.R. 1533, dated 8th July, 1968 (w.e.f. 24-8-1968).] 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 Item A.18.15.] [Substituted by G.S.R. 670(E), dated 17-9-2001, for certain words (w.e.f. 17-9-2001).] 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 matters. It shall conform to the following standards] :-

Moisture	Notmore than[14.0] [Corrected by G.S.R. 2163, dated 2.12.1968.]percent
Totalash	Notmore than 1.0 per cent
Ashinsoluble in dilute HCL	Notmore than 0.1 per cent on dry basis
Totalprotein (N x 6.25)	Notless than 12.5 per cent on dry basis
Crudefibre	Notmore than 0.53 per cent on dry basis
Alcoholicacidity (with 90 per cent alcohol) expressed as H <sub>2</sub> SO <sub>4</sub>	Notmore than 0.12 per cent
[Ghluten] [Substituted by G.S.R. 41(E), dated 29-1-1997 (w.e.f. 29-1-1997).]	[Notless than 7.0 per cent on dry basis.] [Substituted by G.S.R. 41(E), dated 29-1-1997 (w.e.f. 29-1-1997).]

It shall be free from rodent hair and excreta.[A.18.03 - [SEMOLINA (Suji or Rawa) means the product prepared from clean wheat free from rodent hair and excreta by process of grinding and bolting.] [Substituted by G.S.R. 1809, dated 3rd October, 1970.] It shall be free from musty smell and off-odour and shall be creamy yellow in colour. It shall conform to the following standards] :-

(a) Moisture	Not more than 14.5per cent (when determined by heating at 130oC-133oCfor 2 hours)
(b) Total ash (ondry weight basis)	Not more than 1.0per cent
(c) Ash insolublein dilute HCL (on dry weight basis)	Not more than 0.1per cent
(d) Gluten (on dryweight basis)	Not less than 6.0per cent
(e) Alcoholicacidity (with 90 per cent alcohol) expressed as H <sub>2</sub> SO <sub>4</sub> (on dry weight basis)	Not more than 0.18per cent

[It shall be free from rodent hair and excreta.] [Substituted by G.S.R. 41(E), dated 29-1-1997 (w.e.f. 29-1-1997).][A.18.04-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.] [Added by G.S.R. 1211, dated 9-12-1958.][Besan shall conform to the following standards] [Inserted by G.S.R. 1340, dated 24th October, 1961.] :-

(a) Total ash	Not more than 5per cent
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(b)[Ash insoluble in dilute hydrochloric acid] [Substituted by G.S.R. 179(E), Not more than dated 6.4.1998 (w.e.f. 6.4.1998).] 0.5 per cent.

[A.18.05- [PEARL BARLEY or BARLEY (JAN)] [Substituted by G.S.R. 74, dated 31-12-1965.] shall be the product obtained from sound and clean barley (*Hordeum 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] :-

- |   |   |
|---|---|
| (i) Total ash (on dry basis)                                  | Not more than 1.0 per cent  |
| (ii) Ash insoluble in dilute hydrochloric acid (on dry basis) | Not more than 0.1 per cent  |
| (iii) Crude fibre (on dry basis)                              | Not more than 0.5 per cent  |
| (iv) Alcoholic acidity  | Not more than 0.10 per cent (as H <sub>2</sub> SO <sub>4</sub> with 90 per cent alcohol). |

[A.18.05.01 - [[WHOLEMEAL BARLEY POWDER OR BARLEY FLOUR OR CHOCKER YUKT JAU KA CHURAN] [Inserted by G.S.R. 938, dated 26th May, 1971.] 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] :-

- |  |   |
|--|---|
| (a) Moisture   | Not more than 14.0 per cent (when determined by heating at 130°C-133°C for 2 hours) |
| (b) Total ash (on dry weight basis)  | Not more than 3.0 per cent  |
| (c) Ash insoluble in dilute HCL (on dry weight basis)  | Not more than 0.5 per cent  |
| (d) Alcoholic acidity (with 90 per cent alcohol) expressed as H <sub>2</sub> SO <sub>4</sub> (on dry weight basis) | Not more than 0.17 per cent.  |

[\*\*\*\*] [Omitted by G.S.R. 67(E), dated 5-2-2001 (w.e.f. 5-2-2001).] [A.18.06-FOODGRAINS meant for human consumption shall be whole or broken kernels of cereals, millets and pulses. In addition to the under mentioned standards to which food grains 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 column (2) of the Table of rule 65 and the amount of insecticide residue in the foodgrains shall not exceed the limits specified in column (4) of the said Table. [The foodgrains meant for grinding/ processing shall be clean, free from all impurities including foreign matter (extraneous matter):] [Substituted by G.S.R. 281(E), dated 29th May, 1991 (w.e.f. 29-11-1991) and corrected by G.S.R. 648(E), dated 25th October, 1991.][Provided that the imported wheat for the purpose of Public Distribution System, or imported under the O.G.L. vide G.S.R. 386(E), dated the 28th June, 2006 from the date of commencement of the Prevention of Food Adulteration (VIth Amendment) Rules, 2006, till the 31st day of March, 2008, shall be practically free from argemone maxicana and kesari in any form. Explanation.-For the purposes of this item, "Public Distribution System" shall have the same meaning assigned to it under the Public Distribution (Control) Order, 2001.] [Inserted by G.S.R. 435(E), dated 20th July, 2006 and as corrected by Corrigendum G.S.R. 482(E), dated 7th August,

2006, by G.S.R. 315(E), dated 27th April, 2007 (w.e.f. 20-7-2006).]

**A.18.06.01-WHEAT:** Description.-Wheat shall be the dried mature grains of *Triticum aestivum* Linn. Or *Triticum vulgare* Vill., *Triticum durum* Desf., *Triticum sphaerococcum* Peerc., *Triticum dicoccum* Schubl., *Triticum Compactum* Host. It shall be sweet, clean and wholesome. It shall also conform to the following standards, namely: (i) Moistures 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. [Substituted by G.S.R. 165(E), dated 7th March, 2000 (w.e.f. 7-6-2001).] (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, ergot affected grains shall not exceed 3.0 per cent and 0.05 per cent 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. [Substituted by G.S.R. 692(E), dated 11-10-1999 (w.e.f. 11-10-1999).] (viii) Deoxynivalent (DON) - Not more than 1000 micrograms per kilogram. [\*\*\*] [Omitted by G.S.R. 165(E), dated 7th March, 2000 (w.e.f. 7-6-2001).] Provided that the total of foreign matter, other edible grains and damaged grains shall not exceed 12 per cent by weight. [Provided further that the imported wheat for the purpose of Public Distribution System, or imported under the O.G.L. vide number G.S.R. 386(E), dated the 28th June, 2006 from the date of commencement of the Prevention of Food Adulteration (VIth Amendment) Rules, 2006, \*till the 31st day of March, 2008, the Deoxynivalenol (DON) shall not be more than 2000 micrograms per kg. Explanation.-For the purposes of this item, "Public Distribution System" shall have the same meaning assigned to it under the Public Distribution (Control) Order, 2001.] [Inserted by G.S.R. 435(E), dated 20th July, 2006 and as corrected by Corrigendum G.S.R. 482(E), dated 7th August, 2006, by G.S.R. 315(E), dated 27th April, 2007 (w.e.f. 20-7-2006).]

**A.18.06.02-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. [Substituted by G.S.R. 165(E), dated 7th March, 2000 (w.e.f. 7-6-2001).] (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 [Substituted by G.S.R. 692(E), dated 11-10-1999 (w.e.f. 11-10-1999).]-Not more than 30 micrograms per kilogram. [\*\*\*\*] [Omitted by G.S.R. 165(E), dated 7th March, 2000 (w.e.f. 7-6-2001).] Provided that the total of foreign matter, other edible grains and damaged grains shall not exceed 9 per cent by weight.

**A.18.06.03-JA W AR and BAJRA:** Jawar and Bajra shall be the dried mature grains of *Sorghum vulgare* Pers., and *Pennisetum-typhoides* 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. [Substituted by G.S.R. 165(E), dated 7th March, 2000

(w.e.f. 7-6-2001).](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 count.(vi)Uric acid-Not more than 100 mg per kg.(vii)[Aflatoxin] [Substituted by G.S.R. 692(E), dated 11-10-1999 (w.e.f. 11-10-1999).]-Not more than 30 micrograms per kilogram.[\*\*\*] [Omitted by G.S.R. 165(E), dated 7-3-2000 (w.e.f. 7-6-2001).]Provided that the total of foreign matter, other edible grains and damaged grains shall not exceed 10 per cent by weight.A.18.06.04-RICE:Rice shall be the mature kernels or pieces of kernels of *Oryza sativa* Linn obtained from paddy as raw or parboiled. It shall be dry, sweet, clean, wholesome and free from unwholesome poisonous substances. 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.] [Substituted by G.S.R. 165(E), dated 7-3-2000 (w.e.f. 7-6-2001).](iii)Damaged grains-Not more than 5 per cent by weight [\* \* \*] [Omitted by G.S.R. 179(E), dated 6-4-1998 (w.e.f. 6-4-1998).](iv)Weevilled grains-Not more than 10 per cent by count.(v)Uric acid-Not more than 100 mg per kg.(vi)[Aflatoxin] [Substituted by G.S.R. 692(E), dated 11-10-1999 (w.e.f. 11-10-1999).]-Not more than 30 micrograms per kilogram.[\*\*\*] [Omitted by G.S.R. 165(E), dated 7-3-2000 (w.e.f. 7-6-2001).]Provided that the total of foreign matter and damaged grains shall not exceed 6 per cent by weight.A. 18.06.05-MASUR WHOLE:Masur whole shall consist of lentil (*Lens culinaris* Medik or *Ervum lense* line or *lense 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 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.] [Substituted by G.S.R. 165(E), dated 7-3-2000 (w.e.f. 7-6-2001).](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] [Substituted by G.S.R. 692(E), dated 11-10-1999 (w.e.f. 11-10-1999).]-Not more than 30 micrograms per kilogram.[\*\*\*\*] [Omitted by G.S.R. 165(E), dated 7-3-2000 (w.e.f. 7-6-2001).]Provided that the total of foreign matter, other edible grains and damaged grains shall not exceed 8 per cent by weight.A.18.06.06-URD WHOLE:Urd whole shall consist of seeds of the pulses (*Phaseolous 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 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.] [Substituted by G.S.R. 165(E), dated 7-3-2000 (w.e.f. 7-6-2001).](iii)Other edible grains-Not more than 4 per cent by weight.(iv)Weevilled grains-Not more than 6 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] [Substituted by G.S.R. 692(E), dated 11-10-1999 (w.e.f. 11-10-1999).]-Not more than 30 micrograms per kilogram.[\*\*\*\*] [Omitted by G.S.R. 165(E), dated 7-3-2000 (w.e.f. 7-6-2001).]Provided that the total of foreign matter, other edible grains and damaged grains shall not exceed 9 per cent by weight.A.18.06.07-MOONG WHOLE:Moong whole shall consist of seeds of

green gram (*Phaseolous aureus* Roxb., *Phaseolous 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 pulverised pulses 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.] [Substituted by G.S.R. 165(E), dated 7-3-2000 (w.e.f. 7-6-2001).] (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] [Substituted by G.S.R. 692(E), dated 11-10-1999 (w.e.f. 11-10-1999).]-Not more than 30 micrograms per kilogram. [\*\*\*\*] [Omitted by G.S.R. 165(E), dated 7-3-2000 (w.e.f. 7-6-2001).] Provided that the total of foreign matter, other edible grains and damaged grains shall not exceed 9 per cent by weight.

**A.18.06.08-CHANA WHOLE:** Chana 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 weight (obtained by heating the pulverised pulses 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.] [Substituted by G.S.R. 165(E), dated 7-3-2000 (w.e.f. 7-6-2001).] (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 content-Not more than 100 mg per kg. (vii) [Aflatoxin] [Substituted by G.S.R. 692(E), dated 11-10-1999 (w.e.f. 11-10-1999).]-Not more than 30 micrograms per kilogram. [\*\*\*\*] [Omitted by G.S.R. 165(E), dated 7-3-2000 (w.e.f. 7-6-2001).] Provided that the total of foreign matter, other edible grains and damaged grains shall not exceed 9 per cent by weight.

**A.18.06.09-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 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.] [Substituted by G.S.R. 165(E), dated 7-3-2000 (w.e.f. 7-6-2001).] (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 content-Not more than 100 mg per kg. (vii) [Aflatoxin] [Substituted by G.S.R. 692(E), dated 11-10-1999 (w.e.f. 11-10-1999).]-Not more than 30 micrograms per kilogram. [\*\*\*\*] [Omitted by G.S.R. 165(E), dated 7-3-2000 (w.e.f. 7-6-2001).] Provided that the total of foreign matter, other edible grains and damaged grains shall not exceed 6 per cent by weight.

**A. 18.06.10-SPLIT PULSE (DAL) MOONG:** Dal Moong shall consist of split seeds of green grams (*Phaseolous aureus* Roxb., *Phaseolous radiatus* Roxb.). 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 14 per cent by weight (obtained by heating the pulverised pulses 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.] [Substituted by G.S.R. 165(E), dated 7-3-2000 (w.e.f. 7-6-2001).](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] [Substituted by G.S.R. 692(E), dated 11-10-1999 (w.e.f. 11-10-1999).]-Not more than 30 micrograms per kilogram.[\*\*\*\*] [Omitted by G.S.R. 165(E), dated 7-3-2000 (w.e.f. 7-6-2001).]Provided that the total of foreign matter, other edible grains and damaged grains shall not exceed 8 per cent by weight.A.18.06.11-SPLIT PULSE (DAL) URD: Dal Urd shall consist of split seeds of pulse (*Phaseolous 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 pulse d pulses 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.] [Substituted by G.S.R. 165(E), dated 7-3-2000 (w.e.f. 7-6-2001).](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] [Substituted by G.S.R. 692(E), dated 11-10-1999 (w.e.f. 11-10-1999).]-Not more than 30 micrograms per kilogram.[\*\*\*\*] [Omitted by G.S.R. 165(E), dated 7-3-2000 (w.e.f. 7-6-2001).]Provided that the total of foreign matter, other edible grains and damaged grains shall not exceed 8 per cent by weight.A.18.06.12-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 pulverised pulses 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.] [Substituted by G.S.R. 165(E), dated 7-3-2000 (w.e.f. 7-6-2001).](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] [Substituted by G.S.R. 692(E), dated 11-10-1999 (w.e.f. 11-10-1999).]-Not more than 30 micrograms per kilogram.[\*\*\*\*] [Omitted by G.S.R. 165(E), dated 7-3-2000 (w.e.f. 7-6-2001).]Provided that the total of foreign matter, other edible grains and damaged grains shall not exceed 7 per cent by weight.A.18.06.13-SPLIT PULSE (DAL) MASUR: Dal masur shall consist of dehusked whole and split seed of the lentil (*Lens esculenta* Moench or *Lens culinaris* Medik or *Ervum 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 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.] [Substituted by G.S.R. 165(E), dated 7-3-2000 (w.e.f. 7-6-2001).](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 is acid-Not more than 100 mg per kg.(vii)[Aflatoxin] [Substituted by G.S.R. 692(E), dated 11-10-1999 (w.e.f. 11-10-1999).]-Not more than 30 micrograms per kilogram.[\*\*\*\*] [Omitted by G.S.R. 165(E), dated 7-3-2000 (w.e.f. 7-6-2001).]Provided that total of

foreign matter, other edible grains and damaged grains shall not exceed 7 per cent by weight. A.18.06.14-ANY OTHER FOOD GRAINS NOT specified above shall 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.] [Substituted by G.S.R. 165(E), dated 7-3-2000 (w.e.f. 7-6-2001).] (iii) Other edible grains-Not more than 6 per cent by weight. (iv) Weevilled grains-Not more than 10 per cent by weight. (v) Damaged grains-Not more than 5 per cent by weight. (vi) Uric acid-Not more than 100 mg per kg. (vii) [Aflatoxin] [Substituted by G.S.R. 165(E), dated 7-3-2000 (w.e.f. 7-6-2001).]-Not more than 30 micrograms per kilograms. Provided that total of foreign matter, other edible grains and damaged grains shall not exceed 12.0 per cent by weight. Explanation.-For the purpose of Items 18.06 to 18.06.14: (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 coker (Agrestamma girhaga 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 weather, 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. A.18.07.-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, vinegar and other nutrients, and vitamins: Provided that it may contain food additives specified in these rules and in Appendix C: Provided further that it may contain artificial sweetener as provided in rule 47 under label declaration as provided in sub-rules (ZZZ)(1)(A) and (ZZZ)(1)(B) of rule 42: Provided also that it shall conform to following standards, namely :-(a) ash insoluble in dilute hydrochloric acid (on dry basis) shall not be more than 0.1 per cent. (b) acidity of extracted fat (as oleic acid) not exceeding 1.5 per cent.

Substituted by G.S.R. 388(E), dated 25th July, 2004, for item A.18.07 (w.e.f. 25-6-2004). Item A.18.07, before substitution, stood as under: "A.18.07- Biscuits including Wafer Biscuits shall be made from maida, vanaspati, or refined edible oil or table butter of the following ingredients, namely:-Edible common salt; permitted anti-oxidants; emulsifying and stabilising agents; permitted preservatives and colours; leavening agents such as baking powder; ammonium



bicarbonate; ammonium carbonate; butter milk powder; cereals and their products; cheese; citric acid; cocoa; coffee extract; edible desiccated coconut; dextrose; fruits and fruit products; dry fruit and nuts; egg; edible vegetable products; analyses and other enzymes, permitted flavouring agents; flavour improvers and fixers; flour improvers; ginger; gluten; groundnut flour milk and milk products; honey; jellyfying agents; liquid glucose; malt products edible oilseeds; flour and meals; spices and condiments; edible starches such as potato starch and edible flour; sugar and sugar products; invert sugar; jaggery; protein concentrates and other nutrients; sodium bisulphites, sodium meta-bisulphite and other dough conditioners; vitamins; calcium and ferrous salt; potassium iodide, malic and lactic acids; tartaric acid; vinegar and acetic acid; yeast. Biscuits shall conform to the following standards, namely:-(a) Ash insoluble in dilute hydrochloric acid (on dry basis) shall not be more than 0.1 per cent. (b) Acidity of extracted fat (as oleic acid) shall not exceed 1.5 per cent."

[It may contain Oligofructose (dietary fibres) upto 15% maximum subject to label declaration under rule 42(ZZZ)(23).] [Inserted by G.S.R. 400(E), dated 23-6-2006 (w.e.f. 5-7-2006).] [A.18.08-CORN FLOUR (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.] [Inserted by G.S.R. 1533, dated 8th July, 1968.] It shall conform to the following standards :-

Moisture	Not more than 12.5 per cent
Total ash	Not more than 0.5 per cent on dry basis
Ash insoluble in dilute HCL	Not more than 0.1 per cent on dry 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 starch.

A.18.09-CORN FLAKES means the product obtained from dehulled, degermed and cooked 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] [Substituted by G.S.R. 63(E), dated 5th February, 1976.] per cent
Total ash (excluding salt)	Not more than 0.1 per cent on dry basis
Ash insoluble in dilute HCL	Not more than 0.1 per cent on dry basis
Alcoholic acidity (with 90 per cent alcohol)	Shall be equivalent to not more than 2.0 ml of N. NaOH per 100 g. of dried substance.]

[A.18.10.-CUSTARD POWDER means the product obtained from maize (*Zea mays* L.) or sago/tapioca 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 in the form of fine powder, free from rancidity, fermented and musty odour.] [Substituted by G.S.R. 1417, dated 20th September, 1976 (w.e.f. 2-10-1976).] It shall conform to the following standards, namely :-

(a) Moisture	Not more than 12.5 per cent
(b) Total ash excluding added common salt (on dry basis)	Not more than 0.5 per cent

(c) Ash insoluble in dilute hydrochloric acid (on dry basis) Not more than 0.1 per cent.

A.18.11-MACARONI 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 per cent
Total ash	Not more than 0.1 per cent on dry basis
Ash insoluble in dilute HCL	Not more than 0.1 per cent on dry basis
Nitrogen	Not less than 1.7 per cent on dry basis.

[A.18.12-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 agent, 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.] [Substituted by G.S.R. 543(E), dated 2nd July, 1985.] Malted milk food shall also conform to the following standards food, namely:

	Malted milk food without cocoa powder	Malted milk food with cocoa powder
(a) Moisture	Not more than 5 percent by weight	Not more than 5 percent by weight
(b) Total protein (Nx6.25) (on dry basis)	Not less than 12.5 percent by weight	Not less than 11.25 percent by weight
(c) Total fat (on dry basis)	Not less than 7.5 percent by weight	Not less than 6 percent by weight
(d) Total ash (on dry basis)	Not more than 5 percent by weight	Not more than 5 percent by weight
(e) Acid insoluble ash (on dry basis) (in dilute HCL)	Not more than 0.1 percent by weight	Not more than 0.1 percent by weight
(f) Solubility	Not less than 85 percent by weight	Not less than 85 percent by weight
(g) Cocoa powder (on dry basis)	.....	Not less than 5.0 percent by weight
(h) Test for starch	Negative	.....
(i) Bacterial count	Not more than	Not more than 50,000 per gram.

	50,000 per gram	
(j) Coliform count	Not more than 10 per gram	Not more than 10 per gram. ]
(k) [Yeast and mould count [Inserted by G.S.R. 310(E), dated 1.5.2002 (w.e.f. 1.11.2002).]		-absent in 0.1 gm [Inserted by G.S.R. 310(E), dated 1.5.2002 (w.e.f. 1.11.2002).]
(l) Salmonella and Shigella [Inserted by G.S.R. 310(E), dated 1.5.2002 (w.e.f. 1.11.2002).]		-absent in 0.1 gm [Inserted by G.S.R. 310(E), dated 1.5.2002 (w.e.f. 1.11.2002).]
(m) E. Coli [Inserted by G.S.R. 310(E), dated 1.5.2002 (w.e.f. 1.11.2002).]		-absent in 0.1 gm [Inserted by G.S.R. 310(E), dated 1.5.2002 (w.e.f. 1.11.2002).]
(n) Vibrio cholera and V. Parahaemolyticus [Inserted by G.S.R. 310(E), dated 1.5.2002 (w.e.f. 1.11.2002).]		-absent in 0.1 gm [Inserted by G.S.R. 310(E), dated 1.5.2002 (w.e.f. 1.11.2002).]
(o) Faecal streptococci and Staphylococcus aureus [Inserted by G.S.R. 310(E), dated 1.5.2002 (w.e.f. 1.11.2002).]		-absent in 0.1 gm.] [Inserted by G.S.R. 310(E), dated 1.5.2002 (w.e.f. 1.11.2002).]
[A.18.12.01 - MALT BASED FOOD (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:- ] [Inserted by G.S.R. 297(E), dated 26-4-2001 (w.e.f. 26-10-2001).]		
(a) [Moisture [Inserted by G.S.R. 297(E), dated 26-4-2001 (w.e.f. 26-10-2001).]	Not more than 5 per cent, by weight [Inserted by G.S.R. 297(E), dated 26-4-2001 (w.e.f. 26-10-2001).]	
(b) Total Protein (N x 6.25) (on dry basis) [Inserted by G.S.R. 297(E), dated 26-4-2001 (w.e.f. 26-10-2001).]	Not less than 7.0 per cent, by weight [Inserted by G.S.R. 297(E), dated 26-4-2001 (w.e.f. 26-10-2001).]	
(c) Total ash (on dry basis) [Inserted by G.S.R. 297(E), dated 26-4-2001 (w.e.f. 26-10-2001).]	Not more than 5 per cent, by weight [Inserted by G.S.R. 297(E), dated 26-4-2001 (w.e.f. 26-10-2001).]	
(d) Acid insoluble ash (in dilute HCL) [Inserted by G.S.R. 297(E), dated 26-4-2001 (w.e.f. 26-10-2001).]	Not more than 0.1 per cent, by weight [Inserted by G.S.R. 297(E), dated 26-4-2001 (w.e.f. 26-10-2001).]	

(e)Total plate count [Inserted by G.S.R. 297(E), dated 26-4-2001 (w.e.f. 26-10-2001).]	Notmore than 50,000 per gram [Inserted by G.S.R. 297(E), dated 26-4-2001 (w.e.f. 26-10-2001).]
(f)Coliform count [Inserted by G.S.R. 297(E), dated 26-4-2001 (w.e.f. 26-10-2001).]	Notmore than 10 per gram [Inserted by G.S.R. 297(E), dated 26-4-2001 (w.e.f. 26-10-2001).]
(g)Yeast and mould count [Inserted by G.S.R. 297(E), dated 26-4-2001 (w.e.f. 26-10-2001).]	Notmore than 100 per gram [Inserted by G.S.R. 297(E), dated 26-4-2001 (w.e.f. 26-10-2001).]
(h)E. Coli [Inserted by G.S.R. 297(E), dated 26-4-2001 (w.e.f. 26-10-2001).]	Absentin 10 gram [Inserted by G.S.R. 297(E), dated 26-4-2001 (w.e.f. 26-10-2001).]
(i)Salmonella and Shingella [Inserted by G.S.R. 297(E), dated 26-4-2001 (w.e.f. 26-10-2001).]	Absentin 25 gram [Inserted by G.S.R. 297(E), dated 26-4-2001 (w.e.f. 26-10-2001).]
(j)Alcoholic Acidity (expressed as H <sub>2</sub> SO <sub>4</sub> ) with 90 per cent alcohol(on dry weight basis) [Inserted by G.S.R. 297(E), dated 26-4-2001 (w.e.f. 26-10-2001).]	Notmore than 0.30 per cent] [Inserted by G.S.R. 297(E), dated 26-4-2001 (w.e.f. 26-10-2001).]
(k) [Vibrio cholera and V. Paraheamolyticus [Inserted by G.S.R. 310(E), dated 1st May, 2002 (w.e.f. 1-11-2002).]	-Absentin 0.1 gm [Inserted by G.S.R. 310(E), dated 1st May, 2002 (w.e.f. 1-11-2002).]
(l)Faecal streptococci and Staphylococcus aureas [Inserted by G.S.R. 310(E), dated 1st May, 2002 (w.e.f. 1-11-2002).]	-Absentin 0.1 gm.] [Inserted by G.S.R. 310(E), dated 1st May, 2002 (w.e.f. 1-11-2002).]

A.18.13-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 form of thin flakes of uniform size having a light cream colour. It shall be from dirt, insects and insect fragments. It shall conform to the following standards :-

Moisture	Notmore than 10.0 per cent
Totalash	Notmore than 2.0 per cent on dry basis
Ashinsoluble in dilute HCL	Notmore than 0.1 per cent on dry basis
Nitrogen	Notless than 1.8 per cent on dry basis
Crudefibre	Notmore than 2.0 per cent on dry basis
Alcoholicacidity (with 90 per cent alcohol)	Shallbe equivalent to not more than[8.0] [Substituted by G.S.R. 55(E), Dated 31.1.1979 (w.e.f. 31.1.1979).]ml N. NaOH per 100 gm. ofdried substance

A.18.14-BREAD whether sold as white bread or wheat meal 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] [Corrected by G.S.R. 809(E), dated 14th December, 2004.], gluten, sugar, gur or jaggery, khandsari,

honey, liquid glucose, malt products, edible starches and flour, edible groundnut flour, edible soys 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 and vinegar: Provided that it may also contain food additives specified in these rules and in Appendix C: Provided further that it may also contain artificial sweetener as provided in rule 47 under label declaration as provided in sub-rules (ZZZ)(1)(A) and (ZZZ)(1)(B) of rule 42: 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 100g 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 of rule 64-C, in raw material used in the products.

Substituted by G.S.R. 388(E), dated 25th June, 2004, for item A.18.14 (w.e.f. 25-6-2004). Item A.18.14, before substitution, stood as under: "A.18.14- Bread- whether sold as white bread or wheat-meal bread or fancy bread or fruity bread or bun or masala bread or milk bread or by any other name, shall mean the product prepared from a mixture of wheat atta, maida, water, salt, yeast or other fermentative medium. It may also contain one or more of the following ingredients, namely, condensed milk, milk powder (whole or skimmed), whey, curd, gluten, sugar, gur, Jaggery, Khandsari, honey, liquid glucose, malt products, edible starches, and flour, edible groundnut flour, edible oil of suitable type or butter or ghee or their mixture, lecithin, glyceryl monosterate, diacetyl tartaric acid ester of mono and diglycerides, albumin, lime water, lysine, sorbitol, vitamins, ammonium chloride, ascorbic acid, guar gum, species and condiments or their extracts, fruit, fruit product (candied and crystallised or glazed), nuts and nut products. It may contain the following improvers in the quantities given against each on the flour mass basis:-{

Ammonium persulphate	Not more than 0.25 per cent
Calcium phosphate	Not more than 0.25 per cent

Calcium carbonate	Not more than 0.5 per cent
Potassium bromate and/or Potassium Iodate	Not more than 0.005 per cent
Ammonium chloride	Not more than 0.05 per cent
Fungal alpha amylase	Not more than 0.01 per cent
Sodium stearoyl-2 Lactylate Calcium stearoyl-2 Lactylate (singly or in combination) }	Not more than 0.5 per cent
L-Cystein Hydrochloride	Not more than 9 p.p.m. By weight

It may contain one or more of the following mould inhibitors in the quantities given against each of the flour mass basis:-

Calcium or sodium propionate	Not more than 0.5 per cent.
Sorbic acid or its Sodium Potassium or Calcium Salts	Not more than 0.1 per cent.
Acetic acid or lactic acid	Not more than 0.25 per cent.
Vinegar	Not more than 0.5 per cent.
Acid Calcium Phosphate	Not more than 1.0 per cent.
Sodium diacetate	Not more than 0.4 per cent.
Acid Sodium Pyrophosphate	Not more than 0.5 per cent.

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 Rule 64-C, in raw material used in the product. Guar gum, if added, shall not exceed 0.5 per cent by

weight. It shall conform to the following standards, namely:-

(a) Alcoholic acidity (with 90 per cent alcohol) Shall be not more than the equivalent of 7.5 ml N NaOH per 100g. dried substance.

(b) Ash insoluble in dilute HCl on dry weight basis-

(i) Bread except masala bread or fruit bread Not more than 1.8 per cent.

(ii) Masala bread or fruit bread Not more than 0.5 per cent."

[It may contain Oligofructose (dietary fibres) upto 15% maximum subject to label declaration under rule 42(ZZZ)(23).] [Inserted by G.S.R. 400(E), dated 23-6-2006 (w.e.f.

5-7-2006).][A-18.15-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] [Inserted by G.S.R. 7(E), dated 4th January, 2001 (w.e.f. 4-1-2001).] :-

(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 (N x 6.25)	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.

A.18.15.01-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, 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 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 (N x 6.25)	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 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 |

A.18.15.02-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 15 per cent by weight on dry basis  |
| (d) Protein (N x 6.25)          | 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 content         | Not more than 0.5 per cent by weight on dry basis |
| (k) Hexane (Food grade)         | Not more than 10.00 ppm.                          |

A.18.15.03-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 (N x 6.25)          | 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 bacteria] 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.                           |

A.18.15.04-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 damaged 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	Notmore than 8.0 per cent by weight
(b)Total ash	Notmore than 5.0 per cent by weight on dry basis
(c)Ash insoluble in dilute HCL	Notmore than 0.35 per cent by weight on dry basis
(d)Crude Protein (N x 6.25)	Notmore than 47 per cent by weight on dry basis
(e)Available lysine	Notless than 3.6 gm per 100 gm of crude protein
(f)Crude fibre	Notmore than 5.0 per cent by weight on dry basis
(g)Free gossypol	Notmore than 0.06 per cent by weight on dry basis
(h)total gossypol	Notmore than 1.2 per cent by weight on dry basis
(i)Fat	Notmore than 1.5 per cent by weight on dry basis
(j)Total bacterial count	Notmore than 50,000 per gm
(k)Coliform bacteria	Notmore than 10 per gm
(l)Salmonella bacteria	Nilin 25 gm
(m)Hexane (Food grade)	Notmore than 10.00 ppm.

[A.19-\*\*\*] [Inserted by S.R.O. 1687, dated 14th July, 1956.]-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, cotton seed 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] [Inserted by G.S.R. 245(E), dated 11-3-1982.]. 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 ppm may be added to Vanaspati exclusively meant for consumption by the Armed Forces;] [Inserted by G.S.R. 425, dated 4-4-1960.] (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] [Substituted by G.S.R. 1211, dated 9-12-1958.] to [41°C] [Substituted by G.S.R. 744(E), dated 27-10-1984.] both inclusive; [\*\*\*] [Clause (vi) omitted by G.S.R. 438(E), dated 19-6-2002 (w.e.f. 19-6-2002).] (vii) It shall not have unsaponifiable matter exceeding [2.0] [Substituted by G.S.R. 245(E), dated 11-3-1982.] per cent; [but in case of vanaspati where proportion of rice bran oil is more than 30 per cent by weight, the unsaponifiable matter shall be not more than 2.5 per cent by weight provided quantity of rice bran oil is declared on the level of such vanaspati as laid down in clause (ZZZ) (4) of rule 42] [Inserted by G.S.R. 481, dated 16th September, 1993 (w.e.f. 2-10-1993).] (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 in sufficient quantity] [Substituted by G.S.R. 481, dated 16-9-1993 (w.e.f. 2-10-1993).] 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 unit 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 ISI: 5886-1970)] [Substituted by G.S.R. 790(E), dated 10th October, 1983.];(xii)[ No anti-oxidant, synergist, emulsifier or any other substance shall be added to it except with the prior sanction of the Government;] [Inserted by G.S.R. 1340, dated 24-10-1961.] (xiii)[ It shall not have nickel exceeding 1.5 ppm.] [Inserted by G.S.R. 481, dated 16-9-1993 (w.e.f. 2-10-1993).][Test for argemone oil shall be negative.] [Inserted by G.S.R. 895(E), dated 11-12-2001 (w.e.f. 11-12-2001).][A.19.01-BAKERY SHORTENING means vanaspati conforming to standards prescribed in Item A.19 except 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.] [Added by G.S.R. 245(E), dated 11-3-1982.][Test for argemone oil shall be negative.] [Inserted by G.S.R. 895(E), dated 11-12-2001 (w.e.f. 11-12-2001).][A.20 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.

**2. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D. 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 substance or colouring matter except caramel.	

**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] [Substituted by G.S.R. 185(E), dated 21.3.2005 (w.e.f. 12.9.1955)], when packed in the rigid containers. [The water capacity of the container] [Substituted by G.S.R. 63 (E) dated 8.2.2010 for 'the net weight of container' (w.e.f. 8-2-2010).] is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.**

A.20.01 SYNTHETIC VINEGAR means the product prepared from acetic acid with or without caramel and 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] [Substituted by G.S.R. 63 (E) dated 8.2.2010 for 'the net weight of container' (w.e.f. 8-2-2010).], when packed in the rigid containers. [The water capacity of the container] [Substituted by G.S.R. 63 (E) dated 8.2.2010 for 'the net weight of container' (w.e.f. 8-2-2010).] is the volume of distilled water at 20° C which the sealed container is capable of holding when completely filled.] [Inserted by G.S.R. 425, dated 4-4-1960.]**

Substituted by G.S.R. 185(E), dated 21st March, 2005 and read with Corrigendum G.S.R. 596(E), dated 20th September, 2005, G.S.R. 159(E), dated 16th March, 2006, G.S.R. 575(E), dated 19th September, 2006, G.S.R. 606(E), dated 19th September, 2007 and G.S.R. 657(E), dated 18th September, 2008 (w.e.f. 18-3-2009) for item A.20 and A.20.01. Item A.20 and A.20.01, before substitution by G.S.R. 185(E), stood as under: "A.20. Vinegar means a liquid derived from alcoholic and acetous fermentation of any suitable medium such as fruits, malt, molasses, sugarcane juice, etc. Vinegar shall conform to the following standards:-1. It shall contain at least 3.75 grams of acetic acid per 100 ml. 2. It shall contain at least 1.5 per cent w/v of total solids and 0.18 per cent of ash. 3. It shall not contain (i) sulphuric acid or any other mineral acid, (ii) lead or copper, (iii) arsenic in amounts exceeding 1.5 parts per million, and (iv) any foreign substance or colouring matter except caramel. 4. malt, vinegar, in addition, shall have at least 0.05 per cent of phosphorus pentoxide (P<sub>2</sub>O<sub>5</sub>) and 0.04 per cent of nitrogen. Brewed vinegar shall not be fortified with acetic acid. Test for argemone oil shall be negative." "A.20.01- Synthetic Vinegar means the product prepared from acetic acid. It shall not contain less than 3.75 grams of acetic acid per 100 ml. It shall not contain-(a) sulphuric or any other mineral acid, (b) lead or copper, (c) arsenic in amounts exceeding 1.5 per million, (d) any colouring matter, except caramel. Synthetic vinegar shall be distinctly labelled as Synthetic-Prepared from Acetic acid."

[A.21-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 by 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.] [Substituted by G.S.R. 74, dated 31-12-1965.] (d) Alcohol insoluble residue in 90 per cent alcohol dried at 100°C-Not more than 30 per cent by weight. (e) Total ash on dry basis-Not more than 8 per cent by weight. (f) Ash insoluble in HCL weight-Not more than 0.5 per cent on dry 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. The Bhatti Katha shall be marked as required in sub-rule (12) of rule 49.] [Inserted by G.S.R. 290(E), dated 13-4-1981 (w.e.f. 13-10-1981).] [A.22-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 bouillon like if it is stable in air when dry but is subject to microbial decomposition when moist or in solution. 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. Gelatin meant for human consumption should be labelled as "Gelatin-Food Grade".] [Substituted by G.S.R. 205, dated 13-2-1974 (w.e.f. 23-5-1974).][\*\*\*] [Items A.23 and A.24 omitted by G.S.R. 1533, dated 8-7-1968.][A.25-SWEETS AND CONFECTIONERY] [Inserted by G.S.R. 74, dated 31-12-1965.][A.25.01-SUGAR BOILED CONFECTIONERY whether sold as hard boiled sugar confectionery or pan goods confectionery or toffee or milk toffee or modified toffee or lecto bon-bon or by any other name shall mean a processed composite food article made from sugar with or without doctoring agents such as cream of tartar by process of boiling whether panned or not. It may contain centre filling, or otherwise, which may be in the form of liquid, semi-solid or solids with or without coating of sugar or chocolate or both. It may also contain any of the following :- (i)sweetening agents such as sugar, invert sugar, jaggery, lactose, gur, bura sugar, khandsari, sorbitol, honey, liquid glucose;(ii)milk and milk products;(iii)edible molasses;(iv)malt extracts;(v)edible starches;(vi)edible oils and fats;(vii)edible common salt;(viii)fruit and fruit products and nut and nut products;(ix)tea extract, coffee extract, chocolate, cocoa;(x)Vitamins and minerals;(xi)shellac (food grade) not exceeding 0.4 per cent by weight, bee wax (food grade), paraffin wax (food grade), carnauba wax (food grade), and other food grade wax or any combination thereof;(xii)edible desiccated coconut;(xiii)spices and condiments and their extracts;(xiv)candied peels;(xv)enzymes[\* \* \*](xx)permitted stabilizing and emulsifying agents;[\* \* \*](xxv)edible food grains edible seeds;[\* \* \*](xxvii)baking powder;(xxviii)gulkand, gulabana fsha, mulathi;(xxix)puffed rice;(xxx)china grass;(xxxi)eucalyptus oil camphor, menthol oil crystals, pepper mint oil;(xxxii)thymol;(xxxiii)edible oil seed flour and protein isolates;(xxxiv)gum arabic and other edible gum.[\*\*\*] [The words 'It shall not contain artificial sweeteners' and the words 'Mineral oil (food grade), if used as a lubricant, shall not exceed 0.2 per cent by weight.' Omitted by G.S.R. 184(E), dated 21st March, 2005 (w.e.f. 21-9-2005).]It shall also conform to the following standards, namely :-(i)Ash sulphated (on salt free basis) .....Not more than 2.5 per cent by weight:Provided that in case of sugar boiled confectionery where spices are used as centre filling, the ash sulphated shall not be more than 3 per cent by weight.(ii)Ash insoluble (in dilute Hydrochloric acid).....Not more than 0.2 per cent by weight :Provided that in case of sugar boiled confectionery where spices are used as centre filling, the ash insoluble in dilute Hydrochloric acid shall not be more than 0.4 per cent.Where the sugar boiled confectionery is sold under the name of milk toffee, and butter toffee, it shall conform the following additional requirements as shown against each;-(1)Milk Toffee(i)Total protein (N X 6.25) shall not be less than 3 per cent by weight on dry basis ;(ii)Fat content shall not be less than 4 per cent by weight on dry basis.(2)Butter toffee-fat content shall not be less than 4 per cent by weight on dry basis.[\* \* \*] [The words 'It may contain sulphur dioxide in concentration not exceeding 350 parts per million' omitted by G.S.R. 184(E), dated 21st March, 2005 (w.e.f. 21-9-2005).] ] [Substituted by G.S.R. 437(E), dated 8th April, 1988 (w.e.f. 8-10-1988).][Inserted by S.R.O. 1687, dated 14th July, 1956.]

Clauses (xvi) to (xix), (xxi) to (xxiv) and (xxvi) omitted by G.S.R. 184(E), dated 21st March, 2005 (w.e.f. 21-9-2005). These clauses, before omission, stood as under: "(xvi) sodium bicarbonate;""(xvii) lubricants such as calcium, magnesium or sodium salts of stearic acid, talc (not exceeding 0.2 per cent), icing sugar, or mineral oil (not exceeding 0.2 per cent by weight), stearic acid (food grade), glycerin (food grade);""(xviii) permitted anti-oxidants;""(xix) permitted colouring matter;""(xxi) flavouring agents;""(xxii) acidulants, such as citric acid, tartaric acid, malic acid (food grade);""(xxviii) jellifying agent, such as gelatin (food grade), agar-agar, sodium carboxymethyl cellulose;""(xxiv) permitted preservatives;""(xxvi) calcium bicarbonate, calcium carbonate;"

[Provided that it may contain food additives permitted in Table 2 of Appendix C of these rules: Provided further that if artificial sweetener has been added as provided in rule 47, it shall be declared on the label as provided in sub-rules (ZZZ)(1)(A) and (ZZZ)(1)(B) of rule 42.] [Inserted by G.S.R. 388(E), dated 25th June, 2004 (w.e.f. 25-6-2004).] [The product may contain food additives permitted in Appendix C.] [Inserted by G.S.R. 184(E), dated 21-3-2005 (w.e.f. 21-9-2005).] [A.25.02-LOZENGES: Lozenges shall mean confections made mainly out of pulverised sugar, or icing sugar with binding materials such as edible gums, edible gelatin, liquid glucose or dextrin and generally made from cold mixing which does not require primary boiling or cooking of the ingredients. It may contain any of the following : (i) sweetening agents such as dextrose, dextrose monohydrate, honey, invert sugar, sugar, jaggery, bura sugar, Khandsari, sorbitol, liquid glucose; (ii) milk and milk products; (iii) nuts and nut products; (iv) malt syrup; (v) edible starches; (vi) edible common salt; (vii) ginger powder or extracts; (viii) cinnamon powder or extracts; (ix) aniseed powder or extracts; (x) caraway powder or extracts; (xi) cardamom powder or extracts; (xii) cocoa powder or extracts; (xiii) protein isolates; (xiv) coffee extracts or its flavour; [\*\*\*] (xvii) permitted colouring matter; [\*\*\*] (xix) vitamins and minerals; [\*\*\*] [\*\*\*\*] [Item 'A.25.02-Toffee' omitted and for item 'A.25.03-Lozenges' item 'A.25.02-Lozenges' substituted by G.S.R. 437(E), dated 8th April, 1988 (w.e.f. 8-10-1988) as corrected by G.S.R. 108(E), dated 17th November, 1988.] It shall also conform to the following standards :-(i) Sucrose content-Not less than 85.0 per cent by weight (ii) Ash sulphated (Salt free basis)-Not more than 3.0 per cent by weight (iii) Ash insoluble in dilute Hydrochloric acid-Not more than 0.2 per cent by weight. [The product may contain food additives permitted in Appendix C] [Substituted by G.S.R. 184(E), dated 21-3-2005, for 'It may contain sulphur dioxide in concentration not exceeding 350 parts per million' (w.e.f. 21-9-2005).]: ] [Provided that if artificial sweetener has been added in the product as provided in rule 47, it shall be declared on the label as provided in sub-rule (ZZZ)(1)(A) and (ZZZ)(1)(B) of rule 42: Provided further that if only permitted artificial sweetener is used in the products as sweetener, the requirement for sucrose prescribed in these standards shall not be applicable to such products.] [Inserted by G.S.R. 430(E), dated 19th June, 2009 (w.e.f. 19-6-2009).]

Clauses (xv) and (xvi), (xviii), (xx) and (xxi) omitted by G.S.R. 184(E), dated 21-3-2005 (w.e.f. 21-9-2005). These clauses, before omission, stood as under: "(xv) permitted flavouring agents;""(xvi) acidulants such as tartaric acid, malic acid and citric acid (food grade);""(xviii) permitted colouring matter;""(xx) sodium bicarbonate;""(xxi) lubricants such as calcium, magnesium or sodium salts of stearic acid, talc (not exceeding 0.2 per cent), icing sugar, mineral oil (food grade), stearic acid (food grade), glycerine (food grade)."

[A.25.02.01-CHEWING GUM AND BUBBLE GUM shall be prepared from chewing gum base or bubble gum base, natural or synthetic, non-toxic, cane-sugar and liquid glucose (corn syrup). The

following sources of gum base may be used:-(1)Babul, Kikar (Gum Arabic)(2)Khair(3)Jhingan (Jael)(4)Ghatti(5)Chiku (Sapota)(6)Natural rubber latex(7)Synthetic rubber latex(8)Glycerol ester of wood rosin(9)Glycerol ester of gum rosin(10)Synthetic resin(11)Glycerol ester or partially hydrogenated gum or wood resin(12)Natural resin(13)Polyvinyl acetate(14)Agar (food grade)]It also contain any of the following ingredients, namely:-[\*\*\*](b)Malt;(c)Milk powder;(d)Chocolate;(e)Coffee;(f)Gelatin, (food grade);[\*\*\*](k)Permitted Emulsifiers;[\*\*\*](n)Water, potable;[\*\*\*](p)Nutrients like vitamins, minerals, proteins;[\*\*\*][Inserted by G.S.R. 109(E), dated 26-2-1983.]

Clauses (a), (g) to (j), (l), (m), (o), (q) to (t) omitted by G.S.R. 184(E), dated 21-3-2005 (w.e.f. 21-9-2005). These clauses, before omission, stood as under:"(a) Glycerine;""(g) Permitted Flavours;""(h) Permitted Colours;""(i) Permitted anti-oxidants;""(j) Permitted Preservatives;""(l) Sorbitol;""(m) Lubricants such as starch, talc, stearic acid, icing sugar, paraffin wax or liquid paraffins (food grade) or other grade mineral oil;""(o) Acidulants (food grade);""(q) Titanium dioxide (food grade) (Maximum 1 per cent by weight);""(r) Calcium carbonate;""(s) Magnesium carbonate;""(t) Phosphated starch."

It shall be free from dirt, filth, adulterants and harmful ingredients. It shall also conform to the following standards, namely:

Ingredients	Chewing gum	Bubblegum
(i) Gum	Not less than 12.5per cent by weight	Not less than 14.0per cent by weight
(ii) Moisture	Not more than 3.5 percent by weight	Not more than 3.5 percent by weight
(iii) Sulphated Ash	Not more than 9.5 percent by weight	Not more than 11.5per cent by weight
(iv) Acid insolubleash	Not more than 2.0 percent by weight	Not more than 3.5 percent by weight
(v) Reducing sugars(calculated as dextrose)	Not less than 4.5 percent by weight	Not less than 5.5 percent by weight
(vi) Sucrose	Not more than 70.0per cent by weight	Not more than 60.0per cent by weight:]

[Provided that it may contain food additives permitted in Table 2 of [Appendix C of these rules] [Inserted by G.S.R. 388(E), dated 25th June, 2004 (w.e.f. 25-6-2004).]:Provided further, if artificial sweetener has been added as provided in rule 47, it shall be declared on the label as provided in the sub-rules (ZZZ)(1)(A) and (ZZZ)(1)(B) of rule 42:Provided also that, if only artificial sweetener is added in the product as sweeteners the parameters namely, reducing sugars and sucrose prescribed in the table above shall not be applicable to such product.][The product may contain food additives permitted in Appendix C] [Inserted by G.S.R. 184(E), dated 21-3-2005 (w.e.f. 21-9-2005).].[A.25.03-CHOCOLATE.-Chocolate means a homogeneous product obtained by an adequate process of manufacture from a mixture of one or more of the ingredients, namely, cocoa (cocoa) beans, cocoa (cocoa) nib, cocoa (cocoa) mass, cocoa press cake and cocoa dust (cocoa fines/powder), including fat refused coco order with or without addition of sugars, cocoa butter, milk solids including milk fat [\* \* \*] [Inserted by G.S.R. 283(E), dated 29th May, 1997 (w.e.f. 29-11-1997).]. The chocolates shall not contain any vegetable fat other than cocoa butter.][The

material shall be free from rancidity or off odour, insect and fungus infestation, filth, adulterants and any harmful or injurious matter.] [[Substituted by G.S.R. 184(E), dated 21-3-2005, for 'The material shall be free from rancidity or other off odour, insect and fungus infestation, filth, added colouring matter, adulterants and any harmful or injurious matter: Provided that filled chocolates may contain permitted food colours.']] The chocolates shall be of the following types :- Milk chocolate is obtained from one or more of cocoa nib, cocoa mass, cocoa press cake, cocoa powder including low fat cocoa powder with sugar and milk solids including milk fat and cocoa butter. Milk Covering Chocolate-as defined above, but suitable for covering purposes. Plain Chocolates is obtained from one or more of cocoa nib, cocoa mass, cocoa press cake, cocoa powder including low fat cocoa powder with sugar and cocoa butter. Plain Covering Chocolate-Same as plain chocolate but suitable for covering purposes. Blended Chocolate means the blend of milk and plain chocolates in varying proportions. White Chocolate is obtained from cocoa butter, milk solids, including milk fat and sugar. Filled Chocolates means a product having an external coating of chocolate with a centre clearly distinct through its composition from the external coating, but does not include flour confectionery, pastry and biscuit products. The coating shall be of chocolate that meets the requirements of one or more of the chocolate types mentioned above. The amount of chocolate component of the coating shall not be less than 25 percent of the total mass of the finished product. Composite Chocolate-means a product containing at least 60 per cent of chocolate by weight and edible wholesome substances such as fruits, nuts etc. It shall contain one or more edible wholesome substances which shall not be less than 10 per cent of the total mass of finished product: [Provided that it may contain artificial sweeteners as provided in rule 47 of these rules under label declaration as provided in sub-rules (ZZZ)(1)(A) and (ZZZ)(1)(B) of rule 42: Provided further that in addition to the ingredients mentioned above, the chocolate may contain one or more of the substances as outlined below, under different types of chocolate] [Substituted by G.S.R. 388(E), dated 25-6-2004, for 'In addition to the ingredients mentioned above, the chocolate may contain one or more of the substances as outlined below under different brands of chocolates' (w.e.f. 26-5-2004).]:-(a)[ edible salts; [Substituted by G.S.R. 184(E), dated 21-3-2005, for Serial Numbers 1 and 2 (w.e.f. 21-9-2005).](b)spices and condiments;(c)permitted emulsifying and stabilizing agents;(d)permitted sequestering and buffering agents. The product may contain food additives permitted in Appendix C]. Chocolates shall also conform to the following standards, namely :-

Sl.No.	Characteristics	Requirements for						
	Milk Covering Chocolate	Plain Chocolate	Plain Covering Chocolate	White Chocolate	Blended Chocolate			
1	Total fat (on dry basis) per cent by weight. Not less than	25	25	25	25		25	2
2	Milk fat (on dry basis) per cent by weight. Not less than	2	2	-	-		2	-
3	Cocoa solids (on moisture-free	2.5	2.5	12	12		-	3

	and fat-free basis) per cent by weight. Not less than					
	Milk solids (on moisture-free and fat-free basis) per cent by weight. Not less than/Not more than	10.5-	10.5-	--	--	10.5- 1
4	Acid insoluble ash (on moisture fat and sugar free basis) per cent by weight. Not more than	0.2	0.2	0.2	0.2	0.2 C
5						

## A.26-FOOD COLOURS:A.26.01-TARTRAZINE:

Common Name	tartrazine
Synonyms	FD and C Yellow No.5, E.E.C. Serial No. E 102, L-Gebb 2, C.I. Food Yellow 4
Colour of the 0.1 percent (M/V) solution in distilled water.	Yellow
Colour Index Number(1975)	No.19140
Class	Monoazo
Chemical Name	Trisodium salt of 5-hydroxy-1-p-sulphophenyl-4-(p-sulphophenylazo)pyrazol-3-carboxylic acid
Empirical formula	C <sub>16</sub> H <sub>9</sub> N <sub>4</sub> O <sub>9</sub> S <sub>2</sub> Na <sub>3</sub>
Molecular Weight	534.37
Solubility	Soluble in water Sparingly soluble in ethanol

General Requirements The material shall conform to the requirements prescribed in Table below:

Sl.No.	Characteristics	Requirement
(1)	(2)	(3)
1.	Total dye content, corrected for sample dried at 105±10°C for 2 hours, per cent by mass, Min.	87
2.	Loss on drying at 135°C and Chlorides and Sulphates expressed as sodium salt, per cent by mass, Max.	13



3.	Water-insoluble matter, per cent by mass, Max.	0.2
4.	Combined ether extracts, per cent by mass, Max.	0.2
5.	Subsidiary dyes, per cent by mass, Max.	1
6.	Dye intermediates, per cent by mass, Max.	0.5
7.	Lead, mg/kg. Max.	10
8.	Arsenic, mg/kg. Max.	3
9.	Heavy metals, mg/kg. Max.	40

It shall be free from mercury, copper and chromium in any form; aromatic amines, aromatic nitro compounds, aromatic hydrocarbons, and cyanides.

Substituted by G.S.R. 550(E), dated 17th September, 1997 (w.e.f. 17-12-1997).

#### A.26.02-SUNSET YELLOW:

Common Name	Sunset Yellow
Synonyms	FD and C Yellow No. 6, Janus Orange S, C.I. Food Yellow 3, Orange 2, Jamul soil, EEC Serial No. E.10
Colour of 0.1 per cent (M/V) solution in distilled water	Orange
Colour Index Number (1975)	No. 15985
Class	Monoazo
Chemical Name	Disodium salt of 1, (4-sulphophenylazo)-2-naphthol-6-sulphonic acid
Empirical Formula	C <sub>10</sub> H <sub>10</sub> N <sub>2</sub> O <sub>7</sub> S <sub>2</sub> Na <sub>2</sub>
Molecular Weight	452.37
Solubility	Soluble in water Sparingly soluble in ethanol

General Requirements The material shall conform to the requirements prescribed in Table below:-

SI.No.	Characteristics	Requirements
(1)	(2)	(3)
1.	Total dye content, corrected for sample dried at 105±1°C for 2 hours, percent by mass, Min.	87
2.	Loss on drying at 135°C, per cent by mass and chlorides and sulphates expressed as sodium salt, per cent by mass Max.	13
3.	Water-insoluble matter, per cent by mass, Max.	0.2
4.	Combined ether extracts, per cent by mass, Max.	0.2
5.	Subsidiary dyes (lower sulphonated dyes including traces of orange II) per cent by mass, Max.	3.0
6.	Dye intermediates, per cent by mass, Max.	0.5
7.	Lead, mg/kg. Max.	10
8.	Arsenic, mg/kg. Max.	3

9. Heavy metals, mg/kg. Max.

40

It shall be free from mercury, copper and chromium in any form; aromatic amines, aromatic nitro compounds, aromatic hydrocarbons, and cyanides.

Substituted by G.S.R. 550(E), dated 17th September, 1997 (w.e.f. 17-12-1997).

[\*\*\*] [Omitted by G.S.R. 550(E), dated 17.9.1997 (w.e.f. 17.12.1997).] A.26.04-ERYTHROSINE:

CommonName	Erythrosine
Synonyms	FDand C Red No. 3, C.L. Food Red 14, LB-Rot-I
Colourof the 0.1 per cent (M/V) solution in distilled water.	Red
ColourIndex Number (1975)	No.45430
Class	Xanthene
ChemicalName	Disodiumor dipotassium salt of 2', 4', 5', 7', tetraiodo-fluorescein
EmpiricalFormula	C <sub>20</sub> H <sub>6</sub> O <sub>5</sub> I <sub>4</sub> NO <sub>2</sub>
MolecularWeight	879.87(Disodium Salt)
Solubility	Solublein water Solublein ethanol

General Requirements :-The material shall conform to the requirements prescribed in Table below  
:-TableRequirements For Erythrosine

SI.No.	Characteristics	Requirements
(1)	(2)	(3)
1	Totaldye content, corrected for sample dried at 105±1°C for 2 hours, per cent by mass, Min.	87
2	Losson drying at 135°C, per cent by mass and Chlorides and Sulphatesexpressed as sodium salt, per cent by mass Max.	13
3	Water-insolublematter, per cent by mass, Max.	0.2
4	Etherextractable matter, (alkaline), per cent by mass, Max.	0.2
5	InorganicIodide, per cent by mass as sodium iodide, Max.	0.1
6	Subsidiarycolouring matter except flourescein, per cent by mass, Max.	4
7.	Fluorescein, mg/kg,Max.	20
8.	Organic compounds other than colouring matter	0.2
	(a)Tri-iodoresorcinol, per cent by mass, Max.	0.2
	(b) 2. (2,4-dihydroxy-3, 5-di-iodobenzoyl) benzoic acid, per cent by mass,Max.	0.2
9.	Lead, mg/kg, Max.	10
10.	Arsenic, mg/kg, Max.	3
11.	Zinc, mg/kg, Max.	50
12.	Heavy metals, mg/kg,Max.	40

It shall be free from mercury, copper and chromium in any form, aromatic amines, atic nitro compounds, aromatic hydrocarbons, and cyanides.

Omitted by G.S.R. 550(E), dated 17.9.1997 (w.e.f. 17.12.1997).

#### A. 26.05-INDIGO CARMINE:

CommonName	Indigocarmine
Synonyms	Indigotine,FD and C Blue No. 2, Cl Food Blue 1, EEC Serial No. E 132 L-Blue2
Colourof the 0.1 per cent (M/V) solution in distilled water	Blue
ColourIndex Number (1975)	No.73015
Class	Indigoid
ChemicalName	DisodiumSalt of indigotine-5, 5'-Disulphonic acid
EmpiricalFormula	C <sub>16</sub> H <sub>8</sub> N <sub>2</sub> O <sub>8</sub> S <sub>2</sub> Na <sub>2</sub>
MolecularWeight	466.36
Solubility	Solublein water, sparingly soluble in ethanol.

General Requirements-The material shall conform to the requirements prescribed in Table below :-TABLERequirement For Indigo Carmine

Sl. No.	Characteristics	Requirements
(1)	(2)	(3)
1.	Total dye content, corrected for sample dried at 105±1°C for 2 hours, per cent by mass, Min.	85
2.	Loss on drying at 135°C, percent by mass and chlorides and sulphates expressed as sodium salt, per cent by mass Max.	15
3.	Water insoluble matter, per cent by mass, Max.	o. [2] [Substituted by G.S.R. 773 (E), dated 29-12-2006, for '0.4', '0.4', '3.0" and '1' respectively (w.e.f. 29-12-2006).]
4.	Combined ether extracts, per cent by mass, Max.	o. [2] [Substituted by G.S.R. 773 (E), dated 29-12-2006, for '0.4', '0.4', '3.0" and '1' respectively (w.e.f. 29-12-2006).]
5.	Subsidiary dyes, per cent by mass, Max.	1. [0] [Substituted by G.S.R. 773 (E), dated 29-12-2006, for '0.4', '0.4', '3.0" and '1' respectively (w.e.f. 29-12-2006).]
6.	Isatin Sulphonic acid, per cent by mass, Max.	o. [5] [Substituted by G.S.R. 773 (E), dated 29-12-2006, for '0.4', '0.4', '3.0" and '1' respectively (w.e.f. 29-12-2006).]
7.	Lead, mg/kg. Max.	10

8.	Arsenic, mg/kg. Max.	3
9.	Heavy metals, mg/kg. Max.	40

It shall be free from mercury, copper and chromium in any form; aromatic amines, aromatic nitro compounds, aromatic hydrocarbons, and cyanides.

Substituted by G.S.R. 550(E), dated 17.9.1997 (w.e.f. 17.12.1997).

A.26.06- $\square$ CAROTENE :  $\square$ Carotene is obtained as dark violet hexagonal prisms when crystallised from benzene methanol solution; or as red rhombic, almost quadratic plates, from petroleum ether. Synonyms-C.I. natural yellow 26. Colour Index (1956)-No. 75130. Class--Carotenoids. Chemical name-All trans  $\square$ Carotene. Empirical Formula-C<sub>40</sub>H<sub>56</sub>. Molecular weight-536.89 Melting point 1830  $\pm$  1°C. Solubility.-Soluble in carbon disulphide, benzene and chloroform, moderately soluble in normal hexane, cyclohexane, ether, petroleum ether and oils; practically insoluble in methanol and ethanol; insoluble in water. Spectrophotometric Requirement.-The wavelengths of absorption maxima of all trans (3- Carotene in cyclohexane (0.2 mg per 100 ml. approximately) and in 1cm cell shall be 456 m $\mu$  to 484 m $\mu$  region. There shall be no cis-peak in the 330 m $\mu$  to 365 m $\mu$  region. A solution of  $\square$ carotene in chloroform on addition of antimony trichloride solution shall give a dark blue colour having maximum absorption at a wavelength of 590 mm. Colour Reaction.-When 2ml of concentrated sulphuric acid is added to 2ml of 0.2 per cent solution of  $\square$ carotene in chloroform, the acid layer shall turn blue. The material shall have minimum purity of 96.0 per cent. Maximum limit of metallic impurities shall be :-

Arsenic (as As) 3ppm

Lead (as Pb) 10ppm

Heavy metal 40ppm

and shall also meet the following requirements: (i) Subsidiary colouring matter, per cent by weight, Max.-3; (ii) Sulphated ash, per cent of total colouring matters, Max.-0.1.

Substituted by G.S.R. 773(E), dated 29-12-2006, for the following matter (w.e.f.

29-12-2006):- "Maximum limit of metallic impurities shall be-Arsenic (as As) - 5 p.p.m. Lead (as Pb) - 20 p.p.m."

A.26.07-CHLOROPHYLL.-Chlorophyll, the green pigment of plants, is extracted and widely used as a colouring matter for various food items. Synonyms-C.I. Natural Green 3; Lebensmittel-Green No. 1 Colour-Green Colour Index number-(1956) No. 75810. (1924) No. 12499 Class-Phorbin (dihydrophorbin) Chemical name-Chlorophyll a-magnesium complex of 1, 3, 5, 8-tetramethyl 4-ethyl-2- vinyl-9-keto-10-carbo-methoxy-phorbinphytyl-7-propionate. Chlorophyll b-magnesium complex of 1, 5, 8-trimethyl-3-formyl-4-ethyl-2-vinyl-9-keto-10-carbo-methoxy-phorbinphytyl-7-propionate. Empirical formula-Chlorophyll a-C<sub>55</sub>H<sub>72</sub>O<sub>6</sub>N<sub>4</sub> Mg. Chlorophyll b-C<sub>55</sub>H<sub>72</sub>O<sub>6</sub>N<sub>4</sub> Mg. Molecular weight-Chlorophyll a-893.54. Chlorophyll b-907.52. General.-The material shall be intensely dark green aqueous ethanolic, or oily solution of chlorophyll degradation products. It shall be soluble in ethanol, ether, chloroform and benzene. It shall be insoluble in water. Identification test.-A solution of chlorophyll in ethanol shall be blue with deep red fluorescence. Brown-phase Reaction.-When green ether or petroleum ether solution of chlorophyll is treated with a small quantity of a 10 per cent solution of potassium hydroxide in methanol, the colour shall become brown quickly returning to green. Note.-This test is applicable only when chlorophyll has not been treated with alkalis. Maximum limits for metallic impurities shall be:

[Arsenic(as As) [[Substituted by G.S.R. 773(E), dated 29-12-2006, for the following matter (w.e.f. 29-12-2006):-'Arsenic (as As) - 5 p.p.m.Lead(as Pb) - 20 p.p.m.']]	3ppm [[Substituted by G.S.R. 773(E), dated 29-12-2006, for the following matter (w.e.f. 29-12-2006):-'Arsenic (as As) - 5 p.p.m.Lead(as Pb) - 20 p.p.m.']]
Lead(as Pb) [[Substituted by G.S.R. 773(E), dated 29-12-2006, for the following matter (w.e.f. 29-12-2006):-'Arsenic (as As) - 5 p.p.m.Lead(as Pb) - 20 p.p.m.']]	10ppm [[Substituted by G.S.R. 773(E), dated 29-12-2006, for the following matter (w.e.f. 29-12-2006):-'Arsenic (as As) - 5 p.p.m.Lead(as Pb) - 20 p.p.m.']]
Copper(as Cu)	- 30ppm
Zinc(as Zn)	- 50ppm.

[The material shall also conform to the following requirements:-] [Inserted by G.S.R. 773(E), dated 29.12.2006 (w.e.f. 29.12.2006).]Chlorophyll-Magnesium complex

SI.No.	Characteristics	Requirements
(1)	(2)	(3)
1.	Total combinedphaeophytines and their magnesium complexes, per cent. by weight,Max.	10
2.	Residual solvents,mg/kg, Max. Acetone, methanol, ethanol, propan-2 ol, hexane	50
	Dichloromethane	10.1

A.26.08-CARAMEL-Caramel shall be prepared from the food grade carbohydrates or their combinations in the presence of food grade acids, alkalis or salts. It shall be of four types, namely:Type-I-Plain Caramel-It shall be prepared by heating carbohydrates with or without acids or alkalis, or their salts. No ammonium or sulphite compounds are used.Type-II-Caustic Sulphite Caramel-It shall be prepared by heating carbohydrates with or without acids or alkalis or their salts in the presence of sulphite compounds; no ammonium compounds are used.Type-III-Ammonia Process Caramel-It shall be prepared by heating carbohydrate with or without acids or alkalis or their salts in the presence of ammonium compounds; no sulphites are used.Type-IV-Ammonia Sulphite Caramel-It shall be prepared by heating carbohydrates with or without acids or alkalis or their salts in the presence of both sulphite and ammonium compounds.Raw Materials:

## 1. Carbohydrates-Caramel shall be prepared from the following carbohydrates or their mixtures:

Sucrose, glucose, fructose, invert sugar, lactose, malt syrup, molasses, starch hydrolysates and fractions thereof and/or polymer thereof.

## 2. Acids and alkalis-The acids used are sulphuric acid, phosphoric acid, acetic acid, or citric acid and the alkalis used are sodium, potassium or calcium hydroxide or mixture thereof.

Where the ammonium compounds are used, they are one or more of the following:-Ammonium HydroxideAmmonium Carbonate and BicarbonateAmmonium phosphateAmmonium

sulphateAmmonium sulphite, Bisulphite, Metasulphite. Where the sulphite compounds are used, they are one or more of the following:-Sulphurous acid, Potassium or Ammonium Sulphite or Bisulphite. It shall be a dark brown to black liquid or solid materials having the characteristic odour of burnt sugar and a pleasant, bitter taste. Its solution, when spread in a thin layer on a glass plate should appear homogeneous, transparent and have reddish-brown colour. It shall be miscible with water. It shall be free from any other extraneous colouring matter. It may contain permitted emulsifying and stabilising agents. It shall conform to the requirements prescribed in Table 1 below. All requirements shall be on solid basis, except metallic impurities. Table 1 Routine Test Requirements For Caramel

Sl.No.	Characteristics	Type I Plain	Type II Caustic Sulphite	Type III Ammonia Process	Type IV Sulphite Ammonia
(1)	(2)	(3)	(4)	(5)	(6)
1.	Solid content, per cent by mass	62-77	65-72	53-83	40-75
2.	Colour intensity, per cent by mass	0.01-0.12	0.06-0.10	0.08-0.36	0.10-0.60
3.	Ammoniacal nitrogen, per cent by mass, max.	0.01	0.01	0.4	0.5
4.	4-Methylimidazole	-	-	Max. 300 mg/kg & Max. 200 mg/kg on equivalent colour basis	Max. 1000 mg/kg & Max. 250 mg/kg on equivalent colour basis
5.	Lead (as Pb), mg/kg, max.	5	5	5	5
6.	Arsenic (as As), mg/kg.	3	3	3	3

Note.-Requirement of ammoniacal nitrogen is based on a product colour having a minimum colour intensity prescribed at Si. No. (2) proportionately higher values of ammoniacal nitrogen apply for products of higher colour intensity. Type test-The material shall also conform to the requirements prescribed in Table 2 below:-All requirements shall be on solid basis except metallic impurities. Table 2 Type Test Requirements For Caramel

Sl.No.	Characteristics	Type I Plain	Type II Caustic Sulphite	Type III Ammonia Process	Type IV Sulphite Ammonia
(1)	(2)	(3)	(4)	(5)	(6)
1.	Total sulphur, percent by mass	Max. 0.3	1.3-2.5	Max. 0.3	1.4-10.0
2.	Sulphur dioxide (as SO <sub>2</sub> )	-	Max. 0.2%	-	Max. 0.5%
3.	Total nitrogen, percent by mass	Max. 0.1	Max. 0.2	1.3-6.8	0.5-7.5

4.	Heavy metals, mg/kg(Max.)	25	25	25	25
5.	2-Acetyl-4-tetrahydroxy butylimidazole (THI)	-	-	Max.40 mg/kg & Max. 25 mg/kg on an equivalent colour basis	-
6.	Mercury (as Hg),mg/kg, Max.	0.1	0.1	0.1	0.1
7.	Copper (as Cu),mg/kg, Max.	20	20	20	20

The material shall be filled in amber coloured glass or high density polythylene containers or any other well closed suitable containers with as little air space as possible. The containers shall be such as to preclude contamination of the contents with metals or other impurities.

Substituted by G.S.R. 550(E), dated 17-9-1997 (w.e.f. 17-12-1997).

#### A. 26.09-ANNATTO:

Class	Carotenoids
Code Number	CI (1975) No.75120  CI (1975) NaturalOrange 4 EEC No. E-160 b
Chemical Name	Annatto extract in oil contains several coloured components, the major single one being bixin which may be present in both Cis and Trans forms. Thermal degradation products of bixin may also be present
Solubility	Water soluble annatto contains norbixin, the hydrolysis product of bixin, in the form of sodium or potassium salt, as the major colouring principle. Both cis and trans forms may be present
Chemical Formula	Bixin $C_{25}H_{30}O_4$ Norbixin $C_{24}H_{28}O_4$
Molecular Weight	Bixin 394.50  Norbixin 380.48

The material shall be of the following two types: (a) Solution in oil for use in butter and other food products, and (b) Solution in water for use in cheese and other food products. General: The material shall be derived only from the plant *Bixa orellana* L. and shall not contain any extraneous colouring matter. It shall be processed, packed, stored and distributed under hygienic conditions in licensed premises. (i) Solution of Annatto Colour in Oil for Use in Butter and Other Food Products: - Annatto extract in oil, as solution or suspension, is prepared by extraction of the outer coating of seeds with vegetable oils. In the preparation of the solution of annatto colour in oil, only the edible vegetable oils shall be used, either singly or in a mixture. The solution of annatto colour in oils shall be clear and shall remain so on storage in suitable containers at 15°C except for a slight deposit of stearine or shall be in the form of a suspension. The suspension on dilution with hot oil to bring the bixin content to 0.24 per cent shall be a clear solution. Colour: The colour of solution in amyl acetate at a dilution of 1:1000 (m/v), when measured in a Lovibond Tintometer with a 1 cm Cell Spectrophotometrically/Colorimetrically shall be not less than the following :-

Yellow units 5.0

Red units 0.4

or be not less than the colour of the following inorganic solution at a liquid depth of one centimetre which may be employed for matching the stated dilution in a plunger type calorimeter using incident light closely approximating the normal day light:

Potassium Bichromate	0.320g
Cobalt ammonium sulphate ( $\text{CoSO}_4, (\text{NH}_4)_2\text{SO}_4 \cdot 6\text{H}_2\text{O}$ )	2.02g
Sulphuric acid, Sp-gr 1.84	2ml
Distilled water	To make solution to one litre.

These reagents shall be of the analytical reagent grade. Although the solution retains its tinctorial value for a considerable time, after prolonged storage, its optical clarity shall be examined before use, to ensure that no alteration has taken place. Note 1.-Diluted solution of annatto colour in amyl acetate is not stable in colour quality, particularly if exposed to light, and measurement shall be carried out on the diluted solution without undue delay. (ii) Solution of Annatto Colour in Water for Use in Cheese and Other Food Products:-Water soluble annatto colour is prepared by extraction of the outer coating of the seeds with aqueous alkali (sodium or potassium hydroxide). In the preparation of the solution, potable water shall be used. A little quantity (0.5 to 3 per cent) of alkali may be added. The solution shall be clear and shall remain so on storage in suitable containers at a temperature of 15°C. Colour: The colour of the solution in 0.1 N sodium hydroxide or potassium hydroxide at a dilution of 1: 1000 (m/v) measured in a 1 cm shall be the same as that specified in (i) above. The material shall conform to the requirements prescribed in Table

below:-Table Requirements For Annatto

Sl.No.	Characteristics	Requirements
(1)	(2)	(3)
1.	Carotenoid	
	(a) Annatto extract in oil, expressed as bixin, percent by mass, Min.	0.24
	(b) Water-soluble annatto, expressed as norbixin, percent by mass, Min.	0.24
2.	Arsenic, mg/kg, Max.	3
3.	Lead, mg/kg, Max.	10
4.	Copper, mg/kg, Max.	30
5.	Heavy metals, mg/kg, Max.	40.]

Substituted by G.S.R. 550(E), dated 17.9.1997 (w.e.f. 17.12.1997).

A.26.10-RIBOFLAVIN.-Riboflavin is a yellow to orange-yellow crystalline powder. Melting point about 280°C with decomposition. Solubility-Slightly soluble in water, more soluble in saline solution and in a 10 per cent (w/v) solution of urea, sparingly soluble in alcohol, practically insoluble in chloroform and in solvent ether, and soluble in dilute solution of alkali hydroxides. Synonyms-Vitamin B<sub>2</sub>, Lactoflavin and Lactoflavin. Colour-Yellow to orange-yellow. Class-Isoalloxazine. Chemical name-6:7-dimethyl-9-(d-l-ribityl)-isoalloxazine. Empirical Formula- $\text{C}_{17}\text{H}_{20}\text{N}_4\text{O}_6$  Molecular weight-376.38. Identification -A solution of 1 mg of Riboflavin in 100 ml water is pale greenish yellow in transmitted light, and has an intense yellowish green fluorescence which disappears on the



addition of sodium dithionite and mineral acids or alkalis. Spectrophotometry-Absorption maxima of aqueous solution shall be at 220 to 225, 266, 371 and 444 mμ. Specific Rotation.-It shall be determined in a 0.5 per cent w/v solution in a mixture of 1.5 ml of 0.1N alcoholic solution of potassium hydroxide (free from carbonate) and sufficient freshly boiled and cooled water to produce 10 ml. The specific rotation, when calculated with reference to the substance dried to constant weight in the dark at 105°C, shall be, 122°. The material shall have minimum purity of 97.0 per cent. Maximum limit of metallic impurities shall be:-

Arsenic (As) 5ppm

Lead (Pb) 20ppm.

#### A.26.11-PONCEAU 4R:

Common Name	Ponceau 4R
Synonyms	CIFool Red 7, L-Rot No. 4, Coccine Nouvelle, Cochineal Red A; EEC Serial No. E 124
Colour of 0.1 per cent (m/v) solution in distilled water	Red
Colour Index Number (1975)	No. 16255
Class	Monoazo
Chemical Name	Trisodium salt of 1-(4-sulpho-1-naphthylazo)-naphthol-6, 8-disulphonic acid
Empirical Formula	C <sub>20</sub> H <sub>11</sub> N <sub>2</sub> O <sub>10</sub> S <sub>2</sub> Na <sub>2</sub>
Molecular weight	604.5
Solubility	Soluble in water. Sparingly soluble in ethanol.

The material shall conform to the requirements prescribed in Table below :-

Requirements For Ponceau 4R	
Sl. No.	1. Total dye content, corrected for sample dried at 105±1°C for 2 hours, per cent by mass, Min. [85]
Characteristics	(1) (2) (3) [Substituted by G.S.R. 773(E), dated 29.12.2006, for '82', '0.4' and '0.4' respectively (w.e.f. 29.12.2006).]
Requirements	(1) (2) (3) [Substituted by G.S.R. 773(E), dated 29.12.2006, for '82', '0.4' and '0.4' respectively (w.e.f. 29.12.2006).]

1. Total dye content, corrected for sample dried at 105±1°C for 2 hours, per cent by mass, Min. [85]	2. Loss on drying at 135°C, per cent by mass and Chlorides and Sulphates expressed as sodium salt, per cent by mass, Max. [18]	3. Water-insoluble matter, per cent by mass, Max. [0.2] [Substituted by G.S.R. 773(E), dated 29.12.2006, for '82', '0.4' and '0.4' respectively (w.e.f. 29.12.2006).]	4. Combined ether extracts, per cent by mass, Max. [0.2] [Substituted by G.S.R. 773(E), dated 29.12.2006, for '82', '0.4' and '0.4' respectively (w.e.f. 29.12.2006).]
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5.   Subsidiary dyes, per cent by mass, Max.   1.0   -	6.   Dye intermediates, per cent by mass, Max.   0.5   -	7.   Lead, mg/kg, Max.   10   -	8.   Arsenic, mg/kg, Max.   3   -	9.   Heavy metals, mg/kg, Max.   40
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It shall be free from mercury, selenium and chromium in any form; aromatic amines, aromatic nitro compounds, aromatic hydrocarbons, and cyanides.

Substituted by G.S.R. 550(E), dated 17.9.1997 (w.e.f. 17.12.1997). Earlier it was inserted by G.S.R. 393(E), dated 4.8.1978 (w.e.f. 4.8.1978) and corrected by G.S.R. 1210, dated 29.9.1979.

#### A.26.12-CARMOISINE:

Common name	Carmoisine
Synonyms	Azorubine, C.I. FoodRed 3, E.E.C. Serial No. E. 122
Colour of the 0.1 percent (m/v) solution in Distilled Water	Red
Colour Index Number	(1956)-No. 14720
Class	Monoazo
Chemical Name	Disodium salt of 2-(4-sulpho-1-naphthylazo)-1-hydroxy naphthalene-4-sulphonic acid
Empirical Formula	C <sub>20</sub> H <sub>12</sub> N <sub>2</sub> O <sub>7</sub> S <sub>2</sub> Na <sub>2</sub>
Molecular Weight	502.44.

General Requirements-The material shall be free from mercury, selenium and chromium in any form, aromatic amines; aromatic nitro compounds, aromatic hydrocarbons and any cyanides.[Carmoisine shall also comply with requirements prescribed in Table below:Table]

Sl.No.	Characteristics	Requirements
(1)	(2)	(3)
1.	Total dye content, corrected for sample dried at 105±1°C for 2 hours, percent by mass, Min.	87
2.	Loss on drying at 135°C per cent by mass, max. and chlorides and sulphates expressed as sodium salt, per cent by mass, Max.	13
3.	Water-insoluble matter, per cent by mass, Max.	0.2
4.	Combined ether extracts, per cent by mass, Max.	0.2
5.	Subsidiary dyes, per cent by mass, Max.	1.0
6.	Dye intermediates, per cent by mass, Max.	0.5
7.	Lead, mg/kg, Max.	10
8.	Arsenic, mg/kg, Max.	3
9.	Heavy metals, mg/kg, Max.	40.

[\*\*\*] [Omitted by G.S.R. 550(E), dated 17-9-1997 (w.e.f. 17-12-1997).] A.26.14-SYNTHETIC FOOD COLOUR-PREPARATION AND MIXTURES :Colour Preparation:A preparation containing one or more of the permitted synthetic food colours conforming to the prescribed standard along with diluents and/or filler materials and meant to be used for imparting colour to food. It may contain

permitted preservatives and stabilizers. The colour preparation would be either in the form of a liquid or powder. Powder preparations shall be reasonably free from lumps and any visible extraneous /foreign matter. Liquid preparations shall be free from sediments. Only the following diluents or filler materials shall be permitted to be used colour preparations conforming to the prescribed standards :-

- 1. Potable water**
- 2. Edible common salt**
- 3. Sugar**
- 4. Dextrose Monohydrate**
- 5. Liquid glucose**
- 6. Sodium sulphate**
- 7. Tartaric acid**
- 8. Glycerine**
- 9. Propylene glycol**
- 10. Acetic acid, dilute**
- 11. Sorbitol**
- 12. Citric acid**
- 13. Sodium carbonate and sodium hydrogen carbonate**
- 14. Lactose**
- 15. Ammonium, sodium and potassium alginates**
- 16. Dextrins**

**17. Ethyl acetate**

**18. Starches**

**19. Diethyl ether**

**20. Ethanol**

**21. Glycerol mono, di and tri acetate**

**22. Edible oils and fats**

**23. Isopropyl alcohol**

**24. Bees wax**

**25. Sodium and ammonium hydroxide**

**26. Lactic acid**

**27. Carragenan and gum arabic**

**28. Gelatin**

**29. Pectin**

Colour Mixtures :A mixture of two or more permitted synthetic food colour conforming to prescribed standards without diluents and filler material and meant to be used for imparting colour to food.It may contain permitted preservatives and stabilizers.General Requirements-For Colour Preparation and Colour Mixture-The total Synthetic dye content, per cent by mass (m/v) in the colour preparation on in the mixture shall be declared on the label of the container. In powder preparations the declared value shall be on moisture free bases and in case of liquid preparations on as is basis. The total dye content shall be without the tolerance limits given below on the declared value:

(a)Liquid preparations +15per cent

-5per cent

(b)Solid preparations ±75per cent.

The limits of impurities shall be as prescribed in Table below :-TableLimits For Impurities

1. Water insolublematter, per cent by mass, Max. (on dry basis), Max. 1.0

2. Lad, (as Pb),mg/kg, Max. 10

3. Arsenic (as As),mg/kg, Max. 3.0

4. Heavy metals,mg/kg, Max. 40

It shall be free from mercury, copper and chromium in any form; aromatic amines, aromatic nitro compounds, aromatic hydrocarbons, polycyclic aromatic hydrocarbons, 2- naphthyl aminobenzidine, amino-4-diphenyl (xenylamine) or their derivatives and cyanides.[Substituted by G.S.R. 550(E), dated 17-9-1997 (w.e.f. 17-12-1997).]

Substituted by G.S.R. 550(E), dated 17-9-1997 (w.e.f. 17-12-1997).

A.26.15-BRILLIANT BLUE FCF.-Brilliant Blue FCF is hygroscopic in nature and its shade charges with different pH. Suitable precautions should, therefore, be taken in packing the colour.Colour Brilliant Blue FCF is described below, namely :-

CommonName	BrilliantBlue FCF
Synonyms	C.I.Food Blue, FD and C Blue No. 1, Blue Brilliant FCF
Class	Triarylmethane
Colour	Blue
Colour	Index(1975) No. 42900
ChemicalName	Disodiumsalt of a[4-(N-ethyl-R-sylfobenzylamino)-phenyl][-(4-(N-ethyl-3-sulfonatobenzylimino) cyclohexa-2, 5-dienylidene]toluene-2-sulfonate.
EmpiricalFormula	C <sub>37</sub> H <sub>34</sub> N <sub>2</sub> Na <sub>2</sub> O <sub>9</sub> S <sub>3</sub>
MolecularWeight	792.86
GeneralRequirements	The material shall conform to the requirement prescribed in Table below, namely:-

Table For Brilliant Blue FCF

Sl.No.	Characteristics	Requirements
(1)	(2)	(3)
(i)	Total dye content,corrected for sample dried at 105±1°C for 2 hours, percent by mass, Min.	85
(ii)	Loss on drying at 135°C, and chlorides and sulphate sexpressed as sodium salt,per cent by mass, Max.	15
(iii)	Water-insoluble matter, per cent by mass, Max.	0.2
(vi)	Combined ether extracts, per cent by mass, Max.	0.2
(v)	Subsidiary dyes, percent by mass, Max.	3
(vi)	Dye intermediates,per cent by mass, Max.	
	(a) O,sulpho-benzaldehyde, Max.	1.5
	(b)N-N-ethyl-benzyl-aniline-3-sulphonic acid, Max.	0.3
	(c) Leuco base, percent by mass, Max.	5
(viii)	Heavy metals, (as Pb)mg/kg, Max.	40
	-Lead, mg/kg, Max.	10
	-Arsenic, mg/kg, Max.	3

-Chromium, mg/kg, Max.

50

Note.-The material shall be free from aromatic amines, aromatic nitro compounds, aromatic hydrocarbons and cyanides. A.26.16-FAST GREEN FCF: Fast Green FCF is hygroscopic in nature and its shade changes with different pH. Suitable precautions should, therefore, be taken in packing the colour. Fast Green FCF is described below, namely:

Common Name	Fast Green FCF
Synonyms	C.1. Food Green 3, FD and C Green No. 3, Vert Solid FCF
Class	Triarylmethane
Colour	Green
Colour Index	(1975) No. 42053
	Disodium salt
Chemical Name	of 4-[4-(N-ethyl-p-sulfobenzylamino)-phenyl]-[(4-hydroxy-2-sulphonumphenyl)-methyl-5-cyclohexadienimine).
Empirical Formula	C <sub>37</sub> H <sub>34</sub> O <sub>10</sub> N <sub>2</sub> S <sub>2</sub> Na <sub>2</sub>
Molecular Weight	808.86

Requirements The material shall conform to the following requirements prescribed in Table below, namely:

Table For Fast Green FCF

Sl.No.	Requirements	Characteristics
(1)	(2)	(3)
(i)	Total dye content, corrected for sample dried at 105±1°C for 2 hours, per cent by mass, Min.	85
(ii)	Loss on drying at 135°C, and, per cent by mass, Max. and chlorides and sulphates expressed as sodium salt, per cent by mass, Max.	13
(iii)	Water-insoluble matter, per cent by mass, Max.	0.2
(iv)	Combined ether extracts, per cent by mass, Max.	0.2
(v)	Subsidiary dyes, percent by mass, Max.	1.0
(vi)	Organic compound other than colouring matter uncombined intermediates and products of side reactions	
	(a) Sum of 2-, 3-, 4-formyl benzene sulphonic acid, sodium salts, per cent by mass, Max.	0.5
	(b) Sum of 3- and 4-[ethyl(4-sulfophenyl) amino] methylbenzene sulphonic acid, disodium salts, per cent by mass, Max.	0.3
	(c) 2-formyl-5-hydroxybenzene sulphonic acid sodium salt, per cent by mass, Max.	0.5
	(d) Leuco base, percent by mass, Max.	0.5
	(e) Unsulphonated primary aromatic amines (calculated as aniline), per cent by mass, Max.	0.01
(vii)	Lead, mg/kg, Max.	10

(viii)	Arsenic, mg/kg, Max.	3
(ix)	Chromium, mg/kg, Max.	50
(x)	Mercury, mg/kg, Max.	absent
(xi)	Heavy metals, mg/kg, Max.	40

Note.-The material shall be free from aromatic nitro compounds, aromatic hydrocarbons, and cyanides.

Inserted by G.S.R. 171(E), dated 6-4-1998 (w.e.f. 6-4-1998).

A.26.17-ALUMINIUM LAKE OF SUNSET YELLOW FCF-Food Yellow No.5 Aluminium Lake is a fine orange yellow water soluble, odourless powder. It is prepared by precipitating Sunset Yellow FCF (conforming to specification under A. 26.02 of Appendix B to Prevention of Food Adulteration Rules, 1955) on to a substratum of Alumina. Chemical Name.-Sunset Yellow FCF Aluminium Lake-6, hydroxy-5 (4-sulfophenylazo)-2 Naphthalenesulphonic acid, Aluminium Lake. Synonym-CI Pigment Yellow 104, FD and C Yellow No. 6, Aluminum Lake (USA), Food Yellow No. 5 Aluminum Lake (Japan).

(1) Sunset yellow dye used in preparation of lake colour shall conform to specifications laid down under A. 26.02 of Appendix B to the Prevention of Food Adulteration Rules, 1955.

(2) Pure dye content of Aluminium Lake weight	not less than 17 per cent
(3) Substratum of Aluminium oxide	not more than 83 per cent
(4) Aluminum content in the lake weight by weight	not more than 44 per cent
(5) Sodium chlorides and sulfates (as sodium salts)	not more than 2.0 per cent
(6) Inorganic matter (HCL insoluble)	not more than 0.5 per cent
(7) Lead (as Pb)	not more than 10 ppm
(8) Arsenic (as As)	not more than 3 ppm.

Alumina used in colour shall conform to following, namely :-(a) Identity.-Alumina (dried as aluminium hydroxide) is a white, odourless, tasteless, amorphous powder consisting essentially of Aluminium hydroxide ( $\text{Al}_2\text{O}_3 \times \text{H}_2\text{O}$ ). (b) Specifications.-Alumina (dried aluminium hydroxide) shall conform to the following specifications, namely :-

(i) Acidity or alkalinity.-Agitate 1 gm with 25 ml of water and filter. The filtrate shall be neutral to litmus paper.

(ii) Lead (as Pb)	not more than 10 parts per million
(iii) Arsenic (as As)	not more than 1 part per million

(iv)Mercury (as Hg)	notmore than 1 part per million
(v)Aluminium oxide (Al <sub>2</sub> O <sub>3</sub> )	notless than 50 per cent.

Solubility.-Lakes are insoluble in most solvents. They are also insoluble in water in pH range from 3.5-9.0 but outside this range the lake substrate tends to dissolve releasing the captive dye.

Inserted by G.S.R. 853(E), dated 30-12-2002 (w.e.f. 1-4-2003).

[A.27.01-SILVER LEAF (Chandi-ka-warq)-food grade-shall be in the form of sheets, free from creases and folds and shall contain not less than 99.9 per cent of silver.] [Inserted by G.S.R. 992, dated 4th June, 1971.][A.28-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, castor, neem or argemone, etc. It shall be free from colouring matter and preservatives. It shall be practically free from extraneous matter such as stones, dirtclay etc. The kernels shall conform to the following standards, namely:

- |   |                                     |
|---|-------------------------------------|
| (a)Moisture   | Notmore than 7.0 per cent           |
| (b)Damaged kernel including slightly damaged kernel | Notmore than 5.0 per cent by weight |
| (c)Aflatoxin content                                | Notmore than 30 parts per billion.] |

[Inserted by G.S.R. 18(E), dated 15-1-1977 (w.e.f. 15-4-1977).][A.28.01-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 Appendix C. The product shall conform to the microbiological requirements given in Appendix D. The product shall conform to the following requirements:

- |                            |                           |
|----------------------------|---------------------------|
| (i)Moisture (m/m)          | Notmore than 15.0 percent |
| (ii)Damaged Raisins (m/m)  | Notmore than 2.0 percent  |
| (iii)Sugared Raisins (m/m) | Notmore 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.][A.28.02-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 be free from food additives. The product shall conform to the microbiological requirements given in Appendix D. The product shall conform to the following requirements :-

- |                           |                          |
|---------------------------|--------------------------|
| (i)Moisture (m/m)         | Notmore than 7.0 percent |
| (ii)Unopened Shells (m/m) | Notmore 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.][A.28.03-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 Appendix C. The product shall conform to the microbiological requirements given in Appendix D.

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

(iv) Extraneous matter Not more than 1.0 percent

Explanation.-For the purpose of this paragraph,--(i)"Blemished" means units showing scars, discoloration, sunburn, 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.][A.28.04-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.][A.29-BEVERAGES-ALCOHOLIC:A.29.01-TODDY means the sap from coconut, date, toddy palm tree or any other kind of palm tree which has undergone alcoholic fermentation. It shall be white cloudy in appearance with sediments on storage and shall possess characteristic flavour derived from the sap and fermentation without addition of extraneous alcohol. It shall be free from added colouring matter, dirt, other foreign matter or any other ingredient injurious to health. [It shall also be free from chloral hydrate, paraldehyde, sedative, tranquilizer and artificial sweetener] [Inserted by G.S.R. 243, dated 1st March, 1980.].It shall also conform to the following standards,

namely :-

- |   |                                |
|---|--------------------------------|
| (a)Alcoholic content  | Notless than 5 per cent (v /v) |
| (b)Total acid as tartaric acid (expressed in terms of 100 litres ofabsolute alcohol)  | Notmore than 400 grams         |
| (c)volatile acid as acetic acid (expressed in terms of 100 litres ofabsolute alcohol) | Notmore than 100 grams]        |

[Inserted by G.S.R. 185(E), dated 21-3-2005 and read with corrigendum G.S.R. 596(E), dated 20-9-2005, G.S.R. 159(E), dated 16-3-2006, G.S.R. 575(E), dated 19-9-2006, G.S.R. 606(E), dated 19-9-2007 and G.S.R. 657(E), dated 18-9-2008 (w.e.f. 18-3-2009).][A.30-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, sabrermusa, other aromatic herbs and spices, sugar, glycerine, glucose, permitted natural colours, menthol and non-prohibited flavours.It shall be free from added coal tar colouring matter, [\*\*\*] [Inserted by G.S.R. 128(E), dated 8-3-1990 (w.e.f. 8-9-1990).] 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 hydrochloric acid-Not more than 0.5 per cent by weight (on dry basis).] [Inserted by G.S.R. 185(E), dated 21-3-2005 and read with corrigendum G.S.R. 596(E), dated 20-9-2005, G.S.R. 159(E), dated 16-3-2006, G.S.R. 575(E), dated 19-9-2006, G.S.R. 606(E), dated 19-9-2007 and G.S.R. 657(E), dated 18-9-2008 (w.e.f. 18-3-2009).][A.31-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 rules.Fat spread shall be classified into the following three groups :-

- |                         |   |
|-------------------------|---|
| (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 interesterifiedfat |
| (c) Vegetable fatspread | Fat content will be a mixture of any two or more of hydrogenated, unhydrogenatedrefined 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 solids not fats, It may contain food additives permitted in these rules and Appendix C. 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 20.08 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       | Notmore than 80 per cent and not less than 40 per cent by weight |
| (ii)Moisture | Notmore than 56 per cent and not less than 16 per cent by weight |
|              | Notmore than 370C  |

(iii) Melting point of extracted fat (capillary slip method) in case of vegetable fat spread

(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

(v) Acid value of extracted fat

Not more than 0.5.

It shall be compulsorily sold in sealed packages weighing not more than 500g under Agmark certificate mark. (vi) 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). [Inserted by G.S.R. 481, dated 16-9-1993 (w.e.f. 16-9-1993).]

Substituted by G.S.R. 812(E), dated 16-12-2004 (w.e.f. 16-12-2004), for 'Lactic acid, butyric acid, valeric acid, cinnamon oil and Ethyl butyrate may also be added as flavouring agent upto 0.08 per cent m/m.] Diacetyl may be added as flavouring agents not exceeding 4.0 p.p.m. permitted emulsifiers and stabiliser; permitted antioxidants (BHA or TBHQ) and exceeding 0.02 per cent of the full content of the spread; permitted Class II preservatives namely sorbic acid including its sodium, potassium and calcium salts (calculated as benzoic acid) or benzoic acid, and its sodium and potassium salts (calculated as benzoic acid) singly or in combination not exceeding 1000 parts per million by weight, and sequestering agents. It may contain annatto and/or carotene as colouring agents.'

(vii) [It shall contain starch not less than 100 ppm and not more than 150 ppm.] [Inserted by G.S.R. 284(E), dated 29-5-1997 (w.e.f. 25-5-1997).] A.32-1. MINERAL WATER means includes all kinds of mineral water or natural mineral water by whatever name it is called and sold.

## 2. Description and Types of Mineral Water.-(i) Natural mineral water is water clearly distinguished from ordinary drinking water because--

(a) it is characterised by its content of certain mineral salts and their relative proportions and the presence of trace elements or of other constituents; (b) it is obtained directly from natural or drilled sources from underground water-bearing strata and not from public water supply for which all possible precautions should be taken within the protected perimeters to avoid any pollution of, or external influence on, the chemical and physical qualities of natural mineral water; (c) of the constancy of its composition and the stability of its discharge and its temperature, due account being taken of the cycles of minor natural fluctuations; (d) it is collected under conditions which guarantee the original microbiological purity and chemical composition of essential components; (e) it is packaged close to the point of emergence of the source with particular hygienic precautions; (f) it is not subjected to any treatment other than those permitted by this standard. (ii) Naturally Carbonated Natural Mineral Water-A naturally carbonated natural mineral water is a natural mineral water which, after possible treatment as given hereunder and re-incorporation of gas from the same source and after packaging, taking into consideration usual technical tolerance, has the same content of carbon dioxide spontaneously and visibly given off under normal conditions of temperature and pressure. (iii) Non-Carbonated Natural Mineral Water-A non-carbonated natural mineral water is a natural mineral water which, by nature and after possible treatment as given

hereunder and after packaging taking into consideration usual technical tolerance, does not contain free carbon dioxide in excess of the amount necessary to keep the hydrogen carbonate salts present in the water dissolved.(iv)Decarbonated Natural Mineral Water-A decarbonated natural mineral is a natural mineral water which, after possible treatment as given hereunder and after packaging, has less carbon dioxide content than that at emergence and does not visibly and spontaneously given off carbon dioxide under normal conditions of temperature and pressure.(v)Natural Mineral Water Fortified with Carbon Dioxide from the Source-A natural mineral water fortified with carbon dioxide from the source is a natural mineral water which, after possible treatment as given hereunder and after packaging, has more carbon dioxide content than that at emergence.(vi)Carbonated Natural Mineral Water-A carbonated natural mineral water is a natural mineral water which, after possible treatment as given hereunder and after packaging, has been made effervescent by the addition of carbon dioxide from another origin.

**3. Treatment and handling.-Treatment permitted include separation from unstable constituents, such as compounds containing iron, manganese, sulphur or arsenic, by decantation and/or filtration, if necessary, accelerated by previous aeration.**

The treatments provided may only be carried out on condition that the mineral content of the water is not modified in its essential constituents, which give the water its properties.The transport of natural mineral waters in bulk containers for packaging or for any other process before packaging is prohibited. Natural mineral water shall be packaged in clean and sterile containers.The source or the point of emergence shall be protected against risks of pollution.The installation intended for the production of natural mineral waters shall be such as to exclude any possibility of contamination. For this purpose, and in particular :-(a)the installations for collection, the pipes and the reservoirs shall be made from materials suited to the water and in such a way as to prevent the introduction of foreign substances into the water;(b)the equipment and its use for production, especially installations for washing and packaging, shall meet hygienic requirements;(c)if, during production it is found that the water is polluted, the producer shall stop all operations until the cause of pollution is eliminated;

**3A. [ Packaging materials.-It shall be packed in clean, hygienic, colourless, transparent and tamperproof bottles/ containers made of polyethylene (PE) (conforming to IS: 10146 or polyvinyl chloride (PVC) conforming to IS: 10151 or polyalkylene terephthalate (PET and PBT) conforming to IS: 12252 or polypropylene conforming to IS : 10910 or foodgrade polycarbonate or sterile glass bottles suitable for preventing possible adulteration or contamination of the water.**

All packaging materials of plastic origin shall pass the prescribed overall migration and colour migration limits.] [Inserted by G.S.R. 439(E), dated 19th June, 2002 (w.e.f. 1-9-2002).]

**4. All Mineral Water shall conform to the following standards, namely :-**

Sl.No.	Characteristics	Requirements
(1)	(2)	(3)
1.	Colour,Hazen Unit/True Colour Unit	Notmore than 2
2.	Odour	Agreeable
3.	Taste	Agreeable
4.	Turbidity	Notmore than 2 nephelometric turbidity unit (NTU)
5.	TotalDissolved Solids	150-700mg/litre
6.	PH	6.5-8.5
7.	Nitrates(as NO <sub>3</sub> )	Notmore than 50 mg/litre
8.	Nitrites(as NO <sub>2</sub> )	Notmore than 0.02 mg/litre
9.	Sulphide(as H <sub>2</sub> S)	Notmore than 0.05 mg/litre
10.	Mineraloil	[Absent] [Substituted by G.S.R. 439(E), dated 19th June, 2002 (w.e.f. 1-9-2002).]
11.	Phenoliccompounds (as C <sub>6</sub> H <sub>5</sub> OH)	[Absent] [Substituted by G.S.R. 439(E), dated 19th June, 2002 (w.e.f. 1-9-2002).]
12.	Manganese(as Mn)	Notmore than 2.0 mg/litre
13.	Copper(as Cu)	Notmore than 1 mg/litre
14.	Zinc(as Zn)	Notmore than 5 mg/litre
15.	Fluoride(as F)	Notmore than 1 mg/litre
16.	Barium(as Ba)	Notmore than 1.0 mg/litre
17.	Antimony(as Sb)	Notmore than 0.005 mg/litre
18.	Nickel(as Ni)	Notmore than 0.02 mg/litre
19.	Borate(as B)	Notmore than 5 mg/litre
20.	Surfaceactive agents	Notdetectable
21.	Silver(as Ag)	Notmore than 0.01 mg/litre
22.	Chlorides(as Cl)	Notmore than 200 mg/litre
23.	Sulphate(as SO <sub>4</sub> )	Notmore than 200 mg/ litre
24.	Magnesium(as Mg)	Notmore than 50 mg/litre
25.	Calcium(as Ca)	Notmore than 100 mg/ Litre
26.	Sodium(as Na)	Notmore than 150 mg/ litre
27.	Alkalinity(as HCO <sub>3</sub> )	75-400mg/litre
28.	Arsenic(as As)	Notmore than 0.05 mg /litre
29.	Cadmium(as Cd)	ot more than 0.003 mg/ litre
30.	Cyanide(as CN)	[Absent] [Substituted by G.S.R. 439(E), dated 19th June, 2002 (w.e.f. 1-9-2002).]

31.	Chromium(as Cr)	Notmore than 0.05 mg/litre
32.	Mercury(as Hg)	Notmore than 0.001 mg/litre
33.	Lead(as Pb)	Notmore than 0.01 mg/litre
34.	Selenium(as Se)	Notmore than 0.05 mg/litre
35.	Polynuclear aromatic hydrocarbons	Notdetectable
36.	Polychlorinated biphenyle (PCB)	Notdetectable
37.	PesticideResidue	Belowdetectable limits
38.	"Alpha"activity	Notmore than 0.1 Bacquerel/litre (Bq)
39.	"Beta"activity	Notmore than 1[Bacquerel/litre (Bq)] [Substituted by G.S.R. 439(E), dated 19th June, 2002 (w.e.f. 1-9-2002).]
40.	Yeastand mould counts	Absent
41.	Salmonellaand Shigella	Absent
42.	E.Coli or thermotolerant Coliforms 1 x 250 ml	Absent
43.	Totalcoliform bacteria A x 250 ml	Absent
44.	Fecalstreptococci and Staphylococcus aureus 1x 250 ml	Absent
45.	Pseudomonasaeruginosa1 x 250 ml	Absent
46.	Sulphite-reducinganaerobes 1x50ml	Absent
47.	Vibrocholera1 x 250 ml	Absent
48.	VParaheamolyticus 1 x 250 ml	Absent.

**5. Labelling Prohibitions.-No claims concerning medicinal (preventative, alleviative or curative) effects shall be made in respect of the properties of the product covered by the standard. Claims of other beneficial effects related to the health of the consumer shall not be made.**

The name of the locality, hamlet or specified place may not form part of the trade name unless it refers to a natural mineral water collected at the place designated by that trade name. The use of any statement or of any pictorial device which may create confusion in the mind of the public or in any way mislead the public about the nature, origin, composition and properties of natural mineral waters put on sale is prohibited.[Inserted by G.S.R. 185(E), dated 21-3-2005 and read with corrigendum G.S.R. 596(E), dated 20-9-2005, G.S.R. 159(E), dated 16-3-2006, G.S.R. 575(E), dated 19-9-2006, G.S.R. 606(E), dated 19-9-2007 and G.S.R. 657(E), dated 18-9-2008 (w.e.f. 18-3-2009).]

Substituted by G.S.R. 759(E), dated 29th September, 2000 (w.e.f. 29-3-2001).

A.33-PACKAGED DRINKING WATER (OTHER THAN MINERAL WATER)---["PACKAGED DRINKING WATER" means water derived from surface water or underground water or sea water which is subjected to hereinunder specified treatments, namely, decantation, filtration, combination of filtration, aerations, filtration with membrane filter depth filter, cartridge filter,

activated carbon filtration, demineralisation, remineralisation, reverse osmosis and packed after disinfecting the water to a level that shall not lead to any harmful contamination in the drinking water by means of chemical agents or physical methods to reduce the number of micro-organisms to a level beyond scientifically accepted level for food safety or its suitability: Provided that sea water, before being subjected to the above treatments, shall be subjected to desalination and related processes;] [Substituted by G.S.R. 500(E), dated 4th July, 2008 (w.e.f. 5-7-2008).] It shall be packed in clear [hygienic] [Inserted by G.S.R. 760(E), dated 29-9-2000 (w.e.f. 29-3-2001).], colourless, transparent and tamperproof bottles/containers made of polyethylene (PE) conforming to IS: 10146 or polyvinyl chloride (PVC) conforming to IS: 10151 or polyalkylene terephthalate (PET and PBT) conforming to IS: 12252 or polypropylene conforming to IS: 10910 or foodgrade polycarbonate or sterile glass bottles suitable for preventing possible adulteration or contamination of the water. [All packaging material of plastic origin shall pass the prescribed overall migration and colour migration limits.] [Substituted by G.S.R. 439(E), dated 19-6-2002 (w.e.f. 1-9-2002).] It shall conform to the following standards, namely :-

Sl.No.	Characteristics	Requirements
(1)	(2)	(3)
1.	Colour	Not more than 2 Hazen Units/True Colour Units
2.	Odour	Agreeable
3.	Taste	Agreeable
4.	Turbidity	Not more than 2 nephelometric turbidity unit (NTU)
5.	Total Dissolved Solids	Not more than 500mg/litre
6.	PH	6.5-8.5
7.	Nitrates (as NO <sub>3</sub> )	Not more than 45mg/litre
8.	Nitrites (as NO <sub>2</sub> )	Not more than 0.02mg/litre
9.	Sulphide (as H <sub>2</sub> S)	Not more than 0.05mg/litre
10.	Mineral oil	[Absent] [Substituted by G.S.R. 500(E), dated 4th July, 2008 (w.e.f. 5-7-2008).]
11.	Phenolic compounds (as C <sub>6</sub> H <sub>5</sub> OH)	[Absent] [Substituted by G.S.R. 500(E), dated 4th July, 2008 (w.e.f. 5-7-2008).]
12.	Manganese (as Mn)	Not more than 0.1mg/litre
13.	Copper (as Cu)	Not more than 0.05mg/litre
14.	Zinc (as Zn)	Not more than 5mg/litre
15.	Fluoride (as F)	Not more than 1.0mg/litre
16.	Barium (as Ba)	Not more than 1.0mg/litre
17.	Antimony (as Sb)	Not more than 0.005mg/litre
18.	Nickel (as Ni)	Not more than 0.02mg/litre
19.	Borate (as B)	Not more than 5mg/litre
20.		Not more than 0.2 mg/litre

## Anionic surfaceactive agents (as MBAS)

21.	Silver (as Ag)	Not more than 0.01mg/litre
22.	Chlorides (as Cl)	Not more than 200mg/litre
23.	Sulphate (as SO <sub>4</sub> )	Not more than 200mg/litre
24.	Magnesium (as Mg)	Not more than 30mg/litre
25.	Calcium (as Ca)	Not more than 75mg/litre
26.	Sodium (as Na)	Not more than 200mg/litre
27.	Alkalinity (as HCO <sub>3</sub> )	Not more than 200mg/litre
28.	Arsenic (as As)	Not more than 0.05mg/litre
29.	Cadmium (as Cd)	Not more than 0.01mg/litre
30.	Cyanide (as CN)	[Absent] [Substituted by G.S.R. 500(E), dated 4th July, 2008 (w.e.f. 5-7-2008).]
31.	Chromium (as Cr)	Not more than 0.05mg/litre
32.	Mercury (as Hg)	Not more than 0.001mg/ litre
33.	Lead (as Pb)	Not more than 0.01mg/ litre
34.	Selenium (as Se)	Not more than 0.01mg/litre
35.	Iron (as Fe)	Not more than 0.1mg/litre
36.	Polynuclear aromatic hydrocarbons	Not detectable
37.	Polychlorinated biphenyl (PCB)	Not detectable
38.	Aluminium (as Al)	Not more than 0.03mg/litre
39.	Residual free chlorine	Not more than 0.2mg/litre
40.	[ [Substituted by G.S.R. 500(E), dated 4th July, 2008 (w.e.f. 5-7-2008).]	Not more than 0.0001mg/litre (The analysis shall be conducted by using internationally established test methods meeting the residue limits specified herein) [Substituted by G.S.R. 500(E), dated 4th July, 2008 (w.e.f. 5-7-2008).]
	(i) Pesticide residues considered individually [Substituted by G.S.R. 500(E), dated 4th July, 2008 (w.e.f. 5-7-2008).]	
	(ii) Total pesticide residues [Substituted by G.S.R. 500(E), dated 4th July, 2008 (w.e.f. 5-7-2008).]	Not more than 0.0005mg/litre (The analysis shall be conducted by using internationally established test methods meeting the residue limits specified herein) [Substituted by G.S.R. 500(E), dated 4th July, 2008 (w.e.f. 5-7-2008).]
41.	"Alpha" activity	Not more than 0.1 Becquerel/litre (Bq)
42.	"Beta" activity	Not more than 1 [Becquerel/litre (Bq)] [Substituted by G.S.R. 500(E), dated 4th



July, 2008 (w.e.f. 5-7-2008).]

43.	Yeast and mouldcounts 1 x 250 ml.	Absent
44.	Salmonella andShigella 1 x 250 ml.	Absent
45.	E. Coli orthermotolerant bacteria 1 x 250 ml	Absent
46.	Coliforma bacteria 1x 250 ml	Absent
47.	Faecal streptococciand Staphylococcus aureus 1 x 250 ml.	Absent
48.	Pseudomonasaeruginosa 1 x 250 ml.	Absent
49.	Sulphite-reducinganaerobes 1 x 50 ml.	Absent
50.	Vibro cholera and Vparahaemolyticus 1 x 250 ml.	Absent
51.	Aerobic MicrobialCount	The total viablecolony count shall not exceed 100 per ml at 20°C to 22°Cin 72 h on agar-agar or on agar-gelatin mixture, and 20 per ml at37°C in 24 h on agar-agar.

Labelling ProhibitionsNo claims concerning medicinal (preventative, alleviative or curative) effects shall be made in respect of the properties of the product covered by the standard. Claims of other beneficial effects related to the health of the consumer shall not be made.The name of the locality, hamlet or specified place may not form part of the trade name unless it refers to a packaged water collected at the place designated by that trade name.The use of any statement or of any pictorial device which may create confusion in the mind of the public or in any way mislead the public about the nature, origin, composition, and properties of such waters put on sale is prohibited.[Inserted by G.S.R. 185(E), dated 21-3-2005 and read with corrigendum G.S.R. 596(E), dated 20-9-2005, G.S.R. 159(E), dated 16-3-2006, G.S.R. 575(E), dated 19-9-2006, G.S.R. 606(E), dated 19-9-2007 and G.S.R. 657(E), dated 18-9-2008 (w.e.f. 18-3-2009).]

Inserted by G.S.R. 760(E), dated 29-9-2000 (w.e.f. 29-3-2001).

A.34-MEAT AND MEAT PRODUCTS :A.34.01-CORNEDED BEEF means the product prepared from boneless meat of carcass of bovine animals including buffalo meat, which have been subjected to anti-mortem and post-mortem inspection.The product shall be uniformly cured with edible common salt and sodium and J or potassium nitrite. The product may contain ascorbic acid, sodium ascorbate or isoascorbate acid/sodium isoascorbate 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 he 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 he 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 :--

Sl.No.	Characteristics	Requirements
(1)	(2)	(3)
1.	Total plate count	1000/gram maximum
2.	E.Coli	Absent in 25 gram
3.	Salmonella	Absent in 25 gram
4.	Staphylococcus aureus	Absent in 25 gram
5.	Clostridium perfringens and Clostridium Botulinum	Absent in 25 gram.

A.34.02-LUNCHEON MEAT means the product prepared from edible portion of meat of mammalian animals, slaughtered in an abattoir, which have been subjected to anti-mortem and post-mortem inspection and/or edible meat of poultry, birds including chickens, turkeys, ducks, geese, guinea fowl or pigeons slaughtered 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 P<sub>2</sub>O<sub>5</sub> 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 requirements, namely :-

Sl.No.	Characteristics	Requirements
(1)	(2)	(3)
1.	Total fat content:	
	(a) Product without binder	Not more than 30.0 per cent
	(b) Product with binder	Not more than 35.0 per cent
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.

A.34.03-COOKED HAM means the product prepared from meat of pigs which have been subjected to anti-mortem and post-mortem inspection. The product shall be free from bones, detached cartilage tendons, 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. The product may contain sucrose, invert sugar, dextrose, lactose, maltose, glucose syrup including corn syrup, honey, spices, seasoning and condiments, water soluble hydrolysed protein and food grade gelatin. The

product may be smoked and flavoured with natural flavouring substances and nature identical flavours as well as permitted flavour enhancers. The product may contain ascorbic acid/isoascorbic acid and its sodium salt singly or in combination not exceeding 500 mg/kg expressed as ascorbic acid, sodium and/or potassium mono-di-polyphosphates, singly or in combination not exceeding 3000 mg/kg expressed as P<sub>2</sub>O<sub>5</sub> as antioxidant and water retention agents respectively. The product may also contain sodium/ potassium alginate not exceeding 10 mg/kg and/or agar, carrageenan and sodium citrate as emulsifying and stabilizing agents. 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 free from any stains from the container/package, objectionable matter and shall be capable of being sliced. The product shall conform to the following requirements, namely :-

Sl.No.	Characteristics	Requirements
(1)	(2)	(3)
1.	Total plate count	1000/gram maximum
2.	E. Coli	Absent in 25 gram
3.	Salmonella	Absent in 25 gram
4.	Staphylococcus aureus	Absent in 25 gram
5.	Clostridium perfringens and Clostridium Botulinum	Absent in 25 gram

A.34.04--CHOPPED MEAT means the product prepared from edible portion of meat of mammalian animals slaughtered in an abattoir, which have been subjected to anti-mortem and post-mortem inspection and/or edible meat of poultry birds including chickens, turkeys, ducks, geese, slaughtered in an abattoir. The product shall be uniformly cured with edible common salt and sodium or potassium nitrite. The product may be with or without binders such as cereal flour/starch, bread, biscuit, or bakery product. Vegetable protein product, fructose, 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 nature 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 and sodium and/or potassium mono-di-polyphosphate, singly or in combination not exceeding 3000 mg/kg expressed as P<sub>2</sub>O<sub>5</sub> as antioxidant and water retention agent respectively. 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 clean and substantially free from staining and contamination from the container, foreign matter and shall be capable of being sliced. The product shall conform to the following requirements, namely :-

Sl.No.	Characteristics	Requirements
(1)	(2)	(3)
1.	Total fat content:	
	(a) Product without binder	Not more than 25.0 per cent
	(b) Product with binder	Not more than 30.0 per cent

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.	Clostridiumperfringens and Clostridium Botulinum	Absent in 25 gram.

A.34.05-CANNED CHICKEN means the product prepared from edible portion of meat of poultry birds, slaughtered in an abattoir, which have been subjected to anti-mortem and post-mortem inspection. The product shall be free from bones, blood clots, skin, hair, viscera and bruised/disintegrated material. The product shall be cured with a mixture of edible common salt and sodium nitrite. The product shall be free from added colour flavour and meat tenderized. The packing medium and other ingredients shall be of food grade quality. The product shall be packed in hermetically sealed clean and sound tin containers and subjected to adequate 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 contents shall have the characteristic colour, free from objectionable odour, discoloration and excessive disintegration. The product shall conform to the following requirements, namely :-

Sl.No.	Characteristics	Requirements
(1)	(2)	(3)
(1)	Total plate count	1000/gram maximum
(2)	E. Coli	Absent in 25 gram
(3)	Salmonella	Absent in 25 gram
(4)	Staphylococcus aureus	Absent in 25 gram
(5)	Clostridiumperfringen and Clostridium botulinum	Absent in 25 gram.

A.34.06--CANNED MUTTON AND GOAT MEAT means the product prepared from edible portion of meat of bovine animals slaughtered in an abattoir, which have been subjected to anti-mortem and post-mortem inspection. The product shall be free from bones, blood clots, skin, hair, stringy and fibrous tissue, bruised material, viscera, tendons and excessive fat. The product shall be cut into pieces of reasonably uniform size and cured with a mixture of edible salt and sodium nitrate and/or sodium nitrite. The product shall be free from added colour, flavour and meat tenderizer. The packing medium and other ingredients shall be of food grade quality. The product shall be packed in hermetically sealed clean and sound tin containers and subjected to adequate 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 5°C for 5 days. The contents shall have characteristic colour, free from objectionable odour, discoloration and excessive disintegration. The product shall conform to the following requirements, namely :-

Sl.No.	Characteristics	Requirements
(1)	(2)	(3)
1.	Totalplate count	1000/grammax.
2.	E.Coli	Absentin 25 gram
3.	Salmonella	Absentin 25 gram
4.	Staphylococcusaureus	Absentin 25 gram

5. Clostridiumperfringens and Clostridium Botulinum Absentin 25 gram.

A.34.07-FROZEN MUTTON, GOAT, BEEF AND BUFFALO MEAT means the product prepared from edible portion of meat of bovine animals including buffalo meat slaughtered in an abattoir, which have been subjected to anti-mortem and post-mortem inspection. The fresh meat meant for freezing shall be clean, free from any foreign matter, objectionable odour/flavour and evidence of deterioration. Meat shall be prepared by quickly freezing in an appropriate equipment in such a way that the range of temperature of maximum crystallization is passed quickly and the product attains a temperature of -18°C or colder at the thermal centre after thermal stabilization. The product shall be kept deep frozen so as to maintain its quality during transportation, storage and sale. The product shall conform to the following requirements, namely :-

Sl.No.	Characteristics	Requirements
(1)	(2)	(3)
1.	Total plate count	100000/gram max.
2.	E. Coli	100/gram max.
3.	Staphylococcus aureus	100/gram max.
4.	Clostridiumperfringens and Clostridium Botulinum	30/gram max.
5.	Yeast and mould count	1000/gram max.
6.	Salmonella	Absent in 25 gram
7.	Listeriamonocytogenes	Absent in 25 gram.]

Inserted by G.S.R. 437(E), dated 19th June, 2002 (w.e.f. 19-6-2002).

[A.35-FISH AND FISH PRODUCTS A.35.01-FROZEN SHRIMPS or PRAWNS means the product prepared from fresh shrimps of sound quality belonging to Penaeidae, Pandalidae, Crangonidae, Palaemonidae Solenoceridae, Aristeidae and Sergestidae families. The product shall not contain a mixture of genera but may contain mixture of species of same genus with similar sensory properties. The product may be peeled or unpeeled, raw or cooked. The product may be glazed with water. The product shall conform to the following requirements :

Sl.No.	Characteristics	Requirements in Raw Product	Requirement in Cooked Product
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(1) Total Volatile Base (Nitrogen) Not more than 30 mg/100 gm Absentin 25gm]

[Inserted by G.S.R. 821(E), dated 21-12-2004 (w.e.f. 21-6-2005).] [A.35.02-FROZEN LOBSTERS means the product prepared from fresh lobsters of sound quality belonging to the genus Homarus of the family Nephropidae and from the families Palinuridae and Scyllaridae. The Norway Lobster may be prepared from Nephros norvegicus. The product shall not be a mixture of different species. The product may be raw or cooked. The product may be glazed with water. The product shall conform to the following requirements :-

Sl.No.	Characteristics	Requirements in Raw Product	Requirements in Cooked Product
(1)	Total Volatile Base (Nitrogen)	Not more than 30 mg/100 gm	Absentin 25gm]

[Inserted by G.S.R. 821(E), dated 21-12-2004 (w.e.f. 21-6-2005).] [A.35.03-FROZEN SQUID AND PARTS OF SQUID means the product prepared from fresh squid of sound quality belonging to squid

species of Loliginidae, Ommastrephidae Onychoteuthidae and Thysanotenthidae families. The product may be glazed with water. No food additive is allowed in this product. The product shall conform to the following requirements:] [Inserted by G.S.R. 821(E), dated 21-12-2004 (w.e.f. 21-6-2005).]

Sl.No.	Characteristics	Requirements
(1)	Total Volatile Base (Nitrogen)	Not more than 30 mg/100gm

[A.35.04-FROZEN FINFISH means the product prepared from fresh fish of good quality. The product may be with or without head from which viscera or other organs have been completely or partially removed. The product may be glazed with water. The products shall conform to the following requirements:] [Inserted by G.S.R. 821(E), dated 21-12-2004 (w.e.f. 21-6-2005).]

Sl.No.	Characteristics	Requirements
(1)	Total Volatile Base(Nitrogen)	Not more than 30mg/100 gm
(2)	Histamine	Not more than 20mg/100 gm

[A.35.05-FROZEN FISH FILLETS OR MINCED FISH FLESH OR MIXTURES thereof are products obtained from fresh wholesome fish of any species or mixture of species with similar-sensory properties. Fillets may be pieces of irregular size and shape with or without skin. Minced fish flesh consists of particles of skeletal muscle." and is free from bones, viscera and skin. The product may be glazed with water. The products shall conform to the following requirement :-

Sl.No.	Characteristics	Requirements
(1)	Total Volatile Base (Nitrogen)	Not more than 30 mg/100 gm
(2)	Histamine	Not more than 20 mg/100 gm

Note I: Products under item A. 35.01, 35.02, 35.03, 35.04 and 35.05 shall be frozen in an appropriate equipment quickly to minus (-) 18°C or colder in such a way that the range of temperature of maximum crystallization is passed quickly. The quick freezing process shall not be regarded as complete unless the product temperature has reached minus (-) 18°C or colder at the thermal centre after thermal stabilization. The product shall be kept deep frozen so as to maintain the quality during transportation, storage and sale. The entire operation including processing and packaging shall ensure minimum dehydration and oxidation. The product may contain food additives permitted in Appendix C except listed product under item A 35.03. The product shall conform to the microbiological requirement given in Appendix D. The products shall be free from any foreign matter and objectionable odour/flavour.][A.35.06-DRIED SHARK FINS means the product prepared from dorsal and pectoral fins, lower lobe of caudal fin and Pelvic from fresh shark of edible quality. The product shall be free from adhering flesh and may be with or without skin. The product shall be dried in a suitable manner and shall be free from any food additive. The product shall be free from foreign matter, objectionable odour or flavour and rancidity. No food additive is allowed in this product. The products shall conform to the following requirements] [Inserted by G.S.R. 821(E), dated 21-12-2004 (w.e.f. 21-6-2005).] :-

Sl.No.	Characteristics	Requirements
(1)	Moisture	Not more than 10.0percent
(2)	Ash insoluble in HCL on dry basis	Not more than 1.0percent
(3)	Yeast and Mould Count	Absent in 25 gm

[A.35.07-SALTED FISH/DRIED SALTED FISH means the product prepared from fresh wholesome fish. The fish shall be bled, gutted, beheaded, split or filleted and washed. The fish shall be fully saturated with salt (Heavy salted) or partially saturated to a salt content not less than 10 percent by weight of the salted fish which has been dried. The product shall be free from foreign matter, objectionable odour and flavour. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirement given in Appendix D. The products shall conform to the following requirements :-

Sl.No.	Characteristics	Requirements
(1)	Moisture	Not more than 16.0percent
(2)	Sodium chloride	Not less than 10.0percent and Not more than 15.0percent
(3)	Ash insoluble in HCL on dry basis	Not more than 1.0percent
(4)	Yeast and Mould Count	Absent in 25 gm]

[Inserted by G.S.R. 821(E), dated 21-12-2004 (w.e.f. 21-6-2005).][A.35.08-CANNED FINFISH means the product prepared from the flesh of fresh finfish of sound quality belonging to any one species or mixture of species within the same genus having similar sensory properties. The product shall be free from head, tail and viscera. The product may be packed in any suitable packing medium. The packaging medium and other ingredients used shall be of food grade quality. The products shall conform to the following requirements:-

Sl.No.	Characteristics	Requirements
(1)	Histamine Content	Not more than 20 gm/100 gm
(2)	Total Volatile Base(Nitrogen)	Not more than 30 mg/100 gm]

[Inserted by G.S.R. 821(E), dated 21-12-2004 (w.e.f. 21-6-2005).][A.35.09-CANNED SHRIMP means the product prepared from fresh shrimp of sound quality from any combination of species of families Penaeidae, Pandalidae, Crangonidae and Palaemonidae from which heads, shell and antenna have been removed. The product may be in the form of peeled shrimps which have been headed and peeled without removal of the dorsal tract or cleaned and deveined shrimps in which the back is cut open after peeling and dorsal tract has been removed upto the last segment next to the tail or broken shrimps consisting of pieces of peeled shrimp of less than four segments with or without the vein removed. The packing medium and other ingredients shall be of food grade quality. The products shall conform to the following requirements:

Sl.No.	Characteristics	Requirements
(1)	Total Volatile Base(Nitrogen)	Not more than 30mg/100 gm
(2)	Acidity in brine expressed as Citric Acid	Not more than 0.2percent]

[Inserted by G.S.R. 821(E), dated 21-12-2004 (w.e.f. 21-6-2005).][A.35.10-CANNED SARDINES OR SARDINE TYPE PRODUCTS means the product prepared from fresh or frozen fish belonging to *Sardinia pilchardus*, *Sardinia milanostictus*, *neopilchardus*, *ocellatus*, *sagax*, *caeruleus*, *Sardinia aurita*, *brasiliensis*, *maderensis*, *longiceps*, *gibbosa*, *celupea*, *harengus*, *Sprattus sprattus*, *Hypertrophus vittatus*, *Nematolosavi*, *aminghi*, *Etrumeus tesus*, *Ethmedium maculatus*, *Engranulis anchoita*, *mordax*, *ringens* and *opisthonema oglinum*. The product shall be free from head and gills. It may be free from scales and/or tail. The fish may be eviscerated. If eviscerated it shall be practically free from visceral parts other than roe, milt or kidney. If ungutted it shall be practically free from undigested feed or used feed. The product shall be packed in any suitable medium. The

packing medium and all other ingredients shall be of food grade quality. The products shall also conform to the following requirements :-

Sl.No.	Characteristics	Requirements
(1)	Histamine Content	Notmore than 20 mg/100 gm
(2)	Total Volatile Base(Nitrogen)	Notmore than 30 mg/100 gm]

[Inserted by G.S.R. 821(E), dated 21-12-2004 (w.e.f. 21-6-2005).][A.35.11-CANNED SALMON means the product prepared from fresh fish of sound quality belonging to any of the species of *Salmosalar* or *Oncorhynchus nerka/kisutchl tschawytscha/gorboscha/ketax* and *masou* species. The product shall be free from head, viscera, fins and tails. The product shall be packed in any suitable medium. The packing medium and all other ingredients shall be of food grade quality. No food additive is allowed in this product. The product shall conform to the following requirement :

Sl.No.	Characteristics	Requirements
(1)	TotalVolatile Base (Nitrogen)	Notmore than 30 mg/100gm]

[Inserted by G.S.R. 821(E), dated 21-12-2004 (w.e.f. 21-6-2005).][A.35.12-CANNED CRAB MEAT means the product prepared from live crabs of sound quality from any of the edible species of the suborder *Branchyura* or the order *Decapoda* and all species of the family *Lithodiadae*. The product shall be prepared singly or in combination from the leg, claw, body and shoulder meat from which the shell has been removed. The product shall be packed in any suitable medium. The packing medium and all other ingredients shall be of food grade quality. The products shall conform to the following requirements:

Sl.No.	Characteristics	Requirements
(1)	Total Volatile Base(Nitrogen)	Not more than30mg/100 gm
(2)	Acidity in brineexpressed as Citric Acid	Not more than 0.2percent]

[Inserted by G.S.R. 821(E), dated 21-12-2004 (w.e.f. 21-6-2005).][A.35.13-CANNED TUNA AND BONITO means the product prepared from fresh fish of sound quality belonging to *Thunnus alalunga/albacaresl atlanticusl obesusl maccoyil thynnusl tongoe*, *Euthynnus affinis* *alleteratusl Jinlatus/Sarda chilentis/orienlalis* *Sarda* and *Katsuwonus pelamis* (syn *Euthynnus pelamis*) species. The product may be in the form of segments with or without skin, chunks, flakes or grated /shredded particles. The product shall be packed in any suitable medium. The packing medium and all other ingredients shall be of food grade quality. The products shall conform to the following requirements :

Sl.No.	Characteristics	Requirements
(1)	Histamine Content	Notmore than 20mg/100 gm
(2)	Total Volatile Base(Nitrogen)	Notmore than 30mg/100 gm]

[Inserted by G.S.R. 821(E), dated 21-12-2004 (w.e.f. 21-6-2005).]Note II.- All the product listed under items A.35.08, A.35.09, A.35.10, A.35.11, A.35.12 and A.35.13 shall be packed in hermetically sealed clean and sound containers and subjected to adequate heat treatment followed by rapid cooling to ensure commercial sterility. The container shall be free from rust and mechanical defects. The container shall not show any change on incubation at 37°C for 7 days. The final product shall be free from foreign matter, objectionable odour, or flavour. The products may contain food additives permitted in Appendix C except products listed under A.35.11. The product shall conform to the microbiological requirement given in Appendix D.[Appendix C] [Inserted by G.S.R. 388(E), dated



25-6-2004 (w.e.f. 25-6-2004)](See rule 5)

**1. [ International Numbering System (INS) for Food Additives.] [Inserted by G.S.R. 682(E), dated 18th November, 2005 (w.e.f. 18-11-2005).] - The following list sorted by INS is only for identifying the INS No. of these food additives or their synonyms as per Codex. The list of food additives as per Codex and the food additives allowed under the PFA Rules, 1955 are listed in these rules and under Appendix "B" and Appendix "C" of the said rules.**

The list given below as published by Codex as on date. For any revision JECFA/Code website, may be referred ([www.codexalimentarius.net](http://www.codexalimentarius.net); [www.codexalimentarius.net/web/jecfa.jsp](http://www.codexalimentarius.net/web/jecfa.jsp)).A. List Sorted by INS number

Sl.No.	INSNumber	FoodAdditive Name	Technicalfunctions
1	2	3	4
1	100	Curcumins	Colour
2	100(i)	Curcumin	Colour
3	100(ii)	Turmeric	Colour
4	101	Riboflavins	Colour
5	101(i)	Riboflavin	Colour
6	101(ii)	Riboflavin5'-phosphate, Sodium	Colour
7	102	Tartrazine	Colour
8	103	Alkanet	Colour
9	104	QuinolineYellow	Colour
10	107	Yellow2G	Colour
11	110	SunsetYellow FCF	Colour
12	120	Carmine	Colour
13	121	CitrusRed 2	Colour
14	122	Azorubine/Carmoisine	Colour
15	123	Amaranth	Colour
16	124	Ponceau4R	Colour
17	125	PonceauSX	Colour
18	127	Erythrosine	Colour
19	128	Red2G	Colour
20	129	AlluraredAc/Fast Red E	Colour
21	130	Manascorubin	Colour
22	131	PatentBlue V	Colour
23	132	Indigotine	Colour

24	133	BrilliantBlue FCF	Colour
25	140	Chlorophyll	Colour
26	141	CopperChlorophylls	Colour
27	141(i)	ChlorophyllCopper Complex	Colour
28	141(ii)	ChlorophyllCopper Complex, Sodium and Potassium Salts	Colour
29	142	GreenS	Colour
30	143	FastGreen FCF	Colour
31	150a	CaramelI-plan	Colour
32	150b	CaramelII-caustic Sulphite Process	Colour
33	150c	CaramelIII-ammonia Process -	Colour
34	150d	CaramelIV-ammonia Sulphite Process	Colour
35	151	BrilliantBlack PN	Colour
36	152	CarbonBlack (Hydrocarbon)	Colour
37	153	VegetableCarbon	Colour
38	154	BrownFK	Colour
39	155	BrownHT	Colour
40	160a	Carotenes	Colour
41	160a(i)	Beta-Carotene(Synthetic)	Colour
42	160a(ii)	NaturalExtracts	Colour
43	160b	AnnattoExtracts	Colour
44	160c	PaprikaOleoresins	Colour
45	160d	Lycopene	Colour
46	160e	Beta-apo-carotental	Colour
47	160E	Beta-apo-8'-carotenicAcid, Mythyl or Ethyl Ester	Colour
48	161a	Flavoxanthin	Colour
49	161b	Lutein	Colour
50	161c	Kryptoxanthin	Colour
51	161d	Rubixanthin	Colour
52	161e	Violoxanthin	Colour
53	161f	Rhodoxanthin	Colour
54	161g	Canthaxanthin	Colour
55	162	BeetRed	Colour
56	163	Anthocyanins	Colour
57	163(i)	Anthocyanins	Colour
58	163(ii)	GrapeSkin Extract	Colour

59	163(iii)	Blackcurrant Extract	Colour
60	164	Gardenia Yellow	Colour
61	166	Sandalwood	Colour
62	170	Calcium Carbonates	Surface colourant, anticaking agent, stabilizer
63	170(i)	Calcium Carbonate	Anticaking agent
64	170(ii)	Calcium Hydrogen Carbonate	Anticaking agent
65	171	Titanium Dioxide	Colour
66	172	Iron Oxides	Colour
67	172(i)	Iron Oxide, Black	Colour
68	172(ii)	Iron Oxide, Red	Colour
69	172(iii)	Iron Oxide, Yellow	Colour
70	173	Aluminium	Colour
71	174	Silver	Colour
72	175	Gold	Colour
73	180	Litho] Rubine BK	Colour
74	181	Tannins, Food Grade	Colour, emulsifier, stabilizer, thickener
75	182	Orchil	Colour
76	200	Sorbic Acid	Preservative
77	201	Sodium Sorbate	Preservative
78	202	Potassium Sorbate	Preservative
79	203	Calcium Sorbate	-Preservative
80	209	Heptyl P-Hydroxybenzoate	Preservative
81	210	Benzoic Acid	Preservative
82	211	Sodium Benzoate	Preservative
83	212	Potassium Benzoate	Preservative
84	213	Calcium Benzoate	Preservative
85	214	Ethyl P-Hydroxybenzoate	Preservative
86	215	Sodium Ethyl p-hydroxybenzoate	Preservative
87	216	Propyl p-hydroxybenzoate	Preservative
88	217	Sodium Propyl p-hydroxybenzoate	Preservative
89	218	Methyl p-hydroxybenzoate	Preservative
90	219	Sodium Methyl p-hydroxybenzoate	Preservative
91	220	Sulphur Dioxide	Preservative, antioxidant
92	221	Sodium Sulphite	Preservative, antioxidant
93	222	Sodium Hydrogen Sulphite	Preservative, antioxidant

94	223	SodiumMetabisulphite	Preservative,bleaching agent, antioxidant
95	224	PotassiumMetabisulphite	Preservative,antioxidant
96	225	PotassiumSulphite	Preservative,antioxidant
97	226	CalciumSulphite	Preservative,antioxidant
98	227	CalciumHydrogen Sulphite	Preservative,antioxidant
99	228	PotassiumBisulphite	Preservative,antioxidant
100	230	Diphenyl	Preservative
101	231	Ortho-phenylphenol	Preservative
102	232	Sodiumo-phenylphenol	Preservative
103	233	Thiabendazole	Preservative
104	234	Nisin	Preservative
105	235	Pimaricin(Natamycin)	Preservative
106	236	FormicAcid	Preservative
107	237	SodiumFormate	Preservative
108	238	CalciumFormate	Preservative
109	239	HexamethyleneTetramine	Preservative
110	240	Formaldehyde	Preservative
111	241	GumGuaicum	Preservative
112	242	DimethylDicarbonate	Preservative
113	243	PotassiumNitrite	Preservative,colour fixative
114	250	SodiumNitrite	Preservative,colour fixative
115	251	SodiumNitrate	Preservative,colour fixative
116	252	PotassiumNitrate	Preservative,colour fixative
117	260	AceticAcid, Glacial	Preservative,acidity regulator
118	261	PotassiumAcetates	Preservative,acidity regulator
119	261(i)	PotassiumAcetate	Preservative,acidity regulator
120	261(ii)	PotassiumDiacetate	Preservative,acidity regulator
121	262	SodiumAcetates	Preservative,acidity regulator, sequestrant
122	262(i)	SodiumAcetate	

			Preservative, acidity regulator, sequestrant
123	262(ii)	SodiumDiacetate	Preservative, acidity regulator, sequestrant
124	263	CalciumAcetate	Preservative, stabilizer, acidity regulator
125	264	AmmoniumAcetate	Acidityregulator
126	265	DehydroaceticAcid	Preservative
127	266	SodiumDehydroacetate	Preservative
128	270	Latic Acid (L-, D-and DL-)	Acidityregulator
129	280	PropionicAcid	Preservative
130	281	SodiumPropionate	Preservative
131	282	CalciumPropionate	Preservative
132	283	PotassiumPropionate	Preservative
133	290	CarbonDioxide	Carbonatingagent, Packing agent
134	296	MalicAcid (DL-L-)	Acidityregulator, flavoring agent
135	297	FumaricAcid	Acidityregulator
136	300	AscorbicAcid (L)	Antioxidant
137	301	SodiumAscorbate	Antioxidant
138	302	CalciumAscorbate	Antioxidant
139	303	PotassiumAscorbate	Antioxidant
140	304	AscorbylPalmitate	Antioxidant
141	305	AscorbylStearate	Antioxidant
142	306	MixedTocopherols	Antioxidant
143	307	Alpha-Tocopherol	Antioxidant
144	308	SyntheticGamma-tocopherol	Antioxidant
145	309	SyntheticDelta-tocopherol	Antioxidant
146	310	PropylGallate	Antioxidant
147	311	OctylGallate	Antioxidant
148	312	DodecylGallate	Antioxidant
149	313	EthylGallate	Antioxidant
150	314	GuaiacResin	Antioxidant
151	315	IsoascorbicAcid	Antioxidant
152	316	SodiumIsoascorbate	Antioxidant
153	317	PotassiumIsoascotl7afe	Antioxidant
154	318	CalciumIsoascorbate	Antioxidant

155	319	TertiaryButylhydroquinone	Antioxidant
156	320	ButylatedHydroxyanisole	Antioxidant
157	321	ButylatedHydroxytoluene	Antioxidant
158	322	Lecithins	Antioxidant,emulsifier
159	323	Anoxomer	Antioxidant
160	324	Ethoxyquin	Antioxidant
161	325	SodiumLactate	Antioxidant,synergist, humectant, bulking agent
162	326	PotassiumLactate	Antioxidant,synergist, acidity regulator
163	327	CalciumLactate	Acidityregulator, flour treatment agent
164	328	AmmoniumLactate	Acidityregulator, flour treatment agent
165	329	MagnesiumLactate (D-, L-)	Acidityregulator, flour treatment agent
166	330	CitricAcid	Acidityregulator, synergist for, sequestrant
167	331	SodiumCitrates	Acidityregulator, sequestrant, emulsifier, stabilizer
168	331(i)	SodiumDihydrogen Citrate	Acidityregulator, sequestrant, emulsifier, stabilizer
169	331(ii)	DisodiumMonohydrogen Citrate	Acidityregulator, stabilizer sequestrant, emulsifier
170	331(iii)	TrisodiumCitrate	Acidityregulator, sequestrant, emulsifier, stabilizer
171	332	PotassiumCitrates	Aridityregulator, sequestrant, stabilizer
172	332(i)	PotassiumDihydrogen Citrate	Acidityregulator, sequestrant, stabilizer
173	332(ii)	TripotassiumCitrate	Acidityregulator, sequestrant, stabilizer
174	333	CalciumCitrates	Acidityregulator, firming agent, sequestrant
175	334	TartaricAcid [L(+)-]	Acidityregulator, sequestrant, Antioxidant,

			synergist
176	335	Sodium Tartrates	Stabilizer, sequestrant
177	335(i)	Monosodium Tartrate	Stabilizer, sequestrant
178	335(ii)	Disodium Tartrate	Stabilizer, sequestrant
179	336	Potassium Tartrate	Stabilizer, sequestrant
180	336(i)	Monopotassium Tartrate	Stabilizer, sequestrant
181	336(ii)	Dipotassium Tartrate	Stabilizer, sequestrant
182	337	Potassium Sodium Tartrate	Stabilizer, sequestrant
183	338	Orthophosphoric Acid	Acidity regulator, antioxidant, synergist
184	339	Sodium Phosphates	Acidity regulator, texturizer, sequestrant, stabilizer, emulsifier, water retention agent
185	339(i)	Monosodium Orthophosphate	Acidity regulator, texturizer, sequestrant, stabilizer, emulsifier, water retention agent
186	339(ii)	Disodium Orthophosphate	Acidity regulator, texturizer, sequestrant, stabilizer, emulsifier, water retention agent
187	339(iii)	Trisodium Orthophosphate	Sequestrant, stabilizer, emulsifier, water retention agent, acidity regulator, texturizer
188	340	Potassium Phosphates	Acidity regulator, texturizer, sequestrant, stabilizer, emulsifier, water retention agent
189	340(i)	Monopotassium Orthophosphate	Acidity regulator, texturizer, sequestrant, stabilizer, emulsifier, water retention agent
190	340(ii)	Dipotassium Orthophosphate	Acidity regulator, texturizer, sequestrant, stabilizer, emulsifier, water retention agent
191	340(iii)	Tripotassium Orthophosphate	Acidity regulator, texturizer, sequestrant, stabilizer, emulsifier,

			waterretention agent
			Acidityregulator, texturizer, water retention agent, flour treatmentagent, raising agent, firming agent, anticaking agent
192	341	CalciumPhosphates	Acidityregulator, texturizer, water retention agent, flour treatmentagent, firming agent, anticaking agent
193	341(i)	MonocalciumOrthophosphate	Acidityregulator, texturizer, flour treatment agent, raising agent,firming agent, anticaking agent
194	341(ii)	DicalciumOrthophosphate	Acidityregulator, texturizer, water retention agent, flour treatmentagent, firming agent, anticaking agent
195	341(iii)	TricalciumOrthophosphate	Acidityregulator, flour treatment agent
196	342	AmmoniumPhosphates	Acidityregulator, flour treatment agent
197	342(i)	MonoammoniumOrthophosphate	Acidityregulator, flour treatment agent
198	342(ii)	DiammoniumOrthophosphate	Acidityregulator, anticaking agent
199	343	MagnesiumPhosphates	Acidityregulator, anticaking agent
200	343(i)	MonomagnesiumOrthophosphate	Acidityregulator, anticaking agent
201	343(ii)	DimagnesiumOrthophosphate	Acidityregulator, anticaking agent
202	343(iii)	TrimagnesiumOrthophosphate	Acidityregulator, anticaking agent
203	344	LecithinCitrate	Preservative
204	345	MagnesiumCitrate	Acidityregulator
205	349	AmmoniumMalate	Acidityregulator
206	350	SodiumMalates	Acidityregulator, humectant



207	350(i)	SodiumHydrogen Malate	Acidityregulator, humectant
208	350(ii)	SodiumMalate	Acidityregulator, humectant
209	351	PotassiumMalates	Acidityregulator
210	351(i)	PotassiumHydrogen Malate	Acidityregulator
211	351(ii)	PotassiumMalate	Acidityregulator
212	352	CalciumMalates	Acidityregulator
213	352(i)	CalciumHydrogen Malate	Acidityregulator
214	352(ii)	CalciumMalates	Acidityregulator
215	353	MetatartaricAcid	Acidityregulator
216	354	CalciumTartrate	Acidityregulator
217	355	AdipicAcid	Acidityregulator
218	356	SodiumAdipates	Acidityregulator
219	357	PotassiumAdipates	Acidityregulator
220	359	AmmoniumAdipates	Acidityregulator
221	363	SuccinicAcid	Acidityregulator
222	364(i)	MonosodiumSuccinate	Acidityregulator, flavour enhancer
223	364(ii)	DisodiumSuccinate	Acidityregulator, flavour enhancer
224	365	SodiumFumarates	Acidityregulator
225	366	PotassiumFumarates	Acidityregulator
226	367	CalciumFumarates	Acidityregulator
227	368	AmmoniumFumarates	Acidityregulator
228	370	1,4-Heptonolactone	Acidityregulator, sequestrant
229	375	NicotinicAcid	Colourretention agent
230	380	AmmoniumCitrate	Acidityregulator
231	381	FerricAmmonium Citrate	Anticakingagent
232	383	CalciumGlycerophosphate	Thickner,gelling agent, stablizer
233	384	IsopropylCitrate	Antioxidant,preservative, sequestrant
234	385	CalciumDisodium Ethylene-diamine-tetra-acetate	Antioxidant,preservative sequestrant
235	386	DisodiumEthylene-diamine-tetra-acetate	Antioxidant,preservative sequestrant
236	387	OxyStearin	Antioxidant,sequestrant

237	388	ThiodipropionicAcid	Antioxidant
238	389	DilaurylThiodipropionate	Antioxidant
239	390	DistearylThiodipropionate	Antioxidant
240	391	PhyticAcid	Antioxidant
241	399	CalciumLactobionate	Stabilizer
242	400	AlginateAcid	Thickener, stabilizer
243	401	SodiumAlginate	Thickener, stabilizer, gelling agent
244	402	PotassiumAlginate	Thickener, stabilizer
245	403	AmmoniumAlginate	Thickener, stabilizer
246	404	CalciumAlginate	Thickener, stabilizer, gelling agent, antifoaming agent
247	405	PropyleneGlycol Alginate	Thickener, emulsifier
248	406	Agar	Thickener, gelling agent, stabilizer
249	407	Carrageenan and its Na, K, NH <sub>4</sub> Salts (Includes Furcellaran)	Thickener, gelling agent, stabilizer
250	407a	ProcessedEucheima Seaweed (PES)	Thickener, stabilizer
251	408	BakersYeast Glycan	Thickener, gelling agent stabilizer
252	409	Arabinogalactan	Thickener, gelling agent stabilizer
253	410	CarobBean Gum	Thickener, stabilizer
254	411	OatGum	Thickener, stabilizer
255	412	GuarGum	Thickener, stabilizer, emulsifier
256	413	TragacanthGum	Thickener, stabilizer, emulsifier
257	414	GumArabic (Acacia Gum)	Thickener, stabilizer
258	415	XanthanGum	Thickener, stabilizer, emulsifier foaming agent
259	416	KarayaGum	Thickener, stabilizer
260	417	TaraGum	Thickener, stabilizer
261	418	GellanGum	Thickener, stabilizer, gelling agent
262	419	GumGhatti	Thickener, stabilizer, emulsifier
263	420	Sorbitoland Sorbitol Syrup	

			Sweetener, humectant, sequestrant, texturizer, emulsifier
264	421	Mannitol	Sweetener, anticaking agent
265	422	Glycerol	Humectant, bodying agent
266	424	CurdLan	Thickener, stabilizer
267	425	KonjacFlour	Thickener
268	429	Peptones	Emulsifier
269	430	Polyoxyethylene(8) Stearate	Emulsifier
270	431	Polyoxyethylene(40) Stearate	Emulsifier
271	432	Polyoxyethylene(20) Sorbitan Monolaurate	Emulsifier, dispersing agent
272	433	Polyoxyethylene(20) Sorbitan Monoleate	Emulsifier, dispersing agent
273	434	Polyoxyethylene(20) Sorbitan Monopalmitate	Emulsifier, dispersing agent
274	435	Polyoxyethylene(20) Sorbitan Monostearate	Emulsifier, dispersing agent
275	436	Polyoxyethylene(20) Sorbitan Tristearate	Emulsifier, dispersing agent
276	440	Pectins	Thickener, emulsifier, stabilizer gelling agent
277	441	SuperglycerinatedHydrogenated Rapeseed Oil	Emulsifier
278	442	AmmoniumSalts of Phosphatidic Acid	Emulsifier
279	443	BrominatedVegetable Oil	Emulsifier, stabilizer
280	444	SucroseAcetate Isobutyrate	Emulsifier, stabilizer
281	445	GlycerolEsters of Wood Resin	Emulsifier, stabilizer
282	446	Succistearin	Emulsifier
283	450	Diphosphates	Acidityregulator, texturizer, sequestrant stabilizer, emulsifier, waterretention agent
284	450(i)	DisodiumDiphosphate	Acidityregulator, texturizer, sequestrant stabilizer, emulsifier, waterretention agent
285	450(ii)	TrisodiumDiphosphate	

			Acidityregulator, texturizer, sequestrant stabilizer, emulsifier, waterretention agent
286	450(iii)	TetrasodiumDiphosphate	Acidityregulator, texturizer, sequestrant stabilizer, emulsifier, waterretention agent
287	450(iv)	DipotassiumDiphosphate	Acidityregulator, texturizer, sequestrant stabilizer, emulsifier, waterretention agent
288	450(v)	TetrapotassiumDiphosphate	Emulsifier,stabilizer, acidity regulator, raising agent, sequestrant, waterretention agent
289	450(vi)	DicalciumDiphosphate	Acidityregulator, texturizer, sequestrant stabilizer, emulsifier, waterretention agent
290	450(vii)	CalciumDihydrogen Diphosphate	Emulsifier,raising agent, stabilizer, sequestrant acidity regulator, waterretention agent
291	450(viii)	DimagnesiumDiphosphate	Acidityregulator, texturizer, sequestrant stabilizer, emulsifier, waterretention agent
292	451	Triphosphates	Sequestrant,acidity regulator, texturizer
293	451(i)	Pentasodium	Sequestrant,acidity regulator, texturizer
294	451(ii)	PentapotassiumTriphosphate	Sequestrant,acidity regulator, texturizer
295	452	Polyphosphates	Acidityregulator, texturizer, sequestrant stabilizer, emulsifier, waterretention agent
296	452(i)	SodiumPolyphosphate	Acidityregulator, texturizer, sequestrant stabilizer, emulsifier, waterretention agent

297	452(ii)	Potassium Polyphosphate	Acidity regulator, texturizer, sequestrant stabilizer, emulsifier, water retention agent
298	452(iii)	Sodium Calcium Polyphosphate	Emulsifier, stabilizer, acidity regulator, raising agent, sequestrant, water retention agent
299	452(iv)	Calcium Polyphosphates	Emulsifier, stabilizer, acidity regulator, raising agent, sequestrant, water retention agent
300	452(v)	Ammonium Polyphosphates	Emulsifier, stabilizer, acidity regulator, raising agent, sequestrant, water retention agent
301	458	Gamma Cyclodextrin	Stabilizer, binder
302	459	Beta-Cyclodextrin	Stabilizer, binder
303	460	Cellulose	Emulsifier, dispersing agent, anticaking agent, texturizer
304	460(i)	Microcrystalline Cellulose	Emulsifier, dispersing agent, anticaking agent
305	460(ii)	Powdered Cellulose	Emulsifier, dispersing agent, anticaking agent
306	461	Methyl Cellulose	Thickener, emulsifier, stabilizer
307	462	Ethyl Cellulose	Binder, filler
308	463	Hydroxypropyl Cellulose	Thickener, emulsifier, stabilizer
309	464	Hydroxypropyl Methyl Cellulose	Thickener, emulsifier, stabilizer
310	465	Methyl Ethyl Cellulose	Thickener, antifoaming agent emulsifier, stabilizer
311	466	Sodium Carboxymethyl Cellulose	Thickener, emulsifier, stabilizer
312	467	Ethyl Hydroxyethyl Cellulose	Thickener, emulsifier, stabilizer
313	468	Croscarmellose	Stabilizer, binder
314	469		Thickener, stabilizer

		SodiumCarboxymethyl Cellulose, Enzymatically Hydrolysed	
315	470	Saltsof Fatty Acids (with Base Al, Ca, Na, Mg, K and NH <sub>4</sub> )	Emulsifier,stabilizer, anticaking agent
316	471	Monoand Di-Glycerides of Fatty Acids	Emulsifier,stabilizer
317	472a	Aceticand Fatty Acid Esters of Glycerol	Emulsifier,stabilizer, sequestrant
318	472b	Lacticand Fatty Acid Esters of Glycerol	Emulsifier,stabilizer, sequestrant
319	472c	Citricand Fatty Acid Esters of Glycerol	Emulsifier,stabilizer, sequestrant
320	472d	TartaricAcid Esters of Mono and Diglycerides of Fatty Acids	Emulsifier,stabilizer, sequestrant
321	472e	Diacetyltartricand Fatty Acid Ester of Glycerol	Emulsifier,stabilizer, sequestrant
322	472f	MixedTartaric, Acetic and Fatty Acid Esters of Glycerol	Emulsifier,stabilizer, sequestrant
323	472g	SuccinylatedMonoglycerides	Emulsifier,stabilizer, sequestrant
324	473	SucroseEsters of Fatty Acids	Emulsifier,stabilizer, sequestrant
325	474	Sucroglycerides	Emulsifier,stabilizer, sequestrant
326	475	PolyglycerolEsters of Fatty Acid	Emulsifier,stabilizer, sequestrant
327	476	PolyglycerolEsters of Interesterified Ricinoleic Acid	Emulsifier,stabilizer, sequestrant
328	477	PropyleneGlycol Esters of Fatty Acids	Emulsifier,stabilizer, sequestrant
329	478	LactylatedFatty Acid Esters of Glycerol and Propylene Glycol	Emulsifier,stabilizer, sequestrant
330	479	ThermallyOxidized Soyabean Oil with Mono and Di-Glycerides of Fatty Acids	Emulsifier,stabilizer, sequestrant
331	480	DiocetylSodium Sulphosuccinate	Emulsifier,wetting agent
332	481	SodiumLactylate	Emulsifier,stabilizer
333	481(i)	SodiumStearoyl Lactylates	Emulsifier,stabilizer
334	481(ii)	SodiumOleyl Lactylate	Emulsifier,stabilizer
335	482	CalciumLactylates	Emulsifier,stabilizer
336	482(i)	CalciumStearoyl Lactylate	Emulsifier,stabilizer
337	482(ii)	CalciumOleyl Lactylates	Emulsifier,stabilizer

338	483	StearylTartrate	Flour treatment agent
339	484	StearylCitrate	Emulsifier, sequestrant
340	485	SodiumStearoyl Fumarate	Emulsifier
341	486	CalciumStearoyl Fumarate	Emulsifier
342	487	SodiumLaurylsulphate	Emulsifier
343	488	EthoxylatedMono-and Di-Glycerides	Emulsifier
344	489	MethylGlucoside-Coconut Oil Ester	Emulsifier
345	491	SorbitanMonostearate	Emulsifier
346	492	SorbitanTristearate	Emulsifier
347	493	SorbitanMonolaurate	Emulsifier
348	494	SorbitanMonooleate	Emulsifier
349	495	SorbitanMonopalmitate	Emulsifier
350	496	SorbitanTrioleate	Stabilizer, emulsifier
351	500	SodiumCarbonates	Acidity regulator, raising agent, anticaking agent
352	500(i)	SodiumCarbonate	Acidity regulator, raising agent, anticaking agent
353	500(ii)	SodiumHydrogen Carbonate	Acidity regulator, raising agent, anticaking agent
354	500(iii)	SodiumSesquicarbonate	Acidity regulator, raising agent, anticaking agent
355	501	PotassiumCarbonates	Acidity regulator, stabilizer
356	501(i)	PotassiumCarbonate	Acidity regulator, stabilizer
357	501(ii)	PotassiumHydrogen Carbonate	Acidity regulator, stabilizer
358	503	AmmoniumCarbonates	Acidity regulator, raising agent
359	503(i)	AmmoniumCarbonate	Acidity regulator, raising agent
360	503(ii)	AmmoniumHydrogen Carbonate	Acidity regulator, raising agent
361	504	MagnesiumCarbonates	Acidity regulator, anticaking agent, colour retention agent
362	504(i)	MagnesiumCarbonate	Acidity regulator, anticaking agent, colour retention agent

363	504(ii)	MagnesiumHydrogen Carbonate	Acidityregulator, anticaking agent, colour retention agent
364	505	FerrousCarbonate	Acidityregulator
365	507	HydrochloricAcid	Acidityregulator acid
366	508	PotassiumChloride	Gellingagent
367	509	CalciumChloride	Firmingagent
368	510	AmmoniumChloride	Flourtreatment agent
369	511	MagnesiumChloride	Firmingagent
370	512	StannousChloride	Antioxidant,colour retention agent
371	513	SulphuricAcid	Acidityregulator
372	514	SodiumSulphates	Acidityregulator
373	515	PotassiumSulphates	Acidityregulator
374	516	CalciumSulphate	Doughconditioner, sequestrant, firming agent
375	517	AmmoniumSulphate	Flourtreatment agent, stabilizer
376	518	MagnesiumSulphate	Firmingagent
377	519	CupricSulphate	Colourfixative, preservative
378	520	AluminiumSulphate	Firmingagent
379	521	AluminiumSodium Sulphate	Firmingagent
380	522	AluminiumPotassium Sulphate	Acidityregulator, stabilizer
381	523	AluminiumAmmonium Sulphate	Stabilizer,firming agent
382	524	SodiumHydroxide	Acidityregulator
383	525	PotassiumHydroxide	Acidityregulator
384	526	CalciumHydroxide	Acidityregulator, firming agent
385	527	AmmoniumHydroxide	Acidityregulator
386	528	MagnesiumHydroxide	Acidityregulator, colour retention agent
387	529	CalciumOxide	Acidityregulator, colour retention agent
388	530	MagnesiumOxide	Anticakingagent
389	535	SodiumFerrocyanide	Anticakingagent
390	536	PotassiumFerrocyanide	Anticakingagent



391	537	FerrousHexacyanomanganate	Anticakingagent
392	538	CalciumFerrocyanide	Anticakingagent
393	539	SodiumThiosulphate	Antioxidant,sequestrant
394	541	SodiumAluminium Phosphate	Acidityregulator, emulsifier
395	541(i)	SodiumAluminium Phosphate-Acidic	Acidityregulator, emulsifier
396	541(ii)	SodiumAluminium Phosphate-Basic	Acidityregulator, emulsifier
397	542	BonePhosphate (Esentially Calcium Phosphate, Tribasic)	Emulsifier,anticaing agent, water relention agent
398	550	SodiumSilicates	Anticakingagent
399	550(i)	SodiumSilicate	Anticakingagent
400	550(ii)	SodiumMetasilicate	Anticakingagent
401	551	SiliconDioxide, Amorphous	Anticakingagent
402	552	CalciumSilicate	Anticakingagent
403	553	MagnesiumSilicates	Anticakingagent dusting powder
404	553(i)	MagnesiumSilicate	Anticakingagent dusting powder
405	553(ii)	MagnesiumTrisilicate	Anticakingagent dusting powder
406	553(iii)	Talc	Anticakingagent
407	554	SodiumAluminosilicate	Anticakingagent
408	555	PotassiumAluminium Silicate	Anticakingagent
409	556	CalciumAluminium Silicate	Anticakingagent
410	557	ZincSilicate	Anticakingagent
411	558	Bentonite	Anticakingagent
412	559	AluminiumSilicate	Anticakingagent
413	560	PotassiumSilicate	Anticakingagent
414	570	FettyAcids	Foamstabilizer, glazing agent, antifoaming agent
415	574	GluconicAcid (D-)	Acidityregulator, raising agent
416	575	GluconoDelta-Lactone	Acidityregulator, raising agent
417	576	SodiumGluconate	Sequestrant
418	577	PotassiumGluconate	Sequestrant

419	578	CalciumGluconate	Acidityregulator, firming agent
420	579	FerrousGluconate	Colouretention agent
421	580	MagnesiumGluconate	Acidityregulator, firming agent
422	585	FerrousLactate	Colouretention agent
423	586	4-Hexylresorcinol	Colouretention agent, antioxidant
424	620	GlutamicAcid [L(+)-]	Flavourenhancer
425	621	MonosodiumGlutamate	Flavourenhancer
426	622	MonopotassiumGlutamate	Flavourenhancer
427	623	CalciumGlutamate	Flavourenhancer
428	624	MonoammoniumGlutamate	Flavourenhancer
429	625	MagnesiumGlutamate	Flavourenhancer
430	626	GuanylicAcid	Flavourenhancer
431	627	Disodium5'-Guanylate	Flavourenhancer
432	628	Dipotassium5'-Guanylate	Flavourenhancer
433	629	Calcium5'-Guanylate	Flavourenhancer
434	630	InosinicAcid	Flavourenhancer
435	631	Disodium5'-Inosinate	Flavourenhancer
436	632	PotassiumInosate	Flavourenhancer
437	633	Calcium5'-Inosinate	Flavourenhancer
438	634	Calcium5'-Ribonucleotides	Flavourenhancer
439	635	Disodium5'-Ribonucleotides	Flavourenhancer
440	636	Maltol	Flavourenhancer
441	637	EthylMaltol	Flavourenhancer
442	638	SodiumL-Aspartate	Flavourenhancer
443	639	DI-Alanine	Flavourenhancer
444	640	Glycine	Flavourenhancer
445	641	L-Leucine	Flavourenhancer
446	642	LysinHydrochloride	Flavourenhancer
447	900a	Polydimethylsiloxane	Antifoamingagent, anticaking agent, emulsifier
448	900b	Methylphenylpolysiloxane	Antifoamingagent
449	901	Beeswax, White and Yellow	Glazingagent, release agent
450	902	CandelillaWax	Glazingagent

451	903	Carnaubawax	Glazingagent
452	904	Shellac	Glazingagent
453	905a	MineralOil, Food Grade	Glazingagent, release agent, sealing agent
454	905b	PetrolatumPetroleumielly	Glazingagent, release agent, sealing agent
455	905c	PetroleumWax	Glazingagent, release agent, sealing agent
456	905c(i)	Microcrystallinewax	Glazingagent
457	905c(ii)	ParaffinWax	Glazingagent
458	906	BenzoinGum	Glazingagent
459	907	HydrogenatedPoly-I Decene	Glazingagent
460	908	RiceBran Wax	Glazingagent
461	909	SpermacetiWax	Glazingagent
462	910	WaxEsters	Glazingagent
463	911	MethylEsters of Fatty Acids	Glazingagent
464	913	Lanolin	Glazingagent
465	915	Glycerol-,Methyl-, or Penta-Erithrytol Esters of Colophane	Glazingagent
466	916	CalciumIodate	Flour-treatment agent
467	917	PotassiumIodate	Flour-treatment agent
468	918	NitrogenOxide	Flour-treatment agent
469	919	NitrosylChloride	Flour-treatment agent
470	920	L-Cysteineand its Hydrochlorides-Sodium and Potassium Salts	Flour-treatment agent
471	921	L-Cysteineand its Hydrochlorides-Sodium and Potassium Salts	Flour-treatment agent
472	922	PotassiumPersulphate	Flour-treatment agent
473	923	AmmoniumPersulphate	Flour-treatment agent
474	924a	PotassiumBromate	Flour-treatment agent
475	924b	CalciumBromate	Flour-treatment agent
476	925	Chlorine	Flour-treatment agent
477	926	ChlorineDioxide	Flour-treatment agent
478	927a	Azodicarbonamide	Flour-treatment agent
479	927b	Carbamide(Urea)	Flour-treatment agent
480	928	BenzoylPeroxide	Flour-treatment agent preservative
481	929	AcetonePeroxide	Flour-treatment agent

482	930	Calcium Peroxide	Flour treatment agent
483	938	Argon	Packing gas
484	939	Helium	Packing gas
485	940	Dichlorodifluoromethane	Propellant, liquid freezant
486	941	Nitrogen	Packing gas, freezant
487	942	Nitrous Oxide	Propellant
488	943a	Butane	Propellant
489	943b	Isobutane	Propellant
490	944	Propane	Propellant
491	945	Chloropentafluoroethane	Propellant
492	946	Octafluorocyclobutane	Propellant
493	948	Oxygen	Packing gas
494	950	Acesulfame Potassium	Sweetener, flavour enhancer
495	951	Aspartame	Sweetener, flavour enhancer
496	952	Cyclamic Acid (and Na, K, Ca Salts)	Sweetener
497	953	Isomalt (Isomaltitol)	Sweetener, anticaking agent, bulking agent, glazing agent
498	954	Saccharin (and Na, K, Ca Salts)	Sweetener
499	955	Sucralose (Trichlorogalactosucrose)	Sweetener
500	956	Alitame	Sweetener
501	957	Thaumatococcus	Sweetener, flavour enhancer
502	958	Glycyrrhizin	Sweetener, flavour enhancer
503	959	Neohesperidine Dihydrochalcone	Sweetener
504	960	Stevioside	Sweetener
505	964	Polyglycitol Syrup	Sweetener
506	965	Maltitol and Maltitol Syrup	Sweetener, stabilizer, emulsifier
507	966	Lactitol	Sweetener, texturizer
508	967	Xylitol	Sweetener, humectant, stabilizer, emulsifier, thickener
509	968	Erythritol	Sweetener, flavour enhancer, humectant
510	999	Quillaja Extracts	Foaming agent

511	1000	CholicAcid	Emulsifier
512	1001	CholineSalts and Esters	Emulsifier
513	1001(i)	CholineAcetate	Emulsifier
514	1001(i)	CholineCarbonate	Emulsifier
515	1001(iii)	CholineChloride	Emulsifier
516	1001(iv)	CholineCitrate	Emulsifier
517	1001(v)	CholineTartrate	Emulsifier
518	1001(vi)	CholineLactate	Emulsifier
519	1100	Amylases	Flour treatment agent
520	1101	Proteases	Flour treatment agent, stabilizer, tenderizer, flavour enhancer
521	1101(i)	Protease	Flour treatment agent, stabilizer, tenderizer, flavour enhancer
522	1101(ii)	Papain	Flour treatment agent, stabilizer, tenderizer, flavour enhancer
523	1101(iii)	Bromelain	Flour treatment agent, stabilizer, tenderizer, flavour enhancer
524	1101(iv)	Ficin	Flour treatment agent, stabilizer, tenderizer, flavour enhancer
525	1102	GlucoseOxidase	Antioxidant
526	1103	Invertases	Stabilizer
527	1104	Lipases	Flavour enhancer
528	1105	Lysozyme	Preservative
529	1200	Polydextroses A and N	Bulking agent, stabilizer, thickener, humectant, texturizer
530	1201	Polyvinylpyrrolidone	Bonding agent, stabilizer, clarifying agent, dispersing agent
531	1202	Polyvinylpolypyrrolidone	Colour stabilizer, colloidal, stabilizer
532	1503	CastorOil	Release agent
533	1505	TriethylCitrate	Foam stabilizer
534	1518	Triacetin	Humectant
535	1520	PropyleneGlycol	

536	1521	PolyethyleneGlycol	Humectant,Wetting agent, dispersing agent Antifoaming agent
SUPPLEMENTARYLIST-MODIFIED STARCHES			
537	1400	Dextrins,Roasted Starch White and Yellow	Stabilizer,thickener, binder
538	1401	AcidTreated Starch	Stabilizer,thickener, binder
539	1402	AlkalineTreated Starch	Stabilizer,thickener, binder
540	1403	BleachedStarch	Stabilizer,thickener, binder
541	1404	OxidisedStarch	Stabilizer,thickener, binder
542	1405	Starches,Enzyme treated	Thickener
543	1410	MonostarchPhosphate	Stabilizer,thickener, binder
544	1411	DistarchGlycerol	Stabilizer,thickener, binder
545	1412	DistarchPhosphate esterified with Sodium Trimetaphosphate	Stabilizer,thickener, binder
546	1413	PhosphatedDistarch Phosphate	Stabilizer,thickener, binder
547	1414	AcetylatedDistarch Phosphate	Emulsifier,thickener, binder
548	1420	StarchAcetate esterified with Acetic Anhydride	Stabilizer,thickener
549	1421	StarchAcetate esterified with Vinyl Acetate	Stabilizer,thickener
550	1422	AcetylatedDistarch Adipate	Stabilizer,thickener, binder emulsifier
551	1423	AcetylatedDistarch Glycerol	Stabilizer,thickener
552	1440	HydroxypropylStarch	Stabilizer,thickener, binder emulsifier
553	1442	HydroxypropylDistarch Phosphate	Stabilizer,thickener
554	1443	HydroxypropylDistarch	Stabilizer,thickener
555	1450	StarchSodium Octenyl Succinate	Stabilizer,thickener, binder

B. List sorted by alphabetical Order-International Numbering System (INS) for Food Additives The following list sorted by alphabetical order along with INS No. is only for identifying the INS No. of these food additives or their synonyms as per Codex. There are the list of food additives as per Codex and the food additives allowed under the PFA Rules, 1955 are listed in these rules and Appendix "B" and Appendix "C" of the said rules. The list given below as published by Codex as on date. For any revision JECFA/Codex website may be referred ([www.codexalimentarius.net](http://www.codexalimentarius.net); [www.codexalimentarius.net/web/Lecfa](http://www.codexalimentarius.net/web/Lecfa)).

Sl.No.	INS Number	Food Additive Name	Technical functions
1	2	3	4
1.	370	1,4-Heptonolactone	Acidity regulator, sequestrant
2.	586	4-Hexylresorcinol	Colour retention agent, antioxidant
3.	950	Acesulfame Potassium	Sweetener, flavour enhancer
4.	260	Acetic Acid, Glacial	Preservative, acidity regulator
5.	472a	Acetic and fatty acid esters of glycerol	Emulsifier, stabilizer, sequestrant
6.	929	Acetone Peroxide	Flour treatment agent
7.	355	Adipic Acid	Acidity regulator
8.	406	Agar	Thickener, gelling agent, stabilizer
9.	400	Alginic Acid	Thickener, stabilizer
10.	956	Alitame	Sweetener
11.	103	Alkanet	Colour
12.	129	Allura Red AC	Colour
13.	307	Alpha-tocopherol	Antioxidant
14.	173	Aluminium	Colour
15.	523	Aluminium Ammonium Sulphate	Stabilizer, firming agent
16.	522	Aluminium Potassium Sulphate	Acidity regulator, stabilizer
17.	559	Aluminium Asodium Silicate	Anticaking agent
18.	521	Aluminium Sodium Sulphate	Firming agent
19.	520	Aluminium Sulphate	Firming agent
20.	123	Amaranth	Colour
21.	264	Ammonium Acetate	Acidity regulator
22.	359	Ammonium Adipates	Acidity regulator
23.	403	Ammonium Alginate	Thickener, stabilizer

24.	503(i)	Ammonium Carbonate	Acidity regulator, raising agent
25.	503	Ammonium Carbonates	Acidity regulator, raising agent
26.	510	Ammonium Chloride	Flour treatment agent
27.	380	Ammonium Citrates	Acidity regulator
28.	368	Ammonium Fumarate	Acidity regulator
29.	503(ii)	Ammonium Hydrogen Carbonate	Acidity regulator, raising agent
30.	527	Ammonium Hydroxide	Acidity regulator
31.	328	Ammonium Lactate	Acidity regulator, flour treatment agent
32.	349	Ammonium Malate	Acidity regulator
33.	923	Ammonium Persulphate	Flour treatment agent
34.	342	Ammonium Phosphates	Acidity regulator, flour treatment agent
35.	452(v)	Ammonium Polyphosphates	Emulsifier raising agent, stabilizer sequestrant, acidity regulator water retention agent
36.	442	Ammonium Salts of Phosphatidic Acid	Emulsifier
37.	517	Ammonium Sulphate	Flour treatment agent, stabilizer
38.	1100	Amylases	Flour treatment agent
39.	160b	Annatto Extracts	Colour
40.	323	Anoxomer	Antioxidant
41.	163(i)	Anthocyanins	Colour
42.	163	Anthocyanins	Colour
43.	409	Arabinogalactan	Thickener, gelling agent stabilizer
44.	938	Argon	Packing gas
45.	300	Ascorbic Acid (L-)	Antioxidant
46.	304	Ascorbyl Palmitate	Antioxidant
47.	305	Ascorbyl Stearate	Antioxidant
48.	951	Aspartame	Sweetener, flavour enhancer
49.	927a	Azodicarbonamide	Flour treatment agent
50.	122	Azorubine	Colour



51.	408	Bakers YeastGlycan	Thickener, gellingagent, stabilizer
52.	901	Beeswax, White andYellow	Glazing agent,release agent
53.	162	Beet Red	Colour
54.	558	Bentonite	Anticaking agent
55.	210	Benzole Acid	Preservative
56.	906	Benzoin Gum	Glazing agent
57.	928	Benzoyl Peroxide	Flour treatmentagent, preservative
58.	160f	Beta-apo-8'-carotenicAcid, Methyl or Ethyl Ester	Colour
59.	160e	Beta-apo-carotenal	Colour
60.	160a(i)	Beta-Carotene(Synthetic)	Colour
61.	459	Beta-Cyclodextrin	Stabilizer, binder
62.	163(iii)	BlackcurrantExtract	Colour
63.	542	Bone Phosphate(Essentially Calcium Phosphate, Tribasic)	Emulsifier,anticaing agent, water relention agent
64.	151	Brilliant Black PN	Colour
65.	133	Brilliant Blue FCF	Colour
66.	1101(iii)	Bromelain	Flour treatmentagent, stabilizer, tenderizer, flavour enhancer
67.	443	BrominatedVegetable Oil	Emulsifier,stabilizer
68.	154	Brown FK	Colour
69.	155	Brown HT	Colour
70.	943a	Butane	Propellant
71.	320	ButylatedHydroxyanisole	Antioxidant
72.	321	ButylatedHydroxytoluene	Antioxidant
73.	629	Calcium5'-guanylate	Flavour enhancer
74.	633	Calcium5'-inosinate	Flavour enhancer
75.	634	Calcium5'-ribonucleotides	Flavour enhancer
76.	263	Calcium Acetate	Preservative,stabilizer, acidity regulator
77.	404	Calcium Alginate	Thickener,stabilizer, gelling agent, antifoaming agent
78.	556	Calcium AluminiumSilicate	Anticaking agent

79.	302	Calcium Ascorbate	Antioxidant
80.	213	Calcium Benzoate	Preservative
81.	924b	Calcium Bromate	Flour treatment agent
82.	170(i)	Calcium Carbonate	Anticaking agent, anticaking agent
83.	170	Calcium Carbonate	Surface colourant, anticaking agent, stabilizer
84.	509	Calcium Chloride	Firming agent
85.	333	Calcium Citrates	Acidity regulator, firming agent, sequestrant
86.	450(vii)	Calcium Dihydrogen Diphosphate	Emulsifier, raising agent, stabilizer, sequestrant
87.	385	Calcium Disodium Ethylene-diamine-tetra-acetate	acid regulator, water retention agent
88.	538	Calcium Ferrocyanide	Antioxidant, preservative, sequestrant
89.	238	Calcium Formate	Anticaking agent
90.	367	Calcium Fumarates	Preservative
91.	578	Calcium Gluconate	Acidity regulator
92.	623	Calcium Glutamate	Acidity regulator, firming agent
93.	383	Calcium	Flavour enhancer
94.	170(ii)	Calcium Hydrogen Carbonate	Thickener, gelling agent, stabilizer
95.	352(i)	Calcium Hydrogen Malate	Anticaking agent
96.	227	Calcium Hydrogen	Acidity regulator
97.	526	Calcium Hydroxide	Preservative, antioxidant
98.	916	Calcium Iodate	Acidity regulator, firming agent
99.	318	Calcium Isoascorbate	Flour treatment agent
100.	327	Calcium Lactate	Antioxidant
101.	399	Calcium Lactobionate	Acidity regulator, flour treatment agent
102.	482	Calcium Lactylates	Stabilizer
103.	352(ii)	Calcium Malate	Emulsifier, stabilizer
104.	352	Calcium Malates	Acidity regulator
105.	482(ii)	Calcium Oleyl Lactylate	Acidity regulator
			Emulsifier, stabilizer

106.	529	Calcium Oxide	Acidity regulator, colour retention agent
107.	930	Calcium Peroxide	Flour treatment agent
108.	341	Calcium Phosphates	Acidity regulator, flour treatment agent, firming agent, texturizer, raising agent, anticaking agent, water retention agent
109.	452(iv)	Calcium Polyphosphates	Emulsifier, stabilizer, acidity regulator, raising agent, sequestrant, water retention agent
110.	282	Calcium Propionate	Preservative
111.	552	Calcium Silicate	Anticaking agent
112.	203	Calcium Sorbate	Preservative
113.	486	Calcium Stearoyl Fumarate	Emulsifier
114.	482(1)	Calcium Stearoyl Lactylate	Emulsifier, stabilizer
115.	516	Calcium Sulphate	Flour treatment agent, sequestrant, firming agent
116.	226	Calcium Sulphite	Preservative, antioxidant
117.	354	Calcium Tartrate	Acidity regulator
118.	902	Candelilla Wax	Glazing agent
119.	161g	Canthaxanthin	Colour
120.	150a	Caramel I-plain	Colour
121.	150b	Caramel II-caustic Sulphite Process	Colour
122.	150c	Caramel III-ammonia Process	Colour
123.	150d	Caramel IV-ammonia Sulphite Process	Colour
124.	927b	Carbamide (Urea)	Flour treatment agent
125.	152	Carbon Black (Hydrocarbon)	Colour
126.	290	Carbon Dioxide	Carbonating agent, packing gas
127.	120	Carmines	Colour
128.	903	Camaubawax	Glazing agent
129.	410	Carob Seed Gum	Thickener, stabilizer
130.	160a	Carotenes	Colour
131.	407	Carrageenan and its Na, K, NH <sub>4</sub> salts (includes Furcellaran)	Thickener, gelling agent, stabilizer
132.	1503	Castor Oil	Release agent

133.	460	Cellulose	Emulsifier, anticaking agent, dispersing agent, texturizer
134.	925	Chlorine	Flour treatment agent
135.	926	Chlorine Dioxide	Flour treatment agent
136.	945	Chloropentafluoroethane	Propellant
137.	140	Chlorophyll Copper	Colour
138.	141(i)	Chlorophyll Copper Complex	Colour
139.	141(ii)	Chlorophyll Copper Complex, Sodium and Potassium Salts	Colour
140.	1000	Cholic Acid	Emulsifier
141.	1001(i)	Choline Acetate	Emulsifier
142.	1001(ii)	Choline Carbonate	Emulsifier
143.	1001(iii)	Choline Chloride	Emulsifier
144.	1001(iv)	Choline Citrate	Emulsifier
145.	1001(vi)	Choline Lactate	Emulsifier
146.	1001	Choline Salts and Esters	Emulsifier
147.	1001(v)	Choline Tartrate	Emulsifier
148.	330	Citric Acid	Acidity regulator, antioxidant, sequestrant
149.	472c	Citric and Fatty Acid Esters of Glycerol	Emulsifier, stabilizer, sequestrant
150.	121	Citrus Red 2	Colour
151.	141	Copper Chlorophylls	Colour
152.	468	Croscarmellose	Stabilizer, binder
153.	519	Cupric Sulphate	Colour fixative, preservative
154.	100(1)	Curcumin	Colour
155.	100	Curcumins	Colour
156.	424	Curdlan	Thickener, stabilizer
157.	952	Cyclamic Acid (and Na, K, Ca Salts)	Sweetener
158.	265	Dehydroacetic Acid	Preservative
159.	472e	Diacetyltartaric and Fatty Acid Esters of Glycerol	Emulsifier, stabilizer, sequestrant
160.	342(ii)	Diammonium Orthophosphate	Acidity regulator, flour treatment agent
161.	450(vi)	Dicalcium Diphosphate	Emulsifier, stabilizer, acidity regulator, raising

			agent, sequestrant, waterretention agent
162.	341(ii)	DicalciumOrthophosphate	Acidity regulator,flour treatment agent, firming agent, texturizer
163.	940	Dichlorodifluoromethane	Propellant, liquidfreezant
164.	389	DilaurylThiodipropionate	Antioxidant
165.	450(viii)	DimagnesiumDiphosphate	Emulsifier,raising agent, stabilizer, sequestrant, acidity regulator, waterretention agent
166.	343(ii)	Dimagnesium	Acidity regulator,anticaking agent
167.	242	DimethylDicarbonate	Preservative
168.	480	Diocetyl SodiumSulphosuccinate	Emulsifier,wetting agent
169.	230	Diphenyl	Preservative
170.	450	Diphosphates	Emulsifier,stabilizer, acidity regulator, rasing agent, sequestrant, waterretention agent
171.	628	Dipotassium5'-Guanylate	Flavour enhancer
172.	450(iv)	DipotassiumDiphosphate	Emulsifier,stabilizer, acidity regulator, rasing agent, sequestrant, waterretention agent
173.	340(ii)	DipotassiumOrthophosphate	Acidity regulator,texturizer, sequestrant, stabilizer, emulsifier, water retentionagent
174.	336(ii)	DipotassiumTartrate	Stabilizer,sequestrant
175.	627	Disodium5'-Guanylate	Flavour enhancer
176.	631	Disodium5'-Inosinate	Flavour enhancer
177.	635	Disodium5'-Ribonucleotides	Flavour enhancer
178.	450(1)	DisodiumDiphosphate	Emulsifier,stabilizer, acidity regulator, rasing agent, sequestrant, waterretention agent
179.	386	DisodiumEthylene-diamine-tetra-acetate	Antioxide,preservative sequestrant

180.	331(ii)	Disodium Monohydrogen Citrate	Acidity regulator, stabilizer sequestrant, emulsifier
181.	339(ii)	Disodium Orthophosphate	Acidity regulator, sequestrant, emulsifier, texturizer, stabilizer, water retention agent
182.	335(ii)	Disodium Tartrate	Stabilizer, sequestrant
183.	364(ii)	Disodium Succinate	Acidity regulator, flavour enhancer
184.	390	Distearyl Thiodipropionate	Antioxidant
185.	639	DL-Alanine	Flavour enhancer
186.	312	Dodecyl Gallate	Antioxidant
187.	968	Erythritol	Sweetener, flavour enhancer, humectant
188.	127	Erythrosine	Colour
189.	488	Ethoxylated Mono- and Di-Glycerides	Emulsifier
190.	324	Ethoxyquin	Antioxidant
191.	462	Ethyl Cellulose	Binder, filler
192.	313	Ethyl Gallate	Antioxidant
193.	467	Ethyl Hydroxyethyl Cellulose	Thickener, emulsifier, stabilizer
194.	637	Ethyl Maltol	Flavour enhancer
195.	214	Ethyl-p-hydroxybenzoate	Preservative
196.	143	Fast Green FCF	Colour
197.	570	Fatty Acids	Foam stabilizer, glazing agent, antifoaming agent
198.	381	Ferric Ammonium Citrate	Anticaking agent
199.	505	Ferrous Carbonate	Acidity regulator
200.	579	Ferrous Gluconate	Colour retention agent
201.	537	Ferrous Hexacyanomanganate	Anticaking agent
202.	585	Ferrous Lactate	Colour retention agent
203.	1101(iv)	Ficin	Flour treatment agent, stabilizer, tenderizer, flavour
204.	161a	Flavoxanthin	Colour
205.	240	Formaldehyde	Preservative

206.	236	Formic Acid	Preservative
207.	297	Fumaric Acid	Acidity regulator
208.	458	Gamma Cyclodextrin	Stabilizer, binder
209.	164	Gardenia Yellow	Colour
210.	418	Gellan Gum	Thickener, stabilizer, gelling agent
211.	574	Gluconic Acid (D-)	Acidity regulator, raising agent
212.	575	Glucono-Delta-lactone	Acidity regulator, raising agent
213.	1102	Glucose Oxidase	Antioxidant
214.	620	Glutamic Acid[L(+)-]	Flavour enhancer
215.	422	Glycerol	Humectant, bodying agent
216.	445	Glycerol Esters of Wood Resin	Emulsifier, stabilizer
217.	915	Glycerol-, methyl-, or penta-erythritol esters of colophane	Glazing agent
218.	640	Glycine	Flavour modifier
219.	958	Glycyrrhizin	Sweetener, flavour enhancer
220.	175	Gold	Colour
221.	163(ii)	Grape Skin Extract	Colour
222.	142	Green S	Colour
223.	314	Guaiac Resin	Antioxidant
224.	626	Guanic Acid	Flavour enhancer
225.	412	Gum Arabic	Thickener, stabilizer
226.	414	Gum Arabic (Acacia Gum)	Thickener, stabilizer
227.	419	Gum Ghatti	Thickener, stabilizer, emulsifier
228.	241	Gum Guaiacum	Preservative
229.	939	Helium, nitrogen	Packing gas
230.	209	Hexamethyl-p-hydroxybenzoate	Preservative
231.	239	Hexamethylene Tetramine	Preservative
232.	507	Hydrochloric Acid	Acidity regulator
233.	907	Hydrogenated Poly-1-decene	Glazing agent
234.	463	Hydroxypropyl Cellulose	Thickener, emulsifier, stabilizer
235.	464	Hydroxypropyl Methyl Cellulose	Thickener, emulsifier, stabilizer

236.	132	Indigotine	Colour
237.	630	Inosinic Acid	Flavour enhancer
238.	1103	Invertases	Stabilizer
239.	172(i)	Iron Oxide, Black	Colour
240.	172(ii)	Iron Oxide, Red	Colour
241.	172(iii)	Iron Oxide, Yellow	Colour
242.	172	Iron Oxides	Colour
243.	315	Isoascorbic Acid	Antioxidant
244.	943b	Isobutane	Propellant
245.	953	Isomalt(Isomaltitol)	Sweetener, anticaking agent, bulking agent, glazing agent
246.	384	Isopropyl Citrates	Antioxidant, preservative, sequestrant
247.	416	Karaya Gum	Thickener, stabilizer
248.	425	Lonjac Flour	Thickener
249.	161c	Kryptoxanthin	Colour
250.	920	L-Cystine and its Hydrochlorides-Sodium and Potassium Salt	Flour treatment agent
251.	921	L-Cysteine and its Hydrochlorides-Sodium and Potassium Salts	Flour treatment agent
252.	641	L-Leucine	Flavour modifier
253.	270	Lactic Acid (L-, D and D1-)	Acidity regulator
254.	472b	Lactic and Fatty Acid esters of glycerol	Emulsifier, stabilizer, sequestrant
255.	966	Lactitol	Sweetener, texturizer
256.	478	Lactylated Fatty Acid Esters of Glycerol and Propylene Glycol	Emulsifier
257.	913	Lanolin	Glazing agent
258.	344	Lecithin Citrate	Preservative
259.	322	Lecithins	Antioxidant, emulsifier
260.	1104	Lipases	Flavour, enhancer
261.	180	Lithol rubine BK	Colour
262.	161b	Lutein	Colour
263.	160d	Lycopene	Colour
264.	642	Lysin Hydrochloride	Flavour enhancer
265.	1105	Lysozyme	Preservative
266.	504(1)	Magnesium Carbonate	Acidity



			regulator, anticaking agent, colour retention agent
			Acidity
267.	504	Magnesium Carbonates	regulator, anticaking agent, colour retention agent
268.	511	Magnesium Chloride	Firming agent
269.	345	Magnesium Citrate	Acidity regulator
270.	580	Magnesium Gluconate	Acidity regulator, firming agent
271.	625	Magnesium Glutamate	Flavour enhancer
			Acidity
272.	504(ii)	Magnesium Hydrogen Carbonate	regulator, anticaking agent, colour retention agent
			Acidity regulator, colour retention agent
273.	528	Magnesium Hydroxide	Acidity regulator, flour treatment agent
274.	329	Magnesium Lactate (D-, L-)	Acidity regulator, anticaking agent
275.	530	Magnesium Oxide	Acidity
276.	343	Magnesium Phosphates	regulator, anticaking agent
			Anticaking agent, dusting powder
277.	553(i)	Magnesium Silicate	Anticaking agent, dusting powder
278.	553	Magnesium Silicates	Anticaking agent, dusting powder
279.	518	Magnesium Sulphate	Firming agent
280.	553(ii)	Magnesium Trisilicate	Anticaking agent, dusting powder
			Acidity
281.	296	Malic Acid (D1, -L-)	regulator, flavoring agent
282.	965	Maltitol and Maltitol syrup	Sweetener, stabilizer, emulsifier
283.	636	Maltol	Flavour enhancer
284.	130	Manascorubin	Colour
285.	421	Mannitol	Sweetener, anticaking agent
286.	353	Metatartaric Acid	Acidity regulator

287.	461	Methyl Cellulose	Thickener, emulsifier, stabilizer
288.	911	Methyl Esters of Fatty Acids	Glazing agent
289.	465	Methyl Ethyl Cellulose	Thickener, emulsifier, stabilizer, antifoaming agent
290.	489	Methyl Glucoside-Coconut Oil Ester	Emulsifier
291.	218	Methyl p-hydroxybenzoate	Preservative
292.	900b	Methylphenyl polysiloxane	Antifoaming agent
293.	460(i)	Microcrystalline Cellulose	Emulsifier, anticaking agent, texturizer, dispersing agent
294.	905c(i)	Microcrystalline wax	Glazing agent
295.	905a	Mineral Oil, Food Grade	Glazing agent, release agent, sealing agent
296.	472f	Mixed Tartaric, Acetic and Fatty Acid Esters of Glycerol	Emulsifier, stabilizer, sequestrant
297.	306	Mixed Tocopherols Concentrate	Antioxidant
298.	471	Mono- and Di-glycerides of fatty acids	Emulsifier, stabilizer
299.	624	Monoammonium Glutamate	Flavour enhancer
300.	342(i)	Monoammonium Orthophosphate	Acidity regulator, flour treatment agent
301.	341(i)	Monocalcium Orthophosphate	Acidity regulator, texturizer, flour treatment agent, raising agent
302.	343(1)	Monomagnesium Orthophosphate	Acidity regulator, anticaking agent
303.	622	Monopotassium Glutamate	Flavour enhancer
304.	340(i)	Monopotassium Orthophosphate	Acidity regulator, texturizer, sequestrant, stabilizer, emulsifier, water retention agent
305.	336(1)	Monopotassium Tartrate	Stabilizer, sequestrant
306.	621	Monosodium Glutamate	Flavour enhancer
307.	339(1)	Monosodium Orthophosphate	Acidity regulator, texturizer, sequestrant, stabilizer,

			emulsifier, water retention agent
308.	364(1)	Monosodium Succinate	Acidity regulator, flavour enhancer
309.	335(1)	Monosodium Tartrate	Stabilizer, sequestrant
310.	160a(ii)	Natural Extracts	Colour
311.	959	Neohesperidine Dihydrochalcone	Sweetener
312.	375	Nicotinic Acid	Colour retention agent
313.	234	Nisin	Preservative
314.	941	Nitrogen	Packing gas, freezant
315.	918	Nitrogen Oxides	Flour treatment agent
316.	919	Nitrosyl Chloride	Flour treatment agent
317.	942	Nitrous Oxide	Propellant
318.,	411	Oat Gum	Thickener, stabilizer
319.	946	Octafluoroacyclobutane	Propellant
320.	311	Octyl Gallate	Antioxidant
321.	182	Orchil	Colour
322.	231	Ortho-phenylphenol	Preservative
323.	338	Orthophosphoric Acid	Acidity regulator, antioxidant, synergist
324.	948	Oxygen	Packing gas
325.	387	Oxy Stearin	Antioxidant, sequestrant
326.	1101(ii)	Papain	Flour treatment agent, stabilizer, tenderizer, flavour
327.	160c	Paprika Oleoresins	Colour
328.	905c(ii)	Paraffin Wax	Glazing agent
329.	131	Patent Blue V	Colour
330.	440	Pectins	Thickener, stabilizer, gelling agent
331.	451(ii)	Pentapotassium triphosphate	Sequestrant, acidity regulator, texturizer
332.	451(i)	Pentasodium triphosphate	Sequestrant, acidity regulator, texturizer
333.	429	Peptones	Emulsifier
334.	905b	Petrolatum (Petroleum jelly)	Glazing agent, release agent, sealing agent
335.	905c	Petroleum Wax	

			Glazing agent, release agent, sealing agent
336.	391	Phytic Acid	Antioxidant
337.	235	Pimaricin(Natamycin)	Preservative
338.	1200	Polydextroses A and N	Bulking agent, stabilizer, thickener, humectant, texturizer
339.	900a	Polydimethylsiloxane	Antifoaming agent, anticaking agent, emulsifier
340.	1521	Polyethyleneglycol	Antifoaming agent
341.	475	Polyglycerol Esters of Fatty Acids	Emulsifier
342.	476	Polyglycerol Esters of Interesterified Ricinoleic Acid	Emulsifier
343.	964	Polyglycitol Syrup	Sweetener
344.	432	Polyoxyethylene(20) Sorbitan Monolaurate	Emulsifier, dispersing agent
345.	433	Polyoxyethylene(20) Sorbitan Monoleate	Emulsifier, dispersing agent
346.	434	Polyoxyethylene(20) Sorbitan Monopalmitate	Emulsifier, dispersing agent
347.	435	Polyoxyethylene(20) Sorbitan Monostearate	Emulsifier, dispersing agent
348.	436	Polyoxyethylene(20) Sorbitan Tristearate	Emulsifier, dispersing agent
349.	431	Polyoxyethylene(40) Stearate	Emulsifier
350.	430	Polyoxyethylene(8) Stearate	Emulsifier
351.	452	Polyphosphates	Emulsifier, stabilizer, acidity regulator, raising agent, sequestrant, water retention agent
352.	1202	Polyvinylpyrrolidone	Colour stabilizer, colloidal, stabilizer
353.	1201	Polyvinylpyrrolidone	Bodifying agent, stabilizer, clarifying agent, dispersing agent
354.	124	Ponceau 4R	Colour
355.	125	Ponceau SX	Colour
356.	261(i)	Potassium Acetate	

			Preservative, acidity regulator
357.	261	Potassium Acetates	Preservative, acidity regulator
358.	357	Potassium Adipates	Acidity regulator
359.	402	Potassium Alginate	Thickener, stabilizer
360.	555	Potassium Aluminium Silicate	Anticaking agent
361.	303	Potassium Ascorbate	Antioxidant
362.	212	Potassium Benzoate	Preservative
363.	228	Potassium Bisulphite	Preservative, antioxidant
364.	924a	Potassium Bromate	Flour treatment agent
365.	501(i)	Potassium Carbonate	Acidity regulator, stabilizer
366.	501	Potassium Carbonates	Acidity regulator, stabilizer
367.	508	Potassium Chloride	Gelling agent
368.	332	Potassium Citrates	Acidity regulator, sequestrant,
369.	261(ii)	Potassium Diacetate	Preservative, acidity regulator
370.	332(i)	Potassium Dihydrogen Citrate	Acidity regulator, sequestrant, stabilizer
371.	536	Potassium Ferrocyanide	Anticaking agent
372.	366	Potassium Fumarates	Acidity regulator
373.	577	Potassium Gluconate	Sequestrant
374.	501(ii)	Potassium Hydrogen Carbonate	Acidity regulator, stabilizer
375.	351(i)	Sodium Hydrogen Malate	Acidity regulator
376.	525	Potassium Hydroxide	Acidity regulator
377.	632	Potassium Inosate	Flavour enhancer
378.	917	Potassium Iodate	Flour treatment agent
379.	317	Potassium Isoascorbate	Antioxidant
380.	326	Potassium Lactate	Antioxidant, synergist, Acidity regulator
381.	351(ii)	Potassium Malate	Acidity regulator
382.	351	Potassium Malates	Acidity regulator
383.	224	Potassium Metabisulphite	Preservative, antioxidant
384.	252	Potassium Nitrate	

			Preservative colour fixative
385.	249	Potassium Nitrite	Preservative colour fixative
386.	922	Potassium Persulphate	Flour' treatment agent
			Acidity regulator, sequestrant, emulsifier, texturizer, stabilizer, water retention agent
387.	340	Potassium Phosphates	Emulsifier, stabilizer, acidity regulator, raising agent, sequestrant, water retention agent
388.	452(ii)	Potassium Polyphosphate	Preservative
389.	283	Potassium Propionate	Anticaking agent
390.	560	Potassium Silicate	Stabilizer, sequestrant
391.	337	Potassium Sodium Tartrate	Preservative
392.	202	Potassium Sorbate	Acidity regulator
393.	515	Potassium Sulphates	Preservative, antioxidant
394.	225	Potassium Sulphite	Stabilizer, sequestrant
395.	336	Potassium Tartrates	Emulsifier, anticaking agent, texturizer, dispersing agent
396.	460(ii)	Powdered Cellulose	Thickener, stabilizer
397.	407a	Powdered Euchema Seaweed	Propellant
398.	944	Propane	Preservative
399.	280	Propionic Acid	Antioxidant
400.	310	Propyl Gallate	Preservative
401.	216	Propyl p-hydroxybenzoate	Humectant, wetting agent, dispersing agent
402.	1520	Propylene Glycol	Thickener, emulsifier
403.	405	Propylene Glycol Alginate	Emulsifier
404.	477	Propylene Glycol Esters of Fatty Acids	Flour treatment agent, stabilizer, tenderizer, flavour enhancer
405.	1101(i)	Protease	Flour treatment agent, stabilizer, tenderizer, flavour
406.	1101	Proteases	

407.	999	Quillaia extracts	Foaming agent
408.	104	Quinoline Yellow	Colour
409.	128	Red 2G	Colour
410.	161f	Rhodoxasthin	Colour
411.	101(1)	Riboflavin	Colour
412.	101(ii)	Riboflavin5'-phosphate, Sodium	Colour
413.	101	Riboflavins	Colour
414.	908	Rice Bran Wax	Glazing agent
415.	161d	Rubixanthin	Colour
416.	954	Saccharin (and Na,K, Ca Salts)	Sweetener
417.	470	Salts of FattyAcids (with Base Al, Ca, Na, Mg, K and NH <sub>4</sub> )	Emulsifier, stabilizer, anticaking agent
418.	166	Sandalwood	Colour
419.	904	Shellac	Glazing agent
420.	551	Silicon Dioxide, Amorphous	Anticaking agent
421.	174	Silver	Colour
422.	262(i)	Sodium Acetate	Preservative, acidity regulator, sequestrant
423.	262	Sodium Acetates	Preservative, acidity regulator, sequestrant
424.	356	Sodium Adipates	Acidity regulator
425.	401	Sodium Alginate	Thickener, stabilizer, gelling agent
426.	541	Sodium Aluminium Phosphate	Acidity regulator, emulsifier
427.	541(1)	Sodium Aluminium Phosphate-Acidic	Acidity regulator, emulsifier
428.	541(ii)	Sodium Aluminium Phosphate-Basic	Acidity regulator, emulsifier
429.	554	Sodium Aluminosilicate	Anticaking agent
430.	301	Sodium Ascorbate	Antioxidant
431.	211	Sodium Benzoate	Preservative
432.	452(iii)	Sodium Calcium Polyphosphate	Emulsifier, stabilizer, acidity regulator, raising agent, sequestrant, water retention agent
433.	500(i)	Sodium Carbonate	Acidity regulator, raising agent, anticaking agent
434.	500	Sodium Carbonates	

			Acidity regulator, raising agent, anticaking agent
435.	466	Sodium Carboxymethyl Cellulose	Thickener, emulsifier, stabilizer
436.	469	Sodium Carboxymethyl Cellulose, Enzymatically Hydrolysed	Thickener, stabilizer
437.	331	Sodium Citrates	Acidity regulator, sequestrant, emulsifier, stabilizer
438.	266	Sodium Dehydroacetate	Preservative
439.	262(ii)	Sodium Diacetate	Preservative, acidity regulator, sequestrant
440.	331(i)	Sodium Dihydrogen Citrate	Acidity regulator, sequestrant, emulsifier, stabilizer
441.	215	Sodium Ethyl p-hydroxybenzoate	Preservative
442.	535	Sodium Ferrocyanide	Anticaking agent
443.	237	Sodium Formate	Preservative
444.	365	Sodium Fumarates	Acidity regulator
445.	576	Sodium Gluconate	Sequestrant
446.	500(ii)	Sodium Hydrogen Carbonate	Acidity regulator, raising agent, anticaking agent
447.	350(i)	Sodium Hydrogen Malate	Acidity regulator, humectant
448.	222	Sodium Hydrogen Sulphite	Preservative, antioxidant
449.	524	Sodium Hydroxide	Acidity regulator
450.	316	Sodium Isoascorbate	Antioxidant
451.	638	Sodium L-Aspartate	Flavour enhancer
452.	325	Sodium Lactate	Antioxidant, synergist, humectant, bulking agent
453.	481	Sodium Lactylates	Emulsifier, stabilizer
454.	487	Sodium Lauryl sulphate	Emulsifier
455.	350(ii)	Sodium Malate	Acidity regulator, humectant
456.	350	Sodium Malates	Acidity regulator, humectant
457.	223	Sodium Metabisulphite	Preservative, bleaching agent, antioxidant
458.	550(ii)	Sodium Metasilicate	Anticaking agent



459.	219	Sodium Methylp-hydroxybenzoate	Preservative
460.	251	Sodium Nitrate	Preservative, colour fixative
461.	250	Sodium Nitrite	Preservative, colour fixative
462.	232	Sodiumo-phenylphenol	Preservative
463.	481(ii)	Sodium OleylLactylate	Emulsifier, stabilizer
464.	339	Sodium Phosphates	Acidity regulator, texturizer, sequestrant, emulsifier, stabilizer, water retention agent
465.	452(i)	SodiumPolyphosphate	Emulsifier, stabilizer, acidity regulator, raising agent, sequestrant waterretention agent
466.	281	Sodium Propionate	Preservative
467.	217	Sodium Propylp-hydroxybenzoate	Preservative
468.	500(iii)	SodiumSesquicarbonate	Acidity regulator, raising agent, anticaking agent
469.	550(i)	Sodium Silicate	Anticaking agent
470.	550	Sodium Silicates	Anticaking agent
471.	201	Sodium Sorbate	Preservative
472.	485	Sodium StearoylFumarate	Emulsifier
473.	481(1)	Sodium StearoylLactylate	Emulsifier, stabilizer
474.	514	Sodium Sulphates	Acidity regulator
475.	221	Sodium Sulphite	Preservative, antioxidant
476.	335	Sodium Tartrates	Stabilizer, sequestrant
477.	539	SodiumThiosulphate	Antioxidant, sequestrant
478.	200	Sorbic Acid	Preservative
479.	493	SorbitanMonolaurate	Emulsifier
480.	494	SorbitanMonooleate	Emulsifier
481.	495	SorbitanMonopalmitate	Emulsifier
482.	491	SorbitanMonostearate	Emulsifier
483.	496	Sorhitan Trioleate	Stabilizer, emulsifier
484.	492	SorbitanTristearate	Emulsifier
485.	420	Sorbitol andSorbitol Syrup	Sweetener, humecant, sequestrant, texturizer, emulsifier

486.	909	Spermaceti Wax	Glazing agent
487.	512	Stannous Chloride	Antioxidant, colour retention agent
488.	484	Stearyl Citrate	Emulsifier, sequestrant
489.	483	Stearyl Tartrate	Flour treatment agent
490.	960	Stevioside	Sweetener
491.	363	Succinic Acid	Acidity regulator
492.	472g	Succinylated Monoglycerides	Emulsifier, stabilizer, sequestrant
493.	446	Succi Stearin	Emulsifier
494.	955	Sucralose	Sweetener
495.	474	Sucroglycerides	Emulsifier, stabilizer, sequestrant
496.	444	Sucrose Acetate Isobutyrate	Emulsifier, stabilizer
497.	473	Sucrose esters of Fatty Acids	Emulsifier
498.	220	Sulphur Dioxide	Preservative, antioxidant
499.	513	Sulphuric Acid	Acidity regulator
500.	110	Sunset Yellow FCF	Colour
501.	441	Superglycerinated Hydrogenated Rapeseed Oil	Emulsifier
502.	309	Synthetic Delta-tocopherol	Antioxidant
503.	308	Synthetic Gamma-tocopherol	Antioxidant
504.	553(iii)	Talc	Anticaking agent, dusting powder
505.	181	Tannins, Food Grade	Colour, emulsifier, stabilizer, thickener
506.	417	Tara Gum	Thickener, stabilizer
507.	334	Tartaric Acid [L(+)-]	Acidity regulator, sequestrant, Antioxidant, synergist
508.	472d	Tartaric Acid esters of mono and diglycerides of fatty acids	Emulsifier, stabilizer, sequestrant
509.	102	Tartrazine	Colour
510.	319	Tertiary Butylhydroquinone	Antioxidant
511.	450(v)	Tetrapotassium Diphosphate	Emulsifier, raising agent, stabilizer, sequestrant, acidity regulator, water retention agent
512.	450(iii)	Tetrasodium Diphosphate	

			Emulsifier, stabilizer, acidity regulator, raising agents, texturizer, sequestrant, water retention agent
513.	957	Thaumatococcus	Sweetener, flavour enhancer
514.	479	Thermally Oxidized Soyabean Oil with mono and di-glycerides of fatty acids	Emulsifier, stabilizer, sequestrant
515.	233	Thiabendazole	Preservative
516.	388	Thiodipropionic Acid	Antioxidant
517.	171	Titanium Dioxide	Colour
518.	413	Tragacanth Gum	Thickener, stabilizer, emulsifier
519.	1518	Triacetin	Humectant
			Acidity regulator, texturizer, flour treatment agent, raising agent, firming agent, anticaking agent, water retention agent
520.	341(iii)	Tricalcium Orthophosphate	
521.	1505	Triethyl Citrate	Foam stabilizer
			Acidity regulator, anticaking agent
522.	343(iii)	Trimagnesium Orthophosphate	
			Sequestrant, acidity regulator, texturizer
523.	451	Triphosphates	
			Acidity regulator, sequestrant, stabilizer
524.	332(ii)	Tripotassium Citrate	
			Acidity regulator, texturizer, sequestrant, stabilizer, emulsifier, water retention agent
525.	340(iii)	Tripotassium Orthophosphate	
			Acidity regulator, sequestrant, emulsifier, stabilizer
526.	331(iii)	Trisodium Citrate	
			Emulsifier, stabilizer, acidity regulator, raising agent, sequestrant,
527.	450(ii)	Trisodium Diphosphate	

			waterretention agent
			Acidity
			regulator,sequestrant,
528.	339(iii)	TrisodiumOrthophosphate	emulsifier, texturizer,
			stabilizer, water
			retentionagent
529.	100(ii)	Turmeric	Colour
530.	153	Vegetable Carbon	Colour
531.	161e	Violoxanthin	Colour
532.	910	Wax Esters	Glazing agent
533.	415	Xanthan Gum	Thickener,stabilizer,
			emulsifier foaming agent
			Sweetener,humectant,
534.	967	Xylitol	stabilizer, emulsifier,
			thickener
535.	107	Yellow 2G	Colour
536.	557	Zinc Silicate	Anticaking agent

#### SUPPLEMENTARYLIST-MODIFIED STARCHES

537.	1422	AcetylatedDistarch Adipate.	Stabilizer,thickener, binder
538.	1423	AcetylatedDistarch Glycerol	Stabilizer,thickener
539.	1414	AcetylatedDistarch Phosphate	Emulsifier,thickener
540.	1401	Acid TreatedStarch	Stabilizer,thickener, binder
541.	1402	Alkaline TreatedStarch	Stabilizer,thickener, binder
542.	1403	Bleached Starch	Stabilizer,thickener, binder
543.	1400	Dextrins, RoastedStarch White and Yellow	Stabilizer,thickener, binder
544.	1411	Distarch Glycerol	Stabilizer,thickener, binder
545.	1412	Distarch Phosphateesterified with Sodium Trimetaphosphate; esterified withPhosphorus Oxychloride	Stabilizer,thickener, binder
546.	1443	HydroxypropylDistarch Glycerol	Stabilizer,thickener
547.	1442	HydroxypropylDistarch Phosphate	Stabilizer,thickener
548.	1440	HydroxypropylStarch	Emulsifier,thickener, binder

549.	1410	MonostarchPhosphate	Stabilizer,thickener, binder
550.	1404	Oxidised Starch	Emulsifier,thickener, binder
551.	1413	PhosphatedDistarch Phosphate	Stabilizer,thickener, binder
552.	1420	Starch Acetateesterified with Acetic Anhydride	Stabilizer,thickener
553.	1421	Starch Acetateesterified with Vinyl Acetate	Stabilizer,thickener
554.	1450	Starch SodiumOctenyl Succinate	Stabilizer,thickener, binder, emulsifier
555.	1405	Starches,Enzyme-treated	Thickener]

Table 1List of Food Additives for use in Bread and Biscuit

Sl.No.	Nameof Additive	Bread	Biscuits
1	2	3	4
A	AcidRegulators		
1	SodiumFumarate	GMP	GMP
2	PotassiumMalate	GMP	GMP
3	Sodiumhydroxide	GMP	GMP
4	Aceticacid or Lactic Acid	2500ppmmmaximum	GMP
5	CitricAcid	-	GMP
6	MalicAcid	-	GMP
7	TartaricAcid	-	GMP
B	Emulsifyingand stabilising agents singly or in combination	-	Emulsifyingand Stabilizing agents listed in rule 60 suitable for theseproducts may be used
1	Sucroglycerides	-	1000ppmmmaximum
2	Hydroxypropylmethyl cellulose	GMP	GMP
3	Sucroseesters of fatty Acid	GMP	GMP
4	Di-Acetyltartaric Acid Esters of Mono and di-glycerides	GMP	[10,000 ppm] [Corrected by G.S.R. 809(E), dated 14th December, 2004.]maximum
5	GuarGum	5000ppm maixmum	
6	Sorbitol	GMP	-
7	Lecithin	GMP	-
8	GlycerineGMP	-	
9	GlycerolMonostearate	GMP	-

	SodiumSteroyl 2 lactylate of Calcium		
10	Stearoyl 2 Lactylate (Singly or in combination)	5000ppmmaximum	-
11	Polyglycerolesters of fatty acids and polyglycerol esters of interesterifiedRicinoleid acid	2000ppmmaximum	-
C	Improver		
1	FungalAlpha amylase	100ppmmaximum (on flour mass basis)	-
2	BacterialAmylase	GMP	GMP
3	Amylasesand other Enzymes	-	GMP
4	Ammoniumpersulphate	2500ppmmaximum (on flour mass basis)	-
5	Calciumphosphate	2500ppmmaximum (on flour mass basis)	-
6	CalciumCarbonate	5000ppmmaximum (on flour mass basis)	-
7	PotassiumBromate and/or Potassium Iodate	50ppmmaximum (on flour mass basis)	-
D	FlourTreatment Agent		
1	AmmoniumChloride	500ppmmaximum (on flour mass basis)	-
2	L-cysteinMono Hydrochloride	90ppmmaximum (on flour mass basis)	-
3	AmmoniumPhosphate	2500ppmmaximum (on flour mass basis)	-
4	BenzoylPeroxide	40ppmmaximum	40ppm maximum
E	Antioxidant	-	As per rule 59
1	AscorbicAcid	GMP	GMP
F	Preservatives/MouldInhabitants Singly or in combination		
1	Calciumor sodium propionate	5000ppmmaximum	-
2	Sorbicacid or its Sodium Potassium or calcium salts (calculated as sorbic acid)	1000ppmmaximum	-
3	AcidCalcium phosphate	10,000 ppmmaximum	-
4	Sodiumdiacetate	4000ppmmaximum	-
5	AcidSodium pyrophosphate	5000ppmmaximum	-
G	Colours(can be used singly or in combination within the		

	specified limits)		
(a)	Natural		
1	Chlorophyll	}	
2	Caramel		
3	Curcumin or turmeric		
4	Beta-carotene		
5	Beta-spiro-8 carotenal		
6	Methylester of Beta-apo-B-carotenic acid	GMP	
7	Ethylester of Beta-apo-8 carotenic acid		
8	Canthaxanthin		
9	Riboflavin, Lactoflavin		
10	Annatto		
11	Saffron		
(b)	Synthetic		
1	Ponceau 4R	}	
2	Carmoisine		
3	Erythrosine		
4	Tartrazine	100 ppm maximum	
5	Sunset Yellow FCF		
6	Indigo Carmine		
7	Brilliant Blue FCF		
8	Fast Green FCF		
H	Artificial Sweeteners (Singly)		
1	Aspartame	2200 ppm maximum	2200 ppm maximum
2	Acesulfame Potassium	1000 ppm maximum	1000 ppm maximum
3	Sucralose	750 ppm maximum	750 ppm maximum
I	Leavening Agents		
1	Baking Powder	GMP	GMP
2	Ammonium bicarbonate	GMP	GMP
3	Ammonium carbonate	5000 ppm maximum	5000 ppm maximum
J	Flavours		
	Natural flavours and natural flavouring substances/nature identical flavouring substances/artificial flavouring substances	-	GMP
K	Flavour improver/Enhancer	-	GMP

L	Nutrient		
1	Calciumand Ferrous Salts	-	GMP
2	PotassiumIodate	-	GMP
M	DoughConditioners		
1	Sodiumbisulphite	-	GMP
2	Sodiummetabisulphite	-	GMP
N	Yeast	GMP	GMP
O	JellifyingAgents	-	GMP

Table 2List of food additives for use in foods

Sl.No.	Additives	Snacks/ Savouries (Fried Products):-Chiwda, Bhujia, Dalmoth, Kadubale,Kharaboondi, Spiced and fried dals, banana chips and similarfried products sold by any name	Sweets(Carbohydrates based and Milk product based):- (Instantmixes such as Idli mix, dosa mix, upma mix, pongal mix,pullyogare mix, gulab jamun mix, jalebi mix, vada mix, etc.]			Riceand based Pa
			Halwa, Mysore Pak,Boondi Ladoo, Jalebi, Khoya Burfi, Peda, Gulab Jamun, Rasogollaand Similar milk product based sweets sold by any name			
1	2	3	4	5	6	
A.	Antioxidants					
1.	Tocopherol	GMP	GMP	-	-	
2.	Lecithin	GMP	GMP	-	-	
3.	ButylatedHydroxyanisole (BHA)	200ppmmmaximum	200ppmmmaximum	-	-	
4.	Tertiary butylhydro quinone (TBHQ)	200ppmmmaximum	200ppmmmaximum	-	-	
B.	Emulsifier/Stabiliser					
1.	Methyl Cellulose	0.5%maximum	0.5%maximum	-	-	
2.	CarboxymethylCellulose	0.5%maximum	0.5%maximum	-	-	
3. [ [Inserted by G.S.R. 400(E), dated 23.06.2006 (w.e.f. 5.7.2006).]	Gellan gum	-	-	-	-	



C.	Preservatives				
	[Sorbic Acid and its sodium, potassium and calcium salt (calculated as Sorbic Acid)]		[1000ppmmaximum]		
			[Inserted by G.S.R. 773(E), dated 29.12.2006 (w.e.f. 29.12.2006).]		
1.	[Substituted for the words "Sorbic Acid" by Notification No. G.S.R. 488 (E), dated 9.6.2010 (w.e.f. 12.9.1955)]	-		0.5%maximum	0.1%maximum
2.	Benzoic Acid	-	300ppmmaximum	-	-
D.	AnticakingAgents				
				Notmore than	
1.	Carbonates ofcalcium and magnesium	-	-	2.0% maximum singly or in combination	-
2.	Phosphates ofcalcium and magnesium	-	-	-	-
3	Silicates ofcalcium, magnesium or sodium or silicon dioxide				
4	Myristates,palmitates or stearates of aluminium, ammonium calcium, potassiumor sodium			Not more than 2.0%maximum singly or in combination	
E.	ArtificialSweeteners (Singly)				
1.	Aspertame		200ppmmaximum	-	-
2.	Acesulfame K		500ppmmaximum	-	-
3.	Saccharin Sodium		500ppmmaximum	-	-
4.	Sucralose		750ppmmaximum	-	-
F.	Polyols (singlyor in combination)				
1.	Sorbitol	-	GMP	-	-

2.	Manitol	-	GMP	-	-
3.	Xylitol	-	GMP	-	-
4.	Isomalt	-	-	-	-
5.	Lactitol	-	-	-	-
6.	Maltitol	-	-	-	-
[G. [Inserted by G.S.R. 682(E), dated        Glazing Agents 18.11.2005 (w.e.f. 18.11.2005).]					
1.	Shellac	-	-	-	-
2.	Bees wax (white and yellow)	-	-	-	-
3.	Candelilla wax	-	-	-	-
4.	Gum Arabic	-	-	-	-
5.	Pectin	-	-	-	-
H.	Bulking Agents				
1.	Polydextrose A and N	-	-	-	-
[I. [Inserted by G.S.R. 430(E), dated        Miscellaneous 19.6.2009 (w.e.f. 19.6.2009).]					
1.	Sodium Bi-carbonate	-	-	GMP	-
2.	Sodium acetate	-	-	GMP	-
3.	Tartaric acid	-	-	GMP	-
4.	Citric acid	-	-	GMP	-
5.	Malic acid	-	-	GMP	-

Table 3 Use of food additives of foods not specified

Sl.No.	Name of the Product	Colours	Preservatives	E
1	2	3	4	5
1.	Desert Jelly	-	-	C

2.	Dairybased drinks flavoured and/or fermented (e.g. chocolate, milk,cocoa, eggnog)-UHT Sterilised milk shelf life more than 3 months	-	-	-
3.	Powderedsoft drink concentrate mix/fruit beverage drink	TitaniumDioxide-100ppm maximum, Ponceau 4R/maximumCarmoisine/Erythrosine/Tartrazine/Sunset Yellow FCF/IndigoCarmine/Brilliant Blue FCF/Fast Green FCF 100ppm maximum	-	-
4.	Soups,Bullions and Taste Makers	-	-	-
5.	CustardPowder, Jelly Crystal, ice-candy, Thread candies, Wafers	Ponceau4R/Carmoisine / Erythrosine / Tartrazine / Sunset Yellow FCFIndigo Carmine/Brilliant Blue FCF / Fast Green FCF-100 ppmmaximum	-	-
6.	FlavourEmulsion, Flavour Paste (for carbonated and non-carbonated wateronly)	Ponceau4R / Carmoisine Erythrosine / Tartrazine / Sunset Yellow FCF /Indigo Carmine / Brilliant Blue FCF / Fast Green FCF-100ppmmmaximum-On dilution as per instruction on the label	[BenzoicAcid including salt thereof-GMP] [Inserted by G.S.R. 773(E), dated 29.12.2006 (w.e.f. 29.12.2006).]	[I g es ro g by 2 2
7.	Sausagesand Sausage meat containing raw meat, cereals and condiments	-	Sulphurdioxide-450ppm maximum	-
8.	Cornflour and such like starches	-	Sulphurdioxide 100ppm maximum	-
9.	Cornsyrup	-	Sulphurdioxide 450ppm maximum Nisin-5ppm	-

			maximum	
10.	Canned rasogolla (the cans shall be internally lacquered with sulphur dioxide resistant lacquer)	-	Nisin-5ppm maximum	-
11.	Gelatine	-	Sulphur dioxide 1000ppm maximum	-
12.	Beer	-	Sulphur dioxide 70ppm maximum	-
13.	Cider	-	Sulphur dioxide 200ppm maximum	-
14.	Alcoholic wines	-	Sulphur dioxide 450ppm maximum	-
15.	Non-Alcoholic wines	-	Sulphur dioxide 350ppm maximum	-
16.	Ready-to-serve beverages	-	Sulphur dioxide 70ppm maximum or Benzoic Acid-120ppm maximum	-
17.	Brewed ginger beer	-	Benzoic Acid-120ppm maximum	-
18.	Coffee extract	-	Benzoic Acid-450ppm maximum	-
19.	Danish tinned curries	-	Benzoic Acid-50ppm maximum	-
20.	Dried Ginger	-	Sulphur dioxide 2000ppm maximum	-
21.	Flour confectionery	-	Sorbic Acid including Sodium, Potassium and Calcium Salt (Calculated as Sorbic Acid)- 1500ppm maximum	-
22.	Smoked fish (in wrappers)	-	Sorbic Acid-only wrapper may be impregnated with Sorbic Acid	-
23.	Dry mixes of Rasogollas	-	Sulphur dioxide-100ppm maximum	-
24.	Preserved Chapatis	-	Sorbic Acid-1500ppm maximum	-
25.	Fat Spread	-	Sorbic acid and its sodium potassium and calcium	-

			salts (calculated as sorbic acid)-1000ppm maximum or Benzoic acid and its sodium and potassium salts (calculated as benzoic acid) or both-1000ppm maximum	
26.	Prunes	-	Potassium Sorbate (Calculated as sorbic Acid)-1000ppm maximum	-
27.	Baked food confections and baked foods	-	Ammonia Carbonate-5000ppm maximum Ammonium Bi-carbonate-GMP, Baking Powder-GMP Sodium Diacetate-2500ppm maximum or Methyl	-
28.	Flour for baked food	-	propyl hydroxy Benzoate-500ppm maximum	-
29.	Fruit, fruit pulp or juice (not dried) for conversion into jam or crystallised glaze or cured fruit or other products	-	-	-
(a)	Cherries	-	Sulphur dioxide-2000ppm maximum	-
(b)	Strawberries and Raspberries	-	Sulphur dioxide-2000ppm maximum	-
(c)	Other fruits	-	Sulphur dioxide-1000ppm maximum	-
(d)	Dehydrated Vegetables	-	Sulphur dioxide-2000ppm maximum	-
30.	Paneer	-	Nisin-12.5ppm maximum	-
31.	Cakes and Pastries	-	Sorbic Acid including Sodium, Potassium and Calcium Salt (Calculated as Sorbic Acid)-1500ppm maximum	-
32.	Prepacked Coconut water	-	Nisin-5000 IU maximum	-
33.	Canned Rasogulla	-	Nisin-5.0ppm maximum	-

[Table 4] [Inserted by G.S.R. 812(E), dated 16-12-2004 (w.e.f. 16-12-2004)]List of Food Additives for use in Edible Oils and Fats

				Table Margarine/Bakery
Name of food additive	Tallow	Lard	Edible vegetable oils and fats	Industrial Margarine/Fat Spread
A. Antioxidant singly or in combination				
1. Lecithin	GMP	GMP	GMP	GMP
2. Ascorbic acid	GMP	GMP	GMP	GMP
3. Propyl gallate, ethyl gallate, octyl gallate, dodecyl gallate or a mixture thereof	100mg/kg max.	100mg/kg max.	100mg/kg max.	200mg/kg max.
4. Butylated HydroxyAnisole (BHA)	200mg/kg max.	200mg/kg max.	200mg/kg max.	200mg/kg max.
5. Any Combination of propyl gallate, BHA within limits of gallate & BHA	200mg/kg max.	200mg/kg max.	200mg/kg max.	200mg/kg max.
6. Natural and Synthetic Tocopherols	GMP	GMP	GMP	GMP
7. AscorbylPalmitate/stearate singly or in combination	500mg/kg max.	500mg/kg max.	500mg/kg max.	500mg/kg max.
8. Citric Acid, Tartaric Acid, Gallic Acid	GMP	GMP	GMP	GMP
9. Resin Guaiace	100mg/kg max.	100mg/kg max.	100mg/kg max.	500mg/kg max.
10. TBHQ	200mg/kg max.	200mg/kg max.	200mg/kg max.	200mg/kg max.
B. Antioxidant Synergist				
1. Sodium citrate	GMP	GMP	GMP	GMP
2. Isopropyl Citratemixture	100 mg/kg max singly or in combination	100mg/kg max singly or in combination	100mg/kg max singly or in combination	100mg/kg max singly or in combination
3. Phosphoric Acid				
4. Monoglyceride citrate				
C. Antifoaming Agents				
1. Dimethyl polysiloxane singly or in combination with Silicon Dioxide	10ppm max	10ppm max	10ppm max	-

## D. Emulsifying Agents

1.	Mono and Diglycerides of fatty acids	-	-	-	GMP
2.	Mono and Diglycerides of fatty acids esterified with acetic, acetyltartric, citric, lactic, tartaric acids and their Sodium and Calcium Salts	-	-	-	10g/kg max.
3.	Lecithin	-	-	-	GMP
4.	Polyglycerolesters of fatty acids	-	-	-	5g/kg max.
5.	1,2-Propyleneglycol esters of fatty acids	-	-	-	20g/kg max.
6.	Sorbitanmonopalmitate/Sorbitan monostearate/tristearate	-	-	-	10g/kg max.
7.	Sucrose esters of fatty acids	-	-	-	10g/kg max.
E.	Preservatives (singly or in combination)	-	-	-	

1.	Sorbic Acid	-	-	-	1000mg/kg max, Table Margarine/Fat Spread
2.	Sodium/Potassium/Calcium Sorbate expressed as Sorbic Acid	-	-	-	
3.	Benzoic Acid	-	-	-	
4.	Sodium/Potassium/Benzoate expressed as Benzoic acid	-	-	-	
F.	Natural Colours	-	-	-	
1.	Beta-Carotene	-	-	-	25mg/kg max, Table Margarine/Fat Spread
2.	Annatto Extracts (as bixin/norbixin)	-	-	-	20mg/kg max, Table Margarine/Fat Spread
3.	Curcumin or turmeric (as curcumin)	-	-	-	5mg/kg max, Table Margarine/Fat Spread
4.	Beta-apo-8'-carotenal	-	-	-	25mg/kg max, Table Margarine/Fat Spread
5.	Methyl and Ethyl Esters of Beta-apo-8'-Carotenoic acid	-	-	-	25mg/kg max, Table Margarine/Fat Spread

				Spread
G. AcidityRegulators	-	-	-	
1. Citric Acid	-	-	-	GMP, TableMargarine/Fat Spread
2. Lactic Acid	-	-	-	
3. Sodium andPotassium salt of citric and lactic acid	-	-	-	
4. Calcium DisodiumEthylene diamine tetra acetate	-	-	-	50mg/kg max, TableMargarine/Fat Spread
H. Flavours	-	-	-	
Natural Flavoursand Natural Flavouring				
1. Substances/Nature-identical FlavouringSubstances/Artificial Flavouring Substances	-	-	-	GMP, TableMargarine/Fat Spread
2. Diacetyl	-	-	-	4mg/kg max, TableMargarine/Fat Spread

[Table 5] [Inserted by G.S.R. 821(E), dated 21-12-2004 (w.e.f. 21-6-2005)]List of Food Additives for use in Fish and Fish Products

S.No.	Nameof the additive	FrozenShrimps	FrozenLobsters	SaltedFish	Frozenfinfish
A.	Antioxidants				
1.	Ascorbic acid	GMP	-	-	-
2.	Sodium andPotassium ascorbate singly or in combination expressed asAscorbic acid	-	1gm/Kg maximum	-	1gm/Kg maximum
B.	Acidifyingagents				
1.	Acetic acid	-	-	-	-
2.	Citric acid	GMP	-	-	-
3.	Lactic acid	-	-	-	-
C.	MoistureRetention Agents singly orin combination including natural phosphate expressed as P2O5	-	-	-	-



1.	Sodiumpolyphosphate expressed as P <sub>2</sub> O <sub>5</sub>	-	-	-	-
2.	Potassiumpolyphosphate expressed as P <sub>2</sub> O <sub>5</sub>	10gm/Kg maximum	10gm/Kg maximum	-	-
3.	Calciumpolyphosphate expressed as P <sub>2</sub> O <sub>5</sub>		-	-	-
4.	Orthophosphoricacid	-	-	-	-
D.	Preservatives				
1.	Potassiumbisulphite expressed as sulphur dioxide	100gm/Kg maximum raw edible/30 mg/Kg Maximum cooked product	100gm/Kg maximum raw edible/30 mg/Kg Maximum cooked product	-	-
2.	Potassiumsulphite expressed as sulphur dioxide	-	-	-	-
3.	Sodiummetabisulphite expresses as sulphur dioxide	Singlyor in combination expressed as SO <sub>2</sub>	Singlyor in combination cooked product	-	-
4.	Sodium sulphiteexpressed as sulphur dioxide				
5.	Sodium sorbateexpressed as sorbic acid	-	-	-	-
6.	Calcium sorbateexpressed as sorbic acid	-	-	200mg/Kg maximum, singly or in combination expressed as sorbic acid	-
7.	Potassium sorbateexpressed as sorbic acid	-	-	-	-
8.	Sorbic acid	-	-	-	-
E.	Colours				
1.	Ponceau 4R	30mg/Kg maximum	-	-	-

## cooked mass

2.	Sunset Yellow	-	-	-	-
3.	Tartarazine	-	-	-	-
F.	Thickeningagents				
1.	Pectin	-	-	-	-
2.	Tragacanth gum	-	-	-	-
3.	Xanthan gum	-	-	-	-
4.	Sodium/Potassium/CalciumAlginate	-	-	-	-
5.	Carboxy MethylCellulose	-	-	-	-
G.	ModifiedStarches	-	-	-	-
1.	Acid treatedstarch	-	-	-	-
2.	Alkali treatedstarch	-	-	-	-
3.	Balanced starched	-	-	-	-
4.	Distarch adipateacetylated	-	-	-	-
5.	Distarch glycerol	-	-	-	-
6.	Distarchglycerol, acetylated	-	-	-	-
7.	Distarchglycerol, hydroxypropyl	-	-	-	-
8.	Distarchphosphate	-	-	-	-
9.	Distarchphosphate, acetylated	-	-	-	-
10.	Distarchphosphate, hydroxypropyl	-	-	-	-
11.	Monostarchphosphate	-	-	-	-
12.	Oxidezed starch	-	-	-	-
13.	Starch acetate	-	-	-	-
14.	Starch,hydroxypropyl	-	-	-	-
H	NaturalFlavours	-	-	-	-
1.	Natural flavoursand natural flavouring substances	-	-	-	-
I.	FlavourEnhancers	-	-	-	-
1.	MonosodiumGlutamate	-	-	-	-

J.	Sequestering Agents	-	-	-	-
1.	Calcium Disodium EDTA	-	-	-	-

[Table 6] [Inserted by G.S.R. 185(E), dated 21st March, 2005 and read with Corrigendum G.S.R. 596(E), dated 20th September, 2005, G.S.R. 159(E), dated 16th March, 2006, G.S.R. 575(E), dated 19th September, 2006, G.S.R. 606(E), dated 18th September, 2008 (w.e.f. 18-3-2009).] List of Food Additives for use in Thermally Processed Fruits

Sl.No.	Name of Additives	Peaches	Grape Fruits	Pineapple	Plums	Raspberries	Pears	S
A.	Acidifying Agents							
1.	Acetic Acid	-	-	-	-	-	-	-
2.	Citric Acid	GMP	GMP	GMP	GMP	GMP	GMP	G
3.	Fumaric Acid	-	-	-	-	-	-	-
4.	Lactic Acid	-	-	-	-	-	GMP	G
B.	Anti clouding Agent							
1.	Methyl Cellulose	-	10ppm Maximum	-	-	-	-	-
C.	Anti foaming Agents							
1.	Dimethyl Polysiloxane	-	-	10ppm Maximum	-	-	-	-
D.	Antioxidant							
1.	Ascorbic Acid	550ppm Maximum	550ppm Maximum	-	-	-	550ppm Maximum	-
E.	Colours (can be used singly or in combination within the specified limits)							
(a)	Natural :	-	-	-	200ppm Maximum		-	2 M
1	Chlorophyll	-	-	-		-	-	-
2	Caramel	-	-	-		-	-	-
3	Curcumin or turmeric	-	-	-		-	-	-
4	Beta-carotene	-	-	-		-	-	-
5	Beta apo-8 carotenal	-	-	-		-	-	-
6	Methylester of Beta-apo-8 carotenic acid	-	-	-		-	-	-
7	Ethylester of Beta-apo-8 carotenic	-	-	-		-	-	-

	acid							
8	Canthaxanthin	-	-	-	-	-	-	-
9	Riboflavin, Lactoflavin	-	-	-	-	-	-	-
10	Annatto	-	-	-	-	-	-	-
11	Saffron	-	-	-	-	-	-	-
(b)	Synthetic:							
1	Poncea 4R				200ppm Maximum	200ppm Maximum		200ppm Maximum
2	Carmoisine	-	-	-				
3	Erythrosine	-	-	-				
4	Tartarazine	-	-	-				
5	Sunset Yellow FCF	-	-	-				
6	Indigo Carmine	-	-	-				
7	Brilliant Blue FCF	-	-	-				
8	Fast green FCF	-	-	-				
F.	Firming Agents(Singly or in combination)							
1	Calcium Chloride	350ppm maximum	350ppm Maximum		350ppm Maximum	350ppm Maximum		350ppm Maximum
2	Calcium Lactate	-	350ppm Maximum			350ppm Maximum		350ppm Maximum
3	Calcium Gluconate	-	-	-	-	-	-	-
4	Calcium Carbonate	-	-	-	-	-	-	-
5	Calcium Bisulphite	-	-	-	-	-	-	-
G.	Thickening Agents							
1.	Modified Starches	-	-	-	-	-	-	-

[Table 7] [Inserted by G.S.R. 185(E), dated 21st March, 2005 and read with Corrigendum G.S.R. 596(E), dated 20th September, 2005, G.S.R. 159(E), dated 16th March, 2006, G.S.R. 575(E), dated 19th September, 2006, G.S.R. 606(E), dated 19th September, 2007 and G.S.R. 657(E), dated 18th September, 2008 (w.e.f. 18-3-2009).] List of Food Additives for use in Thermally Processed Vegetables

Sl.No.	Name of Additives	Canned Tomatoes	Green Beans / Wax Beans	Sweet Corn / Baby Corn	Mushrooms	Green Peas	Carrots	Chestnuts and Chestnut Puree
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A.	Acidifying Agents							
1.	Acetic Acid	GMP	-	GMP	GMP	-	-	-
2.	Citric Acid	GMP	GMP	GMP	GMP	GMP	GMP	GMP
3.	Lactic Acid	GMP	-	-	-	-	-	-
4.	L-Tartaric Acid	GMP	-	GMP	GMP	-	-	10 g./ Maxim
5.	Malic Acid	GMP	GMP	GMP	GMP	GMP	GMP	GMP
B.	Antioxidants (Singly)							
1.	Ascorbic Acid	-	-	GMP	GMP	-	-	300pp Maxim
2.	BHA	-	-	-	-	-		200pp Maxim
3.	TBHQ	-	-	-	-	-		-
4.	Acorbtyl Palmitate	-	-	-	-	-		-
C.	Colours (Can be used singly or in combination within the specified limits)							
(a)	Natural :Singly or in combination	-	200ppm Maximum	-	-	200ppm Maximum	-	-
1.	Chlorophyll	-	-	-	-	-	-	-
2.	Caramel	-	-	-	-	-	-	-
3.	Curcumin or turmeric	-	-	-	-	-	-	-
4.	Beta-carotene	-	-	-	-	-	-	-
5.	Beta-apo-8 carotenal	-	-	-	-	-	-	-
6.	Methylester of Beta-apo-8 carotenic acid	-	-	-	-	-	-	-
7.	Ethylester of Beta-apo-8 carotenic acid	-	-	-	-	-	-	-
8.	Canthaxanthin	-	-	-	-	-	-	-
9.	Riboflavin, Lactoflavin	-	-	-	-	-	-	-
10.	Annatto	-	-	-	-	-	-	-
11.	Saffron	-	-	-	-	-	-	-
(a)	Synthetic							
1.	Ponceau 4R	-	200ppm Maximum	-	-	200ppm Maximum	-	-

2.	Carmoisine	-	-	-	-	-	-	-
3.	Erythrosine	-	-	-	-	-	-	-
4.	Tartarazine	-	-	-	-	-	-	-
5.	Sunset Yellow FCF	-	-	-	-	-	-	-
6.	Indigo Carmine	-	-	-	-	-	-	-
7.	Brilliant Blue FCF	-	-	-	-	-	-	-
8.	Fast Green FCF	-	-	-	-	-	-	-
D.	Firming Agents(Singly or in combination)							
		0.80%Maximum		0.80%Maximum				
		Total		Total	0.80%Maximum			
		Calcium		Calcium	Total			
		ion		ion	Calcium ion			
		Content		Content	Content			
1.	Calcium Chloride	(dices, -		(dices, -	(dices, slices, 350ppm			
		slices, wedges)		slices, wedges)	wedges) Maximum			
		0.45%Maximum		0.45%Maximum	0.45%Maximum			
		(whole pieces)		(whole pieces)	(whole pieces)			
2.	Calcium Lactate	-	350ppm	-	-	-	-	350ppm
			Maximum					Maximum
3.	Calcium Gluconate	-	350ppm	-	-	-	-	350ppm
			Maximum					Maximum
4.	Calcium Carbonate	-	-	-	-	-	-	-
5.	Calcium Bisulphite	-	-	-	-	-	-	-
6.	Mono CalciumPhosphate	-	-	-	-	-	-	-
7.	AluminiumPotassium Sulphate	-	-	-	GMP	GMP	-	-
E.	Processing Aids							
1.	Stannous Chloride	-	-	-	-	-	-	-
F.	ThickeningAgents							
1.	Vegetable Gums(Singly or in combination)	-	10g /Kg	10g /Kg	10g /Kg	-	-	-
			Maximum	Maximum	Maximum			
(i)	Arabic Gum	-	-	-	-	-	-	-
(ii)	Carrageenan	-	-	-	-	-	-	-
(iii)	Guar Gum	-	-	-	-	-	-	-
(iv)	Carobobbean Gum	-	-	-	-	-	-	-

(v)	Xanthan Gum	-	-	-	-	-		
2.	Alginates (Singly or in Combination)	-	-	-	-			-
(i)	Ammonium Alginates	-	-	-	-			-
(ii)	Calcium Alginates	-	-	-	-			-
(iii)	Potassium Alginates	-	-	-	-			-
(iv)	Sodium Alginates	-	-	-	-			-
(v)	Propyl glycol Alginate	-	-	-	-			-
(vi)	Pectines	-	-	-		-		-
G.	Calcium Disodium ethylenediamine Softening Agents					200ppm Maximum		
H.	(Singly or in combination)							
1.	Sodium Bicarbonate	-	-	-	-	-	-	-
2.	Sodium Citrate							

[Table 8] [Inserted by G.S.R. 185(E), dated 21st March, 2005 and read with Corrigendum G.S.R. 596(E), dated 20th September, 2005, G.S.R. 159(E), dated 16th March, 2006, G.S.R. 575(E), dated 19th September, 2006, G.S.R. 606(E), dated 19th September, 2007 and G.S.R. 657(E), dated 18th September, 2008 (w.e.f. 18-3-2009).] List of Food Additives for use in Food Products

Sl.No.	Name of the Additives	Tamarind Pulp / Puree and Conc.	Synthetic Syrups for Dispensers	Tomato Puree and Paste	Vinegar	Carbonate Fruit Beverages
A.	Acidifying Agents					
1.	Citric Acid	-	GMP	GMP	-	GMP
2.	Fumaric Acid	-	-	-	-	-
3.	Lactic Acid	-	GMP	-	-	-
4.	L-Tartaric Acid	-	-	-	GMP	-
5.	Malic Acid	-	-	-	GMP	-
6.	Phosphoric Acids	-	GMP in Cola	-	-	-

## beverages only

B. Anticaking Agents (Singly or in combination)						
1.	Carbonates of calcium and magnesium	-	-	-	-	-
2.	Phosphates of calcium and magnesium	-	-	-	-	-
3.	Silicates of calcium, magnesium, aluminium or sodium or silicon dioxide	-	-	-	-	-
C. Antioxidants						
1.	Ascorbic	-	GMP	GMP	-	GMP
D. Colours (Can be used singly or in combination within the specified limits)						
(a) Natural :						
1.	Chlorophyll	-	200ppm Maximum	-	GMP only	100ppm Maximum
2.	Caramel	-	-	-	-	-
3.	Curcumin or turmeric	-	-	-	-	-
4.	Beta-carotene	-	-	-	-	-
5.	Beta-apo-8 carotenal	-	-	-	-	-
6.	Methylester of Beta-apo-8 carotenic acid	-	-	-	-	-
7.	Ethylester of Beta-apo-8 carotenic acid	-	-	-	-	-
8.	Canthaxanthin	-	-	-	-	-
9.	Riboflavin, Lactoflavin	-	-	-	-	-
10.	Annatto	-	-	-	-	-
11.	Saffron	-	-	-	-	-
(b) Synthetic:						
1.	Ponceau 4R	-	200ppm Maximum	-	-	100ppm Maximum
2.	Carmoisine	-	-	-	-	-



3.	Erythrosine	-	-	-	-	-
4.	Tartarazine	-	-	-	-	-
5.	Sunset Yellow FCF	-	-	-	-	-
6.	Indigo Carmine	-	-	-	-	-
7.	Brilliant Blue FCF	-	-	-	-	-
8.	Fast Green FCF	-	-	-	-	-
E.	Flavours					
	Natural Flavouring and natural flavouring substances / Nature identical	-	GMP	-	-	-
1.	flavouring substances / Artificial flavouring substances					
F.	Preservative (Singly or in combination)					
	Benzoic Acid and its Sodium, Potassium Salt or both (Calculated as Benzoic Acid)	750ppm Maximum	500ppm Maximum	250ppm Maximum in puree	-	120ppm Maximum
1.						
2.	Sulphur dioxide	-	350ppm Maximum	750ppm Maximum in paste	-	70ppm Maximum
3.	[Inserted by G.S.R. 63(E), dated 8th February, 2010 (w.e.f. 8-2-2010).]					
	Sorbic Acid and its calcium, sodium, potassium salt (calculated as Sorbic Acid)					300ppm maximum
G.	Thickening agents / Stabilising / Emulsifying agents					
1.	Vegetable gums (Singly or in combination)					
	Gum Arabic	-	GMP			GMP
2.	Alginates (singly or in combination)					
(i)	Calcium Alginates	-		-	-	
(ii)	Potassium Alginates	-	GMP	-	-	GMP
(iii)	Sodium Alginates	-	-	-		-

							[GMP]
							[Inserted by Notification No. G.S.R. 488 (E), dated 9.6.2010 (w.e.f. 12.9.1955)]
3.	Pectines	-	GMP	-	-		[GMP]
							[Inserted by Notification No. G.S.R. 488 (E), dated 9.6.2010 (w.e.f. 12.9.1955)]
4.	Eastergum	-	450ppm Maximum				[100 ppm maximum]
							[Inserted by Notification No. G.S.R. 488 (E), dated 9.6.2010 (w.e.f. 12.9.1955)]
5.	Xanthan Gum	-	0.5%Maximum			0. [5%Maximum] [Substituted by G.S.R. 431(E), dated 19th June, 2009 (w.e.f. 19-6-2009).]	
6.	Alginic Acid	-	GMP	-	-		GMP
			450ppm maximum subject to 100 ppm in ready to serve beverage afterdillution				
7.	Ouinine (AsSulphate)	-		-	-		
8. [] [Inserted by Notification No. G.S.R. 488 (E), dated 9.6.2010 (w.e.f. 12.9.1955)]	[Gellan gum] [Inserted by Notification No. G.S.R. 488 (E), dated 9.6.2010 (w.e.f. 12.9.1955)]	[-] [Inserted by Notification No. G.S.R. 488 (E), dated 9.6.2010 (w.e.f. 12.9.1955)]	[-] [Inserted by Notification No. G.S.R. 488 (E), dated 9.6.2010 (w.e.f. 12.9.1955)]	[-] [Inserted by Notification No. G.S.R. 488 (E), dated 9.6.2010 (w.e.f. 12.9.1955)]	[-] [Inserted by Notification No. G.S.R. 488 (E), dated 9.6.2010 (w.e.f. 12.9.1955)]	[GMP] [Inserted by Notification No. G.S.R. 488 (E), dated 9.6.2010 (w.e.f. 12.9.1955)]	
H.	PhosforusPentaoxide	-	-	-	-		

					500ppm Maximum	
I.	Nitrozen	-	-	-	400ppm Maximum	-
						[1000 ppm maximum]
	[J. [Inserted by G.S.R. 679(E), dated 31st October, 2006 (w.e.f. 31-10-2006).]	SequesterantSodium hexa meta phosphate	-	-	-	[Inserted l Notificatio No. G.S.R. 488 (E), dated 9.6.2010 (w.e.f. 12.9.1955)

[Table 9] [Inserted by G.S.R. 185(E), dated 21st March, 2005 and read with Corrigendum G.S.R. 596(E), dated 20th September, 2005, G.S.R. 159(E), dated 16th March, 2006, G.S.R. 575(E), dated 19th September, 2006, G.S.R. 606(E), dated 19th September, 2007 and G.S.R. 657(E), dated 18th September, 2008 (w.e.f. 18-3-2009).]List of Food Additives for use in Food Products

Sl.No.	Nameof Additives	Candied and Glazed Fruit	Crystallised Murabba/ Preserve	Squashes, Crushes, Fruit Syrups, Sharbats, Cordial and Barley Water	GingerCocktail (Ginger Beer and Gingerale)	Fruit/ Veg. Juice, Pulp, Puree with Preservative
A.	AcidifyingAgents					
1.	Acetic Acid	-	-	-	GMP	GMP
2.	Citric Acid	GMP	GMP	GMP	GMP	GMP
3.	Lactic Acid	-	-	GMP	GMP	GMP
4.	L-Tarlaric Acid	GMP	GMP	GMP	GMP	-
5.	Malic Acid	GMP	GMP	GMP	GMP	GMP
6.	Phosphoric Acids	-	-	-	-	-
B.	AntifoamingAgents					
1.	DimethylPolysiloxane	-	-	-	-	-
2.	Mono anddiglycerides of fatty acids and edible oils	-	-	-	-	-
C.	Antioxidants					
1.	Ascorbic Acid	-	GMP	GMP	GMP	GMP
D.						

Colours (Can be used singly or in combination within the specified limits)

(a)

Natural :

		200ppm Maximum	-	200ppm Maximum (on dilution 200 ppm except cordial Maximum and barley water).	-	-
1.	Chlorophyll	200ppm Maximum	-			
2.	Caramel	-	-	-	-	-
3.	Curcumin or turmeric	-	-	-	-	-
4.	Beta-carotene	-	-	-	-	-
5.	Beta apo-8 carotenal	-	-	-	-	-
6.	Methylester of Beta-apo-8 carotenic acid	-	-	-	-	-
7.	Ethylester of Beta-apo-8 carotenic acid	-	-	-	-	-
8.	Canthaxanthin	-	-	-	-	-
9.	Riboflavin, Lactoflavin	-	-	-	-	-
10.	Annatto	-	-	-	-	-
11.	Saffron	-	-	-	-	-

(b)

Synthetic:

		200ppm Maximum	-	200ppm Maximum	200ppm Maximum	-
1.	Ponceau 4R	200ppm Maximum	-			
2.	Carmoisine	-	-	-	-	-
3.	Erythrosine	-	-	-	-	-
4.	Tartarazine	-	-	-	-	-
5.	Sunset Yellow FCF	-	-	-	-	-
6.	Indigo Carmine	-	-	-	-	-
6.	Brilliant Blue FCF	-	-	-	-	-
7.	Brilliant Blue FCF	-	-	-	-	-
8.	Fast Green FCF	-	-	-	-	-

E.

Firming Agents (Singly or in combination)

1.	Calcium Chloride	GMP	GMP	-	-	-
2.	Calcium Lactate	GMP	GMP	-	-	-
3.	Calcium Gluconate	GMP	GMP	-	-	-
4.	Calcium Carbonate	GMP	GMP	-	-	-
5.	Calcium Bisulphite	GMP	GMP	-	-	-
F.	Flavours					
	Natural Flavouring and					
1.	Natural Flavouring Substances	GMP	GMP	GMP	GMP	GMP
	Nature					
	Identical Flavouring Substances	GMP	GMP	GMP	GMP	GMP
G.	Preservatives (Singly or in combination)					
	Benzoic Acid and its					
	Sodium and Potassium					
1.	Salt or both (Calculated as Benzoic Acid)		200ppm Maximum	600ppm Maximum	600ppm Maximum	600ppm Maximum
						1000ppm Maximum except Cherry, Strawberry, Raspberry, where it shall be 2000 ppm Maximum
2.	Sulphur dioxide	150ppm Maximum	40ppm Maximum	350ppm Maximum	350ppm Maximum	
	Sorbic Acid					
	Calcium Sorbate and Potassium Sorbate expressed as Sorbic Acid	500ppm Maximum	500ppm Maximum	1000ppm Maximum	200ppm Maximum	-
3.						
H.	Processing Aids					
	Sodium Metabi-Sulphite as Sulphur dioxide	-	-	-	-	-
I.	Thickening Agents					
1.	Xanthan Gum	-	-	0.5% Maximum	-	-

2.	Alginates (Singly or in combination)			GMP		
(i)	Ammonium Alginates	-	-	-	-	-
(ii)	Calcium Alginates	-	-	-	-	-
(iii)	Potassium Alginates	-	-	-	-	-
(iv)	Sodium Alginates	-	-	-	-	-
(v)	Propyl glycol alginates	-	-	-	-	-
3.	Pectines	-	-	-	-	-
4. []		[-] [Inserted by Notification No. G.S.R. 488 (E), dated 9.6.2010 (w.e.f. 12.9.1955)]	[-] [Inserted by Notification No. G.S.R. 488 (E), dated 9.6.2010 (w.e.f. 12.9.1955)]	[GMP] [Inserted by Notification No. G.S.R. 488 (E), dated 9.6.2010 (w.e.f. 12.9.1955)]	[-] [Inserted by Notification No. G.S.R. 488 (E), dated 9.6.2010 (w.e.f. 12.9.1955)]	[-] [Inserted by Notification No. G.S.R. 488 (E), dated 9.6.2010 (w.e.f. 12.9.1955)]

**J. Softening Agents (Singly or in Combination)**

1.	Sodium Bicarbonate	-	-	-	-	-
2.	Sodium Citrate	-	-	-	-	-

[Table 10] [Inserted by G.S.R. 185(E), dated 21st March, 2005 and read with Corrigendum G.S.R. 596(E), dated 20th September, 2005; G.S.R. 159(E), dated 16th March, 2006; G.S.R. 575(E), dated 19th September, 2006; G.S.R. 606(E), dated 19th September, 2007 and G.S.R. 657(E), dated 18th September, 2008 (w.e.f. 18-3-2009).] List of Food Additives for use in Food Products

Sl.No.	Name of Additives	Jam/ Jellies / Fruit Cheese	Fruit Marmalades	Fruit Bar / Toffee	Fruit Cereal Flakes	RTS Fruits and Vegetable Beverages
A.	Acidifying Agents (Singly or in combination)					
1.	Acetic Acid	-	-	-	-	-
2.	Citric Acid	GMP	GMP	GMP	-	GMP

3.	Fumaric Acid	GMP	GMP	GMP	-	GMP
4.	Lactic Acid	-	-	-	-	-
5.	L-Tartaric Acid	GMP	GMP	GMP	-	GMP
6.	Malic Acid	GMP	GMP	GMP	-	GMP
7.	Phosphoric Acid	-	-	-	-	-
B.	Anticaking Agents (Singly or in combination)					
1.	Carbonates of Calcium and magnesium	-	-	-	-	-
2.	Phosphates of calcium and magnesium	-	-	-	-	-
3.	Silicates of calcium, magnesium, aluminium or sodium or silicon dioxide	-	-	-	-	-
C.	Antifoaming Agents					
1.	Dimethyl Polysiloxane	10ppm Maximum	10ppm Maximum	-	-	-
2.	Mono and diglycerides of fatty Acids of edible oils	GMP	GMP	-	-	-
D.	Antioxidants					
1.	Ascorbic Acid	GMP	GMP	GMP	-	GMP
2.	BHA	-	-	-	-	-
3.	TBHQ	-	-	-	-	-
4.	Ascorbyl palmitate	-	-	-	-	-
E.	Colours (Can be used singly or in combination within the specified limits)					
(a)	Natural:					

1.	Chlorophyll	GMP	GMP	GMP	-	GMP
2.	Caramel	-	-	-	-	-
3.	Curcumin or turmeric	-	-	-	-	-
4.	Beta-carotene	-	-	-	-	-
5.	Beta apo-8-carotenal	-	-	-	-	-
6.	Methylester of Beta apo-8 carotenic acid	-	-	-	-	-
7.	Ethylester of Beta apo-8 carotenic acid	-	-	-	-	-
8.	Canthaxanthin	-	-	-	-	-
9.	Riboflavin, Lactoflavin	-	-	-	-	-
10.	Annatto	-	-	-	-	-
11.	Saffron	-	-	-	-	-
(b)	Synthetic:	200ppm Maximum	200ppm Maximum	200ppm Maximum		100ppm Maximum
1.	Ponceau 4R		-	-	-	
2.	Carmoisine		-	-	-	
3.	Erythrosine		-	-	-	
4.	Tartarazine		-	-	-	
5.	Sunset Yellow FCF		-	-	-	
6.	Indigo Carmine		-	-	-	
7.	Brilliant Blue FCF		-	-	-	
8.	Fast Green FCF		-	-	-	
F.	Firming Agents (Singly or in combination)					
1.	Calcium Chloride	200ppm Maximum	-	-	-	-
2.	Calcium Lactate					
3.	Calcium Gluconate	-	-	-	-	-
4.	Calcium Carbonate	-	-	-	-	-
5.	Calcium Bisulphite	-	-	-	-	-
G.	Flavours					
1.	Natural Flavouring and Natural Flavouring substances / Nature-identical flavouring substances / artificial flavouring	GMP	GMP	GMP	-	-



substances

H. Flavour Enhancer

1.	MSG (Enhancer)	-	-	-	-	-
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I. Preservatives (Singly or in combination) and its Salt

1.	Benzoic Acid and its Sodium and Potassium Salt or both (calculated as Benzoic Acid)	200ppm Maximum	200ppm Maximum	200ppm Maximum	-	120ppm Maximum
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2.	Sulphur dioxide (Carry over from fruit products)	40ppm Maximum	40ppm Maximum	100ppm Maximum	-	70ppm Maximum
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3.	Sorbic Acid and its Calcium, Sodium Potassium Salt (calculated as Sorbic Acid)	500ppm Maximum	500ppm Maximum	500ppm Maximum	-	300ppm Maximum
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J. Processing Aids

1.		-	-	-	-	-
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K.	Nitrogen and Carbon-dioxide Thickening Agents (Singly or in combination)						
1.	Modified Starches	-	-	-	-	-	
2.	Vegetable Gums (Singly or in Combination)	-	-	-	-	-	
(i)	Arabic Gum	-	-	-	-	-	[GMP (for RTS fruit beverages only)] [Inserted by G.S.R. 63(E), dated 8th February, 2010 (w.e. 8-2-2010).
(ii)	Carrageenan	-	-	-	-	-	
(iii)	Guar Gum	-	-	-	-	-	
(iv)	Carobbean Gum	-	-	-	-	-	
(v)	Xanthan Gum	-	-	-	-	-	
3.	Alginates (Singly or in combination)	-	-	-	-	-	
(i)	Calcium Alginates	GMP	GMP	GMP	GMP	-	
(ii)	Potassium Alginates	[GMP (for RTS fruit beverages	-	-	-	-	-

			only)]				
			[Inserted by G.S.R. 63(E), dated 8th February, 2010 (w.e.f. 8-2-2010).]				
(iv)	Proply glycolalginate	-	-	-	-	-	-
(v) []			[GMP (for RTS fruit beverages only)]				
[Inserted by G.S.R. 63(E), dated 8th February, 2010 (w.e.f. 8-2-2010).]	[Alginic acid-GMP [Inserted by G.S.R. 63(E), dated 8th February, 2010 (w.e.f. 8-2-2010).]		[Inserted by G.S.R. 63(E), dated 8th February, 2010 (w.e.f. 8-2-2010).]	-	-	-	-
			[GMP(for RTS fruit beverages only)]				
4.	Pectines		[Inserted by G.S.R. 63(E), dated 8th February, 2010 (w.e.f. 8-2-2010).]	[GMP] [Inserted by G.S.R. 63(E), dated 8th February, 2010 (w.e.f. 8-2-2010).]	[GMP] [Inserted by G.S.R. 63(E), dated 8th February, 2010 (w.e.f. 8-2-2010).]	-	-
5. [			- [Inserted by		- [Inserted by	- [Inserted by	100 ppm
[Inserted by			Notification		Notification	Notification	Max.
No. G.S.R. 488 (E), dated 9.6.2010 (w.e.f. 12.9.1955)]	Ester gum [Inserted by Notification No. G.S.R. 488 (E), dated 9.6.2010 (w.e.f. 12.9.1955)]	No. G.S.R. 488 (E), dated 9.6.2010 (w.e.f. 12.9.1955)]	- [Inserted by Notification No. G.S.R. 488 (E), dated 9.6.2010 (w.e.f. 12.9.1955)]		No. G.S.R. 488 (E), dated 9.6.2010 (w.e.f. 12.9.1955)]	No. G.S.R. 488 (E), dated 9.6.2010 (w.e.f. 12.9.1955)]	[Inserted by Notification No. G.S.R. 488 (E), dated 9.6.2010 (w.e.f. 12.9.1955)]
6. []	[Gellan gum] [Inserted by Notification No.	[-] [Inserted by	[-] [Inserted by		[-] [Inserted by	[-] [Inserted by	[GMP]
[Inserted by			Notification No.				[Inserted by

Notification No. G.S.R. 488 (E), dated 9.6.2010 (w.e.f. 12.9.1955)]	G.S.R. 488 (E), dated 9.6.2010 (w.e.f. 12.9.1955)]	Notification No. G.S.R. 488 (E), dated 9.6.2010 (w.e.f. 12.9.1955)]	G.S.R. 488 (E), dated 9.6.2010 (w.e.f. 12.9.1955)]	Notification No. G.S.R. 488 (E), dated 9.6.2010 (w.e.f. 12.9.1955)]	Notification No. G.S.R. 488 (E), dated 9.6.2010 (w.e.f. 12.9.1955)]	Notification No. G.S.R. 488 (E), dated 9.6.2010 (w.e.f. 12.9.1955)]
L.	Artificial sweeteners and Polyols					
1.	Aspartame	1000ppm Maximum	1000ppm Maximum	-	-	-
2.	Sorbitol	30 %Maximum	30 %Maximums	-	-	-
M.	Softening Agents (Singly or in combination)					
1.	Sodium Bi-Carbonate					
2.	Sodium Citrate	-	-	-	-	-
N.	Sequesterant Sodium Hexameta Phosphate	[-] [Inserted by Notification No. G.S.R. 488 (E), dated 9.6.2010 (w.e.f. 12.9.1955)]	[-] [Inserted by Notification No. G.S.R. 488 (E), dated 9.6.2010 (w.e.f. 12.9.1955)]	[-] [Inserted by Notification No. G.S.R. 488 (E), dated 9.6.2010 (w.e.f. 12.9.1955)]	[-] [Inserted by Notification No. G.S.R. 488 (E), dated 9.6.2010 (w.e.f. 12.9.1955)]	[1000 ppm Max.] [Inserted by Notification No. G.S.R. 488 (E), dated 9.6.2010 (w.e.f. 12.9.1955)]

[Table 11] [Inserted by G.S.R. 185(E), dated 21st March, 2005 and read with Corrigendum G.S.R. 596(E), dated 20th September, 2005, G.S.R. 159(E), dated 16th March, 2006, G.S.R. 575(E), dated 19th September, 2006, G.S.R. 606(E), dated 19th September, 2007 and G.S.R. 657(E), dated 18th September, 2008 (w.e.f. 18-3-2009).] List of Food Additives for use in Food Products

Sl.No.	Name of Food Additive	Table Olives	Raisins	Dates	Grated Coconut	Desiccated Dry Fruits & Nuts
A.	Acidifying Agents					
1.	Citric Acid	15gm/kg maximum	-	-	-	-
2.	L-Tartaric Acid	15gm/kg maximum	-	-	-	-
3.	Acetic Acid	GMP	-	-	-	-
4.	Lactic Acid	15gm/kg maximum	-	-	-	-
5.	Hydrochloric Acid	GMP	-	-	-	-
B.	Acidity Regulators					

1.	Sodium hydroxide	GMP	-	-	-	-
2.	PotassiumHydroxide	GMP	-	-	-	-
C.	Antioxidants					
1.	L-Ascorbic Acid	0.2gm/kgmaximum	-	-	-	-
D.	Preservatives					
	Sulphur dioxide,Sodium/Potassium/Calcium sulphite/bisulphite/metasulphiteexpressed as SO2	1.5gm/kgmaximum only SO2	-	-	5.0gm/kgmaximum only SO2	2.0gm/kgmaximum
2.	BenzoicAcid/Sodium/Potassium Benzoate expressed as Benzoic Acid	1gm/kg maximum	-	-	-	-
3.	SorbicAcid/Sodium/Potassium ascorbate expressed as sorbic acid	0.5gm/kg maximum	-	-	-	0.5gm/kg maximum in dried a prio
E.	Colourretention/stabilising agents					
1.	Ferrous Gluconate	0.15gm/kg maximum as total iron	-	-	-	-
2.	Ferrous Lactate	0.15gm/kg maximum as total iron	-	-	-	-
F.	Flavours					
1.	Natural Flavoursand Natural Flavouring Substances	GMP	-	-	-	-
2.	Nature identicalflavouring substances		-	-	-	-
3.	Artificialflavouring substances		-			-
G.	FlavourEnhancers					
1.	Mono-SodiumGlutamate	5.0gm/kg maximum	-	-	-	-
H.	ThickeningAgents for pastes for stuffing olives					
1.	Sodium Alginates	5.0gm/kg maximum	-	-	-	-
2.	Xanthan gum	3.0gm/kg maximum	-	-	-	-
3.	Carageenan	GMP	-	-	-	-
4.	Carobeean gum	GMP	-	-	-	-
5.	Guar gum	GMP	-	-	-	-
I.	Firming Agentsfor stuffed olives					
1.	Calcium Chloride	1.5g/kg maximum as Calcium ions in	-	-	-	-

stuffed end product						
2.	Calcium Lactate	-	-	-	-	-
3.	Calcium Citrate	-	-	-	-	-
J.	Miscellaneous					
1.	Mineral Oil (Foodgrades)	-	5gm/kg maximum	-	-	-
2.	Sorbitol	-	5gm/kg maximum	GMP	-	-
3.	Glycerol	-	-	GMP	-	-
4.	DimethylPolysiloxane	-	-	-	-	-
5.	Carbon Dioxide	GMP	-	-	-	-
6.	Nitrogen	GMP	-	-	-	-
7.	Cultures of LacticAcid	GMP	-	-	-	-

[Table No. 12] [Inserted by G.S.R. 184(E), dated 21st March, 2005 (w.e.f. 21-9-2005).]List of Food Additives For Use in Sugars And Salts

Name of Food Additive	Refined Sugar	Sugar / powdered Sugar	Icing Dextrose	Glucose Syrup	Dried Glucose Syrup	Edible Common Salt / Iodised Iron Fortified Common Salt	Misri, Gur or Jaggery, Plantation White Sugar, Cube Sugar, Golden Syrup
A. Preservative							
1. Sulphur dioxide	20ppm max.	20ppm max.	70ppm max.	40ppm max.	20ppm max., “Sulphur Dioxide may be present in an amount not exceeding 150 ppm if the product is intended for manufacture of confectionery to be sold under a label as specified under rule 42(x)	-	70ppm max.

Anticaking							
B. agents singly or in combination							
Carbonates of							
1. calcium and magnesium	-	-	-	-	-	-	-
Phosphate of							
2. calcium and magnesium	-	-	-	-	-	-	-
Silicates of calcium, magnesium, aluminium or sodium or silicon dioxide							
3.	-	15gm/kg max.	-	-	-	20gm/kg max.	-
Myristates, palmitates or stearates of							
4. aluminium, ammonium, calcium, potassium or sodium	-	15 gm/ kg max.	-	-	-	20gm./kg max.	-
C. Crystal modifiers							
Calcium, Sodium or Potassium							
1. Ferrocyanides singly or in combination expressed as Ferrocyanide	-	-	-	-	-	10ppm max.	-

[Table No. 13] [Inserted by G.S.R. 184(E), dated 21st March, 2005 (w.e.f. 21-9-2005) and as corrected by Corrigendum G.S.R. 595(E), dated 19th September, 2005.] List of Food Additives For Use in Cocoa Powder, Chocolate, Sugar Boiled Confectionery, Chewing Gum/bubble Gum

S.No.	Name of Additives	Cocoa Powder	Chocolate-White, Milk, Plain, Composite, Filled	Sugar based/Sugar confectionery
A. Preservatives (Singly or in combination)				
1.	Benzoic Acid, Sodium Benzoate, Potassium Benzoate	1500ppm max.	1500ppm max.	1500ppm max.
2.	Sulphur dioxide	2000ppm max.	150ppm max.	2000ppm max.
3.	Sorbic Acid and its Calcium, Sodium, Potassium Salts (calculated as Sorbic Acid)	1500ppm max.	1000ppm max.	2000ppm max.

4.	Class I preservative as listed under rule 53	GMP	GMP	GMP
B.	Anticaking Agents (Singly or in Combination)	10gm/kg max.		
1.	Calcium Phosphate	-	-	-
2.	Silicon dioxide		-	-
3.	Sodium Aluminium silicate		-	-
C.	Colours (Can be used singly or in combination within the specified limits but within the same class, i.e, either natural or synthetic)			
(a)	Natural :Singly or in combination			
1.	Chlorophyll	-		
2.	Caramel	-	Max 100 ppm in filled chocolate only	GMP
3.	Curcumin or Turmeric	-		
4.	Beta-carotene	-		
5.	Beta-apo-8-carotenal	-	Max 100 ppm in filled chocolate only	GMP
6.	Ethylester of Beta-apo-8-carotenoic acid	-		
7.	Methylester of Beta-apo-8-carotenoic acid			
8.	Canthaxanthin	-		
9.	Riboflavin (Lactoflavin)	-		
10.	Annatto	-		
11.	Saffron	-		
(b)	Synthetic colour and inorganic colouring matter (singly or in combination)			
1.	Erythrosine	-	Max 100 ppm in filled chocolate only	GMP
2.	Carmoisine	-		
3.	Ponceau 4R	-		
4.	Fast Green FCF	-		
5.	Indigo Carmine	-		
6.	Brilliant Blue-FCF	-		



7.	Sunset Yellow FCF	-		
8.	Tartrazine	-		
9.	Titanium dioxide	-		10000 ppm max.
D.	Flavours(Singly or in combination)			
	Natural Flavourand Natural Flavouring substances/Nature			
1.	identical	GMP	GMP	GMP
	flavouringsubstances/Artificial/Flavouring Substances			
2.	Vanilin	-	1gm./kgmax. singly or in combination	GMP
3.	Ethyl Vanilin	-		
E.	Emulsifier(Singly or in combination)			
1.	Mono andDiglycecrides of edible fatty acids	GMP	GMP	
2.	Lecithin	10gm/kg max.	GMP	
3.	Ammonium Salts ofPhosphadic acids	10gm/kg max.	10gm/kg max.	Asprovided in the standard
4.	Sucrose esters offatty acids	10gm/kg max.	-5gm/kg max.10gm/kg max.	Asprovided in the standard
5.	Polyglycerolpolyricinoleate	-		
6.	Sorbitanmonstearate	-		
7.	Sorbitantristearate	-		
8.	PolyxyethyleneSorbitan monostrearate	-		
9.	Carageenan	-	-	
10.	Modified starches	-	-	
11.	Glycerol	-	GMP	
F.	AlkalizingAgents (Singly or in combination)			
	Sodium, Potassium,Calcium, Magnesium, Ammonium carbonates	0.5percent max. on fat free cocoa (singly or in combination)	GMP	Calciumcarbonate
1.				
2.	Sodium, Potassium,Calcium, Magnesium, Bicarbonates as K <sub>2</sub> CO <sub>3</sub>	Calciumbecarbonate/Sodium bicarbonate-GMP	Sodiumbicarbonate-GMP	-

3.	Sodium, Potassium, Calcium, Magnesium, Ammonium Hydroxide			-
G.	Neutralizing Agents/Acidulents			
1.	Phosphoric Acid	2.5gm/kg max. as P <sub>2</sub> O <sub>5</sub> on cocoa fraction	2.5gm/kg max. as P <sub>2</sub> O <sub>5</sub>	1300ppm max. as
2.	Citric Acid	GMP	GMP	GMP
3.	L-Tartaric Acid	5gm/kg max.	5gm/kg max.	2000ppm max.
4.	Sodium Hexameta Phosphate	-	-	GMP as buffering agent
5.	Malic Acid	-	GMP	GMP
H.	Antioxidants			
1.	BHA	-	200ppm max.	100ppm max.
2.	TBHQ	-	200ppm max.	100ppm max.
3.	Tocopherol	-	750ppm max.	500ppm max.
4.	Ascorbyl Palmitate	-	200ppm max.	-
5.	Propylgallate	-	200ppm max.	-
6.	L-Ascorbic Acid	GMP	GMP	GMP
7.	Lecithin	GMP	GMP	GMP
I.	Jellyifying Agents			
1.	Gelatine (Food Grade)	-	-	GMP
2.	Agar Agar	-	-	-
3.	Sodium Carboxymethyl Cellulose	-	-	-
J.	Lubricants			
1.	Talc	-	-	0.2percent max.
2.	Icing Sugar	-	-	GMP
3.	Mineral Oil	-	-	0.2percent max.
4.	Glycerine	-	-	GMP
5.	Paraffin Wax or Liquid Paraffin (Food Grade)	-	-	GMP
6.	Calcium/Magnesium/Sodium Salts	-	-	GMP

## of Stearic Acid

K.	Miscellaneous	-	-	-
1.	Phosphated Starch	-	-	-

[Table 14] [Inserted by G.S.R. 356(E), dated 7th June, 2005 and read with Corrigendum G.S.R. 706(E), dated 6th December, 2005, G.S.R. 131(E), dated 3rd March, 2006, G.S.R. 532(E), dated 5th September, 2006, G.S.R. 575(E), dated 5th September, 2007, G.S.R. 591(E), dated 13th August, 2008 and G.S.R. 805(E), dated 20th November, 2008, G.S.R. 117(E), dated 24th February, 2009, G.S.R. 329(E), dated 15th May, 2009, G.S.R. 606(E), dated 28th August, 2009 and G.S.R. 175(E), dated 5th March, 2010 (w.e.f. 7-9-2010).] Food Additives for use in Milk Products

Sl.No.	Name of Additives	Cheese/ Sliced / cut shredded cheese	Processed cheese	Processed cheese spread	All types of Yoghurts	Evaporated milk
A.	Stabilisers singly or in combination expressed as anhydrous substances :-					
1.	(a) Sodium Chloride, Potassium Chloride, Calcium Chloride	-	-	-	-	2 gm/ kg singly or 3 gm / kg in combination Maximum
	(b) Calcium Carbonate, potassium carbonate, sodium Carbonate	-	-	-	-	-
	(c) Calcium citrate, Sodium citrate and potassium citrate	-	-	-	-	-
		-	-	-	-	-

	(d) Calcium Salt of orthophosphoric acid					
	(e) Calcium Salt of Polyphosphoric acid	-	-	-	-	-
	(f) Potassium Salt of orthophosphoric acid	-	-	-	-	-
	(g) Potassium salt of polyphosphoric acid	-	-	-	-	-
	(h) Sodium Salt of orthophosphoric acid	-	-	-	-	-
	(i) Sodium Salt of Polyphosphoric acid	-	-	-	-	-
2.	Carrageenan	-	-	-	5 gm/ kg Maximum	150mg / kg Maximum
3.	Sodium / Potassium/ Calcium and Ammonium alginates	-	-	-	-	-
4.	Gelatine	-	-	-	10 gm/ kg Maximum	-
5.	Lecithins	-	-	-	-	-
6.	Pectins	-	-	-	10 gm/ kg Maximum	-
7.	Sodium carboxymethylcellulose	-	-	-	5 gm/ kg Maximum	-
8.	Agar	-	-	-	5 gm/ kg Maximum	-
9.	Guar gum	-	-	-	5 gm/ kg Maximum	-
10.	Xanthan gum	-	-	-	5 gm/ kg Maximum	-
11.	Tragacanth gum	-	-	-	5 gm/ kg Maximum	-
12.	Karaya gum	-	-	-	5 gm/ kg Maximum	-
13.	Furcellaran	-	-	-	5 gm/ kg Maximum	-
14.	Propylene glycol alginate	-	-	-	-	-
15.	(a) Poly Glycerol Esters of	-	-	-	-	-

	Fatty acids					
	(b) Polyoxyethylene sorbitan monolaurate					
	(c) Polyoxyethylene sorbitan tristearate					
	(d) Polyoxyethylene sorbitan monostearate					
16.	Mono-anddiglycerides of fatty acids	-	-	-	-	-
17.	Methyl cellulose	-	-	-	-	-
B.	Thickenerand Modifying Agents singly or in combination:-					
1.	Micro-crystallinecellulose	-	-	-	-	-
C.	Modifiedstarches singly or in combination:-					
1.	Acid-treatedstarch	-	-	-	-	-
2.	Alkaline-treatedstarch	-	-	-	-	-
3.	Bleached starch	-	-	-	-	-
4.	Acetylateddistarch adipate	-	-	-	-	-
5.	Distarch glycerol	-	-	-	-	-
6.	Acetylateddistarch glycerol	-	-	-	-	-
7.	Hydroxypropyldistarch glycerol	-	-	-	-	-
8.	Distarch phosphate	-	-	-	-	-
9.	Acetylateddistarch phosphate	-	-	-	-	-
10.	Hydroxypropyldistarch phosphate	-	-	-	-	-
11.	Monostarchphosphate	-	-	-	-	-

12.	Oxidized starch	-	-	-	-	-
13.	Starch acetate	-	-	-	-	-
14.	HydroxypropylStarch	-	-	-	-	-
D.	Flavours:-					
1.	Venilla Extracts					
2.	Vaillin					
3.	Ethyl Vanillin					
	Natural Flavouring and Natural Flavouring Substances / Nature identical	-	-	-	GMP subject to declaration	-
4.	Flavouring substances artificial flavouring substances					
E.	Colours (Natural Singly or in combination) :-					
1.	Curcumin	100mg / kg Maximum	100mg / kg Maximum	100mg / kg Maximum	-	-
2.	Riboflavin	100mg / kg Maximum	100mg / kg Maximum	100mg / kg Maximum	-	-
3.	Chlorophyll	100mg / kg Maximum	100mg / kg Maximum	100mg / kg Maximum	-	-
4.	Beta-carotene	100mg / kg Maximum	-	-	-	-
5.	Carotene (natural extract)	100mg / kg Maximum	100mg / kg Maximum	100mg / kg Maximum	-	-
6.	Annatto Extract on bixin / nor bixin basis (50-50 ratio)	10-50mg / kg Maximum Normal to Orange coloured	10-50mg / kg Maximum Normal to Orange coloured	10-50mg / kg Maximum Normal to Orange coloured	-	-
7.	Beta apo carotenal	35 mg/ kg Maximum	-	-	-	-
8.	Methyl ester of Beta apo 8 carotenoic acid	35 mg/ kg Maximum	-	-	-	-

9.	Ethyl ester of Beta apo 8 carotenoic acid	-	-	-	-	-
10.	Canthaxanthin	-	-	-	-	-
11.	Caramel colors(plain)	-	-	-	-	-
12.	Caramel colors(Ammonium Sulphite Process)	-	-	-	-	-
E.	Colours(Synthetic-Singly or in combination) :-					
	(a) Ponceau 4R,(b) Carmoisine,(c) Erythrosine,(d) Tartrazine,(e) Sunset YellowFCF,(f) Indigo Carmine(g) Brilliant BlueFCF,(h) Fast GreenFCF-singly or in Combination	-	-	-	100ppm Maximum (only in flavoured and fruit yoghurt)	-
F.	AcidityRegulators :-					
1.	CalciumCarbonates, Magnesium Carbonates	GMP	-	-	-	-
2.	Sodium bicarbonate, Sodium Carbonate	-	-	-	-	-
3.	Sodium Hydroxide,Calcium hydroxide	-	-	-	-	-
4.	Sodium Phosphate	-	-	-	-	-
G.	Preservatives:-					
		3000mg / kg Maximum				
1.	Sorbic Acid,Sodium Sorbate, Potassium sorbate, Calcium Sorbate expressed asSorbic Acid	for cut, sliced & shredded cheese	3000mg / kg Maximum	3000mg / kg Maximum	-	-
		1000 mg /kg Maximum				
2.	Nisin	12.5mg / kg Maximum	12.5mg / kg Maximum	12.5mg / kg Maximum	-	-

Propionic Acid /sodium						
Propionate / Calcium						
3.	propionate expressed as	3000mg / kg	-	-	-	-
propionic acid-Singly or in combination						
Maximum						
H. For Surface / rind						
Treatment only:-						
Sorbic Acid /Potassium						
Sorbate / calcium Sorbate						
1.	expressed as sorbic	1 gm/ kg	-	-	-	-
acids singly or in combination						
Maximum						
2 mg/ dm						
sq surface,						
not						
2.	Pimaricin(natamycin)	present in	-	-	-	-
depth of 5 mm						
I. Anticaking Agents:-						
(a) Cellulose,						
(b) Carbonates of Calcium						
and Magnesium, (c)						
Phosphates of Calcium and						
Magnesium, (d) Silicates						
of calcium,						
1.	magnesium, aluminium or	10 gm/ kg	-	-	-	-
sodium or silicon dioxide						
Maximum						
(e) myristates,						
palmitates or Stearates of						
aluminium, ammonium,						
calcium potassium or						
sodium						
J. Acidifying Agents singly or						
in combination :-						
40 gm/ kg						
1.	Citric Acid	-	Maximum with	40 gm/ kg	-	-
emulsifiers						
Maximum with						
emulsifiers						
40 gm/ kg						
2.	Phosphoric Acid	-	Maximum with	40 gm/ kg	-	-
emulsifiers						
Maximum with						
emulsifiers						



3.	Acetic Acid	-	40 gm/ kg Maximum with emulsifiers	40 gm/ kg Maximum with emulsifiers	-	-
4.	Lactic Acid	-	40 gm/ kg Maximum with emulsifiers	40 gm/ kg Maximum with emulsifiers	-	-
5.	Sodium bicarbonate/ Calcium Carbonate expressed as Anhydrous substance	-	40 gm/ kg Maximum with emulsifiers	40 gm/ kg Maximum with emulsifiers	-	-
6.	Malic acid (DL-)	-	-	-	-	-
7.	L-(+ Tartaric Acid & Sodium / Potassium Salts)	-	-	-	-	-
8.	Sodium Hydrogen Carbonate	-	-	-	-	-
9.	(a) Sodium / Potassium / calcium Orthophosphate expressed as P <sub>2</sub> O <sub>5</sub> (b) Sodium / Potassium Polyphosphate expressed as P <sub>2</sub> O <sub>5</sub>	-	-	-	-	-
K.	Emulsifiers singly or in combination :-					
1.	(a) Potassium salt of mono / di and poly phosphoric acid, (b) Calcium salt of mono / di and poly phosphoric acid, (c) Sodium salt of mono / di and poly phosphoric acid	-	40 gm/ kg Maximum except that added phosphorus compound should not exceed 9 g/kg calculated as Phosphorus	40 gm/ kg Maximum except that added phosphorus compound should not exceed 9 g/kg calculated as Phosphorus	-	-
2.	(a) Sodium Citrate, (b) Potassium Citrate and (c) Calcium Citrate	-	-	-	-	-
3.	(a) Citric acid with Sodium hydrogen carbonate and	-	-	-	-	-

	or Calcium carbonate,(b) Phosphoric acid with sodium hydrogen carbonate and or calcium carbonate						
L.	Antioxidant singly or in combination :-						
1.	L-Ascorbic Acid	-	-	-	-	-	-
2.	Ascorbyl Palmitate, ascorbyl Stearate	-	-	-	-	-	-
3.	Alpha tocopherols, Mixed Tocopherols	-	-	-	-	-	-
4.	Propyl gallate	-	-	-	-	-	-
5.	Octyl gallate	-	-	-	-	-	-
6.	Ethyl gallate	-	-	-	-	-	-
7.	Dodecyl gallate	-	-	-	-	-	-
8.	Butylated hydroxyanisole	-	-	-	-	-	-
M.	Antioxidant Synergists :-						
1.	Citric Acid	-	-	-	-	-	-

[Table 15] [Inserted by G.S.R. 356(E), dated 7th June, 2005 (w.e.f. 7-3-2006) and read with corrigendum G.S.R. 706(E), dated 6th December, 2005, with G.S.R. 131(E), dated 3rd March, 2006 and with G.S.R. 532(E), dated 5th September, 2006 (w.e.f. 7-9-2007).] Use of Food additives in individual variety cheeses

Name of Food Additives	Cheddar	Danbo	Edam	Gouda	Havarti	Samsoe	Emmentale
A. Stabilizers :-							
1. Calcium Chloride	200mg / kg of milk Maximum	200mg / kg of milk Maximum	200mg / kg of milk Maximum	200mg / kg of milk Maximum	200mg / kg of milk Maximum	200mg / kg of milk Maximum	200mg / kg of milk Maximum
B. Colour :-							

	600mg / kg Maximum	600mg / kg Maximum	600mg / kg Maximum	600mg / kg Maximum	600mg / kg Maximum	600mg / kg Maximum	
1. Annatto							-
2. Beta carotene							
3. Riboflavin	-	-	-	-	-	-	-
4. Chlorophyll	-	-	-	-	-	-	-
C. Enzymes :-							
(1)							
Alpha-amylase(Aspergillus oryzae var.),(2)							
Alpha-amylase(Bacillus megaterium expressed in Bacillus subtilis),(3)							
Alpha-amylase(Bacillus stearothermophilus expressed in B. subtilis),(4)	1 gm/ kg of milk solids	-	-	-	-	-	-
Alpha-amylase(Bacillus stearothermophilus),(5)	Maximum						
Alpha-amylase(Bacillus subtilis),(6)							
Alpha-amylase(Carbohydase) (Bacillus lichenformis)							
Enzymes from GMO should belabelled							
D. Preservatives:-							
Sorbic Acid,Sodium sorbate, Potassium sorbate calculated as Sorbic Acid	1 gm/ kg Maximum	-	-	-	-	-	-
ThickeningAgents							
E. singly or in combination :-							
1. Carrageenan	-	-	-	-	-	-	-
2. Guar Gum	-	-	-	-	-	-	-
3. Karaya Gum	-	-	-	-	-	-	-
4. Tragacanth Gum	-	-	-	-	-	-	-

5.	Xanthan Gum	-	-	-	-	-	-	-
6.	Alginate of Sodium/ Potassium / Calcium	-	-	-	-	-	-	-
7.	Ammonium Alginate	-	-	-	-	-	-	-
8.	Gelatine	-	-	-	-	-	-	-
9.	Pectins	-	-	-	-	-	-	-
10.	Propylene GlycolAlginate	-	-	-	-	-	-	-

[Appendix D] [Inserted by G.S.R. 821(E), dated 21st December, 2004 (w.e.f. 21-6-2005).](See rule 5)Table 1Microbiological Requirements For Sea Foods

Sl.No.	Name of the Product	Total Plate Count	E.coli	Staphylococcus aureus	Salmonella & Shigella	Vibrio cholerae	Vibrio parahaemolyticus
1.	Frozen shrimps or Prawns						
	Raw	Not more than five lakhs/gm	Not more than 20/gm	Not more than 100/gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm
	Cooked	Not more than one lakh/gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm
2.	Frozen Lobsters						
	Raw	Not more than five lakhs/gm	Not more than 20/gm	Not more than 100/gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm
	Cooked	Not more than one lakh/gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm
3.	Frozen squid	Not more than five lakhs/gm	Not more than 20/gm	Not more than 100/gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm
4.	Frozen finfish	Not more than five lakhs/gm	Not more than 20/gm	Not more than 100/gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm

		lakhs/gm	20/gm				
5.	Frozen fishfillets or minced fish flesh or mixtures thereof	Notmore than five lakhs/gm	Notmore than 20/gm	Notmore than 100/gm	Absentin 25 gm	Absentin 25 gm	Absentin 25 gm
6.	Dried shark fins	Notmore than five lakhs/gm	Notmore than 20/gm	Notmore than 100/gm	Absentin 25 gm	Absentin 25 gm	Absentin 25 gm
7.	Salted fish/driedsalted fish	Notmore than five lakhs/gm	Notmore than 20/gm	Notmore than 100/gm	Absentin 25 gm	Absentin 25 gm	Absentin 25 gm
8.	Canned finfish	Nil	Absentin 25 gm	Absentin 25 gm	Absentin 25 gm	Absentin 25 gm	Absentin 25 gm
9.	Canned shrimp	Nil	Absentin 25 gm	Absentin 25 gm	Absentin 25 gm	Absentin 25 gm	Absentin 25 gm
10.	Canned sardines or sardine type products	Nil	Absentin 25 gm	Absentin 25 gm	Absentin 25 gm	Absentin 25 gm	Absentin 25 gm
11.	Canned salmon	Nil	Absentin 25 gm	Absentin 25 gm	Absentin 25 gm	Absentin 25 gm	Absentin 25 gm
12.	Canned crab meat	Nil	Absentin 25 gm	Absentin 25 gm	Absentin 25 gm	Absentin 25 gm	Absentin 25 gm
13.	Canned Tuna and Bonito	Nil	Absentin 25 gm	Absentin 25 gm	Absentin 25 gm	Absentin 25 gm	Absentin 25 gm

[Table 2] [Inserted by G.S.R. 185(E), dated 21st March, 2005 and read with Corrigendum G.S.R. 596(E), dated 20th September, 2005, G.S.R. 159(E), dated 16th March, 2006, G.S.R. 575(E), dated 19th September, 2006, G.S.R. 606(E), dated 19th September, 2007 and G.S.R. 657(E), dated 18th September, 2008 (w.e.f. 18-3-2009).] Microbiological requirements of food products

Sl.No.	Products	Parameters	Limits
1.	Thermally processed fruits and vegetable products	(a) Total Plate Count (b) Incubation at 37°C for 10 days and 55°C for 7 days	(a) Not more than 50/ml (b) no change in pH
2.	(i) Dehydrated fruit and vegetable products (ii) soup powders (iii) desiccated coconut powder (iv)	Total Plate Count	Not more than 40,000/gm

	table olives(v) raisins(vi) pistachionuts(vii) dates(viii) dry fruitsand nuts		
3.	Carbonatedbeverages, ready-to-serve beverages including fruit beverages	(a) Total PlateCount(b) Yeast andmould count(c) Coliform count	Not more than 50cfu/mlNot more than 2.0cfu/mlAbsent in 100 ml  Positive in notmore than 40.0 percent of the field examinedNot more than 125per 1/60 c.m.mPositive in notmore than 60.0 percent of the field examinedPositive in notmore than 40.0 percent of the field examinedNot more than 125per 1/60 c.m.m.Not more than10000/ml.  Positive in notmore than 40.0 percent of the field examinedNot more than 125per 1/60 c.m.m
4.	Tomato Products(a) Tomato juiceand Soups(b) Tomato Pureeand Paste(c) Tomato Ketchupand Tomato sauce	(a) Mould Count(b) Yeast andSpores(a) Mould Count(a) Mould Count(b) Yeast andSpores(c) Total PlateCount	Positive in notmore than 40.0 percent of the field examinedNot more than 125per 1/60 c.m.mPositive in notmore than 60.0 percent of the field examinedPositive in notmore than 40.0 percent of the field examinedNot more than 125per 1/60 c.m.m.Not more than10000/ml.  Positive in notmore than 40.0 percent of the field examinedNot more than 125per 1/60 c.m.m
5.	Jam/Marmalade/FruitJelly/Fru Chutney and Sauces	(a) Mould Count(b) Yeast andSpores	Positive in notmore than 40.0 percent of the field examinedNot more than 125per 1/60 c.m.m
6.	Other fruits andvegetable products covered under item A. 16 of Appendix B	Yeast and MouldCount	Positive in notmore than 100 count/gm
7.	Frozen fruits andvegetable products	Total Plate Count	Not more than40,000/gm
8.	Preserves	Mould Count	Absent in 25 gm/ml
9.	Pickles	Mould Count	Absent in 25 gm/ml
10.	Fruit CerealFlakes	Mould Count	Absent in 25 gm/ml
11.	Candied andCrystallised or Glazed Fruit and Peel	Mould Count	Absent in 25 gm/ml
12.	(i) All Fruits andVegetable products and ready-to-serve Beverages including FruitBeverages and Synthetic products covered under A. 16 of Appendix'B'.  (ii) table olives (iii) raisins (iv) pistachionuts (v) dates (vi) dry fruitsand nuts	(a) Flat SourOrganisms  (b) Staphylococcusaureus (c) Salmonella (d) Shigella (e) Clostridiumbotulinum (f) Eo Coli	(i) Not more than10,000 cfu/gm for those products which have pH less than 5.2(ii) Nil for thoseproducts which have pH more than 5.2.  Absent in 25 gm/ml Absent in 25 gm/ml Absent in 25 gm/ml Absent in 25 gm/ml Absent in 1 gm/ml

(vii) Vinegars

(g) Vibro Cholera

Absent in 25 gm/ml

[Table 3] [ Inserted by G.S.R. 356(E), dated 7th June, 2005 and read with Corrigendum G.S.R. 706(E), dated 6th December, 2005, G.S.R. 131(E), dated 3rd March, 2006, G.S.R. 532(E), dated 5th September, 2006, G.S.R. 575(E), dated 5th September, 2007, G.S.R. 591(E), dated 13th August, 2008 and G.S.R. 805(E), dated 20th November, 2008, G.S.R. 117(E), dated 24th February, 2009, G.S.R. 329(E), dated 15th May, 2009, G.S.R. 606(E), dated 28th August, 2009 and G.S.R. 175(E), dated 5th March, 2010 (w.e.f. 7-9-2010).](Microbiological Parameter for Milk Products)

Sl.No.	Requirement	Ice Cream/Frozen				
		Dessert/Milk Lolly/Ice Candy/Dried Ice cream mix	Cheese/Processed Spread/All other Cheeses	Cheese/Cheese Evaporated Milk	Sweetened Condensed Milk	Butter
1.	Total Plate Count	Not more than 2,50,000/gm	Not more than 50,000/gm	Not more than 500/gm	Not more than 500/gm	Not more than 5000/gm
2.	Coliform Count	Not more than 10/gm	Absent in 0.1 gm	Absent in 0.1 gm	Absent in 0.1 gm	Not more than 5/gm
3.	E. coli	Absent in 1 gm	Absent in 1 gm	Absent in 1 gm	Absent in 1 gm	Absent in 1 gm
4.	Salmonella	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm
5.	Shigella	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm
6.	Staphylococcus aureus	Absent in 1 gm	Absent in 1 gm	Not more than 100/gm	Not more than 100/gm	Absent in 1 gm
7.	Yeast and Mould Count	Absent in 1 gm	Absent in 1 gm	Absent in 1 gm	Not more than 10/gm	Not more than 20/gm
8.	Anaerobic Spore Count	Absent in 1 gm	Absent in 1 gm	Not more than 5/gm	Absent in 1 gm	Absent in 1 gm
9.	Listeria monocytogens	Absent in 1 gm	Cheese other than hard cheese : Absent in 25 gm Hard cheese : Absent in 1 gm	Absent in 1 gm	Absent in 1 gm	Absent in 1 gm
Sl.No.	Requirements	Milk Powder/Cream Powder/Whey Powder				
		Edible Casein Products			Pasteurised Milk / Boiled / Pasteurised Flavoured Milk	Sterilised Milk / Sterilised Flavoured Milk

1.	Total Plate Count	Notmore than 50,000/gm	Notmore than 50,000/gm	Nil	Notmore than 30,000/gm	Nil
2.	Coliform Count	Absentin 0.1 gm	Absentin 0.1 gm	Absentin 0.1 gm	Absentin 0.1 gm	Absentin 0.1 gm
3.	E-coli	Absentin 0.1 gm	Absentin 1 gm	Absentin 1 gm	Absentin 1 gm	Absentin 1 gm
4.	Salmonella	Absentin 25 gm	Absentin 25 gm	Absentin 25 gm	Absentin 25 gm	Absentin 25 gm
5.	Shigella	Absentin 25 gm	Absentin 25 gm	Absentin 25 gm	Absentin 25 gm	Absentin 25 gm
6.	Staphylococcusaureus	Absentin 0.1 gm	Absentin 1 gm	Absentin 1 gm	Absentin 1 gm	Absentin 1 gm
7.	Yeast and MouldCount	Absentin 1 gm	Absentin 1 gm	Absentin 1 gm	Absentin 1 gm	Absentin 1 gm
8.	Anaerobic SporeCount	Absentin 1 gm	Absentin 1 gm	Notmore than 5/gm	Absentin 1 gm	Notmore than 5/gm
9.	Listeriamonocytogens	Absentin 1 gm	Absentin 1 gm	Absentin 1 gm	Absentin 1 gm	Absentin 1 gm

[Inserted by G.S.R. 821(E), dated 21-12-2004 (w.e.f. 21-6-2005).]