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PREVENTION OF FOOD ADULTERATION

RULES, 1955¹

1. Vide S.R.O. 2106, dated the 12th September, 1955, published in the Gazette of India, Extraordinary, Pt.II. Sec. 3 (dated the 12th September, 1955).

Note.-These rules are framed under Sec.23 of the Act applicable to the whole of India, except the State of Jammu & Kashmir, whereas the State is empowered to frame rules for limited purposes specified under Sec.24 of the Act.

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 ¹[* * *].

²[(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 ³[the first day of December], 1956.].

1. **Omitted vide,G.S.R.436 (E),dated the 10th October, 1972, published in the Gazette of India, Extraordinary, Pt.II, Sec. 3 (i), dated the 11th October, 1972.**

2. **Subs. by Notify No. S.R.O. 1202, dated the 19th May, 1956.**
3. **Subs. by Notifn. No. S.R.O. 2213, dated 28th September, 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 ;

¹[(c) Laboratory means a Central Food Laboratory];

(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;

²[(db) Infant food means any food (by whatever name called) being marketed or otherwise represented as a complement to mother milk to meet the growing nutritional needs of infant after the age of four months;

(dc) Infant milk substitute means any food being marketed or otherwise represented as partial or total replacement for mother milk, whether or not it is suitable for such replacement;]

³[(e) Local Authority means-

(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 Office 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 airports;

(iii) In the case of all railway stations or groups of railway station (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 Office 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]

⁴[(iv) In the case of an ordnance factory or equipment factory, the General manager of such factory or equipment factory or both].

1. Subs. by G.S.R, 70(E) dated the 8th February, 1978, published in the Gazette of India Extraordinary Pt. II Sec. 3 (i) dated 8th February, 1978 (w.e.f. 1st April, 1978).
2. Ins. by G.S.R.147 (E) dated 14th March 1997 (w.e.f. 14th September, 1997)
3. Ins. by G.S.R, 508 (E) dated the 27th September 1975.
4. Ins. by G.S.R. 422 (E) dated 24th May, 1982 published in the Gazette of India Extraordinary Pt. II sec. 3(i) dated the 24th May, 1982 (w.e.f. 24th May, 1982)

PART II

THE CENTRAL FOOD LABORATORY

3. Functions---

¹[(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 authorised by the central government for the purpose and submission of the certificate of analysis to the authorities concerned;
- (b) Investigation for the purpose of fixation of standard of any article of food ;
- (c) ²[(c)] Investigation for 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 standardizing methods of analysis.]

³[(2)] The laboratory specified in col.(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 col.(2) thereof.

1. Re-numbered by G.S.R.70 9(E) dated the 8th February, 1978, (w.e.f. 1st April.1978).
2. Subs. By G.S.R.1553.dated the 8th July ,1968 (w.e.f. 1st April 1978).
3. Subs. by G.S.R.745 (E), dated 20th September ,1985 (w.e.f. 20th March 1986) for the sub-rule inserted by the G.S.R. 70 (E) dated the 8th February, 1978 and subsequently amended by G.S.R.652 (E) dated the 14th November,1980.

¹[TABLE-I

Name of the central food laboratory	Local Areas
(1)	(2)
1. Central food laboratory, Calcutta	Delhi, Gujarat, Karnataka, Maharashtra, Tamil Nadu and Union Territory of Pondicherry.

- | | |
|---------------------------------------|--|
| 2. Central Food Laboratory, Mysore | Goa, Jammu and Kashmir, Madhya Pradesh, Orissa, Rajasthan, West Bengal and Union Territories of Dadra & Nagar Haveli, Daman & Diu. |
| 3. Central Food Laboratory, Pune | Bihar, Haryana, Himachal Pradesh, Punjab, Uttar Pradesh and Union Territory of Chandigarh. |
| 4. Central Food Laboratory Ghaziabad. | Arunachal Pradesh, Assam, Andhra Pradesh, Kerala, Manipur, Meghalaya, Mizoram, Nagaland, Sikkim, Tripura and Union Territories of Andaman & Nicobar Islands and Lakshadweep. |

Provided that the laboratory specified in Col. (1) of Table 11 shall also carry out analysis of samples received under sub-section (2) of Sec. 6 of the Act in respect of the local areas specified in the corresponding entry in Col. (2) thereof.

1. Subs. by G.S.R. 777 (E) dated 5th December, 1995 (w.e.f. 5th June, 1996).

TABLE-II

Name of the Central Food Laboratory (1)	Local Areas (2)
1. Central Food Laboratory, Calcutta- 700016	Sea Ports of Calcutta, Paradip, Visakhapatnam, port Blair and Airport, of Calcutta 1[Air Cargo Complex, Calcutta, Indo-Nepal Border in Uttar Pradesh, Bihar, West Bengal, Indo-Bangladesh Border in West Bengal, Tripura, Meghalaya and Assam and Indo Mayanmar Border in, and Mizoram and Nagaland].
2. Central Food Laboratory. Ghaziabad- 201001	Airports of- Delhi and Attari Border, Amritsar
3. Central Food Laboratory, Mysore 570013	Sea Port of Cochin, Madras, Mandapam Camp, New Tuticorin, Parambur, New Mangalore and Airport of Madras, Tiruchirapalli a Trivandrum, Bangalore Inland Container Depot, Bangalore
4. Central Food Laboratory, Pune-411001	Sea Ports of Bombay, Kandla, Marmugao and Airport of Bombay].

1. Subs. By G.S.R. 777 (E). dated 5th December, 1995 (w.e.f. 5th June, 1996).

4. Analysis of food samples.-

¹[(1) (a) Samples of food for analysis under sub-section (2) of Sec.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 analysis under sub-section (3) of Sec. 6 of the Act or under Cl. (a) of rule 3 shall be sent either through a messenger or by a 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.

²[(4) On receipt of a package containing a sample for analysis, the Director or an officer authorized by him shall compare the seals on the container and the outer cover with the specimen impression received separately and shall note the condition of the seals thereon.]

(5) After test or analysis, the certificate thereof shall be supplied forthwith to the sender in Form II.

³[(6) The fees payable in respect of each certificate shall be ⁴[RS. 200] per sample of food analysed.]

(7) Certificates issued under these rules by the laboratory shall be signed by the Director.

1. Subs. By G.S.R. 618 (E) dated 16th May, 1988 (w.e.f. 16th May, 1988).
2. Subs. By G.S.R. 618 (E) dated 16th May, 1988 (w.e.f. 16th November, 1988).
3. Subs. By G.S.R. 1134, dated the 16th September, 1961.
4. Subs. By G.S.R. 91 (E), dated 26th Feb, 1995 (w.e.f. 24th August, 1995)

PART III

Definitions and Standards of Quality

5. Standard of quality of the various articles of food specified in Appendix B to these rules are as defined in that Appendix.

PART IV

Public Analysts and Food Inspectors

¹[6. **Qualifications of Public Analyst.**- A person shall not be qualified for appointment as a Public Analyst unless he :

(1) Holds a Master's Degree in Chemistry or Biochemistry 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 recognized 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, 1994 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 Cls. (1) and (2)

Provided further that a person who,-

(i) Holds a degree in science with Chemistry or Biochemistry, 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 Cl.(2) of this rule, prior to commencement of the Prevention of Food Adulteration (Amendment) Rules, 1994, or

(b) Shall be declared qualified for appointment as a Public Analyst by a Board appointed and notified under Cl.(2) of this rule up to the period of 31-3-1997.

Shall be eligible for, or appointment as Public Analyst, even though he does not fulfill the qualification laid down in Cl.(I).]

1. Subs. by G.S.R. 91 (E). dated 26th February, 1995 (w.e.f. 24th August, 1995).

7. Duties of a 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.

1[Provided that in case sample container received by 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.)

(2) The Public Analyst shall cause to be analysed such samples of article of food as may be sent to him by the Food Inspector or by any other person under the Act.

2[(3) The Public Analyst shall, within a period of 3[forty days) from the date of receipt of any sample for analysis, 4[send by a registered post or by hand], to the local (Health) Authority a report of the result of such analysis in Form III:

Provided that where any such samples does not conform to the provisions of act or these rules, the Public Analyst shall 5send by registered post or by, hand] 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 forward tire same to him analysis under See.12 of the Act.]

5[Note:-In case of sample received under the proviso of rule 7 (1) or rule 9-A. the period of forty days shall be counted from the date of receipt of the second part of the sample.]

1. **Ins. by G.S.R. 91 (E).date 26th February,1995 (w.e.f.24th August,1995).**
2. **Subs. By G.S.R. 4(E) dated 4th January, 1977, published in the Gazette of India, Extraordinary, Pt.II Sec.3 (i),dated 4th January ,1997.**
3. **Subs by G.S.R. 500(E) 9th July , 1984. for the words “forty-five days”.**
4. **Subs by G.S.R. 422(E) dated 29th, April , 1987 (w.e.f. 29th April, 1987). for the word**
5. **Ins. By G.S.R. 91 (E), dated 26th February, 1995 (w.e.f. 24th August, 1995).**

1[8. Qualifications for Food Inspector.-A person shall not be qualified for appointment as Food Inspector unless he-

- (a) Is a medical officer in charge 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 of a State Government : or
- (c) Is a graduate in Science with Chemistry as one of the subjects of is a graduate in Agriculture or Public Health or Pharmacy or in Veterinary Science or a graduate in Food Technology or 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 recognized and notified by the Central Government for the purpose and has received three months’ satisfactory training in food inspection and sampling work under a Food (Health) Authority or in an institution approved for the purpose by Central Government:

Provided that the training in food inspection and sampling work obtained prior to the commencement of the 2[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 ; or the 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 :

3[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 parts in food inspection, and sampling work, may be eligible for appointment as Food Inspector, Lip to the period ending on the 31st March, 1985, and may continue as such if so appointed even though lie does not

fulfill the qualifications as laid down in Cls. (a) to (c):

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.]

1. Subs. by G.S. R. 244. dated 1st March, 1980 (w.e.f. 1st March, 1980), published in the Gazette of India. Pt.II, Sec.3 (i), dated 1st March, 1980.

2. Subs. by G.S.R. 268 (I), dated 16th March, 1983 (w.e.f. 16th, March, 1983).

3. Ibid.

9. Duties of a 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 records to the Health Officer of the Food (Health) Authority as directed in this behalf-,

(f) To make such inquiries and inspections as may be necessary to detect the manufacture, storage or sale of articles 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 authorized 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;

1[* * *]

(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] or the Food (Health) Authority;

[(j) * * * *]

1. Ins. by G.S.R. 91 (E), dated 26th February, 1995 (w.e.f. 24th August, 1995).

1[9-A. Sending of sample by Local (Health) Authority.-

(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 provisions of sub-section (2-E) of Sec. 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.]

1. Ins. by G.S. R. 91 (E), dated 26th February, 1995 (w.e.f. 24th August, 1995).

1[9-B]2 Local (Health) Authority to send report to person concerned.-The Local (Health) Authority shall **3**[within a period of ten days 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 article was taken by the Food Inspector and] simultaneously also to the person, if any, whose name, address and other particulars has been disclosed under Sec. 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 Sec. 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 Sec. 14-A of the Act, within 10 days from the receipt of the report from the Public Analyst].

1. Ins. by G.S.R. 4 (E), dated 4th January, 1977, published In the Gazette of India. Extraordinary, Pt.II. Sec. 3 (i) dated 4th January, 1977.

2. Re-numbered by G.S.R. 91 (E), dated 26th February, 1995 (w.e.f. 24th August 1995).

3. Subs by G. S. R. 500 (E). dated 9th July, 1984, for the word “immediately”

1[10. Forms of order not to dispose of stock and of bond.-Where the Food Inspector keeps any article of food in the safe custody of the vendor under sub-section (4) of Sec. 110---

(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.]

1. Subs by G.S.R. 1533, dated 5th July, 1968.

11. Forms 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 Sec. 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.

1[12. Notice of intention to take sample for analysis.-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 person, if any, whose name, address and other particulars have been disclosed under Sec.14-A of the Act]:

2[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.]

1. Subs. by G.S.R. 590 (E), dated 4th January, 1977.
2. Added by G.S.R. 590 (E), dated 23rd December, 1978.

1[12-A.Warranty.-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 2 a warranty in Form VI-A].

1. Subs. by G.S.R. 1533, dated 8th July, 1968.
2. Corrected by Corrigenda, vide G.S.R. 2163. dated 2nd December, 1968.

1[12-B. Form of nomination of Director or Manager and his consent under Sec. 17.-

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

1. Ins. by G.S.R. 4 (E) dated 4th January,1977, published in the Gazette of India, Extraordinary Pt. II, Sec.3 (i) dated 4th January,1977.

12-C. Vendor to disclose name and address of Director, or 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 him intention of purchasing any such article from him for analysis by a Public Analyst under Sec. 12 of the Act.]

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

(1) Where the Food Inspector is of 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 person :

Provided that where such person is a female above the age of eight years she shall be examined by a woman duly authorized 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 Dispatch 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----

1[(a) Code number and serial number of the local (Health) Authority.

(b) Name of the sender with official designation, if any,

2[(c) * * * * *]

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 sample of food which has been taken from Agmark sealed container, the label shall bear the following additional information's :

(a) Grade;

(b) Agmark label No./ Batch No;

(c) Name of packing station.]

1. **Subs- by Notifn. No. G.S.R. 293 (E), dated 23rd March, 1985, for the words and figure “Cl.(a) Serial No”**

2. **Clause (c) omitted by Notifn. No.G.S.R.618 (E). dated 16th November,1988 (w.e.f. 16th may 1988).**

16. Manner of packing and sealing the samples.-All samples of food sent for analysis shall be packed, fastened and sealed in the following in the 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 contained 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:

1[(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 manner that the papers slip and the wrapper both carry, a part of this signature, or thumb impression :

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:]

2[(d)] 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.

1. **Ins. by Notifn. No. G.S.R. 4 (E), dated 4th January, 1977, published in the Gazette of India, Extraordinary,Pt. II, Sec. 3 (i), dated 4thJanuary, 1977 (w.e.f. 4th,January, 1977).**

2. **Renumbered by Ibid.**

1[17. Manner of dispatching containers of samples.-The containers of the sample shall

be dispatched in the following manner, namely:

(a) The sealed container of one part of the sample for analysis and 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;

2[(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. I.

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)

1. Subs. by G.S.R. 4 (E). dated 4th January, 1977, published in the *Gazette of India*. Extraordinary, Pt. II, Sec. 3 (i), dated 4th January, 1977.

2. Ins. by G.S.R. 91 (E), dated 26th February, 1995 (w.e.f. 24th August, 1995).

1[18. **Memorandum and impression of seal**] to be sent separately.-A copy of the memorandum and specimen impression of the seal fiscal to sent, in a sealed packet to the public Analysts suitable means immediately but not later than the succeeding working day.]

1. Subs. By Notfn no. .G.S.R. 293 (E), dated 23rd March. 1985.

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.

1[20. **Preservative in respect of milk, cream 2[dahi, 3[Khoa or khoa based and Paneer based sweets. such as, Kalakand and Burfi, Chutney and prepared foods and 4[gur prepared coffee and prepared teal.**-The preservative used in the case of samples of any milk 5[(including toned, separated and skimmed, milk), 6[standardised milk chhanna, skimmed milk channel 7 [cream, 8[* * *] [ice-candy,] 9[dahi,.

10[khoa or khoa based and Paneer based sweets, such as Kalakand and Burfi, Chutney and prepared foods] and 1[gur coffee and teal in liquid or semi-liquid form shall be the liquid commonly known as “formalin”, that is to say, liquid containing about 40 percent. of formaldehyde in aqueous solution in the proportion 11 [0.1 ml. (two drops) for 25 ml. or 25 grams].

12[Provided that in case of samples of ice-cream and mixed ice-cream, the preservative used shall be liquid commonly known as formalin, that is to say, a liquid containing about 40 percent. of formaldehyde in aqueous solution in the proportion of 0.6 ml. for 100 ml. or 100 gms.]

1. Subs. by G.S.R. 425, dated 16th April, 1960 and G.S.R. 169, dated 11th February, 1961.
2. Subs. by G.S.R. 205, dated 13th February, 1974.
3. Subs. by G.S.R. 764 (E), dated 7th September, 1990 (w.e.f. 7th September, 1991).
4. Subs. for the words “and gur” by G.S.R- 729 (E). dated 23rd August, 1990 (w.e.f. 23rd August, 1990).
5. Subs. by Notifn. No. G.S.R. 169, dated 2nd February, 1961.
6. Ins. by G.S. R. 74, dated 1st December, 1965.
7. Subs. by G.S.R. 1564, dated 17th November, 1962.
8. Omitted by G.S.R. 579 (E) dated 4th August, 1995.
9. Subs by G.S.R. 205. dated 16th February, 1974.
10. Subs. by G.S.R. 764, dated 7th September, 1990 (w.e.f. 7th September, 1991).
11. Subs. by G.S.R. 74, dated 31st December, 1965.
12. Ins. by G.S.R. 579 (E). dated 4th August, 1995.

21. Nature of 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.

1[22. Quantity of sample to be sent to the Public Analyst.-The quantity of sample of food to be sent to the Public Analyst/Director for Analysis shall be as specified below:

Article of food	Approximate quantity to be supplied
1. Milk	2[250 ml.]
2. Ghee	150 grams.
3. Butter	150 grams.
4. Khoa	250grams.
5. Dahi	200 grams
6. Edible oils	125 grams
7. Edible fats	125 grams
8. Tea	125 grams
9. Atta	200 grams.
10. Wheat flour	200 grams
11. Gur	200 grams
12. Cane sugar	200 grams.
13. Honey	250 grams,
15. Prepared food	500 grams
15. 3[Carbonated water	600 ml.]
16. Vanaspati	500 grams.
17. Spices	150 grams
18. Fruit and vegetable products jams jellies and the like	300 grams.
19. Pulses, cereals and the like	250 grams.
20. Asafoefida	100grams
Compounded Asafoetida	200 grams

Article of food	Approximate quantity to be supplied
21. Saffron	15 grams.

22. Ice-cream and mixed ice-cream	4[300] grams.
5[22-A.Silver leaf (food) grade	1.gram.]
6[23. Bread, toasts	500 grams
24. Biscuits, cakes, pastries and allied products	500 grams
25. Toffee, chocolate, hard boiled sugar confectionery and allied articles of food	300 grams.
26. Custard powder	250 grams
27. Cornflakes	200 grams
7[28. Infant Food	500 grams.
28-A. Infant Milk Substitute	500 grams.]
29. Prepared tea for saccharine	250 ml.
and colour	
30. Besan (gram powder)	200 grams.
31. Cream	250 grams.
32. 8[Milk powder, skimmed milk powder, partly skimmed milk powder, malted milk food and such other powders containing milk as major ingredient]	250 grams.
33. Condensed milk	250 grams.
34. Curry powder	300 grams
35. Cheese	200 grams.
36. Syrup	250 grams
9[371. Food (not specified)	10[500 grams.]

1. Subs. by G.S.R. 1340, dated 24th October, 1961.
2. Subs. by G.S.R. 550 (E), dated 4th July, 1985. for the figures and letters “220 ml.”
3. Subs. by G.S.R. 74. dated 31st December, 1965.
4. Subs. by G.S.R. 1533, dated 8th July, 1968.
5. Ins. by G.S. R. 992, dated 4th June, 1971.
6. Ins. by G.S.R. 205, dated 13th February, 1974.
7. Subs. by G.S.R. 147 (E), dated 14th March, 1997 (w.e.f. 14th September, 1997).
8. Subs. by G.S.R. 550 (E), dated 4th July, 1955 for the words “Dried milk”.
9. Re-numbered as item 37 by G.S.R. 205, dated 23rd February, 1974 (w.e.f. 23rd May, 1974).
10. Subs by G.S.R. 91 (E). dated 26th February, 1995.

1[22-A.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.]

1. Ins. by G.S.R. 1564, dated 17th November, 1962.

1[22-B. quantity of sample sent to be considered as sufficient.-Notwithstanding anything contained in ²[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.]

1. Ins. by G.S.R.775 (E),dated 27th December, 1977.

2. Subs. by G.S.R. 382 (E), dated 10th July, 1997 (w.e.f. 10th July, 1997).

1[22-C. 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 packaging material	Approximate quantity/surface are to be supplied
Food packaging material of plastic origin	8x1000x9 sq. cm. Surface area.”

1. Ins. by G.S.R. 382 (E), dated 10th July, 1997 (w.e.f. 10th July, 1997).

PART VI
Colouring Matter

23. Unauthorized addition of colouring matter prohibited:-The addition of a colouring 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.-Where an extraneous colouring matter has been added to any article of food, there shall be written on the label attached to any package of food so coloured a statement in capital letters as below:

1[CONTAINS PERMITTED COLOURS]

2[* * * * *]

1. Subs. by G.S.R. 293 (E). dated 23rd March, 1985.

2. Proviso omitted by ibid.

25. Use of caramel permitted.-Notwithstanding the provisions of rule 24 1[and rule 32 (c)], caramel may be used without label declaration.

1. Ins. by G.S.R. 425, dated 16th April, 1960.

1[26. Natural colouring matters which may be used._ 2[Except as otherwise provided in the rules the following natural] colouring principles whether isolated from natural colours or produced synthetically may be used in or upon any article of food

(a) 3[* * * * *]

4[(b) (i) Beta-carotene;

- (ii) Beta-apo 8.....carotenal;
- (iii) Methyl ester of Beta-apo 1' carotenoic acid,
- (iv) Ethyester of Beta-apo 8' carotenoic acid,
- (v) Canthaxanthin;)]
- (c) Chlorophyll;
- (d) 5[Riboflavin (Lactoflavin).]
- (e) Caramel.
- (f) Annatto.
- (g) 6[* * *]
- (h) Saffron..
- (i) Curumin 7[or turmeric.

8[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.]

1. Subs. by S.R.O. 2755, dated 20th November. 1956
2. Subs. by G.S.R. 425, dated 16th April, 1960.
3. Omitted by G.S.R. 992, dated 4th June, 1971.
4. Subs. by G.S.R. 938, dated 16th May, 1971.
5. Subs. by G.S.R. 1533, dated 8th July, 1968.
6. Clause (g) Omitted by G.S.R. 764 (E), dated 15th November , 1894.
7. Added by G.S.R. 1533, dated 8th July 1968.
8. Subs. by G.S.R. 764 (E), dated 15th November, 1984 (w.e.f. 15th November 1985).

27. **Addition of inorganic colouring matters and pigments prohibited.**-Inorganic colouring matters and pigments shall not be

added to any article of food;

1[Provided that chewing gum may contain Titanium dioxide (food grade) up to maximum limit of I percent]

1. Added by G.S.R. 55 (E) published in the Gazette, of India, Extraordinary, Pt.II, dated 31st January, 1979.

1[28. 2[Synthetic, food colours] which may be used.-No 2[synthetic food colours] or a mixture thereof except the following shall be used in food:

3[* * * *]

Sl. No	Colour	Common name	Colours (1956)	Index	Chemical	Class
1	Red	Ponceau 4 R	16255		Azo	
		Carmoisine Fast	14720		Azo	
		Red Amaranth	16045		Azo	
		Erythrosine	16185	45430	Azo	Xanthenes
2.	Yellow	Tartrazine Sun-set yellow	19140	15985	Pyrazolone	Azo
3	Blue	Indigo Carmine	73015	42090	Indigoid	
		4[Brilliant Blue FCF			Triarylmethane	
4.	Green	Green S Fast	44090	42059	Triarylmethane	
		Green FCF			Triarylmethanel	

1. Subs. by G.S.R. 133. dated 23rd January,1973.

2. Subs. by G.S.R. 304 (E), dated 14th June, 1997 (w.e.f 4th June, 1997).

3. Omitted by G.S.R. 727 (E). dated 23rd August. 1990 (w.e.f. 23rd August. 1991).

4. Added by G.S.R. 55 (E) published in the Gazette, of India, Extraordinary, Pt.II, dated 31st January, 1979.

1[29. Use of permitted synthetic food colours prohibited.- 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 (dalmoth, 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 crystallized or glazed fruits :

(d) Non-alcoholic carbonated and non-carbonated ready to serve synthetic beverages including synthetic syrups, sherbets. fruit bar,

fruit beverages, fruit drinks, synthetic soft-drink concentrates

- (e) Custard powder;
- (f) Jelly crystal and ice-candy
- (g) Flavouring agents and soup powder (for the period up to and inclusive of 31st December, 1977).]

1. Subs. by G.S.R. 304 (E), dated 4th June, 1997 (w.e.f. 4th June, 1997).

1[30. Maximum limit of permitted synthetic food colours.-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 Cl. (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.]

1. Subs. by G.S.R. 304 (E), dated 4th June, 1997 (w.e.f. 4th June, 1997).

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

PART VII

Packing and Labelling of Foods

1[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 or their composition by weight or volume as the case may be:

Provided that in the case of artificial flavouring substances, the label may not declare 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.

2[Provided also that whenever gelatine is used as an ingredient, a declaration to this effect shall be made on the label by inserting the word “Gelatine-Animal Origin.”

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 of “Animal Origin” even if it contains gelatine provided that such declaration shall be given on the multi-piece 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 except that-

- (i) For ingredients falling in the respective classes, the following class titles may be used, namely: edible fats, edible oil, spice and condiments, edible starches (except modified starches), vitamins and minerals, salts. However in the case of curry powder or mixed masala 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 of 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 as may be used, namely anti-oxidants, anti-caking agents, flavour improvers, sequestering and buffering agents, bleaching agents, emulsifying and stabilising agents, anti-foaming agents, preservatives, colours, flavours. vitamins, minerals and edible gums.
- (c) The name and complete address of the manufacturer or importer or vendor or packer,
- (d) The net weight or number or measure of volume of content, as the circumstances may require, except in the case of biscuits, breads, confectionery and sweets where the weight may be expressed in terms of either average net weight or minimum net weight.

NOTE.-In declaring the net quantity of the commodity contained in the package, the weight of the wrappers and materials other than commodity 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, and only if the total weight of such immediate wrapper does not exceed-

- (i) 8 percent. where such immediate wrapper is a waxed paper or any other paper with wax or aluminum foil under strip or
- (ii) 6 percent. in the case of any other paper, of the total net weight of all the items of confectionery contained in the package minus the weight of immediate wrapper;
- (e) A distinctive batch number or lot number or code number, either in numerical or alphabets or in combination, the numerical or alphabets or their combination, representing the batch number or lot number 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 number” 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 the ease of package weighing 20g. or less and liquid products marketed in bottles which are recycled for refilling, particulars under Cl. (b), need not be specified :

Provided further also that such declaration shall be given on the label of multipiece package either on the label of multipiece package or in a separate slip inside fifth multipiece package in such manner that the same is readable even without opening the package :

Provided also that in case of carbonated water containers and the packages of biscuits, confectionery and sweets, containing more than 60 g. but not more than 120 g. and food packages weighing not more than 60 g. particulars under Cls. (d) and (e) need not be specified:

Provided also that in case of package containing bread and milk including sterilised milk, particulars under Cl. (e) need not be specified:

Provided also that no declaration as to the month and year in which the commodity is manufactured or prepacked shall be required to be made on :

(i) Any bottle or package 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 except in case of sterilised or 'UHT' milk, where date and month of packing shall be mentioned,

(ii) Any package, containing bread and any uncanned package of (a) vegetables, (b) fruits, (c) ice-cream, (d) butter, (e) cheese, (f) fish, (g) meat or (h) any other like commodity,

(iii) Any package of food where the net weight or measure of the commodity is 20 g. or 20 ml. or less is sold by weight or measure.

Explanation. I----The term "label" means a display of written, marked, graphic, printed, perforated, stencilled, embossed or stamped matter upon the container, cover, lid, or crown of any food package.

Explanation II.- "Complete address" means in the case of a company, the address at which its registered office is situated and, in any other case, the name of the street number (if any) assigned to the premises of the manufacturer or packer and either the name of the city and State where the business is carried on by the manufacturer or packer or the pin code. For the purpose of this explanation, shorter address registered under rule 36 of the Standards of Weights and Measures (Packaged Commodities) Rules, 1977, shall also be treated as complete address.

Explanation III.-For the purpose of declaration of month and year of manufacture, the provision under rule 6 (B) of the Standards of Weights and Measures (Packaged Commodities) Rules, 1977, shall apply.

Explanation IV.-A Batch Number or Code Number or Lot Number is a mark of identification by which the food can be traced in manufacture and identified in distribution.

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.¹

3[(g) The date of expiry in case of packages of aspartame which shall not be more than three years from the date of packing,]

4[(h) The purpose of' irradiation and licence number in case of' irradiated food.]

1. Subs. by G.S.R. 422 (E), dated 29th April, 1987 (w.e.f. 29th April, 1989).
2. Ins. by G.S.R. 41 (E), dated 29th January, 1997 (w.e.f after one year from 29th January, 1998).
3. Subs. by G.S.R. 578 (E). dated 4th August, 1995.
4. Ins. by G.S.R. 612 (E), dated 9th August, 1994.

1[32-A.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.]

1. Ins. by G.S.R. 63 (E), dated 5th February. 1976 (w.e.f. 5th August, 1976).

1[33. Language 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 herein contained shall prevent the use of any other language in addition to the language required under this rule.]

1. Subs. 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 1["unsuitable for babies"] are required to be used there shall be another such line enclosing these words.

1. Subs. by G.S.R. 169, dated 2nd February, 1961.

35. Distance of surrounding line.-The distance between any part of the words 1["unsuitable for babies"] surrounding the line enclosing these words shall' not be less than 2[1.5 mm.]

1. S. Sundaram Pittabiraman, A.I.R. 1985 S.C. 582 at P. 591.
2. Subs. by G.S. R. 1340, dated 24th October, 1961.

1[36. Size of types used for declaration.-The types used for declaration shall be of such dimension that it shall be conspicuous to a reader and shall not be in any case less than 3 mm. in height. The word synthetic" whenever it is used shall be of the same size as used for the name of the product] :

2[Provided that the height of the types used in the declaration having an area not greater than 25 square centimeters, shall not be less than 1.0 mm]

1. Subs. by G.S.R. 992, dated 4th June, 1971.
2. Added by G.S.R. 283 (E). dated 26th March, 1983 (w.e.f. 26th March, 1983).

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 :

1[Provided that this rule shall not apply in respect of established trade or fancy names of confectionery, biscuit and sweets, such as, barley, sugar, bull's 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.]

1. Added by S.R.O. 2755, dated 24th November, 1956.

1[37-A.Manufacture of proprietary foods and infant foods.-

(1) An article of 2[infant milk substitutes/infant food] 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.

3[(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.

4[(a) * * *]

1[(aa) * * * * *]

(b) “Proprietary food” means a food which has been standardized under the Prevention of Food Adulteration Rules, 1955].

- 1. Subs. by G.S.R. 500 (E), dated 9th July, 1984.**
- 2. Subs by G.S.R. 147 (E), dated 14th March, 1997 (w.e.f 14th September, 1997).**
- 3. Subs. by G.S.R. 422 (E), dated 24th April , 1987 (w-e. f. 29th April, 1989).**
- 4. Omitted by G.S.R 147 (E), dated 14th March, 1997 (w.e.f 4th September, 1997).**

1[37-B. Labeling of infant milk substitute and infant food.-

(1) 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 of the advertisement, as the case may be. In case of infant food, a statement indicating “infant food shall be introduced only after four months of age” 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 or roller dried) 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 food 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 conditions specially stating “store in a cool and dry place in an air tight container” or the like;

(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 pack);

(i) Indicating the Batch No., Month and Year of its manufacture and month and year before which it is to be consumed :

(j) The protein efficiency ratio (PER) which shall be minimum 2.5 if the product other than infant milk substitute is claimed to have higher quality protein.

(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 sale ability 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”, “Complete! Food” or “Health Food”, or any other similar expression.

(3) The containers of infant milk substitute meant for low birth weight infant less than 2500 gm) or labels affixed thereto shall indicate the following additional information, namely :-

(a) The words “LOW BIRTH WEIGHT (LESS THAN 2.5 KG)” in capital letters along with 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 intolerant infants or label affixed thereto shall indicate conspicuously “LACTOSE FREE” in capital letter and statement “TO BE TAKEN UNDER MEDICAL ADVICE”.]

1. Ins. By G.S.R. 147 (E), dated 14th March, 1997 (w.e.f. 14th September, 1997).

1[37-C. 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 (Act 33 of 1962).]

1. Ins. by G.S.R. 614 (E), dated 9th August, 1994.

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 words which imply or suggest that the food is recommended, prescribed, or approved by medical practitioners.¹[or approved for medical purpose].

1. Added by G.S.R. 41 (E), dated 29th January, 1997 (w.e.f. 29th January, 1997).

1[40. Unauthorized use of words showing imitation prohibited.

(1) 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. 14

2(2) Any **3**(fruit syrup,) fruit juice, fruit squash, fruit beverage or cordial or crush, which does not contain the prescribed amount of fruit juice, shall not be described as a fruit syrup, fruit juice, fruit squash, fruit beverage or cordial, or crush, as the case may be, and shall be described as a synthetic product. Every synthetic product shall be clearly and conspicuously marked on the label as “synthetic” and no container containing such product shall have a label, 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. Neither the word ‘fruit’ shall be used in

describing such a product nor shall it be sold under the cover of a label which carries picture of any fruit. 4[* * *]

Carbonated water containing no fruit juice or pulp shall not have a label which leads the consumer into believing that it is a fruit product.]

5[(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 mgm. of the product.]

1. Amended by S.R.O. 2775, dated 24th November, 1956, G.S.R. 1211, dated 20th December, 1958 and G.S.R. 169. dated 2nd February, 1961.
2. Subs. by G.S. R. 1533, dated 8th July, 1968.
3. Subs. by G.S.R. 1211, dated 9th December, 1958.
4. The words “The product containing added natural flavour shall be labelled as “CONTAINS ADDER) FLAVOUR” whereas the product containing synthetic flavour, shall be labelled as “ARTIFICIALLY FLAVOURED” omitted by G.S.R. 293 (E), dated 23rd March, 1985.
5. Ins. 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.----- 1[(i) * * *]

COFFEE BLENDED WITH CHICORY	
This mixture contains	
Coffee.....	percent.
Chicory.....	percent.

2[(ii)[* * * * *]

3[(iii)[* * * * *]

4[(iv) Every package containing Instant Coffee-chicory mixture shall have affixed to it is a label upon which shall be printed in the following declarations :

Instant Coffee-Chicory mixture made from blends of Coffee and Chicory	
Coffee	percent.

Chicory	percent.]
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(B) Condensed milk or desiccated (dried) milk.-

(i) Every package containing condensed milk or desiccated (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:

5[(a) In the case of condensed milk (unsweetened).

CONDENSED MILK UNSWEETENED
(Evaporated Skimmed Milk)
This tin contains the equivalent of (x) 6[liters of toned milk]

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

CONDENSED MILK SWEETENED
This tin contains the equivalent of (x)
[liters toned milk] with sugar added.

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

CONDENSED SKIMMED MILK SKIMMED UNSWEETENED
(Evaporated Milk)
This Tin contains the equivalent of (x)
liters of skimmed milk

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

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

7[(dd) In the case of condensed milk (sweetened and flavoured).

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

8[(ddd)In the case of condensed milk/condensed skimmed milk

(unsweetened) sterilised by Ultra High Temperature (UHT) treatment:

This has been sterilised by
UHT Process]

(e) In the case of milk powder:

MILK POWDER
This tin contains the equivalent of (x)...
9[litres of toned milk]

10[(ee) In the case of milk powder which contains lecithin;

MILK POWDERED IN THIS PAKAGE CONTAINS
LECITHINS

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

PARTLY SKIMMED MILK POWDER
This tin contains the equivalent of (x) liters
of partly skimmed milk havingpercent. milk fat.

- (g) In the case of skimmed milk powder:

SKIMMED MILK POWDER
This Tin contains the equivalents 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 eighth, quarters or a half, as the case may be.**11**[* * *]

12[(iii) There shall not be placed on any package containing condensed milk or desiccated (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 **13**[toned milk] or skimmed milk **14**[* * *] (as the case may be) with the contents of volume to one part by volume of this condensed milk or desiccated (dried) milk.”

15“[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.]

- (iv) Wherever the word “milk” appears on the label of a package of condensed skimmed milk or of desiccated (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 “skimmed” or “partly-skimmed” as the case may be.

16[(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) Standardized milk may be noted by the letter “S”
- (v) Toned milk may be denoted by letter “T”
- (vi) Double-toned milk may be denoted by the letters “DT”

(vii) Skimmed milk may be denoted by the letter “K”

(viii) Pasteurized milk may be denoted by the letter “P” followed by the class- of milk. For example, pasteurized buffalo milk shall bear the letters “PB,” 17[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 or information like press may also be utilized.

18[(D)] 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 along with the name and address of the manufacturers, if any, legibly and conspicuously displayed on the stall, vehicle or container, as the case may be.

19[20](E) 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”.]

21[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).]

22[23](G) Every package containing “Cassia Bark” shall bear the following label:

CASSIA BARK (TAJ)]

24[(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

CHILLES IN THIS PACKAGE
CONTAINS AN ADMIXTURE OF NOT
MORE THAN 2 PERCENT. OF
(Name of Oil,) Edible Oil..

25[(I) * * * * *]

(j) Every package of ice-creams kulfi, kulfa, and chocolate ice-cream containing starch shall have a declaration on a label as specified in sub-rule (2) of rule 43.

(k) Partly skimmed milk Powder (sour) used by industry like bakery, containing sodium bicarbonate as a neutralizer shall have a label declaration as “UNFIT FOR DIRECT CONSUMPTION”].

(L) Masala. - **26**[Every package of mixed masala fried in oil shall bear the following label].

MIXED MASALA (FRIED)
The masala has been fried in
.....
(Name of the edible oil used)]

27[(M) Compound Asafoetida.—every container of compounded asafetida shall indicate the approximate consumption of edible starch or edible starch or cereal flour used in the compound ,on the label.]

28[(N) Every package containing maida treated with improver or bleaching agents shall carry the following label, namely: shall carry the following label, namely:

“WHEAT FLOUR TREATED WITH IMPROVER/ BLEACHING
AGENTS TO BE USED BY BAKERIES ONLY.”

29[(O) Every package containing an admixture of palmolein with groundnut oil shall carry the following label namely:

BLEND OF POLMOLEIN AND GROUNDNUT OIL
Palmolein.....Percent.
Groundnutoil Percent.]

30[(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.....Percent.
Mustard Oil.....Percent.

31[(Q) Every package of **32**[synthetic food colour] preparation and mixture shall bear a label upon which is printed a declaration giving the percentage of total dye content.]

33[(R) Unless otherwise provided in these rules ,every package of malted milk food which contains added natural matter except caramal, shall bear the following label;

<p>MALTED MILK FOOD IN THIS PACKAGE CONTAINS PERMITTED NATURAL COLOURNG MATTER</p>
--

34[(S) Every advertisement for and/ on a package of food containing added Monosodium Glutamate shall carry the following declaration, namely :

This package..... (name of food) contains added MONOSODIUM
GLUTAMATE, **35**[NOT RECOMMENDED FOR INFANTS BELOW 12
MONTHS]

36[(T) Every container or refined salseed Fat shall bear the following label, namely:

REFINED SALSEED FAT
FOR USE IN BAKERY AND CONFECTIONERY ONLY

37[(U) * * * * *]

38[(V) Every container or package of table salt or iron fortified common salt containing aluminum silicate as anti-caking agent shall bear the following label namely:

“TABLE, SALT/ IRON FORTIFIED COMMON SALT”“
Contains permitted anticaking agent

Strike out whichever is not applicable

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

“IRON FORTIFIED COMMON SALT”.]

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

“REFINED (NAME OF THE OIL,”)]

Provided that the container of imported edible oil shall also bear the word “IMPORTED”, as [prefix.]

40[(X) Every package of the Dried Glucose Syrup containing sulphur dioxide exceeding 40 ppm] shall bear the following label, namely:

DRIED GLUCOSE SYRUP
FOR USE IN SUGAR CONFECTIONERY ONLY

41[(Y) A package containing tea with added flavour for export shall bear the following label, namely:

Tea with (Name of flavour)
FOR EXPORT ONLY
Licence No.....]

42[(YY)A package containing tea with added flavour shall bear the following label. namely:

FLAVOURED TEA

(Common name of permitted flavour/percentage Registration No.)]

43[(Z) A package containing annatto colour vegetable oils shall bear the following label, namely:

ANNATTMO COLOUR IN OIL

(Name of oil/oils used)

44[(ZZ) Every package containing an admixture of edible oils shall carry the following label, namely:-

This blended edible vegetable oil contains an admixture of.-

(i)% by weight.

(ii)% by weight.

(Name and nature of edible vegetable oils, i.e. in raw or refined form).(Date of packing)]

45[(ZZZ) Every package of chewing tobacco shall bear the following label namely:

“Chewing of tobacco is injurious to health”]-

46[(ZZZ)

(1) :-Every package of food which is permitted to contain artificial sweetener mentioned in table given in **47**[rule 47, and an advertisement for such food] shall carry the following label, namely: This (name of food) contains (name of artificial sweetener)

48[(ZZZ)

(2)--- **49**[(2) Every package of Aspartame (Methyl ester). Acesulfame-K and Saccharine Sodium marketed as Table Too Sweetener and every package of carbonated water/synthetic soft drink concentrate containing either of these artificial sweeteners and every advertisement for such Table Top Sweetener or such carbonated water/synthetic soft drink concentrate shall carry the following label, namely:

Contains (name of artificial sweetener)
Not recommended for Children” :

Provided that the package of aspartame (Methyl ester) marked as Table Top Sweetener and every package of food containing Aspartame, and the advertisement for such Table Top sweetener and Food shall also carry the following label, namely:

“Not for Phenylketoneurics’.)

48[(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”.]
--

50[(ZZZ)

(4):- Every package of vanaspati made from more than 30 percent. of Rice bran oil shall bear the following label, namely:

“30 percent. Rice bran. Oil by weight”
package of vanaspati is made from more than

(ZZZ)

(5):- Every package containing Fat Spread shall carry following, namely:

(i) Milk Fat spread
Use of before
Date of packing

Percent. By weight.....
Total Milk fat content.....

(ii) Mixed Fat Spread Use before
Date of packing.....
Percent. by weight.....
Milk Fat Content by weight.....
Milk fat content
Percent by weight
Total Fat content.....

(iii.)Vegetable Fat Spread]
Use before.....
Date of packing
Percent. by weight.....
Total Fat Content.....

51[(ZZZ)

(6).__ Every package of supari and advertisement relating there to shall carry the following warning in conspicuous and bold print. Namely:

“Chewing of supari is injurious to health.”

52[(ZZZ)

(7).- All packages of irradiated food shall bear the following declaration and logo, namely:

Processed by Irradiation method
Date of irradiation.....
Licence No.....

Purpose of Irradiation.....]

53[(8) Every package of cheese (hard), surface treated with Natamycin, shall bear the following label, namely:-

Surface treated with Natamycin-I

54[(ZZZ)

(9) 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

55[“ ZZZ

(10) Every package of Bakery and Industrial Margarine made from more than 30 percent. of Rice Bran Oil shall bear the following label, namely:-

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

- 1. Omitted by G.S.R. 422 (E), dated 29th April, 1987.**
- 2. Omitted by S.R.O. 2755, dated 25th November, 1956.**
- 3. Food Inspector. Cochin Corpn. v. pinchaya Konar, Prameshwaran, (1975) 2F.AJ. 393 at pp. 395, 396 (ker.).**
- 4. Ins. by G.S.R. 917 (E), dated 17th November, 1987 (w.e.f. 17th February, 1988).**
- 5. Subs. by G.S.R. 1536, published in the Gazette o India. Pt. II, Sec. 3 (i) dated 24th August, 1968.**
- 6. Subs. by G.S.R. 10 (E). dated 7th January, 1991 (to be effective after six months from 7th January, 1991).**
- 7. Ins. by G.S.R. 55 (E), dated 31st January, 1979.**
- 8. Ins. by G.S.R. 223 (E), dated 20th May, 1996 (w.e.f 20th November, 1996).**
- 9. Subs. by G.S.R. 10 (E), dated Title January, 1991 (to he effective after six months front 7th January, 1991).**
- 10. Subs. by G.S.R. 55 (E). dated 3Ist January, 1979.**
- 11. Omitted by G.S.R. 10 (E). dated 7th January, 1991 (to be effective after six months from 7th January, 1991)**
- 12. Amended by G.S. R. 1340, dated 4th November, 1961.**
- 13. Subs. By G.S.R. 10(E), dated of 7th January, 1991 (to be effective after six months from 7th January, 1991).**

14. Omitted by S.R.O. 2755, dated 20th November, 1956.
15. Ins. by G.S.R. 257 (E), dated 3rd May, 1991 (w.e.f. 3rd November, 1991).
16. Added by G.S.R. 938, dated 26th May, 1971.
17. Ins. by G.S.R. 243 dated 15th February, 1980, published in the Gazette of India Extraordinary, Pt. II, Sec. 3 (i) dated 1st March, 19980.
18. Sub-rules “(c)” and “(d) re-numbered ad “D” and “(E)” by G.S.R. 938, dated 26th May, 1971.
19. Ins. by G.S.R. 1256, dated 17th August, 1967.
20. Omitted by S.R.O. 2755, dated 20th November, 1956.
21. Re-numbered by G.S.R. 938. dated 26th May, 1971.
22. 22. Ins. by ibid.
23. Renumbered by ibid.
24. Ins. by G.S.R. 205, dated 13th February, 1974.
25. Sub-rule, as amended by G.S.R. 109 (E), dated 26th February, 1983, viz. “(1) Every package of curry powder shall bear a label upon which is printed a declaration giving (* * *) the names of species in descending order of composition on wt/wt. basis” or omitted by C., S. R . 422 (E) dated 29th April, 1987 (w.e.f. 29th April, 1988).
26. Subs by ibid,(w.e.f. 29th April,1989); for the words “every package of mixed masala shall bear a label specifying ingredients of products in descending orders by weight” inserted by G.S.R. 63 (E), dated 15th Feb, 1976 and the words “ if mixed masala is fried in oil ,shall bear following label”, subsequently inserted by G.S.R 109 (E),dated 26th Feb, 1963.
27. Subs by G.S.R. 55 (E), dated 31st January, 1979.
28. Ins. By G.S.R. 1417, dated 20th December, 1976, published in the Gazette of India. Pt. II, dated 2nd oct,1976.
29. Ins. By G.S.R.. 651 (E) dated 22nd Oct, 1977.
30. Ins. by G.S.R.732 (E) ,dated 5th December,1977.
31. Ins. By G.S.R. 393 (E), dated 4th August,19788.
32. Subs. By G.S.R.304 (E),dated 4th June,1997 (w.e.f. 4TH June,1997).
33. Ins. by G.S.R. 55 (E), dated 4th June, 1997 (w.e.f. 4th June, 1997).
34. Subs. by G.S.R. 101 (E). dated 18th February, 1992 (w.e.f. 18th August, 1992).
35. Subs. by G.S.R. 121 (E), dated I Ith March 1996 (w.e.f. 11th September, 1996). Ins. by G.S.R. 19 (E), dated 28th January, 1980.
36. Ins. G.S.R. 19 (E), dated 28 th January, 1980.
37. Omitted by G.S.R. 101 (E), dated 18th January, 1992 (w.e.f. 18th August, 1992).
38. Subs by G.S.R. 11 (E), dated 4th, January, 1985.
39. Ins. by G.S.R. 44 (E), dated the 5th February, 1982 (w.e.f. 4th August, 1982).
40. Ins. by G.S.R. 57 (E). dated 11th February, 1982 (w.e.f. 10th February, 1982).
41. Ins. by G.S.R. 848 (E), dated the 19th November, 1983.
42. Ins. by G.S. R. 847 (E), dated 7th December, 1994.
43. Ins. by G.S.R. 764 (E), dated 15th November, 1984.
44. Subs. by G.S.R. 91 (E), dated 7th February, 1992 (w.e.f. 7th February, 1992).
45. Ins. by G.S.R. 852 (E), dated 13th June, 1986 (w.e.f. 13th December, 1986),

46. Added by G.S.R. 454 (E), dated 15th April, 1988 (w.e.f. 15th April, 1988).
47. Subs. by G.S.R. 284 (E), dated 29th May, 1997 (w.e.f. 29th November, 1997).
48. Subs. by G.S.R. 729 (E), dated 23rd August, 1990 (w.e.f. 23rd August, 1990).
49. Subs. by G.S.R. 284 (E), dated 29th May, 1997 (w.e.f. 29th November, 1997).
50. Ins. by G.S.R..481. dated 6th September,1993 (w.e.f. 2nd October,1993).
51. Ins. by G.S.R .695 (E). dated 9thNovember ,1993 (w.e.f. May,1994).
52. Added by G.S.R. 614 (E), dated 9th August, 1994.
53. Ins. by G.S.R. 223 (E), dated 20th May, 1996 (w.e.f. 20th November, 1996).
54. Ins. by G.S.R. 121 (E), dated 11th March, 1996 (w.e.f. 11th September, 1996).
55. Ins. by G.S.R. 465 (E), dated 14th August, 1997 (w.e.f. 14th August, 1997).

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:

1[Provided that for 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:

2[Declaration
This (a) contains an admixture / addition of not more
than (b)..... percent. 3[* * *1 (e)]

- (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 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 authorize 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.

- 4(5) Nothing contained in this rule shall apply in the case of sweets, confectionery, biscuits, bakery products, processed fruits, aerated water, vegetables and flavouring agents].

- 1 Added by G.S.R. 1211, dated 9th December, 1958.
2. Ins. by S.R.O. 2755, dated 20th November, 1956 and G.S.R. 1211, dated 9th December, 1958.
3. Omitted by G.S.R. 1211, dated 9th December, 1958.
4. Added respectively by S.R.O. 2755, dated 20th November, 1956 and G.S.R. 1211, dated 9th December, 1958.

1[43-A.Restriction on Advertisement.-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 or gas.]

1. Ins. by G.S.R. 257 (E), dated 2nd May, 1991 (w. e f. 3rd November, 1991).

PART VIII

Prohibition and Regulation of Sales

1[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 2[prepared exclusively from] milk or which contains less than 3[25] percent. 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 vanaspati to which ghee or any other substance has been added

4[(g) * * * * *]

(h) Turmeric containing any foreign substance;

(i) Mixture of coffee and any other substance except chicory;

5[(j) Dahi or curd 6[not prepared from boiled, pasteurized or sterilized milk]:

7[* * * * *]

8[(I) Milk or a milk product specified in Appendix B containing a substance not found in milk, except as provided in the rule :]

9[Provided that the Central Government may, by notification in the Official Gazette]

10[exempt any preparations made of soluble extracts of coffee from the operation of this rule]:

11[Provided further that proprietary food article to Cl. (i) shall be exempted from the operation of' this rule.]

12[Provided further that in respect of Cl. (e) 13[a maximum tolerance limit of 15.0 red units] in one cm. cell on Lovibond scale is permitted when the oil is tested for Bendouin test without dilution, that is to say, by shaking vigorously for 2 minutes, 5 ml. of' the sample with 5 ml. of hydrochloric acid (specific gravity 1.19) and 0.3 ml. of 2 percent. alcoholic Solution of furfural and following to stand for 5 minutes:

14[* * * * *]

15[Provided also that in respect of Cl.(e), maximum tolerance of 10 red unit in 1cm. 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 percent. (w/v) solution of sulphur in carbon-di-sulphide mixed with equal]volume of any (alcohol), in a closed system test tube (250 X 25 cm.) heating in a hot water (70⁰C-80⁰C) 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 100 ⁰C-115⁰C for 2.5 hours :]

16[Provided also that prohibition in Cl. (e) shall remain in respect admixture of any two edible vegetable oils as one edible vegetable oil, where-

- (a) The proportion by weight of any vegetable oil used in the admixture is not less than 20 percent. 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 (Dte. of Vanaspati, Vegetable Oils and Fats) or by the agencies in public, private or Joint Sector authorized 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 5 Kgs. under Agmark Certificate Mark compulsorily and bearing the label declaration as laid down in Cl. (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]

oil, mustard oil or til oil) where-

- (a) The proportion of conventional oil, (that is to say, coconut oil, groundnut oil, mustard oil or til oil) in the admixture is not less than 20 percent. by weight:
- (b) The admixture of edible oils is processed and sold by the Department of Civil Supplies, Government of India (Directorate of Vanaspati, Vegetable Oils and Fats), or the authorised agencies of that Department and the State Co-operative Oil seeds Growers Federation set up under National Dairy (Development Board's Oil seeds and Vegetable Oil Project in sealed packages weighing not more than 5 Kgs. under Agmark certification mark compulsorily and bearing the label declaration as laid down in Cl. (zz) of rule 42 :
- (c) The quality of each edible oil used in the admixture conform to the relevant standard prescribed by these rules.)

17[Provided also that proprietary food articles, as defined in Cl. (b) of the explanation to rule 37-A, relating to Cl. (i) shall be exempted from the operation of this rule.]

- 1. Amended by S.R.O. 2755. dated 24th November, 1956 and G.S.R. 1211, dated 9th December, 1958 and G.S.R. 1340, dated 4th November, 1963.**
- 2. Subs. by G.S. R. 1340, dated 24th October, 196 1.**
- 3. Subs. by G.S.R. 1533 dated 8th July, 1968.**
- 4. Omitted by G.S.R. 454 (E), dated 15th April, 1988 (w.e.f. 15th April, 1988).**
- 5. Ins. by G.S.R. 1564, dated 17th November, 1962.**
- 6. Subs. by G.S.R. 503 (E), dated 1st September, 1981 and published in the Gazette of India, Extraordinary, Pt. II, Sec. 3 (i), dated 1st September, 1982.**
- 7. Clause (k) deleted by G.S.R. 205, dated 19th February, 1974.**
- 8. Ins. by G.S.R. 1533, dated the 8th July, 1968.**
- 9. Ins. by G.S.R. 1211, dated 9th December, 1958.**
- 10. In pursuance of this provision, "NESCAFE" has been exempted from the operation of this rule vide G.S.R. 17, dated**

23rd December, 1958.

- 11. Ins. by G.S.R. 2068, dated 15th February. 1980.**
- 12. Subs. by G.S.R. 270 (E), dated 2nd March, 1987 (w.e.f. 2nd March, 1987), for the proviso added Try G.S.R. 476 (E), dated 29th January, 1982.**
- 13. Subs. by G.S.R. 243. dated 15th February, 1980.**
- 14. Fourth and Fifth Provisos omitted by G.S.R. 91 (E). dated 7th February, 1992.**
- 15. Ins. by G.S.R. 55 (E), published in the Gazette of India, Extraordinary, Pt. 11, Sec. 3 (i) dated 21st January, 1979.**
- 16. Subs. by G.S.R. 91 (E), dated 7th February, 1992).**
- 17. Ins. by G.S.R.73 (E), dated 29th January ,1986 (w.e.f. 29th January,1986).**

1[44-A. 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 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 or Kesari gram (*Lathyrus sativus*) and Bengal gram dal (*Cicer arietinum*) for any other dal.
- (f) A mixture of Kesari Dal (*Lathyrus sativus*) flour and Bengal gram dal (*Cicer arietinum*) flour or any other flour].

2[Explanation:-The equivalent of Kesari gram in some of Indian languages are as follows

- | | |
|--------------|---|
| 1. Assamese | Khesari, Teora |
| 2. Bengali | Khesari. Teora, Kassur, Batura. |
| 3. Bihari | Kesari, Reora, Kassur, Batura |
| 4. English | Chikling vetch. |
| 5. Gujarati | Lang. |
| 6. Hindi | Khesari, Kessur, Kasari, Kassartivi, Batura, Chapri, Dudia, Kansari, Kesori, Latri, Tinra, Tiuri, Kassor. |
| 7. Kannada | Lake Bele, Kesair Bele. |
| 8. Malayalam | Kesari Lanki, Vattu. |
| 9. Tamil | Maku. |
| 10. Marathi | Lakferi, Batri, Lakhi, Lang, Matra, Teora. Batroli-ki-dat Lakh. |
| 11. Oriya | Khesra, Khesari, Khesari dal. |
| 12. Persian | Masang. |
| 13 Punjabi | Kesari. Chural, Karas, Karil, Kasa, Kesari. Chapa. |

- | | |
|--------------|-------------------|
| 14. Sanskrit | Sandika, Triputi. |
| 15. Sindhi | Matter. |
| 16. Telugu | Lamka..] |

1. **Ins. by G.S.R. 169, dated 11th February, 1961.**

2. **Subs. by G.S.R. 55 (E), dated 31st January, 1979, published in the Gazette of India. Extraordinary, Pt. 11, Sec. 3 (i), dated 31st January, 1979.**

1[44-AA.Prohibition of use of carbide gas in ripening of fruits.-No person shall sell or offer or expose for sale or have in his premises for the purposes of sale under any direction, fruits which have been artificially ripened by use of acetylene gas, commonly known as carbide gas.

1. **Ins. by G.S.R. 55 (E). dated 31st January, 1979, published in the Gazette of India Extraordinary, Pt. II. Sec.3 (i), dated 31st January, 1979.**

1[44-AAA.No person shall sell or offer or expose for sale or have in his premises for the purpose of” sale Under any direction, 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 ill Appendix’B’]

1. **Ins. by G.S.R. 732 (E), dated 23rd August, 1990 (w.e.f. 23rd August, 1990).**

1[44-B.Restriction on sale of ghee having less Reichert value than that specified for the are a where such ghee is sold.-The ghee having less Reichert value and a different standard for butyro refractometer 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 “AGNIARK” seal:

Provided that such ghee may be (i) sold loose, after opening the “AGMARK” sealed container, in quantities not exceeding 2 kilograms at a nine 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 sweetmeat) 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 Sec. 10 of the Act and also to a purchaser desiring to have the sample analysed under Sec. 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.

1. Ins. by G.S.R. 1134, dated 16th September, 1961.

¹[44-C.Restriction on the sale of til oil produced in Tripura, Assam and West Bengal. -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.]

1. Ins. by G.S.R. 1533, dated 8th July, 1968.

¹[44-D.Restriction on sale of Carbia collosa and Honey dew. -Carbia collosa and Honey dew shall be sold only in sealed containers bearing Agmark seal.]

1. Ins. by G.S.R. 205, dated 13th February, 1974.

¹[44-E.Restriction on sale of Kangra tea.-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 (I of 1937), and the rules made thereunder.]

1. Ins. by G.S.R. 850, dated 25th June, 1975.

¹[44-F.Restriction on sale of irradiated food.- Irradiated food shall be offered for sale only in prepackaged conditions.]

1. Ins by G.S.R 614 (E), dated 9th August, 1994.

¹[44-G.Conditions for sale of flavoured tea.-

(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 Cl. “YY” of rule 42.]

1. Ins. by G.S.R.847 (E), dated 9th August, 1994.

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 suggest honey on the label or any package of, or in any advertisement for, any food that resembles honey but it is not pure honey.

46. Sale or use for ode of admixture 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 any oil or fat which does not confirm to the definition

of ghee :

Provided where a mixture prohibited by this rule is required lot- the preparation of an articles n quantities not exceeding the limits shown against them and shall bear the label declaration as provided in Cls. (1) and (2) of sub-rule (ZZZ) of rule 42.

1[47. Restriction on use and sale of artificial sweeteners.----

2[(1) ‘No artificial sweetener shall be added to any article of food :

Provided that artificial sweetener may be used in following food articles in quantities not exceeding the limits shown against them and shall bear the label declaration as provided in Cls. (1) and (2) of sub-rule (ZZZ) Of 42.

TABLE

Sl. Name of artificial sweetener No.	Article of food	Maximum limit of Artificial sweetener	
1. 2	3	4	
1. Saccharine Sodium---	Carbonated water	1000 ppm	
do---	Soft Drink Concentrate	*100 ppm	
do---	Supari		4000
	Pan	ppm	
	Masala	8000	
	Pan Flavouring material	ppm	8
		percent.	
2. Aspertame (Methyl ester)	Carbonated Water	700 ppm	*700 ppm
	Soft Drink Concentrate		
3. Acesulfame Potassium	Carbonated Water	300 ppm	*300 ppm
	Soft Drink Concentrate		

Explanation1.-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 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 that Saccharine Sodium or Aspertame (methyl ester) or Acesulfame Potassium may be sold individually as Table Top Sweetener and may contain carrier or filler articles with label declaration as provided in sub-clauses (1) and (2) of sub-rule (ZZZ) of rule 42 ;]

(2) No mixture of artificial sweetener shall be added to any article of food or in the manufacture of table top sweeteners.

3[(3) No person shall sell table top sweetener except under label declaration as provided in Cls. (1) and (2) of sub-rule (zzz) of rule 42

Provided that aspartame may be marketed as a table top sweetener in tablet or granular form in moisture proof packages and the concentration of aspartame shall not exceed 18 mg per 100 mg of tablet or granule.]

⁴[Provided that aspartame may be marketed as a table top sweetener in tablet or granular form in moisture proof packages and the concentration of aspartame shall not exceed 18 mg per 100 mg. of tablet or granules.]

1. Subs. by G.S.R. 454 (E), dated 15th April, 1988 (w.e.f. 15th April, 1988).
2. Subs. by G.S.R. 284 (E) dated 29th May, 1997 (w.e.f 29th November, 1997).
3. Subs. by G.S.R. 284 (E), dated 29th May, 1997 (w.e.f. 29th November, 1997).
4. Add by G.S.R.578 (E), dated 4th August, 1995.

48. Use of flesh of naturally dead animals or fowls prohibited.-No person shall sell or use as 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.

This rule prohibits the sale/use of flesh of naturally dead animals.

¹[**48A- Sale of permitted food colours.-**

²(i) No person shall manufacture, sell, stock, distribute or exhibit, for sale ³[synthetic food colours] or their mixtures or any preparation of such colours for use in or upon food except under a licence.]

(ii) No person shall sell a permitted ²[synthetic food colours] 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 ⁴[and colour index] of the dye-stuff.

(iii) No person shall sell a mixture of permitted ²[synthetic food colours] for use in or upon food unless its container carries a label stating the following particulars:

(a) The word "Food Colour Mixture".

(b) The chemical and the common or commercial name ⁴[and colour index] of the dyestuffs contained in the mixture.

(iv) No person shall sell a preparation of permitted ²[synthetic food colours] 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 various ingredients used in the preparation].

⁵[(v) 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 that Government may specify in this behalf.]

6[vi) All food colours, including natural colouring matter and permitted coal-tar food colours, their preparations or mixtures, except saffron and circumin, shall be sold only under Indian Standards Institution Certificate Mark.]

- 1. Ins. by S.R.O. 2755, dated 20th November, 1956.**
- 2. Subs. by G.S.R. 1417, dated 20th September, 1976. published in the Gazette of-India, Pt. II, Sec. 3 (i), dated 2nd October, 1976.**
- 3. Subs. by G.S.R.304 (E), dated 4th June, 1997 (w.e.f. 4th June, 1997).**
- 4. Ins. by G.S.R. 425, dated 4th April, 1960.**
- 5. Ins. by G.S.R. 514, dated 20th June, 1958.**
- 6. Subs. by G.S.R. 764 (E), dated 15th November, 1984.**

48-B. ¹[**Sale of insect damaged dry fruits and nuts.**-The dry-fruits and nuts like raisins, currants, figs, cashew nuts, apricots, almonds may contain not more than 5 percent. of insect-damaged fruits and nuts, by counts.]

- 1. Ins. by G.S.R. 205, dated 13th February, 1974.**

¹[**48-C Sale of Food Additives.**-The following food additives permitted for use in certain foods shall be sold only under the Indian Standards Institution Certification Marks, namely:

- 1. Sulphuric Acid (Food Grade).
- 2. Sodium Propionate (Food Grade).
- 3. Calcium Propionate (Food Grade).
- 4. Sorbic Acid (Food Grade).
- 5. Potassium Metabisulphite (Food Grade).
- 6. Sodium Metabisulphite (Food Grade).

7. Sorbitol (Food Grade).
8. Benzoic Acid (Food Grade).
9. Sodium Benzoate (Food Grade).
- 2[10. Fumaric Acid (Food Grade) and quick dissolving fumaric acid (Food Grade).]
11. Sodium Carboxymethyl Cellulose (Food Grade).
12. Sodium Alginate (Food Grade).
13. Agar (Food Grade).
14. Alginic Acid (Food Grade).
15. Calcium Alginate (Food Grade).
16. Gelatin (Food Grade).
17. Ascorbic Acid (Food Grade).
18. Butylated Hydroxy Toluene (BHT) (Food Grade).
19. Butylated Hydroxy Anisole (BHA) (Food Grade).
20. Caramel (Food Grade).
21. Annatto colour (Food Grade).]

1. **Ins. by G.S.R. 283 (E), dated 26th March, 1983. published in the Gazette of India, Extraordinary, Pt.II. Sec. 3 (i), dated 26th March, 1983 (it shall come into force after two years from the date of publication in the Official Gazette).**
2. **Subs. by G.S.R. 677 (E), dated 6th September, 1994.**

1[48-D.Storage and sale of irradiated food.-Save as otherwise provided in these rules, no person shall irradiate for sale, store for sale, or transport for sale irradiated food.]

1. Ins. By G.S.R. 614 (E), dated 9th August, 1994.

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 if 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 of 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) An utensil or container made of the following materials or metals, when used in the preparation of food, shall be deemed to render it unfit for human consumption:
 - (i) Containers with which are rusty:
 - (ii) Enamelled containers which have become chipped and rusty:
 - (iii) Copper or brass containers which are not properly tinned; **1**[* * * *]
 - 2**(iv) Containers made of aluminium not conforming in chemical] composition to IS:20 **3**[* * *] specification for Wrought Aluminium and Aluminium Alloy for utensils; **4**[and]
 - 2**[(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:

- (a) IS: 10146 3[* * *] (Specification for Polyethylene in contact with foodstuffs);
- (b) IS: 10142 3[* * *] (Specification for Styrene Polymers in contact with foodstuffs);
- (c) IS: 10151 3[* * *] (Specification for Polyvinyl Chloride (PVC, in contact with foodstuffs);
- (d) IS: 10910 3[* * *] (Specification for Polypropylene in contact with foodstuffs);
- 5[(e) IS: 11434 3[* * *] (Specification for Ionomer Resins in contact with foodstuffs)];
- 6[(f) IS: 11704 3[* * *] (Specification for Ethylene Acrylic Acid (EAA) Co-polymer];
- (g) 7[IS: 12252 3[* * *] (Specification for Polyalkylene terephthalates (PET)].
- (h) IS: 12247 3[* * *] (Specification for Nylon 6 Polymer].

8[(i) IS: 13601 3[* * *] (Specification for Ethylene Vinyl Acetate (EVA).

(j) IS: 13576 – Ethylene Metha Acrylic Acid (EMAA)].

9[(vi) Use of second hand tin container for packaging of edible oils and fats.]

10[Provided that utensils or containers made of copper though not properly tinned may be used for the preparation of sugar confectionery or essential oil, and mere use of such utensils or containers shall not be deemed to render sugar, confectionery or essential oils unfit for human consumption.]

11(6) No person shall sell compounded asafoetida exceeding one kilogram in weight except in a sealed container with a label.]

12[(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.]

13[(8) No person shall sell Titanium dioxide (food grade) except under Indian Standards Institution Certification Mark.]

14[(9) No person shall sell salseed fat for 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).]

15[(10) Table salt or iron fortified common salt containing anti-caking agent shall be sold only in a package which shall bear the label as specified in sub-rule (v) of rule 42; or

(10-A) Iron fortified common salt shall be sold only in high density Polythene bag (HDPE) (14 Mesh, density 100 Kg / m³ unlaminated) package which shall bear the label as specified in sub-rule (vv) of 42.]

16[(11) No person shall sell lactic acid for use in food except under Indian Standards Institution Marks.

(12) The katha prepared by Bhatti Method shall be conspicuously marked as “Bhatti katha”.]

17[(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).]

18[(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.]

19[(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).rule

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)].

20**[21**(16) Condensed milk sweetened, condensed skimmed milk sweetened, milk powder, skimmed milk powder and partly skimmed milk powder] shall not be sold except under Indian Standards Institution Certification Mark.]

22[(17) No person shall sell mineral oil (food grade) for use in confectionery except under Indian Standards Institution Certification Mark.

(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]:

23[(19) No person shall manufacture, sell, store or exhibit for sale an infant milk food, infant formula **24**[milk cereal-based weaning food and processed cereal based weaning food] except under Bureau of Indian Standards Certification Mark..]

25[(20) No person shall sell protein rich ata and protein rich maida except in packed condition mentioning the names of ingredients on the label.]

26[(21) The blended Edible Vegetables Oils shall not be sold in loose form. It shall be sold in sealed packages weighing not more than

5kgs. It shall 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 declaration as provided under rule 42 and rule 44 besides other labelling requirements under these rules.]

27[(22) Coloured and flavoured **28**[table margarine] 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.]

29[(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.]

30[**27**(24)] No person shall sell powdered spices except under packed conditions.

Explanation-For the purpose of this sub-rule “spices” means the spices specified in Appendix “B” of Prevention of Food Adulteration Rules, 1955.

31[(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.]

32[(26) Conditions sale of irradiated food.-All irradiated food shall be sold in pre-packed 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.]

33[(27) Every package of cheese (hard), surface, treated with Natamycin, shall bear the label as specified under Cl (8) of sub-rule (ZZZ) of rule 42.]

- 1. The words “and” omitted by G.S.R. 507 (E), dated 19th March, 1986 (w.e.f. 19th March 1987).**
- 2. Subs by G.S.R. 425, dated 4th April, 1960.**
- 3. Omitted by G.S.R. 382 (e), dated 10th July, 1997 (w.e.f. 10th July, 1997).**
- 4. Ins. by G.S.R. 507 (E), dated 19th March, 1986 (w.e.f. 19th March 1987).**
- 5. Ins. by G.S.R. 840 (E), dated 6th October, 1987 (w.e.f. 6th April 1987).**
- 6. Ins. by G.S.R. 105 (E), dated 22nd February, 1994 (w.e.f. 22nd February, 1994).**
- 7. Corrected by G.S.R. (E), dated 9th August 1994.**
- 8. Ins. by G.S.R. 382 (E) dated 10th July 1997 (w.e.f. 10th July 1997).**
- 9. Ins. by G.S.R. 575 (E), dated 4th August 1995.**

10. Added an amended respectively by S.R.O. 2725, dated 24th November, 1956 and G.SR. 1211 DATED 9th December 1958.
11. Ins. by G.S.R. 823. dated 9th March, 1966.
12. Added by G.S.R. 1256. dated 17th August, 1967. published in the Gazette of India. Pt.II Sec. 3(i), No. 3, dated 26th August 1967.
13. Ins. by G.S.R. 55 (E). published in the Gazette of India Extraordinary Pt. II, dated 31st January, 1979.
14. Ins. by G.S.R. 19 (E), published in the Gazette of India, Extraordinary, Pt.II, Sec. 3 (i), dated 27th January, 1980.
15. Subs. by G.S.R.11 (E), dated 4th January, 1985.
16. Ins. by G.S.R. 290 (E), dated 13th April, 1981.
17. Ins. by G.S.R. 44(E), published in the Gazette of India. Extraordinary, Pt.II, Sec, 3 (i), dated 5th February, 1982 (w.e.f. 4th August. 1982).
18. Ins. by G.S.R. 57(E), dated 11th February. 1982 (w.e.f. 10th August, 1982).
19. Ins. by G.S.R. 790 (E). dated 10th October, 1983.
20. Ins. by G.S.R. 550 (E), dated 4th July, 1985.
21. Subs. by G.S.R. 41 (E), dated 29th January, 1997 (w.e.f. after one year from 29th January,1998).
22. Ins. by G.S.R. 437 (E), dated 8th April, 1988 (w.e.f. 8th April, 1988).
23. Ins. by G.S.R. 257 (E), dated 3rd May, 1991 (w.e.f. 3rd November, 1991).
24. Subs. by G.S.R. 147 (E) dated 14th March, 1997 (w.e.f. 14th September, 1997).
25. Added by G.S. R. 731 (E), dated 10th December, 1991.
26. Ins. by G.S.R. 91 (E), dated 7th February, 1992. and corrected by G.S.R. 314 (E), dated 9th March, 1992.
27. Ins. by G.S.R. 907, dated 4th December, 1992 (w.e.f. 4th December, 1992).
28. Subs. by G.S.R. 465 (E), dated 14th August, 1997 (w.e.f 14th August, 1997).
29. Ins. by G.S.R. 481, dated 6th September, 1993 (w.e.f. 2nd October, 1993).
30. Ins. by G.S.R. 105 (E), dated 22nd February, 1994 (w.e.f. 22nd February, 1994).
32. Corrected by G.S. R. 611 (E), dated 9th August, 1994.
33. Ins. by G.S.R. 614 (E), dated 9th August, 1994.

50. Conditions of licence.-

¹(1) No person shall manufacture, sell, stock' distribute or exhibit for sale any article of food, including prepared food or ready to serve food, ²[irradiated food] except under a licence:

Provided that the fruit products covered under the Fruit Products Order, 1955, solvent extracted oil, de-oiled meal, edible flour covered under the Solvent Extracted Oil, De-oiled Meat and Edible Flour (Control) Order, 1967, vanaspati covered under the Vegetable oil Products Control Order, 1947, and meat and poultry products covered under the Meat Food Products Order, 1973, shall be exempted from the above rule]:

³[Provided further that a producer of milk, who sells milk only to a milk Co-operative society which is a member of a milk Co-operative union engaged in reconstitution of milk or manufacture of milk products, shall be exempted from this rule).

⁴[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) Rules, 1991, under the Atomic Energy Act, 1962 (Act 33 of 1962)].

⁵[(1 -A)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.]

⁶[(1 -B) The name and address of the director or manager, as the case may be. nominated by the company under rule 12-B shall be mentioned in the licence.]

(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 local authority by an order in writing, delegate the power to sign licences and such other power as may be specified in the order to any other person under his control..

²[(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.]

(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:

⁷[Provided that a 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.]

⁸[(6) * * * * *]

⁹[(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 shall put up a notice-board containing separate lists of the articles which have been cooked in ghee, edible oil, vanaspati and other fats for information of the intending purchasers.

¹⁰[(8) * * * * *]

(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 or storage or foul and waste matter.
- (11) All vessels used for the storage or manufacture of the articles intended for sale have proper cover to avoid contamination.
- (12) Every manufacturer ¹¹[(including ghani operator)] or wholesale dealer of butter, ghee, vanaspati edible oil, 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.
- ¹²[(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 and 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:
- ¹³[Provided that the whole time employees of the companies shall not be treated as itinerant vendors for the purpose of carrying metallic badge on their arms or obtaining separate licences if any identity card containing particulars of the valid municipal licence is carried by them.]
- (14) The nature of the 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.

1. Subs. by G.S.R. 293 (E), dated 23rd March, 1985.
2. Subs. by G.S.R. 290 (E), dated 13th April, 1981.
3. Ins. by G.S.R. 543 (E), dated 2nd July, 1985 (w.e.f. 2nd July, 1985).
4. Ins. by G.S.R. 614 (E), dated 9th August, 1994.
5. Subs. by G.S.R. 290 (E), dated 13th April, 1981.
6. Ins. by G.S.R. 4 (E), dated 4th January, 1977.
7. Added by G.S.R. 1917, dated 20th September, 1976, published in the Gazette of India. Pt. II, dated 2nd October, 1976.
8. Omitted by S.R.O. 2755, dated 10th November, 1956.
9. Subs. by G.S.R. 169, dated 11th February, 1961 and G.S.R. 1340, dated 4th November, 1961.
10. Omitted by G.S.R. 1211, dated 9th November, 1956.
11. Ins. by S.R.O. 2755 dated 20th November, 1956.
12. Subs. by G.S.R. 169. dated 2nd February, 1961.
13. Ins. by G.S.R. 133, dated 23rd January, 1973.

51. Duration of licences.-A licence shall, unless sooner suspended or cancelled, will be in force for such period as the State Government may prescribe :

Provided that if application for a fresh licence is made before the expiry of the period of validity of the licence, the licence shall continue to be in force until orders are passed on the application.

1[51-A.Procedure for issue of licence in certain local areas.-A licensing authority empowered to issue licences in local areas falling within the jurisdiction of a seaport, 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 seaport, airport or railway station is situated and adopt such forms as are prescribed by the Government for the purpose of licensing.]

1. Ins. by G.S.R. 829 (E), dated 7th November, 1983.

1[PART XI Preservatives

1. Ins. by S.R.O. 1687, 28th July,1956.

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 preservative shall be-..

(a) Common salt,

(b) Sugar,

(c) Dextrose,

(d) Glucose 1 [syrup];

2[(e) * * *]

(f) Spices,

(g) Vinegar or acetic acid,

(h) Honey,

3[(i) * * * *]

2[a] * * * *]

2[(k) * * * *]

4[(l) Edible vegetable oil].

5[addition of Class I preservatives in any food is not restricted,
unless otherwise provided in the rules]:

6[Provided that the article of food to which a class I preservative has been added conforms to the specification laid down in Appendix B).

(ii) Class II preservatives shall be-

(a) Benzoic acid including salts thereof,

(b) Sulphurous acid including salts thereof,

(c) ⁷[nitrates or] nitrates of sodium or potassium in respect of food like ham, pickled meat,

⁸[(d) Sorbic acid including its sodium, potassium and calcium salts, ⁷[propionates of calcium, or sodium, lactic acid, and acid calcium phosphate].

(e) Nicin, ⁹[* * * *].

¹⁰[(f) Sodium and calcium propionates.]

¹¹[(g) Methyl or propyl parahydroxy-Bezoate

(h) Propionic acid including esters or salts thereof

(i) Sodium diacetate, and

(j) Sodium, potassium and calcium salts of lactic acid.]

1. **Ins. by G.S.R. 1533, dated 8th July, 1968.**
2. **Clause (e) omitted by G.S.R. 764 (E), dated 15th November, 1984.**
3. **Omitted by G.S.R. 1533. dated 8th July, 1968.**
4. **Ins. by G.S.R. 764 (E), dated 15th November, 1984.**
5. **Ins. by S.R.O. 1687, 28th July, 1956.**
6. **Ins. by G.S.R. 55 (E), dated 31st January, 1979.**
7. **Ins. by G.S.R. 133, dated 23rd January, 1973.**
8. **‘The word “and” omitted by G.S.R. 764 (E), dated 15th November, 1984.**
9. **Ins. by G.S.R. 205, dated 13th February, 1974.**
10. **Ins. by G.S.R. 829 (E), dated 7th November, 1983.**
11. **See Madan Gopal v. State, 1976 Cr.L.J. 1302.**

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 quality 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 of 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 proportion of sulphur dioxide in 20 parts per million, the proportion of benzoic acid shall not exceed the proportion of 100 parts per million.]

55. Use of more than one Class II preservative prohibited.-No person shall use in or upon a food more than one Class II preservative:

¹[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 of 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.]

1. Subs. by G.S.R. 1533, dated 8th July, 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 :

TABLE

	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 glaze or cured fruit or other products		
	1[(a) Cherries	Sulphur dioxide	2,000
	(b) Strawberries and raspberries	Do.	2,000
	(c) Other fruits	Do.	1,000
3.	Fruit juice concentrate	Do.	1,500
4.	Dried fruits : (a) Apricots, peaches. apples,		
	pears and other fruits	Do.	2,000
	(b) Raisin and sultanas	Do.	750
2[5.	Other non- alcoholic wines,	Sulphur dioxide	350
	squashes, crushes, fruit syrups, cordials, fruit juices and barley water to be used after dilution.]	or Benzoic acid	600
6	Jam, marmalade, preserve canned cherry and fruit jelly.	Sulphur dioxide or Benzoic acid 200	40
7.	Crystallised glaze or cured		
8.	fruit (including candid peel)	Sulphur dioxide	150
	Fruit and fruit pulp not otherwise specified in the Schedule	Do.	350
3[9.	Plantation white sugar, cube sugar,		

	dextrose, gur or jaggery, misri	Sulphur dioxide	70
9-A.	Khandsari (Sulphur) and bura.	Do.	150
9-B.	Refined Sugar	Do.	401
10.	Corn flour and such like starches	Do.	100
11.	Corn syrup	Do	450

1. Subs. by G.S.R. 764 (E), dated 15th November, 1984.
2. Subs. by G.S.R. 553. dated 22nd April, 1972.
3. Subs. by G.S.R. 916 (E), dated 17th November, 1987 (w.e.f. 17th May, 1988) for item) 9.

TABLE

	(1)	(2)	(3)	
¹ [11-A	Canned rassogolla (the cans shall be internally lacquered with sulphur dioxide-resistant lacquer)	Do.	1001	
12.	Gelatine	Do.	² [1,000]	
13.	Beer	Do.	70	
14.	Cider	Do.	200	
15.	Alcoholic wines	Do.	450	
16.	Sweetened mineral water ³ [and Sweetened ready to serve beverage]	Sulphur dioxide or Benzoic acid	70 120	
17.	Brewed ginger beer	Benzoic acid	120	
18.	Coffee extract	Benzoic acid	450	
⁴ [19	Pickles and chutneys made from fruit or vegetable	Sulphur dioxide or	250 1001	
20.	Tomato and other sauces	⁵ [Benzoic acid]	750	
21.	Cooked, pickled meat including ham and bacon	⁶ [Sodium or Potassium nitrate or Commercial saltpetre (Calculated as sodium nitrite)	200 5001	
22.	Danish-tinned Caviar	Benzoic acid	50	
23.	Dehydrated vegetables	Sulphur dioxide	2,000	
⁷ [24.	tomato puree and paste	Benzoic acid	750	
25.	Syrups and sherbets	⁸ [Sulphur dioxide or Benzoic acid	350 6001	
26.	Dried ginger	Sulphur dioxide	2,000	
⁹ [27.	Hard boiled sugar confectionery	Sulphur dioxide	3501	

10[28.	3[Cheese or processed cheese	Sorbic acid including its sodium, potassium and calcium salts or nicin (Calculated as sorbic acid)	1,000]	1,0001
29.	Flour confectionery	Sorbic acid or its sodium salts.	1,500	
30.	Smoked fish (in wrappers)	Sorbic acid	Only wrappers may be impregnated with sorbic acid.]	

1. Ins. by G.S.R. 205, dated 13th February, 1974.
2. Subs. by *ibid*.
3. Ins. by G.S.R. 169, dated 2nd February, 1961.
4. Subs. by G.S.R. 1564, dated 17th February, 1962.
5. Subs. by G.S. R. 74. dated 31st November, 1965.
6. Subs. by G.S.R. 1533, dated 8th July, 1968.
7. Subs. by G.S.R. 852 (E), dated 13th June, 1986 (w.e.f. 13th June, 1986).
8. Subs. by G.S.R. 605 (E), dated 24th July, 1985 (w.e.f. 12th July, 1985).
9. Subs. by G.S.R. 74, dated 31st December, 1965.
10. Subs. by G.S.R. 63 (E), dated 15th February, 1976.

TABLE

	(1)	(2)	(3)	
1[31.	Dry mixis of rasgollas	Sulphur dioxide	100]	
2 [32.	(a) Soups (other than canned)	Sulphur dioxide	150	
	(b) Dried soups	Do	1500	
	(c) Dehydrated soup mix, when		1500	
33	packed in containers other than cans Fruits and vegetable. flakes	Do		
34.	powder, figs Flour for baked food	Do Sodium diacetate or propionates or propyl	600 2500 3200	
3 [35.	Preserved chapaties	Sorbic acid	15001	
4[36.	Paneer or Chana	Sorbic acid and its sodium, potassium or calcium salts (calculated	500]	

		as sorbic acid) acid and	Propionic	2000	
		its sodium or potassium salts (calculated) as propionic acid		2000	
5 [37.	Fat	Sorbic acid and its potassium and sodium, calcium		2000	1000
	Spread	salts (calculated as acid) or Benzoic sodium	sorbic acid and its		
		and potassium salt(calculated as benzoic acid) or both		1000	10001
6[38.	Jam, Jellies, marmalades, preserves, Crystallised, glazed	Sorbic acid and its calcium /sodium/potassium salts (calculated as sorbic acid).		500	
	or candied fruits including peels, fruit bars.	candied			
39.	Fruit juice concentrates with preservatives for conversion in juices, nectars for ready to serve beverages in bottles/ pouches selling through dispenser		100	
40.	Fruit juices (tins, bottles or pouches)		200	
41.	Nectars, ready-to-serve beverages in bottles, pouches or selling through dispensers		501	

1. Ins. By G.S.R. 63 (E), dated 5th Febuary,1976.
2. Ins. By G.S.R. 764 (E), dated 15th November,1984.
3. Ins. By G.S.R. 852(E), dated 13th June, 1986(w.e.f. 13th June,1986).
4. Ins. By G.S.R.10 (E),dated 7th January 1991 (w.e.f. 7th January, 1991).
5. Ins. by G.S.R 481, dated 65th September, 1994.
6. Ins. By G.S.R 677 (E), dated 6th September, 1994.

¹[55-A.Use of Class II preservatives in mixed foods.-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 up to 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].

1. Ins. by G.S.R. 1533, dated 8th July, 1968.

¹[55-B.Restriction on use of nitrate and nitrite.-No nitrate or nitrite shall be added to any infant food.

1. Ins. by G.S.R. 764 (E), dated 15th November. 1984.

¹[55-C.Use of Natamycin for surface treatment of cheese (hard).-Natamycin may be used for surface treatment of cheese (hard) under label declaration as specified in Cl. (8) of sub-rule (zzz) of rule 42 subject to the following conditions, namely :-

- (i) Maximum level of application of Natamycin in cheese (hard) shall not exceed 2 mg/dm³
- (ii) The penetration depth of Natamycin in cheese (hard) shall not exceed 2 mm.
- (iii) The maximum residue level of Natamycin in the finished cheese (hard) shall not exceed 1 mg/dm³.]

1. Ins. by G.S.R. 223 (E), dated 20th may, 1996 (w.e.f 20th November, 1996).

¹[56. * * * * *

1. Omitted by G.S.R. 243. dated 15th February, 1980.

¹[PART XI Poisonous Metals

1. Added by G.S.R. 1211. dated 9th December. 1958.

57. Poisonous metals.-

- (1) Chemicals described in monographs of the Indian Pharmacopoeia, when used in foods, shall not contain poisonous metals 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 foods 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

Name of the poisonous Metal	Article of food	Parts per million by weight
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 , acid lemon juice)	2.0
	Concentrates used in the manufacture of soft drinks, lime juice and lemon juice)	
² [(i-a)	Baking powder	2.0
³ [(i-b)	Edible oil	10]
⁴ [(i-c)	Infant milk substitute and infant foods	0.2
(i-d)	Turmeric, whole and power	10.0]
(ii)	Other Foods :	1.0]
	Anhydrous dextrose and dextrose.	0.5
	monohydrate, edible oils and fats, refined white sugar (sulphated ash content not exceeding 0.03 percent).	
	Ice-cream, iced follies and similar frozen confections.	
	Canned fish, canned meat, edible gelatin, meat extracts and hydrolysed protein. dried or dehydrated vegetables (other than onions).	
	All types of- sugar, sugar syrup, invert sugar and direct consumption Coloured sugars with sulphated ash content exceeding 1.0 percent.	5.0
	Raw Sugars except those sold for direct consumption or used for manufacturing purposes other than the manufacturing purposes other than the manufacture of refined sugar .	

Edible molasses, caramel,
liquid and solid glucose and
starch conversion products
with a sulphated ash content

² [(i-a)	Baking powder	2.0
³ [(i-b)	Edible oil	10]
⁴ [(i-c)	Infant milk substitute and infant foods	0.2
(i-d)	Turmeric, whole and power	10.0]

(ii)	Other Foods :	1.0]
	Anhydrous dextrose and dextrose. monohydrate, edible oils and fats, refined white sugar (sulphated ash content not exceeding 0.03 percent).	0.5

Ice-cream, iced follies and similar frozen
confections. Canned fish, canned meat, edible
gelatin, meat extracts and hydrolysed protein.
dried or dehydrated vegetables (other than
onions).

All types of- sugar, sugar syrup, invert sugar
and direct consumption Coloured sugars with
sulphated ash content exceeding 1.0 percent.
Raw Sugars except those sold for direct
consumption or used for manufacturing
purposes other than the manufacturing purposes
other than the manufacture of refined sugar .

Edible molasses, caramel,
liquid and solid glucose and
starch conversion products
with a sulphated ash content

Exceeding 1.0 percent Cocoa powder	5.0 on the dry fat free substance.
Yeast and yeast products	5.0 on the dry matter

Tea, dehydrated onions. dried 10.0 on the dry matter

herbs and spices, flavourings, alginic acid.
alginates, agar, carrageen and similar products
derived from seaweed.

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 on the dry
colouring matter.
Solid pectin 50.0

Hard-boiled Sugar confectionery

2.0
5[Iron fortified common salt 2.0]
6[Iron fortified common salt

2. Copper

(i) Beverages : Soft drinks excluding concentrates
and carbonated water

7.0
Carbonated water 1.5
6[Toddy 5.0

Concentrates for soft drinks 20.0

(ii)Other foods : Chicory-dried
or roasted, coffee beans, flavourings.
pectin liquid

Colouring 30.0

30.0 on the dry colouring
matter
Edible gelatine 30.0

Tomato ketchup 50.0 on the dried total
solids.

Yeast and yeast products Cocoa powder 60.0 on the dry matter
70.0 on the fat-free

substance.
Tomato puree, paste. powder, 100.00 on the
juice and cocktails dried tomato solids.

Tea	150.0300.0
-----	------------

Pctin-solid	
-------------	--

Hard-boiled sugar	5.0
confectionery	

⁷ [Iron fortified common salt	2.0]
--	------

⁷ 1(ii-a) Turmeric whole and powder	5.0]
--	------

(iii) Foods not specified	30.0
---------------------------	------

(i) Milk	0.1
----------	-----

(ii) Beverages-----	
---------------------	--

Soft, drink intended for	
--------------------------	--

consumption after dilution except carbonated water,	
---	--

0.5

Carbonated water	
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0.25

⁸ [(ii-a) Infant milk Substitute	0.05
---	------

and infant foods	
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(ii-b) Turmeric whole and powder	0.1]
----------------------------------	------

⁷ [(iii) Preservatives, antioxidants, emulsifying and	
--	--

stabilizing agents and synthetic	
----------------------------------	--

food colours	3.0 on dry matter
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⁹ [(iv)]Other foods: Ice-cream. iced lollies and similar frozen confections	
--	--

0.5

Dehydrated onions, edible	
---------------------------	--

gelatin, liquid pectin	2.0
------------------------	-----

Chicory-dried or roasted	4.0
--------------------------	-----

Dried herbs finings and	
-------------------------	--

clearing agents, solid	
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pectin-all grades spices	5.0
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Food colouring other than	5.0 on dry colouring matter.
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synthetic colouring	
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Hard boiled sugar	1.0
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confectionery	
---------------	--

¹⁰ [Iron fortified common salt	1.0]
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¹¹ [(v)] Foods not specified	1.1
---	-----

4. Tin	(i) Processed and canned products	250.0
	(i-a) Hard boiled sugar confectionery	5.0
	12 [(i-b) Infant Milk Substitute and infant foods	5.0
	(i-c) Turmeric whole and powder	Nil]
5. Zinc....	(ii) Foods not specified	250.0
	(i) Ready-to-drink beverages	5.0
	(ii) Edible gelatin	100.0
	13 [(ii-a) Turmeric whole and power	25.0]
	(iii) Fruit products covered under the Fruit Products Order, 1955	50.0
	(iii-a) Hard-boiled sugar confectionery	5.0
	(vi) Foods not specified	50.0]
13 [6. Cadmium	14 [(i) Infant Milk substitute and Infant foods	0.1
	(ii) Turmeric whole and powder	0.1
	(iii) Other foods	1.5]
7. Mercury	(i) Fish	0.5
	(ii) Other food	1.0
8.Methyl Mercury	(All foods) (Calculated as the element)	0.25]

1. Subs . by G.S.R. 1533,dated 8th July,1968.

2. Ins. by G.S.R. 1533, dated 8th July, 1968. 1968.
3. Ins. by G.S. R. 710 (E), dated 22nd December 1980.
4. Ins. by G.S.R. 121 (E),dated 11th March, 1996 (w.e.f. 11th September,1996).
5. Ins. By G.S.R. 11 (E), dated 4th January, 1985.
6. Subs. by G.S.R. 243. dated 15th February. 1980.
7. Ins. by G.S.R. 121 (E), dated 11th March, 1996 (w.e.f. 11th September, 1996).
8. Ins. by G.S.R. 938, dated 26th May, 1971.
9. Renumbered by ibid.
10. Ins. by G.S.R. 11 (E), dated 4th January, 1985.
11. Renumbered by ibid.
12. Ins. by G.S.R. 121 (E), dated 11th March, 1996 (w.e.f.11th September. 1996).
13. Subs. by G.S.R. 121 (E), dated 11th March, 1996 (w.e.f. 11th September, 1996).
14. Added by G.S.R. 454 (E). dated 5th April, 1988 (w.e.f. 15th, April, 1988).

¹[PART XI-A

**Crop contaminants and naturally
occurring toxic substances**

1. Ins. by G.S.R. 764 (E). dated 15th November, 1984.

57-A. -Crop contaminants.-

(1) Crop contaminants 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 containing 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:

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

57-B. Naturally occurring toxic substances.-The toxic substances specified in Col. (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 Col. (2) of the said Table :

TABLE

Name of substance (1)	Maximum limit (2)
Agaric , acid	100 ppm.
Hydrocyanic, acid	5 ppm
Hypericine	1 ppm.
Saffrole	10 ppm].

PART XII**¹[Anti oxidanTs, emulsifying and stabilizing and****²[anti-caking agents]]**

- 1. Ins. G.S.R. 1211, dated 9th December, 1958.**
- 2. Subs. by G.S.R. 55 (E) published in the Gazette of India, Extraordinary, Pt. II, dated 31st January, 1979.**

58. Definition of anti-oxidant.- No 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. ¹[Restriction on use of anti-oxidants.-No anti-oxidant other than lecithin, ascorbic acid and tocopherol shall be added to any food :

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 gallatte | |
| 2. | Prophyl gallate | 0.01 percent. |
| 3. | Octyl gallate or mixture thereof | |
| 4. | Dodecyl gallate | |
| ² [5. | Ascropryl palmitate | 0.02 percent. |
| 6. | Butylated hydroxiyanisole (BHA) | 0.02 percent. |
| 7. | Citric acid | |
| 8. | Tartaric acid | |
| 9 | Gallic acid | 0.01 percent. |
| 10. | Resin guaiac | 0.05 percent. |

³ [11. Tertiary butylhydroquinone (TBHQ) 0.02 percent.]:

⁴[Provided that dry mixes of rasgollas and vadas may contain butylated hydroxyanisole (BHA) not exceeding 0.02 percent. calculated on the basis of fat content :

Provided further that anti-oxidants permitted in rule 59 may be used in permitted flavouring agents in concentration not exceeding 0.01 percent.]:

Provided further that wherever butylated hydroxyanisole (BHA) is used in conjunction with the anti-oxidants mentioned in item Nos. 1 to 4 of the preceding proviso the quantity of the mixture shall not exceed the limit of 0.02 percent.:

Provided also that ghee and butter may contain butylated hydroxytoluene anisole (BHA)

⁵[* * *]in a concentration not exceeding 0.02 percent.]:

⁶[Provided also that fat spread may contain butylated hydroxyanisole (BHA) or tertiary butyl hydroquinone (TBHQ) in a concentration not exceeding 0.02 percent by weight on fat basis.]

⁷[Provided further that ready-to-eat dry breakfast cereals may contain Butylated Hydroxyanisole (BHA) not exceeding 0.0005 percent. (50 ppm).]

⁸[Provided also that in ready to drink infant milk substitute, lecithin and ascorbyl palmitate may be used up to maximum limit of 0.5 gm /100 ml and 1mg / 100 ml respectively.]

1. Subs. by G.S. R. 133, dated 23rd January, 1973.
2. Subs. by G.S.R. 764 (E) dated 15th November, 1984.
3. Ins. by G.S.R. 283 (E), dated 26th March, 1983 (w.e.f. 26th March, 1983).
4. Ins. by G.S.R. 63 (E), dated 5th February, 1973.
5. The words. brackets and letter “and butylated hydroxytoluene (BHT) either singly or in combination” omitted by G.S.R. 764 (E), dated 5th November, 1984.
6. Ins. by G.S.R. 481, dated 6th September, 1993 (w. e. f. 2nd October, 1993).
7. Ins. by G.S.R. 853 (E), dated 7th December. 1994 (w.e.f. 7th December. 1994).
8. Added by G.S.R. 147 (E), dated 14th March, 1997 (w.e.f. 14th September, 1997).

¹[59-A. Use of anti-oxidants in vitamin D preparation.-”Vitamin D” preparation may contain anti-oxidants prescribed in rule 59 not exceeding 0.08 percent.]

1. Ins. by G.S.R. 1417, dated 20th September, 1976, published in the Gazette of India, Pt. II, dated 2nd October, 1976.

¹[60. Definition of emulsifying and stabilizing agents:-Emulsifying agents” and “stabilizing agents” means 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 emulsions and include the following namely:

Agar, alginic acid, calcium and sodium alginates, carrageen, edible gums. ²[such as, guar. karaya, arabic carobean, furcellaran, tragacanth gum ghatti] dextrin, soribitol, pectin, sodium and calcium pectate, sodium citrate, sodium phosphate, sodium tartarate, calcium lacto, lecithin, albumen, gelatin, qaillaia, modified starches, proteins, monoglycerides or diglycerides of fatty acids, synthetic lecithin, propyleneglycol stearate, propyleneglycol alginate, methyl dethyl, cellulose, methyl cellulose, sodium carboxymethyl cellulose, stearyl tartaric acid, esters of monoglycerides and diglycerides of fatty acids, monostearin sodium sulphoacetate, sorbiton esters of fatty acids or in combination, ³[poly-oxyethylene sorbiton monostearate], ⁴[Polyglycerol esters of fatty acids and polyglycerol ester of interesterified ricinoletic acid.] ⁵[Glycerol esters of wood resins (Ester Gum).]

- 1. Subs. by G.S. R. 1533, dated 8th July, 1968.**
- 2. Subs. by G.S.R. 101 (E), dated 18th February, 1992.**
- 3. Subs. by G.S.R. 205, dated 13th February, 1974.**
- 4. Ins. by G.S.R. 101 (E), dated 18th February, 1992.**
- 5. Added by G.S.R. 284. dated 29th May, 1997 (w.e.f. 29th November, 1997).**

¹[61. Restriction on use of emulsifying and stabilizing agents.-No emulsifying or stabilizing agent shall be used in any food, except where the use of emulsifying or stabilizing agent is specially 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, methyl ethyl cellulose, methyl cellulose, sodium carboxymethyl cellulose, stearyl acid, esters of monoglycerides and diglycerides of fatty acids, monostearin sodium sulphoacetate, sorbiton 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 chocolate to the extent of 0.2 percent by weight:

²[Provided also that Diacetyl Tartaric acid esters of Mono and Diglycerides may be used in Bread and Cakes.]

- 1. Subs. by G.S.R. 1533. dated 8th July, 1968.**
- 2. Added by G.S.R. 284, dated 29th May, 1997 (w.e.f 29th November, 1997).**

¹[61-A.Use of starch phosphates.-Starch phosphate, a gum arabic substitute, may be used in syrup, ice-cream powder, salad dressing and pudding to a maximum extent of 0.5 percent.

- 1. Ins. By G.S.R. 55(E), published in the Gazette of India. Extraordinary], Pt. II, dated 31st January, 1979.**

61-B. Use of emulsifying and stabilizing agents in flavouring agents.-The emulsifying and stabilizing agents may be added to flavouring agents].

¹[61-C.Use of emulsifying and stabilizing agents in fruit products.-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.]

1. Ins. by G.S.R. 249 (E), dated 8th March, 1988, published in the Gazette of India Extraordinary, Pt.II, Sec. 3(i). dated 8th March, 1983.

¹[61-D.Use of emulsifying and stabilizing agents in Frozen Desserts.-The emulsifying and stabilizing agents enlisted under rule 60 may be added to frozen desserts.]

1. Ins. by G.S.R. 121 (E), dated 11th March, 1996.

¹[62. Restriction on use of anti-caking agents.-No anti-caking agents shall be used in any food except where the use of anti-caking agents is specifically permitted]:

²[Provided that table salt, onion powder, garlic powder, fruit powder and may contain the following anti-caking agents in quantities not exceeding 2.0 percent. either singly or in combination, namely:

- (1) Carbonates of calcium and magnesium
- (2) Phosphate of calcium and magnesium
- (3) Silicates of calcium, magnesium, aluminum, or sodium or silicon dioxide ;

- (4) Myristates, palmitates or stearates of aluminium, ammonium calcium, potassium, or sodium];

³[Provided further that calcium, potassium or sodium ferrocyanide may be used as crystal modifiers and anti-caking agent in common salt. iodised salt and iron forfeited salt in quantity not exceeding 10 mg/kg singly or in combination expressed as ferrocyanide.]

1. Subs. by G.S.R. 55 (E), dated 31st January, 1979. published in the Gazette of India. Extraordinary , Pt. II. Sec. 3 (i). dated 31st January, 1979.
2. Subs. by G.S.R. 764 (E). dated 15th November, 1984.
3. Ins. by G.S.R. 729 (E), dated 23rd August, 1990 (w.e.f. 23rd August, 1990).

¹[**62-A.Anti-foaming agents in edible oils and fats.**-Dimethyl polysiloxane, food grade. may be used as an anti-foaming agent in edible oils and fats for deep fat frying up to a maximum limit of 10 parts per million.

Explanation.- For the purpose of this rule, “anti-foaming agent” means substance which retards deteriorative changes and foaming height during heating].

1. Ins. by G.S.R. 283 (E),dated 26th March, 1983 (w.e.f. 26th March. 1983).

¹[**62-B.Use of release agents in confectionery.**-Spreadasil silicon spray (Dimethyl Polysiloxane) if used, as release agent in confectionery, shall not exceed 10 ppm. of the finished product.]

1. Ins. by G.S.R. 454 (E), dated 15th April, 1988 (w.e.f. 15th April, 1988).

1[pART XIII

Flavouring Agents and Related Substances]

1. Subs. by G.S.R. 764 (E), dated 15th November, 1984.

¹[**63. Flavouring agents.**-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 flavoring substances" are flavour preparations and single substance respectively, acceptable for human consumption, obtained exclusively by physical processes from vegetable, sometimes animal raw materials either in their natural state or processed, for human consumption.

(B) **Nature identical flavouring substances.**-Nature-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 substances.**-Artificial flavouring substances are those substances which have not been identified in

natural products intended for human consumption either processed or not].

1. Subs. by G.S.R. 764 (E). dated 15th November, 1984.

¹[**63-A.A restriction on use of flavouring agents.**-The use of the following flavouring agents are prohibited in any article of food, namely:-

1. Coumarin and dihydrorcoumarin,
2. Tonkabean (Dipteryl adorat); and
3. B-asarone and cinamyl anthracilate.]

²[4. Estragole

5. Ethyl Methyl Ketone

6. Ethyl-3-Phenylglycidate

7. Eugenyl methyl ether

8. Methyl B naphthyl ketone

9. P. Propylanisole

10. Saffrole and Isosaffrole

11. Thujone and Isothujone (Land B thujone)]

1. Subs by G.S.R 454 (E),dated 15th April,1988 (w.e.f. 15th April, 1988).

2. Ins. by G.S.R.677 (E), dated 6th September,1994 .

¹[**64. Solvent in flavour.**-Diethylene Glycol and Monoethyl ether shall not be used as solvent in flavours.

1. Subs by G.S.R. 764 (E). dated 15th November, 1984.

64-A. Use of anti-oxidants, emulsifying and stabilizing agents and food preservatives in flavour.-The flavouring agents may contain permitted anti-oxidants, emulsifying and stabilising agents and food preservatives.

64-B. Use of Monosodium glutamate.-Monosodium glutamate may be added to an article of food ¹[under proper label declaration as provided in sub-rule(s) of rule 421 provided the total glutamate content of the ready-to-serve food does not exceed 1 percent. It shall not be added to any food for use by the infant below twelve months.]

1. **Ins. G.S.R 101 (E). dated 18th February, 1992.**

¹[**64-BB.Extraneous addition of flavouring agent to be mentioned on the label.**-Where an extraneous flavouring agent has been added to any article of food, there shall be written -on the label attached to any package of food so flavoured, a statement in capital letter as below:

1. **Ins. by G.S.R 293 (E), dated 23rd March, 1985.**

“CONTAINS ADDED FLAVOUR”

⁶[**64-BBB.-* * * *].**

1. **Omitted by G.S.R. 411 (E), dated 29th March, 1990 (w.e.f. 29th March. 1983).**

¹[pART xIII-A

Carry over of Food Additives

1. **Ins. by G.S.R. 283 (E), dated 29th March. 1983 (w.e.f. 29th March. 1983).**

64-C. Carry over of Food Additives.-

(I) For the purpose of the standards specified in Appendix B, the “carry over” principle applied to

the presence of additives. such as, colours, flavouring agents, anti-oxidants, 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 is 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.]

**1[PART XIV
Insecticides and Pesticides**

1. Ins. by G.S.R. 1533. dated 8th July, 1958.

¹[65. Restriction on the use of insecticides.-

²(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 Sec. 5 of the Insecticides Act, 1968 (46 of 1968)].

³[(2)] The amount of insecticide 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:

- 1. Subs. by G.S.R. 754. dated 26th May, 1976.**
- 2. Ins. by G.S.R. 790 (E). dated 10th October, 1983.**
- 3. Renumbered by ibid.**

TABLE

SI. No.	Name of Insecticide	Food	Tolerance limit
(1)	(2)	(3)	mg./kg/ (ppm) (4)
1.	Aldrin, dieldrin. The limits apply to aldrin and dieldrin singly or in any combination and are expressed as dieldrin	Food grain ¹ [m1] [Milled Food grains Milk and milk products Fruits and vegetables Meat Eggs Food grains	0.01 Nil 0.15 (on a fat basis) 0.1 0.2 0.1 ((on a shell-free basis.) 1.5
2.	Carbaryl		

				1 <u>u2</u> [Milled food grains]	Nil]	
				Okra and leafy	10.0	
				Vegetable Potatoes	0.2	
				Other vegetables	5.0	
				Cotton seed (whole)	1.0 1.0	
3.	Chlordane (residue to be measured as cistplus transchlordane).			Maize cob (kernels) Food grains	0.022 <u>u3</u> (Nil)]	
				3 <u>m4</u> [Milled Food grains 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 DDT, DDD, and DD in any combination).	singly	or	Milk and milk products including potatoes Meat, Poultry and fish	1.25 (on a fat basis). 3.5 7.0 (on whole product basis). 0.5 (on a shell-free basis).	
				Fruits and vegetables		
5.	Diazinon			Eggs Food grains	0.05	
				3[Milled Food-grains	Nil]	0.05
				Vegetables		
6	Dichlorvos [content of dichloroace taldehyde- (DCA) be reported reported where possible			Food grains	1.0	0.25
				Milled foodgrains		
				Vegetables	0.15	0.1
				Fruits		
7.	Dicofol			fruits and vegetables	5.0	

		Tea (dry manufactured)	5.0	
8.	Dimethoate (residue to be determined as dimethoate and expressed as dimethoate)	Fruits and vegetables	2.0	
9.	Endosulfan (residues are measured and reported as total of endosulfan)	Fruits and vegetables tables	2.0	
	as total of endosulfan	Cotton seed	00.5	
10.	A and B and Fenitrothion	Cottonseed oil	0.2	
		Food grains	0.02	
		Milled foodgrains	0.005	
		Milk and Milk products	0.05 (on a fat basis).	
		Fruits	0.3	
		Vegetables	0.03	
		meat		
		Milled food grains	0.005	
		Milk and Milk and products	0.05(on a fat basis	
		Fruits	0.5	
		Vegetable	0.3	
		Meat	0.03	
11.	Heptachlor (combined residues of heptachlor and its episode to be determined and expressed as heptachlor)	Food grains	0.01	
		Milled food grains	0.002	0.15 (on a fat basis) 0.05
		Milk and Milk products		
		Vegetables		
12.	Hydrogen cyanide	Food grains	37.5	
		Milled food grains	3.0	
13.	Hydrogen phosphide	Foodgrains		
		food grains	Milled ⁴ [Nil]	⁵ [Nil]

14.	Inorganic bromide (determined and expressed as total bromide from all sources)	Food grains	25.0	25.0
		Milled food grains	30.0	100.0
		Fruits		
		Dried fruits and spices		
5[15]	Hexachlorocyclohexane and its Isomers (a) Alfa (\pm) Isomer:	Rice grain	unpolished	0.10
		Rice grain		
		polished		0.52
		Milk (whole)		
				0.05
		(b) Beta (2) Isomer:		
		Rice grain		0.10
		Unpolished grain	Rice	
		polished		0.05
		Milk (whole)		
				0.02
		(c) Gamma (3) Isomer: known as Linda-ne: 6 [Food grains		
		except rice		0.10
		Milled Food grains		
		Rice grain		Nil]
		unpolished		
		Rice grain		0.10
		Polished		0.05
		Milk		
		Milk products		0.01 (on whole basis)
		Fruits and		
		Vegetables	Eggs	3.00
				0.10
				0.0 shell-free basis
		(d) Delta (4) Isomer:		
		Meat and poultry		2.00(on whole basis)
		Rice grain		0.10
		unpolished		
		Rice grain		
		Polished	Milk	0.05
		(whole)		0.021

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16.	Malathion (Malathion to be determined and expressed as combined residues of malathion and malaoxon).	Food grains	Milled	4.0		
		foodgrains	Fruits	1.0		
		Vegetables	Dried	4.0		
		fruits		3.0		
17.	Parathion (combined residues of parathion and paraoxon to be determined expressed as parathion).	Fruits and vegetables		0.5		
18.	Parathion methyl (combined residues of parathion-methyl and its oxygen analogue to be determined and expressed as parathion methyl).	Fruits	Vegetables	0.2	1.0	
19.	Phosphamidon (Residues: expressed as the sum of the phosphamidon and its diethyl derivation).	Food grains		0.05	Nil]	
		7[Milled	Food			
		grains	Fruits and			
		vegetables		0.2		
20.	Pyrethrins (sum of pyrethrins I and II and other structurally related insecticidal ingredients of pyrethrium).	Food grains		8[Nil]	8 [Nil]	
		Milled food grains	Fruits	1.0		
		and vegetables				
9[21.	Chlorfenvinphos (residues to be measured as alpha and beta isomers of chlorfenvinphos)	tables				
		Foodgrains	Milled	0.025	0.006	0.2 (fat
		food grains	Milk and	basis)		
		milk products				
		Meat and poultry		0.2 (carcass fat)		
		Vegetables				
		Groundnuts		0.05	0.05 (shell-free	basis)
22.	Chlorobenzilate	Cotton seed		0.05		
		Fruits	Dry	1.0	0.2(shell-free basis).	
		Fruits almonds and				
		walnuts				
23.	Chlorpyrifos	Food grains		0.05		
		Milled food grains	Fruits	0.01		
		Potatoes and				
		Onions Cauliflower and		0.5		
		Cabbage		0.01		
		Other vegetables	Meat	0.01		
		and Poultry	Milk and			
		Milk				
		products				
		Cotton seed		0.2		
		Cotton Seed	oil (crude)	0.1(carcass fat)		
				0.01 (fat basis)		

24.	2,4-D			0.05	0.025	
		Food grains		0.01		
		Milled food grains		0.003		
		Potatoes		0.2	0.05	
		*Milk and Milk Products	*Meat and Poultry Eggs	0.05	0.05 (shell- free basis)	
25.	Ethion (residues to be determined as ethion and its oxygen analogue and ethion) expressed as	Fruits		2.0		
		Tea (dry manufactured)-Cucumber and Squash		5.0		
				0.5		
		Other vegetables Cotton seed		1.0	0.5	
		Milk and Milk products		0.5 (fat basis).		
		*10Meat and Poultry		0.2 (carcass fat basis).	0.2 (shell-free basis)	
			Eggs			
		Food grains		0.025	0.006	
		Milled food grains				
		Peaches		1.0	2.0	0.1
26.	Formation (Determined as dimethoate and its oxygen analogue and expressed as dimethoate except in case of citrus fruits where it is to be deter-mined as formathion)	Other fruits		(shell-free basis).		
		Vegetables and Tomatoes	Peppers	2.0	1.0	
27.	Monocrotophos	Food grains	Milled	0.02	0.006	
		food grains	Citrus fruits	0.2	1.0	
		Other fruits				
		Carrot, Turnip,		0.05		
		Potatoes and Sugar Beet				

		Onion and Peas	Other	0.1	0.2	
		vegetables	Cotton seed	0.1	0.05	
		Cottonseed	oil (raw)			
		*Meat and Poultry	*Milk	0.02	0.02	
		and Milk products				
		Eggs		0.02 (shell-free basis)		0.1
28.	Paraquat- Dichloride(determined as	Coffee (raw beans)				
	Paraquatcations)	Food grains		0.1	0.025	
		Milled food grains				
		Potatoes	Other	0.2	0.05	
		vegetables				
		Cotton seed	Cottonseed	0.2	0.05	
		oil (edible refined)				
		*Milk (whole)	Fruits	0.01	0.05	
29.	Phosalone	Pears	Citrus	2.0	1.0	5.0
		fruits	Other fruits			
		Potatoes		0.1		
		Other vegetables		1.0		
		Rapeseed/mustard oil		0.05		
		(crude)				
30.	Tricholorforn	Food grains		0.05		
		Milled food grains		0,0125		
		Sugar beet		0.05		
		Fruits and vegetables		0.1		
		Oilseeds		0.1		
		Edible oil (refined)		0.05		
		*Meat and Poultry		0.1		
		*Milk (whole)		0.05		
		.				
3 1	Thiometon (residues determined as thiometon its sulfoxide and sulphone expressed as thiometon)	Food grains	Milled	0,025	0.006	0.5
		food grains				
		Fruits				
		Potatoes, carrots		0.05		
		and sugar beets				

Explanation.-

(a) For the purposes of this rule the expression “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 products basis,

(ii) All foods refer to raw agricultural products moving in commerce.]

(1)	(2)	(3)	(4)	
11[32.	Acephate	safflower seed	2.0	
		Cotton seed	2.0	
33.	Methamido-phos (A metabolite of Acephate)	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 Sugarcane	0.25	0.25
36.	Carbendazim	Food grains Milled food grains	0.50	0.12
		Vegetables	0.50	2.00
		Mango	1.00	5.00
		Banana (whole)		
		Other fruits		
		Cotton seed	0.10	0.10
		Groundnut	0.10	
		Sugar beet		

			Dry fruits	0.10	0.10 (Shell-free basis)	
			Eggs	0.10(Carcass fat basis)		0.10 (fat basis)
			Meat and poultry			
			Milk & Milk Products			
37.	Benomyl		Food grains	0.50	0.12	
			Milled food grains			
			Vegetables	0.50		
			Mango	2.00	1.00	5.00
			Banana (whole)			
			Other fruits			
			Cotton seed	0.10	0.10	0.10
			Groundnut			
			Sugar beet			
			Dry fruits	0.10	0.10 (shell free basis)	
			Eggs			
			Meat & Poultry	0.10 (carcass fat basis)		
38.	Captan (sum of		Fruit & Vegetable	15.00		
39.	Carbofuran		Food grains	0.10		
	carbofuran and 3-hydroxy carbofuran)		Milled food grains	0.03	0.10	
			Fruit & Vegetable			
			Oil seeds	0.10		
			Sugarcane	0.10	0.10 (carcass fat basis)	
			Meat & Poultry			
			Milk & Milk products	0.05		(fat basis)
40.	Copper Oxychloride	(determined as	Fruit	20.0		
	Copper)		Potato	01.00		
			Other vegetables	20.00		
41.	Cypermethrin (sum of		Wheat grains	0.05		
	isomers) (fat-soluble		Milled wheat			
	residue)					
			grains			
			Brinjal,	0.01		
			Cabbage	0.20		
			Bhindi,	2.00		
			Oil seeds except	0.20		
			groundnut	0.20		
			Meat & Poultry	0.20 (carcass fat basis)		
			Milk and Milk products	0.01 (fat basis)	0.10	
			Cotton seed			
				0.50		

42.	Decamethrin /Deltamethr [Food grains	¹² [Food grains Milled Food grains	0.500.	0.20]				
43.	Edifenphos s)	Rice	0.02					
		Rice bran	1.00					
		Eggs	0.01	(Shell-free basis)				
		Meat & Poultry	0.02	(carcass fat basis				
44.	Fenthion (sum of-fenthion.	Milk & Milk products	0.01	(fat basis)				
	its oxygen analogue and	Food grains	0.10					
	their sulphoxides and	Milled food grains	0.03					
	sulphones, expressed as fenthion).	Onion	0.10					
		Potatoes	0.05					
		Beans	0.10					
		Peas	0.50					
		Tomatoes	0.50					
		Other vegetables	1.00					
		Musk melon	2.00					
		Meat and poultry	2.00	0.50 (fat basis				
45.	Fenvalerate (fat soluble	Milk and Milk products						
	residue)	Cauliflower	2.00					
		Brinjal	2.00					
		Okra	2.0					
		seed	2.00					
		Meat & Poultry	0.20					
			1.00	(carcass fat basis)				
46.	Dithiocarbamates (the residue tolerance limit are	Milk and Milk products	0.01	(fat basics				
	determined and expressed	Food grains	0.20	0.05				
	¹³ [as] mg/CS ₂ /Kg and refer	Milled food grains						
	separately to the residues	Potatoes	0.10	3.00	1.00	3.00		
	arising from any or each	Tomatoes						
		Cherries						
		Other fruits						

Group of dithiocarbamates

(a) Dimethyl dithiocarbamates

residue resulting from the use of ferbam or ziram, and

(b) Ethylene bis-dithio-carbamates resulting from the use of mancozeb, maneb or zineb (including zineb derived from nabam plus sulphate)

47	Phenthoate	Food grains	0.05	0.01	0.03
		Milled food grains	0.01	0.05	(shell-free basis)
		Oil seeds			
		Edible oils			
		Eggs			
		Meat & Poultry	0.05	(carcass fat basis)	
48.	Phorate (sum of phorate, its oxygen analogue and	Milk and Products	0.01	(fat basis')	
	their sulphoxides and	Food grains	0.05	0.01	
		Milled food grains			
	sulphones, expressed as phorate)	Tomatoes	0.10		
		Other vegetables	0.05	0.05	0.05
		Fruits			
		Oilseeds			
		Edible oils	0.03		
		Sugarcane	0.05		
		Eggs	0.05	(shell-free basis)	
		Meat & Poultry	0.05	(carcass fat basis)	0.05 (fat basis)
		Milk & products			
49.	Simazine	Maize	¹³ [Nil]		
		Sugarcane	0.25		
50.	Pirimiphos-methyl	Rice	0.50	5.00	1.00]
		¹⁴ [Food grains		0.05	(shell-free basis)
		except rice	0.05	(carcass fat	
		Milled food grains			
		except rice,			
		Eggs			
		Meat & Poultry			

4. Subs. by G.S.R. 790 (E), dated 10th October, 1983.

5. Subs. by G.S.R. 591 (E), dated 15th June, 1992 (w.e.f. 15th June, 1992).
6. Subs. by G.S.R. 791 (E), dated 13th December, 1995.
7. Ins. by G.S.R. 791 (E), dated 13th December, 1995.
8. Subs. by Ibid.
9. Ins. By G.S.R. 851 (E), dated 13th June, 1986 (w.e.f. 13th June, 1986).
10. Soluble in water and hence not necessary to mention of fat basis.
- * Soluble in water and hence not necessary to mention of fat basis.
11. Ins. by G.S.R. 445 (E), dated 16th April, 1990 (w.e.f. 16th April, 1990).
12. Ins. by G.S.R. 106 (E), dated 22nd February, 1994 (w.e.f. 22nd February, 1994).
13. Read the word “as” for the word “at” vide G.S. R. 728 (E), dated 23rd August, 1990.
14. Subs. by G.S.R. 791 (E). dated 13th December, 1995.

1[PART XV

Solvent-extracted oils and edible flour

1. Ins. by G.S.R. 902, dated 4th July, 1971.

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

67. Conditions of manufacture, stock and sale of solvent extracted oil:-The manufacture, stock and solvent-extracted oil shall comply with the following conditions, namely-

- (1) The oil shall be manufactured only in factories licensed for the purpose under the Solvent Extracted Oil, De-oiled Meal and Edible Flour control) Order, 1967 (hereinafter referred to as the said Order in this Part).
- (2) The oil-bearing materials subjected to the extraction process for the manufacture of the solvent-extracted oil and the solvent used in the said process shall conform to the standards of quality laid down in sub-clauses (7) and (8) of Cl. 9 of the said order.
- (3) Only such grades and varieties of solvent-extracted oil may be manufactured, stocked or sold for the purpose of direct, human consumption as have been permitted in sub-cause (1) of Cl. 9 of the said order, and for the purpose of refining for direct human consumption or for use in the manufacture of vanaspati as have been permitted in sub-clause (2) of Cl. 9 of the said order and these oils shall conform to the appropriate standards of quality prescribed therein.
- (4) The oils shall be packed and labelled in accordance with the requirements under Cl. 11 of the said order.
- [(5) The sale or movement of stocks of solvent-extracted oil other than of the “refined” grade, that is to say, oil which has been neutralized, bleached and deodorized and conforms to the appropriate standards of quality for such oil, shall be governed by the provisions of sub-clause’ (3) of Cl. 9 of the said order. Such oil shall be sold or moved by the producer directly to industrial users

thereof registered as such under the said order, and not to any other person or through any third party.

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 which oil is extracted by the solvent from oil cake immediately following the single-pressing of the good quality of edible oil seeds.

69. Conditions of manufacture, stock and sale of the solvent extracted edible flour.-The manufacture, stock and sale of solvent-extracted edible flour shall be subject to compliance with the following conditions, namely:

- (1) The edible flour shall be manufactured only in factories licensed for the purpose under the said order.
- (2) The de-oiled meal from which the edible flour is prepared, and the solvent used in the extraction process, shall to Cl. 9. standards of quality laid down in sub-clauses (6) and (8) of the said order.
- (3) Only such grades and qualities of edible flour may be manufactured as have been permitted in sub-clause (6) of Cl. 9 of the said order, and these shall conform to the appropriate standards of quality prescribed therein.
- (4) The edible flour shall be packed and labelled in accordance with the requirements under Cl. 11 of the said order.]

1[“69-A. Restriction on the use of solvent.-

- (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.

1. Ins. By G.S.R. 382 (E), dated 10th July, 1997 (w.e.f 10th July, 1997).

TABLE

Name of solvent mg/kg (ppm)	Article of food	Tolerance limits
(1)	(2)	(3)
Hexane(Food Grade)	(a) Refined Solvent extracted	5.00
	(b) Refined Solvent extracted	
	oils & fats.	5.00
	(c) Solvent extracted	10.00”
	edible Soya flour.	

Sequestering and Buffering Agents (Acid, Bases and Salts)

1. Ins. by G.S.R. 764 (E), dated 15th November, 1984.

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

Name of sequestering and buffering agents	Group of foods	Maximum level of use in parts million (ppm) (mg/kg.)
(1)	(2)	(3)
1. Acetic Acid	(i) Acidulant, buffering and neutralising agents in	Limited by GMP
	(ii) in canned baby foods	5,000
2. Adipic acid	Salt substitute and literary food	250
3. 1[*	*	*)
4. 1[*	*	*]
5. Calcium	In confections	2,500
6. Calcium carbonate	As a neutralizer in number of food	10,000
7. Calcium oxide	As a neutralizer in specified dairy product	2,500
8. Citric acid Malic acid	Carbonated beverage and as an acidulant in miscellaneous foods	Limited by GMP
9. 1 [*	*	*)

² [10. DL Lactic acid (food grade)	As acidulant in miscellaneous foods	Limited by GMP
10-A. L(+) Lactic acid (Food grade)	As acidulant in miscellaneous Foods	Limited by GMP
11. Phosphoric acid	Beverages, soft drinks	6,000
12. Polyphosphate containing less than 6 phosphate moieties	(a) Processed cheese bread	40,000
	(b) Milk preparations	4,000
	(c) Cake mixes	10,000
	(d) Protein foods	4,000
13. L(+) Tartaric acid	Acidulants	600
³ [14. Calcium Disodium, Ethylene, diamine tetra acetate	(i) Emulsions containing refined vegetable oils, eggs, vinegar, salt, sugar and spices;	50
	(ii) Salad dressing;	
	(iii) Sandwich spread. ⁴ [or fat spread]	
⁵ [15. Fumaric acid	As acidulant in Miscellaneous foods	3000 ppm]

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).]

- Omitted by G.S.R. 677 (E), dated 6th September, 1994.
- Ins. by G.S.R. 284 (E), dated 29th May, 1997 (w.e.f. 29th November, 1993).
- Ins. by G.S.R. 917 (E), dated 17th November, 1987 (w.e.f. 17th November, 1987).
- Ins. by G.S.R. 481. dated 6th September, 1993.
- Added by G.S. R. 578 (E), dated 4th August, 1995.

1[72-A. Restriction on use of certain substance.-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 6th September, 1994.

Substances	Food	Maximum level of use (ppm) mg/kg
(2)	(3)	
1. Ammonium Carbonate	Baked foods confections	5,000
2. Ammonium Bicarbonate	-do-	GMP

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3.	Baking powder	Baked foods	GMP
4.	Ammonium Phosphate monobasic	-do-	2,500
5	Ammonium persulphate	-do-	2,500
6.	Calcium Phosphate	-do-	02,50
7.	Calcium Carbonate	-do-	5,006
8.	Potassium Bromate and/or Potassium Iodate	-do-	50
9.	Ammonium Chloride	-do-	500
10.	Fungal Alpha-amylase	-do-	100
11.	Sodium Stearoyl-2 Lactylate of Calcium Stearoyl-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	Cored meat or meat products	5,000
17.	Chlorine	Flour for bakery	2,000

¹[72-B.Use of glycerol esters of wood resin (ester gum).-The maximum limit of glycerol esters of wood resin (ester gum) when used in flavour emulsions, soft drink concentrate and carbonated water shall not exceed 100 ppm of the final beverage for consumption.]

1. Subs. By G.S.R. 284 (E),dated 29th May,1997 (w.e.f. 29th November, 1997).

**¹[PART XVII
IRRADIATION OF FOOD**

1. Ins. by G.S.R. 614 (E), dated 9th August, 1994.

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 article 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 electrons volts; and
- (iii) Sub-atomic particles, namely, electrons generated from machine sources operated 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 Col. 2 of the Table given below shall receive toe dose of irradiation in excess of the quantity specified in Col. 3 of the said Table at the time of irradiation:

SI. 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

- (3) Routine quantitative dosimetry shall be made during operation and record kept of such measurement as provided under Deptt. 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, licence 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

Deptt. of Atomic Energy (Control of Irradiation of Food) Rules, 1991 and a certificate of irradiation indicating the dose of irradiation and the purpose of irradiation is 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 Deptt. of Atomic Energy (Control of Irradiation of Food) Rules, 1991 as follows:

- (i) Name of the article :
- (ii) Licence 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.)

APPENDIX 'A'

¹[FORM I]

[See rule 4(I)]

(Memorandum to the Director, Central Food Laboratory)

1. Amended by S.R.O. 2755, dated 24th November,1956 and G.S.R. 1340, dated 4th November,1967.

From:-

To

The Director,
Central Food Laboratory,

No..... dated the..... 19

1. I send herewith, under the provisions of Sec. 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

¹[2. A fees of Rs. 200 for analysis of the sample is enclosed vide Demand Draft for Rs. 200 drawn in favour of the Pay and Accounts 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 to the Central Food Laboratory, 3, Kyd Street, Calcutta-700016 for deposition in respective Receipt Head.]

A copy of memorandum and the specimen impression of the seal used to seal the container and the cover are sent separately by registered post.

²[Magistrate Ist class / Presidency³

Magistrate.]

1. **Subs. By G.S.R. 91 (E), dated 26th February, 1995.**
2. **Subs. by S.R.O. 2755, dated 24th November, 1956.**
3. **See now the “Metropolitan Magistrate”.**

¹[FORM I-A

[See rule 4(I)]

1. **Ins. by G.S.R. 618 (E), dated 16th May. 1988 (w.e.f 16th May, 1988).**

From:-

.....

.....

To

The Director,

Central Food Laboratory,

No..... Dated the.....

Memorandum

1. I send herewith under the provision of Sec.6 (2) of Prevention of Food Adulteration Act, 1954, or Cl. (a) or 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 test or analysis may be supplied to the undersigned:

1. Distinguishing No. on the container and outer covering.
2. Matter on which opinion required.

¹[2. A fees of Rs. 200 for analysis of- the sample is enclosed vide Demand Draft for Rs. 200 drawn in favour of the Pay and Accounts Officer. Central Food Laboratory. Directorate General of Health Services, Calcutta, payable at Bank of Baroda, 47, India Exchange Place, Calcutta-700001. The Director, Central Food Laboratories, on receipt of’ the Demand Draft from the Court shall immediately send the same to the Central Food Laboratory,3. Kyd Street, Calcutta-700016 for deposition in respective Receipt Head.]

3. A copy of’ memorandum and the specimen impression of the seal used to seal the container and the cover are sent separately by

Registered post.

Customs Collector/Authorised Officer

(Seal)]

1. Subs. by G.S.R. 91 (E), dated 26th February, 1995.

¹[FORM III

[See rule 4 (5)]

1. Subs. by G.S.R. 133, dated 23rd January, 1973.

¹[Certificate No

Certified that the samples(s) bearing number purporting to be a sample/samples of.....received
On..... with Memorandum

No dated..... from..... was in a condition fit for analysis and has/have been tested/analysed and that the result/results of such
test(s) analysis is/are stated below :

.....

.....

²[..... and I am of the opinion that.....]

2. The condition of seals on the container and the outer covering on receipt was as follows:

Place Director

Date Central Food Laboratory.]

1. Ins. by G.S.R. 1340, dated 24th October, 1961.

2. Added by G.S.R. 293 (E), dated 23rd March, 1985.

¹(FORM III

[See rule 7 (3)]

Report by the Public Analyst

1. Amended by G.S.,R. 425, dated 16th April, 1960.

Report No.....

I hereby certify that I Public Analyst for duly appointed under the provision of the Prevention of Food Adulteration Act, 1954, received

on.

..... the Day..... of 19 from ¹[a sample of bearing code number and serial number..... of the Local (Health) Authority, for analysis,] properly sealed and fastened. ²[The seal fixed on the container ³[and the outer cover] of the sample tallied with the specimen impression of the seal separately sent by the Food Inspector and the sample was in a condition fit for analysis.]

I further certify ⁴[I have/had caused to be, analysed the aforementioned sample. and declare the result of the analysis] to be as follows:
..... and am of the opinion that

Signed this..... day..... of
..... 19.....

Address :-
..... (Signature)
..... Public Analyst.]

1. Subs. by G.S.R. 293 (E), dated 23rd March, 1985 for the words “a sample of for analysis”.
2. Subs. by G.S.R. 1533, dated 8th July, 1960.
3. Ins. by G.S. R. 1417, dated, 20th September, 1976 published in the Gazette of Indio, Pt. II, dated 2nd October, 1976.
4. Subs. by G.S.R. 425, dated 4th April, 1960.

FORM IV

(See rule 10)

¹[To
(Name and address of the vendor)

.....
.....
.....

Whereas* intended for food which is in your possession appears to me to be adulterated/ rnisbranded ;

Now, therefore. under subsection (4) of Sec. 10 of the Prevention of Food Adulteration Act, 1954 (37 of 1954). I hereby direct you to

keep in your safely custody the said sealed stock subject to such order as may be issued subsequently in relation thereto.

Place Food Inspector
 Date..... Area.....]

*Here give the name of article of food.

1. Ins. by G.S.R. 1211, dated 9th December, 1958.

¹[Form IV-A

(See rule 10)

Bond of Surely

1. Ins. by G.S.R. 1533, dated, 8th July, 1968.

Know all men by these presents that two (i)..... son ofresident of..... and
 (ii).....son of.....
 resident of Proprietors/partners of M/S..... hereinafter called the vendor(s)
 and (iii).....son
 ofresident of and (iv)son
 ofresident of hereinafter called the surety/sureties are held and firmly borne up to the President of
 India /Governor of hereafter called the Government in 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 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 surety/sureties forthwith pay to the Government on demand and without demur a 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 present. 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 of the date appearing below against this signature.

Witnesses :-

- 1. (Signature)
(Name and address)
- 2. (Signature)
(Name and address)

Signature.....
(Vendor)

Signature.....
(Vendor)

Signature.....
(Surety)

(Surety) Signature.....

For and on behalf of the President of India/Governor of.....

Signature.....
(Name and designation).....

FORM V

(See rule 11)

¹ [TO
(Name and address of the vendor)
.....

.....

The stock of article of food detailed below has this day been seized by me under the provisions of sub-section (4) of Sec. 10 of the Prevention of Food Adulteration Act, 1954 (37 of 1954), from the premises

Of:..... situated.....

At.....

Details of article of food seized.

Place.....

Food Inspector

Date

Area.....]

1. Ins. by G.S.R. 1211, dated 9th December, 1958.

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 :

¹[Code Number and Serial Number Of Local (Health) Authority]

Place

Food Inspector,

Date

Area.....

1. Ins. by G.S.R. 618 (E),dated 16th May,1988.

¹[FORM VI-A

(See rule 12-A)

Form of Warranty

1. Subs by G.S.R 1533, dated 8th July, 1968.

Invoice No:

Place :

From : Date :

To,

Date of sale	Name and quality of article/Brand Name, if any	1 [Batch No. of Code No.	Quantity	Price
1	2	2-A]	3	4

I/We hereby certificate that food/foods mentioned in this invoice is/are warranted to be of the nature and quality which it/these purports/purport to be.

Signature of

Manufacturer/Distributors/Dealer

Name & Address of

Manufacturer/Packer

(in case of packed article).

²[Licence No. (wherever applicable)]1. Ins by G.S.R. 1417, dated 2nd October, 1976.2. Subs. By G.S.R 1533, DATED 8TH July, 1968.¹[FORM VI-B

(See rule 44-B)

Declaration

I/We on behalf of..... solemnly declare that the ghee used by me/us on behalf of.....in the preparation of..... confectionery (including sweetmeats) is/was for a tin containing ghee of origin and having “AGMARK” seal. The said tin pertains to batch No..... and was purchased by me/us on

Behalf of..... from

Shri/Shrimati / Kumari/M/s on the.....as per

invoice/cash/credit memo No Dated.....

Date.....

Place

Signature of trader/ traders.]

1. Subs. by G.S.R. 1533, dated 8th July, 1968.**FORM VII**

(See rule 17)

Memorandum of public Analyst

From

.....

.....

To
The Public Analyst

.....

.....

No..... dated the..... 19

MEMORANDUM

The sample described below is sent herewith for analysis under Cl. (b) of sub-section (1) of Sec. 10 and/ ¹[for Cl. (c) of sub-section (1) of Sec.11 of the Prevention of Food Adulteration Act, 1954]:

²[(1) Code number and serial number of Local (Health) Authority).

³[(2) * * * *]

- (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.

⁴[2. A copy of this memo and specimen impression of the seal used to the packet of sample is being sent. separately by ⁵[***]post / hand.

Food Inspector,
Area.....]

*Strike out whichever is not applicable.

- 1. Subs. By G.S.R. 367 (E), dated 23rd March, 1988~~9~~ March, 1988 (w. e .f 23rd March, 1988
- 2. Subs. by G.S.R. 293 (E), dated 23rd March,1985,for the figures and words “(i) Serial number of the sample “

- 3. Omitted by G.S.R.618 (E), dated 16th May, 1988.
- 4. Amended by S.R.O 2755, dated 24th November, 1956).
- 5. Omitted by ibid, for the words “registered”.

1[FOrM VIII

(See rule 12-B)

Nomination of Persons by a Company

Notice 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 meetings held on at to be in charge of, and responsible to, the said company for the conduct of the business of the said company or establishment/branch/unit thereof and authorized to exercise 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 Adulteration Act, 1954.

A certified copy of the said Resolution is enclosed.

Place Managing Director/Secretary
Date (Name of the company)

NOTE:(Score out the said portion not applicable). I accept the above nomination in pursuance of sub-section (2) of Sec. 7 of the Prevention of Food Adulteration Act, 1954 and rule 12-B of the Rules made thereunder.

Place..... Managing Director/Secretary
Date.....

I hereby acknowledge receipt of the above nomination.

Place..... Signature of the Local (Health)
Date Authority.]

- 1. Ins. by G.S.R. 4 (E). published in the gazette of India, Extraordinary. Pt.II, 3(i), dated 4th January,1977.

APPENDEX-B

(See Rule 5)

Definitions and Standards of Quality

A.0 1.-Beverages-Non-alcoholic.

¹[A.01.01---Carbonated water means potable water impregnated with carbon dioxide under pressure and may contain any of the following singly or in combination.

Sugar, liquid glucose, dextrose monohydrate, invert sugar, fructose, honey,] ²[* * * * *]fruits and vegetables, extractives and permitted flavouring colouring matter, preservatives, emulsifying and stabilizing agents, citric acid], “ ³[fumaric acid and sorbitol] tartaric acid, phosphoric acid, lactic acid, ascorbic acid, malic acid, ⁴ [edible gums, such as, guar, karaya, arabic, carobean, furcellaran trangacanth gum, ghatti], edible gelatin, albumin, licorice and its derivatives, salts of sodium, calcium and magnesium, vitamins, ⁵[caffeine not exceeding 200 parts per million, Estergum (Glycerol ester of wood rosin) not exceeding 100 parts per million, and] quinine salts not exceeding 100 parts per million ⁶[(expressed as quinine sulphate). It may also contain Saccharin Sodium not exceeding 100 ppm. or Acesulfame-K not exceeding 300 ppm, or Aspartame (methyl ester) not exceeding 700 ppm] :

Provided that in the case of sweetened carbonated waters other than tonic water in the dry gingerale the percentage 01, ⁷[total sugars expressed as sucrose shall not be less than five.]

⁸[It shall conform to the following requirements, namely:

- (1) Total plate Count per nil. not more than 50
- (2) Coliform count in 1000
- (3) Yeast and mould count per ml. not more than 2):

Provided further ester gum used in carbonated water shall have the following standards, namely :

“Glycerol esters of wood rosins commonly known as Estergum is hard yellow to place 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 percent. rosin and 10 percent. neutrals (non-acidic compounds). The rosin acid fraction is a complex mixture of isomeric ⁹[diterpenoid] monocarboxic acid having the typical molecular formula of $C_{20}H_{30}O_2$ chiefly abietic acid. The sub-counter-current steam distillation..

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 oil Rosin) (Sulfur test)-Pass the test as given below:

When sulfur-containing organic compounds are heated in the presence or sodium formate, the sulfur is converted to hydrogen sulfide which can readily be directed by the use of lead acetate paper. A positive test indicates the use of [tall oil]' rosin ¹⁰[instead] of wood

rosin.

Apparatus.-Test Tube: Use a standard, 10 X 75 mm, heat-resistant glass test tube-

Burner, Bunsen : A small size burner of the micro flame type is preferred.

Reagents.-Sodium Formate Solution : Dissolve 20 g. of reagent grade sodium formate, NaOOCh, in 100 ml. of distilled water.

Lead Acetate Test Paper :-Commercially available from most chemical supply houses.

Procedure :-Weight 40-50 rng. of sample into a test tube **11**[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 flames are formed that contact the test paper. Continue heating for 2-5 minutes. There must be no formation of a black spot of lead sulfide indicating the presence of sulfur containing compounds. Detection Limit : 50 mg/kg sulfur).

Drop softening point:-Between 88°C and 96°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 9.

Hydroxyl number-Between 15 and 45.]

1. Subs. by G.S.R. 74 dated 31st December, 1965.
2. Omitted by G.S.R.. 284 (E), dated 29th May, 1997 (w.e.f. 29th November, 1997).
3. Ins. by .G.S.R 1417, dated 20th September, 1976, published in the Gazette of India. Pt.II dated 2nd October, 1976.
4. Subs. By G.S.R.55(E), published in the Gazette of India, Extraordinary, Pt. II sec.3(i), dated 31st January 1979.
5. Subs. by G.S.R. 124 dated 5th March, 1991 (w.e.f. 5th March, 1991).
6. Subs. by G.S.R. 284 (E), dated 29th May, 1997 (w.e.f 29th November, 1997).
7. Subs. by G.S.R. 63 (E), dated 5th February. 1976..
8. Added by G.S.R. 124 (E), dated 5th March, 1991 (w.e.f. 5th March, 1991).
9. Vide G.S.R. 255 (E), dated 3rd May, 1991.
10. Vide, G .S.R. 255 (E), dated 3rd May, 1991.
11. Ibid.

A.02.- Baking Powder means a combination capable, under conditions of baking of yielding carbon dioxide, and consist of sodium bicarbonate, and acid-reacting materials, starches 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 foregoing.

When, tested, baking power shall yield not less than 10 percent. of its weight of carbon dioxide.

A.03.- Starchy foods.

¹[**A.03.01. -Arrowroot** --means the separated and purified starch from rhizomes of the plants known as Maranta arundinacea or a form of Curcumna augustifolia.]

1. Subs. by S.R.O. 2755, dated 20th November, 1956.

¹[**A.03.02-Sago** shall mean small hard Globules or pearls made from either the starch of sago palm or the tubers of tapioca (Manihot Utilissima) and shall be free from any extraneous matter ²[including natural colours.]

³[It shall conform to the following standards, namely :----

- (i) Total ash (on dry basis) shall not be more than 0.4 percent.
- (ii) Ash insoluble in dilute hydrochloric acid (on dry basis) shall not exceed 0. I percent.]

1. Subs. by G.S.R. 1211, dated 9th December, 1958.

2. Ins. by G.S.R. 425, dated 4th April, 1960.

3. Ins. by G.S.R. 74. dated 31st January, 1965.

¹[**A.04. -Asafoetida (Hing or Hingra)** means the oleo-gum- resin obtained from the rhizome and roots of, Ferula rubricaulis and other species of Ferula. It shall not contain any colophony resin galbonum resin, ammonia- cum-resin, or any other foreign resin, Hing shall conform to the following standards, namely:-

- (1) Total ash content shall not exceed 15 percent. by weight ;

- (2) Ash insoluble in dilute hydrochloric acid shall not exceed 2.5 percent.
by weight ;
- (3) The alcoholic extract (with 90 percent. alcohol) shall not be less than 12 percent. as estimated by the U.S.P. method 1936
- (4) Starch shall not exceed 1 percent. by weight.;

Hingra shall conform to the following standards, namely:-

- (1) The total ash content shall not exceed 20 percent. by weight;
- (2) Ash insoluble in dilute hydrochloric acid shall not exceed 8 percent. by
weight ;
- (3) The alcoholic extract (with 90 percent. of alcohol) shall not be less than
50 percent. as estimated by U.S.P. 1936 method (4) starch shall not exceed, percent. by weight.

²[Compounded asafoetida or Bandhani hing is composed of one or more varieties of asafoetida (Irani or Pathani hing or both) and gum arabic ³[edible starches or edible cereal flour]

It shall not contain-

- (a) Colophony resin,
- (b) Galbanum resin,
- (c) Ammonia-cum-resin
- (d) Any other foreign resin,
- (e) Coal-tar dyes,
- (f) Mineral pigment,
- (g) More than 10 percent. total ash contents,

- (h) More than 1.5 percent. ash insoluble in dilute hydrochloric acid,
- (i) Less than 5 percent. alcoholic extract (with 90 percent. of alcohol) as estimated by the U.S.P. 1936 method.]

1. Subs. by G.S.R.1256, published in the Gazette of India, Pt.II sec.3 (i),dated 12th August,1967.
2. Subs. by G.S.R. 382, dated 9th March, 1966.
3. Subs. by G.S.R. 55 (E), published in the Gazette of India, Extraordinary, Pt. II Sec. 3 (i), dated 31st January, 1979.

¹[A.05.Spices and condiments:

1. Subs. by G.S.R. 1533, dated 8th July, 1968.

¹[NOTES. -

- (1) The extraneous matter wherever prescribed under this Item shall be classified as follows :---

- (a) Organic extraneous matter, such as, chaff, stems, straw.
- (b) Inorganic extraneous matter, such as, dust, dirt, stones, lumps of earth.

- (2) Of the permitted extraneous matter in item A.05.01, A.05.C3, A.05.04, A.05.05, A.05.07, A.05-08, A.05.09, A.05. IO, A..05.11, A.05.12, A.05.14, A.05.15,A.05.16, A.05.17, and A.05.18 the inorganic extraneous matter shall not exceed 2 percent. by the weight.]

1. Ins. by G.S.R. 205, dated 13th February, 1974.

A.05.01. -Caraway (Siahjira) whole means the dried seed of the plant *Carum carvi* L. Extraneous matter including foreign edible seeds, chaff, stem, straw, Oust, dirt, stones and lumps of earth shall not exceed 5 percent. by weight.

¹[The amount of insect-damaged matter -shall not exceed 5 percent. by weight ²[It shall be free from added colouring matter.]

Explanation. -The term “insect-damaged matter” shall mean spices that are partially or wholly bored by insects.)

1. Ins. by G.S.R. 1417, dated 20th September 1976 Published in the Gazette of India. Extraordinary, Pt. II, Sec. (i), dated

2nd October, 1976.

2. Ins. by G.S.R. 109 (E), dated 26th February. 1983 published in the Gazette of India. Extraordinary, Pt. II. Sec. (i). dated 26th February. 1983.

A-05.01.01-Caraway (Siahjira) powder means the powder obtained from the dried seeds of *Carum carvi* (L). It may be in the form of small pieces, of the seeds or in finely ground form. It shall conform to the following standards:-

Moisture Not more than 13.0 percent. by weight.

Total ash Not more than 8.0 percent. by weight.

Ash insoluble in dilute HCl Not more than 3.0 percent. by weight.[it shall be free from added Colouring matter.]

A.05.02-Caraway black (*Carum bulbocastanum*) (Siahjira) means the dried seeds of

Carum bulbocastanum.It shall conform to the following standards:-

Foreign edible seedsNot more than 5.0 percent. by weight.

Total ash..... Not more than 9.0 percent. by weight.

Ash insoluble in dilute HCl..... Not more than 1.5 percent. by weight.

¹The, amount of insect-damaged matter shall not, exceed 5 percent. by weight. ²[It shall be free from added colouring matter.]

Explanation.-The term “insect-damaged matter” shall mean spices that are partially or wholly bored by insects.]

1. Ins. by G.S.R. 1417, dated 20th September, 1976.

2. Ins. by G.S.R. 109 (E), dated 26th February 1983, published in the Gazette of India, Extraordinary, pt., II, Sec. (i) dated 26th February, 1983.

A.05.03. -Cardamon (chhoti elachi) whole means the dried, nearly ripe fruits of *Elettaria cardamomum* (L). The percentage of extraneous matter shall not exceed 5.0 percent. The cardamom seeds obtained from the capsules shall contain not less than 3.0 percent. (v/w) of volatile oil.

¹(The amount of insect-damaged matter shall not exceed 5 percent. by weight.¹[It shall be free from added colouring matter.]

Explanation. --The term “insect-damaged matter” shall mean spices that are partially or wholly bored by insects.]

1. **ibid.**

A.05.03.01. -Cardamom (chhoti elachi) Wholes seeds means the seeds obtained by separating the seeds from the capsule of Elettaria cardamomum (L). The percentage of extraneous matter in the seeds shall not exceed 2.0 percent. by weight. The seeds shall contain not less than 3.0 percent. (v/w) of the volatile oil.

1 [The amount of insect-damaged matter shall not exceed 5 percent by weight, **1**[It shall be free from added colouring matter.]

Explanation. -The term “insect-damaged matter” shall mean spices that are partially or wholly bored by insects.]

1. **ibid.**

A.05.03.02. -Cardmom (chhoti elachi) powder means the powder obtained from the seeds separated form the capsule of Elettaria cardamomum (L).

It may be in the form of small pieces of the seeds in finely ground form. It shall confirm to the following standards :

Moisture..... Not more than 14.0 percent. by weight.

Total ashNot more than 3.0 percent. by weight.

Volatile oil Not less than 3.0 percent. (v/w).

Ash insoluble in dilute HCINot more than 3.0 percent. by weight.

1[it shall be free from added colouring matter.]

1. **Ins. by G.S.R. 1417. dated 20th September, 1976.**

A-05.04. - Cardamon amomum (badi elachi): whole means the dried, nearly ripe fruit of Amomum subulatum Roxb, in- the form of capsules. The proportion of calyx pieces, stalk bits and other extraneous matter shall not exceed 5.0 percent. by weight. The cardamom amomum seeds obtained from the capsules shall contain not less than 1.0 percent, (v/w) of volatile oil.

1[The amount of insect-damaged matter shall not exceed 5 percent by weight, **2**[It shall be free from added colouring matter.]

Explanation. -The term “insect-damaged matter” means spices that are partially or wholly bored by insects.]

1. **Ins. by G.S. R. 109 (E), dated 26th February, 1983.**

2. **Ins. by G.S.R. 109 (E), dated 26th February 1983, published in the Gazette of India, Extraordinary, pt., II, Sec. (i) dated 26th February, 1983.**

A.05.04.01-Cardamom amomum (badi elachi) seeds means the seeds obtained by separating the seeds from the cardamom amomum capsules of *Amomum subulatum* Roxb. The percentage of extraneous matter in the seeds shall not exceed 2.0 percent. by weight. The seeds shall contain not less than 1.0 percent. (v/w) of volatile oil.

1(The amount of insect-damaged matter shall not exceed 5 percent. by weight. 2[it shall be free from added colouring matter.]

Explanation. --'The term "insect-damaged matter" shall mean spices that are partially are wholly bored by insects.]

A.05.04.02.-Cardamom amomum (badi elachi) powder means the powder obtained from the seeds separated from the capsules of *Amomum subulatum* Roxb. It may be in the form of small pieces of seeds or in finely ground form. It shall conform to the following standards

Moisture Not more than 14.0 percent. by weight.

Total ash.....Not more than 8.0 percent. by weight.

Ash insoluble in dilute HCl Not more than 1.3 percent. by weight] it shall be 2[free from added colouring matter.]

Non Volatile ether extract Not less than 12.0 percent, by weight.

Crude fiberNot more than 30.0 percent by weight.

Volatile oil Not less than 1.0 percent. (v/W).

Ash insoluble in dilute HCl....Not more than 1[3.0 per cent. By weight] it shall be 2[free from added colouring matter.]

1. **Subs. by G.S.R. 55 (E), dated 31st January, 1979 (w.e.f. 31st January, 1979).**

2. **Ins. by G.S.R. 109 (E), dated 26th February. 1983. published in the Gazette of India, Extraordinary , Pt. II, Sec. 3 (i). dated 26th February. 1983.**

A.05.05.-Chillies (lal mirchi) whole means the dried ripe fruits of pods or *Capsicum annum* /*Capsicum fruitscens* L. The proportion of extraneous matter including calyx pieces, loose tops, dirt, lumps of earth, stones, shall not exceed 5.0 percent. by weight. The pods shall be free from extraneous colouring matter, coating of mineral oil and other harmful substances.

1[The amount of insect damaged matter shall riot exceed 5 percent. by weight.]

Explanation.-The term of insect "damaged matter" means spices that are partially or wholly bored by insects.]

1. **Ins. by G.S.R. log (E), dated 26th February. 1983. published in the Gazette of India, Extraordinary , Pt. II, Sec. 3 (i). dated 26th February. 1983.**

A.05.05.01.-Chillies (lal mirchi) powder means the powder obtained by grinding clean dried chilly pods of Capsicum fruitscens L/Capsicum annum. The chilly powder shall be dry, free from dirt, mould growth. insect infestation, extraneous matter, added colouring matter, 1[and flavouring matter]. The chilly powder may contain any edible oil to a maximum limit of 2 percent. by weight under label declaration for the amount and the nature of oil used.] The chilly powder shall conform to the following standards :

MoistureNot more than 12.0 percent. by weight..

Total ash..... Not more than 8.0 percent. by weight.

Ash insoluble in dilute HCINot more than 1.3 percent. by weight.

Non -volatile ether extract Not less than 12.0 percent. by weight.

2 [It shall be free from added colouring matter.]

1. **Subs. by G.S.R. 205, dated 13th February, 1974.**
2. **Added by G.S. R. 109 (E). dated 26th February. 1983.**

1[A-05.06.-Cinnamo (dalchini) whole means the dried pieces of the inner bark of Cinnamomum zeylancum Blume. It shall not contain any other foreign vegetable matter or colouring matter. It shall contain not less than 0.5 percent. (v/w of volatile oil.)

1. **Subs. by G.S.R. 55 (E), dated 31st January, 1979, published in the Gazette of India Extraordinary, Pt. 11, Sec. 3 (i) dated 31st January. 1979.**

A.05.06.01.-Cinnamom (dalchini) powder means the powder obtained by grinding the dried inner bark of Cinnamon zeylanicum 1[Blume]. The cannamom powder shall conform to the following standards

Moisture..... Not more than 12.0 percent. by weight.

Total ash.....Not more than 8.0 percent. by weight.

Ash insoluble in dilute HCL..... Not more than 2.0 percent. by weight.

Volatile oil Not less than 0.5 percent. by weight. 2[it shall be free from added colouring matter.]

1. **Subs. by G.S.R. 55 (E). published in the Gazette of India Extraordinary, pt. II, Sec. 3, (i) dated 31st January, 1979.**
2. **Added by G.S.R. 109 (E). dated 26th February, 1983. published in the Gazette of India Extraordinary, Pt. II Sec. 3 (i) dated 26th February, 1983.**

1[A.05.06.02.-"Cassia (Taj)" whole means dirt pieces of bark of Cinnamomum cassia Blume. Syn. Cinnamomum arometicum Nees (Chinees cinnomon, or Cassia lignea).It shall not contain any other foreign vegetable matter of colouring matter].

1. Ins. by ibid.

1[A.05.07.-Cloves (Laung) whole means the dried, unopened flower buds of *Eugenia Caryophyllus* (C. Sprengel) Bullock and Harrison. The inorganic extraneous matter shall not exceed 0.5 percent. by weight and the organic extraneous matter, which includes vegetable matter of plants other than cloves tendril cloves (peduncle) mother cloves or other matters of plants of cloves, shall not exceed two percent. by weight. (Headless cloves shall not be considered as extraneous matter). The amount of insect-damaged clove shall not exceed 1.0 percent by weight.

The cloves (on day basis) shall contain not less than 15.0 percent. (x./w) of volatile oil. It shall be free from added colouring matter.

Explanation: -

- (i) The term “insect-damaged clove” means the cloves that are partially or wholly bored by insects.
- (ii) The term “headless cloves” means cloves constituted only by the receptacle and sepals.)

1. Subs by G.S.R. 803 (E), dated 27th October. 1983.

A.05.07.01.-Cloves (laung) powder means the powder obtained by grinding the dried unopened flowers buds of **1**[*Eugenia Caryophyllus* (C. Sprengel) Bullock and Harrison). The cloves powder shall conform to the following standards:

MoistureNot more than 12.0 percent. by weight.

Total ashNot more than 7.0 percent, by weight.

Ash insoluble in dilute HClNot more than 1.5 percent. by weight.

Volatile oilNot less than 15.0 percent (V/W) **2**[it shall be free from added colouring matter.]

1. Ins. by G.S. R. 1417, dated 20th September 1976, published in the Gazette of India Pt. 1, Sec. 3 (i), dated 2nd October, 1976.

2. Added by G.S.R. 109 (E). dated 26th February, 1983. published in the Gazette of India Extraordinary, Pt. II Sec. 3 (i) dated 26th February, 1983.

A.05.08.-Coriander (Dhania) whole means the dried mature fruits (seeds) of *Coriandrum Sativum* (L). The proportion of extraneous matter including dust, dirt, stones, lumps of earth, chaff, stalk, stem or straw. edible (seeds of fruits other than coriander and insect-damaged seeds shall not exceed 8.0 percent. by weight.

1[The amount of insect damaged matter shall not exceed 5 percent. by weight. **2**[It shall be free from added colouring matter.]

Explanation: The term “insect-damaged matter” means spices that are partially or wholly bored by insects.]

1. Ins. by G.S.R. 1417, dated 20th September 1976, published in the gazette of India, pt. II, Sec. 3 (i) dated 2nd October 1976..
2. Added by G.S.R. 109 (E), dated 26th February 1983 published in the Gazette of India, Extraordinary, pt., II, Sec. 3 (i) dated 26th February.

A.05.08.01.-Cortander (Dhania) powder means the powder obtained by grinding clean dried coriander fruits of *Coriandrum sativum* (L). It shall be in the form of a rough or fine powder. It shall conform to the following standards

- MoistureNot more than 12.0 percent by weight.
- Total ashNot more than 7.0 percent. by weight.
- Ash insoluble in dilute (HClNot more than 1.5 percent. by weight. [It shall be free from added colouring matter.)

A.05.09.-Cumin safed zeera) whole means dried seeds of *Cuminumcyminum* L. The proportion of extraneous matter including dust, stones lumps of earth, chaff, stem or straw shall not exceed 7.0 percent. by weight. The proportion of edible seeds other than cumin seeds shall not exceed 5.0 percent weight.

1[The amount of insect-damaged matter shall not exceed 5 percent. by weight. 2[It shall be free from added colouring matter.]

Explanation.-The term “Insect-damaged matter” means spices that are partially or wholly bored by insects.]

1. Ins. by G.S.R. 1417, dated 20th September 1976, published in the gazette of India, pt. II, Sec. 3 (i) dated 2nd October 1976..
2. Added by G.S.R. 109 (E), dated 26th February 1983 published in the Gazette of India, Extraordinary, pt., II, Sec. 3 (i) dated 26th February.

A.05.09.01.-Curnin (safed zeera) powder means the powder obtained by grinding the dried seeds of *Cuminumcyminum* (L). The powder shall conform to the following standards :

- Moisture Not more than 12.0 percent. by weight.
- Total ashNot more than 9.5 percent by weight.
- Ash insoluble in dilute HCl..... Not more than 1.5 percent. by weight 1 [It shall be free from added colouring matter.]

1. Added by G.S.R. 109 (E), dated 26th February 1983 published in the Gazette of India, Extraordinary, pt., II, Sec. 3 (i) dated 26th February.

A.05.10.-Cumdn black (Kalonji) whole means the dried seeds of *Nigella sativa* L. The proportion of extraneous matter including dust, dirt, stones, lumps of earth, chaff, stem or straw shall not exceed 7.0 percent. by weight. The proportion of edible seeds other than cumin black shall not exceed 5.0 percent. by weight.

1[The amount of insect-damaged matter shall not exceed 5 percent. by weight. **2**[It shall be free from added colouring matter.]

Explanation. The term “insect-damaged matter” means spices that are partially or wholly bored by insects.]

1. Ins. by G.S.R. 1417, dated 20th September 1976, published in the gazette of India, pt. II, Sec. 3 (i) dated 2nd October 1976..

2. Added by G.S.R. 109 (E), dated 26th February 1983 published in the Gazette of India, Extraordinary, pt., II, Sec. 3 (i) dated 26th February.

A-05-01.01.-Cumin black (Kalonji) powder means the powder obtained by the dried seeds of *Nigella sativa* L. The powder shall conform to the following standards :

MoistureNot more than 12.0 percent. by weight.

Total ashNot more than 9.5 percent. by weight.

Ash insoluble in dilute HClNot more than 1.5 percent. by weight.

Volatile oil Not less than 0.5 percent. (V/W). **1**[It shall be free from added colouring matter.]

1. Added by G.S.R. 109 (E), dated 26th February 1983 published in the Gazette of India, Extraordinary, pt., II, Sec. 3 (i) dated 26th February.

A.05. 11.-Fennel (Saunf) whole means the dried ripe fruits of *Foeniculum vulgare* Mill. The Proportion of extraneous matter including dust, dirt, stone, lumps of earth, chaff, stem or straw shall not exceed 5.0 percent. by weight. The proportion of edible seeds other than fennel shall not exceed 0.5 percent. by weight.

1 [The amount of insect-damaged matter shall not exceed 5 percent. by weight **2**[It shall be free from added colouring matter].

1. Ins. by G.S.R. 1417, dated 20th September 1976, published in the gazette of India, pt. II, Sec. 3 (i) dated 2nd October 1976..

2. Subs. by G.S.R. 55 (E), published in the Gazette of India, Extraordinary, Pt. II, Sec. 3 (i), dated 31st January, 1979.

A.05.11.01.-Fennel (Saunf) whole means the dried ripe fruits of *Foeniculum vulgare* Mill. The Proportion of extraneous matter including dust, dirt, stone, lumps of earth, chaff, stem or straw shall not exceed 5.0 percent. by weight. The proportion of edible seeds other than fennel shall not exceed 0.5 percent. by weight.

A.05.11.01.-Fennel (saunf) powder means the powder obtained by grinding the dried ripe fruits of *Foeniculum vulgare* Mill.

The powder shall conform to the following standards

Moisture..... Not more than 12.0 percent. by weight.

Total ashNot more than 9.0 percent. by weight.

Ash insoluble in dilute HCl The amount of insect damaged matter shall not exceed 5 percent. by weight. 2[It shall be free from added colouring matter.]

Explanation: The term “insect-damaged matter” means spices that are partially or wholly bored by insects.]

Not more than 2.0 percent. by weight.

Volatile oil 1[Not less than 1.0 percent. (V/W). 2[It shall be free from added colouring matter.]

1. Subs. by G.S.R. 55 (E), published in the Gazette of India, Extraordinary, Pt. II, Sec. 3 (i), dated 31st January, 1979.
2. Added by G.S.R. 109 (E), dated 26th February, 1983. published in the Gazette of India Extraordinary, Pt. II, Sec. 3 (i), dated 26th February 1983.

A.05.12.-Fenugreek (methi) whole means the dried ripe seeds of *Trigonella foenum-graecum* L. The proportion of extraneous matter including dust, dirt, stone lumps of earth, chaff, stem or straw shall not exceed 5.0 percent. by weight. The proportion of edible seeds other than Fenugreek shall not exceed 5.0 percent. by weight.

1[The amount of insect-damaged matter shall not exceed 5 percent. by weight. 2[It shall be free from added colouring matter.]

1. Ins. by G.S.R. 1417, dated 20th September, 1976, published in the Gazette of India, Extraordinary, Pt. II, Sec. 3 (i), 2nd October 1976.
2. Added by G.S.R. 109 (E), dated 26th February, 1983. published in the Gazette of India Extraordinary, Pt. II, Sec. 3 (i), dated 26th February 1983.

Explanation.-The term “insect-damaged matter” means spices that are partially or wholly bored by insects.]

A.05.12.01.-Fenugreek (methi) powder means the powder obtained by grinding the dried ripe seeds of *Trigonella foenum-graecum* L. The powder shall conform to the following standards :

MoistureNot more than 10.0 percent. by weight.

Total ashNot more than 7.0 percent. weight.

Ash insoluble in dilute HClNot more than 2.0 percent. by weight.

1[Cold water soluble extract Not less than 30.0 percent. by weight.2[It shall be free from added colouring powder.]

1. Added by G.S.R. 109 (E), dated 26th February, 1983. published in the Gazette of India Extraordinary, Pt. II, Sec. 3 (i), dated 26th February 1983.

A.05.13.-Ginger (sonth, adrakh) whole means the rhizomes officinale Rose in pieces irregular in shape and size with peel not entirely removed, washed and dried in the sun. The proportion of extraneous matter shall not exceed 2.0 percent. by weight. It shall contain on dry basis not less than 1.0 percent. (v/w) of volatile oil. If the ginger is limed, the lime (calcium oxide) content shall not exceed 40 percent. by weight on dry basis.

1[The amount of insect damaged matter shall not exceed 5 percent. by weight, 2[It shall be free from added colouring matter.)

Explanation.-The term “insect-damaged matter” means spices that are partially, or wholly bored by insects.]

1. Ins. by G.S.R. 1417, dated 20th September, 1976, published in the Gazette of India, Extraordinary, Pt. II, Sec. 3 (i), 2nd October 1976.

2. Added by G.S.R. 109 (E), dated 26th February, 1983. published in the Gazette of India Extraordinary, Pt. II, Sec. 3 (i), dated 26th February 1983.

A.05.13.01.-Ginger (sonth adrakh) powder means the powder obtained by grinding ginger (Zingiber officiatie Rose) whole. The powder shall conform to the, following standards :

MoistureNot more than 13.0 percent. by weight.

Total ash..... Not more than 8.0 percent. by weight.

Ash insoluble in dilute HClNot more than 10 percent. by weight.

Water soluble ash.....Not less than 1.7 percent. by weight.

Cold water soluble extract Not less than 10.0 percent. by weight.

Calcium (as CaO)Not more than 4.0 percent. by weight on dry basis.

Alcohol (90 percent.) (v/w) soluble extract..... Not less than 4.5 percent by weight

Volatile oilNot less than 1.0 percent. (v/w). 1[It shall be free from colouring matter.)

1. Added by G.S.R. 109 (E), dated 26th February, 1983. published in the Gazette of India Extraordinary, Pt. II, Sec. 3 (i), dated 26th February 1983.

A-05-14.-Mace (jaepatri) whole means the dried coat or arilus of the seed of *Myristica fragrans* Houtt. It shall not contain the arilus of any other variety of *Myristical nalarbarica* or *Fatura* (Bombay mace) and *Myristical agentea* (wild mace). The proportion of extraneous matter shall not exceed 3 percent by weight.

1[The amount of insect-damaged matter shall not exceed 5 percent. by weight 2[It shall be free from added colouring matter.)

Explanation.-The term “insect-damaged matter” means species that are partially wholly bored by insects].

1. Ins. by G.S.R. 1417, dated 20th September, 1976, published in the Gazette of India, Extraordinary, Pt. II, Sec. 3 (i), 26th February 1983.

2. Added by G.S.R. 109(E), published in the Gazette of India, Extraordinary, Pt. II, Sec. 3 (i), dated 26th February, 1983.

A-05.14.01.-Mace (jaepatri) powder means the powder obtained by grinding the dried coat are arilus of the seed *Myristical fragrans* Houtt. The powder shall conform to the following standards :

Moisture..... Not more than 10.0 percent. by weight.

Total ash Not more than 3.0 percent. by weight.

Ash insoluble in dilute HCl..... Not more than 1.0 percent. by weight.

Crude fibre..... Not more than not 10.0 percent. by weight.

Non-volatile ether extractNot less than 20.0 and not more than 30.0 percent. by weight. 1[It shall be free from added colouring matter.]

1. Added by G.S.R. 109(E), published in the Gazette of India, Extraordinary, Pt. II, Sec. 3 (i), dated 26th February, 1983.

A-05.15.-Mustard (rai, sarson) whole means the dried seeds of *Brassica alba* (L), Boiss (sated rai). *Brassica compestris* L. var. *Dichotoma* (kali sarson). *Brassica compestris*. Var. (pili sarson), Syn. *Brassica compestris* L. var. *glauca* (pili sarson), *Brassica compestris* L., var. *toria* (Torja), *Brassica Juncea* (L), Coss, et Czein (rai lotni) and *Brassica nogra* (L) Koch (Benarsi rai). The proportion of extraneous matter which includes, dust, dirt, stones, lumps of earth, chaff, steam, straw edible, foodgrains edible oilseeds of any other variety or any other impurity shall not exceed 7.0 percent. by weight. It shall be free from seeds of *Argemone Mexicana* Linn.

1[The amount of insect-damaged matter shall not exceed 5 percent. by weight, 2[It shall be free from added colouring matter.]

Explanation.-The term “insect-damaged matter” means spices that are partially wholly bored by insects.]

1. Ins. by G.S.R. 1417, dated 20th September, 1976, published in the Gazette of India, Extraordinary, Pt. II, Sec. 3 (i), 26th February 1983.

2. Added by G.S.R. 109(E), published in the Gazette of India, Extraordinary, Pt. II, Sec. 3 (i), dated 26th February, 1983.

A.05.15.01.-Mustard (rai sarson) powder means the powder obtained grinding the seeds of *Brassica alba* (L). Boiss (sated rai), *Brassica. Compestris* L. var. *dichotoma* (kali sarson), *Brassica compestris* L. var. (pilli sarson), Syn. *Brassica compestris*. L. var. *glauca* (pilli sarson). *Brassica compestris* L. var. *tora* (Torja), *Brassica nogra* (L.) Coss of Czern (rai. lotni) and *Brassica nogra* (L) (Benarsi rai). The powder shall conform to the following standards :

Moisture..... Not more than 7.0 percent. by weight.

Total ashNot more than 8.0 percent. by weight.

Volatile oilNot less than 0.25 percent. (v/w).

Non-volatile ether extractNot less than 22.0 percent. by weight.

Ash insoluble in dilute HClNot more than 2.0 percent. by weight.

Crude fiber..... Not more than 8.0 percent. by weight.

StarchNot more than 15.0 percent. by weight,

The test for argemone oil shall be negative. It shall be free from added colouring matter.

A.05-15.06.-Nutmeg (Jaiphal): whole means the desired seeds of *Myristica fragrans* Houtt. The proportion of extraneous matter and infestation shall not exceed 3.0 percent, by weight. 1[It shall be free from added colouring matter.]

1. Ins. by G.S.R. 63 (E), dated 5th February 1976.

A.05-16.01.-Nutmeg (Jaiphal)---powder means the powder obtained by grinding the deried seeds of *Myristica fragrans* Houtt. The powder shall conform to the following standards.

Moisture.....Not more than 8.0 percent by weight.

Total ash Not more than 5.0 percent. by weight.

Ash insoluble in dilute HCl..... Not more than 0.5 percent.

Non-volatile ether extractNot less than 25.0 percent. by weight.

Crude fibre Not more than 10.0 percent. by weight. 1[It shall be free from added colouring matter.

1. Ins. by G.S.R. 63 (E), dated 5th February 1976.

A.05.17.-Pepper black (Kalimirch) whole means the, dried berries *Piper nigrum* L. brown to black in colour wrinkled surface. The proportion extraneous matter including dust, stalks, leafy matter and other foreign matter shall not exceed 3.0 percent. by weight. The proportion by weigh of light barriers and pinheads shall not exceed 10.0 percent. and 4.0 percent., respectively

1[The amount of insect-damaged matter shall not exceed 5 percent. by weight. 1[It shall be free from added colouring matter.]

1. Ins. by G.S.R. 63 (E), dated 5th February 1976.

A.05-17.01.-Pepper black (Kalimirch) ---- Powder obtained by grinding the dried berries of Piper nigrum L and shall be without the addition of any other matter. The, powder shall conform to the following standards:

Moisture Not..... more than 12.5 percent. by weight.

Total ashNot more than 8.0 percent. by weight.

Ash insoluble in dilute HCl Not more than 1.2 percent. by weight.

Non-volatile ether extractNot less than 5.5 percent. by weight.

crude fibreNot more than 18.0 percent. by weight. 1[It shall be free from added colouring matter.]

1. Ins. by G.S.R. 63 (E), dated 5th February 1976.

1[A.05-17.02.-Light black pepper --- means the dried berries of Piper nigrum, dark brown to dark black in colour. It shall be well dried and free from mould or insects and shall not contain more than 6 percent. extraneous matter including dust, stone dump of earth stalk, leafy matters and other foreign edible seeds and 10.0 percent pinheads. 1[It shall be free from added colouring matter.]

1. Added by G.S.R. 109(E), published in the Gazette of India, Extraordinary, Pt. II, Sec. 3 (i), dated 26th February, 1983.

1[A.05-17-03 pinheads -- pinheads shall be wholly derived from the spikes of piper nigrum. They shall be reasonably dry and free from insects. The colors shall be from dark-brown to black. The extraneous matter not exceed 6 percent. 1[It shall be free from added colouring matter.]

1 Added by G.S.R. 109(E), published in the Gazette of India, Extraordinary, Pt. II, Sec. 3 (i), dated 26th February, 1983.

A.05.18. – Poppy (Khas-Khas) whole means the dried seeds of the ripe fruit of papaver somniferum L. The seeds may be white or grayish in color. The proportion of extraneous matter shall not exceed 15.0 percent by weight. It shall contain not less than 40.0 percent by weight on non-volatile ether extract. 1[It shall be free from added colouring matter]

1 Added by G.S.R. 109(E), published in the Gazette of India, Extraordinary, Pt. II, Sec. 3 (i), dated 26th February, 1983.

1[A.05.19.-"Saffron (Kesar)" means the dried stigmata or tops of styles or-sativus L. it shall not contain any foreign colouring matter of any other extraneous matter. It shall conform to the following standard.

1.	Total Ash	Not more than 8 percent. by weight.
2.	Ash insoluble in dilute HCl	Not more than 1.5 percent. by weight.
3.	Volatile matter at 103 ⁰ ± 1 ⁰ C	Not more than 14 percent by weight.

4.	Aqueous extract	Not less than 55 percent by weight.
5.	Total nitrogen (on dry weight basis)	Not less than 2 percent by weight.
6.	Foreign matter such as sand earth dust, leaf, stem, chaff and vegetable matter	Not more than 1 percent.
7.	Floral waste defined as yellow filaments, pollen, stamens, parts of ovary and other parts, of flowers of <i>Crocus sativus</i> Linn.	Not more than 15 percent.

Saffron shall be free from living insects. and moulds, and shall be practically free from dead insects. insect-fragments and rodent contamination visible to naked eye.]

1. Ins. by G.S.R. 1417, dated the 20th September 1976.

A-05.20.- Turmeric (haldi) whole means the dried rhizome or bulbous roots of the plant of *Curcuma longa* L. It shall be free from lead chromate and other artificial colouring matter. The proportion of extraneous matter shall not exceed 2.0 percent. by weight.

1[The amount of insect damaged matter shall not exceed 5 percent. by weight.]

Explanation.-The term “insect-damaged matter” means spices that are partially or wholly bored by insects.

A.05.20.01.-Turmeric (haldi) powder means the powder obtained by grinding the dried rhizomes or bulbous roots of the plant of *Curcuma longa* L. It shall be free from artificial colouring matter. The powder shall conform to the following standards :

MoistureNot more than 13.0 percent. by weight.

Total ashNot more than 9.0 percent. by weight.

Ash insoluble in dilute HCl.....Not more than 1.5 percent. by weight.

Test for lead chromateNegative.

Total starch percent. by weight.....Not more than 60.0 percent.

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 percent. by weight. The powder shall be free from added colouring matter and preservative other than edible common salt. The curry powder shall also conform to the following standards :

MoistureNot more than 1[14.0]. percent. by weight.

Volatile oilNot less than 0.25 percent. (v/w) on dry basis.

Non-volatile oil either extractNot more than 7.5 percent. by weight on dry basis.

Edible common saltNot more than 5.0 percent. by weight on dry basis.

Ash insoluble in dilute HCl Not more than 2[2.0] percent by weight. On dry basis.

Crude fibreNot more than 15.0 percent. by weight on dry basis.

Lead..... Not more than 10.0 ppm on dry basis.

3[***] 4[***]

1. Subs. by G.S.R. 205 dated 13th February 1974.

2. Ibid.

3. The words “whenever edible common salt is added, its percentage by weight shall be declared on the label, also” omitted by G.S.R. 109 (E), ate 26th February, 1983.

4. The words “the names of species contained in the curry Powder shall be given on the label in descending order of composition on weight/weight basis” omitted by G.S.R. 422 (E), dated 29th April. 1987 (w. e f. 29th April, (w.e.f. 30th April, 1989).

1[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, oil seeds, 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 percent. by weight, out of which the proportion of organic matter including foreign edible seeds and inorganic matter, shall not exceed three percent. and two percent. respectively,

2[* * *]

1. Ins. by G.S.R. 109 (E), dated 26th February, 1983, published in the Gazette of Indict. Extraordinary, Pt. II, Sec. 3 (i). dated 26th February,-1983.

2. The words. “the names of spices contained in the mixtures shall be indicated on the label in descending order of composition by weight’ omitted by G.S.R. 422 (E), dated 29th April, 1987 (w.e.f. 29th April, 1989).

A.05.22.-Aniseed or saunf imported means the dried ripe fruit of Pimpindella anisum Foreign edible seeds or matter shall not exceed 5.0 percent. by weight. It shall conform to the following standards:

(a) Total ash..... Not more than 9 percent. by weight.

(b) Ash insoluble in dilute HClNot more than 1.5 percent. by weight.

(c) Volatile oilNot less than 1.5 percent. (v/w).

1 [The amount of insect-damaged matter shall not exceed 5 per cent. by weight, **2**[It shall be free from added colouring matter.]

Explanation.-The term “insect-damaged matter” means Spices that are partially or wholly bored by insects.]

1. Ins. by G.S.R . 1417, dated 20th September. 1976, published in the Gazette of India. Pt. II, Sec. 3 (i), dated 2nd October, 1976.

2. Ins. by G.S.R. 109 (E), dated 26th February. 1983. published in the Gazette of India. Extraordinary, Pt. 11, Sec. 3 (i), dated 26th February.-1983.

1[A.05.23.- Ajowan (Bishop’s weed) means the dried ripe seeds of *Trachyspermum ammi* (Linn) Sprague. The proportion of organic and inorganic extraneous matter shall not exceed 3 percent. and 2 percent., respectively. The seeds shall be free from living insects, insect fragments and rodent contamination visible to the eyes.]

2[Note.-(1) The extraneous matter wherever prescribed under this item shall be classified as follows :

(a) Organic extraneous matter, such as, chaff, stems, straws.

(b) Inorganic extraneous matter, such as, dust, dirt, stones. lumps of earth.

(2) Of the permitted extraneous matter in item A.05.01, A.05.03, A: 05.04, A.05.05. **3[***]** A .05.08, A.05.09, A.05.10, A.05.11, A.05.12, A.05.14, A.05.16, A.05.17, and A.05.18.The inorganic extraneous matters shall not exceed 2 percent by weight]. **4[** It shall be free from added colouring matters].

1. Ins. by G.S.R. 133. dated 23rd January, 1973.

2. Ins. by G.S.R. 205. dated the 13th February, 1974.

3. The letter and figures “A.05.07” emitted by G.S.R. 803 (E). dated 27th October, 1983.

4. Ins by G.S.R. 109 (E), dated 26th February 1983. published in the Gazette of India. Extraordinary Pt. II, Sec. 3 (i), dated 26th February 1983.

1[A.05.24.-Dried Mango Slices mean 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 preservatives except edible common salt which may be added to the extent of 5 percent. by weight on dry basis. It shall have characteristic taste and flavour. The proportion of extraneous substance shall not exceed 4 percent. by weight out of which inorganic matter shall not exceed not exceed 2 percent. by weight.

It shall also conform to the following standards, namely

Moisture.-Not more than 12 percent. by weight.

Damage slices.-Not more than 5 percent. by weight.

Seed Coatings.-Not more than 6 percent. by weight.

Explanation.- (i) Seed coatings shall be the exterior covering of the seed.

(ii) Damaged slices mean the slices that are eaten by weevils or other insects and includes slices internally damage by fungus, moisture, or heating.

1. Ins. by G.S.R. 878 (E), dated 17th November, 1992 (w.e.f. 17th May, 1993).

A.05.25.-Dried Mango Powder (Amchur)- means the powder obtained free 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 percent. by weight or 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 basis).-Not more than 6 per cent. by weight.
- (c) Ash insoluble dilute HCl).-Not more than 1.5 per cent. by weight.
- (d) Crude fibre.-Not more than 6 percent. by weight.
- (e) Acidity ash anhydrous tartaric acid.-Not more than 12.0 percent. and not less than 26.0 per cent. by weight.]

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.

1[A.07.01.-"Plantation white sugar" (commonly known as sugar) means the crystallized product obtained from sugarcane or sugar beet. It shall be free from dirt, filth, iron fillings 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 ⁰ ± 1 ⁰ C for 3 hours) | Not more than 0.5 per cent. by weight. |
| (b) | Sucrose
Sulphur dioxide shall exceed 70 parts
per million. | Not less than 98 percent by weight. |

1. Subs. by G.S. R. 916 (E), dated 17th November, 1987, (w.e.f. 17th May. 1988) for items A.07.01 and A.07.01.02 as amended by G.S.R. 74, dated 31st December. 1965, G.S.R., dated 205. dated 13th February, 1974 and G.S.R. 55 (El, dated 31st January, 1979.

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, from fillings and added colouring matter. Extraneous matter shall not exceed 0.1 percent. by weight. It shall also conform to the following standards, namely :

- | | | |
|-----|-----------|--|
| (a) | Total ash | Not more than 0.4 percent. by weight. |
| (b) | Sucrose | Not less than 98.0
percent. by w-2ight. |

Sulphur dioxide. shall not exceed 70 parts per million.

A.07.01.02.-“Refined sugar” means the white crystallized sugar obtained by refining of plantation white sugar. It shall be free from dirt, filth, iron fillings and added colouring matter. Extraneous matter shall not exceed 0.1 percent. by weight. It shall also conform to the following standard, namely:

- | | | |
|-----|--|--|
| (a) | Moisture (when heated at
105 ⁰ ± 1 ⁰ C for 3 hours) | Not more than 0.5 percent. by weight. |
| (b) | Sucrose | Not less than 99.5 percent. by weight. |

A.07.02.-“Khandsart sugar” obtained from sugarcane juice by open pan process may be of two varieties, namely

- (i) Khandsari Sugar Desi: and
- (ii) Khandsari Sugar (Sulphur) all known as “Sulphur Sugar”.

It may be crystalline or in powder form. It shall be free from dirt, filth, iron fillings and added colouring matter. Extraneous matter shall not exceed 0.25 percent. by weight. It may contain sodium bicarbonate (food grade). It shall also conform to the following standards, namely

Khandsari Sugar (Sulphur Sugar)		Khandsari Sugar (Desi)	
(i)	Moisture (when heated at $105^{\circ}\text{C} \pm 10^{\circ}\text{C}$).	Not more than 1.5 per cent by weight.	Not more than 1.5 per cent. by weight.
(ii)	Ash insoluble in dilute	Not more than 0.5	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)	Sulphur dioxide	Not more than 150 parts per million	Absent.

NOTE.-Khandsari sugar can be distinguished from plantation white sugar on the following characteristics, namely Khandsari sugar

	Khandsari Sugar	Sugar
(a) Conductivity (10^0 mho/ cm^2)	100-300 in 5 per cent solution at 30°C .	Not more than 100 in 5 per cent. solution at 30°C .
(b) 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, from fillings and added colouring matter. Extraneous matter shall not exceed 0.1 per cent. by weight. It shall also conform to the following standard. Namely

(a) Sucrose	Not less than 90.0 percent. by weight.
(b) Ash insoluble in dilute, hydrochloric acid	Not more than 0.7 percent. by weight.
Sulphur dioxide shall not exceed 150 parts per million.)	

1[A.07.03--Honey] means the food derived entirely from the work of bees operating upon the nectar of flowers and other sweet exudation of plants. It shall not contain more than (a) 25 percent. of moisture, (b) 0.5 percent. ash and (c) 5 percent. of sucrose except in the case of Caribea collasa and honey dew where the maximum sucrose content shall be 10 percent. The maximum reducing sugar content (expressed as invert sugar) shall be 65 percent. in the case of Caribea collasa and honey dew where it shall be 60 percent. Fische’s test should ordinarily be negative.

2[Fructose/Glucose ratio shall not be less than 0.95]

1. Subs. by G.S.R. 205, dated 13th February, 1974.

2. Subs. by G.S.R. 109 (E), dated 25th February, 1983, punished in the Gazette of India, Extraordinary, pt. II, Sec. 3 (i), dated 26th February, 1983 (w.e.f) 26th February, 1983).

1[A.07.04.-“Ice lollies or edible ices”] means the frozen ice produce 2 [which may contain sugar, syrup, fruit, fruit juices. cocoa, citric acid, permitted flavours and colours. It may also contain permitted stabilizer and/or emulsifiers not exceeding 0.5 percent. by weight.] It shall not contain an artificial sweetener.]

1. Subs. by G.S.R. 57 (E), date 11th February 1982 (w.e.f. 11th February, 1982).
2. Subs. by G.S.R 816 (E), dated 3rd November, 1983.

1[A-07-04.01.-Ice candy means the frozen ice produce 2[which may contain fruit, fruit juices, cocoa. nuts. citric acid , permitted flavours and colours. It may also contain permitted stabilizers and/or emulsifiers not exceeding 0.5 percent.) 3[The total sugar expressed as sucrose shall not be less than 10 percent. by weight it]. It shall not contain any artificial sweetener.]

1. Ins. by G.S.R. 57 (E) dated 11th February, 1982.
2. Subs. by G.S.R 816 (E), dated 3rd November, 1983.
3. Subs. by G.S.R. 223 (El. dated 20th May, 1996 (w.e.f. 20th November, 1996).

1[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 coconut palm. It shall be free from substances on dry weight basis

- (i) Total Sugars 2(expressed] as invert sugar] not less than 90 percent. and sucrose not less than 3[60] percent..
- (ii) Extraneous matter insoluble in water not more than 2 percent.
- (iii) Total ash not more than 6 percent.
- (iv) ash insoluble in hydrochloric acid (HCl) not more than 0.5 percent

Gur or jaggery other than of the liquid or semi-liquid variety shall not contain more than 10 percent. moisture.]

4[Gur or jaggery may contain sulphur dioxide in concentration not exceeding 70 parts per million], 5[sodium bicarbonate, if used, for clarification purposes, shall be of Food Grade quality.]

1. Added by S.R.O. 1687. dated] 4th July, 1956.
2. Ins. by G.S. R. 1533, dated 8th July, 1968.
3. Subs. by G.S. R. 133, dated 23rd January, 1973.
4. Ins. by G.S.R. 74, dated 31st December, 1965,
5. Added by G.S.R. 57 (E). dated 11th February, 1982 (w.e.f. 11th February, 1982).

1[A.07.06. “Cube sugar” means the sugar in the form of cube or cubed blocks manufactured from refined crystallized sugar. It shall be white in colour, free from dirt, and other extraneous contamination. It shall conform to the following standards :

- | | |
|--------------|--|
| (a) Sucrose | Not more than 99.7 percent. by weight. |
| (b) Moisture | Not more than 0.25 percent. by weight. |

(c) Total ash	Not more than 0.03 percent. by weight.
(d) Sulphur dioxide	Not more than 70 ppm.)

1 Subs. by G.S.R. 55 (E), dated 31st January, 1979 punished in the gazette of India. Extraordinary, pt. II, sec. (i), dated 31st January 1979.

A.07.07.-Dextrose is a white or light cream granular powder, odourless and having a sweet taste.

When heated with potassium copritartrate solution it shall produce a copious precipitate of cuprous oxide. It shall conform to the following standards:

Sulphated ash Not more than 0.1 percent. on dry basis.

Acidity 5.0g. dissolved in 50 ml. of freshly boiled and cooled water requires for neutralization not more than 0.21 ml. of N/10 sodium hydroxide to phenophathalein indicator.

GlucoseNot less than 99.0 percent. on dry basis.

Sulphur dioxidecontent shall not exceed 70.0 ppm.

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 crystallization. It shall conform to the following standards :

MoistureNot more than 25.0 percent. by weight.

Total ashNot more than 2.5 percent. by weight.

Total sugar as invert sugarNot more than 72.0 percent. by weight.

Sulphur dioxide content shall not exceed 70.0 ppm. 1[Sodium bicarbonate, if used, for clarification purposes, shall be of Food Grade quality.]

1. Ins. by G.S.R. 605 (E), dated 31st January 1979, published in the gazette of India. Extraordinary, pt. II, sec. 3 (i), dated 31st January, 1979.

[A.07.08.01. Synthetic syrup or sharbat means the syrup obtained by blending syrup made from sugar, dextrose or liquid glucose.

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

Total soluble solids Not less than 65 percent. by weight.)

1[A.07.09.-"Icing sugar" means the sugar manufactured by a pulverizing refined sugar of vacuum pan (plantation white) sugar with or without edible starch. Edible starch, II- added, shall be uniformly extended in the sugar. It shall be in the form of white powder, free from dust, or any other extraneous matter. It shall conform to the following standards :

- (a) Total starch and sucrose (moisture free) Not less than 99.0 percent. by weight.
- (b) Moisture Not less than 0.80 percent. by weight on dry basis.
- (c) Starch Not more than 2[4.0] percent. by weight on dry basis]

1. Subs. by G.S.R. 55 (E), dated 31st January 1979, published in the gazette of India. Extraordinary, pt. II, sec. 3 (i), dated 31st January, 1979
2. Subs. by G.S.R. 916 (E), dated 17th November, 1987, (w.e.f. 17th May 1988) for the figure "5.0".

1[A-07-10.-Saccharin sodium commonly known as soluble saccharin, having an empirical formulae as $C_7H_4N.NaO_3S.Na.2H_2O$ and molecular weight as 241.2 shall be the material which is soluble at 20⁰C in 1.5 parts of water and 50 parts of alcohol (95 percent.) ; and shall contain not less than 98.0 percent. and not more than the equivalent of 100.5 percent. of $C_7H_4O_3S NSNa$ calculated with reference to the substance dried to constant weight at 105⁰ assay being carried out as presented in Indian Pharmacopoea method shall be between 226⁰ C shall not be less than 12.0 percent and not more than 16.0 percent 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 molybenzoate as mentioned in the Indian Pharmacopoea.) .

1. Ins. by G.S.R.. 938, dated 26th May, 1971.

1[A-07.11.-Dried Glucose Syrup means the material in the form of coarse or fine white to creamish white powder, sweet to taste, blend 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 coaltar food colour. It shall conform to the following standards:

- (a) Total solid content Not less than 93.0 percent. by weight.
- (b) Reducing sugar content... Not less than 20.0 percent. by weight
- (c) Sulphated ash..... Not more than 10 percent. by weight

- (d) Sulphur dioxide Not more than 40 ppm.
Sulphur dioxide may be present in any 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).”]

1. Ins. by G.S.R. 57 (E) dated 11th February, 1982 (w.e.f 11th February, 1982).

1[A-07.12.-Aspartryl 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 percent. and not more than 102 percent. 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 percent. It shall not contain more than 1 percent. of diketo-piperazine.]

1. Ins. by G.S.R. 454 (E), dated 15th April, 1988 (w.e.f. 15th April. 1988.

A.08.-Coffee-

A-08.01.-(1) Coffee (green raw of unroasted) means the seed of *Coffea arabica*, ¹ [*Coffea liberica*, *Coffea excelsa* or *Coffea robusta*] freed from all but a small portion-of its sperinoderm by decortication.

(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 product 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, flavouring facing, extraneous matter of glazing substance and shall be in sound, dry and fresh condition free from rancid or obnoxious flavour.

(5) ²[* * *] “roasted coffee” and “ground coffee” shall conform to the following analytical standards :

(i) Total ash (determined on the, sample dried to constant weight at 100°C.), shall be feather’ v white bluish-white in colour ³[and shall be not less than 3.0 percent. and not more than 7.0 percent. by weight) of which not less than 65 percent.. shall be soluble in boiling distilled water. The ash insoluble in hot dilute HCl, shall be not more than 0.1 percent.

(ii) The alkalinity of the ⁴[soluble ash] per gram of dried coffee shall be equivalent to not less than ⁵[3.5] ml. and not more than ⁶[5.0] ml.. of N/ 10 acid.

(iii) The caffeine content as obtained by standard methods shall be not less than ⁷[1.0] percent.

(iv) The aqueous extract (determined by extraction of 2 grams of the sample dried to constant weight at 100°C with 100 ml. of boiling distilled water for one hour under reflux) shall be not less than ⁸[26.0] percent. and not more than ⁹[35.0]per cent.

1. Subs. by G.S.R.992, dated 4th June, 1971.
- 2 The words “coffee (green, raw or unroasted)” omitted by G.S.R. 992, dated 4th June, 1971.
3. Subs. by G.S.R. 57 (E), dated 11th February, 1982 (w.e.f. 11th February, 1982)
4. Ins. by G.S.R. 1340, dated 24th October, 1961.
4. Subs. by G.S.R. 1417, dated 20th September, 1976, published in the Gazette of India, pt. II, S. 3 (i), dated 2nd October, 1976.
6. Subs. by G.S.R. 465 (E), dated 14th August, 1997 (w.e.f 14th August, 1997).
- 7 Subs. by G.S.R. 1564, dated 17th November, 1962.
8. Subs. by G.S.R. 1417, dated 20th September, 1976.
9. Ibid.

¹[A.08-02.-Chicory means the roasted chicory powder obtained roasting the cleaned and dried roosting the cleaned and dried roots of *Chicorium intybus* Linn. with or without the addition of edible fats and oils or Sugar like glucose or sucrose in proportion not exceeding 20 percent by weight in aggregate. It shall be free from any artificial colouring and flavouring matter.

It shall conform to the following standards

Total ashNot less than 3.5 percent. and no more than 10.0 percent. (on dry basis)

Ash insoluble in dilute HCL..... Not more than 2.5 percent. (on dry basis).

Water soluble matter..... Not less than 50.0 percent. on dry basis.]

1. Subs. by G.S.R. 1533, dated 8th July, 1968.

¹[A.08.03.-Coffee chicory mixture or coffee mixed with chicory or coffee and chicory and shall be pure ground coffee mixed with roasted and ground and shall be in sound, dry and dust free condition with no rancid or obnoxious flavour.

²[The coffee chicory mixture shall contain caffeine not less then 0.6 percent and the aqueous extract shall not be more than 50 percent.]

Any tin or other receptacle containing a mixture of coffee and chicory shall not bear any misleading expression.

The expression “French coffee” may be used if followed by the words “mixed with chicory” or “blended with chicory”.]

1. Subs. by S.R.O. 2755, dated 24th November, 1965.
2. Ins. by G.S.R. 74 dated 31st December, 1965.

1 [A.08.04.-”Soluble coffee powder” means coffee powder, obtained from freshly roasted and ground pure coffee beans. It shall be in the form of free- flowing powder, having the colour, taste and flavour characteristic of coffee. It shall be free from impurities and shall not contain chicory or any other added substances. It shall conform to the following standards :

- | | |
|---|---|
| (a) Moisture | Not more than 2[4.0] percent. |
| (b) Total ash (on dry basis) | Not more than 2[12.0] percent. |
| (c) Caffein content | Not less than 2.8 percent. on dry basis. |
| (d) Solubility in boiling water | Dissolves readily in 30 seconds with moderate stirring. |
| (e) Solubility in cold water at 16 ⁰ ± 2 ⁰ C. | Soluble with moderate stirring in 3 minutes]. |

1. Ins. by G.S.R. 55 (E), dated 31st January, 1979, published in the Gazette of India. Extraordinary, pt. II, Sec. 3 (i), dated 31st January.

1[A-08.05.- Infant coffee chicory mixture means the product manufactured from roasted and ground coffee and roasted and ground chicory. It shall be in the form of a free-flowing powder having the colour, taste, and flavour characteristics of coffee -chicory powder. It shall be free from an impurities and shall not contain any other added substance. The percentage of coffee and chicory used shall be marked on the container 2[as provided in Cl. (ii) of sub-rule (A) of rule 42). It shall also conform to the following standards, namely:-

- | | |
|-------------------------|---|
| (a) Moisture | Not more than 5 percent. by weight. |
| (b) Total ash (basis) | Not less than 7.0 percent. and not more than 10.0 percent. by weight. |
| (c) Caffein (anhydrous) | Not less than 1.4 percent. by weight on dry basis.] |

1. Ins. by G.S.R. 848 (E), dated 19th November, 1983.
2. Subs. by G.S.R. 917 (E). dated 17th November. 1987 (w.e.f. 17th November. 1987) for the words figures brackets and letter “as provided in sub-rule (A) of rule 42”.

A .09.- 1[* * *]

1. Omitted by G.S.R. 1533. dated 8th July. 1968.

A.10.-Edible fat.

A.10.01.-Beef fat or suet means the 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.

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 on iodine from 35 to 46.

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.

A.10.04.-Lard means the rendered fat from hogs and shall not contain more than one percent. 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.

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.

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 29⁰C to 34⁰C

Butyro-refractometer reading at 40⁰C.....40.9 to 48.0

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 or fungus infestations.

It shall conform to the following standards :

Total ashNot more than 14.0 percent. (on moisture and fat-free basis).

Ash Insoluble in dilute HCL..... Not more than 1.0 percent. (on moisture and free and fat free basis)

Alkalinity of total ashNot more than 6.0 percent. as K_2O (on moisture and fat free basis).

Cocoa butter

(i) For low fat -----Not less than 10.0 percent. on moisture and fat-free basis.

(ii) For high fat-----Not less than 20 percent. on moisture and fat-free basis.]

1[A. 10.07.-**Refined salseed fat** means the fat obtained from seed kernels of Sal trees, Shorea robusta Gaertn (N.O. Dipterocarpaceae) which has been neutralized with alkali bleached with bleaching earth or activated carbon or both, 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 substances. There shall be no turbidity after keeping the filtered sample at 40^0C for 24 hours. It shall conform to the following standards :

(i) MoistureNot more than 0.1 percent.

(ii) Butyro –refractometer reading at 40^0C 36.7-51.0

or

(iii) Iodine value (Wijs method)31-45

(iv) Saponification value..... 1801-195

(v) Unsaponifiable matter..... Not more than 2.5 percent. by weight.

(vi) Free fatty acids (expressed
as oleic acid or acid valueNor more than 0.25 percent. by weight.

(vii) 9, 10 epoxy and 9, 10
Dihydroxy stearic acid Not more than 3.0 percent. by weight

(viii) Flash point (Pensky Marten closed method)Not less than 25^0C .]

1. **Ins. by G.S.R. 19 (E). Published in the Gazette of India, Extraordinary, pt. II, Sec. (i), dated 28th January, 1980.**

1[A.01.08.-**Carob powder** means the powder obtained from the roasted pods of carob (fibbled carob) of *Ceratonia Siliqia* (L) Taub (Fam, Leguminosae) and shall be free from husk. It shall be free from any artificial colouring, flavouring, extraneous matter or glazing substance and shall be in sound dry and fresh condition free from rancid or obnoxious flavours.

It shall also conform to the following standards, namely

- (i) Total ashNot more than 1.2 percent. by weight.
- (ii) Acid insoluble matterNot more than 5 percent. by weight
- (iii) Tannin contentNot less than 0.1 percent. and not more than 0.15 percent.]

1. Ins. by G.S. R. 764 – (E), dated 15th November, 1984.

1[A.10.09.-**Kokum Fat** means the fat obtained from clean and sound kernels of kokun (*Garcinia Inclica* shoisy) 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.

It shall also conform to the following standards, namely

- (a) Butyro refractometer reading at40⁰C, 45.9-47.3

or

Refractive Index at 40⁰C1.4565 to 1.4575

- (b) Saponification value187-191.7
- (c) Unsaponifiable matters.....Not more than 1.5 percent. by weight.
- (d) Iodine value (Wijs)32-40
- (e) Acid valueNot more than 0.5
- (f) Flash point [Pensky-Martens
(closed) method] Not less than 25⁰C

1. Ins. by G.S.R. 481, dated 6th September, 1993 (w.e.f. 2nd October, 1983)

A.10. 10.-Mango Kernel Fat means the fat obtained from clean and sound kernels of Mango (*Magifera Indica* Linn) by process of expression or by 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.

It shall also conform to the following standards, namely

- (a) Butyro refractometer reading at 40⁰C,43.7-51.6

or

Refractive Index at 40⁰C1.4550 to 1.4604
- (b) Saponification value185-198
- (c) Unsaponifiable mattersNot more than 1.5 percent. by weight
- (d) Iodine value (Wijs)32-57
- (e) Acid valueNot more than 0.5
- (f) Flash Point [Pensky-Martens
(closed) method]Not less than 25⁰C.

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 on other foreign matter, separated water, added colouring and flavouring matter and mineral oil.]

It shall also conform to the following standards, namely

- (a) Butyro refractometer reading at 40⁰C,..... 47.5-49.5

or

Refractive Index at 40⁰C1.4576 to 1.4590

- (b) Saponification value187-192
- (c) Unsaponifiable mattersNot more than 1.5 percent. 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 250⁰C.]

A.10.12.-Phulwara Fat means the fat obtained from clean and sound seeks kernels of Phulwara [variously named Asiandra Butyracea (Roxb) Baehni, Madhuca Butyracea or Bassia Bittyraceal] by a process of expression or by a process of solvent extraction from cake or kernel. It shall be refined. The fat shall be clear on melting and shall be free from rancidity, adulterants, sediments, suspended on other foreign -matters, separated water, added colouring and flavouring substances and mineral oil.

It shall conform to the following standards, namely

- (a) Butyro refractometer reading at 40⁰C,..... 48.6-51.0

or

Refractive Index at 40⁰C1.4584 to 1.4600

- (b) Saponification value.....192.5-199.4
- (C) Unasaponifiable mattersNot more than 1.5 percent. by weight
- (d) Iodine value (Wijs)43.8-47.4
- (e) Acid valueNot more than 0.54
- (f) Flash Point [Pensky-Martens
(closed) method]Not less than 250⁰C.]

1[A.11.-Milk and milk produces.]

1. Subs. by G.S.R. 1533. dated 8th July 1968.

1[A.11.01.01 ---- Milk is the normal mammary secretion derived from complete milking of healthy 2[milk animal without either addition thereto or extraction therefrom. It shall be free from colstrum milk of different classes and of different designations shall conform to the standards laid down in the Table below item A..11.01.11]

1. Subs. by G. S. R. 550 (E), dated 4th July 1985.

2. Ibid., for certain words.

A.11.01.02.-Pasteurization.-The term “pasteurization” when used in association with 3 milk of different classes] by a heat treatment as mentioned below and cooling to a suitable temperature before distribution. Pasteurized 1 [milk of different classes] shall show a negative phosphatase test.

The terms “pasteurization”, “pasteurized” and similar terms shall be taken to refer to the process of heating every particle of 4, milk or different classes] to at least 63⁰C, and holding at such temperature continuously for at least 30 minutes, or heating it to at least 71.5⁰C. and holding at such temperature continuously for at least 15 seconds or an approved temperature time combination that will serve to give a negative phosphatase test.

All pasteurized 2[milk of different classes) shall be cooled immediately to a temperature of 10⁰C, or less, 3[** *]

1. Subs. by G.S.R. 550 (E), dated 4th July. 1985.

2. Omitted by G.S.R. 243, dated 15th February, 1980.

3. Explanation omitted by G.S.R. 550 (E), dated 4th July 1985.

7[A.11.01.03.-Sterillization.-The term “sterilization” when used in association with milk, means heating milk in sealed container continuously to a temperature of either 115⁰C for 15 minutes or at least 130⁰C 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.]

1. Subs. by G.S.R. 10 (E). dated 7th January, 1991 (to be effective after six months from 7th January, 1991).

A.11.01.04.-Boiled milk means milk which has been brought to boil.

1[A.11.01.05.-Flavoured milk, by whatever name called, may contain 2[nuts (while fragmented or grounded)]. chocolate, coffee or any other edible flavour, edible food colours and cane sugar. Flavoured milk shall be pasteurized, sterilized or boiled.] 3[The type of milk shall be mentioned on label.)

1. Subs. by G.S.R. 133. (rated 23rd January, 1973.

2. Ins. by G.S.R. 1417, dated 20th September 1976. published in the Gazette of India. Pt. Sec. 3 (i), dated 20th October 1976.

3. Ibid

1[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.11.01. 11].

1. Ins. by G.S.R. 55 (E), dated 31st January. L979. published in the Gazette of India. Pt. 11, Sec. 3 (i) dated 31 st January, 1979.

A.11.01.06.-”Standardized milk” means cow milk or buffalo milk 1[sheep milk or goat milk or a combination of any of these milk] that has been 2[standardized to fat and solids-non-fat percentage] given in the table below item A.11.01.11 by the 3[adjustment of milk solids]. Standardized milk shall be pasteurized and shall show a negative phosphatase test.

1. Subs. By G.S.R. 55 (E), dated 31st January, 1979.

2. Subs. by G.S.R. 550 (E), dated 4th July, 1985, for the words “stabilized to a fat percentage.”

3. Subs. by *ibid.*, for the words “abstraction and or addition of milk fat, or by the addition of skimmed milk or by addition of recombined or reconstituted skimmed milk”.

A.11.01.07.-Recombined milk means the homogenized product prepared from milk fat, non-fat solids. and water. Recombined milk shall be pasteurized and shall show a negative phosphatase test.

A.011.01.08.-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 1[that, has been standardized to fat and solids-non-fat percentage given in the Table below item A. 11.01.11 by adjustment of milk solids.] It shall be pasteurized 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.

1. Putani Lal v. State, (1980 I F.A.C., 284, 286.

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 low or buffalo milk or both that has been standardized to fat and solids-non-fat percentage given in the below item A.11.01.11 by adjustment of milk solids. It shall be pasteurized 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 himogeneous and no deposition of solids takes on standing.

A.11.01.10. Skimmed milk means the product prepared from milk from which almost all the milk from which almost all the milk-fat has been removed mechanically.

1[**IA.11.01.10-A.-A Full Cream Milk** means milk or a combination of buffalo or cow milk or a product prepared by combination of- both that has been standardized 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 pasteurized. It shall show a negative phosphatase test. It shall be packed in clean, sound and sanitary containers properly sealed so as to prevent contamination).

1. Ins. by G.S.R. 223 (E), dated 20th May, 1996 (w.e.f. 20th November, 1996).

A.11.01.11.-Standards for different classes and designations of milk shall be as follows:

Class of milk	Designations	Locality	<u>Minimum percent.</u>	
			Milk fat	Milk solids
1	2	3	4	5
	Raw,	Assam		
	pasteurized,	Bihar		
	boiled,	Chandigarh		
	flavoured and sterilized	Delhi Gujarat	6.0	9.0
	Raw	Haryana		
	pasteurized,	Maharashtra		
	boiled,	1 [Meghalaya. Punjab		
	flavoured	Sikkim]		
	and	Uttar Pradesh		
	sterilized	West Bengal		
	Buffalo	Andaman & Nicobar.		
	Milk	Andhra Pradesh		
		2[Arunachal Pradesh]		
		Dadra and Nagar Haveli,		
		Goa Daman and & Diu		
		3[Himachal Pradesh]		
		3[Jammu and Kashmir]		
		Karnataka, Kerala, Laccadive,		
		Minicoy & Amindivi Islands		
		4[* * *]	5.0	9.0
		Madhya Pradesh		
		Manipur		
		2[Mizoram]		
		Nagaland		
		5[* * *]		
		Orissa Pondicherry		
		Rajasthan		
		6[Tamil Nadu]		

		Tripura		
		Chandigarh		
		Haryana		
		Punjab	4.0	8.5
		Andaman & Nicobar		
		Andhra Pradesh		
		7[Arunachal Pradesh] Assam		
		Dadra & Nagar Haveli		
		Delhi		
		Gujarat		
		Goa, Daman & Diu		
		Himachal Pradesh		
		9[Jammu and Kashmir] Karnataka,		
		Kerala,		
	Cow milk	Laccadive, Minicoy & Amindivi Islands	3.5	8.5
		Madhya Pradesh		
		7[* * *]		
		Maharashtra		
		[Meghalaya]		
		Manipur		
		Nagaland		
		Pondicherry		
		8[Sikkim, Tamil Nadu]		
		Tripura		
		Uttar Pradesh		
		West Bengal.		
		[Mizoram, Orissa]	3.0	8.5
Goat or sheep milk	Raw,	Chandigarh		
	pasteurized	Haryana		
	boiled,	Kerala		
	flavoured	Madhya Pradesh	3.5	9.0
	and	Maharashtra		
	sterilized.	Punjab		
		Uttar Pradesh		
		Andaman & Nicobar Islands		
		Andhra Pradesh		

		9[Arunachal Pradesh Assam Bihar Dadra & Nagar Haveli Delhi Goa, Daman & Diu Gujarat Himachal Pradesh 10[Jammu and Kashmir, Karnataka] Laccadive, Minicoy and Amindivi Islands 11[* * *] 12[Meghalaya, Mizoram Manipur Nagaland Pondicherry 12[* * *] Orissa Rajasthan 11[Sikkim, Tamil Nadu] Tripura West Bengal 13[Mixed milk Standardized milk Recombined milk Toned milk Double-toned sterilized Skimmed milk 14[Full cream milk	Raw, pasteu-rized, boiled flavoured Pasteurized flavoured and sterilized 14[Pasteurized flavoured and sterilized 14[Pasteurized flavoured and sterilized Flavoured Raw, pasteurized boiled flavoured sterilized. Pasteurised and sterilised	All-India All-India All-India All-India All-India All-India All-India	4.5 4.5 3.0 3.0 3.0 Not more than 0.5 percent 6.0	8.5 8.5] 8.5 8.5 8.5 8.7 9.0]
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1. Subs. by G.S.R. 3 (E) dated 1st January, 1985.

2. Ins. by ibid

3. Ins. by G.S.R. 1764, dated 18th July, 1969.
4. Omitted by G.S.R. 3 (E), dated 1st January, 1985.
5. Omitted by G.S. R. 3 (E), dated 1st January, 1985.
6. Ins. by G.S.R. 1764, dated 18th July. 1969.
7. Ins. by G.S.R., 3(E), dated 1st January, 1985.
8. Subs. by ibid.
9. Subs. by G.S.R. 3 (E), dated 1st January, 1985.
10. Ins. by G.S.R. 3 (E), dated 1st January, 1985
11. Omitted by G. S. R. 3 (E), dated 1st January, 1985.
12. Subs. by ibid.
13. Subs. by, G.S.R. 55 (E), dated 31st January, 1979, published in the Gazette of India. Extraordinary, Pt. II, Sec. 3 (i) dated 31st January, 1979.
14. Added by G.S.R. 223 (E), dated 20th May, 1996 (w.e.f 20th November, 1996).

NOTES.-(1) When milk is offered for sale without any indication of the class, the standards prescribed for buffalo milk shall apply,

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

Designation	Heat Treatment.
Raw	Nil.
Pasteurized	Pasteurization,
Boiled	Boiling,
Flavoured	Pasteurization or sterilization
Sterilized	Sterilization.

A.11.02.-“Milk products” means the products obtained from milk. such as. cream, malai, card, skimmed milk, Curd, chhanna. skimmed milk, cheese, processed cheese ice-cream, milk ices, Condensed milk, sweetened and unsweetened 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 sterilized cream” means the product of cow or buffalo milk or a combination thereof. It shall be free from starch and other ingredient,, foreign to milk. It may be of following three categories, namely:-

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

NOTE.- Cream sold without any indication about milk fat content shall be treated as high fat cream),

A.11-02-03.-"Malaill 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 (ban 25.0 percent. milk fat.

A-11.02.04.-"Dahi or curd" means the product obtained from pasteurized 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 non-fat as the milk from which it is prepared.

Where dahi or curd, 1[* * *] is sold or offered for sale without any indication of class of milk, the standards prescribed for dahi prepared from buffalo milk shall apply. 2[Milk solids may also be used in preparation of this product.]

1. Omitted by G.S.R. 503 (E). dated 1st September. 1981.

2. Ins. by G.S.R. 550 (E). dated 4th, July, 1985.

A.11.02.05."Chhanna or pancer" means the product obtained from the cow or buffalo milk or a combination thereof by precipitation with sour milk, lactic acid or citric acid. It shall not contain more than 70.0 percent. moisture, and the milk fat content shall not be less than 50.0 percent. of the dry matter. 3[Milk solids may also be used in preparation of this product.]

1. Omitted by G.S.R. 10 (E), dated 7th, January, 1991 (to be effective after six months from 7th January, 1991).

1(A. 11.02.06.-[* * *].

1. Omitted by G.S.R. 10 (E), dated 7th, January, 1991 (to be effective after six months from 7th January, 1991).

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 cultures. It shall not contain any ingredients not found in milk, except coagulating agent, sodium chloride, calcium chloride (anhydrous salt) not exceeding 0.02 percent. 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, 1[* * *] not exceeding 0.2 percent. by weight. Wax used for covering the outer surface shall not contain anything harmful to health. In case the wax is coloured, only permitted food colours shall be used. Hard cheese shall contain not more than 43.0 percent. moisture and not less than 42.0 percent. milk fat of the dry matter. Hard cheese may contain 0.1 percent. of sorbic acid, or sodium, potassium or calcium salts as sorbic acid : or 0.1 percent of nicin 2[either singly or in combination].

3[Natamycin may be used for surface treatment only, subject to the following conditions, namely :-

(i) Maximum level of application shall not exceed 2 mg/dm³ 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/dm³ I.

1. Omitted by G.S.R. 503 (E). dated 1st September. 1981.

2. **Added by G.S.R. 205. dated 13th February. 1984.**
3. **Added by G.S.R. 223 (E), dated 20th May, 1996 (w.e.f . 20th November, 1996).**

A.11.02.07.01.-"Processed cheese" means the product obtained by 1[heating one or more types of hard cheese] with permitted emulsifiers and/or stabilizers, namely citric acid, sodium citrate, sodium salts of orthophosphoric acid and polyphosphoric acid (as linear polyphosphate) 2[* * *] 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 percent. of anhydrous permitted emulsifiers and/or stabilizers, provided that the content of anhydrous inorganic agents shall in no case exceed 3.0 percent. of the finished product. It shall not contain more than 47.0 percent. moisture. The milk fat content shall not be less than 47.0 percent. of the dry matter. Processed cheese may contain 0.1 percent. sorbic acid or its sodium, potassium or calcium, salts (calculated as sorbic acid) or 0.1 percent. of nicin, 3[either singly or in combination]. It may contain calcium chloride (anhydrous) not exceeding 0.02 percent. by weight.

1. **Subs. by ibid.**
2. **The words "with a degree of polymerization up to 6 units" omitted by G.S.R. 503 (E). dated 1st September. 1981.**
3. **Added by G.S.R. 550 (E). dated 4th July. 1985.**

1[A. 11.02.07.02.-"Processed Cheese Spread" means a product obtained by communicating and mixing one or more types of 2[* * *] cheeses into a homogenous 3[* * *] mass with the aid of heat. It may or may not contain butter, cream, butter oil, skimmed milk, milk powder, cheese, whey, 4[***] 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 in such quantities that mass of the solids of such emulsifying agents is not more than 4 percent. of mass of the processed cheese spread. It may contain sequestering and buffering agents, namely lactic acid, acetic acid, entire acid and phosphoric acid. It may contain vegetable colouring matter such as annatto, carotene, permitted flavouring agents and milk coagulating enzyme is with or without purified 5[calcium chloride (anhydrous salt) not exceeding 0.02 percent. and sodium citrate not exceeding 2.0 percent.] may be added. It may contain natural sweetening agents, namely. sugar, dextrose cane sugar, corn syrup, honey, corn syrup solids, maltose, malt syrup and hydrolyzed lactose in quantity necessary for seasoning and spices and condiments. It may contain sodium chloride not exceeding 3 percent. by weight. Processed cheese spread may contain sorbic acid or nicin or both to the maximum extend of 0.1 percent. by weight. It shall, not contain more than 60 percent. moisture and milk I-at contents (on dry basis) shall not be less than 40 percent. by weight.]

1. **Ins. by G.S.R. 10 (E). dated 7th January. 1991 (to be effective after six months from 7th January, 1991).**
2. **Omitted by G.S.R 223 (E), dated 20th May, 1996 (w.e.f 20th November, 1996).**
3. **Omitted by G.S.R. 223 (E), dated 20th May, 1996 (w.e.f 20th November, 1996).**
4. **ibid.**
5. **Subs. by ibid**

A.11.02.08.-"Ice cream, kulfi kulfa and chocolate ice cream" means 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 the cane sugar 1[dried liquid glucose 2[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 percent. by weight. The mixture shall be suitably heated before freezing. The product shall contain not Less 10.0 percent. milk fat. 3.5 percent. protein and 36.0 percent. total solids, 3[* * *].

4[Starch may be added to a maximum extent of 5.0 percent. under the declaration, on a label as specified in sub-rule (2) of rule 53.

The standards for ice cream shall also apply to softy ice-cream.]

5[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].

1. **Ins. by G.S.R. 243, dated 15th February, 1980.**
2. **Ins. by G.S.R. 223 (E), dated 20th May, 1996 (w.e.f 20th November, 1996).**
3. **Omitted by ibid.**
4. **Added by G.S.R. 205. dated 13th February. 1974.**
5. **Added by G.S.R. 550 (E), dated 4th July, 1965,**

1[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 stabilizers and 2[emulsifiers] not exceeding 1.25 percent by weight. The product shall contain not less than 27.0 percent. milk fat and 9.5 percent. protein and moisture shall not be more than 40 percent. by weight. The sucrose content shall not be more than 40 percent. by weight.

The process of drying shall be mentioned on the label. It shall be packed in hermetically sealed clean sound containers].

1. **Ins. by G.S.R. 41 (E), dated 29th January, 1997 (w.e.f. 29th January, 1997).**
2. **Corrected by G.S.R. 286 (E). dated 29th May, 1997**

A.11.02.09.- "Milk Ices or milk lollies" means the frozen product obtained from milk, skimmed milk or milk products, with or without the addition of the cane sugar 1[dextrose, liquid glucose and dried liquid glucose], eggs fruits fruit juices. nuts, chocolate, edible flavours. and permitted food colours. It may contain permitted stabilizers not exceeding 0.5 percent of the product. The mixture shall be suitably heat treated before freezing. The product shall contain not more than 2.0 percent milk, fat, not less than 3.5 percent proteins and not less than 20.0 percent contain permitted stabilizers not exceeding 0.5 percent. of the product. The mixture shall be suitably heat treated before freezing. The product shall contain not more than 2.0 percent. milk, fat, not less than 3.5 percent. proteins and not less than 20.0 percent. total solids.

1. **Ins. by G.S.R. 243, dated 15th February, 1980.**

A.1.11.02.10.- "Condensed milk unsweetened (evaporated milk)" means the product obtained from cow or buffalo milk or a combination thereof or from standardized 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 1[***] not exceeding 0.2 percent. 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 percent. milk fat and not 26.0 percent. milk solids. 2[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 aseptic packaging, it shall be designated as UHT and labelled as specified under Cl. (ddd) of sub-rule (B) of rule 42.]

1. **The words "with degree of polymerization up to 6 units" omitted by G.S.R. 503 (E), dated 1st September, 1981.**
2. **Ins. by G.S.R. 223 (E), dated 20th May, 1996 (w.e.f. 20th November, 1996).**

A. 11.02.11.-”Condensed milk sweetened” means the product obtained from cow or buffalo milk or combination thereof or from standardized milk by the partial removal of water and after addition of cane sugar. It may contain added refined lactose 1[permitted flavour, calcium chloride, citric acid and sodium citrate, sodium salts of orthophosphoric acid and polyphosphoric acid (as linear phosphate 2[* * *] not exceeding 0.3 percent. 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 percent. total milk solids and not less than 40.0 percent. cane sugar.

1. **Ins. b G.S.R. 55 (E). published in the *Gazette of India*. Extraordinary. Pt. 11. Sec. 3 (i). dated 31st January, 1979.**
2. **The words “with a degree of polymerization upto 6 units” omitted by G.S.R. 503 (E). dated 1st September. 1981.**

A.11.02.12.-”Condensed skimmed milk unsweetened, evaporated skimmed milk” means the product obtained from cow or buffalo skimmed milk or combination thereof by the partial removal of water. It may contain added calcium chloride, citric acid and sodium citrate, sodium salt of orthophosphoric acid and polyphosphoric acid (as linear phosphate 1[* * *] not exceeding 0.3 percent. 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 percent. total milk solids. The fat content shall not exceed 0.5 percent. by weight. 5[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 aseptic packaging, it shall be designated as UHT and labelled as specified under Cl. (ddd) of sub-rule (B) of rule 42.]

1. **Ins. by G.S.R. 223 (E). dated 20th May, 1996 (w.e.f 20th November, 1996).**

A. 11.02.13.- ”Condensed skimmed milk sweetened” means the product obtained from cow or buffalo milk or 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 salts of orthophosphoric acid and polyphosphoric acid (as linear phosphate 1[* * *]) not exceeding 0.3 percent. 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 percent. of total milk solids and less than 40.0 percent. cane sugar. The fat content shall not exceed 0.5 per cent. by weight.

1. **The words “with a degree of polymerization upon 6 units” omitted by G.S.R. 503 (E), dated 1st September. 1981.**

A.11.02.14. – “Milk powder” means the product obtained from cow or buffalo milk or a combination thereof from standardized milk, by the removal of water. It may contain calcium chloride, citric acid and sodium citrate, sodium salts of orthophosphoric acid and polyphosphoric acid (linear phosphate 2[***]not exceeding 0.3 percent., by weight of the finished product, and 0.01 percent, of butylated hydroxyanisole (BHA) by weight of the finished product. Such addition need not be declared on the label 1[for improving dispensability, it may contain lecithin to a maximum limit of 0.5 percent. under label moisture as per rule 42 (ee)]. Milk powder shall contain not more than 5.0 percent. moisture and not less than 26.0 percent. milk fat. 2[The maximum acidity expressed as lactic acid shall not be more than 1.2 percent.] The plate count shall not exceed 50,000 per gram 3[Coliform shall be absent in 0.1 gram of the powder] solubility index of the product shall be as follows:

	Roller dried	Spray dried
4[***]	5[* *]	7[***]
6[Solubility percent. (min)	85.0	98.5]
6[* * *]		

The process of drying shall be mentioned on the label. The spray-dried product shall be 7[packed in nitrogen or mixture of nitrogen and carbon dioxide in hermetically sealed containers 8[* * *]

9[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 grades polyethylene of minimum thickness 0.050 mm encased with multiwalled kraft paper bags, or packs made out of kraft 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”.]:

10[Provided further that if the spray 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 percent. by weight and shall be clearly labelled as “To be used within five months from the date of” packing” and “Not for direct consumptions:

1. **Ins. by G.S.R. 55 (E), dated 31st January 1979.**
2. **Ins. by G.S.R. 705, dated 13th February 1974.**
3. **Subs. by G.S.R. 11 (E), dated 4th January 1975, for the words and figures “coliform shall not exceed 90 per gram (E, Coil) shall be absent”.**
4. **Omitted by G.S.R. 205, dated 13th February, 1974.,**
5. **Omitted by G.S.R. 503 (E), dated 1st September 1981.**
6. **Subs. by G.S.R. 55 (E), published in the Gazette of India, Extraordinary, pt. II, Sec. 3 (i) dated 31st January, 1979.**
7. **Subs. by G.S.R. 10 (E), dated 7th January, 1991 (to be effective after six months from 7th January 1991).**
8. **Omitted G.S.R. 764 (E), dated 7th September, 1990 (w.e.f 7th December. 1990).**
9. **Ins by G.S.R. 12 (E), dated 5th January, 1987, published in the Gazette of India
Extraordinary Pt. II, Sec. 3 (i) No. 9, dated 5th January, 1987.**
10. **Added by G. S R. 41 (E), dated 29th January, 1997 (w.e.f 29th January, 1997).**

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 and sodium citrate, sodium salts of orthophosphoric acid and polyphosphoric acid (as linear phosphate 1[* * *] not exceeding 0.3 percent. by weight of the finished product. Such addition need not be declared on the label. Skimmed milk powder shall not contain more than 1.05 percent. milk fat and moisture shall not exceed 50 percent. 2 [The total acidity expressed as lactic acid shall exceed 1.5 percent. The plate count shall not exceed 50,000 per gram and 3[Coliform shall absent in 0.1 gram of the powder. The index of the product shall be as follows:

	Roller dried	Spray dried
4[***]	5[* *]	6[***]
6[Solubility percent. (min)	85.0	98.5]

The process of drying shall be mentioned in the table.

1. **Omitted by G.S.R. 503, dated 1st September, 1981, for the words “with a degree of polymerization up to 6 units”.**
2. **Subs. by G.S.R. 205, dated 13th February, 1974.**
3. **Omitted by G.S.R. 11 (E), 4TH January 1985, read with G.S.R. 368 (E), dated 18th April 1985 for the words and figures**

“Coliform count shall not exceed 90 per gram (E. Coli) shall be absent.

- 4. Omitted by G.S.R. 205, dated 13th February, 1974.**
- 5. Subs. by G.S.R. 55 (E), published in the Gazette of India , Extraordinary, Pt. II, Sec. 3 (i). dated 31st January, 1979.**
- 6. Subs. by G.S.R. 550 (E), dated 4th July, 1985, for the words “fat content of the product shall be between 1.6 and 24.0 per cent”.**

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 and sodium citrate sodium salts of orthophosphoric acid and polyphosphoric acid (as linear phosphate 1[* * *] not exceeding 0.3 percent. by weight of the finished product. Such addition need not be declared on the label. Partly skimmed milk powder shall not contain more than 5.0 percent. moisture and 2[fat content of the product shall be more than 1.5 and less than 26.0 percent.] butylated hydroxyanisol of (BHA) not exceeding 0.01 percent. by weight of the finished product may be added. The exact fat content shall be indicated on the label. The maximum solubility index of the product shall conform to the following standards:

	Roller dried	Spray dried
3[***]	4[* *]	6[***]
5[Solubility percent. (min)	85.0	98.5]

The process of drying shall be mentioned on the label. The spray- dried product shall be packed in hermetically sealed container 6[* * *]

7[Partly-skimmed milk powder (sour) used by industry like bakery may contain sodium bicarbonate as a neutralizer, provided that the resultant product is labelled as “UNFIT FOR DIRECT CONSUMPTION”. The total amount of food additives including neutralizers added shall, however, be same as prescribed for partly skimmed milk powder. It shall also conform to other standards prescribed for partly skimmed milk powder except that solubility percentage will be 75 per cent. minimum by weight.]

- 1. Omitted by G.S.R. 503 (E), dated 1st September, 1981.**
- 2. Subs. by G.S.R. 550 (E), dated 4th July, 1985, for the words “fat content of the product shall be between 1.6 and 24.0 per cent”.**
- 3. Omitted by G.S.R. 205, dated 13th February, 1974.**
- 4. Omitted by G.S. R. 503 (E), dated 1st September. 1981.**
- 5. Ins. by G.S.R. 550 (E), dated 4th July, 1985.**
- 6. Omitted by G.S.R. 764 (E), dated 7th September, 1990 (w.e.f. 7th December, 1990).**
- 7. Ins. by G.S.R. 205, dated 13th February, 1974.**

1[A. 1 1.02.17.-”**Khova**” means the product obtained from cow or buffalo 2[or goat or sheet] milk 3[or milk solids] or a combination thereof by rapid drying.. The milk fat content shall not be less than 20 percent. of the finished product].

4[It may contain citric acid not mote than 0.1 percent by weight].

- 1. Ins. by G.S.R. 550 (E), dated 4th July, 1985 (w.e.f. 4th July, 1985).**
- 2. Added by G.S.R. 205, dated 13th February, 1974.**

3. Ins. by G.S.R. 550 (E), dated 4th July, 1985.

4. Subs. by G.S.R. 133 dated 23rd January, 1973.

17[A.11.02.18.-**Infant Milk Food.**-The material prepared by spray drying or by roller 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, 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 iron may be selected from:

“Ferrous sulphate,	Ferrous citrate,
“Ferric fumetate	Ferrous succinate.
“Ferric ammonium citrate	Ferric pyrophosphate

It shall be free from starch and added anti oxidants. It shall -also be free from dirt and 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 also conform to the following standards, namely :

1. Moisture, percent by weight (not more than)	-4.5
2. Total milk protein, percent. by weight (not less than)	-12.0
3. Milk fat, percent. by weight (not less than)	-18.0
4. Total ash, percent by weight (not more than)	-8.5
5. Ash insoluble in dilute Hydrochloric acid, percent. by weight	
(not more than)	0.1
6. Solubility-	
(a) Solubility Index maximum-	
(if roller dried)	15.0 ml
(if spray dried)	-2.0 ml
(b)Solubility percent. by weight (not less than)	
(if rolled dried)	-85.0
(if spray dried)	-98.5
7. Vitamin A. (as retinol) mcg. per 100g. (not less than)	-350
8. Added Vitamin D (expressed as Cholecalciterol)	
1µ per 100 g. (not less than)	180
9. Iron, mg. per 100 g. (not less than)	-50
10. Thaimine, mcg per 100 g. (not less than)	-185
11. Nicotinamide, meg per 100 g. (not less than)	1160
12. Riboflavin, mcg per 100 g. (not less than)	-275
13. Vitamin B6 Mcg per 100 g. (not less than)	-160
14. Vitamin B12, mcg per 100 g. (not less than)	-0.7
15. Folic acid, mcg per I 00 g. (not less than)	-20
16. Pantothenic acid, mg per 100 mg. (not less than)	-1.4
17. Biotin, mcg per 100 g. (not less than)	-7
18. Vitamin C, mg. per 100 g. (not less than)	-35
19. Vitamin K, mcg per 100 g. (not less than)	-18
20. Copper mcg per 100 g. (not less than)	-280
21. Iodine, mcg per 100 9. (not less than)	-20

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22.	Manganese (Mn), mcg per 100 g. (not less than)	-20
23.	Zinc, mg. per 100 g. (not less than)	-2.5
24.	Sodium (Na), mg per 100 g. (not less than)	-90
25.	Potassium (K), mg per 100 g. (not less than)	-370
26.	Chloride (Cl), mg per 100 g. (not less than)	-250
27.	Phosphorous (p), mg per 100 g. (not less than)	-115
28.	Magnesium (Mg), per 100 g. (not less than)	-22
29.	Calcium (Ca), mg per 100 g. (not less than)	-230
30.	Choline, mg per 100 g. (not less than)	-32
31.	Bacterial count, per g. (not more than)	-40,000
32.	Coliform count	-absent in 0.1 g.

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 metalized film or aluminium foil in such a way to protect from deterioration.

It shall be packed in nitrogen or a mixture of nitrogen and carbondioxide.

1[A.11.02.18.01.-Infant formula means the product prepared by spray drying or roller drying of the milk of cow or buffalo or a mixture thereof. The milk may be modified by the partial removal/substitution of milk fat with vegetable oils rich in polyunsaturated fatty acids and/or by difference milk solids; carbohydrates, such as, sucrose, dextrose and dextrans, maltose and lactose; salts, Such as, phosphates and citrates; vitamins A, D, E, B and C group and other vitamins, minerals such as iron, colil3er, zinc and iodine and others. The source or iron may be selected from:

“Ferrous sulfate	Ferrous citrate
“Ferrous Fenerate	Ferrous succinate
“Ferric Ammonium citrate	Ferric pyrophosphate.”

It shall be free from added starch, 2[* * *] added, colour and added flavour. It shall not have rancid taste and musty odour. Vegetable oils rich in polyunsaturated fatty acids shall be added to partially substituted milk fat to an extent that the product shall contain a minimum of 12 percent. by weight of milk fat and a minimum of inoleate content of 1.398 g. per 100 g. of the product.

The product shall also contain a minimum of 0.70 μ of Vitamin E per 100 Cal.

It shall conform to the following standards, namely

1.	Moisture, percent. by weight (not more than)	-4.5
3[2.	Total milk protein, percent by weight not less than	
	10.00 not more than 16.0]	
3.	Total fat, per cent by weight (not less than)	-18.0
4.	Total ash, percent. by weight (not more than)	-8.5
5.	Ash insoluble in dilute hydrochloride acid. percent.	-0.1
	by weight (not more than)	
6.	Solubility-	
(a)	Solubility Index, maximum--	
	(if roller dried)	-15.0 ml

(if spray dried)	-2.0 ml
(b) Solubility percent by weight (not less than)--	
(if roller dried)	-85.0
(if spray dried)	-98.5
7. Vitamin A (as retinol), mcg per 100 g. (not less than)	- 350
8. Added Vitamin D (express as cholecalciferol) 1 µ per 100 g. (not less than)	
	-180
9. Iron, mg. per 100 g. (not less than)	-50
10. Thiamine, mcg. per 100 g. (not less than)	-185
11. Ribo, mcg per 100 g. (not less than)	-275
12. Nicotinamide, mcg per 100 g. (not less than)	-160
13. Vitamin B6, mcg per 100 g. (not less than)	-160
14. Vitamin B12, mcg per g. (not less than)	-0.7
15. Folic acid, mcg per 100 g. (not less than)	-20
16. Pantothenic acid, mg per 100 g. (not less than)	-1.4
17. Biotin, mcg per 100 g. (not less than)	-7.0
18. Vitamin C. mg per 100 g. (not less than)	-35
19. Vitamin K, mcg per 100 g. (not less than)	-18
20. Copper, mcg per 100 g. (not less than)	-280
21. Iodine, mcg per 100 g. (not less than)	-20
22. Manganese, mcg per 100 g. (not less than)	-20
23. Zinc, mg per 100 g. (not less than)	-2.5
24. Sodium (Na), mg per 100 g. (not less than)	-90
25. Potassium (K), mg per 100 g. (not less than)	-370
26. Chloride (Cl.), mcg per 100 mg per 100 g. (not less than)	-250
27. Phosphorus (P), mg per 100 g.. (not less than)	-115
28. Magnesium (Mg.), mg per 100 g. (not less than)	-22
29. Calcium (Ca), mg per 100 g. (not less than)	-230
30. Chlorine, mg per 100 g. (not less than)	-32
31. Bacterial count per g. (not more than)	-40,000
32. Coliform count in 0.1g.	-absent in
	0.1g.

4[Provided that the low birth weight infant milk substitutes shall also meet the following : requirement in addition to the above requirements :

- (i) Protein shall in range 2.25-2.27 gram per 100 k. Cal/Joules;
- (ii) Mineral (,contents shall not be less than 0. 5 gram per 100 K. Cal. The Calcium phosphorous ratio shall be 2: 1, the Sodium, Potassium and Chloride combined together shall not be less than 40 milli equivalent per Litre.
- (iii) Whey Casein ration shall be 60:40. Essential amino acids should include cystine tyrosine and histidine.]

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

It shall be packed in nitrogen or a mixture and carbondioxide.

1. **Ins. by G.S.R. 257 (E), dated 3rd May 1991, (w.e.f. 3rd November 1991).**
2. **Omitted by G.S.R. 147 (E), dated 14th March, 1997 (w.e.f. 14th September, 1997).**
3. **Subs. by ibid.**
4. **Ins. by G.S.R. 147 (E), dated 14th March, 1997 (w.e.f. 14th September 1997).**

A.11.02.18.02.-Milk-Cereal based weaning foods

Milk-cereal based weaning foods are obtained from a variety of cereals vegetable oils and proteins, milk solid different carbohydrates, such as, sucrose, dextrose, dextrins, maltose and lactose, iron and calcium salts; phosphates and citrates and other nutritionally significant minerals and vitamins. It may also contain fruits and vegetables. It shall be in the form of powder, small granules or flakes, free from lumps and shall be conform in appearance. The source of iron shall be selected from-

“Ferrous sulphate,	Ferrous citrate
Ferrous fumerate,	Ferriious srccinate
Ferric ammonium citrate	Ferric pyrophosphate

It shall be free dirt, and extraneous matter and free from preservatives, added colour, flavour and antioxidants. It shall be free from any material which is harmful to human health. It shall contain a minimum of 20 percent milk solids by weight of the product of which milk fat shall be a minimum of 5 percent. by weight.

It shall conform to the following standards, namely

1.	Moisture, percent. by weight (not more than)	-5.0
2.	Total protein, percent. by weight (not less than)	-12.0
3.	Fat, percent. by weight (not more than)	-7.5
4.	Total carbohydrates, percent. by weight (not less than)	- 55.0
5.	Total ash, percent. by weight (not more than)	-5.0
6.	Ash insoluble in dilute hydrochloric acid, percent. by weight (not more than)	-0. 1
7.	Crude fibre (on dry basis, percent. by weight) (not more than)	-1.0
8.	Vitamin A (as retinol), mcg per 100 g. (not less than)	350
9.	Vitamin C, mg per 100 g. (not less than)	-25
10	Added Vitamin D, mcg. per 100 g. (expressed as cholecaliferol)	-5
11.	Bacterial count per g. (not more than)	-40,000
12.	Coliform count.	-absent in 0.1g

It shall also contain the following

1.	Thiamine (as hydrochloride), mg per 100 g (not less than)	-0.5
1[2.	Riboflavin, mg per 100 gram (not less than)	0.3
3.	Nicotinic acid. mg. per 100 gram (not less than)	3.01
4.	Iron, mg per 100 g. (not less than)	-5

It shall be packed in hermetically sealed, clean and sound containers or in edible pack made from film or combination or any of the substrate made of Board paper, ethylene polyester metallised film or aluminium foil in such a way to protect from deteriorations

1. Ins. by G.S.R. 1947 (E), dated 14th March, 1997 (w.e.f. 14th September, 1997).

1[A.11.02.18.03.-Processed cereal weaning food.-Processed cereal based weaning food commonly called as weaning food or supplementary food are obtained from a variety of food grains, they may contain vegetable oils, soys isolates proteins, milk solids, various carbohydrates (such as sucrose, dextrose, dextrines, maltose, lactose, honey, corn syrup), fruits, vegetables, eggs, iron and calcium salts, phosphates and citrates and other nutritionally significant minerals and vitamins. 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, added colour, flavour and antioxidants. It shall be free from any material which is harmful to human health.

It shall conform to the following which is harmful to human health.

1.	Moisture, percent. by weight (not more than)	4.0
2.	Total Protein, percent. by weight (not less than)	6.0
3.	Total ash, percent. by weight (not, more than)	5.0
4.	Total carbohydrates, percent. by weight (not less than)	55.0
5.	Acid insoluble ash, percent. by weight (not more than)	0.1
6.	Crude fibre (on dry basis) percent. by weight (not more than)	1.0
7.	Iron, mg/ 1 00 gram (not less than)	5.0
8.	Vitamin A (as retinol) mcg per 100 gram (not less than)	350.0
9.	Vitamin C, mg/ 100 gram (not less than)	25.0
10.	Added Vitamin D, mcg per 100 gram	
	(expressed as cholecalciferol)	5.0
11.	Thiamine (as hydrochloride) (mg/ 100 gram, not less than)	0.5
12.	Riboflavin, mg/ 100 gram (not less than)	0.3
13.	Nicotinic acid, mg/ 100 gram (not less than)	3.0
14.	Bacterial count per gram (not more than)	4,000.0
15.	Coliform count	Absent in 0.1 gram.

The source of iron shall be selected from the ferrous sulphate, ferrous citrate, ferrous fumarate, ferrous succinate, ferric ammonium citrate and ferric pyrophosphate.

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

1. Subs. by ibid.

A.11.02.19.- 1[Table creamery butter” means the product 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 preservatives except common salt and no-colouring matter except annatto or carotene shall be added. It shall contain not less than, 80.0 percent. by weight of milk percent. by weight of-common salt. Diacetyl may be added as a 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 liner phosphate 2[* * *]) may be added for regulating the hydrogen, ion concentration in the finished products not exceeding 0.2gpercent. by weight of butter as a whole.

1. Subs. by G.S.R. 169, dated 2nd February, 1961.
2. Omitted by G.S.R. 503 (E), dated 1st September 1981

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 a 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 animals fats, wax and mineral oils : and vegetable oils and fats. It shall contain not less than 7.60 percent. of milk fat by weight :

1[Provided that where, the 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.)

1. Added by G.S.R. 133, dated 23rd January 1973.

1[A. 2[11.02.21] “Ghee” means the Pure clarified fat derives solely from milk or from curd or from deshi (cooking butter or from cream to which no colouring matter or preservative has been added. The standard of quality of ghee proceeded 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 :

1. Subs. by G.S.R. 1134, dated 5th September 1961.
2. Re-numbered by G.S.R. 63 (E), dated 5th February, 1976.

6[TABLE

Sl. No.	Name of the State Union Territory	Butyro-refrac- tometer reading	Minimum Reichert- value	Percentage	
				PFA as oleic	Moisure (Max)
1	2	3	4	5	6
1.	Andhra Pradesh	40.0 to 43.0	24	3.0	0.5
2.	Andaman and Nicobar Islands	40 0 to 43.0	24	3.0	0.5
3.	Arunachal Pradesh	40.0 to 43.0	26	3.0	0.5
4.	Assam	40.0 to 43.0	26	3.0	0.5
5.	Bihar	40.0 to 43.0	28	3.0	0.5
6.	Chandigarh	40.0 to 43.0	28	3.0	0.5
7.	Dadra and Nagar Haveli	40.0 to 43.0	24	3.0	0.5
8.	Delhi	40.0 to 43.0	28	3.0	0.5
9.	(a) Goa	40.0 to 43.0	28	3.0	0.5

	(b) Daman and Diu	40.0 to 43.0	26	3.0	0.5
10.	Gujarat :				
	(a) Areas other than	40.0 to 43.5	24	3.0	0.5
	cotton tract areas				
	(b) Cotton tract areas	41.5 to 45.0	21	3.0	0.5
11.	Haryana				
	(a) Areas other than cotton tract areas	40.0 to 43.0	28	3.0	0.5
	(b) Cotton tract areas	40.0 to 43.0	26	3.0	0.5
12.	Himachal Pradesh	40.0 to 43.0	26	3.0	0.5
13.	Jammu and Kashmir	40.0 to 43.0	26	3.0	0.5
14.	Karnataka:				
	(a) Areas other than				
	Belgaum District	40.0 to 43.0	24	3.0	0.5
	(b) Belgaum District	40.0 to 44.0	26	3.0	0.5
15.	Kerala	40.0 to 43.0	26	3.0	0.5
16.	Lakshadweep	40.0 to 43.0	26	3.0	0.5
17.	Madhya Pradesh				
	(a) Areas other than	40.0 to 44.0	26	3.0	0.5
	cotton tract areas				
	(b) Cotton tract areas	41.5 to 45.0	21	3.0	0.5
18.	Maharashtra :				
	(a) Areas other than	40.0 to 43.0	26	3.0	0.5
	cotton tract areas				
	(b) Cotton tract areas	41.5 to 45.0	21	3.0	0.5
19.	Manipur	40.0 to 43.0	26	3.0	0.5
20.	Meghalaya	40.0 to 43.0	26	3.0	0.5
21.	Mizoram	40.0 to 43.0	26	3.0	0.5
22.	Nagaland	40.0 to 43.0	26	3.0	0.5
23.	Orissa	40.0 to 43.0	26	3.0	0.5
24.	Pondicherry	40.0 to 44.0	26	3.0	0.5
25.	Punjab	40.0 to 44.0	26	3.0	0.5
26.	Rajasthan	40.0 to 43.0	28	3.0	0.5
	(a) Areas other than				
	Jodhpur Dn.	40.0 to 43.0	26	3.0	0.5
	(b) Joshpur Dn	41.5 to 45.0	21	3.0	0.5
27.	Tamil Nadu	41.5 to 45.0	24	3.0	0.5
28.	Tripura	41.0 to 44.0	26	3.0	0.5
29.	Uttar Pradesh	40.0 to 43.0	26	3.0	0.5
30.	West Bengal :				
	(a) Areas other than Bishnupur Sub- Division	40.0 to 43.0	28	3.0	0.5

	b)Bishnupur Sub-	41.5 to 45.0	21	3.0	0.5
31.	Division Sikkim	40.0 to 43.0	28	3.0	0.5

(Boudouin test shall be negative)

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

1[A. 11.02.21.01.-**Butter Oil or Butter Fat**-are products exclusively obtained from butter or cream and resulting from the removal of practically the entire water and solids-non-fat contents.

It may contain permitted anti-oxidants not exceeding 0.02 percent. by weight except gallate which shall not exceed 0.01 percent. by weight. It shall conform to standards of-quality of ghee laid down in item A. 1 1.02.21 except Butyro refracto meter reading which shall be 40.0-44.0 at 40⁰C. In case of imported butter oil, Reichert value shall not less than 24.

1. **Ins. by G.S.R. 10 (E), dated 7th January, 1991 (to be effective after six months from 7th January 1991).**

A.11.02.22- Chakka-means a white to pale yellow semi-solid product of good texture and uniform consistency obtained by draining off the whey from the Yogurt obtained by the fermentation of cow's milk, skimmed milk and recombined or standardized milk which has been subjected to minimum heat treatment equivalent to that of pasteurisation. It shall have pleasant Yoghura/Dahi like flavour. It shall not contain any ingredient foreign to milk. It shall be free from mouldness and free from signs of fat or water seepage or both. It shall be smooth and it shall not contain extraneous colour and flavours. It shall conform to the following requirement namely:

		Chakka	Skimmed Milk Chakka
(i)	Total solids, percent. by weight	Min. 30]	Min. 20
(ii)	Milk fat (on dry basis) percent. by weight	Min. 33]	Max. 5
(iii)	Milk protein (on dry basis) percent. by weight	1 [Min. 30	Min. 60
(iv)	Titration acidity (as lactic acid) percent. By weight	Max. 2.5	Max 2.5
(v)	Total ash (on dry basis) percent by weight	Max. 3.5	Max 5.0

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

1. **Subs. by G.S.R. 149 (E), dated 14th March, 1997 (w.e.f 14th March , 1997).**

A.11.02.22.01.-Shrikhand-means, the product obtained from Chakka or Skimmed Milk Chakka to which milk fat is added. It may contain fruits, nuts, sugar, cardamon, 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	5.8
(ii) Milk fat (on dry basis) percent. weight	Not less than	8.5
(iii) Milk protein (on dry basis) percent. by weight	1[Not less than	9]
(iv) Titrable acidity (as lactic acid) percent by weight	Not more than	1.4
(v) Sugar (Sucrose) (on dry basis) percent. by weight	Not more than	72.5
(vi) Total ash (on dry basis) percent. by weight	Not more than	0.9

In case of Fruit Shrikhand it shall contain “Milk fat (on dry basis) percent. by weight.. Not less than 7.8 and Milk Protein (on dry basis) percent. by weight..... Not less than 9.0]

1. Subs. by G.S.R. 149 (E), dated 14th March, 1997 (w.e.f 14th March, 1997.

1[A. 11.02.23 – “Yoghurt” means a coagulated product obtained from toned milk, pasteurized or boiled milk by lactic acid fermentation through *Lactobacillus bulgaricus* and *Streptococcus thermophilus*. It may also contain cultures of *Bifidobacterium bifidus* and *Lactobacillus acidophilus* and if added, the declaration to this effect shall be made on the label. The product shall have smooth body 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 pasteurized product and lactase enzyme preparation ;
- (ii) Sugar com-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 stabilizers upto a maximum limit of 0.5 percent. by weight. It shall also conform to the following standard, namely

	Yoghurt Plain	Yoghurt Skimmed	Yoghurt Sweetened and/or flavoured	Fruit Yoghurt
(i) 2[Total milk fat, solids] percent. by weight, not less	13.5	11.0	13.5	10.0
(ii) Milk fat, percent. by weight	No less than 3.0	Not more than 0.5	Not less than 3.0	Not less than 1.5
(iii) Sugar, percent. by weight not less than			6.0	6.0
(iv) Protein, percent. by weight not less than	3.2	3.2	3.2	2.6

Titration acidity of the product shall be from 0.8 to 1.2 percent 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 table; otherwise standard of Plain Yoghurt shall apply.

Note:-The yoghurt subjected to heat treatment after fermentation at temperature not less than 65⁰C shall be rebelled as “Thermised or Heat Treated Yoghurts and shall conform to the above parameters except the minimum requirement of specific lactic acid bacterial count per gm.]

1. **Ins. by G.S.R. 41 . (E) dated 29th May, 1997 (w.e.f. after one year from 29th May, 1998).**
2. **Ins. by G.S.R. 41 (E). dated 29th May, 1997 (w.e.f after one year from 29th May, 1998).**

¹[A.12-2[“**Table Margarine**”] means an emulsion of edible oils and fats with water. It shall be free from rancidity, ³[* * *] mineral oil and animal body fats. It may contain common salt not exceeding 25 percent. ⁴[skimmed milk powder not exceeding 2 percent]; permitted emulsifying and stabilizing agents and butylated hydroxyanisole (BI-IA) Lip to a maximum limit of 0.02 percent. It shall conform to the following specification, namely:

1. Fat...Not less than 12 percent. mass/mass.
2. Moisture....Not less than 12 percent. and not, more than 16 percent. mass/mass.
3. Vitamin A....Not less than 30 I. U. per gram of product at the time of sale.

4.	⁵ [Melting point of extracted fat	30 ⁰ C to 37 ⁰ (Capillary slip method).
5.	Unsaponifiable matter of Extracted fat.	Not more than 1.5 per cent. by weight.
6.	Free I-any acids (as foleic acid) of extracted	Not more than 0.25 percent. by weight
	fat or	
	Acid	Not more than 10.5]
	value	

It shall contain not less than 5 percent. of its weight of til oil but sufficient to ensure that when separated fat is mixed with refined groundnut oil in the proportion of 20:80. the red colour product by the Baudouin test shall be lighter than ⁶[2.5 red Units] in I cm. cell on a lovibond scale.

⁷[It may contain Annatto or caroten be as colouring matter. It may also contain diacetytle as flavouring agent upto a maximum limit of 4.0 ppm. 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 more than 500 gins.]

NOTE.-The oil to be used in manufacture of margarine shall be the same as used in the manufacture of vanaspati specified in the Vegetables Oil Products Control Order. 1947]

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., permitted emulsifying and stabilising agents and Butylated hydroxy anisole (BHA) or Tertiary butyl hydro Quinone (TBHQ) up to a maximum limit of 0.02 percent. It shall conform to the following standards, namely:-

Fat Not less than 80 percent. m/m.

Moisture Not less than 12 percent. and not more than 16 percent. m/m.

The separated fat of the products shall conform to the following:-

(i) Vitamin A Not. less than 30 IU per gram at the time of packaging and shall show a positive test for Vitamin 'A' when tested by Antimony trichloride (Carr Price) reagents (as per IS 5886-1970).

(ii) Melting point by Capillary slip method 31⁰C-41⁰C.

(iii) Unsaponifiable matter

Not exceeding 2.0 percent but in case of the products when proportion of Rice bran oil is more than 30 percent, by wt. the unsap matter shall be not more than 2.5 percent. by wt. 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 Not more than 0.5
Oleic acid or Acid value

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 Boundouin test shall not be lighter than 2.0 read unit in a 1 cm. cell on the 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."

1. Subs. by G.S. R. 238 (E), Published in the Gazette of India Extraordinary, Pt. II. Sec. 3 (i). dated 20th April, 1978

2. Subs. by G.S.R. 465 (E), dated 14th August, 1997 (w.e.f. 14th August, 1997).

3. The words "added colouring and flavouring substances" omitted by G.S.R. 907 (E), dated 14th December, 1992 (w.e.f. 14th December, 1992).

4. Ins. by G.S.R. 575 (E), dated 4th August, 1995.

5. Ins. by G.S.R. 245 (E). dated 11th March, 1982, published in the Gazette of India. Extraordinary, Pt. II. Sec. 3 (i). dated 11th March, 1982 (w.e.f. 11th March, 1982).

6. Subs. by G.S.R. 245 (E), dated 14th December, 1992 (w.e.f. 14th December, 1992).

7. Added by G.S.R. 907 (E). dated 14th December, 1992 (w.e.f. 14th December, 1992).

A. 13.- ¹[* * *]

1. Omitted by G.S.R. 1533, dated 8th July, 1968.

¹[A. 14. ²["Tea", means tea, other than Kangra teal derived exclusively from the leaves, buds and tender stems of plants of the Camellia genus and tea species ³[and includes (i) leaf. (ii) broken, (iii) fanning and (iv) dust.] It shall conform to the following specifications:

(a) Total ash determined on tea dried to a constant weight at ⁴[4.5 to 8.0] percent. by weight ⁵[* * *].
100°C

(b) Total ash soluble in boiling distilled water
Not less than 40.0 percent. of total ash.

(c) Ash insoluble in HCL ⁶[Not more than 1.0 percent. by weight on d basis].

(d) 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 ⁷[32 percent.]

(e) Alkalinity of soluble ash ⁸[Not less than 1.0 percent. and not more than 2.2. percent. expressed as K₂O on dry basis].

(f) Crude fibre [determined on tea dried constant weight at 100°C] Not more than ⁹[17 percent.]

¹⁰[It shall not contain any added colouring matter ¹¹[* * *]:

¹²[It may also contain 0.2 per cent. peetinase enzyme]

Provided that tea for export may contain added flavour under proper label declaration as provided in sub-rule (y) of the rule 42:

Provided further that the tea used in the manufacture of flavoured tea shall conform to the standards of tea.]

¹³[Provided also that tea for domestic market may contain added vanillin flavour upto a maximum extent of 8.5 percent. by weight under proper label declaration as provided in sub-rule (yy) of rule 42.]

¹⁴[and other flavours up to a maximum extent as indicated in the Table below under proper label declaration as provided in sub-rule (yy) of rule 42.

TABLE

Flavours	percent. by weight (Max.)
Cardamom	2.8
Ginger	1.0
Bergamot	2.0
Lemon	1.6
Cinnamon	2.0
Mixture of above flavours with each other	The level of each individual flavour shall not exceed the quantity given above].

1. Amended vide S.R.O. 2755, dated 20th November, 1956 and G.S.R. 1211, dated 20th December, 1958.
2. Subs. by G.S.R. 850, dated 25th June, 1975.
3. Ins. by G.S.R. 64 (E) dated 19th November, 1983.
4. Subs. by G.S.R. 848 (E), dated 19th November, 1983.
5. The was “on dry basis” omitted by G.S.R. 816 (E), dated 3rd November, 1983.
6. Subs. by G.S.R. 57 (E), dated 11th February, 1982 (w.e.f. 11th February, 1982).
7. Subs. by G.S. R. 992, dated 4th June, 1971.
8. Subs. by G.S. R. 992. dated 4th June, 1971.
9. Ins. by ibid.
10. Ins. by G.S.R. 1211, dated 9th December, 1958.
11. Omitted by G.S.R. 847 (E). dated 7th December, 1994.
12. Ins. by G.S.R. 121 (E), dated 11th March, 1996.
13. Ins. by G.S. R. 847 (E). dated 7th December. 1994.
14. Ins. by G.S. R. 698 (E), dated 26th October, 1995.

¹[A.14.01.- “Kangra tea” means tea derived exclusively from the leaves buds and tender 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:

- | | |
|---|--|
| (a) Total ash determined on tea dried to a constant weight at 110°C | ² [4.5 to 8.0] percent. by weight |
|---|--|

- (b)

Total ash soluble in boiling distilled water

Not less than 34 percent. of total ash.
- (c)

Ash insoluble in HCL

³[Not more than 1.2 percent. by weight on d basis].
- (d)

Extract obtained by boiling dry tea (dried to constant weight at 100⁰C) with parts of distilled water for one hour under reflux

Not less than 23 percent.]
- (e)

Alkalinity of soluble ash

⁴[Not less than 1.0 percent. and not more than 2.2. percent. expressed as K₂O on dry basis].
- (f)

Crude fibre determined on tea dried constant weight at 100⁰C]

Not more than [17 percent.]

It shall not contain any added colouring matter ⁵[* * *]:

[It may also contain 0.2 per cent. peetinase enzyme]

Provided that tea for export may contain added flavour under proper label declarations provided Under sub-rule (y) of rule 42:

Provided further that tea used in the manufacture of flavoured tea shall conform to the standards of tea]:

Provided also 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 further that tea used in manufacture of flavoured tea shall conform to the standards of tea]:

⁶[Provided also that tea for domestic market may contain added vanillin flavour upto a maximum extent of 8.5 percent. by weight under proper label declaration as provided in sub-rule (yy) of the rule 42.1

⁷[and other flavours up to a maximum extent as indicated in the Table below Under proper label declaration as provided in sub-rule (yy) of rule 42.

Flavours	percent. by weight (Max.)
Cardamom	2.8

Ginger	1.0
Bergamot	2.0
Lemon	2.0
Cinnamon	2.0
Mixture of above flavours with each other	The level of each individual flavour shall not exceed the quantity given above].

Provided also 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.

1. **Ins. by G.S.R. 850, dated 25th June, 1975.**
2. **Subs. by G.S.R. 816 (E). dated 3rd November, 1983.**
3. **Subs. by G.S.R. 57 (E). dated 11th February, 1982 (w.e.f. 11th February, 1982).**
4. **Omitted by G.S.R. 847 (E). dated 7th December, 1994.**
5. **Ins. by G.S.R. 121 (E), dated 11th March, 1996.**
6. **Ins. by G.S.R. 847 (E), dated 7th December, 1994.**
7. **Ins. by G.S.R. 698 (E), dated 26th October, 1995.**

1[A. 15-"Edible common salt" means a crystalline solid, white, pale, pink, or light gray in colour free from visible contamination with clay, grit and other extraneous adulterant and impurities. It shall not contain moisture in excess of six percent. 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 percent. 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 soluble sodium chloride (on dry basis)
Up to 31-3-82	94.4	5.0
From 1-4-82 to 31-3-83	94.5	4.5
From 1-4-83 to 31-3-94	95.0	4.0
From 1-4-84 to 31-3-85	95.0	3.5
From 1-4-85 onwards	96.0	3.0

Provided that table salt may contain aluminium silicate as an anti-caking agent to a maximum extent of 2.0 percent. :

Provided further than the total matter insoluble in water in such cases shall not exceed 2.2 percent. and the sodium chloride content on dry basis shall not be less than 97.0 percent. by weight.]

1. **Subs. by G.S.R. 23 (E), dated published in the Gazette of India. Extraordinary, Pt. II Sec. 3 (i) dated 16th January, 1981.**

1[A.15.01.- “Iodized salt” means a crystalline solid, white or pale, pink or light gray in colour, free from visible contamination with clay, gr-it and other extraneous adulterants and impurities. It shall not contain moisture in excess of 6.0 per cent. of the weight of the undried sample. it shall contain on dry weight basis (a) at least 96.0 per cent. by weight of sodium chloride (NaCl); (b) not more than 1.0 per cent. by weight of- matter insoluble in water ; (c) not more than 3.0 per cent. by weight of matter soluble in water other than sodium chloride and (d) 2[the potassium iodate content shall be in the range of 25-35 ppm. at manufacturer’s level and shall be less than 15 ppm. in distribution channel including retail level.]

1. **Ins. by G.S.R. 1533, dated 8th July, 1968.**
2. **Subs. by G.S.R. 290 (E), dated 13th April, 1981.**

1[A.15.01.01.- “Potassium iodate” means a crystalline powder, white in colour free from impurities.It shall conform to the following standards, namely:

1.	Potassium Iodate (as KIO) per cent.,. 3 by wt. not less than	99.8
2.	Solubility	Soluble in 30 Parts of water
3.	Iodide (as I) per cent. by wt. not more than	0.002
4.	Sulphate (as SD) per cent. by wt. not more than	0.002
5.	Bromate, bromide, chloride & 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.	Less 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	1]

1. **Ins. by G.S.R. 107 (E), dated 22nd February, 1994 (w.e.f. 22nd February, 1994).**

1[A. 15.02.- “Iodized 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:

Moisture	Not more than 6.0 per cent. by weight of the undried sample.
Sodium chloride (NaCl)	Not less than 96.0 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 Iodine content at-	Not more than 3.0 per cent. by weight on dry basis.
(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:
---	---

Provided that table iodized salt may contain aluminium silicate as an anti-caking agent to a maximum extent of 2.0 per cent. by weight:

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.]

1. Subs. by G.S.R. 900 (E), dated 10th November, 1987 (w.e.f. 10th February, 1988, for the item as ins. by G.S.R. 11(E). dated 4th January, 1985.

¹[A.16.-Fruit Products.]

1. Added by S.R.O. 1687, dated 14th July, 1956.

²[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 ¹[tartaric acid and malic acid] ²[* * *] and preservative.

The acidity of the finished product calculated as citric acid shall not be less than 4 percent. in the case of pure lemon, juice or pulp and not less than 5 percent. in the case of pure lime juice but shall not exceed 3.5 percent. in the case of other juice. "[The total soluble solids for sweetened fruit juice (except tomato juice) shall not be less than 10 percent.]

⁴[* * * * *] ⁵[It May also Contain permitted emulsifying and stabilizing agents as prescribed in rule 61 -C. "it may also contain fumaric acid (food grade)' for Quick Dissolving Fumaric Acid] certified by Bureau of Indian Standard to the extent of 0.3 percent by weight.]

1. Ins. by G.S.R. 1564, dated 17th November 1964

2. Omitted by G.S.R. 667 (E), dated 6th September, 1994.

3. Added by G.S. R. 992, dated 4th June, 1971.

4. The words "fumaric acid may be used up to a maximum limit of 0.5 percent." omitted by G.S.R. 764 (E), dated 15th November. 1984.

5. Added by G.S.R. 249 (E), dated 8th March. 1983, Published in the Gazette of India, Extraordinary, Pt. II. Sec. 3 (0. dated 8th March. 1983.

¹[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 seems 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,

²[(d) * * *]

³[Provided that canned tomato juice may also contain extraneous permitted colour.]

The total soluble solids w/w shall be not less than 5 percent. 2 (free or salt.) ⁴[*****].⁷[It may also contain permitted emulsifying and stabilizing agents as prescribed in rule 61-C, ⁵[It may also contain fumeric acid (food grade) ⁶[or Quick Dissolving Fumatric Acid] certified by Bureau of Indian Standard to the extent of 0.3 percent. by weight.]

1. Added by S.R.O. 1687, dated 28th July, 1956.
2. Clause (d) omitted by G.S.R. 764 (E). dated 15th November, 1984.
3. Ins. by ibid.
4. Ins. by G.S.R. 1564, dated 17th November 1964
5. Added by G.S. R. 992, dated 4th June, 1971.
6. The words “fumaric acid may be used up to a maximum limit of 0.5 percent.” omitted by G.S.R. 764 (E), dated 15th November. 1984.
7. Ins. by G.S.R. 677 (E) dated 6th September, 1994.

¹[A.16.03. -”Fruit Syrup” means sweetened 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 percent. ²[The minimum percentage of fruit juice in the final product shall not be less than 25.0 percent. w/w].

³[* * * * *] [It may also contain permitted emulsifying and stabilizing agents as prescribed in rule 61 -C. ⁴[It may also contain fumeric acid (food grade) certified by Bureau of Indian Standard to the extent of 0.3 percent. by weight.]

1. **Added by S.R.O. 1687 dated 14th July, 1956.**
2. **Ins. by G.S.R. 1533, dated 8th July. 1968.**
3. **Ins. by G.S.R. 1564, dated 17th November 1964**
4. **Added by G.S. R. 992, dated 4th June, 1971.**

4[A.16.04.-'Fruit squash' means the expressed juice of the sound ripe fruit with pulp, containing sugar, dextrose, invert sugar of 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 preservative and colours.

The total soluble solids w/w in the finished product shall be not less than 40 percent. ¹[The minimum percentage of fruit juice in the final product shall not be less than 25.0 percent. w/w ²[* * *]. ³[It may also contain permitted emulsifying and stabilizing agents as prescribed in rule 61 -C].

¹[Provided that when additional sodium/potassium salt is added, it shall be declared on the Label as laid down in Cl. ZZZ (8) of rule 42 of the said rules]

1. **Added by G.S.R. 121(E), dated 11th March, 1996.**
2. **Added by S.R.O. 1687, dated 14th July, 1956.**
3. **Ins. by G.S.R. 1533. dated 8th 8th July, 1968.**
4. **Added by G.S.R. 249 (EI, dated 8th March, 1983, published in the Gazette of India. Extraordinary, Pt. II, Sec. 3 (i), dated 8th March, 19'83.**

1[A. 16.06. -'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 preservative and colours.

The, total soluble solids w/w in the final product shall be not less than 10 percent. ⁵ [The minimum percentage of fruit juice in the final product shall be not less than 5.0 percent. w/w].

²[* * *] ³[It may also contain permitted emulsifying and stabilizing agents as prescribed in rule 61 -C.] ⁴[It may also contain fumeric acid (food grade) certified by Bureau of Indian Standard to the extent of 0.3 percent. by weight.]

1. **Added by S.R.O. 1687, dated 14th July, 1956.**
2. **The words “Fumaric acid may be used up to a maximum limit of 0.5 percent.” omitted by G.S.R. 764 (E), dated 15th November, 1984 (w.e.f., 15th November, 1984).**
3. **Added by G.S.R. 249 (E), dated 8th March, 1983, published in the Gazette of India. Extraordinary, Pt. II, Sec. 3 (i), dated 8th March, 19’83.**
4. **Ins. by 101 (E), dated 18th February, 1992.**

⁴**[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 a tomato sauce, shall be a preparation of sound and ripe tomatoes with or without-**

- (a) Sugar, salt, vinegar, acetic acid, 8ionions, garlic, spices] or condiments;
- (b) Citric acid, ascorbic acid:
- (c) Permitted preservative ⁵[* * *]

³[The product shall be free from skins and seeds. The product shall show no sign of fermentation when incubated at 37 0 C. for 15 days. The mould count shall not exceed 40 percent. 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 c.c.]

Total acidity in terms of acetic acid shall be not less than ³[1.0 percent.) and the total soluble solids w/w not less than 25 percent. It shall not contain any other vegetable substance.

⁶[* * *] ⁷[* * *]. ¹[It may also contain permitted emulsifying and stabilizing agent as prescribed in rule 61 -Cl. ² [It may also contain fumaric acid (food grade) ⁸[or Quick Dissolving Fumaric Acid] certified by Bureau of Indian Standard to the extent of 0.3 percent. by weight.]

1. **Ins. by G.S.R. 1533. dated 8th 8th July, 1968.**
2. **The words “Fumaric acid may be used up to a maximum limit of 0.5 percent.” omitted by G.S.R. 764 (E), dated 15th November, 1984 (w.e.f., 15th November, 1984).**
3. **Ins. by 101 (E), dated 18th February, 1992.**
4. **Added by S.R.O. 1687, dated 14th July, 1956.**
5. **Omitted by G.S.R; 18 (E). published in the Gazette of India, Extraordinary, Pt. II, Sec. 3 (0, dated 15th January, 1977.**
6. **Omitted by G.S.R. 992 (E), dated 4th June, 1971.**
7. **Omitted by G.S.R. 764 (E), dated 15th November, 1984 (w.e.f 15th November, 1984).**
8. **Ins. by G.S.R. 677 (E), dated 6th September, 1994.**

⁵[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 preservative and colours;

⁶[(c) Pectin derived from any fruit].

The minimum soluble solids w/w shall be ⁶[68 percent.] Jam shall not contain-

(a) Less than 45 percent. of fruit except where fruit is strawberry or raspberry where it shall contain not less than 25 percent;

(b) Sweetening agent, other than specified above;

(c) Apple or rhu-barb, 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 preparations

(d) Tartaric acid; or

(e) ²[* * * *] agar or gelatin.]

³[It shall be free from mould growth. When dry fruit is used, it shall be clearly declared on the label.]

⁴ [⁵* * * *] ⁶[It may also contain permitted emulsifying and stabilizing agents as described in rule 6 1 -C]. ⁷[It may also contain fumeric acid (food grade) ⁶[or Quick Dissolving Fumaric Acid] certified by Bureau of Indian Standard to the extent of 0.3 percent. by weight.]

2. Omitted by G.S.R. 992 (E), dated 4th June, 1971.

3. Ins. by G.S.R. 101 (E), dated 4th June, 1971.

4. Ins. by G.S.R. 249 (E), dated 8th March 1983, published in the, Gazette of India. Extraordinary. Pt. II, Sec. 3 (o dated 8th March. 1983.

5. Added by S.R.O. 1687, dated 14th July, 1956.

6. Ins. by G.S.R. 249 (E), dated 8th March, 1983, published in the Gazette of India, F-xtra6rdinar-y, Pt. II, Sec. 3 (i), dated 8th March, 1983.

7. Ins. by G.S.R. 677 (E), dated 6th September, 1994.

¹[A. 16.08. * * *]

1. Ins. by G.S.R. 677 (E), dated 6th September, 1994.

¹**[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 any 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, ²⁸[* * *] tartaric or ascorbic acid;

(b) Lemon or lime juice;

³[(C)* * *]

It may contain permitted ⁴[preservatives, colours or pectin derived from any fruit].

It shall not contain less than 45 percent. of the named fruit.

Total soluble solids w/w shall be not less than ⁵[65 percent.]

⁶ [⁷ [Fumaric acid may be used up to a maximum limit of 0.5 percent.]]

⁴[It may also contain permitted emulsifying and stabilising agents as prescribed in ruled 61-Cl. ²[It may also contain fumaric acid (food grade) ⁶[or Quick Dissolving Fumaric Acid] certified by Bureau of Indian Standards to the extent of 0.3 percent by weight.]

1. Ins. by G.S.R. 249 (E), dated 8th March 1983, published in the, Gazette of India. Extraordinary. Pt. II, Sec. 3 (i) dated 8th March. 1983.

2. Omitted by G.S.R. 1564, dated 17th November. 1962.

3. Omitted by G.S.R. 169, dated 11th February. 1961 for sub-item (c).

4. Subs. by G.S.R. 992, dated 4th June, 1971.

5. Subs. by G.S.R. 1562, dated 17th November, 1962.

6. Omitted by Notifn. No. G.S.R. 764 (E), dated 15th November, 1984 (w.e.f. 15th November, 1985).

7. Ins. by Notifn. No. G.S.R. 1417 of 20th September, 1976 (w.e.f. 2nd October, 1976).

A.16.10 ¹[* * * *]

1. Item No. A. 16. 1 0 omitted by G.S. R. 992, dated 4th June, 1971.

¹[**A.16.11. -"FruIt chutney"** means a preparation made from sound fruits ²[* * *] with spices, salt, onion, garlic, sugar, vinegar or acetic acid, and shall contain not less than 50 percent. of total soluble solids w/w ³[and in by contain permitted preservative] ⁴[The minimum percentage of fruit in the final product shall not be less than 40.0. The percentage of 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 50 percent. ⁴[It may also contain permitted emulsifying and stabilizing agents as prescribed in rule 61-C.]

1. **Added by S.R.O. 1687, dated 14th July, 1956.**
2. **Omitted by G.S.R. 992, dated 4th June, 1971.**
3. **Subs. by G.S.R. 1340, dated 14th October, 1961.**
4. **Subs. by G.S.R. 1533, dated 8th July, 1968.**

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.]

¹[The minimum total soluble solids shall not be less than 15 percent. The total acidity in terms of acetic acid shall not be less than 1.0 percent.]

²[* * * * *]

³[It may also contain permitted emulsifying and stabilizing agents s prescribed in rule 61-C. ⁴[It may also contain fumaric acid (food grade) certified by Bureau of Indian Standards to the extent of 0.3 percent. by weight.)]

1. **Subs. by G.S. R. 992. dated 4th June, 197 1.**
2. **The words "Furnaric acid may be used up to a maximum limit of 0.5 percent." omitted by G.S.R. 764 (E), dated 15th November, 1984.**
3. **Added by Notifn. No. 249 (E), dated 8th March, 1983.**
4. **Ins. by G.S.R. 101 (E), dated 18th February. 1992.**

¹[**A. 16.12.01.-** Soyabean sauce shall be the product derived from any suitable variety of sound and wholesome 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 percent. mass/mass as determined by refractometers at 20°C uncorrected for acidity.

The total acidity in terms of acetic acid shall not be less than 0.6 percent. mass/mass.

Mould count shall not be more than 40 percent. 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.]

1. Subs. by G.S.R. 494 (E), dated 25th July, 1991 (w.e.f. 25th October, 1991),

1[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 substances 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 percent. and total soluble solids shall not be less than 10.0 percent. by weight.]

1. Ins. by G.S.R. 290 (E). dated 13th April, 1981.

1[A. 16. 14.-Tomato puree or tomato paste or any other expression conveying the meaning that the product so designated is a for7n 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 and L-ascorbic acid; and
- (e) 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 action when incubated at 37⁰C for seven days.

Tomato puree shall contain not less than 9 percent. total soluble solids by weight whereas tomato paste shall contain not less than 25 percent. total soluble solids by weight.]

1. Ins. by G,S.R. 852 (P). dated 13th June, 1986 (w.e.f. 13th June, 1986).

1[A. 16.15. -Fruit Jelly means the product prepared prepared by boiling the fruit or Its pieces or other fruit parts with or without water, expressing and straining mixing the strined 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, ascorbic acid, citric acids, 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 percent. of the extract. Total soluble solids shall not be less than 65 percent. by weight. It shall be free from extraneous plant materials.

1. Ins. by G.S.R. 729 (E). dated 23rd August, 1990 (w.ef23rd February, 1991).

A. 16. 16.-Pickle means the preparation made from sound, clean, raw or sufficiently nature 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 turmeric, pepper, chillies, fenugreek, mustard-seed or powder, vegetable ingredients asafoetida. Bengal gram, limejuice, lemon juice, green chillies, vinegar or acetic acid, citric acid, dry fruit including raisins and fruit nuts.

Combination of pickles may be--

(i) Pickles in citrus juice or brine. - The percentage of salt in covering liquid shall not be less than 10 percent 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 percent calculated as citric acid. Soluble calcium salt and permitted preservatives may be used in such types of pickles, Pickles shall be free from added salts of copper, alum and mineral acids.

(ii) Pickles in oil. - The fruit or vegetable percentage in the final product shall not be less than 60 percent. The pickle shall be covered with oil so as to form a layer of not less than 0.5 cm above the contents or the percentage of oil in pickle shall be not less than 10 percent.

The pickle shall be free from added copper, alum and mineral acid. It may contain rapeseed (rai), ajwain, satuf, black pepper and like spices, etc. Permitted preservative may be used in pickles.

(iii) Pickles in vinegar. - Pickles in vinegar means the preparation from sound, clean, raw or sufficiently matured fruits or vegetables free from insect damage of 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. derived 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 be less than 60 per cent. The pickles shall be free from added copper. mine acid, alum or added coaltar colours and shall show no sign of fermentation. The product shall be reasonably free from sediments. Permitted preservatives may be used in pickles.]

¹[A. 17.-Edible oils.]

1. Added by S.R.O. 1687, dated 14th July, 1956.

²[A. 17. 01.-"Coconut oil (Nariyal-ka-tel)" means the oil expressed from copra obtained from the kernel of cocos mucifera nuts. It shall be clear and free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances. or mineral oil. It shall conform to the following standards :

(a) Butyro-refractormeter, reading at 40⁰C 34.0 to 35.5

(b) Saponification value ³[Not less than 250].

(c) Iodine value 7.5 to 10. 0

(d) Polenske value Not more than 13.0 per cent.

(e) ⁴ [Acid value Not more than 6.0]

⁵[(f) Unsaponifiable matter Not more than 1.0 per cent.]

2. Ins. by G.S.R. 729 (E), dated 23rd August, 1990 (w.e.f. 23rd August, 1990).

3. Subs. by S.R.O. 1211, dated 9th December, 1958.

4. Subs. by G.S.R. 436 (E), dated 8th April, 1988 (w.e.f. 8th April, 1988).

5. Ins. by G.S.R. 24 (E), dated 15th January, 1991 (w.e.f. 15th April, 1991).

[A. 17. 02.-"Cotton seed oil (Binola-ka- tel)" means the oil extracted from clean, sound delinted and decorticated cotton seeds (genus drossypium). It shall be refined. It shall be clear, free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances, or mineral oil.

It shall conform to the following standards:

(a) Butyro-refractometer reading at 40⁰C [55.6 to 60.2]

(b) Saponification value 190 to 198.

(c) Iodine value ³[98] to 112.

(d) Unsaponifiable matter Not more than 1.5 per cent.

¹[(e) Acid value Not more than 0.50]

[(f) There shall be no turbidity after

keeping the filtered sample at

30⁰C for 24 hours.]]

²[(g) Bellier Test (Turbidity 19.0⁰C to 23⁰C

to 21.0⁰C temperature-Acetic

Acid Method).]

1. Ins. by G.S.R. 729 (E), dated 23rd August, 1990 (w.e.f. 23rd August, 1990).

2. Subs. by S.R.O. 1211, dated 9th December, 1958.
3. Subs. by G.S.R. 992. dated 4th June. 1971.

¹[A. 17. 03.-"Groundnut oil (Moonghphali-ka-tel)" means the oil expressed from clean and sound groundnut (*Arachis hypogoea*). 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:

1. Subs. by G.S.R. 436 (E), dated 8th April, 1988 (w.e.f. 8th April, 1988).

(a) Butyro-refractometer reading at 40 ⁰ C	54.0 to 57.1
(b) Saponification value	188 to 196
(c) Iodine value	85 to 99
(d) Unsaponifiable matter	Not more than 1.0 per cent.
² [(e) Acid value	Not more than 6.0]
(f) Bellier test. ¹ [Turbidity temperature Acetic Acid method]	39 ⁰ To 41 ⁰ C

1. Subs. by G.S.R. 74. dated 31st December, 1965.
2. Subs. by G.S.R. 436 (E), dated 8th April, 1988).

²[A. 17.04.-"Linseed oil (Tisi-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,. It shall conform to the following standards:

(a) Butyro-refractometer reading at 40 ⁰ C	69.0 to 74.3
(b) Saponification value	188 to 195
(c) Iodine value	Not less than 170
(d) Unsaponifiable matter	Not more than 1.5 per cent.
¹ [(e) Acid value	Not more than 4.0]

1. Subs. by G.S.R. 436 (E), dated 8th April, 1988).
2. Subs. by G.S.R. 55 (E), dated 31st January, 1979, published in the Gazette of India. Extraordinary, Pt. II, Sec. 3 (i) dated 31st January, 1979.

¹[A.17.05.-"Mahua oil" means the oil expressed from clean and sound seeds or nuts of *Madhuca* (*Bassal Latifolia* or *B. Longifolia* or a mixture of both). It shall be clear and shall be free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances, or mineral oil. ²[it shall be refined and shall conform to the following standards]:

(a) Butyro-refractometer reading at 40 ⁰ C	49.5 to 52.7
(b) Saponification value	187 to 196
(c) Iodine value	58 to 70
(d) Unsaponifiable matter	Not more than 2 per cent.
[(e) ⁴ [Acid value	Not more than 0.50]

1. Added by S.R.O. 1687, dated 14th July. 1956.
2. Subs. by G.S.R. 55 (E), dated 31st January, 1979, published in the Gazette of India. Extraordinary, Pt. II, Sec. 3 (i) dated 31st January, 1979.
3. Subs. by G.S.R. 74. dated 31st December, 1965.

1[A. 17.06.-]"Rapeseed oil" (toria oil) or "Mustard oil" (Saron-ka-tel)] means the oil expressed from clean and sound mustard seeds, belonging to the compestrls, juncea or napus varieties of brassica. 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:

(a) Butyro-refractometer reading at 40 ⁰ C	58.0 to 60.5
(b) Saponification value	168 to 177
(c) Iodine value	² [96 to ³ [112] polyboronide test shall be negative
(d) Unsaponifiable matter	Not more than 1.2 per cent. by weight
⁴ [(e) Acid value	Not more than 6.0]
⁵ [(f) Bellier test. (Turbidity temperature Acetic Acid method]	23.0 ⁰ To 27.5 ⁰ C

(g) Test for argemone oil Negative.

(h) Test for Hydrocyanic acid Negative]

1. Subs. by G.S.R. 532. dated 22nd February, 1969.
2. Subs. by G.S.R. 205, dated 13th February. 1974.
3. Subs. by G.S.R. 300 (E), dated 9th March. 1994 (w.e.f 9th March, 1994).
4. Subs. by G.S.R. 436 (E). dated 8th April. 1988 (w.e.f. 8th April, 1988).
5. Subs. by G.S.R. 24 (E), dated 15th January 1991.

²[A.17.07.-'Olive oil' means the oil expressed from the ripe olive fruit (Olea europea). It shall be clear, free from rancidity, suspended or other foreign matter, sepated water, added colouring or flavouring substances or mineral oil. It shall conform to the following standards:

(a) Butyro-refractometer reading at 40 ⁰ C	53.0 to 56.0
(b) Saponification value	185 to 196
(c) Iodine value	79 to 90
(d) Unsaponifiable matter	Not more than 1.0 per cent.
¹ [(e) Acid value	Not more than 6.0]

1. Subs. by G.S.R. 436 (E), dated 8th April, 1988 (w.e.f. 8th April, 1988 (w.e.f. 8th April 1988).
2. Added by S.R.O. 1687, dated 14th July, 1956.

²[A.17.08.-"Poppy seed off" means the oil expressed from poppy seeds (*Papaver somniferum*). It shall be clear, free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances or mineral oil. It shall conform to the following standards:

(a) Butyro-refractometer reading at 40 ⁰ C	60.0 to 64.0
(b) Saponification value	186 to 194
(c) Iodine value	133 to 143
(d) Unsaponifiable matter	Not more than 1.0 per cent.
¹ [(e) Acid value	Not more than 6.0]

1. Subs. by G.S.R. 436 (E), dated 8th April, 1988 (w.e.f. 8th April, 1988 (w.e.f. 8th April 1988).
2. Added by S.R.O. 1687, dated 14th July, 1956.

¹[A. 17.09.-⁶[Sunflower seed oil] 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 flavour-ing substances, or mineral oil. It shall conform to the following standards

(a) Butyro-refractometer reading at 40 ⁰ C	62.0 to 64.7
(b) Saponification value	186 to 196
(c) Iodine value	135 to ³ [148].
(d) Unsaponifiable matter	Not more than 1.0 per cent.
² [(e) Acid value	Not more than 6.0]
³ [(f) Bellier test. ⁴ [* * *] (Turbidity temperature Acetic Acid method]	Not more than 16 ⁰ C

1. Added by S.R.O. 1687, dated 14th July, 1956.
2. Subs. by G.S.R. 436 (E) dated 8th April, 1988 (w.e.f. 8th April, 1988).
3. Added by G.S.R. 425, dated 4th April, 1960
4. Omitted by G.S.R. 74, dated 31st December, 1965.

²[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. It shall conform to the following standards

(a) Butyro-refractometer reading at 40 ⁰ C	58.0 to 60.0
(b) Saponification value	174 to 177
(c) Iodine value	99 to 105
(d) Unsaponifiable matter	Not more than 1.0 per cent.
¹ [(e) Acid value	Not more than 6.0]

1. Subs. by G.S.R. 436 (E), dated 8th April, 1988 (w.e.f. 8th April, 1988 (w.e.f. 8th April 1988).
2. Added by S.R.O. 1687, dated 14th July, 1956.

1[A. 17.11.-"Til oil (Gingelly or sesame oil)"] means the oil expressed from clean and sound seed of tit (*Sesamum indicum*), black, brown, white or mixed. It shall be clear, free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances, or mineral oil. It shall conform to the following standards:

(a) Butyro-refractometer reading at 40°C	58.0 to 61.0
(b) Saponification value	188 to 193
(c) Iodine value	² [103 to 120].
(d) Unsaponifiable matter	Not more than 1.5 per cent.
² [(e) Acid value	Not more than 6.0]
⁴ [(f) Bellier test. [Turbidity temperature Acetic Acid method]	Not more than 22°C.]

³[Provided that the oil obtained from which sesame seeds grown in Tripura, Assam and West Bengal shall conform to the following standards

(a) Butyro-refractometer reading at 40°C	60.0 to 65.0
(b) Saponification value	185 to 190
(c) Iodine value	115 to 120
³ [(d) Unsaponifiable matter	Not more than 6.0]
(e) Acid value	Not more than 2.5 per cent.
(f) Bellier test. [Turbidity temperature Acetic Acid method]	Not More than 22°C.]

- 1. Added by S.R.O. 1687, dated 14th July, 1956.**
- 2. Subs. by G.S.R. 910 (E), dated 27th June, 1986), for the figures to 115".**
- 3. Subs. by G.S.R. 746 (E), dated 20th September, 1985.**
- 4. Subs. by G.S. R. 74, dated 31 st December. 1965.**

²[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. it shall conform to the following standards :

(a) Butyro-refractometer reading at 40°C	61.0 to 65.0
(b) Saponification value	188 to 193
(c) Iodine value	² [110 to 135].
(d) Unsaponifiable matter	Not more than 1.0 per cent.
(e) ³ [Acid value	Not more than 6.0]
⁴ [(f) Bellier test. [Turbidity temperature Acetic Acid method]	¹ [25° To 29°C]

- 1. Subs. by G.S.R. 910 (E), dated 27th June, 1986), for the figures to 115".**
- 2. Subs. by G.S.R. 746 (E), dated 20th September, 1985.**
- 3. Subs. by G.S.R. 436 (E), dated 8th April, 1988 (w.e.f. 8th April, 1988).**
- 4. Subs. by G.S. R. 74, dated 31 st December. 1965.**

¹[A. 17. 13.-"Soyabean oil" means the oil expressed from clean and sound soyabean (Soja max) from which the major portion of the gums naturally present have been removed by hydration and mechanical or physical separation. It shall be clear, free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances or mineral oil. It shall conform to the following standards

(a) Butyro-refractometer reading at 40 ⁰ C	² [58.5 to 68.0
(b) Saponification value	189 to 195
(c) Iodine value	120 to 141
(d) Unsaponifiable matter	Not more than 1.5 per cent.
(e) ³ [Acid value	Not more than 2.5]
(f) Phosphorus	Not more than 0.02 per cent]

1. Subs. by G.S. R. 1533 (E), dated 8th July, 1968.

2. Subs. by G.S.R. 9 10 (E), dated 27th June, 1986 (w.e.f. 27th June. 1986), for the figures and word "61.7 to 69.5".

3. Subs. by G.S.R. 746 (E), dated 20th September, 1985.

³[A. 17. 14. - "Maize (Corn) oil" means the oil, extracted from the grain of clean and sound seeds of Zea mays L. Fam Graninae, refined. It shall be free from rancidity, suspended, or other foreign matter, separated water, added colouring or flavouring substances or mineral oil. It shall conform to the following standards:

(a) Butyro-refractometer reading at 40 ⁰ C	56.7 to 62.5
(b) Saponification value	187 to 195
(c) Iodine value	¹ [103 to 128].
(d) Unsaponifiable matter	Not more than 1.5 per cent.
(e) ² [Acid value	Not more than 0.50.]

1. Subs. by G.S.R. 910 (E), dated 27th June, 1986), for the figures to 115".

2. Subs. by G.S.R. 746 (E), dated 20th September, 1985.

3. Ins. by G.S.R. 938. dated 26th May, 1971.

¹[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 miscellane 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 percent by weight.]

1. Ins. by G.S.R. 24(E), dated 15th January, 1991 (w.e.f. 15th April, 1991).

¹[A. 17. 15. 01-"Interesterified vegetable fat" means an edible fatty material that has been so treated as to bring about a rearrangement of fatty acid positions within the glyceride entities and hence a change in the physical properties like melting point, viscosity, specific gravity and the like with very little change in the constitution of the fatty acids themselves by a process of interesterification of the essentially neutral edible oil or fat, singly or in mixtures generally through the use of alkaline catalysts exemplified by sodium or potassium metals, of their ethoxides 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 percent;
- (v) The melting point as determined by capillary slip method shall be from 31⁰C to 41⁰C both inclusive;
- (vi) The Butyro-refractometer reading at 40°C, shall not be less than 48:
- (vii) It shall not have unsaponifiable matter exceeding 2.0 percent.;
- (viii) It shall not have free fatty acids (calculated as oleic acid) exceeding 0.25 percent. ;
- (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 percent. 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 Lavibond 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.]

1. Ins. by G.S.R. 24(E), dated 15th January, 1991 (w.e.f. 15th April, 1991).

¹[A. 17. 16.- “Almond oil” means the oil expressed from the seed of *Prunus amygdalus Batach* var. *Dulcis* Koehne (sweet almond) or of *Prunus amygdalus Bathch* 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 substance or mineral oil. It shall conform to the following standards:

Butyro-refractometer reading at 40 ⁰ C	54-57
Saponification value	186 to 195
Iodine value	96 to 109.
² [Acid value	Not more than 60 ⁰ C.]
Bellier test. [Turbidity temperature Acetic Acid method]	Not more than 60 ⁰ C.]

1. **Ins by G.S.R. 133, dated 23rd January, 1973.**

2. **Subs. by G.S.R. 436 (E), dated 8th April, 1988 (w.e.f. 8th April, 1988).**

²[A. 17.17.-”Water-Melon seed oil” means the oil extracted from the clean, sound seeds of the fruit of water-melon (*Citrullus vovllgaris* Schard.) (family: Cucurbitaceae). It shall be clear, free from rancidity, adulterants, sediment, suspended and other foreign matter, separated water, added colouring and flavouring substances and mineral oil. It shall conform to the following standards:

(a) ³ [Moisture and volatile matter]	Not more than 0.25 percent,
(b) Butyro-refractometer reading at 40 ⁰ C	55.6 to 61.7
(c) Saponification value	190-198
(d) Iodine value	115-125
¹ (e) Acid value	Not more than 6.0]
(f) Unsaponifiable matter	Not more than 1.5 percent.]

1. **Subs. by G.S.R. 436 (E), dated 8th April, 1988 (w.e.f. 8th April, 1988).**

2. **Ins. by G.S.R. 55 (E), dated 31st January, 1979, published in the Gazette of India. Extraordinary Pt. II. Sec. 3 (0. dated 31 st January, 1979.**

3. **Subs. by G.S.R. 481. dated 16th September, 1993.**

¹[A. 17. 18.- Imported rapeseed oil (Torika- ten means-

(a) The oil obtained from clean and sound ²[rapeseed grown abroad] belonging to campestris juncea. or napus varieties of brassica, by the method of expression or solvent extraction and imported into India, or

(b) ²[the oil produced in India) obtained from clean and sound rapeseed belonging to campestris juncea or napus varieties of brassica by the method of expression of solvent extraction. It shall be clear, free form rancidity, suspended or other foreign matter, separated water, added colouring or flavour-ing substances of mineral oil. It shall conform to the following standards, namely:

(a) Butyro-refractometer reading at 40 ⁰ C	51.0 to 64.8
or	
Refractive Index at 40 ⁰ C	1.4600-1.4690

(b) Iodine value (Wijs 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) Test for Hydrocyanic acid (Ferric Chloride Test)	Passes the Test
³ [(g) Acid value	Not more than 6.0
⁴ [(f) Bellier test.	Not more than 19.0 ⁰ C

[Turbidity temperature Acetic Acid method]

(Turbidity temperature-Acetic acid method)]

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 ⁵[acid value which shall not be more than 0.61. Additionally, it shall have Flash Point (Penske-Marten closed method) not less than 250⁰C.

1. **Ins. by G.S.R. 7 1 0 (E), published in the Gazette of India. Extraordinary. Pt. II, Sec. 3 (i), dated-22nd December, 1980.**
2. **Subs. by G.S.R. 436 (E), dated 8th April, 1988 (w.e.f. 8th April, 1988).**
3. **Omitted by G. w.e.f. 8th April, 1988).**
4. **Subs. by G.S.R. (to be effective after 3 months from 15th January, 1991).**
5. **Subs. by G.S.R. 436 (E), dated 8th April, 1988 (w.e.f. 8th April, 1988).**

A. 17. 19.-"Palm oil" means 'he 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. It shall conform to the following standards, namely:

(a) Butyro-refractometer reading at 50 ⁰ C	35.5-44.0
or	
Refractive Index at 50 ⁰ C	1.4491-1.4552
(b) Melting point (capillary slip method)	Not more than 37 ⁰ C
(c) Iodine value (Wijs method)	45-56
(d) Saponification value	195-205
(e) Unsaponifiable matter	Not more than 1.2 percent.
(f) ¹ [* * *]	Not more than 10.0

Acid value.

²[Indigenously produced Raw Palm Oil obtained by method of expression may be supplied for human consumption as Such provided acid value is not more than 6.0. But palm oil imported into the country or produced by solvent extraction shall be refined before it is supplied for human consumption and it shall conform to the standards laid down under A. 17. 15. Additionally, it shall have Flash Point (Penske-Marten closed method)-Not less than 250⁰C].

1. **Omitted by G.S.R. 436 (E), dated 8th April. 1988 (w.e.f. 8th April, 1988).**
2. **Subs. by G.S.R. 481 . dated 8th September, 1993 (w.e.f. 2nd April. 1994).**

A. 17. 20.-Palmolein means the liquid fraction obtained by fractionation of palm oil obtained from the fleshy mesocarp of fruits of palm oil (*Elaeis Guineensis*) tree by the method of expression or solvent extraction. It shall be clear, free from rancidity, suspended or other foreign matter, separated water, added colouring and flavouring substances or mineral oils. It shall conform to the following standards namely:

(a) Butyro-refractometer reading at 40 ⁰ C	43.7-52.5
or	
Refractive Index at 40 ⁰ C.	1.4550-1.4610
(b) Iodine value (Wijs method)	54-62
(c) Saponification value	195-205
(d) Cloud point	Not more than 18 ⁰ C
(e) Unsaponifiable matter	Not more than 1.2 percent.
(f) * * * *]	Not more than 3.0 percent.
or	
Acid value	Not more than 6.0

Further, if the extracted palmolum is obtained by the method of solvent extracted palm oil. it shall be refined before it is 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 (Penske Marten closed method)-not less than 250⁰C.

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 for solvent extraction. It shall be clear, free from rancidity suspended or other foreign matter, separated water, added colouring and flavouring substances or mineral oil, it shall conform to the following standards, namely:

(a) Butyro-refractometer reading at 40 ⁰ C	35.3-39.5
or	
Refractive Index at 40 ⁰ C	1.4490-1.4520
(b) Iodine value (Wijs method)	10-23
(c) Saponification value	237-255
(d) Unsaponifiable matter	Not more than 1.2 percent.
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 (Penske-Marten closed method)-not less than 250⁰C.

A. 17.22-Sunflower seed oil means the oil obtained from clean and sound sunflower seeds or cake from the plant *Helianthus annas* Linn (Family compositae) by the method or expression or solvent extraction. It shall be clear, free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances or mineral oil. It shall conform to the following standards, namely:

Butyro-refractometer reading at 40°C	57.0— ¹ [65.0]
Or	
Refractive Index at 40°C	1.4640- ² [1.4691]
(b) Iodine value (Wijs method)	100-145
(c) Saponification value	188-194
(d) Unsaponifiable matter	Not more than 1.5 percent.
³ [(e) * * *]	
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 (Penske,-Marten closed method)-not less than 250°C.]

1. Subs. by G.S.R. 481, dated 6th September, 1993.
2. Subs. by G.S.R. 90 (E), dated 24th February, 1995.
3. Omitted by G.S.R. 436 (E) dated 8th April, 1988 (w.e.f. 8th April 1988).

¹[A. 17.23.-Rice Bran oil means the oil obtained from the layer around the endosperm of rice obtained from paddy or 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, neutralized 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 hours. Rice Bran oil shall be sold for human consumption only after refining. It shall conform to the following standards, namely:

(i) ¹ [Moisture and volatile matter]	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) Iodine value (Wijs method)	90 to 105

[(v) * * *]

Acid value	Not more than 0.5 percent.
(vi) Unsaponifiable matter	Not more than 3.5 percent. by weight.
(vii) Flash point (Penske-Marten closed method)	Not less than 250°C

NOTE. - The edible oils prescribed under item A- 17 shall be free from Castor Oil.)

1. Added by G.S.R. 245 (E) dated 11th March, 1982, published in the Gazette of India. Extraordinary, Pt. II Sec.3 (i) dated 11th March, 1982 (w.e.f. 11th March, 1982) and corrected by G.S.R. 386 dated 3rd April, 1982.

1[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 oils used in the admixture is not less than 20 percent. 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. It shall also conform to the following standards, namely: -

(a) Moisture and volatile matter Not more than 0.2 percent by weight:

(b) Acid value

Natural Oil	Acid Value
(1) Both raw edible vegetable oils in the Blend	Not more than 6.0
(2) One raw edible vegetable oil and one refined edible vegetable oil in the Blend	Not more than 5.0
(3) Both refined edible vegetable oils in the Blend	Not more than 0.5

(c) Unsaponifiable matter -

(i)	Blend with rice bran oil by weight	Not more than 3.0 percent.
(ii)	Blend with other edible vegetable oils by weight	Not more than 1.50 percent
(d)	Flash point (Penske Martin, closed method)	Not less than 250 ⁰ C.]

1. Subs. by G.S.R. G.S.R. 91 (E), dated 7th February, 1992.

1[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 and other vegetable and animal fats. Antioxidants TBHQ upto 0.02 percent. and citric acid upto 0.02 percent, may be added and shall be so stated on the label. It shall conform to the following standards:

1. Moisture - Not more than 0. 1 percent. by weight

2. Colour in 5¼⁰ -6
Cellon the Lovibond scale expressed as Y + 5R, not deeper than
3. Refractive index - 1.4630-1.4690
4. Saponification value - 189-202
5. Iodine value - 107-120
6. Acid value - Not more than 0.50
7. Unsaponifiable matter - Not more than 1.5 percent. by weight.
8. Linolenic acid (C 18 :3) - Not more than 3 percent. by weight.
9. Cloud Point (°C) - Not less than 10⁰C
10. Trans-fatty Acid - Not more than 10 percent. by weight.
11. Flash point (Penske
Marten closed method) - Not less than 250⁰C

1. Ins. by G.S.R. 784 (E), dated 28th September, 1992 (w.e.f. 28th September, 1992).

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 degree C. It shall be clear or 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. Antioxidants TBHQ upto 0.02 percent, and citric acid upto 0.02 percent. may be added and shall be so stated on the label. It shall conform to the following standards

1. Moisture - Not more than 0.1 percent. by weight
2. Colour in 5¼⁰ -6
Cellon the Lovibond scale expressed as Y + 5R, not deeper than
3. Refractive index at 40⁰C - 1.4630- 1.4670
4. Saponification value - 189-202
5. Iodine value - 95-110
6. Acid value - Not more than 0.50
7. Unsaponifiable matter - Not more than 1.5 percent. weight
8. Linolenic acid (c. 18 : 3) - Not more than 3 percent. by weight
9. Cloud Point - Not less than 25⁰C
10. Trans-fatty Acid - Not more than 10 percent. By weight
11. Flash Point (Penske Marten closed method) - Not less than 250⁰C

1[A. 18.-Cereals]

1. Added by G.S.R. 1687, dated 14th July, 1956.

1[A. 18. 01.- 2[Atta or resultant atta"] means the coarse product obtained by milling or grinding wheat . It shall conform to the following standards:

- | | | |
|-----|---|-----------------------------|
| (a) | Moisture
(when determined by heating
133-130°C, for 2 hours). | Not more than 14.0 percent. |
| (b) | Total ash (on dry weight basis). | Not more than 2.0 percent. |
| (c) | Ash insoluble in dilute HCl (on dry weight basis) | Not more than 0.15 percent. |
| (d) | Gluten (on dry weight basis) | Not less than 6.0 percent. |
| (e) | Alcoholic acidity (with 90 percent. alcohol)
expressed as H ₂ SO ₄ (on dry weight basis) | Not more than 0.18 percent. |

³[It shall be free from Rodent hair and excreta.]

1. Subs. by G.S.R. 1809, dated 3rd October, 1970.
2. Subs. by G.S.R. 109 (E), dated 26th February, 1983, for the word "Atta" (w.e.f. 26th February 1983).
3. Subs. by G.S.R. 41 (E), dated 29th January, 1997 (w.e.f. 29th January, 1997).

¹[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.

²[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 ³[0.35] parts by weight of calcium carbonate. It shall be free from Rodent hair and excreta.]

1. Added by G.S.R. 425, dated 4th April, 1960.
2. Added by G.S.R. 1687, dated 14th July, 1956.
3. Corrected by G.S.R. 286 (E), dated 29th May, 1997.

¹[A.18.01.02.-"Protein rich.(Paushtik) atta" means the product obtained by mixing wheat atta with groundnut flour ²[or Soya flour, or a combination of both) up to an extent of 10.0 percent. ³[Soya flour which is a solvent extracted flour used in such mix shall conform to the standards of Soya flour laid down under Solvent Extracted Oil, Deoiled Meal and Edible Flour (Control) Order, 1967). It shall be free from insect or fungus infestation, odour and rancid taste. It shall not contain added flavouring and colouring agents or any other extraneous matter. It shall conform to the following standards:

Moisture	Not more than ⁴ [14.0] percent. on dry basis.
Total ash	Not more than 2.75 percent. on dry basis
Ash insoluble in dilute HCl	Not more than 0. 1 percent. on dry basis.
Total protein (N x 6.25) on dry basis.	Not less than 12.5 percent. on dry on dry basis.
Crude fibre	Not more than 2.5 percent. on dry basis.
[Alcoholic acidity (with 90 per cent alcohol) expressed as H ₂ SO ₄	Not more than 0. 12 percent."

It shall be free from Rodent hair and excreta.)

- 1. Added by G.S.R. 1533, dated 8th July. 1968.**
- 2. Ins. by G. S. R. 731 (E). dated 10th December, 1991.**
- 3. Added by. G.S.R. 425, dated 4th April, 1960.**
- 4. Corrected by G.S.R. 2163, dated 2nd December, 1968.**

¹[A.18.02.-Maida ²(Wheat flour")] means the fine product made by milling or grinding wheat and bolting or dressing the resulting wheat meal. It shall conform to the following standards:

- Moisture-Not more than 14.0 percent. when determined by heating at 130-133⁰C for 2 hours.).
- Total ash (on dry weight basis)-Not more than 1.0 percent.
- Ash insoluble in dilute HCl (on dry weight basis)-Not more than 0.1 per cent.
- Gluten (on dry weight basis)-Not less than 7.5 percent.
- Alcoholic acidity (with 90 percent. alcohol) expressed ash H₂SO₄(on dry weight basis)-Not more than ³[0. 12] percent.

⁴[It shall be free from Rodent hair and excreta.]

⁵[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:

- (i) Benzoyl peroxide (max.) 40 ppm.
- (ii) Potassium bromate (max.) 20 ppm.
- (iii) Ascorbic acid (max.) 200 ppm.¹

1. Subs. by G.S.R. 1809, dated 3rd October, 1970.
2. Ins. by G.S.R. 1564, dated 17th November, 1962.
3. Subs. by G.S.R. 63 (E), published in the Gazette of India, Extraordinary, Pt. II, Sec. 3 (i), dated 5th February, 1976 (w.e.f. 5th August, 1976).
4. Subs. by G.S.R. 41 (E), dated 29th January, 1997 (w.e.f. 29th January, 1997).
5. Ins. by G.S.R. 1417, dated 20th September, 1976 published in the Gazette of India, Pt. II, Sec. 3 (i), dated 2nd October, 1976 (w.e.f. 2nd October, 1976).

¹[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.

²[The calcium carbonate powder, if added for fortification, shall be in such amount that 100 parts by weight of fortified ³[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.]

1. Added by G.S.R. 425, dated 4th April, 1960.
2. Ins. by G.S.R. 1564, dated 17th November, 1962.
3. Corrected by G.S.R. 286 (E), dated 29th May, 1997.

¹[A.18.02.02.-"Protein rich Paushtik² Maida" means the product obtained by mixing maida (wheat flour) with groundnut flour up to an extent of 10.0 percent. ³[Soya flour which is a solvent extracted flour used in such mix shall conform to the standards of soya flour laid down under the Solvent Extracted Oil, Deoiled Meal and Edible Flour (Control) Order 1967.] It shall be free from insect or fungus infestation, odour and rancid taste. It shall not contain added flavouring and colouring agents or any other extraneous matter. It shall conform to the following standards:

Moisture	Not more than ⁴ [14.0] percent.
Total ash	Not more than 1.4 percent.
Ash insoluble in dilute HCl	Not more than 0.1 percent. on dry basis.
Total protein (N x 6.25)	Not less than 12.5 percent. on dry basis.
Crude fibre	Not more than 0.53 percent. on dry basis.
Alcoholic acidity (with 90 per cent. alcohol) expressed as H ₂ SO ₄	Not more than 0.12 percent.
⁵ (Gluten-	Not less than 7.0 percent. on dry basis.

It shall also be free from Rodent hair and excreta.]

- 1. Added by G.S.R. 1533, dated 8th July, 1968.**
- 2. Ins. by G.S.R. 731 (E), dated 10th December, 1991.**
- 3. Corrected by G.S.R. 286 (E), dated 29th May, 1997.**
- 4. Corrected by G.S.R. 2163, dated 2nd December, 1968.**
- 5. Subs. by G.S.R. 1809, dated 3rd October, 1970**

¹[**A. 18.03.-Semolina** (“**suji or rawa**” means the product prepared from wheat by process of grinding and bolting. It shall be free from musty smell and off-odour and shall be creamy yellow in colour. It shall conform to the following standards

- (a) Moisture-Not more than 14.5 percent. (when determined by heating 130- 133⁰C, for 2 hours.).
- (b) Total ash (on dry weight basis)-Not more than 1.0 percent.
- (c) Ash insoluble in the dilute HCl (on dry weight basis)-Not more than 0.1 percent.
- (d) Gluten (on dry weight basis)-Not less than 6.0 percent.
- (e) Alcoholic acidity (with 90 percent. alcohol) expressed as H₂SO₄(on dry weight basis). Not more than 0.18 percent.

²[It shall be free from Rodent hair and excreta.]

- 1. Subs. by G.S.R. 1809, dated 3rd October, 1970**
- 2. Subs. by G.S.R. 41 (E), dated 29th January, 1997 (w.e.f 29th January, 1997).**

¹[**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.]

²[Besan shall conform to the following standard

(a) Total ash Not more than 5 percent.

(b) Ash insoluble in HCl Not more than 0.5 percent.

1. Added by G.S.R, 1211, dated 9th December, 1958 and subsequently substituted by G.S.R. 74, dated 31st December, 1965.

2. Ins. by G.S.R, 1340 dated 24th October, 1961,

1 [IA.18.05.-[Pearl Barley or Barley (Jou)] 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 percent. by weight.

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

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

- | | |
|---|-----------------------------|
| (i) Total ash (on dry basis)- | Not more than 1.0 percent. |
| (ii) Ash insoluble in dilute hydrochloric acid (on dry basis)- | Not more than 0.1 percent. |
| (iii) Crude fibre (on dry basis)- | Not more than 0.5 percent. |
| (iv) Alcoholic acidity (as H ₂ SO ₄ with 90 percent. alcohol).] | Not more than 0.10 percent. |

1. Subs. by G.S.R, 74, dated 31st December 1965.

1[A. 18.05.01.-” [Whole Meal Barely Powder of Barley flour or Chocker yekt Jou ka Churan]” means the product obtained by grinding clean and sound dehusked barley (*Hordeum vulgare* or *Hordeum distichon*) grains. it shall conform to the following standards

- | | |
|---|---|
| (a) Moisture- | Not more than 14.0 percent.
(when determined by heating at 130-133 ⁰ C. for 2 hours). |
| (b) Total ash (on dry weight basis)- | Not more than 3.0 percent. |
| (c) Ash insoluble in dilute HCl(on dry weight basis)- | Not more than 0.5 percent. |
| (d) Alcoholic acidity (with 90 percent. alcohol) expressed as H ₂ SO ₄ (on dry weight basis)- | Not more than 0. 17 percent. |

Rodent hair and excreta shall not exceed 5 pieces per kg.]

1. Ins. by G.S.R, 938 dated 26th May, 1971 .

¹[**A. 18.06.-Food grains** meant for human consumption shall be whole or broken kernels of cereals, mallets and pulses. In addition to the under-mentioned standards to which foodgrains shall conform, they shall be free from argemone, maxicana and kesari in any form. They shall be free from added colouring matter. The foodgrains shall not contain any insecticide residues other than those specified in 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.

1. Subs. by G.S.R. 281 (E), dated 29th May, 1991.

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* perc., *Triticum doccumschubt.*, *Triticum Compactum* Host. It shall be sweet, clean and wholesome. It shall also conform to the following standards namely: -

- (i) Moisture-Not more than 14 percent. by weight (obtained by heating the pulverised grains at 130⁰C- 133⁰C for two hours).
- (ii) Foreign matter-Not more than 3 percent. by weight out of which inorganic matter and poisonous seeds, shall not exceed 1.0 and 0.5 percent. by weight, respectively. Out of total limit of poisonous seeds. dhatura and okra (*Vicia* species) shall riot exceed 0.025 and 0.2 percent. by weight respectively.
- (iii) Other edible grains-Not more than 6 percent. by weight.
- (iv) Damaged grain-Not more than 6.0 percent. 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 percent. and 0.05 percent. by weight, respectively.
- (v) Weevilled grains-Not more than 1 0 percent. by count.
- (vi) Uric acid-Not more than 100 mg. per kg.
- (vii) Mycotoxin including aflatoxin-Not more than 30 micrograms per kilogram:

¹[(viii) Rodent hair and excreta-Not more than 5 pieces per kg.]

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

1. Ins. by G.S.R. 792 (E) dated 13th December, 1995.

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 percent. be weight (obtained by heating the pulverised grains at 130⁰C- 133⁰C for two hours).

- (ii) Foreign matter-Not more than 4 percent. by weight out of which inorganic matter and poisonous seeds shall not exceed 1.0 and 0.5 percent. by weight respectively. Out of total limit of poisonous seeds, dhatura and akra (Vicia species) shall not exceed 0.025 and 0.2 percent. by weight, respectively.
- (iii) Other edible grains-Not more than 3 percent. by weight.
- (iv) Damaged grains-Not more than 5 percent. by weight.
- (v) Weevilled grains-Not more than 10 percent. by count.
- (vi) Uric acid-Not more than 100 mg. per kg.
- (vii) Mycotoxin including aflatoxin-Not more than 30 micrograms per kilogram:
- ¹[(viii) Rodent hair and excreta-Not more than 5 pieces per kg.]

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

1. Ins. by G.S. R. 792 (E) dated 13th Decmber,1995

A.18.06.03-Jowar and Bajra.-Jowar and Bajra shall be the dried mature grains of Sorghum Vulgare Pers. and Pennisetum typhgoideum 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^{OC}- 130⁰ C for two hours).
- (ii) Foreign matter-Not more than 4 percent. by weight out of which inorganic matter and poisonous seeds shall not exceed 1.0 and 0.5 percent. by weight, respectively. Out of total limit of poisonous seeds dhatura and akra (Vicia species) shall not exceed 0.025 -and 0.2 percent. by weight, respectively.
- (iii) Other edible grains-Not more than 3 percent. by weight.
- (iv) Damaged grains-Not more than 6 percent. by weight out of which ergot affected grains shall not exceed 0.05 percent. by weight.
- (u) Weevilled grains-Not more than 6 percent. by weight.
- (vi) Uric acid-Not more than 100 mg. per kg.
- (vii) Mycotoxin including aflatoxin-Not more than 30 micrograms per kilogram:

¹[(viii) Rodent hair and excreta-Not more than 5 pieces per kg.]

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

1. Ins. by G.S. R. 792 (E) dated 13th Decmber,1995

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 substance. It shall also conform to the following standards, namely:

- (i) Moisture-Not more than 16 percent. by weight (obtained by heating the pulverised grains at 130°C- 133°C for two hours).
- (ii) Foreign matter-Not more than 3 percent. by weight out of which inorganic matter shall not exceed 1 percent. by weight.
- (iii) Damaged grains-Not more than 5 percent. by weight (excluding discoloured tip).
- (vi) Weevilled grains-Not more than 10 percent. by count.
- (v) Uric acid-Not more than 100 mg. per kg.
- (vi) Mycotoxin including aflatoxin-Not more than 30 microgram per kilogram:

¹[(vii) Rodent hair and excreta-Not more than 5 pieces per kg.]

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

1. Ins. by G.S. R. 792 (E) dated 13th Decmber,1995

A.18.06.05-Masur whole.-Masur whole shall consist of lentil (*tens culinaris* Medik or *Ervum lens* Linn-or *lens esculenta* Moench). It shall be sound, clean, and wholesome. It shall conform to the following standards. Namely:

- (i) Moisture-Not more than 16 percent. by weight (obtained by heating the pulverised grains at 130°C- 133°C for two hours).
- (ii) Foreign matter-Not more than 3 percent. by weight out of which inorganic matter shall not exceed 1 percent. by weight.
- (iii) Other edible grains-Not more than 3 percent. by weight.

- (iv) Damaged grains-Not more than 5 percent. by weight.
- (v) Weevilled grains-Not more than 6 percent. by count.
- (vi) Uric acid-Not more than 100 mg. per kg.
- (vii) Mycotoxin including aflatoxin-Not more than 30 micrograms per kilogram:
- ¹[(viii) Rodent hair and excreta-Not more than 5 pieces per kg.]

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

1. Ins. by G.S.R. 792(E),dated 13th December. 1995.

A. 18.06.06 -Urd whole.-Urd whole shall consist of seeds of the pulses (phaseolus mungo Linn). It shall be sound, dry, sweet and wholesome. It shall also conform to the following standards, namely:-

- (i) Moisture-Not more than 14 percent. by weight (obtained by heating the pulverised grains at 130⁰C- 133⁰C for two hours).
- (ii) Foreign matter-Not more than 3 percent. by weight out of which inorganic matter shall not exceed 1 percent. by weight.
- (iii) Other edible grains-Not more than 4 percent. by weight.
- (iv) Weevilled grains-Not more than 6 percent. by count.
- (v) Damaged grains-Not more than 5 percent. by weight.
- (vi) Uric acid-Not more than 100 mg. per kg.
- (vii) Mycotoxin including aflatoxin-Not more than 30 micrograms per kilogram.

¹[(viii) Rodent hair and excreta-Not more than 5 pieces per kg:]

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

1. Ins. by G.S.R. 792(E),dated 13th December. 1995.

A. 18.06.07 -Moong whole.-Moong whole shall consist of seeds of green gram (*Phaseolus aurues* Roxb., *Phaseolus radiatus* Roxb.) It shall be sound, dry, sweet, wholesome and free from admixture of unwholesome substances. It shall also conform to the following standards, namely:

- (i) Moisture-Not more than 14 percent. by weight (obtained by heating the pulverised grains at 130⁰C- 133⁰C for two hours).
- (ii) Foreign matter-Not more than 3 percent. by weight out of which inorganic matter shall not exceed 1 percent. by weight.
- (iii) Other edible grains-Not more than 4 percent. by weight.
- (iv) Damaged grains-Not more than 5 percent. by weight.
- (v) Weevilled grains-Not more than 6 percent. by count.
- (vi) Uric acid-Not more than 100 mg. per kg.
- (vii) Mycotoxin including aflatoxin-Not more than 30 micrograms per kilogram.
- ¹[(viii) Rodent hair and excreta-Not more than 5 pieces per kg:]

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

1. Ins. by G.S.R. 792(E),dated 13th December. 1995.

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 percent. by weight (obtained by heating the pulverised grains at 130⁰C- 133⁰C for two hours).
- (ii) Foreign matter-Not more than 3 percent. by weight out of which inorganic matter shall not exceed 1 percent. by weight.
- (iii) Other edible grains-Not more than 4 percent. by weight.
- (iv) Damaged grains-Not more than 5 percent. by weight.

- (v) Weevilled grains-Not more than 10 percent. by count.
- (vi) Uric acid-Not more than 100 mg. per kg.
- (vii) Mycotoxin including aflatoxin-Not more than 30 micrograms per kilogram.

¹[(viii) Rodent hair and excreta-Not more than 5 pieces per kg:]

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

1. Ins. by G.S.R. 792(E),dated 13th December. 1995.

A. 18.06.09-Split Pulse (Dal) Arhar.-DalArharshall 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 substances. It shall also conform to the following standards, namely:-

- (i) Moisture-Not more than 14 percent. by weight (obtained by heating the pulverised pulses at 130⁰C- 133⁰C for two hours).
- (ii) Foreign matter-Not more than 2 percent. by weight out of which inorganic matter shall not exceed 1 percent. by weight,
- (iii) Other edible grains-Not more than 0.5 percent. by weight.
- (iv) Damaged grains-Not more than 5 percent. by weight.
- (v) Weevilled grains-Not more than 3 percent. by count.
- (vi) Uric acid content-Not more than 100 mg. per kg.
- (vii) Mycotoxin including aflatoxin-Not more than 30 micrograms per kilogram.

¹[(viii) Rodent hair and excreta-Not more than 5 pieces per kg:]

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

1. Ins. by G.S.R, 792 (E) dated 13th December, 1995.

A. 18.06. 10-Split Pulse (Dal) Moong.-Dal Moong shall consist of split seeds of green grams (phaseolus aucus Roxb, Phaseolus

raditus 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 percent. by weight (obtained by heating the pulverised pulses at 130⁰C- 133⁰C for two hours).
- (ii) Foreign matter-Not more than 2 percent. by weight out of which inorganic matter shall not exceed 1 percent. by weight.
- (iii) Other edible grains-Not more than 4 percent. by weight.
- (iv) Damaged grains-Not more than 5 percent. by weight.
- (v) Weevilled grains-Not more than 3 percent. by count.
- (vi) Uric acid content-Not more than 100 mg. per kg.
- (vii) Mycotoxin including aflatoxin-Not more than 30 micrograms per kilogram
- ¹[(viii) Rodent hair and excreta-Not more than 5 pieces per kg.¹

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

1. Ins. by G.S.R, 792 (E) dated 13th December, 1995.

A. 18.06. 11-Split pulse (Dal) Urd-Dal Urd shall consist of split seeds of pulse (phaseolus mungo Linn.). It shall be sound, dry, sweet, wholesome and free from admixture of unwholesome substances. It shall also conform to the following standards, namely:-

- (i) Moisture-Not more than 14 per cent. by weight (obtained by heating the pulverised pulses at 130⁰C- 133⁰ C for two hours).
- (ii) Foreign matter-Not more than 2 per cent. by weight out of- which inorganic matter shall not exceed 1 per- cent. by weight.
- (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 content-Not more than 100 mg. per kg.

(vii) Mycotoxin including aflatoxin-Not more than 30 micrograms Per kilogram.

¹[(viii) Rodent hair and excreta-Not more than 5 pieces per kg:]

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

1. Ins. by G.S.R, 792 (E) dated 13th December, 1995.

A. 18.06.12-Dal Chana. Dal Chana shall consist of split grains of grain (*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 13er cent. b weight (obtained by heating the pulverised pulses at 130⁰ C 1330 C for two hours).
- (ii) Foreign matter-Not more than 2 per cent. by weight out of which inorganic matter shall not exceed 1 per cent. by weight.
- (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 content-Not more than 100 mg. per kg.
- (vii) Mycotoxin including aflatoxin-Not more than 30 micrograms per kilogram.

¹[(viii) Rodent hair and excreta-Not more than 5 pieces per kg:]

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

1. Ins. by G.S.R, 792 (E) dated 13th December, 1995.

A.18.06.13 -Split pulse (Dal) Masur.-Dal Masur shall consist of dehusked whole and split seed of the lentil (*Lentil esculetita* Moerich or *Lens culinaris* Medik or *Ervtim 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 0 than 14 per cent. by weight (obtained by heating the pulverised pulses at 130⁰C- 133⁰C for two hours).

- (ii) Foreign matter-Not more than 2 per cent. by weight out of which inorganic matter shall not exceed 1 per cent. by weight.
- (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 content-Not more than 100 mg. per kg.
- (vii) Mycotoxin including aflatoxin-Not more than 30 micrograms per kilograms.
- ¹[(viii) Rodent hair and excreta-Not more than 5 pieces per kg:]

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

1. Ins. by G.S.R. 792 (E). dated 13th December, 1995.

A.18.06.14 - Any other foodgrains not specified above shall conform to the following standards, namely:-

- (i) Moisture-Not more than 16 per cent. by weight (obtained by heating the pulverised pulses at 130⁰ C- 133⁰C for two hours).
- (ii) Foreign matter- Not more than 6.0 per cent. by weight out of which inorganic matter and poisonous seeds shall not exceed 1.0 and 0.5 per cent. by weight, respectively. Out of- the total limit of poisonous seeds, dtiatura and akru (Vicia species) shall not exceed 0.025 and 0.2 per cent. by weight, respectively.
- (iii) Other edible grains-Not more than 6 per cent. by weight.
- (iv) Weevilled grains-Not more than 10 per cent. by count.
- (v) Damaged grains-Not more than 5 per cent, by weight.
- (vi) Uric acid content-Not more than 100 nig. per kg.
- (vii) Mycotoxin including allatoxin-Not more than 30 micrograms per kilogram:

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

Explanation- For the purposes of items 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 mild sticking 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 it’ present in quantities above permissible limit may have damaging or dangerous effect on health, organoleptic properties or technological performance, such as, dhatura (*D. fastuosa* Linn and *D. Stranioniuin* Linn), corn cokle (*Agrostoma githaga*, *Machai Lalliumm stramonium* 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.]

1[A. 18.07.-Biscuits including wafer biscuits shall be made from maida, vanaspati or refine dedible oil or table butter or deshi butter or margarine or ghee or their mixture.. It may contain any one or more 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 desicated coconut; dextrose: fruits and fruit products; dry fruit and nuts: egg; edible vegetable products: anylases 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 oil seeds; 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-bisulpbite 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 acid shall not exceed 1.5 per cent.)

1. Subs. by G.S.R. 109 (E), dated 26th February, 1983 (w.e.f. 27th February, 1983) and corrected by G.S.R. 39 (E). dated

1st July, 1983,

1[A.18.08. - Cornflour (maize starch) means the starch obtained from maize (*Zea Mays* L). It shall contain no added colour, flavours or other chemicals. It shall be free from dirt. Insects, larve 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 0.5 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. Of N. NaOH per 100g. of dried starch.]

1. Ins. by G.S.R. 1533 dated 8th July 1968.

A-18.09. -Cornflakes Means the product obtained from debulled, degermed and Cook corn (*Zea Mays* L.) by flaking partially drying and toasting. it shall be free from dirt. insects, larvae and impurities nd any other extraneous matter.

It shall conform to the following standards:

Moisture	Not more than 1[7.5] per cent.
Total ash excluding salt	Not more than 1.0 per cent. On dry basis
Ash insoluble in dilute HCl	Not more than 0.1 cent. On dry. basis
Alcoholic acidity (with 90 per cent. Alcohol)	Shall be equivalent to not more than 2.0ml. of N. NaOH per 100g. or dried substance.

1. Subs. by G.S.R. 63 (E), dated 5th February, 1976.

1[A. 18. 10. - Custard power mean the product obtained from maize (*Zea Mays* L.) or sago/tapioca with or without the addition of small quantities of edible without the addition of edible common salt, milk and albuminous matter ,It may contain permitted colors and flavours. It shall be free from any other foreign matter. It shall be in the form of power free rancidity, fermented any musty odour.

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.]

1. Subs. by G.S.R. 1417, dated 20th September 1976, published in the Gazette of India, Pt. II Sec, 3 (i) dated 2nd October 1976 (w.e.f. 2nd October, 1976).

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 flaur, soya flour, milk powder, spices, vitamins, minerals, by kneading the dough and extending it, it shall be free from added colour, 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 1.0 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.

1[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 of malt extract with or without addition of flavouring agents and spices. emulsifying agents, eggs, protein isolates, edible common salt, sodium or potassium bicarbonate, minerals and vitamins and without added sulfur in such a manner as to secure complete hydrolysis of starchy material and prepared in a powder or granule or flake form by roller drying, spray drying, vacuum drying or by any other process. It may contain cocoa powder. It shall be free from dirt and other extraneous matter. It shall not contain any added starch (except starch natural to cocoa powder) and added non-milk fat. It shall not contain any preservative or added colour. Malted milk food containing cocoa powder may contain added sugar.

Malted milk food shall also conform to the following standard, namely

	Malted milk food without cocoa powder	Malted milk food with cocoa powder
(a) Moisture	Not more than 5 per cent by weight	Not more than 5 per cent by weight
(b) Total protein (N x 6.25) (on dry basis)	Not less than 12.5 per cent. by weight	Not less than 11.25 per cent. By weight
(C) Total fats (on dry basis)	Not less than 7.5 per cent. by weight	Not less than 6 per cent. by weight
(d) Total ash (on dry basis)	Not more than 5 per cent. by weight	Not more than 5 per cent. By weight.
(e) Acid insoluble ash (on dry basis) (in dilute HCl)	Not more than 0.1 per cent. by weight	Not more than 0.1 per cent. by weight
(f) Solubility	Not less than 85 per cent. by weight	Not less than 80 per cent. By weight.
(g) Cocoa powder (on dry basis)	----	Not less than 5.0 per cent. by weight
(h) Test for starch	Negative	-----
(i) Bacterial Count	Not more than 50,000 per gram	Not more than 50,000 per gram

1. Subs. by G.S.R. 543 (E) dated July 1985 (w.e.f. 2nd July 1985)

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 the form of thin flakes of uniform size having a light cream colour. It shall be free from dirt, insects and insect fragments.

It shall conform to the following standards:

Moisture	Not more than 10.0 per cent.
Total ash	Not more than 2.0 per cent. On dry basis.
Ash insoluble in dilute HCl	Not more than 0.1 per cent. On dry basis.
Nitrogen	Not less than 1.8 per cent. On dry basis.
Crude fibre	Not more than 2.0 per cent. On dry basis.
Alcoholic acidity (with 90 per cent. Alcohol).	Shall be equivalent to not more than 1[8.0] ml.N. NaOH per 100g. of dried substance.

1. Subs. by G.S.R. 55 (E) dated 31st January 1979 (w, e, f.31st January, 1979)

1[A. 18. 14. -Bread. - Whether sold as white bread or wheat-meal bread or fancy bread of 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 at a, 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 or jaggery, khandsari, honey, liquid glucose, malt product, edible starches and flour edible. Round nut flour, edible soya flour, Protein concentrates and isolates, vanaspati margarine o edible oil of suitable type or butter or ghee, or their mixture, lecithin, ²[glyceryl monosterate, diacetyl tartaric acid ester of mono and diglyrerides, albumin), lime water, lysine, sorbiton, vitamins, ammonium chloride, ascorbic acid, guar, gum, spices and condiments or their extracts, fruit and fruit products (candied and crystallised or glazed) nuts and 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 0.01 percent.
Fungal alpha-amylase	Not more than 0.4 per cent.
Sodium steroyl-1-2 lactylate	Not more than 0.5 per cent.
Calcium steroyl-1-2 lactylate (singly or in combination)	
L-cystein hydrochloride	Not more than 0.009 per cent.

It may contain the following improvers in the quantities given against each on the flour mass basis.

Calcium or sodium propionate sorbic acid or its sodium,

Not more than 0.5 per cent.

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, insects and insect fragments, larvae, rodent hair and added colouring matter except any permitted food colours present as a carry-over colour in accordance with rule -64-C. in raw material 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. of dried substance
- (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.

1. Subs. by G.S.R. 1228 (E), dated 27th November, 1986 (w.e.f. 27th November, 1986), for the item as amended by G.S.R. 63 (E) dated 5th February, 1976; G.S.R 55(E) dated 31st January, 1979 G.S.R 243, dated 15th February 1980 G.S.R 55 (E) dated 2nd July 1985 G.S.R 605 (E) dated 24th July 1985 and G.S.R 852 (E) dated 13th June, 1986.

2. Subs by G.S.R. 284 (E) dated 29th May 1997 (w.e.f. 29th November, 1997).

¹[A. 19. -'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. ²[Refined sal seed fat, if used, shall not be more than 10 per cent. of the total oil mix]. 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:

³[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.

- (iv) It shall not have moisture exceeding 0.25 per cent.

- (v) The melting point as determined by the capillary slip method shall be from ⁴[31⁰ C] to ⁵[41⁰ C], both inclusive.
- (vi) The butyro-refractometer reading at 40⁰C shall not be less than 48
- (vii) It shall not have unsaponifiable matter exceeding ⁶[2.0] per cent. ⁷[but in case of vanaspati where proportion of rice bran of 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 on such vanaspati as laid down in Cl. (zzz) of rule 42.]
- (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) ⁸[It shall contain raw or refined sesame (tit) oil in sufficient quantity), so that when the ⁹[vanaspati] it mixed with refined groundnut oil in the proportion 20:80, the red colour produced by the Baudouin test shall not be lighter than 2.0 red units in I cm, cell on a Lovibond scale.
- ¹⁰[(xi) It shall contain not less than 25 I.U. of synthetic vitamin 'A' per gram at the time of packing ¹¹[and shall show a positive test for vitamin 'A' when tested by Antimony Trichloride (Carr-Price) reagent (as per ISI: 5886-1970)].
- ¹²[(xii) No anti-oxidant, synergist, emulsifier or any other such substance shall be added to it except with the prior sanction of the Government.]]
- ¹³ [(Xiii) It shall not have nickel exceeding 1.5 ppm].

1. Ins. by S.R.O. 1687, dated 14th July 1956 and subsequently amended by G.S.R. 1211, dated-20th December, 1958 and G.R. 134Q, dated 4th N6vember, 1961.
2. Ins. by GIS.R. 245 (E) dated 11th March 1982 (w.e.f 11th March, 1982).
3. Ins. by 425 dated 4th April 1960.
4. Subs. by G.S.R. 1211 dated 9th December 1958.
5. Subs. by G.S.R. 744 (E) dated 27th October 1984.
6. Added by G.S.R. 245 (E) dated 11th March 1982 (w.e.f. 11th March 1982).
7. Ins. by G.S.R. 481 dated 16th September 1993 (w.e.f 2nd October, 1993).
8. Subs. by G.S. R. 481 dated 6th September 1993 (w.e.f 2nd October, 1993).
9. Ins. by G.S.R. 245 (El. dated 11th March. 1982 (w.e.f. 11th March, 1982).
10. Subs. by G.S.R. 790 (El, dated 10th October 1983.
11. Subs. by G.S.R. 9 10 (E) dated 27th June, 1986 (w.e.f. 27th June. 1986), for the words, figures and letters “and not less than 15 I.U. of synthetic Vitamin 'A: per gmm a retail level”.
12. Ins. by G.S.R. 1340 dated 24th October 1961.

13. Ins. by G.S.R. 481 dated 16th September 1993 (w.e.f. 2nd April, 1994).

¹[**A. 19.01. -Bakery shortening** means vanaspati conforming to standard prescribed in item A. 19 except that-

(a) The melting point as determined by the capillary slip method shall not exceed 41⁰C:

(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.]

²[(C) It may contain added mono-glycerides and diglycerides as emulsifying agents.]

1. Added by G.S.R. 425, dated 4th April 1960.

2. Added by G.S.R. 245 (E), dated 11th March. 1982 (w.e.f. 11th March 1982).

¹[**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 grammes 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 per 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 (P2O5) and 0.04 per cent of nitrogen. Brewed vinegar shall not be fortified with acetic acid. 61*

²[* * *]

1. Added by S.R.O. 1687 dated 14th July 1956 and amended by G.S.R. 425, dated 4th April 1960.

2. Omitted by G.S.R. 425, dated 4th April 1960.

¹[**A.20.01. -"Synthetic vinegar"** means the product prepared from acetic acid, It shall contain not less than 3.75 grammes 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 parts per million,
- (d) Any colouring matter, except caramel.

Synthetic vinegar shall be distinctly labelled as “Synthetic prepared from acetic acid].

1. Ins. by G.S.R. 425 dated 4th April. 1960.

¹[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 100⁰C, it shall not lose more than ²[16 per cent. of its weight.]
- (c) Water insoluble residue (dried at 100⁰C) shall not be more than 25 per cent by weight.

³[Water insoluble matter shall be determined by boiling water.]

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

⁴[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.]

- 1. Ins. by S.R.O. 1687 dated 14th July. 1956.**
- 2. Subs. by G.S.R. 11 (E) dated 4th January. 1985.**
- 3. Ins. by G.S. R. 74 dated 31st December 1965.**

4. Ins. by G.S. R. 290 (E) dated 14th April 1981 (w.e.f. 13th October 1981).

¹**[A.22. -Gelatine** 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. 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 1.000 parts per million of sulphur dioxide;
- (d) Less than 15 per cent. of nitrogen on dry weight basis.

Gelatine meant for human consumption should be labelled as “Gelatin-Good Grade”.]

²[* * *]

- 1. Subs. by G.S.R. 205 dated 13th February 1974 (w.e.f. 23rd May 1974).**
- 2. Omitted by G.S.R. 1533 dated 8th July. 1968.**

¹**[A.25. -Sweets and confectionery:**

- 1. Ins. by G.S.R. 74 dated 31st December 1965.**

¹**[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 lacto-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 extracts, coffee extract, chocolate, and 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), carmauba 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;
- (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 food grade mineral oil (not agents; exceeding 0.2 per cent. by weight) stearic acid (food grade), glycerine (food grade):
- (xviii) Permitted ani-oxidants;
- (xix) Permitted colouring matter;
- (xx) Permitted stabilizing and emulsifying agents:
- (xxi) Flavouring

- (xxii) Acidulants, such as, citric acid, tartaric acid, malic acid (food grade);
- (xxiii) Jellifying agent, such as, gelatine (food grade), agar-agar, sodium carboxymethyl cellulose;
- (xxiv) Permitted preservatives;
- (xxv) Edible foodgrains, edible seeds;
- (xxvi) Calcium bicarbonate, calcium carbonate;
- (xxvii) Baking powder;
- (xxviii) Gulkand, gulabanaafsha, mulathi:
- (xxix) Puffed rice:
- (xxx) China grass;
- (xxxi) Eucalyptus oil, camphor, menthol oil crystals, and proper mint oil;
- (xxxii) Thymol:
- (xxxiii) Edible oil seed flour and protein isolates
- (xxxiv) Gum Arabic and other edible gum.

It shall not contain artificial sweeteners.

Mineral oil (food grade) if used as a lubricant, shall not exceed 0.2 per cent. by weight.

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 to the following additional requirements as shown against each:

- (1) Milk toffee--

- (i) Total protein IN 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.

It may contain sulphur dioxide in concentration not exceeding 350 parts per million;]

2[* * *]

1. Subs. by G.S. R. 437 (E) dated 8th April 1988 (w. e. f. 8th October 1988).
2. Omitted by G.S.R. 437 (E), dated 8th July, 1988 (8th October, 1988).

¹[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 gelatine, 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 nuts 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) Cordamom powder or extracts:
- (xii) Cocoa powder or extracts;
- (xiii) Protein isolates;
- (xiv) Coffee extracts or its flavour:
- (xv) Permitted flavouring agents;
- (xvi) Acidulants, such as, tartaric acid, malic acid and citric acid (food grade);
- (xvii) Permitted colouring matter;
- (xviii) Permitted colouring matter;
- (xix) Vitamins and minerals
- (xx) Sodium bicarbonate;
- (xxi) Lubricants, such as, calcium, magnesium or sodium salts or stearic acid talc (not exceeding 0.2 per cent.) icing sugar, mineral oil (food grade): stearic acid (food grate), glycerine (food grade).

It shall not contain artificial sweeteners.

Mineral oil (food grade), used as lubricant, shall not exceed 0.2 per cent. by weight.

It shall also conform to the following standards

- (i) Sucrose content-Not less than 85.00 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.

It may contain sulphur dioxide in concentration not exceeding 350 parts per million.]

1. Ins. by ibid, (w.e.f. 8th October, 1988).

¹[**A.25.02.01**--chewing gum and bubble gum in shall be prepared from chewing gum base or bubblegum 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 rosin
11. Glycerol ester of partially hydrogenated gum or wood rosin
12. Natural resin
13. Polyvinyl acetate
14. Agar (food grade)

It may also contain any of the following ingredients, namely

- (a) Glycerine;
- (b) Malt;
- (c) Milk powder’;
- (d) Chocolate;
- (e) Coffee;
- (f) Gelatin, food grade;
- (g) Permitted flavours;
- (h) Permitted colours;
- (i) Permitted anti-oxidants;
- (j) Permitted preservatives;
- (k) Permitted emulsifiers:
- (l) Sorbitol;

- (m) Lubricants, such as starch, talc, stearic acid, icing sugar, paraffin wax or liquid paraffins, food grade, or other food grade mineral oil;
- (n) Water, potable:
- (o) Acidulants, food-grade;
- (p) Nutrients like vitamins, minerals. proteins:
- (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, fifth adulterants and harmful ingredients. It shall also conform to be following standards, namely

Ingredients	Chewing gum	Bubble gum
(i) Gum	Not less than 12.5 per cent. by weight	Not less than 14.0 per cent. by weight.
(ii) Moisture	Not more than. 3.5 per cent. by weight	Not more than 3.5 per cent. by weight.
(iii) Sulphated ash	Not more than 9.5 per cent. by weight	Not more than 11. 5 per cent. by weight.
(iv) Acid insoluble ash	Not more than, 2.0 per cent. by weight	Not more than 3.5 per cent. by weight.
(v)Reducing sugars (calculated as dextrose.)	Not less than 4.5 per cent. by weight	Not less than. 5.5 per cent. by weight.
(vi) Sucrose	Not more than 70.0 per cent. by weight	Not more than 60.0 per cent. by weight.]

1. Ins. by G.S.R. 109 (E) dated 26th February, 1983 (w.e.f. 26th February, 1983).

¹[**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 reduced cocoa powder with Or without addition of sugars, coco a butter, milk solids including milk fat and non Prohibited flavouring agents. The Chocolates shall not contain any vegetable fat other than cocoa butter.

The material shall be free from rancidity or other off odour, insect and fungus infestation, fifth, added colouring matter, adulterants and an harmful or injurious matter. Provided that filled Chocolates may contain permitted food colours.

The chocolates shall be, of the following types:-

Milk chocolates are 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 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 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 Chocolate 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 per cent. 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.

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.

In addition to the ingredients mentioned above, the chocolate may contain one or more of the Substances as outlined below under different brands or chocolates: -

1. Milk Chocolates, Plain Chocolates, Blended Chocolates, White Chocolates and Composite Chocolates

- (a) Edible salt,
- (b) Non-prohibited flavouring agents,
- (c) Permitted emulsifying agents,

(d) Spices and condiments.

2. Filled Chocolates: -

- (a) Permitted antioxidants,
- (b) Permitted emulsifying and stabilising agents,
- (c) Permitted preservatives,
- (d) Permitted food colours and non-prohibited flavouring agents,
- (e) Permitted acidulants such as citric acid, tartaric acid, malic acid (food

Chocolates shall also conform to the following standards namely: -

Sl. No. Characteristics	Requirements for					
	Milk Chocolate	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	25
2. Milk fat (on dry basis) per cent. by weight. Not less than	2	2	-	-	2	-
3. Cocoa solids (on moisture-free and fat-free basis) per cent. by weight.	2.5	2.5	12	12	-	3.0
Not less than						
4. Milk solids (on moisture-free and fat-free basis) per cent., by weight.	10.5	10.5	-	-	10.5	1/9
Not less than/Not more than						
5. 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	0.2

1. Ins. by G.S.R. 283 (E) dated 29th May 1997 (w.e.f.) 29th November 1997).

A.26.-Food colours

¹[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 per cent. (M/V) Solution in distilled water.	- Yellow
Colour Index Number (1975)	- No. 19140
Class	- Monoazo
Chemical Name	- Trisodium salt of 5-hydroxy- I -p- sulphophenyl-4-(p-sulphopheny- lazo) pyrazol-3-carboxylic acid.
Empirical Formula	- $C_{16}H_9N_4O_9S_2Na_3$
Molecular Weight	- 534.37
Solubility	- Soluble in water.
General Requirements-	Sparingly soluble in ethanol.

The material shall conform to the requirements prescribed in Table overleaf: -

1. Subs. by G.S.R. 550 (E), dated 17th September, 1997 (w.e.f. 17th September, 1997).

TABLE

Sl. No.	Characteristic	Requirement
1	2	3
1.	Total dye content, corrected for Sample dried at 105 ± 1^0 for 2 hours, per cent. by mass, Min.	87
2.	Loss on drying at 135^0C 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 other extracts, per cent by max, 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

It shall be free from mercury, copper and, chromium in any form, aromatic amines, aromatic nitro compounds, aromatic hydrocarbons, and cyanides.

A.26.02.-Sunset Yellow

Common Name	- Sunset Yellow
Synonyms	- FD and C Yellow No. 6, Jauns Orange S, C. 1. Food Yellow 3, -Orange 2, Janune soil, EEC Serial No. E 10
Colour of 0. 1 per cent.	- Orange
(M/V) solution in distilled water.	- No. 15985
Colour Index Number (1975)	
Class	- (1975) Monoazo.
Chemical Name	- Disodium salt of 1.(4-sulpho-phenylazo)-2-naphthol-6-sulphonic acid
Empirical Formula	- $C_{10}H_{10}N_2O_7S_2Na_2$
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: -

TABLE-REQUIREMENTS FOR SUNSET YELLOW, FCF

Sl. No.	Characteristic	Requirement
1.	Total dye content, corrected for sample at $105 \pm 1^{\circ}\text{C}$ for 2 hours, per cent. 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.]

[A.26.03.-Amaranth. * * *]

[A.26.04.- Erythrosine

Common Name

- Erythrosine

Synonyms

- FD and C Red No. 3, C.I. Food Red 14, LB-Rot-I

Colour of the 0.1 per cent.

- Red

(M/V) solution in distilled water.

Colour Index Number (1975)

- No.45430

Class

- Xanthene

Chemical Name

- Disodium or dipotassium salt of 2', 4', 5', 7', tetraiodo-fluorescein

Empirical Formula

- $C_{20}H_6O_5I_4NO_2$

Molecular Weight

- 879.87 (Disodium Salt)

Solubility

- Soluble in water

General Requirements-

Soluble in ethanol

The material shall conform to the requirements Prescribed In Table below:-

TABLE-REQUIREMENTS FOR ERYTHROSINE

Sl. No. 1	Characteristic 2	Requirement 3
1.	Total dye content, corrected for sample dried at 105 °C for 2 hours, per cent. 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.	Ether extractable matter (alkaline), per cent. by mass, Max.	0.2
5.	Inorganic Iodide, per cent. by mass as sodium iodide, Max.	0.1
6.	Subsidiary colouring matters except fluorescein, per cent. by mass, Max.	4

7. Fluorescein, mg/kg, Max.	20
8. Organic compounds other than colouring matter	
(a) Tri-todoresorcinol, per cent. by mass, Max.	0.2
(b) 2, (2, 4-dihydroxy-3, 5-di-iodobenzoyl) benzotc 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, aromatic nitro compounds, aromatic hydrocarbons, and cyanides.

A.26.05. -Indigo carmine

Common Name	- Indigo carmine
Synonyms	- Indigotine. FD and C Blue No. 2, CI food Blue 1, EEC Serial No. E 132 L-Blue 2
Colour of the 0.1 per cent. (M/V) solution in distilled water.	- Blue
Colour Index Number (1975)	- No. 73015
Class	- Indigold
Chemical Name	- Disodium Salt of indigottne-5, 5'-Disulphonic acid
Empirical Formula	- $C_{16}H_8N_2O_8S_2Na_2$

Molecular Weight

- 466.36

Solubility

- Soluble in water, sparingly soluble in ethanol;

General Requirements-

The material shall conform to the requirements prescribed in Table below: -

TABLE-REQUIREMENT FOR INDIGO CARMINE

SI. No.	Characteristic	Requirement
1	2	3
1.	Total dye content, corrected for sample dried at $105 \pm 10^\circ\text{C}$ 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.	15
3.	Water-insoluble matter, per cent. by mass. Max.	0.4
4.	Combined ether extracts, per cent. by mass, Max.	0.4
5.	Subsidiary dyes, per cent. by mass, Max.	3.0
6.	Isatin sulphonic acid, per cent. by mass, Max.	1
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.]

¹[A.26.06.-²-arotene:

² -Carotene is obtained as dark violet hexagonal prisms when crystallized from benzene-methanol, Solution; or as red rhombic, almost quadratic plates from petroleum ether.

Synonyms-C.I. Natural yellow, 26.

Colour Index No.-(1956)-No. 75130

Class-Carotenoids.

Chemical name-All trans O-Carotene.

Empirical formula- $C_{40}H_{56}$

Molecular weight-536.89.

Melting point- $183^{\circ} 10^{\circ}C$.

Solubility. - Soluble in carbon disulphide, benzene and chloroform, moderately soluble in normal hexane, cyclohexane ether, petroleum ether and oils, practically insoluble in methanol and thanol; insoluble in water.

Spectrophotometric requirement.-The wave-lengths of absorption maxima of all trans ²-Carotene in cyclohexane (0.2 mg. per 100 ml. approximately) and in 1 cm. cell shall be 456 m¹/₄ to 484 m¹/₄ region. There shall be no cis-peak in the 330 mp to 335 m¹/₄ region.

A solution of O-Carotene in chloroform on addition of antimony trichloride solution shall give a dark blue colour having maximum absorption at a wave length of 590 m¹/₄].

Colour reaction.-When 2 ml. of concentrated sulphuric acid is added to 2 ml. of 0.2 per cent. solution of ²-Carotene in chloroform, the acid layer shall turn blue.

The material shall have a minimum purity of 96.0 per cent.

Maximum limit of metallic impurities shall be-

Arsenic (as As)	5 ppm.
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Lead (as Pb)	...	20 ppm.
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1. Ins. by G.S.R. 1417, dated 20th September, 1976, published in the Gazette India Extraordinary, Pt. II, Sec. 3 (i), dated 2nd October, 1976 (w.e.f. 2nd October, 1976).

A-26.07. -Chlorophyll.-Chlorophyll, the green pigment of plants, is extracted and widely used as colouring matter for various food items.

Synonyms-C.I. Natural Green 3: Lebensmittel-Green No. 1.

Colour-Green

Colour Index No. : (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-carbomethoxyphorbinphytyl -7 propionate. Chlorophyll b-Magnesium complex of 1, 5, 8-trimethyl-3formyl-4 ethyl-2-, vinyl-9-keto-10, carbomethoxyphorbinphytyl-7propionate.

Empirical formula- Chlorophyll a- $C_{55}H_{72}O_5N_4Mg$.

Chlorophyll b- $C_{55}H_{70}O_6N_4Mg$.

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 tests. -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 alkalies.

Maximums limits for metallic impurities shall be-

Arsenic (as As)	5 ppm.
Lead (as Pb)	20 ppm.
Copper (as Cu)	30 ppm.
Zinc (as Zn)	50 ppm.

1[A.26.08.-Caramel.-Caramel shall be prepared from the food grade carbohydrates or their combinatins 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 sulphate compounds are used.

Type-II-Caustic Sulphate Caramel-It shall be prepared by heating carbohydrates with or without acids or alkalis or their salts in the

presence of sulphate compounds; no ammonium compounds are used.

Type-III-Ammonia Process Caramel-It shall be prepared by heating carbohydrates with or without acids or alkalis or their salts in the presence of ammonium compound -, no sulphates are used.

Type-IV-Ammonia Sulphate Caramel-It shall be prepared by heating carbohydrates with or without acids or alkalis or their salts in the presence of both sulphate 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 Hydroxide

Ammonium Carbonate and Bicarbonate

Ammonium Phosphate

Ammonium Sulphate

Ammonium Sulphate, Bisulphate, Metasulphate.

Where the sulphate compounds are used, they are one or more of the following :-

It shall be 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 I below. All requirements shall be on solid basis, except metallic impurities.

1. Subs. by G.S.R. 550 (E), dated 17th September, 1997 (w.e.f. 17th September, 1997).

TABLE I-ROUTINE TEST REQUIREMENTS FOR CARAMEL

Sl. No.	Characteristics	Type I Plain	Type II Caustic Sulphite	Type III Ammonia process	Type IV Sulphite ammonia
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1	Solid contents per cent. by mass	62-77	65-72	53-83	40-75
2	Colour intensity, per cent	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 S1. 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 CARMEL

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 per cent by mass	Max. 0.3	1.3-2.5	Max. 0.3	1.4-10.0
2	Sulphur dioxide (as per SO ₂)	-	Max, 0.2%	-	Max. 0.5%
3	Total nitrogen per cent 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 polyethylene 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.

A.26.0g.-Annatto.-

Class	- Carotenoids
Code Number	- C-1 (1975) No. 75120 C-1 (1975) Natural Orange 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 nor own, 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 15⁰ except for a slight deposit of sterine or shall be in the form of a suspension. The suspension of 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 (n /v), when measured in a Lovibond Tintometer with a 1 cm Cell Spectrophotometrically/

Calorimetrically shall be not less than the following:

Yellow units	5.4
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	0.320 g
Cobalt ammonium sulphate	2.02 g
(CO ₂ SO ₄ (NH ₄) ₂ SO ₄ 6H ₂ O)	
Sulphuric acid, Sp-gr 1.84	2 ml
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 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.

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 (Q) above.

The material shall conform to the requirements prescribed in Table below: -

TABLE_REQUIREMENT FOR ANNATTO

Sl. No.	Characteristic	Requirement
1.	Carotenoid	0.24
	(a) Annatto extract in oil, expressed as bixin, per cent. by mass, Min.	
	(b) Water soluble annatto, expressed as norbixin, per cent. 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]

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 B₂, Lactoflavin and Lactoflavine.

Colour. -Yellow to orange-yellow.

Class. -Isoalloxazine.

Chemical name. - 6: 7-Dimethyl-9-(di- 1 -ribityl) -isolloxazine.

Empirical formula. -C₁₂H₂₀N₄O₆

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 444m¹/₄.

Specific rotation. -It shall be determined in a 0.5 per cent. w/v solution in a mixture of 1.5 ml. of 0.1 N 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°C.

The material shall have minimum purity of 97.0 per cent.

Maximum limit of metallic impurities shall be:

Arsenic (as As) 5 ppm.

Lead (as Pb) 10 ppm.]

¹[A.26.11. - Ponceau 4R.

Common name	Ponceau 4R
Synonyms	CI Food 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)-6,8-disulphonic acid
Empirical Formula	$C_{20}H_{11}N_2O_{10}S_3Na_2$
Molecular Weight	604.5
Solubility	Soluble in water Sparingly soluble in ethanol

The material shall conform to the requirements prescribed in Table below:-

TABLE-REQUIREMENTS FOR PONCEAU 4R

Sl. No.	Characteristic	Requirement
1	Total dye content, corrected for sample dried at $105 \pm 10^\circ\text{C}$ for 2 hours, per cent, by mass, Min.	82
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.	18

3	Water insoluble matter, per cent, by mass Max.	0.4
4	Combined other extracts, per cent, by mass Max	0.4
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

It shall be free from mercury, selenium and chromium in any form; aromatic amines, aromatic nitro compounds aromatic hydrocarbons and cyanides.]

1. Subs by G.S.R. 550 (E) dated 17th September 1997 (w.e.f. 17th September, 1997).

A-26-12.-Carniotsine:-

Common name.-Carmoisine.

Synonyms.-Azorubine, C.I. Food Red 3, E.E.C. Serial No. E. 122.

Colour of the 0. 1 per cent. (m.v.) solution in distilled-water Red.

Colour Index No.- (I 956)-No. 14720.

Class.-Monoazo.

Chemical name. - Disodium salt of 2-(4-sulpho-l- naphthylazo)-l-hydroxynaphthalene)-4-sulphonic acid.

Empirical formula. -C₂H₁₂N₂O₇S₂Na₂

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 cyanides.

¹[Carmoisine shall also comply with requirements prescribed in Table below

TABLE

Sl. No.	Characteristic	Requirement
1.	Total dye content, corrected for Sample dried at 105 ± 1 ⁰ C for 2 hours, per cent. by mass, Min.	87
2.	Loss on drying at 135 ⁰ 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]

1. Subs. by G.S.R. 550 (E), dated 17th September, 199;i (w.e.f. 17th September, 1997).

¹[A.26.13. -Fast Red E. - * *]

1. Omitted by ibid.

¹[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 in 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 are meant to be used imparting colour to food.

It may contain permitted preservatives and stabilizers.

General Requirements-For Colour Preparation & Colour Mixture-The total synthetic dye content, per cent. by mass (m/v) in the colour preparation or in the mixture shall be declared on the label of the container. In powder preparations the declared value shall be on moisture free basis and in case of liquid preparations on as in basis. The total dye content shall be within the tolerance limits given below on the declared value:

- (a) Liquid preparations +15 per cent.

-5 per cent.

(b) Solid preparations ± 7.5 per cent.

The limits of impurities shall be prescribed in Table below

TABLE-LIMITS FOR IMPURITIES

1. Water insoluble matter, per cent. by mass, Max.	1.0
(on dry basis), Max.	
2. Lead (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 hydrocarbon, 2-naphthyl aminobenzidine, an-ino-4-diphenyl (xenylamine) or their derivatives and cyanides.]

1. Subs. by *ibid.*

1[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.]

1. Ins. by G.S.R. 992, dated 4th June, 1971.

1[A.28.-Groundnut kernel (deshelled) for direct human consumption commonly known as moongphali are obtained from the plant *Arachis hypogots*. 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 for extraneous matter, such as stones, dirt, clay, etc. The kernels shall conform to the following standards, namely:

(a) Moisture	Not more than 7.0 per cent.
(b) Damaged kernel including slightly damaged kernel.	Not more than 5.0 per cent. by weight.
(c) Aflatoxin content	Not more than 30 parts per billion].

1. Ins. by G.S.R. 18 (E), dated 15th January, 1977, published in the Gazette of India, Extraordinary, Pt. II, Sec. 3 (i), dated 15th January, 1977 (w.e.f. 15th April, 1977).

1[A.29.-Beverage-Alcohol]

1. Ins. by G.S.R. 243, dated 1st March, 1980, published in the Gazette of India, Pt. II, Sec. 3 (i), dated 1st March, 1980.

1[A.29.01.-Toddy.-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 which 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 and paraldehyde.

It shall also conform to the following standards, name

- | | |
|--|-----------------------------------|
| (a) Alcohol content | Not less than 5.0 per cent. (v.v) |
| (b) Total acid as tartaric acid (expressed in terms of 100 litres of absolute alcohol) | Not more than 400 grams |
| (c) Volatile acid as acetic acid | Not more than 1000 grams.] |

1. Ins. by G.S.R. 18 (E), dated 15th January, 1977, published in the Gazette of India, Extraordinary, Pt. II, Sec. 3 (i), dated 15th January, 1977 (w.e.f. 15th April, 1977).

[A.30.-Palm Masala means the food generally taken as such or in conjunction with Pan, it may contain,-

Betelnuf, Time, coconut, catechu, saffron, cardamom, dry fruits, mulethi, sabermusa, other aromatic herbs and spilces, sugar, glycerine, glucose, permitted natural colours, menthol and non-prohibited flavours.

It shall be free from added coal tar colouring matter and any other ingredient injurious to health.

It shall also conform to the following standards, namely:

Total ash.-Not more than 8.0 per cent.by weight (on dry basis).

Ash Insoluble in dilute hydrochloric acid.-Not-more than 0.5 per cent. by weight, ton dry basis).]

[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

- | | |
|--------------------------|---|
| (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, urihydrogenated refined edible vegetable oils or interesterified fat. |
| (c) Vegetable fat spread | Fat contest will be a mixture of any two or more of hydrogenated, unhydrogenated- refined vegetable oils or interesterified fat. |

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

The word butter will not be associated while labeling the product.

It may contain edible common salt not exceeding 2 per cent. by weight in aqueous phase; milk solids- not-fat; lactic acid butyric acid, valeric acid, connamon oil, and ethyl butyrate may also be added as flavoring agent upto 0.88 per cent m/] as flavouring; Diacetyl may be added as flavouring agents not exceeding 4.0 ppm, permitted emulsifiers and stabilizers; permitted antioxidants [BHA or TBHQ] and exceeding 0.02 per cent. of the fat content of the spread; permitted class II preservatives namely sorbic acid including its sodium, potassium and calcium salts (calculated as sorbic 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. It shall be free from animal body fat, mineral oil and wax. Vegetables fat spread shall contain raw or refined Sesame oil (Til oil), in sufficient quantity so that when separated aft is mixed with refined groundnut oil in the proportion of 20:80, the red colour produced by Baudouin test shall not be lighter than 2.5 red units in 1cm. Cell on a Lovibond scale.

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

(i) Fat	Not more than 80 per cent. and not less than 40 per cent. by weight
(ii) Moisture	Not more than 56 per cent. and not less than 16 per cent. by weight.
(iii) Melting point of extracted fat (capillars slip method) in case of vegetable fat spread.	Not more than 7 ⁰ C
(iv) Unsaponifiable matter of extracted fat-	
(a) In case of milk fat and mixed fat spread.	Not more than 1 per cent by weight.
(b) In case of vegetable fat spread	Not more than 1.5 per cent.
(c) Acid value of extracted fat	Not more than 0.5

It shall be compulsorily sold in sealed packages weighing not more than 500g. under Agmark Certification 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)".]

¹[A.32-Mineral Water:

1. Natural mineral water means the mineral water obtained directly from potable natural or drilled sources like spring artesian well, drilled well or from an underground formation and not from public water supply. It shall be free from dirt, foreign matter or any other ingredients injurious to health. It shall not be transported in bulk. container for packaging or any other processing before packing.

2. Fortified mineral water means the water derived from any source of potable water which may be blended, treated/fortified with minerals salts.

Minerals water shall be packed in clean and sterile containers.

Mineral water shall also conform to the following standards, namely:

Turbidity (not more than) (NTU)	-5
Total dissolved solids (not more than) mg./ l	-1500
pH value	-6.5-8.5
Copper (as Cu) mg./ l (not more than)	-1.0
Iron (as Fe) mg/ l (not more than)	-0.3
Nitrate (as N N03), mg/ l (not more than)	-45
Residual Free Chlorine mg/ l (not more than)	-0.2
Fluoride (as F) mg/ l (not more than)	
Mercury (as Hg), mg/ l (not more than)	-1.5
Cadmium (-as Cd), mg/ l (not more than)	-0.001
Arsenic (as As), mg/ l (not more than)	-0.01
Cyanide	-0.05
Lead (as Pb) mg/ l (not more than)	-absent
Mineral Oil	-0.05
Chromium (as Cr) mg/ l (not more than)	absent
Chlorides (as Cl) mg/ l (not more than)	-0.05
Sulphates (SO ₄) Mg/ l (not more than)	-200
Alkalinity (as HCO ₃)Mg/ l (not more than)	-250
Yeast & mould count	-600
E.coli	-absent
Salmonella and Shigella	-absent
Clostridium Welchii, C. Botulinum	-absent
Bacillus cereus	-absent
Vibrio cholerae and V. Parahaemolyticus	-absent
	absent]

[Note.-Without prejudice to the standards laid down in this Appendix, whenever water is used in the manufacture or preparation of any article of food such water shall be free from micro-organism likely to cause disease and also free from chemical constituents which may impair health.]

1. Added by G.S.R. 807 (E), dated 14th November, 1994 (w.e.f. 14th November, 1994).

LIST OF THE NOTIFICATIONS SMENDING THE PREVENTION OF FOOD ADULTERATION RULES,

Principal rules of the Prevention of Food Adulteration rules, 1955, were first published in Government of India Gazette Pt. II sec. 3, sub-section (i) vide S.R.O. 2106 dated the 12th September 1955 and subsequently amended as follows by.

1. S-R-0. No. 1202	dated 26-5-1956
2. S.R.O. No. 1687	dated 28-7-1956
3. S.R-O. No. 2213	dated 28-9-1956 (Extraordinary)
4. S.R.O. No. 2755	dated 24-11-1956
The further amendments we,, Published in Pt. II, Sec. 3 (i) Of the Gazette dated 24-11-1956 of India, as follows by:	
5. G.S.R. No. 514	dated 28-6-1958
6. G.S.R. No. 1211	dated 20-12-1958
7. G.S.R. No. 425	dated 4-4-1960
8. C.S.R. No. 169	dated 11-2-161
9. G.S.R. No. 1134	dated 16-9-1961
10. G,S.R. No. 1340	dated 4-11-1961
11. G.S.R. No. 1564	dated 24-11-1962
12. G. S. R. No. 1589	dated 22-10-1964
13. G.S.R. No. 1814	dated 11-12-1965
14. G.S.R. No. 74	dated 8-1-1966
15. G.S.R. No. 382	dated 19-3-1966
16. G.S.R. No. 1256	dated 26-8-1967
17. G.S.R. No. 1533	dated 24-8-1968
18. C.S.R. No. 2163	dated'4-2-1968 (Crrigendum)
19. G.S.R. No. 532	dated 8-3-1969
20. G.S.R. No. 1764	dated 26-7-1969 (Corrigendum)
21. G,S.R. No. 2068	dated 30-8-1969
22. G.S.R. No. 1808	dated 24-10-1970
23. C-S-R. No. 938	dated 12-6-1971
24. G.S-R. No. 992	dated 3-7-1971
25. G.S.R. No. 553	dated 6-5-1972
26. G-S.R. No. 436 (E)	dated 10-10-1972
27. G.S.R. No. 133	dated 10-2-1973
28. G.S.R. No. 205	dated 23-2-1974
29. G.S-R- No. 850	dated 12-7-1975
30. G,S.R. No. 508 (E)	dated 27-9-1975
31. G.S.R. No. 63 (E)	dated 5-2-1976
32. G.S.R. No. 754	dated 29-5-1976

33.	G.S.R. No. 755	dated 29-5-1976
34.	G-S.R- No. 856	dated 12-6-1976
35.	G.S.R. No. 1417	dated 2-10-1976
36.	G,S,R- No. 4 (E)	dated 4-1-1977
37.	G.S.R. No. 18 (E)	dated 15-1-1977
38.	G,S,R. No. 651 (E)	dated 20-10-1977
39.	G.S.R. No. 732 (E)	dated 5-12-1977
40.	G.S-R. No. 775 (E)	dated 27-12-1977
41.	G.S.R. No. 36 (E)	dated 21-1-1978
42.	G.S.R. No. 70 (E)	dated 8-2-1978
43.	G.S.R. No. 238 (E)	dated 20-4-1978
44.	G.S.R. No. 393 (E)	dated 4-8-1978
45.	G.S.R. No. 590 (E)	dated 23-12-1978
46.	G.S.R. No. 55 (E)	dated 31-1-1979
47.	G.S.R. No. 142 (E)	dated 16-9-1979 (Corrigendum)
48.	G.S.R. No. 231 (E)	dated 6-4-1979
49.	G.S.R. No. 423 (E)	dated 30-6-1979 (Corrigendum)
50.	G.S.R. No. 1043 (E)	dated 11 -8- 1 9 79 (Corrigendum)
51.	G.S.R. No. 1210	dated 29-9-1979 (Corrigendum)
52.	G.S.R. No. 19 (E)	dated 28-1-1980
53.	G.S.R. No. 243	dated 1-3-1980
54.	C.S.R. No. 244	dated 1-3-1980
55.	G.S.R. No. 996	dated 8-9-1980 (Corrigendum)
56.	G.S.R. No. 579 (E)	dated 13-10-1980
57.	G-S-R. No. 652 (E)	dated 14-11-1980
58.	G.S.R. No. 719 (E)	dated 22-12-1980
59.	G-S.R. No. 23 (E)	dated 16-1-1981
60.	G-S.R. No. 205 (E.)	dated 25-3-1981 (Corrigendum)
61.	G.S.R. No. 290 (E)	dated 13-4-1981
62.	G.S.R. No. 444	dated 2-5-1981 (Corrigendum)
63.	C.S.R. No. 503 (E)	dated 1-9-1981
64.	G-S.R. No. 891	dated 3-10-1981 (Corrigendum)
65.	G.S.R. No. 1056	dated 5-12-1981 (Corrigendum)
66.	G.S.R. No. 80	dated 23-1-1982 (Corrigendum)
67.	G.S.R. No. 44 (E)	dated 5-12-1982
68.	G.S.R. No. 57 (E)	dated 11-2-1982
69.	G.S.R. No. 245 (E)	dated 11-3-1982

70.	G.S.R. No. 307 (E)	dated 3-4-1982 (Corrigendum)
71.	G.S.R. No. 386	dated 17-4-1982 (Corrigendum)
72.	G.S.R. No. 422 (E)	dated 24-5-1982
73.	G.S.R. No. 476 (E)	dated 29-6-1982
74.	G.S.R. No. 504 (E)	dated 20-7-1982 (Corrigendum)
75.	G.S.R. No. 753 (E)	dated 11-12-1982 (Corrigendum)
76.	G.S.R. No. log (E)	dated 26-2-1983
77.	G.S.R. No. 249 (E)	dated 8-3-1983
78.	G.S.R. No. 268 (E)	dated 16-3-1983
79.	G-S.R. No. 283 (E)	dated 26-3-1983
80.	G.S.R. No. 329 (E)	dated 14-4-1983 (Corrigendum)
81.	G.S.R. No. 539 (E)	dated 1-7-1983 (Corrigendum)
82.	G.S.R. No. 634	dated 9-8-1983 (Corrigendum)
83.	S.R. No. 743	dated 8-10-1983 (Corrigendum)
84.	G-S.R. No. 790 (E)	dated 10- 10- 1983
85.	G.S.R. No. 803 (E	dated 27-10-1983
86.	G.S.R. No. 816 (E)	dated 3-11-1983
87.	G-S.R. No. 829 (E)	dated 7-11-1983
88.	G.S.R. No. 848 (E)	dated 19-11-1983
89.	G.S.R. No. 893 (E)	dated 17-12-1983 (Corrigendum)
90.	G.S.R. No. 113	dated 20-1-1984 (Corrigendum)
91.	G.S.R. No. 500 (E)	dated 9-7-1984
92.	G.S.R. No. 612 (E)	dated 18-8-1984 (Corrigendum)
93.	G.S.R. No. 744 (E)	dated 27-10-1984
94.	G.S.R. No. 764 (E)	dated 15-11-1984
95.	G.S.R. No. 3 (E)	dated 1-1-1985
96.	G.S.R. No. II (E)	dated 4-1-1985
97.	G.S.R. No. 142 (E)	dated 8-3-1985 (Corrigendum)
98.	G.S.R. No. 293 (E)	dated 23-3-1985 (Corrigendum)
99.	G.S.R. No. 365 (E)	dated 11 -4 -1085(Corrigendum)
100.	G.S.R. No. 385 (E)	dated 29-4-1985 (Corrigendum)

101.	G.S.R. No. 543 (E)	dated 2-7-1985
102.	G.S.R. No. 550 (E)	dated 4-7-1985
103.	G.S.R. No. 587 (E)	dated 17-7-1985
104.	G.S.R. No. 605 (E)	dated 24-7-1985
105.	G.S.R. No. 745 (E)	dated 20-9-1985
106.	G.S.R. No. 746 (E)	dated 20-9-1985
107.	G.S.R. No. 748 (E)	dated 23-9-1985
108.	G.S.R. No. 892 (E)	dated 6-12-1985
109.	G. S. R. No. 903 (E)	dated 17-12-1985 (Corrigendum)
110.	G. S. R. No. 73 (E)	dated 29-1-1986 (Corrigendum)
111.	G.S.R. No. 507 (E)	dated 19-3-1986
112.	G.S.R. No. 724 (E)	dated 29-4-1986 (Corrigendum)
113.	G.S.R. No. 851 (E)	dated 13-6-1986
114.	G.S.R. No. 852 (E)	dated 13-6-1986
115.	G.S.R. No. 910 (E)	dated 27-6-1986
116.	G.S.R. No. 939 (E)	dated 9-7-1986 (Corrigendum)
117.	G. S. R. No. 1008 (E)	dated 18-8-1986 (Corrigendum)
118.	G.S.R. No. 1149 (E)	dated 15-10-1986 (Corrigendum)
119.	G.S.R. No. 1207 (E)	dated 27-11-1986 (Corrigendum)
120.	G.S.R. No. 1228 (E)	dated 27-11-1986
121.	G.S.R. No. 12 (E)	dated 5-1-1987
122.	G.S.R. No. 28 (E)	dated 13-1-1987 (Corrigendum)
123.	G.S.R. No. 270 (E)	dated 2-3-1987
124.	G.S.R. No. 344 (E)	dated 31-3-1987 (Corrigendum)
125.	G.S.R. No. 422 (E)	dated 29-4-1987
126.	G.S.R. No. 449 (E)	dated 29-4-1987
127.	G.S.R. No. 500 (E)	dated 15-5-1987 (Corrigendum)
128.	G.S.R. No. 569 (E)	dated 12-6-1987 (Corrigendum)
129.	G.S.R. No. 840 (E)	dated 6-10-1987 (Corrigendum)
130.	G.S.R. No. 900 (E)	dated 10-11-1987
131.	G. S. R. No. 916 (E)	dated 17-11-1987
132.	G.S.R. No. 917 (E)	dated 17-11-1987
133.	G.S.R. No. 918 (E)	dated 17-11-1987 (Corrigendum)
134.	G.S.R. No. 72 (E)	dated 3-2-1988 (Corrigendum)
135.	G.S.R. No. 73 (E)	dated 3-2-1988 (Corrigendum)
136.	G.S.R. No. 366 (E)	dated 23-3-1988 (Corrigendum)

137.	G.S.R. No. 367 (E)	dated 23-3-1988
138.	G.S.R. No. 436 (E)	dated 8-4-1988
139.	G.S.R. No. 437 (E)	dated 8-4-1988
140.	G.S.R. No. 454 (E)	dated 8-4-1988
141.	G. S. R. No. 618 (E)	dated 16-5-1988
142.	G.S.R. No. 855 (E)	dated 12-8-1988 (Corrigendum)
143.	G.S.R. No. 856 (E)	dated 12-8-1988
144.	G.S.R. No. 924 (E)	dated 13-9-1988 (Corrigendum)
145.	G.S.R. No. 1081 (E)	dated 17-11-1988
146.	G.S.R. No. 1157 (E)	dated 9-12-1988
147.	G.S.R. No. 42 (E)	dated 20-1-1989 (Corrigendum)
148.	G.S.R. No. 128 (E)	dated 8-3-1990
149.	G.S.R. No. 411 (E)	dated 29-3-1990
150.	G.S.R. No. 445 (E)	dated 16-4-1990
151.	G.S.R. No. 457 (E)	dated 23-4-1990
152.	G.S.R. No. 727 (E)	dated 23-8-1990
153.	G.S.R. No. 729 (E)	dated 23-8-1990
154.	G.S.R. No. 732 (E)	dated 23-8-1990
155.	G.S.R. No. 764 (E)	dated 7-9-1990
156.	G.S.R. No. 10(E)	dated 7-1-1991
157.	G.S.R. No. 24 (E)	dated 15-1-1991
158.	G.S.R. No. 124 (E)	dated 5-3-1991
159.	G.S.R. No. 255 (E)	dated 3-5-1991 (Corrigendum)
160.	G.S.R. No. 257 (E)	dated 3-5-1991
161.	G.S.R. No. 281 (E)	dated 29-5-1991
162.	G.S.R. No. 494 (E)	dated 25-7-1991
163.	G.S.R. No. 731 (E)	dated 10-12-1991
164.	G.S.R. No. 91 (E)	dated 7-2-1992
165.	G.S.R. No. 101 (E)	dated 18-2-1992
166.	G.S.R. No. 591 (E)	dated 15-6-1992
167.	G.S.R. No. 596 (E)	dated 17-6-1992
168.	G.S.R. No. 784 (E)	dated 28-9-1992
169.	G.S.R. No. 907. (E)	dated 14-12-1992
170.	G.S.R. No. 925 (E)	dated 15-12-1992
171.	G.S.R. No. 878 (E)	dated 17-11-1992
172.	G.S.R. No. 481 (E)	dated 6-9-1993
173.	G.S.R. No. 695 (E)	dated 9-11-1993

174.	G.S.R. No. 105 (E)	dated 22-2-1994
175.	G.S.R. No. 106 (E)	dated 22-2-1994
176.	G.S.R. No. 107 (E)	dated 22-2-1994
177.	G.S.R. No. 300 (E)	dated 9-3-1994
178.	G.S.R. No. 611 (E)	dated 9-8-1994
179.	G.S.R. No. 614 (E)	dated 9-8-1994
180.	G.S.R. No. 677 (E)	dated 6-9-1994
181.	G.S.R. No. 807 (E)	dated 4-11-1994
182.	G.S.R. No. 847 (E)	dated 7-12-1994
183.	G.S.R. No. 853 (E)	dated 7-12-1994
184.	G.S.R. No. 90 (E)	dated 26-2-1995
185.	G.S.R. No. 91 (E)	dated 26-2-1995
186.	G.S.R. No. 575 (E)	dated 4-8-1995
187.	G.S.R. No. 578 (E)	dated 4-8-1995
188.	G.S.R. No. 579 (E)	dated 4-8-1995
189.	G.S.R. No. 698 (E)	dated 26-10-1995
190.	G.S.R. No. 777 (E)	dated 5-12-1995
191.	G.S.R. No. 791 (E)	dated 13-12-1995
192.	G.S.R. No. 792 (E)	dated 13-12-1995
193.	G.S.R. No. 121 (E)	dated 11-3-1996
194.	G.S.R. No. 223 (E)	dated 20-5-1996
195.	G.S.R. No. 41 (E)	dated 29-1-1997
196.	G.S.R. No. 147 (E)	dated 14-3-1997
197.	G.S.R. No. 149 (E)	dated 14-3-1997
198.	G.S.R. No. 283 (E)	dated 29-5-1997
199.	G.S.R. No. 284 (E)	dated 29-5-1997
200.	G.S.R. No. 286 (E)	dated 29-5-1997 (Corrigendum)
201.	G.S.R. No. 304 (E)	dated 4-6-1997
202.	G.S.R. 382 (E)	dated 10-7-1997
203.	G.S.R. 465 (E)	dated 14-8-1997
204.	G.S.R. 550 (E)	dated 17-9-1997

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[\[u3\]](#)2. Subs. By G.S.R. 790 (E) dated 10th October, 1983.

3. Ins. By G.S.R. 791 (E). dated 13th December,1995.

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[\[m4\]](#)3. Ins. By G.S.R. 791 (E). dated 13th December,1995.